



Wedding Cake Info Sheet

bakedbymo.com

Design:

Please provide inspiration photos for the wedding cake you want! I am always happy to work with your ideas and come up with a design that fits your vision and the wedding venue. Keep in mind that some frostings and fillings are better suited to indoor setups, while some are more durable and able to withstand the heat and humidity of an outdoor setup.

Pricing:

Tiered cakes are priced at \$4.50/ serving, based on a standard serving size of 1" x 2". All orders will be based on this size. This price covers classic flavors where the frosting is also used as the filling between layers.

If you'd like a fruit or ganache filling, those are available for an additional charge of 50¢/serving.

Standard Height Tiers (5" tall)			
Shape	Diameter	# of servings	Base Price
Round	6"	14	\$63
	8"	25	\$113
	9"	32	\$144
	10"	40	\$180
	12"	56	\$252
	14"	76	\$342
Square	6"	18	\$81
	8"	32	\$144
	10"	50	\$225
	12"	72	\$324

Tall Height Tiers (8" tall)			
Shape	Diameter	# of servings	Base Price
Round	6"	21	\$95
	8"	38	\$171
	9"	48	\$216
	10"	60	\$270
	12"	84	\$378
	14"	114	\$513
Square	6"	27	\$122
	8"	48	\$216
	10"	75	\$338
	12"	108	\$486

Additional slab cakes serve approximately 45 guests and are \$125 (classic flavors) or \$140 (deluxe fillings). These can be added due to budget constraints or to help all guests be served more quickly by the catering staff.

Slab cakes will be stacked and assembled in the same style as the main wedding cake so that no guest recognizes a difference between slices from different cakes. These additional cakes will be pre-marked for cutting and are not suitable for displaying before guests. They should be kept in the kitchen and cut by staff.

Bulk cupcakes are available at \$30/dozen (classic flavors) or \$40/dozen (deluxe/filled flavors).

Payment:

All payments are due no less than 30 days before the wedding. A payment schedule will be provided to you with the cake proposal sheet, which I will send once we have all details finalized. Payments can be made through venmo to @bakedbymo, or by mailed check.

25% of the total cost is required as a non-refundable deposit and is due at booking.

25% of the total cost is required as a first payment and is due 90 days pre-event.

50% of the total cost (or remaining balance) is due as final payment 30 days pre-event.

Refunds for cakes canceled less than 14 days pre-event will be returned at my discretion.

Delivery:

Delivery within Auburn/Opelika is included in these prices. For locations outside of the A/O area, a charge of \$1/mile (each way) will be added to your invoice. Pickup of wedding cakes is generally not available.

Setup:

The prices above include setup of the cake, as well as placement of embellishments like fresh florals, cake toppers, or table decorations.

Embellishments and Decorations:

Edible embellishments like berries or truffles can be added to a cake for an additional charge. Florals will need to be provided by your florist. For local weddings, I prefer to pick the flowers up a day or two before the wedding. If this isn't possible, they should be at the venue when I arrive for setup, and clearly designated for the cake. I am happy to coordinate quantity and style of flowers with your florist.

Not all flowers are considered safe for contact with food. It is your responsibility to discuss floral choices with your florist and choose appropriate flowers. Alternatively, you can budget for a few extra servings of cake and discard the slices that are in contact with the flowers. I do create custom cake toppers, which are available for an additional charge dependent on material used and complexity.

Additional items like cake stands, table decorations, and decorative cutting knives are generally your responsibility. However, I do have some of these items available to rent for your reception. They will need to be promptly returned to me after the wedding.

If you decide to purchase your own cake stand, please discuss requirements with me first. Once we have finalized design, I will be able to let you know the size stand you need and an approximate weight for your cake.

Location of Cake Display:

The primary ingredients in your cake will be butter and sugar, which are very susceptible to damage from heat and humidity. Delivery of the cake during the reception time is preferred. I will deliver the entire cake fully assembled and decorated with your florals. This delivery is discrete and does not intrude on the festivities of the reception.

Cakes should be displayed in the AC, out of direct sunlight. The cake cutting should occur as soon as possible during the reception.

(I can not be held responsible for cakes that are delivered in perfect condition and then melt due to your choice of display location or timeline!)

Cake Cutting:

It is typically the responsibility of your caterer, venue staff, or trusted guest to cut and serve the wedding cake. If you will need me to stay to cut and serve the cake, I may be able to do that depending on my bookings for that day.

A fee of \$1/serving will be added to your invoice cost and must be paid upfront.

Anniversary Cake:

All wedding bookings include a frozen mini cake for your anniversary, so there's no need to have someone save the top tier and attempt to package it during the reception. I will arrive with the cake already prepped for the freezer, and hand it off to a designated wedding party member/parent.

Please reach out to me at any time if you have any questions or concerns! Just text me or send a message through my Facebook/Instagram business pages.

Don't worry, I hate hidden fees! You will be invoiced as reflected in this info sheet. All prices include sales tax. Pricing will be discussed up-front, with no surprises.

I'm so excited to help you plan your special day!

With love,

Morgan Godwin (Mo)

Prices and information in this packet are locked for bookings placed on or before 6/30/2025, and subject to change thereafter.