



## Cake Ordering Information

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Dear Bride to Be,

Thank you for allowing me to participate in the planning of your wedding. You must make many decisions about flowers, photographer, wedding reception locations, caterers, and your very special dress. All of this planning is done to build a special memory for the start of your new life. I will work with you every step of the way to design a cake that is beautiful and delicious and that you and your guests will enjoy.

A special design can be incorporated into your wedding cake. Your only limits are your imagination. Please feel free to let me know if you have something special you would like. Remember that you can change almost anything up to the three weeks before the wedding, if you are NOT using sugar flowers, 2 Months before if you plan to use the sugar flowers. Please, no changes in size or design after the three week deadline.

Ingredient cost is nominal in your cake - but time is a major factor. Some cakes can be baked and decorated in one day and others require weeks of preparation time. The more time involved in your special cake the more costly it will be. Each of my cakes are individually baked to order, and every cake is always fresh, never frozen. This ensures that your cake is moist and mouthwatering. I do not charge extra for any specialty flavors, however some items like fresh fruits, fondant, chocolate decorations, liquor infused cakes or frostings, and ganaches are a slight up charge.

In an effort to assure that there are no misunderstandings, I have outlined some points of potential confusion concerning my wedding cake policy. I ask that you carefully read and sign the form stating that you fully understand these policies.

Consultation and tasting: I recommend you call to set up your design consultation and tasting appointment and book your event at least 6 months in advance. Consultations are free of charge to all prospective wedding couples. During the consultation you can share your ideas with me and taste samples of the cakes. Upon scheduling the appointment, please specify up to three different cake flavor and filling combinations that you would like to sample. Please be sure to bring magazines and photos of cakes you like. Just remember that many cakes you see in magazines are touched up, just like models. I will be glad to discuss expectations and work with you to create a realistic plan for your personally crafted cake. Be prepared to address special dietary needs such as nut allergies, lactose-free, sugar-free, strawberry allergies, no berries, no coconut, kosher, etc. When your consultation is complete, you will be asked to verify your order information and event details and then to review and sign your cake contract. If you have not already paid the full 50% deposit, please be prepared to pay the balance of your deposit at the consultation. If you are still unsure, you may take a copy of your cake order with you and call later with payment if you decide to proceed.

Save the date deposit: If you are unable to schedule a consultation and tasting with me in the near future, but you are sure you want me to create your cake for you, you may wish to consider making a Save-the-Date deposit of \$50.00. This deposit is non-refundable and non-transferable to another cake.

Wedding Cakes cost \$3.50 a serving.

This includes buttercream and/or fondant icing, choice of TWO fillings per tier, any kind of piping, royal icing flowers, butter cream flowers, and any decorations supplied by you. I do not charge extra for different flavors for different tiers or for different flavors and fillings. The only extras you will pay for are fresh fruits, sugar flowers, or chocolate decorations (shells, fruits, etc.) and liquor infused cakes. Fondant covered cakes are first covered in a layer of buttercream and then covered in fondant so your cake actually has two types of icings. Sugar flowers and chocolate decorations start at an additional \$25.00 per tier.

Want to do Cupcakes for your wedding?

They are almost like having mini cakes without paying the mini cake price.

Cupcakes range from \$24.00 - \$36.00 a dozen, with a 3 dozen minimum, and minimum of 1 dozen per flavor. This includes one filling, any color paper, and royal icing decoration/picks. Pricing varies with filling and flavor options and any additional decorations.

Any cupcake order over 10 dozen, I will give you a free 6 inch cutting cake decorated anyway you like!

Kitchen cakes: In order to help you cut costs, I do provide a kitchen cake for large amounts of servings. Back Room/Kitchen cakes are \$2.00 a serving. These are THREE LAYERED undecorated Buttercream covered sheet cakes. When cut, it looks just like your display cake would. Display cakes are Styrofoam replicas of a wedding cake. They are covered in fondant and decorated any way you would like, but because it takes just as much time and icing to decorate styrofoam as it does cake, charges for a display cake are \$2.50 per serving. The kitchen cake has no decoration and is meant to be sliced and served from the kitchen so your guests never see the cake. Additional costs will still be incurred when your display cake includes sugar flowers or chocolate decorations.

Matching Designs: Often I am asked to duplicate pictures either of my own or from outside sources. There are many factors which determine replication of a design. I will do my best to provide each bride with as close of a duplication as can be attained. As with any handmade product, variations in each wedding cake are natural and desired. Every bride wants their cake to be unique. However, I do reserve the right to determine the level of replication and creative license.

Matching Colors: I make every possible effort to match your wedding colors, however, to get as close as possible you must provide me with a color swatch. When working with food grade dyes, perfect color matches are sometimes impossible. Colored icing may have a tendency to change with time, humidity, and heat. The darker colors may also stain teeth and will have some residual flavor. We use all our skill to duplicate your swatch; however, we do reserve the right to determine the quality of the color match.

Deliveries: I strongly recommend having us deliver and set up your cake. I will not be held responsible for any cakes that I do not deliver. Everything will be taken care of and you will not have to worry about any disaster with it being picked up. Deliveries must be arranged with a practical concern for the delivered product. Therefore, I reserve the right to make delivery decisions based on my experience of what is best for the cake. Delivery and setup of your cake is included in your price if you are within the Berlin / Gorham area. There will be a charge of \$3.00 per mile (one-way) for delivery outside the Berlin / Gorham area. If no one is at the site at the time of delivery or if we cannot gain entry into the building, then we will return the cake to the bakery. The responsibility for the delivery then becomes yours. Please take time to confirm the time of delivery with the reception site so that this does not happen.

Customer Pick-up: I will not be responsible for damages to your cake once it leaves our facility. If you are managing the delivery yourself, I recommend the cake be placed on a flat surface in your vehicle rather than the trunk or angled seats. SUV's with seats folded down flat and allowing air conditioning to flow to the cake would be best. Placing a non-slip mat on the surface where the cake will be placed may help prevent sliding. Remember, the speed you go is not so much the issue, braking and taking the corners at that speed is. Never have someone hold the cake in his/her lap. Please keep the cake cool and away from the sun to prevent softening and melting.

Equipment Deposit: Because it is so expensive, I require a fee to cover equipment that may be returned damaged or not returned at all. An equipment deposit of \$25 is required on the posts and plates used to assemble a tiered wedding cake. An additional deposit may also be required for any additional equipment, e.g. cake stands. These are refundable deposits only if you return all the equipment pieces, and return them clean within 5 days after the wedding. If the equipment is not returned within one week a late fee of \$5 per day will be charged. If the equipment is not returned within two weeks the retainer check will be cashed and not refunded to you. Late, dirty, broken or lost items forfeit your deposit at my discretion which I then use to replace or repair the equipment. The retainer fee will not be applied to the cost of your wedding cake.

Cake cutting knife: I do not supply a cake cutting knife. If your reception location does not provide one, you may wish to purchase one in advance.

Cake and table set up: The table for the cake should be sturdy and level to support at least 75 pounds. The size for a round table should be at least 36 inches in diameter and a standard 30 inches high. A square table or the shortest side of a rectangular table should be a minimum of 36 inches. After the setup of your cake is complete, the care and protection of your cake becomes your responsibility. The table should be very visible, but not in a high traffic area where it could get bumped. Make sure that you have chosen a protected area that is level and stable. After delivery and setup, I will not be held responsible for any mishandling of the cake, including but not limited to temperature, moving, bumping, etc.

Silk Flowers, Ribbon, Fresh Flowers & Cake Toppers: I do not stock ribbon, silk flowers or real flowers. I only stock sugar flowers. If you wish to have any ribbon, silk flowers, or a cake topper incorporated into your cake, they must be supplied by you, and must be brought to me at least 4 weeks prior to your wedding. I will make every effort to incorporate these items and secure them to your cake. It is the responsibility of the bride to get fresh flowers to me on the day of the wedding, no less than 4 hours prior to the wedding, or make arrangements for the flowers to be at the reception site ahead of time.

If you are using fresh flowers on your cake, the florist is responsible for the flowers and making sure that they are safe to place on an edible cake. Some flowers are not safe to use. It is your responsibility to select wisely with the assistance of your florist. Check with your florist for details on edible flowers. If you would like me to place the fresh flowers on your cake, you must tell me and the florist in advance. There will be an additional fee of \$20 per tier charged for this service.

Non-Edibles: I will not be held responsible for NON EDIBLES being placed in/on your cake, (Examples: Pins, Pearls, Fake Flowers, Ribbon, etc.) I prefer to add only edible ribbons such as those created with fondant or sugar. Fabric ribbon often has chemicals, dyes, and preservatives that are not intended to be placed on food. At our discretion, I will add any decoration that you supply. I will gladly put any extras on your cake that you wish to have, however, it is your responsibility to make sure that these items are either edible or removed prior to the cake being served.

Final Changes & Payment: Changes to an existing order: size, design, flavor, or filling etc. will be accepted until 15 business days prior to the wedding or 2 months prior if you are using sugar flowers. After that lockout date I cannot accept any changes. All weddings must be completely paid for at least 15 business days prior to the wedding. Cakes cancelled 30 days prior to the wedding can be refunded up to 50% of the total cost of the cake. After the 30 day lockout date, there are absolutely no refunds given for any reason for cancelled cakes. If you are ordering a wedding cake for a wedding that is 4 weeks or less away, full payment is due upon ordering. I will not call to remind you of payment. If payment is not made by your specific date listed, your cake will not be delivered, no money will be refunded and I will not be available to you for future orders.

I will do my best to make your wedding cake a very special part of your wedding day memories. Thank you, and Sweet Wishes in your new life together.

*Cindy Moreau*