



Congratulations! You are

engaged!



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THE SWEET LIFE EXPERIENCE

working with us

50% ART | 50% SCIENCE | 100% DELICIOUS

A Sweet Life has been designing and creating custom celebration cakes for hundreds of our clients every year. From the crazy extreme cakes to the most beautiful wedding cake complete with realistic signature sugar flowers, each of our creations were about the client and that gave us all the joy in the world.

Our chefs have over 35 years of experience in the culinary and pastry arts.

**"GREAT EXPERIENCE. PASSIONATE ABOUT CAKE AND MAKES SURE CUSTOMERS ARE INFORMED OF THEIR OPTIONS
~ GINA, DALLAS TX"**

**"THEY TRULY CATER TO EVERY INDIVIDUAL. WE WERE NOT JUST ANOTHER COUPLE IN THEIR LONG LIST OF EVENTS. OUR CAKE AS PERSONAL AND DELICIOUS.
~ JENNIFER, DALLAS TX"**

We have prepared this package to give you a sense of what is it like to work with us on your special event.

While this will give you some information, there is nothing better than sitting down with us and having cake.

Schedule your cake tasting appointment today. We would love to add you to the growing list of cake stories.

YOUR BIG DAY

**BY LEIGH GIBSON, PASTRY CHEF
A SWEET LIFE**

Most of our clients have been dreaming of their wedding day for a long time. They have found the love of their life and are ready to celebrate that joy with family and friends.

It quickly becomes stressful when our clients think about the amount of planning and preparation that goes into creating an event. While we often work with bridal coordinators, many of our clients come to us without much more than a few pictures they pulled from the internet.

It is our mission to help our bridal clients understand what goes into creating a wedding cake. These are often the most elaborate cakes they have ever had and great care is taken to ensure this masterpiece is exactly what our clients desire.

We take the time to sit down with our clients during their tasting and design sessions and get to know them. After all this is your big day. Your cake should embody your love story as well as your personal styles.

This is critical in our process. In the many years we have been providing custom cakes, no two cakes have ever been alike. There is a reason for that. You are unique. Your big day is not like anyone else. So it is important to us to design a cake for you that is you and no one else.

We are often asked what is the best advice that we could give our bridal clients. After years of experience, the best advice that we can offer is to be inquisitive. Know your options! Many of our clients know only that they want to have a cake for their big day. The myriad of flavors, designs, coordination, display, timing and even cutting the cake are mysteries to them and can often overwhelm. It is our job to make sure that we think about all these things so you don't have to. It is one of the reasons we prepared this information guide to help bridal clients navigate through their choices.

At the end of the day, when the last crumb of your cake has been consumed, all it ever was about was love...and pastry.

**"A GOOD LOVE STORY
MELTS OUR HEARTS FASTER
THAN CHOCOLATE"**



THE TASTING

We have the best time at our cake tastings. This is where we laugh, talk about your love story and have cake! Our pastry chef prepares delicious and visually stunning samples of your preferred flavor profiles. We look for the best pairing to complement your styles and menu for the day.



**"THE FRAMBOISE
BUTTERCREAM WAS OUT
OF THIS WORLD!"**

~ KATHY, WYLIE TX



THE DESIGN

Wedding cakes are often the center piece of the celebration. During the cake tasting, we talk about your vision for the cake. You are welcome to bring inspiration photos, swatches of color and more to the design session. These elements help our Pastry Chef create the perfect design for your day.

"THEY MADE OUR DAY! A SWEET LIFE WAS FANTASTIC AND DELIVERED EXACTLY WHAT WE WANTED. IT WAS PURE ARTISTRY."

~ HEATHER, MCKINNEY TX

THE SKETCH

Once you have confirmed all your details, our Pastry Chef works on a design sketch of your cake.

Our clients enjoy this part of the process as they start to visualize their cake.



"THE ATTENTION TO DETAIL
IN OUR DESIGN WAS
BREATHTAKING. WE
COULD NOT STOP
LOOKING AT OUR CAKE.
WHAT A SHAME TO CUT IT.

~ CARLENE, DALLAS TX

THE OPTIONS

We are all about choices at A Sweet Life. With so many delicious flavors and styles, it is important that we present the best options for our clients considering their budgets and preferences.



**"THE MOST DIFFICULT PART
WAS CHOOSING FROM
OUR OPTIONS."**

~ BETHANY, DALLAS TX



THE ART

At A Sweet Life we focus on the artistry of your design. Our attention to detail is shown in our hand-painted cakes to our signature style in sugar flowers. No detail is too small when it brings the creation to life.



**"THEY ARE TRUE ARTISTS.
WE WERE BLOWN AWAY
AT OUR FINALE."**

~ EMILY, CELINA TX

courtney

THE FINALE

After we collaborate with our clients, the planning to create your cake begins. We follow-up with our clients routinely to answer any questions and get them ready for the finale and the day of the event.



"THE SNEAK PEEK SERVICE IS AMAZING! WE NEVER WORRIED ABOUT OUR CAKE."

~ JUSTIN, MCKINNEY TX

ASK A PASTRY CHEF



A SWEET LIFE UNDERSTANDS THAT PREPARING FOR A SPECIAL EVENT CAN BE OVERWHELMING AND YOU MIGHT FORGET TO ASK SOME THINGS. WE HAVE PREPARED SOME OF OUR MOST FREQUENTLY ASKED QUESTIONS (FAQS) THAT ARE OFTEN COVERED IN OUR CONSULTATIONS.

Q: How far in advance do I need to book my cake?

A: We recommend that wedding cakes are booked no less than 3 months in advance. For other special events, we recommend 1-2 months in advance. A Sweet Life only takes one event per day and we are blessed to book up fast even with 3 months advance. Typically our clients book us 6-9 months before their event. On occasion, some have got lucky and we have their event available at less than 6 months.

Q: How are your cakes priced?

A: All our cakes are priced per serving and range between \$5.75 - \$12.00/serving. The number of servings is based on the recommended serving size of 1" x 1". Although this may seem like a small serving of cake, bear in mind that A Sweet Life cakes are higher than most other bakeries (averaging 6" in height compared to 4" that are standard), so a 1" x 1" x 6" is a nice serving for your guests. Cake prices will differ based on cake flavor, frosting, filling and design. All A Sweet Life cakes are custom made and no two cakes are identical.

Q: What is a bride's tier?

A: The bride's tier is the top tier of your cake. This is a gift from A Sweet Life to the couple. This tier is not counted in your servings and can be wrapped and frozen for your one year anniversary or use at a gift opening the next day. A Sweet Life will provide a take-home box for the bride's tier at delivery.

Q: Can I pay for my cake over time?

A: Yes. Your cake must be paid in full 21 days (3 weeks) prior to your event. A \$100 deposit and a signed contract is needed to reserve your date.

Q: Do you make faux/fake cakes?

A: Yes we do design fake/faux cakes whenever our client wants to have a larger cake than their servings require. These tiers are priced slightly less since they will not be made from cake or have filling, but fake/faux tiers still have to be decorated with edible frosting and designed in accordance to the rest of the cake. These options should not be looked at for cost saving measures. Talk to your pastry chef about your options if on a budget.

ASK A PASTRY CHEF



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Q: Do you rent cake stands?

A: Yes. We have a variety of cake plateaus/stands available. Rental items are partially refundable if returned undamaged and clean within the terms of the rental agreement.

Q: Can I use my own stand?

A: Sometimes. Multi-tiered cakes can get pretty heavy. It is important to speak to your pastry chef about the type of stand you want to use. Stands should be level, cake safe and able to support up to 300 lbs of weight without buckling. We highly recommend renting good quality stands.

Q: Can I have fresh flowers on my cake?

A: Yes, however be advised that not all flowers are cake-safe. Your florist needs to ensure that flowers are free from pesticides and on the approved list of food safe flowers that are provided by your pastry chef. A Sweet Life will only place flowers on cakes that follow these guidelines.

Q: Can I have non-edible items on my cake?

A: Possibly. The important thing to remember is the non-edible item safe for food. If there is any question about the item your chef will clear it up. Clients are responsible for purchasing non-edible items. For items like ribbon, these are provided by A Sweet Life to coordinate with the cake.

Q: Can I have different cake flavors?

A: Absolutely. Flavors for the filling, frosting and cake can be mixed and matched to your preference. The outside of the cake must be covered in only one kind of buttercream for consistency. We suggest to limit your cake flavors to no more than two (2). It often becomes very hectic during the reception to try to serve a variety of flavors and guests may want to try more than one flavor (which could cause you to end up short on cake.). A Sweet Life will charge an additional fee of \$20 per flavor after the second flavor. The bride's tier can be one of your two flavor choices and will have buttercream as filling and frosting.

ASK A PASTRY CHEF



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Q: How is my cake sized?

A: This is a great question often asked by our clients. First thing we consider is the number of servings that you need. This is the guideline when sizing your cakes. Then we take a look at the design and determine the best presentation of the cake along with your budget. Each tier serves a minimum and maximum in that size. A Sweet Life figures the minimum amount that you will get for that tier rather than the maximum. We want to make sure that you will have plenty of cake for your guests without paying for all the servings.

Q: What if I need a lot of cake but do not want a lot of tiers?

A: Another great question. The more tiers that you have in a cake the more complex the design and special care that needs to be taken to ensure its structural stability. We often recommend to our clients to go with a smaller tiered cake and augment with torted sheet cakes. These are great cost saving alternatives (saving \$1-\$3 per serving depending on your design and flavor profile). Also couples can go with a groom's cake to augment servings..

Q: What is a torted sheet cake?

A: A torted sheet cake is a ½ sheet cake that has 4 layers of cake and 3 layers of filling. These are NOT your typical sheet cake. We offer these to our clients that want to have more cake for their guests without needing more tiers in their main cake. These cakes are prepared in the same manner as the main cake but are easier to cut and serve to your guests.

Q: Can I have cake pops or cupcakes instead of a tiered cake?

A: Absolutely. We do these types of alternative special events all the time. Please bear in mind that a standard cupcake is only ½ of a normal serving of cake and cake pops are only ¼ of an actual cake serving. In general you could end up spending more if you want to provide your guests with the equivalent of a full cake serving.

ASK A PASTRY CHEF



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Q: Do you offer discounts?

A: We understand that it is expensive to plan, coordinate and pay for a large event such as a wedding. While we know we are not the cheapest cake studio around, we do know that we have superior quality and detail that our clients crave and recommend over and over again. In support of those brave individuals that dedicate their life to our country and communities, we offer discounts to veterans, fire/rescue and police. We also offer discounts on groom's cake when purchased with a wedding cake as well as cash discounts.

Q: How fresh is my cake?

A: Very fresh. We typically bake off your cake 1-1/2 days before your event and immediately chill the cake. Our cakes are NEVER frozen. Cakes remain chilled up until delivery. Cakes are delivered and setup 1-2 hours before your event.

Q: Is my cake one of hundreds that you make for that day?

A: This is one of the most asked questions during our consultations and the answer is NO. Our cakes are highly customized and we only do ONE event per day. This was a motto that we established at the very beginning. Special events are joyous but stressful for our clients, we want to ease that burden by assuring them we are 100% focused on their event. This means we often have to turn down other clients that really want us to do their cake because we are booked.

Q: Are there some cakes you will not do?

A: Yes. Any cake with copyright image we are unable to make. We also do not make cakes that are risqué, pornographic, suggest violence, hatred, prejudice or reference illegal drugs. Cake is about love and we want to love making your cake.

THE SWEET LIFE EXPERIENCE

the menu

Standard Cake Menu

A SWEET LIFE HAS A VARIETY OF CAKE FLAVORS SPECIALLY MADE TO DELIGHT YOUR GUESTS.

White Almond

A classic wedding cake flavor with hints of almond make this dense moist white cake something special no matter the occasion.

Sour Cream French Vanilla

A super moist cake with real vanilla bean infused in every bite. A perfect pairing with fruit and custard fillings or a decadent ganache.

Butter

A very moist cake enhanced by sweet cream butter will take you back to when grandma baked.

Espresso Dark Chocolate

A Sweet Life signature recipe and a chocolate lovers dream. Pairs nicely with so many different frostings and fillings, but the ultimate in sin is our dark chocolate ganache.

Red Velvet

Southerners swoon for our moist red velvet cake. Whether you go old school with the classic cream cheese or step it up a notch with our White Chocolate Cheesecake buttercream, red velvet never disappoints.

Marble

Can't decide between vanilla and chocolate? Try marble instead. Ribbons of our espresso dark chocolate are weaved in our classic French Vanilla.

Lemon

Vibrant notes of lemon brighten up any taste bud in this cake. Perfect for summer celebrations. Pairs beautifully with a fruity meringue.

68%

of our clients choose White Almond cake with Framboise Meringue.

THE SWEET LIFE EXPERIENCE

the menu

Premium Cake Menu

A SWEET LIFE HAS A VARIETY OF CAKE FLAVORS SPECIALLY MADE TO DELIGHT YOUR GUESTS.

Greek Yogurt

The tangy zip of lemon zest and richness of Greek Yogurt is an excellent complement to fruity or custard fillings.

Carrot

A classic cake flavor that is sure to delight with tinges of spice throughout. Add with our cream cheese frosting and the crowd will go wild.

Chantilly

Moist and delightful sponge cake. Pair with our Chantilly cream and fresh berries for a wonderful summer time dessert.

Italian Cream

This tender coconut buttermilk cake is another southern classic. Paired with a decadent cream cheese frosting that is filled with sweet flaky coconut and Texas Pecans.

Hummingbird

Bananas, pineapple, nuts and spice come together to take your taste buds to the next level. Pair with our signature White Chocolate Cheesecake buttercream for a new twist on a classic.

White Chocolate

Our clients swoon for this dense buttery cake. Pair with Framboise Meringue for an out-of-this-world flavor combination.

50%

of our clients choose a premium flavor for at least one tier of their cake.

THE SWEET LIFE EXPERIENCE

the menu

Filling & Frostings Menu

A SWEET LIFE HAS A VARIETY OF CAKE FLAVORS SPECIALLY MADE TO DELIGHT YOUR GUESTS.

French Meringue Buttercream

This lightly sweet all-butter buttercream is our standard go-to frosting for all our cakes. Less sweet than the American cousin and very silky.

Fruit Meringue Buttercream *

We start with our delicious French Meringue Buttercream and infused fresh fruit coulis and liqueur to create a sweet & tart flavor sensation.

These meringues are available as Framboise (Raspberry), Strawberry, Blackberry Limoncello, Black Cherry, Peach & Mango, and Apricot.

Vanilla Bean Custard Buttercream*

Classic old world vanilla pastry custard commonly found in eclairs has been made into a delicious creamy sweet sensation to the palette.

Buttercream Blend *

A Sweet Life signature recipe, our buttercream blend is an emulsion of 3 different types of buttercream frosting (white chocolate, cream cheese and french meringue). This blended ratio creates a creamy frosting that sweet and stable for those temperamental Texas temperatures.

** Indicates premium options and only represent some of our frosting and filling options.*

Chocolate Cheesecake Buttercream *

While lighter and fluffier than our ganache, this buttercream reminds you of a silky cheesecake. Available in both white and dark chocolate

Chocolate Ganache *

Fine Bavarian couverture chocolate is combined with thick heavy cream to create a decadent and rich frosting. Available in milk, dark and white chocolate.

Buttercream Fondant *

Forget what you think you know about fondant. This premium buttercream fondant is soft and subtle in flavor and will be sure to change your mind about fondant forever.

did you know?

all our cake tiers have 4 layers of cake and 3 layers of filling. Mix and match for a unique flavor on each tier.

THE SWEET LIFE EXPERIENCE

groom's cakes

GROOM'S CAKES ARE THE WHIMSY TO EVERY WEDDING.

Many times the groom is just as excited about the groom's cake as the bride is for the wedding cake.

Whether it is incorporating your favorite college or national team, hobby, profession, extreme cake or just something you have always wanted to see in cake...we have not heard it all and welcome the challenge.

"WE HAD OUR FIRST LOOK WITH THE GROOM'S CAKE. IT WAS THAT SPECIAL."

~ KIM, MELISSA TX"

"I WANTED SOMETHING SPECIAL FOR MY GROOM. HE WAS BLOWN AWAY. THANK YOU!"

~ AMANDA, LITTLE ELM TX"

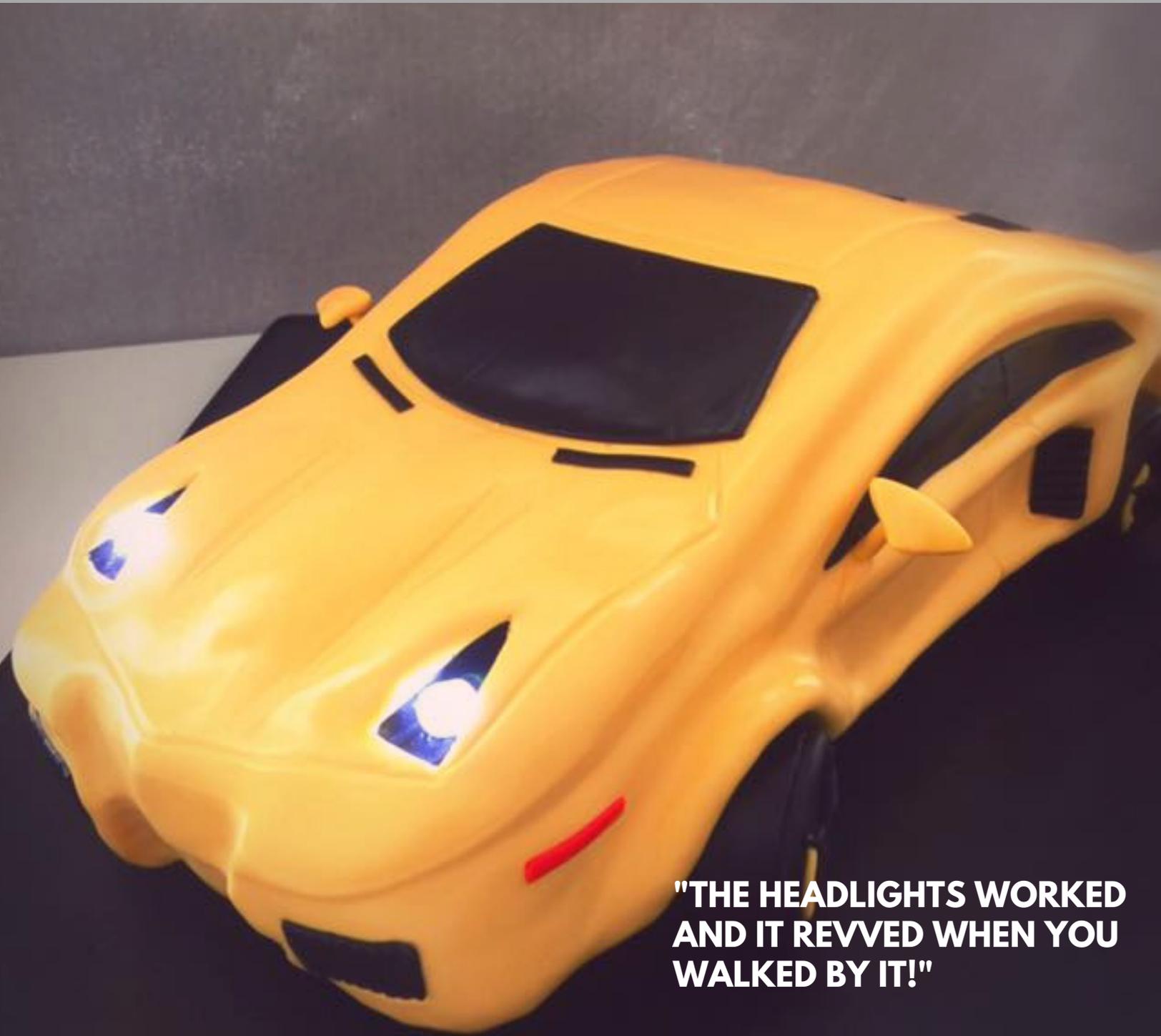
"THE ESPRESSO CHOCOLATE CAKE WAS THE BEST CHOCOLATE CAKE HE HAS EVER HAD!"

~ DAWN, THE COLONY TX"

We would have provided some of our all-time favorite groom's cake designs in this guide.

groom's cake

the car enthusiast



**"THE HEADLIGHTS WORKED
AND IT REVVED WHEN YOU
WALKED BY IT!"**

~ BRAD, ALLEN TX

groom's cake

the dashing gentlemen



**"THE FANCIES HIMSELF AS
JAMES BOND."**

~ GINGER, LEWISVILLE TX

groom's cake

the chocolate aficionado



**"HE LOVES ME ONLY
SLIGHTLY MORE THAN HE
LOVES CHOCOLATE."**

~ KIM, PLANO TX



groom's cake

the fan fanatic

"HE LET ALL OUR OUT-OF-TOWN GUESTS KNOW THEY WERE IN COWBOY COUNTRY."

~ DENISE, ARLINGTON TX

groom's cake

the hero



**"THE PERSONAL TOUCHES
ON THE GROOM'S CAKE
WERE THE TALK OF THE
RECEPTION."**

~ CASSIE, VAN ALSTYNE TX

groom's cake

the woodsman

**"IT LOOKED SO REAL.
EVERYONE WAS AMAZED
THAT IT WAS CAKE."**

~ JENNY, LEONARD TX

groom's cake

the inner child

"THE GROOM'S CAKE
UPSTAGED THE WEDDING
CAKE."

~ SARAH, FRISCO TX



all about cake

Perhaps the most challenging thing for a couple to determine is just how much cake is enough for their guests. We have put together these tips, guidelines, myths, and information to help you understand how your cake could be sized.

1

Not everyone eats cake.

This is somewhat of a true statement and a myth. While it is true that not everyone will eat cake, it is important to remember how you will serve cake. If you intend to serve your wedding cake as dessert then you need to accommodate all your guests.

Tiered Cakes

Cake tiers have a range of servings depending on the diameter of the tier and the size of the slices that are cut. A general rule of thumb on round tiers is that for every 2" in diameter the number of servings increases by 12 per tier. For example if your cake is a 3-tier cake sized at 6-8-10 then this cake would serve 64 (excluding the top tier which is not served to your guests). Wedding cake slices are typically 1" x 1" and cut in concentric circles.

2

3

How does it not fall over?

In order to support the weight of cake from the tiers above it plastic or wooden dowels are inserted into the cake with typically a long center dowel running down the full height of the cake. This maintains structural integrity of the cake.

all about cake

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4

I don't like frosting.

Frosting not only is delicious but it also maintains the moisture in your cake. For clients that don't like frosting there are naked cake designs that have a limited amount of frosting. Remembering that wedding cakes are cut in concentric circles then only 1/3 of your guests actually get the frosting on the outside of your cake.

Cupcakes are better option than a tiered wedding cake.

Sometimes this is true. What often surprises our clients is that a cupcake is not equivalent to the same dessert serving as a slice of wedding cake. If the theme of your wedding is much more casual and you are planning more of a dessert bar then cupcakes might be a way to go. We always recommend not splitting the servings between a tiered cake and a cupcake display. This could leave some of your guests feeling slighted on how they were served a cupcake instead of a slice of cake.

5

WEDDINGS ARE A CELEBRATION OF LOVE...AND PASTRY

Thank you for your interest in A Sweet Life. We have been honored to be a part of so many great love stories over the years.

Each year our clients welcome us into their lives and one of the many reasons we continue to push our work and amaze them at every turn.

We hope to be a part of your next great cake story.

Leigh
PASTRY CHEF



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