

THANK YOU for your interest in Sweet-Em's Cakes!

and

Congratulations on your wedding!

Your wedding cake is one of the most anticipated items in the ENTIRE reception. It should be something that reflects your personal style and taste. There are as many wedding cake designs as there are brides-each one is unique and should be enjoyed for it's own beauty.

As you begin to look at wedding cakes and their cost, there are several things to consider.

- 1.Please don't just look at how much a baker charges per serving. Why? Because you may be estimating more cake than you actually need which will result in an initial estimate that may be skyhigh. Let us help you get the best numbers and pricing as possible. We offer a variety of options for every budget.
- 2.Remember your wedding cake will be one of the most viewed items of your reception. You may choose a cake that is a showstopper and requires a certain level of artistry and expertise that will add to the cost. 70% of the cost of a wedding cake is in the design and construction.
- 3. Spending a bit extra on the cake can pay off over and over again. Peace of mind, knowing that your cake is being handled correctly from the time it is baked until it is delivered and set up, is part of the cost.

<u>Wedding Cake Prices*</u>-since all of our cakes are unique and customized to meet each brides needs we do not have set prices. Our "base" prices are as follows:

<u>Basic Flavors</u> (White, Chocolate, Yellow)

~Buttercream: \$3.50 per serving

~ Fondant: \$4.50 per serving

Specialty Flavors (i.e. red velvet, key lime)

~ Buttercream: \$3.75 per serving

~ Fondant: \$4.75 per serving

Kitchen cakes (double layer sheet cakes): \$100.00 Sheet cakes (single layer): \$54.00 Cupcakes: start at \$2.00

Delivery charges are based on the location and day of delivery. It is not just another charge we add to your order-the delivery of your cake is very important to us. We have become familiar with many of the local venues, routes and safest transportation methods. The fee involves not only the cost of fuel but the time involved in transportation and assembling of your cake onsite.

^{*}Additional charges apply based on complexity of design elements such as gumpaste/sugar flowers, fondant details, intricate piping, painting or other time consuming work.