

# FlourGirl Patisserie – Wedding Information

We love weddings! We bake from scratch, so everything is as delicious as it is beautiful. We will work with you to design a tiered cake, cupcakes, or dessert buffet that fits your theme and budget.

We take a limited number of events each week. May through October dates book up very quickly, so contact us as early as possible to secure your date.

FlourGirl Patisserie LLC holds a Food Processing License and is insured, which are requirements of an outside food vendor at most wedding venues.

## **CAKES**

Tiered cakes start at \$4.00 per serving for buttercream. We do not offer fondant. Kitchen cakes are available with tiered cake orders of 72 servings or more, and start at \$3.25 per serving. Single-tier cakes start at \$48 for a 6".

Most décor is included, but you need to provide any flowers, ribbon, topper, or stand.

We have a square silver cake stand available for rent. There is a \$100 deposit, with a \$75 refund after the stand is returned in original condition within 2 days of the event.

## **CUPCAKES**

Cupcakes start at \$2.75 for standard decor and flavors, with a minimum order of 4 dozen cupcakes per flavor. We recommend 1.5 cupcakes per guest.

## **DESSERTS**

We offer a variety of mini desserts, starting at \$1.50 each. The dessert pieces are 1-2 bites each. I recommend 3-5 pieces per guest. Generally, the more options you have, the more types of dessert the guests will want to try. However, it depends on the assortment and how much dessert you overall want to provide per person.

Choose from mini tartlets (filled with fruit curd or ganache), mini cups (filled with tiramisu, mousse or cookie dough), chocolate covered strawberries, and cake truffles, along with cheesecake and bars (cut in bite-size pieces), and more. Because everything is made to order, there are a lot of possibilities as far as flavors. We work with what you have in mind for your favorites, along with things that we have done in the past that have been popular and work well for serving.

Some items require refrigeration until just prior to serving. Desserts are delivered in bakery boxes. The venue would need to have space in their coolers to store the boxes. They would need to put the desserts on serving plates and add them to your dessert table just before dessert is served.

## **CUPCAKE & DESSERT DISPLAY**

You will need to provide cake stands or platters to display your cupcakes or desserts. The stands must be arranged on the cake table prior to our arrival.

We have two tiered cupcake stands available for rent. The larger stand holds a single or multi-tiered cake and up to about 175 cupcakes. There is a \$250 deposit, with a \$200 refund after the stand is returned in original condition within 2 days of the event. The smaller stand holds up to about 80 cupcakes. There is a \$75 deposit, with a \$50 refund after the stand is returned in original condition with 2 days of the event.

### **DESSERTS BY OTHER VENDORS**

We will not provide a wedding cake, cupcakes, or desserts when cake (including sheet, kitchen, or grooms cakes), cupcakes, or similar desserts are provided by any other baker. Our reputation has been built on carefully crafted, delicious cakes, and it would not be fair for your guests to think a cake, cupcakes, or dessert from another source was provided by us. Special exceptions allowed for items such as pie, donuts, etc.

### **BRIDE & GROOM**

Many couples come back and tell us that they are so busy on their wedding day, that they don't get more than one bite of cake. After all the planning and anticipation surrounding the cake, don't let that happen to you. Order cupcakes or a small cake, to be boxed separately, for you to enjoy back at your hotel later that day or on your honeymoon.

Cupcakes - 2 for \$6, 4 for \$12, 6 for \$15

4" mini - \$20

6" regular "replica" - \$48

### **DELIVERY & SET-UP**

Delivery/set-up starts at \$50, depending on location and amount of set-up. Cupcake orders with more than 200 cupcakes on display require extra set-up time.

Small orders (single- and two-tier cakes without additional cupcakes or desserts) are generally available for pickup only. Pickup is available Friday between 10am-2pm. The cake should stay refrigerated until just before guests arrive. On dates that our schedule allows (based on the timing of other deliveries/orders) we are happy to offer delivery and/or set-up.

### **TO SECURE YOUR DATE**

A signed contract and 25% non-refundable, non-transferable retainer secures your date. The remaining balance must be paid in full 30 days prior to the event. Please plan your RSVP return date with this in mind. Payment in non-refundable and non-transferable. Forms of payment are cash or check.

### **TASTINGS**

For orders **over** \$325, we offer:

A - With a prior signed contract and 25% non-refundable retainer, we offer a complimentary tasting and design consultation.

B - Without a prior signed contract and 25% non-refundable retainer, there is a \$25 charge for a tasting and design consultation. Payment by check must be received one week prior to our meeting. When you decide to secure your date with a 25% retainer and signed contract, your \$25 will be applied toward your retainer.

Sample flavors are chef's choice. Tastings are scheduled starting at 9:30am on Fridays. Tastings are most productive with just the bride and groom present. However, we do have room for up to four tasters.

*Please note.....we will not be available for appointments in early 2019, as we are constructing a new licensed kitchen space. However, we will be available to answer questions and/or secure your date. We will resume appointments starting April 4<sup>th</sup>, 2019.*

For orders **under** \$325, we offer:

A - Pick up samples (chef's choice) for a \$15 charge. Pickup is available most Thursday's and Friday's between 10am-2pm. When you are ready to make design and flavor choices, we can discuss order details via email.

*Please note....we will not be available for sample pickup in early 2019, as we are constructing a new licensed kitchen space. However, we will be available to answer questions and/or secure your date. We will resume appointments starting April 4<sup>th</sup>, 2019.*

B – We will have a new retail outlet in 2019 (location to be determined), where you can purchase a mini cake, cupcakes, or dessert. When you are ready to make design and flavor choices, we can discuss order details via email.

## **PHOTOS**

You can find photos of our work on our website, Facebook, and Instagram.

## **REVIEWS**

You can find reviews on Facebook and WeddingWire.

## **LOCATION – 6681 Memorial Drive, Egg Harbor**

We are located in a home-based licensed studio kitchen in West Jacksonport.

From Hwy 42 south of Egg Harbor, follow Plum Bottom Road east for about 5 minutes. From Hwy 57 in Jacksonport, follow County Highway V west for about 5 minutes. Turn north onto Memorial Drive. We are in the woods on the left. Signs indicate parking, as well as the path to the kitchen.

**Policies and prices subject to change at any time.**