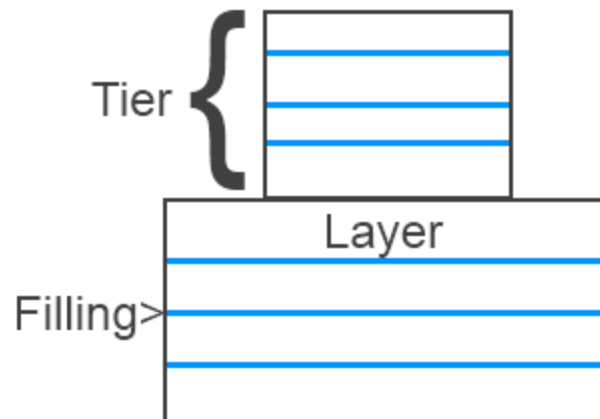


What are layers and tiers?

Most couples and families that come for a tasting, find it difficult to understanding the layers and tiers. Each tier of cake will consists of four layers of cake. Within each layer, you are able to choose a filling or icing.

Below is a diagram to give you a better view.



Each cake is considered a tier. The white areas are the cake layers and the blue lines are the fillings. Therefore, each tier has four layers of cake and three layers of filling. Each tier will be roughly 4 inches tall.

Introduction

In preparation to your wedding consultation, we have put together this guide to help you understand the wedding cake design process. By reading this guide, you will be aware of all design options available to you. Additionally, this guide will help you define your interests and aid in your cake consultation. Prior to reading this guide, we suggest you take some time to search wedding cakes online to see the broad range of cake designs.

The Wedding Cake Design Process

When designing your wedding cake, you will need to consider the following:

- Number of servings
- Cake setup
- Frosting/Icing
- Cake flavors and fillings
- Flower type and arrangement
- Piped frosting design
- Additional embellishments/upgrades

Step One: Servings

The first step in designing your cake is to estimate how many guests you are expecting to attend your wedding. The amount of guests will ultimately decide the size of your cake setup. Although you may not know the exact number of guests attending, you will need to decide on an estimated range. Once you have an estimated range, you can move on to the next step. The number of servings is finalized one (1) month prior to your wedding. Servings are restricted by the cake setup. See the next section for details.

Step Two: Cake setups

The second step to designing your cake is choosing the desired setup for your cake.

The setup is the way a cake is built, its shape, the number of tiers, and how the tiers are arranged. Stacked cakes are cakes which each tier is placed one on top of the other with no separation. Tiered cakes are cake with pillars separating each tier of the cake. Most cakes are classified within these categories:

Two-tier cakes: These cakes are generally for smaller weddings. Two-tier cakes serve approximately 30-70 guests. They may be stacked or tiered.

Three-tier cakes: Three-tier cakes serve approximately 80-150 guests. They may be stacked or tiered.

Four-tier cakes: Four tier cakes serve approximately 180-350 guests. They may be stacked or tiered.

Bridged and other large setups: We have a variety of more elaborate setups including bridges and side cakes. Our larger setups serve 160-350 guests.

There are many different setups and cake shapes to choose from. Servings are charged based on the setup you choose, not the exact number of guests attending. Ex. If your setup feeds 150 guests and you only have 140 guests, you will have to pay for 150 guests.

Step Three: Frosting and icing

The next step in designing your wedding cake is choosing the type of frosting for your cake. We offer a variety of different frosting options for you cake. Prices vary between frosting types.

Buttercream cakes: Our buttercream is smooth, sweet, and creamy. Buttercream is available in vanilla or chocolate.

Rolled fondant cakes: Rolled fondant is an icing that is rolled out and placed over each tier of your wedding cake. It is used to create a perfectly smooth finish on your cake. Fondant is made from sugar and water. It is 100% edible and sweet. All of our fondant cakes are iced with buttercream underneath the fondant icing.

Chocolate Ganache coated cakes: Chocolate ganache is a very rich chocolate coating that is poured onto your cake. It is made from chocolate, sugar, and cream. Chocolate ganache is available in white or dark chocolate.

Tinted Frosting/Icing: To further make your cake unique, we offer tinted frosting. You can either tint the entire cake or use a tinted piped design. It is up to you!

Step Four: Cake flavors and fillings

After deciding what frosting you will use, you need to decide what cake and filling flavors for your wedding cake. Each tier has 4 layers of cake and 3 layers of filling. Each tier can have a different cake and flavor and fillings.

Standard Flavors

Red Velvet	Chocolate
White Almond	Marble
Strawberry	

Specialty Flavors

Pumpkin	Carrot
Lemon	Orange
Vanilla Bean	Key Lime
Banana	Chocolate Mocha

Cake fillings

Caramel	Cookies 'n Cream
Strawberries 'n Cream	Lemon
Cheesecake	Raspberry
Chocolate fudge	White chocolate truffle

Specialty Cake Flavors

Almond Joy	Black Forest	Chocolate Covered Strawberry	
Caramel Apple	Decadent Chocolate	Espresso Chip	
Lemon Blueberry	Lemon Kiss	Neapolitan	
Orange Dreamsicle	Orange Valencia	Peanut Butter Cup	
Raspberry Truffle	S'mores	Turtle	Tuxedo

Step Five: Flower type

Buttercream roses: Buttercream roses are made for buttercream frosting. They can be tinted to the colors of your choosing. They come in a variety of sizes.

Sugarpaste flowers: Sugar-paste flowers are handmade painted flowers. They look very life-like. We offer a wide selection of flowers and colors to choose from. Prices vary depending on flower or bouquet type.

Fresh flowers: Fresh flowers add life to your wedding cake. We can decorate your wedding cake with fresh flowers of your choice. Fresh flowers must be organic (grown without pesticides). Flowers must be delivered to the reception venue prior to the cake setup, so that we can place them on the cake.

Silk flowers: If you still want the look of fresh flowers, but do not want real flowers on your cake, you can choose to use silk flowers. Silk flowers are a great alternative for guests that may have allergies to fresh flowers. They are also often less expensive than real flowers. You can choose to purchase your own or we will gladly add the cost of the flowers to the cost of the cake.

Flower arrangement, bouquets, and toppers: Flowers can be decorated in many different positions and styles. Please consult us during your consultation with your design ideas.

Step Six: Piped Designs

To add more depth and texture to your wedding cake, you can have a variety of different piped buttercream designs. These designs appear on the sides of each cake tier. You may choose a different design for each layer or one for the entire cake. These designs may be tinted to the colors of your wedding, or may be more subtle and match the color of your cake. Some of our more popular piped designs include scrolls, lace, hearts, and Swiss dots.

Some piped designs are included in the base price of your cake. More complex piped designs are considered an upgrade. Price varies depending on the level of detail of the design and the number of the tiers of your cake.

Step Seven: Embellishments

There are many options available as an embellishment to a standard wedding cake. Some of the options are available at an additional fee. Exact pricing on embellishments varies per cake and upgrade type. Embellishments include the following:

- | | |
|-------------------------------------|------------------------|
| Bridges | Cake toppers |
| Cake fountain | Candy pearls |
| Bows | Silver Dragees |
| Jewelry flowers | Rhinestone jewelry |
| Seashells | Silver cake stands |
| Fabric ribbons | Fondant embellishments |
| Fresh, Silk, or Sugar-paste flowers | |

Wedding Cake Questionnaire

Bride Name (please print): _____

Groom Name (please print): _____

Address: _____

Phone 1: _____ Phone 2: _____

Email: _____

How many guests do expect to serve? _____

What type of cake setup are you interested in? (Please check one)

Stacked

Tiered

Stacked & Tiered

Bridged

What type of cake shape are you interested in? (Please check one)

Round

Square

Hexagon

Combination of shapes

What combination of shapes do you prefer? _____

What types of frosting do you prefer? _____

What types of cake flavors and fillings would you like to try?

Do you have any other questions about your cake?
