

Cakes Our Specialty, Inc.

BEAUTY, TASTE and PRESENTATION are three things to look for when selecting your wedding cake. Not only does your cake have to look good, it has to taste good and it has to present itself well when cut and served on a cake plate or in a cake box. After reviewing the information provided below, we invite you to call and make an appointment with Paula that she may further advise you in the selection of your wedding cake. At this time you will taste cake at no charge. 😊

Serving Size: 1"x2"x height of cake Most wedding cakes are sold by the serving or slice of cake. Be careful not to be fooled about the price you are paying per serving and what size the slice is.

Buttercream Icing:

All of our cakes are iced in our very own **Signature Buttercream Icing** made with Pure Madagascar Bourbon Vanilla. All cakes are filled with our own **Vanilla Buttercream Icing**, unless another filling is requested.

Flavors:

\$ 3.50 per serving for Round - \$ 4.00 for Square - White, Vanilla, Yellow, Marble, Chocolate

\$ 4.00 per serving for Round - \$ 4.50 for Square - Lemon, Spice, Strawberry, Red Velvet, Almond

\$ 4.25 per serving for Round - \$ 4.75 for Square - Carrot, Banana

Paula's Specialty Torte - \$5.50 per serving for Round only – kitchen cake: serves 50 - \$175 serves 25 - \$90.00

Multiple thin layers of different cake flavors (such as: vanilla, yellow, chocolate), with fillings of gourmet Raspberry jam, Chocolate Mousse and Chocolate Ganache, make up this unique cake presentation and a taste your guests will not forget.

Fillings:

\$.35 per serving – Gourmet Raspberry Jam, Gourmet Strawberry Jam or Lemon Custard

\$.60 per serving - Vanilla Custard, Chocolate Buttercream, Dark Chocolate Ganache

\$1.00 per serving - Fresh Fruit (Seasonal), Mousse (Chocolate, Strawberry, Raspberry, Almond, etc.)

"KITCHEN" Cakes: ¼ Kitchen cake - 50 servings - \$120.00 ½ Kitchen cake - 100 servings - \$220.00

Additional double layer cakes placed in the kitchen are a way of cutting cost. These cakes are iced, but not decorated; this allows you to choose your special decorated wedding cake and yet stay within your budget.

It is our policy NOT to make your wedding cake if another vendor supplies additional serving cakes.

"CUPCAKES": \$3.50 each - White, Vanilla, Yellow, Chocolate, \$4.00 each - Lemon, Spice, Strawberry and Red Velvet

Cupcake Stands: \$50.00 rental fee (A security deposit of \$100.00 is required on all stands. Stand to be returned within 4 days.)

CASTLE CAKE: \$ 6.50 per serving White, Vanilla, Yellow, Marble, Chocolate

The castle cake will be picked up toward the end of the evening. (Security deposit \$200.00 on castle and props)

Available at an additional charge:

Basket Weave Design add \$.50 per serving Buttercream Roses with Lily of the Valley add \$.75 per serving

Fondant Designed Cakes: \$ 5.50 and up (priced according to the design of the cake)

Flowers: Gum Paste: \$\$\$ priced according to the design of the cake

CAKE STANDS: Clear Acrylic Cake Stands: \$ 10.00 rental fee per stand (security deposit required per stand)

18" Round GOLD CAKE STAND - 22" and 18" Round or Square SILVER CAKE STANDS - \$50 RENTAL FEE

(A security deposit of \$100 - \$150.00 is required on gold and silver cake stands. Stand to be returned within 4 days.)

Fountain: \$ 35.00 rental fee

Bridges: \$ 20.00 per set

Favors: Wedding Cake (large) Cookie Package \$5.00, Wedding Cake (small) Cookie Package \$4.00

Heart Shape, Daisy Shape or Large Chocolate Chip Cookie Package \$3.50 and up

Security Deposit on Cake Parts:

A fee placed on support plates, columns, etc. (This fee will be refunded in full when parts are returned within TWO weeks).

Delivery & Set up fee: \$ 50.00 minimum

When should you book your date? A \$200.00 deposit will lock in your date and price of your wedding cake. You do not have to pick out a cake style at this time. Book your date before it's taken. We limit the amount of cakes we do per weekend.

In the event of a cancellation you will forfeit your deposit. **Payment method – Check or Cash**

Finalization: Style of cake, Flavor and Payment Due: THREE Weeks prior to the Wedding Date.

HOURS by APPOINTMENT only (586) 725-9359 www.cakesourspecialty.com

Paula Engelhardt – Owner - Wedding Cake Specialist New Baltimore (Chesterfield Twp.) Michigan 48047 **Licensed and Insured**