



Wedding Desserts 101: Everything You Need to Know

"what's the process?"

First of all- THANK YOU for considering Taylor's Treats LLC!
Seriously... I'm honored.

1. If you haven't already, please find your date on my website calendar to make sure your date isn't already booked.
2. Take a look at the pricing information on **PAGE 3-4** of this document or on my pricing tab on my website to make sure we are a good fit for your budget.
3. Please review the "flavors" tab of my website or refer to **PAGES 5-6** to select 3 you would like to sample in your complimentary tasting. More info about tastings can be found on **PAGE 7** of this document.
4. Complete the "Wedding Inquiry Form" to get confirmation of your date and scheduling of your tasting.
5. Now that you have sampled the goods, you can sign your "wedding guide & contract" form on my website and email your final order to taylorstreatsllc@gmail.com.
6. Upon your approval of the quote, you will be sent a final invoice which will require a 25% deposit to secure your wedding date!

*Adjustments to quantities can be made at a later date within reason

Pricing

Cupcakes



Regular size cupcakes

\$24/dozen with a 4-dozen minimum
per flavor



Mini size cupcakes

\$12/dozen with a 4-dozen minimum
per flavor

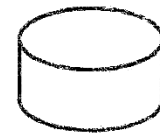
Cakes



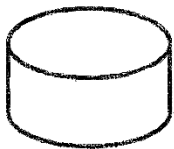
6" starting at \$65
(10-15 servings)



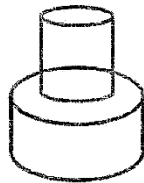
8" starting at \$100
(20-25 servings)



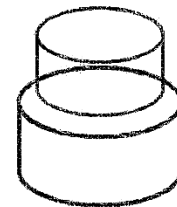
9" starting at \$140
(30-35 servings)



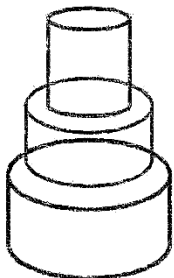
10" starting at \$170
(35-40 servings)



8"/6" starting at
\$200 (36 servings)



10"/8" starting at
\$315 (60 servings)



10"/8"/6" starting at
\$390 (72 servings)

* The sizes shown are examples of popular size choices. Other combinations of tier sizes are possible to accommodate the amount of cake you need, and the look you love!

Additional Options



Cakesicles

(Cake pop in the form of a popsicle)

\$35/dozen

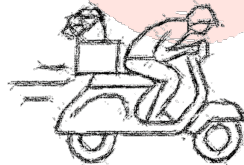


Cake Pops

(Cake in the form of a dough coated in chocolate)

\$30/dozen

Additional Fees



Delivery

We deliver and setup for a fee based on your location. We are able to deliver within 4 hours of Chilton, WI 53014.



DESIGN ELEMENTS

Some examples of design elements that would add to the cost of a cake include intricate piping, metallic accents, fondant details, candy, cake toppers, flowers

(Unless provided by florist/you)



Classic White

Moist white cake with your choice of whipped or buttercream vanilla frosting

Classic Chocolate

Chocolate cake with your choice of whipped or buttercream chocolate frosting

Red Velvet

Red Velvet cake with cream cheese frosting

Samoa

Chocolate cake with caramel buttercream frosting topped with coconut

***Strawberry Milkshake**

Malt flavored cake with a light whipped strawberry cream frosting

****Cookie Dough**

Yellow cake with cookie dough buttercream frosting topped with a chunk of cookie dough

***Brownie Batter**

Chocolate cake with brownie batter buttercream frosting topped with brownie pieces

****Double Berry**

White cake with pureed strawberry and raspberry buttercream frosting topped with fresh strawberries and raspberries

***Cookies & Cream**

White Oreo cake with an Oreo cream cheese frosting topped with a mini-Oreo

Apple Pie

Cinnamon cake with apple and a cream cheese frosting topped with cinnamon apple shaped piecrust

***Banana Split**

½ Banana cake and ½ Chocolate cake with strawberry puree buttercream frosting topped with hot fudge and a cherry

***Butterfinger**

Chocolate cake with Butterfinger buttercream frosting topped with a mini-Butterfinger candy

Nutella

Chocolate cake with Nutella buttercream frosting topped with chopped hazelnuts

Pumpkin

Pumpkin cake with a cream cheese frosting topped with a mini piece of pumpkin pie

Mint Chip

Chocolate cake with a mint chip buttercream frosting topped with hot fudge

Cinnamon Toast Crunch

Cinnamon cake with a Cinnamon Toast Crunch cream cheese frosting topped with pieces of Cinnamon Toast Crunch

***Sangria**

White cake baked with strawberries, blueberries, and an orange zest with a nonalcoholic Sangria buttercream frosting (alcoholic version upon request) topped with an orange slice, blueberry, and strawberry

****Pb S'mores**

Chocolate cake with peanut butter chocolate ganache, peanut butter graham cracker buttercream frosting, topped with a Hershey Chocolate bar and a mini marshmallow

*FAN FAVORITE

**BAKER'S FAVORITE

***Mint Oreo**

Chocolate cake with mint Oreo cream cheese frosting topped with a mint Oreo

Orange Creamsicle

Orange cream cake with a cream cheese frosting

***Snickers**

Chocolate cake with a caramel buttercream frosting topped with hot fudge and a mini-Snickers

Heath

Chocolate cake with a caramel buttercream frosting topped with a mini-Heath bar

****Cherry Vanilla**

White cake with a cherry buttercream frosting topped with a cherry

German Chocolate

Chocolate cake with chocolate buttercream frosting topped and filled with coconut pecan frosting

***Salted Caramel**

Chocolate cake with a salted caramel buttercream frosting topped with a pretzel

Blueberry

White cake baked with blueberries and a blueberry buttercream frosting topped with fresh blueberries

Rainbow Sherbet

Sherbet cake with a raspberry, orange cream, and key lime buttercream frosting

***Dirt Cake**

Chocolate Oreo cake with a whipped chocolate frosting topped with Oreo pieces and a gummy worm

****Strawberry and Cream**

White strawberry puree cake with a strawberry puree buttercream frosting topped with a fresh strawberry

***Kit Kat**

Chocolate cake baked with Kit Kat pieces with chocolate buttercream frosting topped with a Kit Kat

Chocolate Nutter Butter

Chocolate cake with a peanut butter buttercream frosting topped with a Nutter Butter

***Strawberry Lemonade**

Lemon flavored cake with strawberry lemonade buttercream frosting topped with a lemon and strawberry

***Golden Oreo**

Yellow cake with a Golden Oreo at the bottom with cream cheese frosting and topped with a Golden Oreo

Twix

Chocolate cake with a caramel buttercream frosting topped with caramel and a mini-Twix

Banana

Banana cake with a cream cheese frosting topped with slice of banana

***Raspberry Lemonade**

Lemon cake with a raspberry lemonade buttercream frosting topped with a lemon and raspberry

Strawberry Pina Colada

Coconut cake with a pineapple filling and strawberry buttercream frosting topped with a mini umbrella

Chocolate Strawberry

Chocolate cake with a strawberry buttercream frosting topped with a chocolate covered strawberry

***Blackberry Lemonade**

Lemon cake with a blackberry lemonade buttercream frosting topped with a blackberry and lemon

***FAN FAVORITE**

****BAKER'S FAVORITE**

Tasting Process



We offer a complimentary tasting in the form of one dozen mini cupcakes where you select 3 flavors to sample. In your tasting pack, there will be 4 mini cupcakes of each flavor.

To schedule a tasting, complete the "wedding inquiry" form or email taylorstreatsllc@gmail.com your 3 flavors of choice. I will confirm a tasting date with you, typically these can get booked out a few weeks to one month so be sure to request your tasting far enough in advance.

Once you have sampled your flavors, submit the "wedding guide and contract" form on my website and email your final wedding order to taylorstreatsllc@gmail.com at least 2-3 months before your wedding (some tweaks and changes to flavors and quantities can be made within reason up until 1 month before your wedding).

Payment



A deposit is required to secure your wedding date. Your order will not be guaranteed until that deposit is made.

The deposit amount will be 25% of your total order price. This deposit is nonrefundable.

The remaining balance will be due 1 month prior to the wedding date.

The deposit and final payment will be made through an online invoice via credit/debit card/PayPal.

Any late payments may be subject to late fees.

For cancellations within 1 month of the event, the entire amount of order is still owed.

FAQ's

When should I book you for my wedding?

For best availability, 12 months in advance. However, minimum notice is 3 months.

Do you deliver? When should you deliver? Do you setup?

Yes, we are able to deliver and take care of whatever setup is required. We don't supply display materials unless requested. We typically like to deliver a few hours before the wedding, once the linens are on, the table is setup, and the florals are available to place on the cake (if that applies to you). There is a minimum delivery fee of \$50.

Who places the florals on the cake? You, or the florist?

We prefer to place the flowers if possible!

Can you accommodate special dietary restrictions?

Unfortunately, no. We do recommend Happy Bellies Bake Shop in Appleton. They specialize in dairy & gluten free products.

Contract

This Wedding Cake Contract is entered into by Taylor's Treats LLC and *Client Name* (the "Client"). Taylor's Treats LLC agrees to deliver dessert(s) as agreed upon and on time. The client agrees to pay Taylor's Treats LLC for the production and delivery of dessert(s). The following terms and conditions apply:

- A 25% deposit is required to secure the event date and is non-refundable. The remaining balance is due 1 month prior to delivery date.
- Payments made after due date are subject to late fees.
- Payments will be paid via credit/debit card through online invoice unless otherwise agreed upon.
- For cancellations within 1 month of the event, the entire amount of contract is still owed to Taylor's Treats LLC.
- Any changes to the order are subject to availability and must be made in writing no later than one month prior to delivery and may incur additional charges.
- Client assumes full liability and responsibility for the condition of the desserts once they leave Taylor's Treats LLC possession.
- Client is responsible for providing an appropriate and secure environment for dessert(s), i.e. a sturdy table and optimum room temperature of 75 degrees or below.
- The size of the tiers will be adjusted to accommodate the correct number of servings based on an industry standard slice of approximately 8 cubic inches, 4 inches high, 1 inch wide and 2 inches deep. Taylor's Treats LLC is not responsible for shortage of dessert due to incorrect guest counts or failure to cut industry standard sized slices.

Taylor's Treats LLC reserves the right to use any photographs of the finished desserts for promotion without compensation.

Taylor's Treats LLC promises a product of high quality and service, but is not liable for unforeseen circumstances, including but not limited to inclement weather, transportation problems, accidents, and other causes beyond reasonable control.

I, *Client Name*, agree to all the terms set out in this contract, and agree that I am the person responsible for payments and decisions regarding this cake order.