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"HOW DO WE GET STARTED ORDERING OUR WEDDING CAKE?"

Thank you so much for considering The Basement Bakery to help make your day extra special!

If you haven't already please email Rachel@thebasementbakery.com with your wedding date and venue to ensure we have availability.

Pricing will be listed on the "Cake pricing" sheet in this document to make sure we are a good fit for your budget.

Cake tasting will be available for once a month. More information on tasting boxes can be found on the "Cake Tasting Process" page!

Email me to get a quote, decide what you would like to order, and then we can get started on the design process.

Final step would be to sign our contract and pay the 50% deposit to secure your wedding date!



CAKE FLAVORS

Birthday Cookies n Creme

Cookies n Creme Sprinkle Cake Cookies n Creme Sprinkle Cream Cheese Filling Soft Bite Sprinkle Cookie Crumbs Decorated in American Buttercream

Chocolate Fudge

Chocolate Fudge Cake Whipped Chocolate Ganache Filling Chocolate Crispearls Decorated in American Buttercream

German Chocolate

Chocolate Fudge Cake Whipped Chocolate Ganache filling Coconut and Candied Pecan Filling Decorated in American Buttercream

Carrot Caramel Crunch

Carrot Cake
Vanilla Bean Cream Cheese Filling
Candied Pecans optional*
Caramel drizzle
Decorated in American Buttercream

Lemon Drop

Vanilla Bean White Cake
Vanilla Bean Cream Cheese Filling
Lemon Curd
White Chocolate Crispearls
Soft Bite Lemon Cookies
Blueberry compote available
Decorated in American Buttercream

Cookies n Creme

Cookies n Creme Cake Cookies n Creme Cream Cheese Filling Cookies n Creme Crumbs Decorated in American Buttercream

Birthday Cake

Vanilla Bean Sprinkle Cake Sprinkle Cream Cheese Filling Soft Bite Sprinkle Cookie Crumbs Decorated in American Buttercream

Strawberry Crunch

Strawberry Cake
Vanilla Bean Cream Cheese Filling
Strawberry Crunch
Fresh Cut Strawberries & Strawberry Glaze
Decorated in American Buttercream

Ultimate Chocolate Peanut Butter

Chocolate Fudge Cake
Peanut Butter Buttercream Filling
Whipped Chocolate Ganache Filling
Chocolate Crispearls & Chocolate Shards
Reese Pieces, Reese Cups, & Nutter Butters
Decorated in American Buttercream

Berry Chantilly

Vanilla Bean White Cake
Mascarpone & Cream Cheese Filling
Strawberries, Black Berries, Blueberries & Raspberries
Decorated in American Buttercream

Vanilla Bean

Vanilla Bean White Cake Vanilla Bean American Butter Cream Decorated in American Buttercream

Red Velvet

Red Velvet Cake
Vanilla Bean Cream Cheese Filling
Chocolate Crispearls & Chocolate Shards
Decorated in American Buttercream

Cookie Butter

Cinnamon Cookie Butter Cake Vanilla Bean Cream Cheese Filling Biscoff Cookie Crumbs White Chocolate Crispearls White Chocolate Shards Decorated in American Buttercream

Wedding Cake

White Almond Cake Almond American Buttercream White Chocolate Crispearls Decorated in American Buttercream

S'mores

Chocolate Fudge Cake
Toasted Swiss Meringue Frosting
Teddy Graham Crumbs
Whipped Chocolate Ganache
Triple Chocolate Crispearls
Decorated in American Buttercream

If you have a cake with multiple tiers you may choose a different flavor for each tier.



CAKE PRICING

Tiered Cakes

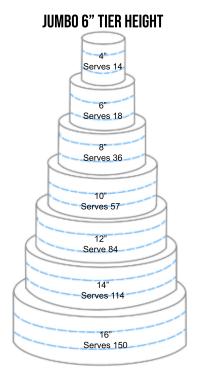
Minimum tiered cake is \$225

Standard- Each cake tier is 4" tall which is two layers of cake separated by one layer of icing and filling. **Jumbo**- Each cake tier is 6" tall which is three layers of cake separated by two layers of icing and filling.

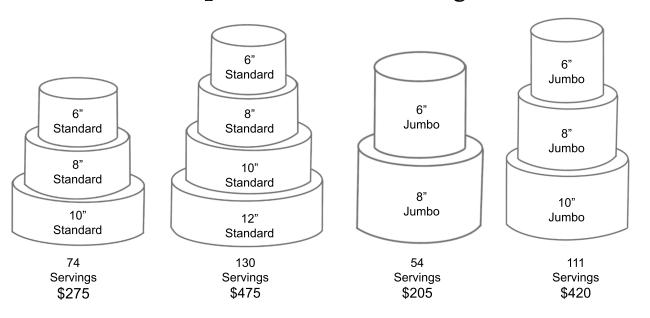
Starting Prices

Size	Standard Serving Size	Standard Price	Jumbo Serving Size	Jumbo Pricing
4"	8	\$30	14	\$55
6"	12	\$50	18	\$75
8"	24	\$90	36	\$130
10"	38	\$135	57	\$215
12"	56	\$200	84	\$315
14"	76	\$275	114	\$430
16"	100	\$350	150	\$575





Example Sizes and Starting Prices





ADDITIONAL OPTIONS

Kitchen Cakes

This is a half sheet cake that serves 54 people. The slices are 2"x2"x1". They can be made into any flavor I offer. It is frosted, but undecorated to keep the price down. This cake will be cut in the kitchen so the guests will not know the slices are from the kitchen cake and not the main cake.

Starting Price is \$150

Cakesicles / Flat Cake Pops

A cakesicle is basically a cake pop (Cake crumbs combined with frosting, then dipped in chocolate) but in the shape of a popsicle. Multiple flavors available prices vary. Minimum order is 2 dozen.

Starting at \$36 a dozen

Decorated Sugar Cookies

I offer a variety of sugar cookie flavors, shapes, and designs. Minimum order is 2 dozen cookies. Each cookie comes heat sealed to ensure freshness. I can also add bows, gift tags, or stickers to each bag for an additional fee.

Starting Price is \$42 a dozen

Cupcakes

Cupcakes are standard sized and are available in different flavors. Decorations can be added for additional fees. A minimum order is 2 dozen.

Starting at \$30 a dozen

ADDITIONAL FEES

Grooms Cake: Grooms cakes are available pricing varies too much to give accurate pricing so please reach out with design ideas and we can send over a quote.

Delivery: Minimum delivery fee is \$75. Increased fee depending on location and or size of the order. This included set up and the cake delivery. I do not offer cake cutting services. If you rent a cake stand or cake cutting set this will be delivered at this time as well.

Design Elements: Some examples of design elements that would add to the cost of the cake include, intricate piping, metallic accents, fondant details, candy, cake toppers, fresh flowers (unless provided by bride & Groom), etc.

Tear Down & Clean Up: Starting fee is \$100. This includes, travel back to venue, clean up and take down of all desserts, packaging up leftovers, and retrieval of all rented stands and displays. Additional fees may apply due to distance to venue & size of order. Most tear down will need at least 30 minutes, so please plan accordingly.

COOKIE CAKES

Flavors

Chocolate Chip

Chocolate Chip Cookie American Buttercream

Peanut Butter Cookie

Peanut Butter Cookie Peanut Butter Buttercream

Cookies n Creme Cookie

Chocolate Chip Cookie Cookies n Creme Cream Cheese Frosting

Red Velvet

Vanilla Bean Cream Cheese Frosting

Chocolate Chip M&M Cookies Red Velvet Cookie with White Chocolate Chips

Chocolate Chip & M&M Cookie American M&M Buttercream

Cookie Butter

Cookie Butter White Chocolate Chip Cookie Vanilla Bean Cream Cheese Frosting

Snickerdoodle

Snickerdoodle cookie Vanilla Bean Cream Cheese Frosting

Birthday Cookie

Sprinkle Sugar Cookie White Chocolate Chips Vanilla Bean Sprinkle Cream Cheese Frosting

S'mores

Chocolate Chip Cookies with Marshmallows & Teddy Grahams Toasted Swiss Meringue Buttercream

Tiered Cookie Cakes

Each tier can have a different flavor. Pricing is the same as cakes, please refer to the "Cake Pricing" Page for more information. These cakes are very heavy and need a very sturdy table to be set on. They will also have wooden dowels in the layers for extra support so the cakes don't collapse on each other.



How to Cut and Serve

Each Tier has 9 layers of cookies. Take two long knives or spatula and remove three layers of cookies. This means there will be 3 separate "Layers" to cut and serve to guests. Set those three layers down and cut the cookie according to the "Cake Cutting Guide" sheet in the packet depending on the size of the cookie.



CAKE TASTING PROCESS

I offer Cake Tasting Boxes once a month. This will allow you to try your top **six flavor**s. There is a set date for pick up for these cakes and those dates can be found under the "Weddings" Tab on my website.

To order a box, fill out the tasting request form at least one week before the tasting date. (Before you order a tasting box please confirm with me the date for your wedding is still available.) You will then be sent an invoice for \$45, which must be paid in order to secure your tasting box for that month.

The tasting boxes will include **six flavors** of your choice from the flavor list above. Once you have decided on a flavor please reach out and we can further discuss your wedding cake and official book your cake & Date! I do not offer cookie cake tasting boxes at this time.

Please note, I do NOT require you to purchase a cake tasting box in order to book your wedding cake with me. You can absolutely email me with the flavor you know you are wanting and we can create a contract from there.



DESSERT TABLE

What's Included?

Included in the dessert table are the desserts, rental displays and stands, set up of the table, clear plastic mini plates, Mini plastic silverware, and delivery of the desserts. I also offer a take down service for an additional cost, or you can take down yourselves and return displays and stands within an agreed upon time frame without damage. If the delivery location is more than 30 miles from our location, an additional fee will apply.

How much do we order?

We would recommend 3-4 desserts per person. This can vary depending on the different number of desserts you choose. The more dessert options you give your guests, the faster the desserts will be eaten. We would recommend around 3-5 different types of desserts for the table. You will most likely need 2-4 dozen of each item.

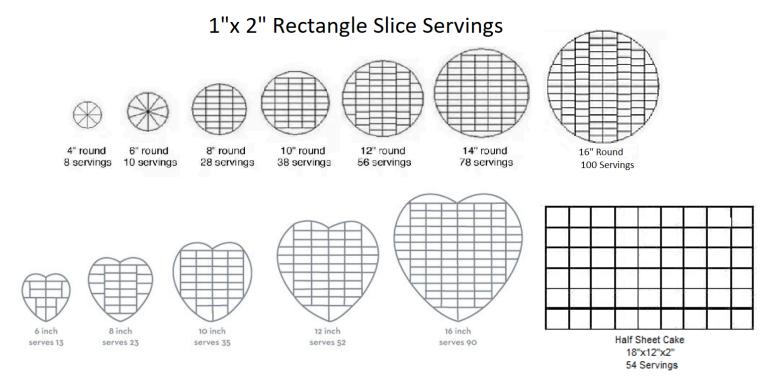
Desserts Available			
Chocolate Dipped Pretzels	\$18 doz	Cake shooters	\$30 doz
Chocolate Dipped Marshmallows	\$18 doz	Chocolate Dipped Strawberries	\$30 doz
Chocolate Dipped Oreos	\$24 doz	Cake Cups	\$30 doz
Cookies	\$24 doz	Cheesecake Shooters	\$30 doz
Mini Cupcakes	\$24 doz	Oreo Balls	\$30 doz
Brownie Bites	\$30 doz	Mini Bundt Cakes	\$36 doz
Lemon Bars	\$30 doz	Macarons	\$36 doz
Cake Pops	\$30 doz	Bite sized pies	\$36 doz

Any chocolate dipped item will be colored matched as best we can to the colors of the wedding. They will come with a simple drizzle and sprinkles of matching colors. If custom decorations are requested additional fees may apply.

	Exam	ple Pricing		
*Rounded to even dozens				
Number of Guests	Treats Per Guest	How Many Dozen	Price Range(\$18-\$36 doz)	
75	3	19	\$342-\$684	
75	4	25	\$450-\$900	
100	3	25	\$450-\$900	
100	4	34	\$612-\$1,224	
125	3	32	\$576-\$1152	
125	4	42	\$756-\$1,512	
150	3	38	\$684-\$1,368	
150	4	50	\$900-\$1,800	



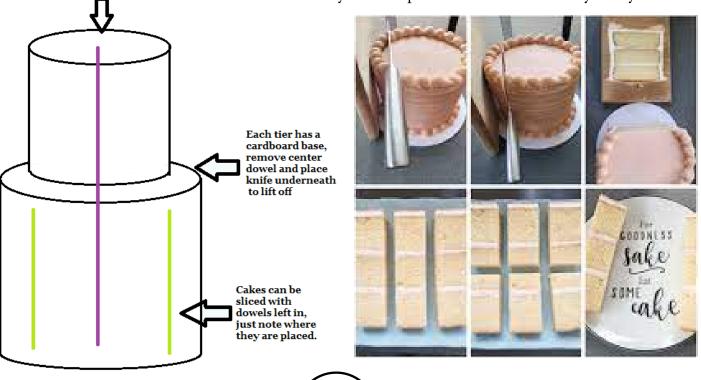
CAKE CUTTING GUIDE



- → Remove your cake from the fridge 2-3 hours before serving
- → Wipe off your knife in between each slice for a nice clean cut
- → Remove any sculpted fondant elements, toppers, or decorations
- → Keep out of direct sunlight

Center Dowel

→ Have a sturdy table to put cake on cakes can very heavy



WEDDING CAKE CONTRACT

This Wedding Cake contract is entered into by The Basement Bakery LLC and _____ (the "client"). The Basement Bakery agrees to deliver cake(s) as agreed upon and on time. The client agrees to pay The Basement Bakery LLC for the production and delivery of the Cake(s). The following conditions apply:

- A 30% Non refundable deposit is due to secure the date. The remaining balance is due 1 month before the wedding date.
- Payments made after the due date are subject to late fees.
- Payments will be paid via Venmo, Paypal, Zelle, or tap to pay with card.
- For cancellations within one month of the event, the entire amount of contract is still owed to The Basement Bakery 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 cake once it leaves The basement bakeries possession.
- Client is responsible for providing an appropriate and secure environment for the cake(s), i.e. a sturdy table and optimum room temp of 75 degrees or below.
- The size of the tiers are based on the number of guests provided and agreed upon. Cake slices are based on an industry standard of approximately 8 cubic inches, 4" high, 1" wide, and 2" deep. The Basement Bakery is not responsible for shortage of cake due to incorrect guest counts or failure to cut cake at the industry standard slices.
- The Basement Bakery reserves the right to use any photographs of the finished cake for promotion without compensation.
- The Basement Bakery 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 a reasonable control.

1,	, agree to all the terms	set out in this contract ar	id agree that I am the	
person responsible for payı	ments and decisions regard	ing this cake order.		
				-

Client Signature

Date



CAKE AND DESSERT STAND RENTAL AGREEMENT

Customer Name:			
Phone:			
Email:			
Alternate Contact:	Phone:		
Items Renting:			
Date Needed:			
Return date Range:			
	Customer Pick up or Delivery (Circle One)		
Rental Fee:	Date Returned:		
Security deposit:	Deposit Refunded:		
Total Paid:			
Payment method:	Notes:		
Invoice #:			
THE SAME CONDI	te to return the above mentioned cake stand CLEAN , UNDAMAGED , ITION by the date listed above . Failure to return the cake stand clear the same condition by the due date will result in forfeiting my security dep	ı,	
Customer Signatu	Date Date		

PAYMENT

A **deposit of 50%** is required to secure your wedding date. Your order and date will not be guaranteed until the deposit has been paid.

The deposit is nonrefundable.

The remaining balance is due 1 month before the wedding date.

The deposit and final payment will be made through an online invoice made via

Card (tap only), Cash, Venmo, Paypal, or Zelle.

Any late payments may be subjected to fines.

For Cancellations within 1 month of the wedding date, the entire amount of the order is still owed.



FAQS

Q: When should I order my wedding cake?

A: Anytime between 12 and 6 months before the wedding is best. The sooner the better due to limited availability for wedding cakes each week.

Q: Do you deliver? When Should the cake be delivered the day of? How does that all work?

A: Yes, I can deliver! I do have a minimum delivery fee of \$75 and depending on size and distance to the wedding additional charges may be applied. I like to deliver my cakes to a venue once all linens and decor are on the tables, and the florals are available to place on the cake (If that applies to your cake).

Q: Who will place the floral on the cake?

A: I prefer to place florals on the cake myself if possible!

Q: Can you accommodate any special dietary needs?

A: Unfortunately, no. Since it's currently only one person doing all of the work I am unable to accommodate any allergies due to my kitchen and equipment that would be handling gluten and or nuts. I cannot guarantee my products are fully allergy friendly.

Q: My wedding cake will be setup outside, is that okay?

A: We highly recommend that your cake be set up in a room that is 70 degrees or cooler. Heat, Humidity, and direct sunlight can damage your cake. The basement bakery is not responsible for any damages to the cake once it has been delivered.

Q: I want a small cake just to cut, but it needs it to feed over 100+ guests. Do you offer sheet cakes?

A: Yes I do! These cakes are called kitchen cakes and will be a half sheet cake size 4" in height. This serves 54 guests for a 2"x2"x1" in slice. These cakes are simply iced without decoration and will be in the back where the cake will be cut and served so the guests will not know it came from the kitchen cake and not the main cake.

Q: I have already placed my wedding cake order and now want to change something. Is that something I can do?

A: Yes, BUT changes can only be made until one month before the wedding date. No changes can be made if it is less than one month away. These changes can be made but may change the price of the cake depending on what you would like to change. If the price changes another contract must be signed agreeing to the changes. Only the person who has paid/ signed for the cake originally can make changes with a signature & date.

