



Wedding Cake Package

Hi!

Welcome to Just Cakes – a rising cake company in the Lower Mainland. First and foremost, we would like to thank you for considering Just Cakes to be a part of your special day. We hope this detailed package will answer many of your questions and aid in designing your dream cake. Please do not hesitate to contact us with any questions you may have after going through this package.

Thank you,

Raveena Oberoi
Pastry Chef/Head Decorator/Owner



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How it Works

You may be one of those people that has everything imagined for your wedding – from the linens, to the flowers to the cake. If so, this part of the planning process is relatively easy for you. You know what you want, and you can look through this package with ease. For others, there is a different story. There is so much out there to be inspired from when choosing your dream wedding cake. From taking inspiration from your wedding outfits, the venue, your respective traditions and cultures, or even from your personal stories and quirks – there are endless possibilities when it comes to your cake. So, I want to make the process a bit easier for you. This package will hopefully break down everything you need to know about ordering your wedding cake, and a few great tid-bits of information along the way.



What do I do first?

First and foremost, get a general idea what you like. It can be as general as “all white” or “roses” or “3 tier” – and we can bounce off those ideas. Take a scroll through sites like Google, Pinterest, or look to your favorite details of your wedding or personal symbols of your relationship with your partner to get the ball rolling. Figure out what you like, and sometimes more important – what you don’t like. This will definitely come in handy whilst sketching your dream wedding cake. If you have an in-person consultation and tasting booked, we will do the bulk of the planning there – so come with inspiration in hand!

After you have an idea of what you like, we can figure out the logistical part; what is the structure going to be like? Is it going to be an all-real

cake, or some faux layers in between? The budget? We will do our very best to stay within what you are comfortable with, and cater to your needs.

Once we have our structure settled on, we can get to the fun part – tastings! Again, if you have an in-person consultation booked, all of the above will be discussed in the consultation. If you have booked with Just Cakes, you receive a complimentary tasting which includes trying 3 unique flavor combinations at your tasting. If you are shopping around for cake vendors – no sweat. The tasting fee is \$30 – and if you decide to book Just Cakes after your tasting, that \$30 will be put toward your final total. At this point, we will have your design, structure, budget/cost, and flavor choices completed. Now all you need to do is wait for your big day to see your dream wedding cake come to life!

Sounds simple enough, right? Let's get started!

Wedding Services/Products Available

- ❖ Wedding Cakes
- ❖ Bridal Shower Cakes
- ❖ Dessert Buffets
- ❖ Candy Tables
- ❖ Party Favors



Desserts Available (applicable to dessert/candy buffets, party favors)

Just Jars (glass vs. plastic jars)
Macarons
Cupcakes
Mini Cupcakes
Eclairs
Cream Puffs
Mousse Shots/Verinnes
Brownie Bites
Mini Cheesecake
...and much more, upon request.

Candy Tables

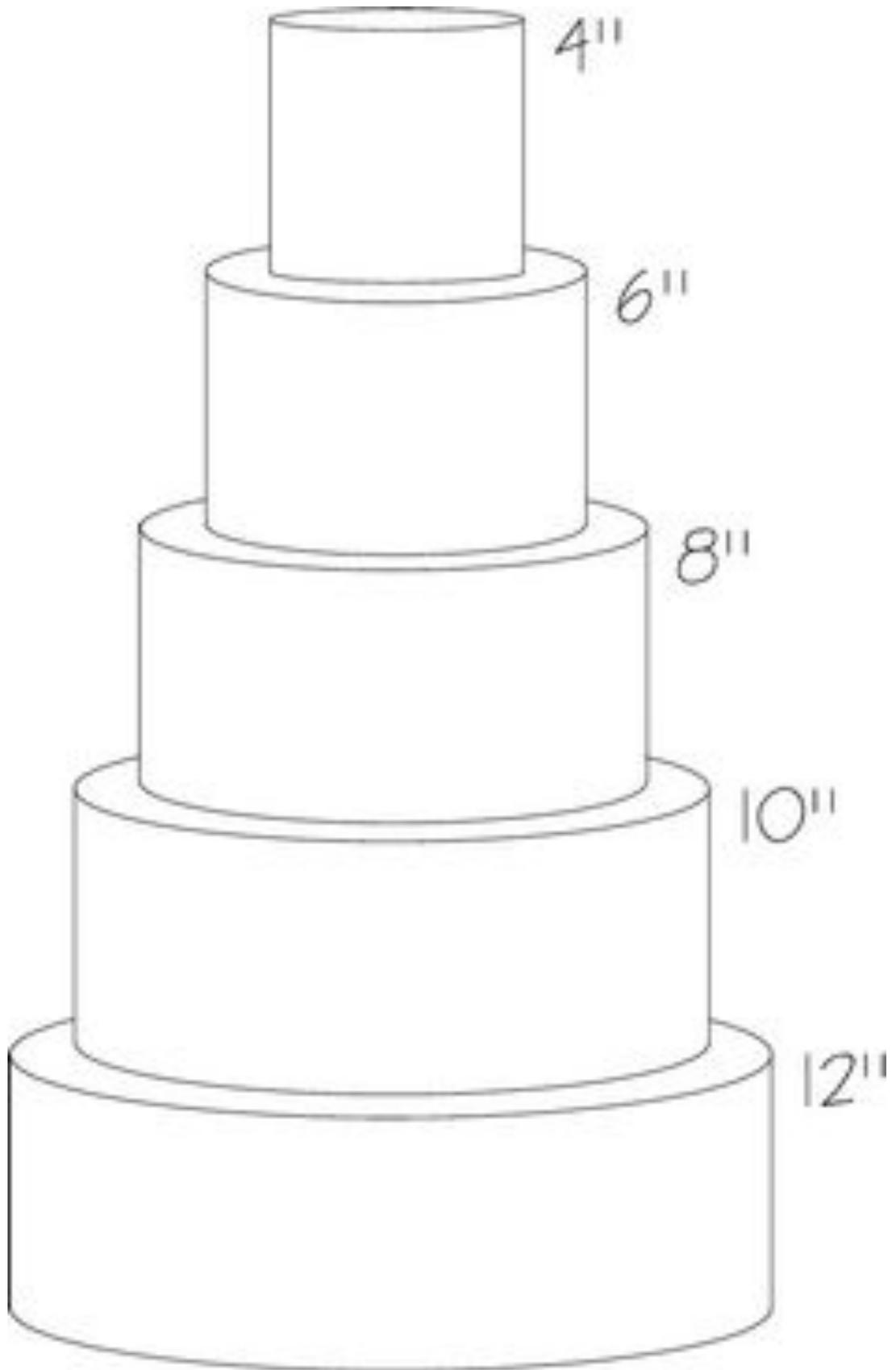
Candy Tables or candy filled jars that you may want on a dessert table are assembled according to your candy budget.
Please inquire for more information about this.

A quick note on Dessert Tables/Candy Tables:

All pricing is given on a order-by-order basis; if you order a bulk size of something, for say a dessert table/candy table, per-dessert prices are not applicable. Basically, the more your order, the better 'bang for your buck' you get. The above list is given so that if you are thinking of having more than one type of dessert at your wedding, those options are available for that. If this is something that interests you, please indicate specifically what desserts you would like in your order and how much of each, as well as your budget. We will do our best to give the best quantity in order to stay within your budget, all while providing immense quality and variety.

Design & Inspiration

If there's anything I love most about my job as a cake designer, it's seeing what my clients dream up as their cake. I love that every single cake is unique in every way – there's a little bit of every couple in every cake! That's what makes this part so special. In the beginning of this package I told you to look for inspiration. Go to different websites, Google, Instagram, Pinterest – look outside, to your wedding invitations, to things that remind you of your significant other. It could be anything. Now – forget about recreating a cake that you liked online. Let's make a whole new spectacular one. And the best part about it? It's all yours. I have included a template on the next page for you to conjure up your cake. It doesn't have to be this size – it can most definitely be smaller or larger than the template provided. Here is just a page where you can jot down some ideas. Maybe you liked a tier from one cake, but disliked another from the same cake. Maybe you liked the colors used in one cake, but not the texture or design. Maybe you loved two cakes and want to mesh them together to get the best of both worlds. Or maybe, just maybe, your future partner is a superhero buff and wants Batman in there somehow. Whatever it is, I want to see it! We can come up with a final version together. This will help me get a visual of what you are imagining your cake to be. Don't worry too much about being the best artist here – I just want to know what you're thinking so far!



Structure & Size

Whether you want your cake to feed your entire guestlist, or you just want to keep a tier for you and your hunny (and/or your family, if you're willing to share!) structure and sizing of your cake is one of the most important things to consider. It has similar impact on price as does the design of your cake, and it is important to consider in terms of your entire wedding menu.

Important questions to ask are: What is my guest size? How much cake do I really want? Do I even want to serve cake? Do I want to save the cake to take home? Do my wedding guests really love cake? Will I be having more than one type of dessert in my menu? All of these questions will point to the direction you need to go in terms of structure and sizing of your cake.

In terms of servings, I always tell my couples to take their guest size and divide by two – which would serve as a great number of dessert if they have other dessert options on the menu (This largely applies for the South Asian population where cake is not traditionally popular at weddings). If you are relying on the cake to be enough dessert for everyone, keep that in mind when deciding on a size and structure for your cake.

Since the trend of elaborate wedding cakes has started, more questions arise with using fake, or faux, cake in place of real cake. My answer to that is: yes, of course! We can use Styrofoam cake “dummies” in place of real cake to add height, dimension, and all that fun stuff! However, there is a misconception that having a half-faux cake (a cake that has one or more cake-tiers, and the rest being decorated Styrofoam cake dummies) will reduced the cost significantly. Let me be the first to tell you – **it does not**, at least not too-substantially so.

With half-faux cakes, you will save some money, but not as much as you may have hoped for. The same amount of time and energy is going into decorating the cake, and the Styrofoam dummies themselves are just as expensive as ingredients, if not more. Where the money-saver with faux-cakes come in is the time that it requires, and the fact that you can do it a little in advance. I personally love working with faux-cakes as it means I can finish a cake efficiently, without lacking in quality, and introduce

height to a cake in a way that more or less adds to the structural soundness of a cake.

I will say this though – Let's say you want a 10-tier cake, but only want the bottom tier real and the rest faux. In such a cake, you can expect to save a substantial amount, as the faux parts of the cake would be done with efficiency whilst contributing to the sturdiness of the cake. This also makes transportation easier. In contrast, if you want a 3-tier cake, with two tiers real and one tier fake, expect to be paying similar to that of a fully-real 3-tier cake. As you can see, there are many factors to consider when thinking of the structure and sizing of your cake.

Here is a conservative guideline of how many servings each tier can feed:

Diameter/Dimensions	Round Cake	Square Cake
4"	4-6 servings	8-10 servings
6"	12-15 servings	15-18 servings
8"	22-24 servings	30-32 servings
10"	38-40 servings	50-52 servings
12"	52-56 servings	72-75 servings

Flavors

Just Cake Combos:

This is most peoples' favorite part about the wedding cake process – picking flavors and more importantly, TASTING!

We want to make your life a little easier for you; We have come up with crowd and palette-pleasing flavor combinations that are guaranteed to WOW. Choose from classic and simple flavors, or be a little adventurous with our French and pastry-inspired combinations.

<i>Flavors</i>	<i>What's Inside?</i>
Vanilla Strawberry	Vanilla Cake Strawberry Compote Vanilla Bean Swiss Meringue Buttercream (SMBC)
Chocolate Vanilla	Chocolate Cake Vanilla Bean SMBC
Birthday Cake	Vanilla-sprinkle cake Vanilla Bean SMBC
Red Velvet Chocolate	Red Velvet Cake White Chocolate Ganache Vanilla Bean SMBC
Chocolate Salted Caramel	Chocolate Cake Salted Caramel Vanilla-Caramel SMBC

<p>Peanut Butter Cup</p>	<p>Chocolate Cake Peanut Butter Cup Filling Crushed Peanuts Light Peanut Butter SMBC</p>
<p>Cookies 'n' Cream</p>	<p>Chocolate Cake Cookies 'n' Cream (Oreo) SMBC Cookies 'n' Cream Bits Vanilla SMBC</p>
<p>Chai Tea Latte</p>	<p>Chai-spice Cake White Chocolate Ganache Vanilla-Cinnamon SMBC</p>
<p>Chocolate Orange</p>	<p>Chocolate Cake Cake Chocolate Orange Ganache Milk Chocolate SMBC</p>
<p>Lemon Berry</p>	<p>Lemon Cake Wildberry Compote Vanilla Bean SMBC</p>
<p>Tropical Coconut</p>	<p>Coconut Cake Mango-passionfruit compote Toasted Coconut Vanilla-bean SMBC</p>
<p>Coconut Passion Berry</p>	<p>Coconut Cake Passion-fruit compote Raspberry Compote Vanilla-bean SMBC</p>

Hazelnut Espresso	Vanilla Cake Chocolate Hazelnut Ganache Toasted Hazelnut Pieces Espresso SMBC
Praline	Vanilla OR Chocolate cake Praline Ganache Praline SMBC
Vanilla Lemon Cream	Vanilla Sponge Cake Lemon Curd Vanilla Bean SMBC

Is your mouth watering yet? Yes? Good.

Keep in mind – these are pre-determined combinations based largely on my pastry training in France, as well as my past experience in the local scene. That being said please don't feel stuck to these flavors.

If nothing on this list catches your eye, no sweat – we can work together to bring all of your favorite flavors together in your cake! We pride ourselves in providing a totally custom cake experience. And we will give you just that throughout this entire process – including the flavors!

For your tasting, you can pick up to 3 combinations to try out. This brings me to the next task: *Consultations & Tastings*.

Consultations & Tastings

Ah, the fun part is finally here!

This is the part where we get to actually sit down and talk cake – and eat it too! So, by now you should have an idea of what you want your cake to look like as well as your flavor choices in mind. Great! Let's schedule a consultation.

Email me: contact@justcakesbc.com to schedule your consultation; I will work with your schedule to find a time that is convenient with both of our schedules.

During our consultation, we will finalize a majority of the important details; Please come prepared with inspiration pictures and/or general ideas, and an appetite for cake!

As mentioned previously, you may pick up to a total of 3 combinations of cake to try at your consult/tasting. The 3 flavors can consist of BOTH Just Cake Combos or of combinations you come up with yourself!

PLEASE NOTIFY US AT LEAST ONE (1) WEEK PRIOR TO YOUR CONSULTATION OF YOUR TASTING CHOICES!

Otherwise – I may not be able to guarantee a specific flavor or filling.

After our consultation, I will send over a working contract, which I will require you to sign, as well as an invoice.

Pricing

You have your dream cake envisioned, and all the flavors picked out – now you are worried about price!

Again, here at Just Cakes we pride ourselves in giving a totally custom experience. It doesn't matter if your budget is \$200, or if its \$3000 – we will work with you to make sure your ideas get implemented in a way that fits your budget, and is fair to us as well for the work that we provide.

Pricing is largely determined by a few factors, such as design complexity, size, and transportation costs ... and so forth. So, since every cake is different, every price is different. That being said, here is a very general outline at my pricing. My pricing is greatly based on industry standards, being courteous to others in the same field.

ALL FOLLOWING PRICES INCLUDE DELIVERY/SETUP FEES UP TO 20KM (ANYTING BEYOND 20KM IS \$1=1KM)

2 Tier

Size	Buttercream	Fondant
4"-6"	\$130+	\$150+
6"-8"	\$200+	\$220+
6"-10"	\$240+	\$300+
8"-10"	\$315+	\$340+
6"-12"	\$340+	\$375+

3 Tier

Size	Buttercream	Fondant
Traditional Round 6"-8"-10"	\$575+	\$625+
Traditional Square 6"-8"-10"	\$625+	\$650+
Narrow Round 4"-6"-8"	\$390+	\$440+
Narrow Square 4"-6"-8"	\$440+	\$490+

4 Tier

Size	Buttercream	Fondant
Traditional Round 6"-8"-10"-12"	\$775+	\$800+
Traditional Square 6"-8"-10"-12"	\$800 +	\$830+
Narrow Round 4"-6"-8"-10"	\$635 +	\$660+
Narrow Square 4"-6"-8" -10"	\$660+	\$700+

5 Tier

Size	Buttercream	Fondant
Traditional Round 6"-8"-10"-12"-14"	\$1100+	\$1200+
Traditional Square 6"-8"-10"-12" -14"	\$1200+	\$1300+
Narrow Round 4"-6"-8"-10" -12"	\$900+	\$1000+
Narrow Square 4"-6"-8" -10" -12"	\$975+	\$1075+

STAND RENTAL PRICING

Each small stand rented: \$2 rental charge
 Each tiered stand rented: \$15 charge
 Refundable Rental Deposit: \$30

Faux Cakes?

Prefer faux cakes? As our stance goes, faux cakes are great for adding height and saving a little bit of money with your wedding cake. Depending on how many fake tiers you'd like, as well as depending on the design, you may save some money with going with this option. We price fake cakes out in deletion (take the total price of the cake as if it was all real, and based on what tier you'd like fake, you'd MINUS the following amount according to size).

4" faux tier: -\$25
 6" faux tier: -\$45

8" faux tier: -\$65
 10" faux tier: -\$85
 12" faux tier: -\$105

This being said, if you opt for a very detailed design in a faux cake, chances are you will end up paying the same or a similar amount to as if your cake was fully real! Just something to think about.

Delivery fees included cover regions in the Lower Mainland [Chilliwack to Vancouver]

Important note: These are base prices derived from what the typical wedding cake has looked like in my experience. If what you have in mind is less/more complex in design, less/more tiers than listed, and so forth, that may have an impact on pricing. Also – if you have a **faux cake** or **faux tiers** in mind, that may also affect the price slightly. As I've said, every cake is custom, so that comes with a custom price. **Please inquire about your specific cake and I can give you an accurate quote!**

Cancellation & Changes

Cancellations and changes are only accepted 4 weeks prior to the date of your event. No monies will be refunded if your order is cancelled with less than 4 weeks until your event. **Please note that the 50% deposit IS NOT REFUNDABLE.** Cancellation refunding is only applicable if you have paid remaining balance and then choose to cancel. _____

Wedding Cake Delivery & Set-up

We strongly recommend having your cake delivered to the event. All pricing has included the delivery and set-up fee encompassing a 20 km distance from my starting point in Surrey, BC. Any venue surpassing 20km will be an extra charge of \$2 per 1km. (Please be sure to include any specific delivery and set-up instructions for your event (i.e.: separate

delivery entrance, time of delivery, location of set-up, instructions for kitchen staff, etc.)

After set-up at your event is complete, Just Cakes will NOT be responsible for any mishandling of your cake, including but not limited to: temperature, bumping, scraping, touching, moving, etc.

If you must pick-up your cake, Just Cakes will have your cake placed in a box with non-slip matting for transport. **Once the cake has left our premises, we are no longer responsible for any damage to the cake.** If you choose to pick-up your cake, we strongly recommend bringing a second person to help, as cakes are both fragile and heavy.

Non-Edible Items

Just Cakes will not be responsible for any non-edible items (flowers, toppers...etc.) to be placed on your cake **UNLESS CLEARLY SPECIFIED BY YOU**. All non-edible items are to be provided by you, unless included in cake cost. Please understand that flowers are a non-edible product and understand that they may contain floral sprays such as pesticides before choosing to have them on your cake. If you do wish to have flowers on your cake, Just Cakes is not responsible for any pesticide spray, other sprays, which the flowers may contain and contaminate the cake with.

The Just Cakes Guarantee

So, we've made it through the package together, and now you're probably deciding if you should go ahead with booking Just Cakes for your special day. Your day is your day, and you decide who gets to be a part of it. This is what I can guarantee you.

By choosing Just Cakes, you are humbling my little company with the very special task of creating your dream wedding cake. I honestly consider it a huge honor. With that honor in mind, I promise to put love into this cake – a love that stems from a true passion in what I do. I strongly believe that cakes have soul in them when it comes from that place of genuine passion.

I promise you a moist, well-made, well-structured cake that will leave your guests, and most importantly YOU happy. I will do whatever it takes to ensure your happiness! Every single cake I've created holds a special place with me, and I would be so delighted to have your wedding cake join that.

Thank you for your consideration in Just Cakes.

Warmest Regards,

Raveena Oberoi
Owner; Head Pastry Chef & Cake Decorator