



est. 2011

SWEET TALES CAKE BOUTIQUE

BESPOKE CONFECTIONERY

PRICE SHEET



WELCOME

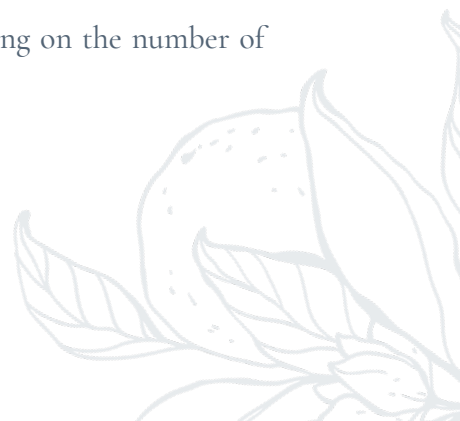
I'm thrilled you've reached out to our team! Whether you are planning a simple birthday celebration for your little one or an elegant bridal shower party we got you covered.

We offer a tailor design process for your event cake. Each custom cake that we bake and design receives our full attention and commitment to perfection therefore our prices reflect the personal service and premium service we offer to our clients. Our buttercream cakes start at \$9 per serving.

Cakes that require sugar flowers, edible gold, edible foils and handcrafted pieces are priced depending on materials and labor hours. We are happy to provide you with a final quote once we have a bit more information about your event celebration.

We find that on average celebrations cakes range from \$280 to \$850 depending on the number of servings, final design requirements, materials and labor.

love, Elizabeth



OUR DELICIOUS CAKE MENU

DELUXE CAKE FLAVORS

- Classic Yellow Cake
- Valhorna Chocolate Cake
- Marble Cake
- Red Velvet
- Carrot Cake
- Tiramisu Inspired Cake
- Vanilla Almond
- Lemon Dream
- Coconut

BUTTERCREAMS

- Vanilla Bean
- Chocolate Valhorna
- Mocha
- Coconut
- Passion Fruit
- Raspberry
- Cookies & Cream
- Peanut Butter
- Strawberry
- Almond
- Salted Caramel Buttercream

OTHER PREMIUM FILLINGS

- Chocolate ganache
- Handcrafted Raspberry Preserves
- Chocolate Ganache
- Dulce De Leche
- Candy orange
- Lavender
- Pistachio
- White Chocolate Ganache
- Pear Cinnamon
- Handcrafted Cherry Preserves

CAKE TASTING BOXES:

The cakes in our tasting boxes are considered our best sellers and inspired by the seasons. For instance, if you are getting married in the summer and spring months we will include lemon and fruit-inspired creams and in the winter months we embrace the season with chocolate, pear fillings and nuts. We will include a mix of different delicious cakes for you to try.



ALLERGY INFORMATION

At Sweet Tales Cake Boutique we believe in safety above all else.

Please note that all of our items are prepared in the same kitchen. While we try to accommodate your condition we are not able to guarantee that our products are free from all potential allergens. There is always a possibility that all of our products may contain a trace of nuts and other ingredients. The following ingredients are used in our kitchen on a daily basis: Eggs, milk, pecans, walnuts, almonds, cashews, wheat, gluten, fresh fruit.

DELIVERY POLICY

When you book your special event or wedding with us your cake is delivered free of charge to towns that are within a 10 to 15-mile radius. Why is this service free? We include this service because we truly care about the condition and presentation of our cakes.

Proper setup and delivery of our multi-tiered cakes is a skill and comes with years of experience, but no worries, we got you covered. We will travel outside of our free delivery area for a nominal fee, the delivery will be charged according to mileage and complexity of the setup. Customers may also pick up their cakes, however, our studio is not responsible for any damage once the cake leaves our kitchen. Proper packaging will be provided but can be large therefore appropriate vehicle accommodations must be considered by the customer.

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WWW.SWEETTALESCAKEBOUTIQUE.COM