

# BUTTERCREAM

## FREQUENTLY ASKED QUESTIONS

### WHAT IS THE GENERAL PRICING?

Our buttercream cakes start at \$5.75 per slice. Fondant designs begin at \$8 per slice. The final price is based on the intricacy of design. We find that most buttercream designs tend to fall between \$5.75 and \$7 per slice. Most fondant designs tend to fall between \$9 and \$12 per slice. Sugar flowers are priced per piece and range from \$10-\$75, groupings start at \$150.

In addition to tiered, display cake we offer sheet cake for cutting at \$3 per slice. Our sheet cakes are 4" tall with three layers of cake and two layers of filling. Cutting cake is only available to clients booking cakes that are two tiers or larger

### DO YOU HAVE A MINIMUM?

While we have no set minimum to create you a custom cake, we do require that tiered cakes serve at least 48 guests. In order to deliver within DC and the immediately surrounding areas we have a \$500 food order minimum (not including tax and delivery) in addition to a delivery fee (see below). Further distances require a higher minimum. Please inquire with address for a custom quote.

### WHAT ARE YOUR DELIVERY MINIMUMS AND FEES?

Please see below for delivery prices for Friday-Sunday deliveries., general pricing by area and distance. We require a 2 hour delivery window, although the larger the window the better!

On weekends (Friday-Sunday and holidays) we have higher order minimums in order to receive delivery. Final delivery price depends on distance and size of cake. For smaller orders, (2 tiers or smaller) we recommend using Best Messenger or having a trusted family member or friends pick up and deliver the order for you! We'll help them load the car :)

For all deliveries we use an outside courier. The base price of delivery is based on the size of the cake, number of servings, number of additional boxes and mileage from the shop. After 15 miles \$3 per mile is added to the cost of delivery. For distances 35 miles or greater a \$20 fee is added to account for traffic and extra time.

15 miles of shop: \$500 food minimum, \$55 + delivery fee  
16-34 miles, \$700 food minimum \$75 + delivery fee  
35-50 miles, \$800 food minimum, \$150 + delivery fee  
51-90 miles, \$1500 order minimum \$200 + delivery fee  
91-124 miles, \$1800 order minimum, \$325+ delivery fee

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### CAN YOU APPLY FRESH FLOWERS?

We love fresh flowers and think florists do a wonderful job of placing them on the cake. If your florist is not available for this service, (they usually offer it complimentary,) for an additional \$50-100, depending on the distance, we are available to apply fresh flowers to your cake at the wedding site. As an alternative, the flowers may be delivered to our store the morning of the event and we will apply them free of charge.

### HOW SOON SHOULD I BOOK?

We take a limited number of clients on each calendar date and we tend to book up quickly, especially April through November. We are happy to host your tasting up to 10 months in advance of your wedding date. We recommend scheduling a tasting 4-6 months in advance of the wedding date.

### CAN I RESERVE THE DATE BEFORE THE TASTING?

If you are 100% sure you would like to book us as your wedding vendor but you need to delay your tasting due to time, distance, etc., you may reserve your date by submitting a non-refundable \$300 deposit, which will be applied to your cake at booking. This will reserve your space. The details of the order must be finalized at least 6 weeks prior to your wedding date. Balance on the order is due 30 days prior to the event. The deposit is non-refundable so be sure to discuss the design and price details thoroughly to be sure we are the right fit!

### DO YOU OFFER GROOMS CAKES?

We would love to help you make your spouse-to-be feel extra special on your big day. We offer carved cakes starting at \$10 per slice with a minimum of \$350. Or we can do a fondant theme cake, starting at \$9.50 per slice. Please inquire for more information!

### DESSERT TABLES

+We offer a wide selection of mini desserts, perfect for any event. For clients getting enough cake to serve 60-70% or more of guests, we recommend 2-3 pieces of mini dessert per person. If you are not serving cake or getting cake for less than 50% of your guests we recommend 3-4 pieces of mini dessert per person. Our mini dessert menu, showing items, flavors and quantities, is available online.