



EVENTS

Finery & Cake

1310 RR 620 S, STE A01 LAKEWAY, TX
WWW.FINERYANDCAKE.COM

ABOUT US

We are Finery & Cake: Your one-stop shop for beautiful home accents, entertaining essentials, & custom desserts! Our boutique shop in Lakeway Plaza serves wine, coffee, treats, and a beautiful atmosphere for your next event!



Dessert Pricing

We are really into dessert, which means we have a lot of options and information on the next few pages! To choose your dessert preference, consider your personal style, event theme, size of the gathering, and budget.

Signature cakes and cupcakes are pre-designed options that can be customized with a message. Custom cakes allow for more creative freedom and can be tailored to specific dietary needs. Decorated sugar cookies and dessert bars offer a variety of sweets for guests to enjoy.

Signature Flavor Cakes

Preset design & simple messaging, no customizations
starting at \$85 for a 6"-serves 14
see the options by clicking [here](#)

Custom Cakes

Priced upon design, details, flavors, and size, range,
starting from \$150

Cupcakes

1 Dozen Signature: basic flavors and frosting- \$48

1 Dozen Specialty: specialty flavors and/or 2-3 colors- \$54

1 Dozen Custom: fully decorated & custom designs- priced based on designs, starting at \$65

Mini Cupcakes

1 Dozen Signature, starting at \$24

Decorated Cookies

1 Dozen printed, from \$60 per dozen

2 Dozen hand-piped, starting at \$150- (\$75 per dozen, minimum of 2 dozen)



Cake Flavor Menu

All of our cakes are made from scratch from the finest ingredients- locally sourced where possible- for the most delicious flavor.

CAKE	FILLING*	BUTTERCREAM
vanilla	strawberry	vanilla
chocolate	raspberry	chocolate
pink champagne	mixed berry	almond
lemon	chantilly cream	salted caramel
almond	cream cheese	peanut butter
carrot (always gf)	lemon curd	strawberry
red velvet	salted caramel	brown sugar
gf vanilla	chocolate ganache	espresso
gf chocolate	coconut pecan	white chocolate
vegan vanilla		cookies n' cream

*fillings are optional- if no filling is chosen then we use buttercream between the layers.

CUSTOM FLAVORS COULD BE MADE UPON REQUEST

All of our cakes contain wheat (gluten), dairy, and eggs unless specified otherwise. Some flavors contain nuts, and all are made in an environment where allergens are present. We can accommodate some dietary restrictions, and will discuss those options at your consultation if needed.



Mini Dessert Menu

Our mini desserts are a popular option for those who want a variety of options for their guests to enjoy. We love to customize the menu to showcase your favorite flavors and nostalgic treats!

If the dessert bar is the main dessert for guests, we generally recommend 3 pieces per guest. We will discuss the details during the consultation to figure out the best configuration for your event!

Each item is a minimum order of 2 dozen.

You can mix and match from any of the categories to create the perfect spread!

CLASSIC \$24 PER DOZEN	PREMIUM \$36 PER DOZEN	LUXURY \$60 PER DOZEN
mini brown butter chocolate chip cookies	mini iced sugar cookies choose from Hearts, circles, or hexagons with simple gold or watercolored splatters *Additional details priced by design	mini chocolate mousse cups
brown butter rice krispie treats	macarons choose from our seasonal menu	mini s'mores cups
shortbread cookies choose from our seasonal menu	mini GF mixed berry crumble bars	mini salted caramel cups
homemade marshmallows	mini lemon meringue bars	mini white chocolate raspberry cups
mini snickerdoodles	mini chocolate dipped cream puffs	mini apple crumble tarts
mini oatmeal chocolate chip cookies	cake truffles funfetti, chocolate, red velvet	mini fleur de sel chocolate caramel tarts
mini cupcakes choose from our cake flavors	glazed cakelettes choose from our seasonal menu	mini lemon meringue tarts
dulce de leche brownie bites		mini almond strawberry tarts
		mini cheesecakes topped with chocolate ganache, cream and strawberries, or dulce de leche

STAND RENTALS

We have a variety of platters, stands, and chafing dishes we rent for table spreads.

If you have food catered in we can discuss what is needed to keep everything fresh and displayed beautifully. We will set up dessert displays and charcuterie done in house.

We will provide a quote for rentals based on the number of stands and size of display needed as we finalize details during the planning process.

CATERING OPTIONS



FINERY & CAKE

Charcuterie Boards & Grazing Tables:

Starting at \$150+

Choose from brunch or happy hour themed options-
we will discuss during your consultation.



CARMELA'S

Modern Italian appetizers, caprese,
bruschetta, meatballs, charcuterie, fruit &
veg, pasta, and more.



SANTA CATARINA

Interior & Coastal Mexican favorites, such
as guacamole, coctel, ceviche, tostadillas,
mini taquitos, and more.



THE LEAGUE

Rustic American comfort foods include
truffle deviled eggs, spinach artichoke dip,
meatloaf bites, shrimp cocktail, and cilantro
lime salad.

EVENT BAR PACKAGES

Below are the options for beverages and bar service to choose for your event. There are several ways to go about providing and paying for drinks at your party.

Open Bar: A tab is run for all guests during the event, and the Host pays at the end of the event.

Host Sponsor Wine: Host pays for a pre-determined number of bottles of wine, after which, the guests pay for their beverages. (This option requires wine selection and payment one week prior to event.)

Host Sponsor Beverages: Host pays for all non-alcoholic beverages and guests pay for their wine.

Guests Purchase: Guests are responsible for their own beverage costs.

WINE BY BOTTLE

Albarino \$28

Chardonnay \$20

Pinot Noir \$22

Cabernet \$20

Tempranillo \$28

Rose Bubbly \$22

White Bubbly \$20

BEVERAGES

Coffee & tea

Iced coffee & iced tea

Hot chocolate

Non-alcoholic wine

MIMOSA BAR

A beautiful spread of juices, bubbly and fruit- including signage.

\$10 per person

EVENT SPECIFICS

\$300.00/THREE HOURS minimum

\$100.00/each additional hour beyond the three- hour rental timeframe

\$300 RETAINER IS DUE UPON BOOKING EVENT TO RESERVE YOUR EVENT DATE AND IS NON-REFUNDABLE

ALL EVENT SET-UP AND TAKE-DOWN MUST BE COMPLETED WITHIN CONTRACTED RENTAL HOURS

CANCELLATION POLICY

Finery & Cake has a non-refundable retainer policy.



Rules & Terms

Nails are not allowed in walls

Stapling décor is not allowed

Glitter and/or confetti is not allowed

Balloons are allowed only if displayed on a base or a balloon weight

All open-flame candles must be contained in glass

Moving of Finery & Cake merchandise, merchandise racks, or merchandise furniture is not allowed

Moving of furniture pieces is not allowed

All trash must be thrown into provided trash cans

All decor must be taken down and removed after the event, including any balloons and/or florals

All food must be removed and taken from the fridge and/or event area(s)

Hosts are not allowed to bring in any food

- Finery & Cake has an approved list of caterers that hosts may select from for the event

Hosts are not allowed to bring in their own alcohol

- Finery & Cake has Bar Packages available

CONTACT & BOOKING

Contact events@fineryandcake.com to begin the planning process! We can't wait to celebrate with you!

