

Finery & CAKE

Bespoke Buttercream Cakes
Lakeway, TX and beyond



www.fineryandcake.com



Hello!

Thank you so much for your interest in Finery & Cake for your wedding desserts! We are a small, locally owned, scratch bakery, located in the heart of Lakeway, TX. Creating cakes and desserts that will take your breath and your taste buds away is our speciality!

I'm Lauren, co-owner and pastry chef, and it would be my honor to create something unique, stunning, and totally scrumptious for you and your guests to enjoy! We are team buttercream around here and pride ourselves in making amazingly realistic buttercream flowers, gorgeous painted cakes, and completely fabulous dessert spreads.

Please browse our process in this guide, and don't hesitate to reach out with any questions. We can't wait to make your wedding extra sweet!

LAUREN WEINBERG & THE F&C TEAM

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Our Design Process



01. THE PERTINENT INFO

We start the process by collecting all of the most important details for your event through our online form. We can then confirm our availability, and gather all the basics like guest count, location, and what type of desserts you are envisioning for your big day!

02. TASTING

Now, for the most delicious part of the process- the tasting! We do fun, to-go tasting boxes, so you can enjoy in the comfort of your own home- we recommend making a date night out of it! You can choose from 6 of our most popular flavors. We require a \$250 non-refundable retainer to hold your date and book the tasting and consultation, which is applied to your final balance.



03. CONSULTATION

The next step of your wedding cake journey is a one-on-one design consultation. We can meet either in person or virtually over Zoom. We will discuss all of the important details including the overall vision, design, colors, and flavors.

04. SKETCH

After your tasting and consultation, a detailed annotated sketch of the proposed design will be provided for your consideration and approval. A 50% deposit is then required in order to confirm your booking. Final payment is due 4 weeks before the event date.



05. THE DAY OF

We will communicate directly with your venue coordinator or wedding planner and take care of delivering your cake, transporting it from our studio to your venue, so all you have to worry about is enjoying it!

Portfolio



Portfolio



Portfolio



Flavor Menu

Our signature cake menu offers a range of exciting flavor combinations. We love to mix and match to create the perfect flavors for each couple!

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

We take great pride in our recipes and think cake should taste as amazing as it looks!

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

Cookies & Cupcakes

Many couples are choosing to add a dessert table or send their guests home with a box of sweet treats.

We offer custom cookies, decorated cupcakes, and a wide range of mini desserts. The customized variety creates spreads of delicious flavors, textures, and gorgeous visual interest.



CUSTOM COOKIES

Our custom sugar cookies are a popular and delicious option for welcome bags, wedding favors, and dessert tables.

We have two options- printed (pictured centered) or hand-piped (pictured left).

Cookie pricing:

\$60/dozen for printed/all the same designs (1 dozen minimum) + \$25 design fee for us to create the image to print

\$75/dozen for hand-piped/multiple designs (2 dozen minimum) The price can increase based on number of colors and complexity of designs.

CUSTOM CUPCAKES

Cupcakes are a fun option for dessert bars.

We can do a variety of flavors from our menu to have options for everyone.

Cupcake priced per dozen-

\$48 - basic flavors and swirled frosting/no added coloring

\$54 - specialty/filled flavors and/or 2-3 colors

Fully decorated/custom designs priced based on designs- such as florals or succulents (pictured right)

Dessert Bar

Our mini desserts are a popular option for couples 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!



STAND RENTALS

We have a variety of platters and stands we rent for dessert table spreads. We can work with you, your wedding coordinator, and venue to create a beautiful display that fits in perfectly with the rest of your decor and ambiance.

We will provide a quote for rentals based on the number of stands and size of display needed. We do require a refundable deposit for stand rental in case of damage or loss.

Stands must be returned to the store by the Wednesday following your event in order to receive your deposit back. We will go over more details during your consultation.

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Dessert Bar Menu

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 <small>*Additional details priced by design</small>	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 cream tarts
dulce de leche brownie bites		mini strawberry tarts
		mini cheesecakes topped with chocolate ganache, cream and strawberries, or dulce de leche

Cake Pricing

For initial guidance, the following is intended as an approximate price guide. There are endless possibilities when it comes to size, shape, and decorative finishes which can further affect the price of a cake. This will be discussed in detail during your design consultation.

We have a minimum \$500 + delivery, for all wedding orders.

CLASSIC	GOLD	LUXURY
<i>Simple, elegant, minimalist, textural</i>	<i>Delicate details, beautiful textures, handcrafted flower accents</i>	<i>Show-stopping edible flower arrangements, intricate details</i>
Single Tier <i>cutting cake-</i> (to go with dessert bar package) <i>from \$150</i>	Two Tiers <i>from \$500</i>	Three Tiers <i>from \$1500</i>
Two Tiers (to go with dessert bar package) <i>from \$350</i>	Three Tiers <i>from \$850</i>	Four Tiers <i>from \$2000</i>
Three Tiers <i>from \$700</i>	Four Tiers <i>from \$1500</i>	Five Tiers <i>from \$3000</i>
Four Tiers <i>from \$1000</i>	Five Tiers <i>from \$2000</i>	Five Tiers Plus <i>from \$3500+</i>

The prices above are based on a generous 1" x 2" serving, with four layers of cake and three layers of pillowy soft Swiss meringue buttercream and/or filling.

Additional Information

01. DUMMY TIERS

A dummy tier is indistinguishable in external appearance from a real tier. It is made from lightweight Styrofoam and decorated in the same way as a sponge cake. For certain designs, dummy tiers can be effective in adding height and drama without wasting a lot of cake. Dummy tiers still require much of the same labor as regular tiers, and the cost of the materials is very similar to ingredient costs, so they do not necessarily cost much less than regular tiers.

02. KITCHEN CAKES

If more servings are needed but you don't want to add tiers to your display cake, we can add 'kitchen cakes' to your order. They are 4 layers of cake, so they will look the same as the main cake when cut and served. However, they will not be on display and cost less than adding more tiers.

03. DELIVERY

Delivery fees will be determined by the mileage between your venue and our studio in Lakeway, TX, and the amount of time needed for set up. We will coordinate with your wedding planner and venue to deliver for optimal freshness based on the wedding timeline.

04. DEPOSITS AND BOOKING FEES

Once you have received your wedding cake sketch and quote and approved your design, a 50% non-refundable deposit is required to secure your booking. The remainder of the balance is due 6 weeks before your wedding date. If you love our style and know you would like us to design your cake but aren't quite ready to discuss design in detail yet, you can put down a \$250 non-refundable booking fee which will secure your date. This will be deducted from your final balance.

Love Notes



Hannah & Kevin

"Lauren created a masterpiece from several inspiration photos, combining several different style elements into one beautiful cake that was uniquely me! And it tasted like absolute heaven."

Carly & Hunter

"Working with Lauren was a complete dream! I had a vision for what I wanted and it was pretty specific. The task was to "paint" the cake to mimic the watercolor design used on my invitations. Lauren listened to my vision as a bride and understood my background in Interior Design. She worked with me until we got the design Perfect on paper. The execution of the design was even more amazing than I pictured in my minds eye.



Both cakes tasted as good as they looked!!! Our guests couldn't stop talking about them!"

Let's get started!



If you would like to commission us to design and make you a one-of-a-kind wedding cake, please reach out to learn more.

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