

SHAPES & SIZES	Servings	Butter Cream	Swiss Fondant
ROUND			
8" + 6"	30	\$280	\$410
9" + 6"	40	\$310	\$440
10" + 6"	50	\$330	\$460
12" + 8"	75	\$420	\$560
10" + 8" + 6"	75	\$450	\$640
12" + 9" + 6"	100	\$550	\$770
14" + 10" + 6"	125	\$650	\$890
12" + 10" + 8" + 6"	120	\$690	\$980
14" + 10" + 8" + 6"	145	\$740	\$1,050
16" + 12" + 8"	170	\$790	\$1,030
16" + 12" + 9" + 6"	190	\$940	\$1,290
SQUARE			
9" + 6"	50	\$340	\$450
10" + 6"	65	\$390	\$500
12" + 8"	100	\$510	\$640
10" + 8" + 6"	100	\$590	\$760
12" + 9" + 6"	120	\$670	\$860
14" + 10" + 6"	160	\$840	\$1,080
12" + 10" + 8" + 6"	160	\$820	\$1,100
14" + 10" + 8" + 6"	180	\$920	\$1,210
45° OFFSET SQUARE			
12" + 8" + 5"	100	\$590	\$780
14" + 9" + 6"	150	\$770	\$970
SQUARE + ROUND			
10" Sq + 6" Rd	60	\$370	\$460
12" Sq + 9"/6" Rd	120	\$650	\$840
14" Sq + 10"/6" Rd	150	\$770	\$980
16" Sq + 12"/9"/6" Rd	220	\$1,090	\$1,400
RD + SQ + RD			
12"Rd+8"Sq+6"Rd	100	\$590	\$770
14"Rd+9"Sq+6" Rd	120	\$690	\$900
16"Rd+10"Sq+7" Rd	160	\$820	\$1,060

ABOUT US We are a 2nd generation family owned and operated specialty bakery. Founded in 1975, our focus continues to be providing you with cakes & desserts that achieve the perfect blend of presentation and taste.

THE TASTE To maintain the same filling to cake ratio as the tasting samples, we make your wedding cake with **4 layers of cake and 3 layers of filling**. Below is what our wedding cake slice looks like.



**PERFECT
BLEND OF
CAKE & FILLING!**

WHEN TO BOOK We recommend you book with us 4 to 6 months ahead but we'll make every effort to work with you on shorter time frame. If you're not ready to talk cake, but would like to sample our cakes, you can [order one online](#) to pick up in Watsonville or Monterey. Also check out the quality of our work through our [Online Portfolio](#). You can [Secure The Date](#) when ready and [book a tasting time](#) when you've given the cake design some thought.

TASTING & CONSULTATION Complimentary for standard flavors. Available in Monterey & Watsonville. See our locations on the map below. [Book Your Tasting Online Today!](#)

FRESH FLOWER SET UP We can set up fresh flowers on site for additional \$45 charge using flowers provided by your florist. **We highly recommend having a florist decorate the cake to get an added touch.** It's what they do best, and they will generally have more to work with (i.e. varied sizes of flowers, vines, greens, etc.).

DELIVERY AREAS \$50 for Monterey / Aptos / Capitola. \$70 for Carmel / Pacific Grove / Pebble Beach. \$90 for Carmel Valley. \$30 for Watsonville / Corralitos.



PRICING INCLUDES One flavor & standard decoration (see our [Pinterest Board](#) for examples). **SAVING TOP TIER** Reduce listed servings by 10. **ADDITIONAL FLAVORS** \$30 per additional flavor. **SHEET CAKES** made same way as presentation cake. \$3 per person. 20 slice minimum and ordered in increments of 10.

STANDARD CAKE FLAVORS WHITE CAKE: 1) Mango Mousse, 2) Salted Caramel Buttercream, 3) Raspberry Preserve w/ Italian Lemon Mousse, 4) Boston Cream. **BLACK & WHITE CAKE:** 5) Raspberry Preserve w/ Amaretto Mousse, 6) Cookies & Cream, 7) Latte Ganache w/ Chocolate Mousse. **CHOCOLATE CAKE:** 8) Choc Ganache & Mousse. **RED VELVET CAKE:** 9) White Chocolate Cream Cheese Mousse.

CUSTOM FLAVORS: \$30 to sample most filling flavors (with our white or chocolate cake). \$80 for a *custom cake & filling* combination. This charge is NOT credited to your actual order.

PICK UP For 3 tier cakes or smaller, it's safe to have someone pick up the cake. Our cakes are securely stacked and placed in a corrugated box when picked up. Pick ups not recommended for 4 tier cakes.



Click To View Our Portfolio



Cupcakes & Desserts

Wedding@FBandC.com
831.722.5223
FBandC.com/Weddings

MONTEREY: 309 WEBSTER (Appointment Only) • **WATSONVILLE:** 125 HANGAR WAY, STE 130 (M-Sat 8-6 * Sun 8-2)

CLASSIC CUPCAKES Reg \$3.00 / Mini \$2.00

CAKE: White, Choc or Red Velvet
FROSTING: (1) Vanilla, (2) Salted Caramel, (3) Mango, (4) Lemon, (5) Strawberry, (6) Chocolate, (7) Peanut Butter, (8) Cream Cheese Buttercream, (9) White Chocolate Cream Cheese.

Min 18 / 36

SPECIALTY CUPCAKES Reg \$3.75 / Mini \$2.75

CAKE: White or Choc Cupcake
FROSTING: (10) Raspberry & Lemon B/C, (11) Boston Cream Pie (Ganache & Bavarian Cream), (12) Cookies & Cream, (13) Raspberry & Amaretto B/C, (14) Ganache & Peanut B/C, (15) Latte Ganache & Chocolate B/C.

Min 18 / 36

BLONDIES & BROWNIES \$1.75

Snickerdoodle Blondies, Caramel Seasalt Blondie-Brownies
Classic Chocolate Brownies (with or without walnuts)

Min 12

CREAM PUFFS \$1.75

Lemon, Mango, Strawberry or Bavarian Cream w/ powdered sugar.
Chocolate or Peanut Butter cream w/ cocoa powder
Salted Caramel w/ Caramel Drizzle (+\$0.25)
Boston Cream or Mocha Latte (+\$0.25)

Min 12

TARTLETS \$2.00

(1) Fresh Fruits w/ Bavarian or Lemon cream base, (2) Latte Belgian Chocolate Ganache topped with moch bean (3) Wild Maine Blueberry w/ White Chocolate Cream Cheese.

Min 24

SHOOTERS \$3.50

(1) Pistachio Almond & Fruits Gluten Free (2) Mango Cream & Strawberries Gluten Free, (3) Banana Cream Pie, (4) Raspberry Chocolate Cream Pie, (5) Cherry Cheese Cake, (6) Blueberry Cheese Cake, (7) Cookies & Cream, (8) Ganache Brownies, (9) Jack Daniels Chocolate & Cream

Min 18

CUSTOM TREATS We do not offer other dessert types outside of what is listed, but custom flavors are available on request.

CUPCAKE PRICING are with standard swirls. Additional embellishments such as sugar flowers or white chocolate seashells are extra and quoted on request.

FULL SERVICE SET UPS are available with minimum product order of \$400 (including cake if any) for our core delivery area (see map above). Table set up charges will range from \$60 and up depending on requirements. Drop off deliveries available for less than \$400 orders.

SETTINGS (stands, platters, etc.) are not included in the pricing. When possible, we try to work with what's available through the venue and/or rental company if one is being used. Most rental companies will carry white ceramic stands and platters only. More stylized set ups will likely require you to purchase the stands. Stands with varying widths and heights will make for more interesting table set up.

ITEM MINIMUMS & PRICING Minimums listed in lower right of each group are per flavor.

IF YOU ARE UNDECIDED between a classic wedding cake and cupcake/dessert bar, start with the photo op consideration. Mainly, do you care about the classic cake cutting photo shot? If you do, then wedding cake is likely the way to go.

THE PHOTO OP is something that should be considered when planning the table layout. A great looking table layout may not provide a good angle for the photographer when trying to capture the treats and you!

THE CUPCAKE TOWER with a 6" round cake on top is a great looking presentation, but it does not provide a classic cake cutting photo op. The cake is positioned too high for a natural look and doesn't look good proportionately if you bring it down to the table to cut it. On alternative is a small cake stand with an 8" round cake together with the cupcake tower. See [Our Portfolio](#) for design ideas.

CUTTING CAKE 6" round buttercream is \$60, 8" Round is \$95. Fondant 6" is \$95 and \$135 for 8" round. Pricing includes standard decoration.

SERVINGS For regular cupcakes, we recommend 1.25 cupcakes per person for multi flavor set ups. For mini cupcakes & desserts, we suggest 3 to 4 pieces per person.

TASTING & CONSULTATION Complimentary tastings available in Monterey & Watsonville. [Book Your Tasting Online Today!](#)

