

SHAPES & SIZES	Servings	Butter Cream	Swiss Fondant
ROUND			
8" + 6"	30	\$325	\$450
9" + 6"	40	\$360	\$485
10" + 6"	50	\$390	\$515
12" + 8"	75	\$475	\$615
10" + 8" + 6"	75	\$495	\$695
12" + 9" + 6"	100	\$595	\$815
14" + 10" + 6"	125	\$695	\$945
12" + 10" + 8" + 6"	120	\$750	\$1,060
14" + 10" + 8" + 6"	145	\$925	\$1,265
16" + 12" + 8"	170	\$875	\$1,155
16" + 12" + 9" + 6"	190	\$1,025	\$1,425
SQUARE			
9" + 6"	50	\$425	\$535
10" + 6"	65	\$475	\$585
12" + 8"	100	\$525	\$655
10" + 8" + 6"	100	\$675	\$845
12" + 9" + 6"	120	\$775	\$965
14" + 10" + 6"	160	\$925	\$1,165
12" + 10" + 8" + 6"	160	\$895	\$1,175
14" + 10" + 8" + 6"	180	\$1,095	\$1,385

ABOUT US We are a 2nd generation family owned and operated specialty bakery. Founded in 1975, our focus continues to be cakes & desserts that achieve the perfect blend of presentation and taste. *We are proud to be The Knot's only Hall of Fame Bakery in Northern California.*

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!**

TASTING & CONSULTATION We are currently not offering sit down tastings. **In-home samples** are available for pick up in our Watsonville store for \$25. All 9 standard flavors are included in the tasting plate and can be [ordered online](#). We will follow up after you pick up the tasting plate to set up a phone consultation. You can also [book a phone consultation](#) anytime online. **The tasting plate charge is applied to your actual cake order.**

WHEN TO BOOK During normal times, we recommend you book with us no later than 3 to 4 months ahead. Given current situation, we can take orders up to 3 weeks before your wedding date. If your wedding is less than 3 weeks away, please inquire, and we will do our best to accommodate. **Booking Deposit** is \$100 to Save the Date on our calendar. **Deposit will be applied to your order.**

PRICING INCLUDES One flavor & standard decoration (see our [Pinterest Board](#) for examples). **SAVING TOP TIER** Reduce listed servings by 10. **ADDITIONAL FLAVORS** \$40 per additional flavor. **SHEET CAKES** made same way as presentation cake. \$3.50 per person. 20 slice minimum and ordered in increments of 10.

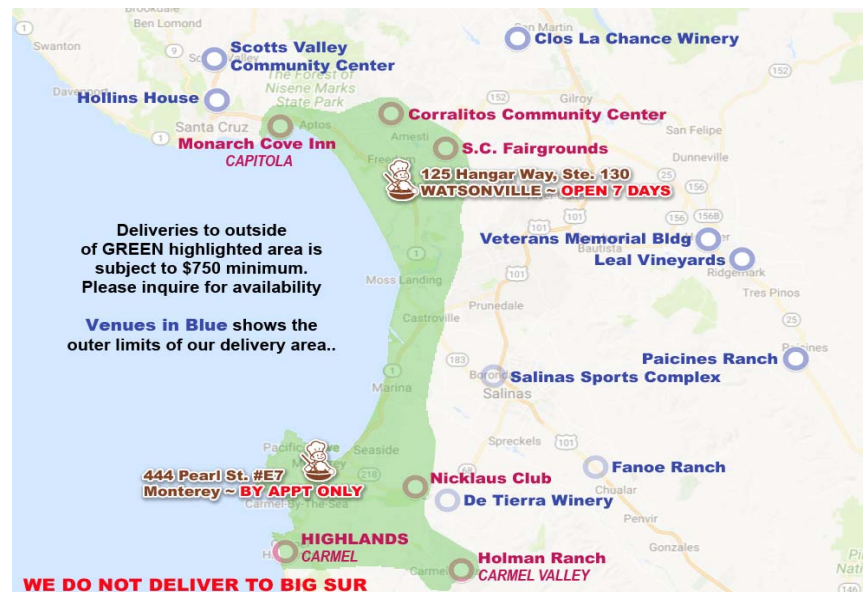
STANDARD CAKE FLAVORS WHITE CAKE: 1) Mango Coconut Breeze, 2) Raspberry Preserve w/ Italian Lemon Mousse, 3) Boston Cream Pie. **BLACK & WHITE CAKE:** 4) Salted Caramel Buttercream, 5) Raspberry Preserve w/ Amaretto Mousse, 6) Oreo Cookies & Cream. **CHOCOLATE CAKE:** 7) Mocha-Latte, 8) White Chocolate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

CUSTOM FLAVORS \$40 to sample most filling flavors (with our white or chocolate cake). \$90 for a *custom cake & filling* combination. **This charge is NOT credited to your actual order.** Minimum 2 weeks notice required.

FRESH FLOWER SET UP We can set up fresh flowers on site for additional \$60 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.).

20% DISCOUNT ON PICK UP ORDERS: For 3 tier cakes or smaller, it's easy & safe to have someone pick up. Our cakes are securely stacked and placed in a corrugated box for easy picked up. Pick ups not recommended for 4 tier cakes.

DELIVERY AREAS \$65 for Monterey / Aptos / Capitola. \$90 for Carmel / Pacific Grove / Pebble Beach. \$110 for Carmel Valley. \$45 for Watsonville / Corralitos.



CANCELLATIONS & DATE CHANGES Order payments are fully refundable (less a \$50 administration fee) up until 3 weeks before the wedding. No refunds on cancellations within 3 weeks of wedding date. Payments do not expire and can be applied to future dates if date change is required.



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CLASSIC CUPCAKES Reg \$3.25 / Mini \$2.25

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 \$4.25 / Mini \$3.25

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 \$2.25

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

Min 12

CREAM PUFFS \$2.25

Lemon, Mango, Strawberry or Banana 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 \$1.75

(1) Fresh Fruits w/ Bavarian or Lemon cream base, (2) Lite Bel
Chocolate Ganache topped with mocha drizzle, (3) Wild Maine Blueberry
w/ White Chocolate Cream Cheese.

Min 24

SHOOTERS \$4.50

(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

FULL SERVICE SET UPS are available with minimum product order of \$500 (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 \$500 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 table.

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

THE PHOTO OP is something that should be considered when planning the table layout. A standard 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 \$70, 8" Round is \$110. Pricing only good with \$450 dessert or cupcake order. 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!](#)

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.



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