



Bold Sugar Bakery Wedding Menu

2023-2024

Congratulations on the upcoming nuptials! My name is Erica, owner of Bold Sugar Bakery, and I thank you for inquiring about our services for your upcoming wedding celebration. This guide will list offering options, base pricing and general policies. When finalizing your wedding package, I will go into more detail with you personally and provide an estimate tailored to your needs. This form simply serves as a starting point for you as a client.

Pricing Guide

All base prices represent all white cake + 1 accent color.

Prices vary depending on size & complexity of design requested. Final price estimates will be given after all design requests have been provided by the client during email consultation.

Tiered Cakes:

2 tiers start at *\$4.00/serving* for round buttercream cakes & *\$5.00/serving* for round fondant covered cakes.

3 tiers start at *\$5.50/serving* for round buttercream cakes & *\$6.50/serving* for round fondant covered cakes.

Premium fillings are *\$0.50 extra per serving*.

Sheet Cakes:

Prices start at \$4.00/serving for an all BC with minimalistic design and complimenting border in accent color option.

Bakery Sized Cupcakes:

\$42/doz. : 1 flavor of cake, 1 flavor of BC.

Premium filling inside cupcakes are *\$5.00 extra per dozen*



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Cake Tasting Box

Choose your wedding cake flavor in the comfort of your own home with our cake tasting box. We offer 2 sizes and they are in cupcake form for easy portioning.

6 Count \$35

- Choose 3 cake flavors
- Choose 3 BC
- Choose 3 filling flavors

12 Count \$60

- Choose 4 cake flavors
- Choose 4 BC
- Choose 4 fillings

All cupcakes come unfrosted with accompanying buttercream and filling choices in separate containers with cutlery, so that you can mix and match flavors until you find **the one!**

To place an order for a tasting box, head on over to our website www.boldsugarbakery.com, scroll to "Weddings" located down the home page. There you can utilize the listing and purchase a box and send or email inquiry.

Boxes require 1 week to assemble and can be picked up curbside or porch pick up during business hours (Tuesday-Saturday from 9AM-5PM). We will provide your exact pickup date on your invoice when ordering.

Flavors

Cake Flavors

- Vanilla bean
- Chocolate espresso
- Confetti
- Red velvet
- Almond
- Lemon
- Brown butter vanilla

Buttercream Flavors

- Vanilla
- Chocolate
- Marshmallow
- Cream cheese*
- Lemon vanilla

Premium Filling Flavors

- Raspberry jam
- Strawberry jam
- Blueberry jam
- Orange jam
- Chocolate creme
- White chocolate creme
- Chocolate chip cookie dough creme



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**Serving sizes are based on standard wedding slicing, which is much different from party sized slices. Make sure whomever is cutting your cake, knows how to properly cut a wedding cake. I will provide you with a simple cutting guide printout with your cake to aid in this.*

** Tiers are approximately 5-6 inches tall, composed of 3 layers each.*

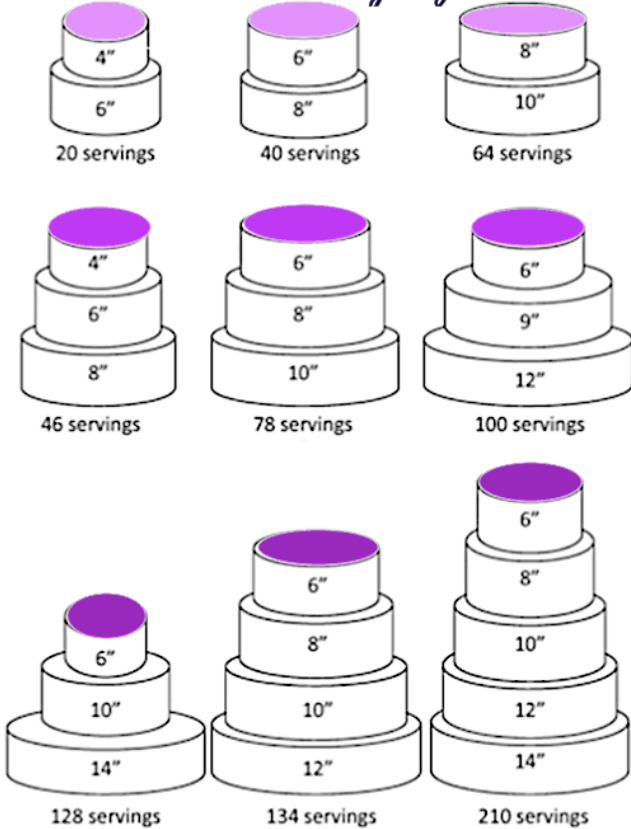
** Cream cheese BC is American BC flavored with vanilla extract and cream cheese flavor emulsion. California cottage food laws prohibit the use of fresh cream cheese.*

BC = Buttercream



What Size Cake Do You Need?

Tiered Cake Serving Size Guide



When it comes to choosing the correct cake size, you never want to go too small or big. Not enough cake or too much cake leftover at the end of the night is no good for anyone.

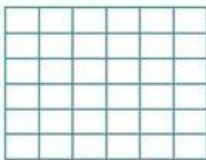
If your expected guest count doesn't fall closely in line with these guides, we recommend a couple options:

- A combination of smaller tiered cake with the addition of a sheet cake or cupcakes to make sure that everyone has the opportunity to have a taste.
- All cupcakes arranged beautifully on your dessert table. It's a popular take on providing cake at a wedding without worrying about the complexities and price that come along with a huge custom cake.
- A dummy cake with 1 edible tier for cake cutting during the ceremony and a sheet cake that can be cut up for guests in the back.

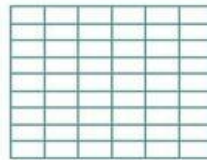
PARTY

EVENT

Quarter Sheet
9" x 12"

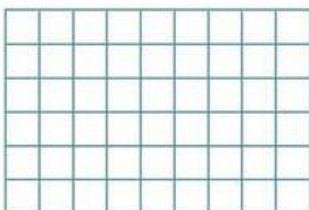


36 servings

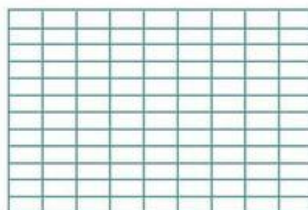


54 servings

Half Sheet
12" x 18"



54 servings



108 servings

Ultimately the decision is yours and what's best for your budget and vision! We're here to help you create the perfect dessert(s) for your special day! We can absolutely put together a combination that works best for you.



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Frequently Asked Questions

How much notice do you need?

I require at least 2 months notice for all custom wedding cake orders. Keep in mind that the sooner you place a deposit, the sooner your date can be secured. No dates are secured without the payment of a retainer

Simple single tier cakes at *\$3.50/serving* can be made with only 1 week notice for elopements/micro. Please reach out to me via email for the quickest response.

These cakes aren't subject to a retainer and must be paid in full.

What is your policy on orders?

My policies for wedding cakes are different from other cake orders. They are as follows:

- All wedding cake and cupcake orders will be subject to a 50% non-refundable retainer fee.
- When purchasing a cake testing box, 50% of the box cost will be credited towards your cake if you choose to book with me.
- Regardless of who may be fronting the bill, the bride/groom/main contact is to only make changes unless given permission by bride/groom/contact. This helps to avoid conflict with overzealous parents or other loved ones making unsolicited changes.
- Cancellations for any reason are only subject to a 50% credit towards a future date (availability dependent). You may move your date down pending availability. Move requests must be made with 1 month minimum notice of the original booked date.
- Estimates given on your order are valid for 30 days at a time. The fluctuating cost of ingredients, supplies and availability all aid in determining a quote. As these things change, so can an estimate



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from month to month. If you like a price and are within the 30 day period of receipt, I highly recommend placing your retainer before that ends, to avoid any possible changes in cost.

Do you deliver?

For wedding cake/cupcake orders yes! We much prefer to transport and set up ourselves on site. We have the tools and expertise to fix issues on site should they arise, but a client does not.

(Delivery and setup fees based on distance of dropoff point).

We serve Sacramento County only.

If a client elects to pick up the cake/cupcakes themselves, they are **solely** responsible for any complications and damage with the cake/cupcakes during and after transport. Refunds or credit **will not** be given to any client who forgoes delivery and setup whose cake is damaged by improper handling and transport..

What if I have an issue with my cake?

If you're unsatisfied with your cake's quality, reach out to us via email with a photo that shows the issue and as much relevant written detail as possible. Each case will be investigated to determine the outcome of a complaint. We always check quality with every cake during baking, assembly and right before pickup or delivery. Clients have 2 weeks from pickup/delivery to form a complaint.

View our full shop policies for further details about overall booking processes.