

Miscellaneous Information

Will Grant's Bakery arrange fresh flowers on your wedding cake?

We would be happy to place fresh floral arrangements on your cake. They need to arrive at our shop at least 3 hours prior to delivery. We also, for a small fee, will be happy to arrange cut greens and or cut flowers around the base of your cake. We will not arrange flowers into or onto your cake for you – you will need to arrange for this service with your florist. We would be happy to coordinate this with your florist by either meeting them at the delivery site or having them come to our shop to decorate your cake prior to delivery.

Will Grant's Bakery deliver and set-up your wedding cake?

We deliver anywhere in the state. There is a fee for this service based on estimated time involved. There is also an extra added charge if Sunday or holiday delivery is required.

How do you store the top tier for the first anniversary?

First, wrap your cake in waxed paper or plastic wrap, then wrap it in aluminum foil. Next place the cake in a cardboard box or plastic container. Last, and most important for the best tasting cake possible after 1 year in the freezer – bury it in the back of an upright freezer or in the bottom of a chest freezer. What really kills the cake is the constantly changing temperature of the door opening and closing.

Can you bring in your own cake top to be put on your wedding cake?

We try to carry a nice selection of wedding cake tops at all times. If you don't find something here, that suits your taste, we would be happy to place your cake topper on your cake for you. You will need to bring your top in to us early enough so we can confirm it will physically fit on your cake. We will be more than happy to put your own topper on, however, the topper is subject to approval.

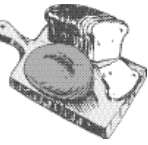
Cake Serving Guide

# Servings	Cake Size
12	6
20	8
33	10
45	12
70	14
85	16
105	18



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“Create Your Dream Wedding Cake”



“For the Perfect Marriage of Beauty and Taste”

We are pleased you have come to us for your wedding cake needs. This brochure is intended to assist you with your wedding cake decision. On the following pages you will find all the information you need to create your dream wedding cake.

It would be our pleasure to give you a no cost, no obligation price quote in writing, showing you exactly what it will cost you for your dream wedding cake. We also have cake samples available for you to try so you can taste the cake and the frosting, as well as, see the size serving we are talking about.

“Decorating Cakes Is Our Specialty – Not A Hobby”

Advance Planning

How far in advance do you need to order your cake?

You may place your order any time you are ready. Some people order as far as one year in advance. We appreciate having at least two weeks notice, when possible. We try not to turn wedding cake orders away. As soon as you place a deposit on your order it locks in your price and your date.

How much cake do you need to order?

As a general rule of thumb $\frac{2}{3}$ to $\frac{3}{4}$ of the people you invite will respond to attend. Of those attending 10 to 15% will not eat cake because they don't like or eat cake, are dieting or are diabetic. If you plan to save the top tier of your cake for your first anniversary you will need to add 10 servings back into your count. As soon as you are ready and comfortable you should place a tentative order for what you think you need for your cake. Two weeks prior to your wedding you should have your RSVP's back and should then come see us to make any necessary adjustments.

When are payments due?

We require a deposit of at least 20% when you place the order. The balance is due two weeks prior to the wedding. If it is more convenient for you, you may make weekly or monthly payments. Payments can be made over the phone using your credit card (we accept Visa, MasterCard, American Express and Discover). Personal checks are accepted for payments made 3+ weeks prior to the wedding.

Can you use fresh fruit on your wedding cake?

Depending on what you want to do, we may be able to accommodate you. We ask that you provide the fruits you would like to use. We would charge a modest fee for washing, preparing and arranging the fruit on your cake.

What cake flavors are available?

We have many flavors and combination of flavors to choose. Since each tier is a two-layer cake you may choose two flavors in the same tier. We recommend that you not choose more than two flavors so that serving doesn't become a chore. You may choose from the following cake flavors:

White	Chocolate	Marble
Spice	Raspberry	Almond
Lemon	Red Velvet	Maple

Can you have fillings between the layers?

You bet. We usually use frosting between the layers of wedding cakes but for a small fee per tier, you can have the filling of your choice in which ever tiers you desire. You can choose from the following fillings:

Vanilla Custard	Raspberry	Strawberry
Chocolate Custard	Lemon	

Tasty Flavor Combinations

Black & White Half chocolate, half white cake

Raspberry Lemonade Raspberry cake, lemon fruit filling

Summer Delight Lemon cake, blueberry fruit filling

Devil's Food Half chocolate, half raspberry cake, raspberry fruit filling

Chocolate Lover's Chocolate cake and pudding filling

Plain Jane Vanilla cake and pudding filling

Fall in Maine Spice cake, maple buttercream filling

Black Forest Chocolate cake, cherry fruit filling

Strawberry Shortcake White cake, strawberry fruit filling

Rental Equipment

Which items are rented and which ones are purchased?

Fountains with stands are rented. You pay a rental fee to use these stands as well as a deposit. The deposit will be refunded upon the complete and undamaged return of the rented equipment. We reserve the right to withhold any portion of the deposit needed to pay for replacement parts for damage incurred during the rental period or for missing parts. All stands need to be **returned clean by the Tuesday** following the reception.

Separators, stair bridges and single use stands (SUS) are sold to you. You own them; they need not be returned to us.

Do fountains require power?

Yes. Fountains come with a 6-foot cord that needs to be plugged into a standard 110 outlet. If you are using a fountain, the cake table needs to be placed close to the outlet or **you need to provide an extension cord** (should be UL approved and in good condition).