

PRICING:

\$3.75 per serving for all designs on round shaped tiers using buttercream frosting. Includes unlimited flavors and fillings within tiers, frosting tinting, and ribbons.*

\$4.00 per serving for all other designs on square shaped tiers using buttercream frosting. Includes unlimited flavors and fillings within tiers, frosting tinting, and ribbons.*

\$4.25 per serving for butter cream base icing with fondant embellishments like sashes, ribbons, flowers, shells, leaves, etc.

*Fondant or gum paste additives to main buttercream frosted cakes such as flowers, shells, or leaves are subject to separate fees.

\$5.00 per serving for rolled fondant on round tiers. \$6.00 per serving for rolled fondant on square tiers. Includes unlimited flavors and fillings within tiers, color tinting and design details.

*Loose silk and/or fresh cut flowers may be added to your cake (as provided by the bride) and a trained designer will arrange them for your cake accordingly. A service fee may be added for extensive work.

Full Sheet cakes \$55 in pan, precut prior to reception, serve 70 guests, not put on display. Half sheets are available at \$28 each to serve 35. Decorative patterns or frosting flowers added to full sheet cakes will increase the price to \$75. Other half sheet options include cheesecakes, bars, brownies, tortes, cookie bars, and range in price from \$45-\$55 serving 30-36 guests.

Cupcakes (standard size) begin at \$2.00 each, gourmet flavors or frosting and tinting are \$2.25- \$3.00 each. Fillings, piped designs, flowers atop of the cupcake base increases the price per each. Gourmet cupcakes are an up charge. Mini cupcakes are \$18 per dozen and Large Gourmet cupcakes are \$3.50 each. Accompanied 6" cutting cakes are \$35 any flavor or design.

Cookies: Regular cookies (Chocolate Chips, M & M) are \$8.00 per dozen. Dipped cutouts in wedding style are \$2.25 each. Cookies packaged for favors and extensive decorating

subject to additional fees. Cookie half sheets to cut into bars of 36-48 are \$40 each. Large cookie cakes decorated range by size from \$20-\$50.

Cheesecakes: 8" decorated and scored for serving 10 are \$20. Half sheets cut into bars of 36-48 are \$60 each. Flavors include marbleized or topped raspberry, strawberry, lemon, cherry, raspberry lemonade, blueberry, chocolate chip, and turtle.

Brownies: half sheets cut into bars of 36-48 are \$55 each. Served as a supplement to cake or put on chargers in liners and displayed with a dessert buffet. Many toppings included.

Pies: 8" are \$12 and \$15, used as table centerpiece displays. Individual 3" pies are \$2.75 each. Half sheets available for \$50 cut into 30-36 pieces. Flavors include: Cherry, Apple, Caramel Apple, Mixed Berry, Strawberry, Pumpkin, and Blueberry.

Mini Eclairs and Cream Puffs are \$18.00/dozen.

Donuts are \$24/dozen. **Cake Donuts** are \$18.00/dozen. **Gourmet Donuts** are \$36/dozen

FLAVORS: white, chocolate, marble, almond, poppy seed, lemon-poppy seed, lemon, raspberry, strawberry, cherry, banana, pineapple, orange, spice, carrot, apple cinnamon, pumpkin (seasonal), red velvet, chocolate hazelnut, white mocha, confetti. Marbleize your favorite fruit into your favorite cake base (like Chocolate raspberry swirl). Fillings include white fluff or frosting, chocolate fluff or frosting, cream cheese, strawberry, cherry, lemon, raspberry, German Chocolate, chocolate mousse, custards, key lime and fruit fluff.

EQUIPMENT RENTAL/DEPOSIT: A \$25 credit card equipment rental deposit is applied to your order for cake structure items such as baseboards, pillars, plates, stands or simple pedestals or lifts. Cupcake, petit fours, or dessert buffet stands have a \$100 rental fee.

DELIVERY: Cake Delivery is \$25 to \$75 within the Fox Valley area (Appleton, Neenah, Menasha and surrounding communities). Delivery is also available to Oshkosh, Fond du Lac, Milwaukee, New London, Waupaca, Green Bay, etc. Prices vary by location. Cupcake/Petit fours, Dessert Buffet is \$100 to \$250 delivery/set up fee. Sunday delivery available, see consultant for details.

The delivery is done by ONLY the owners and head wedding cake decorators to ensure safe and professional set-up. We tout ourselves as being one of the only local bakeries that offers such a service, and therefore we see the complete cake order through from design to baking to sculpting to delivery.

DEPOSIT: Once you decide we are the bakery to create your wedding cake, we would book the date by filling out a wedding form, signing a contract and charge a \$25 non refundable deposit. This deposit ensures that you will not be subject to any price changes (should that occur later in the year), it "saves the date" for you as we book up to 10 weddings per weekend, and will be applied to the final balance of your order. This can also be booked on our website under wedding cakes and the wedding deposit tab.

FINAL PAYMENT: Your cake should be paid in full one week prior to your wedding reception. This allows the flexibility to scale your cake up or down in number count, should that change as responses come back for your attendance. Also, it gives you peace of mind that your cake is made FRESH for your special event. For changes to the order or questions, it is best to call Monday through Thursday from 9 - 5 p.m. Payment can be made cash, check, credit card (MC, VISA, and American Express). You can make your final payment on our website under wedding cake final payment as well.

For an appointment with our wedding consultant, please email us at 3simplesimonbakeries@gmail.com or dawn@simplesimonbakery.com