

CONGRATULATIONS

on your Engragement

We are so excited to hear all about your special day!

Once you are ready, feel free to reserve a tasting box to get started!

-Shoot us an email

-Let us know a few dates you are available to come in for a consultation -Also include an inspo pictures, your invites, guest count, & colors



SIZE	SERVINGS	STARTING PRICING
6"	12	\$150+
8"	25	\$175+
9"	40	\$280+
7" + 5"	25	\$300+
8" + 6"	35-40	\$375+
9" + 6"	55	\$480+
10" + 7"	70	\$584+
9" + 7" + 5"	~75	\$657+

We offer custom buttercream designs to complete your wedding day. These may include flowers, gold leaf, varying textures, & sugar work. Your custom cake will be priced based on servings, techniques, floral elements, & time to execute the final design of your dream cake.



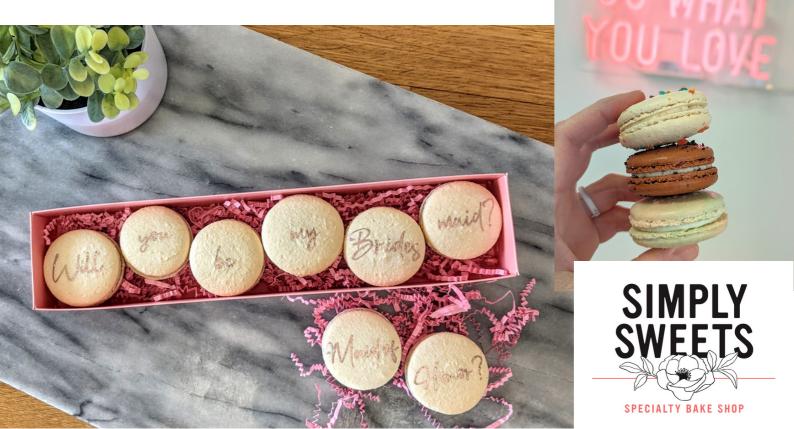




Classic & Favorite Flavors 6.25 per box

Vanilla Bean, Chocolate Ganache, Sea Salt Caramel, Fruity Pebble, Key Lime Coconut, Fudge Brownie, & more!

We are able to match your wedding color palette, add monograms, as well as hand paint your Macarons for a custom look. Check in at the shop for seasonal flavors. Perfect for a dessert table or favors.



Custom Impression /Stamp 72.00 & up per dozen

Hand Piped Royal Icing

80.00 & up per dozen

Impressions or stamps can be made using your wedding monogram. We also love a classic Thank you embosser for your guests as a favor.

Select your wedding party with a custom cookie or set!





3.5-4oz Dessert Cups

45.00/dozen 1 flavor per dozen Select from Berry Cheesecake Vanilla Lemon Cream Chocolate Mousse Cookies & Cream

Seasonal Flavors vary throughout the year, so please ask about any special flavors

Dessert Cups come with a clear spoon that can be in the cup or displayed on the dessert table beside the cups.

Mini Cream Puffs 48.00/dozen 1 flavor per dozen

Chocolate Ganache with Vanilla Cream Raspebrry Jam with Chantilly Cream





Vanilla Sprinkle Vanilla Funfetti cake with Vanilla smbc

Classic Chocolate Chocolate Cake with Chocolate smbc

Red Velvet Red velvet cake with cream cheese buttercream and vanilla smbc

> Marble Brown Sugar Marble cake with brown sugar smbc

Vanilla Chip Cookie Dough Vanilla Cake with chocolate chips filled with cookie dough smbc

Lemon Poppy Lemon Poppy cake with vanilla smbc & fresh lemon curd

Almond Raspberry Almond cake with vanilla bean smbc plus raspberry preserves

Salted Caramel Vanilla Bean cake with caramel smbc plus salted caramel swirl

Carrot Cake Nut Free Carrot Cake with cream cheese buttercream

Not everything we offer is in this packet so if you have a dream or vision we'd love to help bring it to life!



www.simplysweetsbylauren.com Simplysweetsbylauren Hillsborough, NI

Consultation & Tasting Process

We at Simply Sweets have a single Cake Designer, so we do find it best to consult via phone and/or Zoom meetings. This allows our solo designer to meet all the needs of our wedding clients and gives her plenty of time in the shop to focus on creating one of a kind cakes.

Our tastings are offered to be enjoyed in the comfort of your own home. This way you can take your time deciding on the perfect flavor. Each tasting box includes our 5 of most popular flavors, 2 French Macarons & 1 Sugar Cookie. Tasting Boxes are \$45. We offer these monthly throughout the year, please email us for the next tasting date.

Finalizing

After you have selected flavors we can set up an appointment to finalize the design and other details regarding your wedding day. All of our Buttercream Wedding Cake designs begin at \$300: larger cakes & more complex designs will be priced higher than smaller, simpler cakes. We do required a minimum, non-refundable deposit to place your order. The final payment for your wedding cake will be due 2 weeks prior to pick up or delivery. If you are coming to us & are in need of a wedding day florist, please reach out to our friends at houseofbloomsnj.com/

Can my florist do the flowers on my cake?

Unfortunately, we do not allow anyone else to add flowers to our wedding cakes. The finishing touches are often the completion of the design and something we really pride ourselves on! In select circumstances we will work together with your florist and have them supply the cake flowers. We will then prepare them and place them ahead of delivery!

Do you deliver?

Yes, we have a delivery minimum of \$300. Delivery begins at \$80 and goes up based on distance from the shop. Weddings and tiered cake deliveries include unboxing and placement. Flowers, toppers and other requests may require an additional charge.

Do you bake your cakes from scratch?

Yes, we bake all of our items from scratch using the best ingredients available. Our goal is to have our cakes taste as amazing as they look & baking from scratch is the only way to provide that.

Can we get a fondant Cake from your shop?

Our cakes are iced in Swiss Meringue Buttercream. We do not cover any of our cakes in fondant. There are many shops that offer fondant covered cakes in the area, we are not one of them. We do use fondant or sugar paste to add details to some cake designs.

Can you fill my cake with fruit?

If you have your heart set on a traditional bakery style cake filled with custard and fresh berries we may not be your bakeshop and that is okay.

We offer a modern yet timeless approach to cake design. We look forward to working closely with you to create a centerpiece for your celebration!