

The Last Bite Bakery specializes in customized European style cakes, where each client hand selects their very own flavor profile to best compliment their wedding day. My European-style cakes include 12+ layers of genoise, mousses and fillings per tier - creating a remarkably moist and flavorful cake defined by its exceptional ingredients instead of sweetness alone. I personally make every component from scratch, and work with my clients to custom-design every aspect of their wedding cake. Since opening The Last Bite 20 years ago, my favorite part of this process has always been hearing about the joy that an incredible dessert can bring to a celebration.

Because wedding cakes vary in their design, pricing is highly dependent on the décor that the client selects. However, stacked cakes start at \$10.00 per serving for a traditional buttercream finish. When an event calls for a large number of servings, I recommend supplementing with sheet cake, which averages \$7.00 per serving. Fondant finished cakes start at \$12.00 per serving. The Last Bite recommends providing a photo of the design of your cake, along with the number of servings needed and the venue, in order to relay accurate pricing.

Please let me know if you have any questions for me, and if you think that we're a good fit, I would be more than happy to schedule a personalized tasting consultation! Tastings are \$50, paid in advance and are credited to your contract when you decide to book. My goal is to make the wedding cake process fun and stress-free – while helping you design a stunning cake and delicious flavor profile that is uniquely you!

All the best,
Kristine Krebsbach