

Gateau Distinctive Cakes Pricing Information

Thank you for inquiring about a wedding cake from Gateau. I would love to create a beautiful, delicious wedding cake for you. All of my cakes, fillings and frostings are made from scratch, with real butter (no shortening or margarine), no artificial dyes, unbleached and unbromated flour, aluminum free leaveners, with non-GMO and organic ingredients.

Custom cake pricing starts at \$9 per serving with a \$350 minimum, final pricing depends on the size of the cake and on the intricacy of the design. If you have an idea of the design you are interested in, either invitation design or dress design or a theme..., I can come up with a design and provide you with a cost estimate. You may provide inspiration photos or photos of cake designs you like, however I don't copy exactly another cake artist's work. Although close in concept, I create my version of a desired cake design.

Another option is my non-custom line of classic cake designs, Simply Sweet, for those that would like a more streamlined ordering process, and that is more cost effective than a custom cake design.

Here is the link to view the current Simply Sweet designs, sizes and pricing:

<https://www.gateaubakery.com/simply-sweet-non-custom-cakes>

Fresh flowers, if using, are as supplied by your florist and I place them on the cake for you at delivery, so they match the centerpieces and the bouquets. If you have a cake topper, I also place that on the cake at delivery, if it is available at the cake table when I arrive. You can request a specific flower arrangement, or I determine an arrangement based on the number and type of flowers available at delivery.

One cake flavor for the entire cake is standard for the Simply Sweet non-custom cake designs, however different flavors for each tier are available at \$25 per additional flavor.

Different cake flavors for each cake tier are included in the cost of custom cake designs, if desired.

How many guests are you expecting? For example, a 3 tier cake serves 74, and the balance of servings needed can be supplied by sheet/bakery cake.

Bakery/sheet cake is a 4" tall tier with 4 layers of cake and 3 filled layers, and has the same construction as the tiers on the stacked cake, but is given to the caterer at delivery for storage until service time, and is not displayed with the wedding cake. Bakery cake is available as needed to supplement a tiered cake at \$5 per serving, \$5.50 per serving for gluten free or dairy free, or vegan, with a simple buttercream finish, and is undecorated. The number of sheet cake servings needed can be adjusted up to 3 weeks before the wedding so you do not have to worry that too much or too little cake was ordered at the time of booking. Sheet cake sizes are 24, 32, 38, 50, 56, 72 servings.

Delivery area is limited and rates vary with distance, \$55 minimum.

I would love to have you in for a cake tasting and consultation. Cake tastings and consultations are scheduled directly on my website, and the process is described here:

<https://www.gateaubakery.com/tasting-appointments>

Consultations are not required, I also offer pick-up tasting boxes, with 3 cake flavor samples each for 2 tasters, \$30 per box, additional for gluten free. They are the same cake samples as served at a consultation. Multiple boxes can be ordered. Dairy free and vegan sample cakes can be ordered as a 4" round cake, 4 layers, 3 filled layers, they are not available as smaller samples, at \$50 each. Use the same link as for consultations to book your pick-up tasting box(es) or sample cake(s).

Once the details are determined, I email a formal estimate for review, and when approved I email an invoice for the deposit amount, with a link for secure online payment.

The non-refundable deposit to book a date is 25% of the total estimated cake cost. The number of sheet cake servings can be adjusted up to 3 weeks before the wedding. Changes can be made to your cake design or flavors up to one month before the wedding, your paid deposit would be applied to the updated balance amount. Cake flavor choice is not required at the time of booking.

The final invoice is emailed about 3 weeks prior to the wedding for final confirmation of details, and the balance is due 18 days prior.

I take a limited number of wedding cakes per weekend, and I book on a first paid deposit basis.

Thanks again for your inquiry and I look forward to hearing from you!

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