



## Awkward Pastry Pricing

*Note that all pricing listed below is considered “base price”, and includes a smooth, semi-naked, or textured buttercream finish, as well as fresh baker’s choice seasonal florals, simple sprinkles and/or an inscription.*

*There may be small upcharges for gold, fresh florals, pressed florals, stenciling, retro piped lambeth cakes, other specific buttercream decoration, and wafer paper. Note that for weddings and large orders over \$200, I typically secure 50% upfront to lock in the date, with the other 50% due 2 weeks before the event.*

*All non-wedding orders are only considered booked when the invoice is paid in full.*

*Cake flavors can be found [here](#)*

### **Birthday/celebration cakes, single tier**

6” round, serves 10-12, \$85

8” round, serves 15-20, \$100

10” round, serves 30- \$130

10” square, serves up to 50- \$300

12” square, serves up to 72- \$432

### **Cake tasting for weddings, special events**

*\$40 for 4 petite cakes of any flavor combo*

### **Sheet cakes**

*Good for people on a budget wanting a small tiered cake for presentation, with enough wedding cake for their large parties. These sheets are generally not for presentation or photos, just slice and serve in the kitchen.*

*10" square (sheet cake, simple textured deco only), serves up to 50- \$300*

*12" square (sheet cake, simple textured deco only), serves up to 72- \$432*

*Single layer half sheet cake, serves 16 - 2x3 servings- \$130 (includes half sheet tray with no cake box)*

### **Tiered Cakes**

#### **2 tier**

*4"+6", serves up to 14, \$200*

*6"+8", serves up to 38, \$342*

*8"+10", serves up to 64, \$556*

#### **3 tier**

*4" + 6" + 8", serves up to 46, \$414*

*6" + 8" + 10", serves up to 80, \$720*

*8" + 10" + 12", serves up to 126, \$1134*

#### **4 tier**

*4" + 6" + 8" + 10", serves up to 84, \$806*

*6" + 8" + 10" + 12", serves up to 136, \$1303*

### **Cupcakes**

*\$5/ea, \$60/dozen (includes choice of either seasonal florals or sprinkles)*

## **Cookies**

*\$42 for 13 servings (a Baker's Dozen)*

*Chocolate chip (the best!)*

*Gluten free peanut butter (with or without chocolate chips)*

*Golden oats (turmeric, ginger, cinnamon, coconut, golden raisins, oats)*

*Sugar cookies topped with raspberry or lemon glaze and edible floral sprinkle*

*Salt n Vinegar butterscotch cookies*

*Caramelized pineapple cookie bars*

*Italian wedding cookies*

*Rosemary/lavender/rose shortbread*

*Spiral cookies (chocolate + vanilla swirl)*

*Linzers (sugar cookie sandwiches, made with salted caramel or your choice of jam)*

## **Other desserts**

*Batches of 16- 2x2 square servings*

*\$60-*

*Brownies*

*Brownie bites (bites: 64 per batch of 1x1 squares)*

*Gluten-free tahini brownies*

*\$55-*

*Citrus bars (lime, lemon, orange, or passionfruit) with a shortbread crust, topped with edible florals*

*Brown butter vanilla bean rice krispy treats topped with edible florals OR fancy sprinkles (gluten free)*

## **Delivery fees**

*\$50 Flat Rate for Ventura addresses*

*\$65-75 Oxnard, Camarillo, Somis*

*\$80-90 Ojai*

*\$100-140 Carpinteria, Santa Barbara, Goleta*

### **Florals**

*\$35-75 for custom florals, depending on style and volume*

*For wedding clients that prefer to provide their own florals from their florist, I'll place those on site for no extra charge (it's included in your delivery fee), but please make sure there are enough florals to cover the cake as needed.*

### **Contact**

hello@awkwardpastry.com

805.341.9194 (Text only please, No voicemail)