



NEW CLIENT INFORMATION

Welcome to Honeysuckle Cakes & Pastries, LLC – we are excited by the opportunity to serve you!

We believe the product can only be as good as the ingredients. To that end, all products are made with only premium ingredients. We specialize in three things: cakes, pastries, and dessert tables!

CAKE

Wedding and event cakes – these tiered cakes are a gorgeous centerpiece. They are custom designed to fit your party perfectly.

PASTRIES

These beautifully, buttery, hand-crafted pastries are always a crowd favorite. They are a compliment to every event – dessert tables, showers, luncheons, or hotel welcome gifts.

DESSERT TABLES

Sometimes it can be hard to choose just one dessert – I get it. So why not choose all of your favorites? Dessert tables are a fun and completely customizable way to jazz up your event.

So what happens next? Here is a small breakdown of what you can expect:

PROCESS



FILL OUT THE FORM WITH YOUR DETAILS

I will provide you with a link to a form that gives me an idea of what you are looking for.



SCHEDULE A CALL TO DISCUSS DETAILS

Think: 10-15 minutes to brainstorm. We will likely also pass some inspiration pictures back and forth via email.



SIGN A CONTRACT, I'M YOURS

The date is not locked in until the contract is returned and the deposit is paid. Be sure to get this done ASAP so we don't miss your date!



CELEBRATE WITH SWEET TREATS

Now it's all on us! We will provide everything we have discussed so you can celebrate all the special moments in life.

While we certainly understand there are dietary restrictions for many people, we are unable to accommodate any gluten-free or dairy-free needs. We trust you will find someone who can make you a stellar product – that is not our specialty.



WEDDING & EVENT CAKE PRICING GUIDE

Each cake is designed and executed with the utmost care and attention to detail. We also do not believe in compromising flavor for the sake of design. We do not use fondant or gum paste. Luckily, you will be able to enjoy the flavor burst of delicious buttercreams and fillings. We are able to add other natural elements into your cake design. Have you been eyeing that peony to match your bouquet? We are right there with you.

BASE PRICING

Cake Size	6"	8"	9"	10"	12"
Servings	12	22	30	38	54
Cost per Tier	\$60.00 USD	\$110.00 USD	\$150.00 USD	\$190.00 USD	\$270.00 USD

*See Notes for more information

WHAT THIS COST INCLUDES

Custom cake and dessert table spread

Custom design sessions

Design sketches and approvals

Day-of-Delivery (up to 50-miles) and responsiveness

We will be sure to stay alert on the day of your event for any texts/calls/emails about last minute items you may need. We will respond as best we can to situations that may arise.

Cake box to save the top tier

Unlimited emails throughout the duration of your contract

Access to any of our cake plates and platters.

A \$50 refundable deposit is required. The funds will be released back to you once the cake stand has been returned on time in reasonable condition. If you are not interested in any of our current cake stands on hand, we are also open to the option of purchasing one that you pick out. This can be discussed on an individual basis. The same deposit requirement applies.

Taste Testing Box

Up to three flavors of cake, filling, and frosting. Sample and enjoy in the comfort of your own home. Boxes are available on certain dates throughout the year – inquire for the next available date!

OPTIONAL ADD-ONS

Delivery: free within a 50-mile radius of Opelika

Mileage and fuel will be assessed on an individual basis beyond that.

Cake Cutting: \$250 for our staff to be on site for up to 3 hours of the reception

This includes cutting and serving the cake and packaging the top tier on your behalf. We will give it to your designated person at the end of the event.

Cakes over 3 tiers (additional supports required). Inquire for cost details.

Supports required will be assessed on an individual basis based on your design requirements.

Flowers and décor

We typically recommend you have your florist provide additional florals and greenery for us to use to be sure it matches the rest (you will need to specifically request this from them). However, we are certainly happy to provide if you prefer. This will be discussed in the design process.

FLAVORS

Cake

White
Chocolate
Confetti
Carrot
Lemon
Coffee

Filling

Vanilla Custard
Chocolate Custard
Dulce de Leche
Lemon Curd
Raspberry/Strawberry
Fudge
Same as frosting

Frosting

Vanilla (cream cheese based)
Chocolate
Peanut Butter
Raspberry
Lemon

Seasonal options available. Inquire for details.

Notes:

- All servings are based on a round cake. Square cake servings will differ from figures listed.
- One wedding serving is considered a 1"x2" slice.
- Prices are subject to change based on individual design, flavor, and event needs.
- Wedding Cake Minimum: \$750.00 USD
- Event Cake Minimum: \$250.00 USD
- In some cases, especially for large weddings, additional servings may be needed outside of the displayed wedding cake. Sheet cakes are available to supplement at a reduced cost per serving. Inquire for details.
- See a-la-carte menu for details about other dessert table options.



À LA CARTE PRICING GUIDE

Each item is handcrafted with precision and consistency. You can trust that you will get the same product every single time and it is sure

MENU

Pastries \$4.00 USD

Plain Croissant
Almond Croissant
Ham & Cheese Croissant
Pain au Chocolat
Cinnamon Sugar Cruffin
Hand Pies
Toaster Pastries

Cookies \$2.50 USD

Chocolate Chip
Double Chocolate
Cinnamon Spice
Lemon White Chocolate
Oatmeal
Soft Sugar

Other Inquire for Pricing

Pies (\$35.00)
Cupcake (\$3.00)
Chocolate Truffle
White Chocolate Truffle
Chocolate Covered Strawberries*
Parfaits
Mississippi Mud Pie

Seasonal options available. Inquire for details.

**Chocolate Covered Strawberries: seasonal, price may vary*

Delivery: free within a 50-mile radius of Opelika

Mileage and fuel will be assessed on an individual basis beyond that.

THE FINE PRINT

- *Orders are not confirmed until the contract is signed and the deposit is paid.*
- *Full payment is due 60 days prior to the event.*
- *If event is canceled more than 60 days in advance, the deposit will be returned. If event is canceled less than 60 days before date, all fees paid will be returned except the deposit.*
- *Payment can be made via card, cash, or check (to Honeysuckle Cakes & Pastries, LLC). Venmo and other mobile payment services are not accepted.*
- *Please be sure to read the entire contract for further details before signing.*