Wedding Cakes

**Menu**

**Cake Flavors:**

Vanilla, chocolate, lavender, spice, almond, lemon, lime, orange, red velvet, funfetti

**Fillings:**

Caramel, chocolate-hazelnut spread, jams (raspberry, strawberry, sour cherry, blueberry, blackberry, apricot, peach), chocolate ganache, crunchy cookie butter, any buttercream

**Frosting:**

Meringue-based Buttercream : vanilla, chocolate, espresso, salted caramel, chocolate-hazelnut, hazelnut, almond, raspberry, strawberry, passionfruit, lemon, orange, maple, peanut butter, peppermint, cookie butter

**Pricing:**

Your wedding cake is a once in-a-lifetime centerpiece dessert! These delicious artistic creations require time, effort, and skill: the time to plan, design, and execute is considerable. The ingredients used are also of high quality, including Tcho chocolate and cocoa powder, Slofoodgroup pure vanilla extract and paste, and Valrhona Inspiration fruit couverture. The planning of the booking is no small time commitment: from ensuring you get what you want, to legal details, the effort to ensuring all details have been considered is considerable. This is reflected in the pricing structure.

Base price $6 per serving; includes any cake flavor, filling and buttercream covering, with minimal decoration (texturing of buttercream, borders, base coloring of buttercream). Additional costs for different decoration elements:

Fresh/silk/dried flowers: $2-$6 (or higher if market price dictates) per serving. Floral arrangement prices are design based: a modest arrangement on a small 2-tier cake will generally start at $60 if I acquire the flower. If your florist provides the flowers at the venue for me to prepare for food safety and then arrange on the cake, the price is considerably lower than if you request for me to acquire flowers (generally start at $40 for a modest cake).

Gold or Silver leaf: starts at $1 per serving

Buttercream flowers: $1-$5 per serving (starting costs as per florals above, with a starting price of about $50)

Painted/palette knife buttercream: starts at $30

Stenciling: starts at $10

Luster splashes: starts at $10

Wafer paper: starts at $30

Sheet cakes start at $3.50 per serving and are undecorated.

Cupcakes: start at $42 per dozen for standard-sized unfilled (additional fees dependent on decoration, fillings, and size)

Mini cupcakes are by the 2 dozen ($45 per 2 dozen) and are minimally decorated.

**Delivery fee**: #hrs drive x $90

I am based in Chestertown, so pricing is drive time from there. If the drive time is 30min, the delivery fee is $45. This will adjust per location and time of year: if beach and/or bridge traffic is likely, the delivery price will reflect that. Gas prices have affected delivery quotes, as well, and estimates will vary based on current factors.

**Tastings:**

Cake tastings start at $35 ($37 for Gluten Free) for 3 flavors. Each tasting is a mini cake, with 4 generous servings. Additional flavors are $12 each ($13 GF). 6 flavor combos is a ouble box for $70 ($74 for GF). Tastings are by pickup only.

**Estimates, Quote, and Payment:**

An estimate (or several estimate options) can be given with minimal information (number of servings or cake size desired, any other serving information for other desserts, basic venue/delivery information). I will be clear that this is an estimate and a final quote can only be given when all design and delivery details are determined. These basic estimates are for general information-gathering in your search for the right fit with a cake artist.

Once you determine that I am the right cake artist for your wedding, a $100 non-refundable deposit is required to secure your date and further the design process.

After gathering more information, I will give an estimate, usually with 3 pricing/combination options. Please have your wedding colors, flowers, and aesthetic available before I can determine these estimates. A pinterest or mood board is wonderful! Cake inspiration pictures and/or references to my work are helpful, and may be requested based on your design brief. I am happy to provide estimates throughout the design process in order to meet your budget!

Final quotes will be given only after all details are confirmed. Once a final quote is given, a 50% deposit (less any prior deposits) is required to secure your cake. Payment balance will be due 30 days prior to delivery of your wedding cake.

Payment options currently available are cash, check, credit card, and venmo.

**Consultation:**

If you desire a consultation/meeting to discuss details of your wedding cake further than email correspondence, I require a non-refundable deposit of $30. Please have as many details of your wedding available prior to our meeting. Colors, wedding theme/aesthetic, budget, venue details, day-of timing, flower details (what kinds, which florist you will be using), mood board, and any other details you can provide will be of help to ensure our meeting is productive.

Meetings will be in Chestertown or over video chat. I do not have a dedicated meeting space available, so in-person meeting venues will be determined per local availability. You may coordinate a tasting with an in-person consultation.

**Contact:**

Abigail Robson

Instagram: @cakesbyabbyrobson

Facebook: Cakes by Abby

410-708-4759

[abigail@cakesbyabby.net](mailto:Abigail.robson.2007@graduate.usmma.edu)

www.cakesbyabby.net