



Soo Sweet

soosweetcakes.com

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Table of Contents

Introduction.....	3
How to Save Money On Your Wedding Cake	4
What Are Cake Tiers?.....	5-6
Cake Serving Size Chart.....	7
Basic Wedding Cake Designs.....	8-9
Wedding Cake Picker.....	10
Wedding Cake Flavors.....	11-12
Wedding Cake Prices.....	13
Wedding Cake Filling Cost	14

Introduction

Why are wedding cakes so expensive? Just like anything you buy from clothing, homes, and even cars, your wedding cake is going to cost more when it's designed just for you and not mass produced. You cannot compare a scratch made cake with a cake from WalMart, Costco, BJ's, or any grocery store. Those cakes are shipped in frozen and are topped with a premade fat-based frosting from a bucket! From the quality ingredients and specific flavors to the time it takes to create your cake, (not to mention the price of delivering a dessert that can weigh as much as 50 pounds), there are many factors that contribute to the price of a wedding cake. Details such as hand piping, accents, embellishments, and the time and supplies it takes to create the desired design. Wedding cakes are not just flour, sugar, milk, eggs, butter, and flavorings; they are complex and can require hours of time to create. Smooth clean lines, perfectly smooth fondant or buttercream, and hand-made sugar flowers that match the icing perfectly, all are examples of techniques that can appear "simple," but actually require additional time and skill. Creating wedding cakes also requires knowledge in the science of baking, art, and design.

The wedding cake is the centerpiece of the reception, and the appearance and taste can leave a huge impact on your guests. Cheap wedding cakes do not mean that you have to give up quality, beauty, or flavor. Standard flavors such as vanilla, chocolate, lemon, and key-lime cakes cost less than red velvet and carrot; vanilla or fruit buttercreams cost less than cream cheese. My cakes are frosted with buttercream which tends to have a better taste and provides an attractive texture. Fondant is always the more expensive one and the flavor is not as good as the design in which it makes. Many people peel the fondant off which is a total waste of your hard-earned money. I am offering affordable wedding cakes with money-saving options! You can have an elegant, beautiful, and flavor filled wedding cake while being on a budget.

How to Save Money on Your Wedding Cake

Order a small display cake.

Order a one-or two-tier cake for display and cutting, and supplement with sheet cake in the back to serve the rest of the party. Have a one-tier wedding cake surrounded by cupcakes, macarons, doughnuts, cookies or a candy bar.

Keep it simple.

Most cakes are priced by the amount of labor and number of hours spent designing the cake. There's a lot that goes into a wedding cake. When it comes to choosing your cake style, consider simple or basic designs. This is the reason I offer round cake tiers, the simpler the better.

Decorate with real or silk flowers.

Choose one bold accent piece on an otherwise simple design. Choose a simple cake with one large stem or a spray of flowers on a single-tier cake. Fresh flowers are one of your best bets for a budget-friendly alternative just make sure they are pesticide-free and have food-safe buds. Save even more money by decorating with silk flowers. You also help to keep your price low by providing your own flowers.

Go naked.

Another way to save money on your cake is to skip an outer layer of frosting. Naked cakes are beautiful and practical. They are a lot less expensive because they use less buttercream and take less time.

Deconstruct your cake.

It can be expensive and time consuming to make one big cake with several tiers. Instead, have three separate single-tier cakes made and get cute cake stands to display each one on.

Opt for cupcakes, doughnuts or pound cakes!

Simple decorated cupcakes or doughnuts are the most affordable option because you save on decorating fees and they are already portioned and ready to go. You can still order a small cake or top tier for the cupcake tower. Pound cakes are another guest-pleasing option. Each bundt sized cake averages 16 to 20 servings per cake.

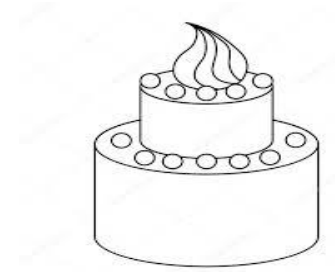
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What are cake tiers?

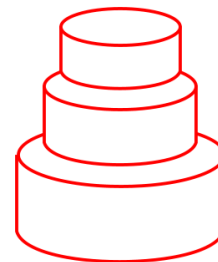
Single Tier A single tiered cake is exactly as it sounds, just one tier. They are generally taller being approximately 3.5-4" tall.



Two Tiers A 2- tiered cake consists of a larger (in diameter) cake at the base, with a smaller (in diameter) cake placed on top. The two tiers are generally the same height, and again at 3.5- 4" tall each.



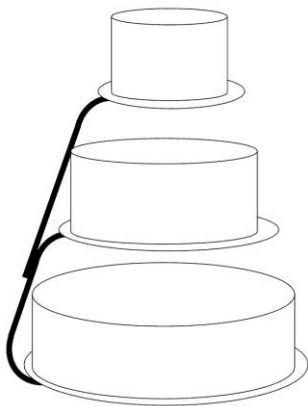
Extended Tier An extended tier adds a little more height in your cake, but with the same diameter from top to bottom. Extended tiers are generally 1.5 cakes tall. So you would be looking at 5-6" tall.



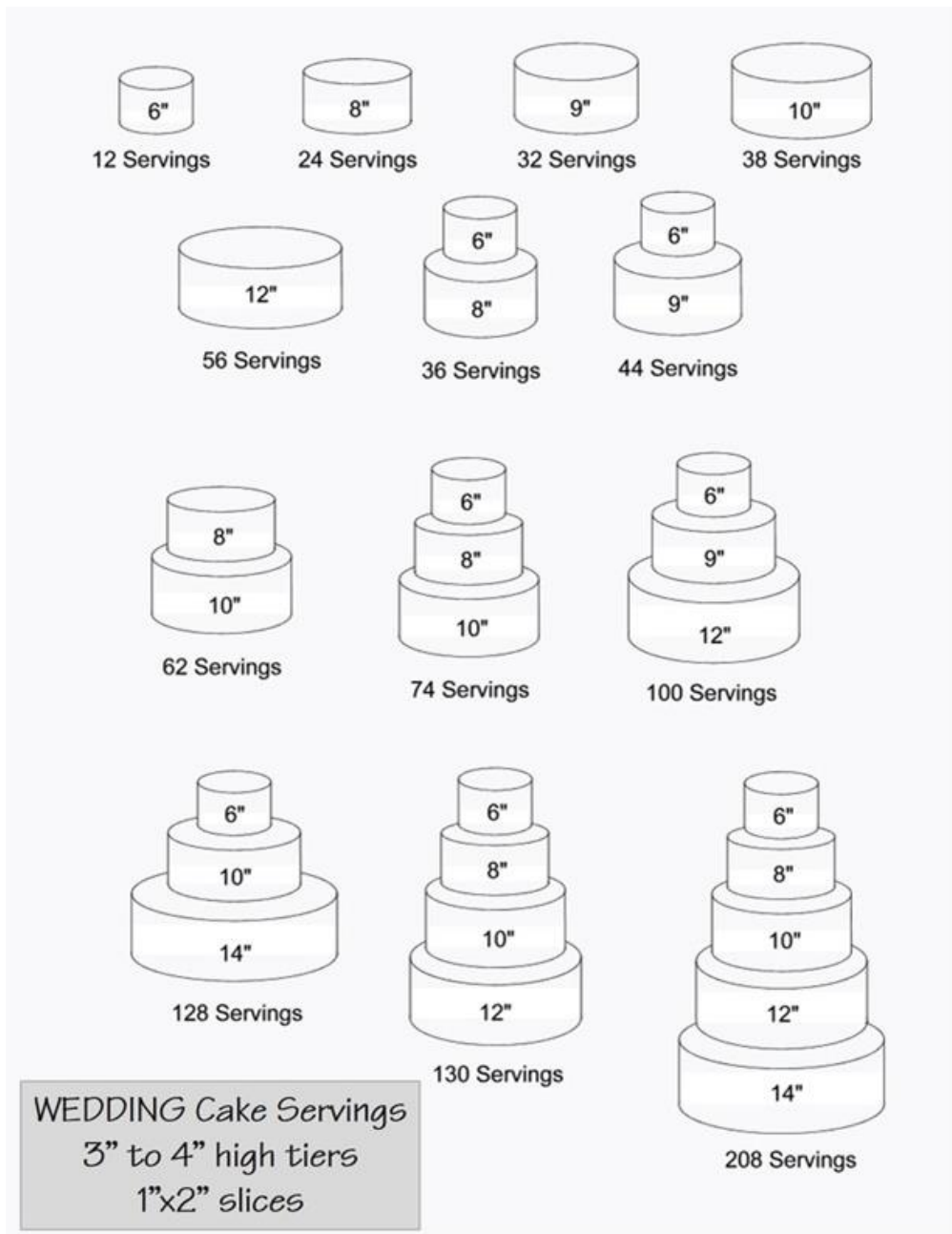
A **double barrel** cake is like an extended tier in being the same diameter the entire way from top to bottom, but they are even taller! Double barrel cakes generally stand at approx. 7-8" tall. The beauties are great for creating drip cakes or being able to add extra detail on the sides of cakes, rather than cramming all of the design on the top of the cake.



Deconstructed cake: This is a great option for a bride and groom who cannot decide between cake flavors—and want to make sure their guests are served the flavor of their choice. With a deconstructed cake, you can work in more flavors and place small signs near each cake to let your guests know what is inside.



Cake Serving Size Chart



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AFFORDABLE CAKES BASIC DESIGNS



1
single row piped rosettes



2
vertical lines



3
horizontal lines



4
naked



5
smooth & ribbon



6
smooth & border



7
Diagonal lines



8
curved lines



9
rustic & horizontal



10
rustic texture



11
rustic & rosettes
+20%



12
rosettes & smooth finish
+20%



Wedding Cake Picker



PICK A CAKE A	PICK A FILLING B	PICK A FROSTING C
Carrot	Chocolate Buttercream	Cinnamon Buttercream
Chocolate	Chocolate Ganache	Chocolate Buttercream
Hummingbird	Curd: lemon or lime	Cream Cheese Buttercream
Key Lime	Cream Cheese Buttercream	Key Lime Buttercream
Lemon	Fresh Fruit: blueberry, raspberry, strawberry	Lemon Buttercream
Marble	Preserves: raspberry, strawberry	Oreo Buttercream
Oreo	Key Lime Buttercream	Strawberry Buttercream
Red Velvet	Lemon Buttercream	Vanilla Bean Buttercream
Strawberries & Cream	Nutella	Vanilla Buttercream
Vanilla Bean	Oreo Buttercream	
White	Pineapple Filling	
Yellow	Strawberry Buttercream	
	Vanilla or V-Bean Buttercream	

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Wedding Cake Flavors

Carrot Cake

A moist spice cake containing grated carrots, coconut (optional), golden or dark raisins, pineapple, and toasted walnuts.

Frosting: cream cheese

Chocolate

Perfectly moist dark chocolate cake layers with either

Frosting pairing: chocolate, strawberry, vanilla.

Filling pairing: chocolate ganache, vanilla frosting, or fresh strawberries

Hummingbird

A banana-pineapple spice cake with cinnamon, and pecans with

Frosting pairing: cinnamon or cream cheese

Lemon

White cake with a hint of freshly squeezed lemon juice and lemon zest. Frosting pairing: lemon, (lemon)cream cheese, or vanilla.

Filling pairing: lemon curd; fresh strawberries, raspberries, blueberries (SEASONAL), or a combination of two to create a Summer Lemon Berry cake.

Key Lime

A light textured key lime cake made with freshly squeezed lime juice and zest topped with key lime frosting. This cake explodes with key lime flavor. Filling pairing: key lime curd

Marble Cake

Chocolate and yellow cake swirled together.

Frosting pairing: vanilla, vanilla bean, or chocolate.

Filling pairing: chocolate ganache or Nutella

Oreo

A rich chocolate or vanilla cake with crushed chocolate or golden Oreo cookies folded into the batter.

***Frosting pairing:** Oreo, chocolate, or vanilla*

***Filling pairing:** chocolate ganache, chocolate or vanilla buttercream*

Red Velvet

*A crimson colored layer cake made with cocoa and the right amount of acidity, layered with **cream cheese buttercream**.*

Strawberries & Cream

White and strawberry cake layers.

***Frosting pairings:** cream cheese, strawberry, or vanilla.*

***Filling pairings:** fresh strawberries, strawberry preserves,
Best served in summer.*

Vanilla Bean

A moist white cake infused with vanilla beans.

***Frosting pairing:** vanilla or vanilla bean*

White Cake

Moist cake flavored with vanilla and almond extracts. Pair with any filling or frosting of your choice.

Yellow Cake

A tender and buttery cake with a nice hint of vanilla. Pair this with any filling or frosting of your choice.

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Wedding Cake Prices

Servings	Tiers	Round Tier	Price
32	2	6" & 8"	\$130.00
44	2	6" & 9"	\$145.00
50	2	6" & 10"	\$165.00
75	3	6", 8" & 10"	\$245.00
81	2	8" & 12"	\$240.00
100	3	6", 9", & 12"	\$325.00
125	3	6", 9", & 14"	\$350.00
128	3	6", 10", & 14"	\$360.00
134	4	6", 8", 10", & 12"	\$425.00
160	3	8", 10", & 12"	\$400.00
210	5	6", 8", 10", 12", & 14"	\$500.00

Pricing depicts basic decorating: one single row piped rosettes, naked cake finish, smooth finish, swirl/horizontal finish, textured, and ribbons.

Customer provides the topper, flowers, (fresh or silk) and cake stand.

Prices shown above do not include cake fillings. See the chart below.

Additional 20% charge will be added for:

- ❖ frosting decorations such as dots/pulled dots, rosette swirls, piped flowers, scroll work, candy IE: edible candy pearls, truffles, malt balls, etc.
- ❖ **Delivery/Set up fee: \$.58 per mile as indicated by NCDOT**

Filling Price Cost

Chocolate Ganache' or Nutella
Citrus Curd: lemon or lime
Preserves: strawberry, raspberry
Fruit: cooked pineapple filling, strawberries,
raspberries, blueberries

Cake Size	Additional Cost
6"	\$5.00
8"	\$7.00
9"	\$8.00
10"	\$9.00
12"	\$10.00
14"	\$12.00
1/4	\$6.00
1/2	\$10.00

