

Do You Make Cupcakes for Weddings?

We have a wide selection of cupcake flavors and designs available. We can additionally create a smaller cake to compliment your cupcake display that can also be used for your cake cutting ceremony.

Can You Do Desserts That Can Be Included in a Sweets Table?

We are a full service bakery with the ability to create custom items for a dessert table. Feel free to bring your own dessert ideas or ask our wedding cake consultant for suggestions.

Who Supplies the Ribbon that I Want on the Cake?

The couple is responsible for purchasing all non-edible items used to decorate the Wedding cake. The exception would be glam silver ribbon carried and in stock at our bakery. Once we know the size and shape of the cake, we will let you know the amount of ribbon to purchase. Note: Buttercream does stain many shades of ribbon and often makes ribbon turn a darker color. We recommend asking your wedding cake consultant about fondant ribbon options.

Is it Safe to Put Fresh Flowers on a Cake?

Not all flowers are safe to place on a cake. Speak to your florist about safety concerns. Flowers that are toxic or have been sprayed with pesticides should not be placed directly on your cake. Edible Sugar flowers are a safe alternative.

How Far do You Deliver?

Generally our delivery radius is approximately 60 miles from our bakery. We consider further distances but note that our delivery fees are calculated based upon mileage from our Herndon bakery location.

Can we Pick up Our Wedding Cake to Avoid the Delivery Charge?

Yes, you are welcome to pick up your wedding cake, but we strongly suggest our delivery service. We are not responsible for any damage to the cake once it is picked up.

Who Decorates the Cake Table?

All fabric, lights, flowers, and other adornments surrounding the cake are the responsibility of the bride and groom. We recommend that the decorator, wedding planner or florist coordinate the cake table décor.

When Should the Cake Be Cut?

A popular option is to place the wedding cake in a prominent location and have the cake cutting ceremony right after the bride and groom arrive. This allows the guests to view the special moment and get pictures before the cake begins showing the effects of remaining out on display for an extended period of time. As an added benefit, once the cake is cut it can then be removed and served whenever you choose either after dinner or even later.

What if we Want to Save Our Top Tier for Our One Year Anniversary?

If you would like to save the top tier, you will want to make sure that you discuss that with our wedding cake consultant who can then add the additional tier to your wedding cake total. Keep in mind that mousses do not freeze well and not a recommended option for the top tier. When freezing, place the cake in a box and wrap several times with plastic wrap in different directions. Place the box in a plastic bag then seal and place in the freezer. One year later, thaw and enjoy. A more tasty and fun alternative is to order a small one tier replica of your wedding cake on your one year anniversary.



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Wedding CAKES



FAQ

Wedding CAKES

FREQUENTLY ASKED QUESTIONS

Do You Offer Free Consultations?

Yes, we offer free consultations with our wedding cake consultant and a cake sampler platters of our most popular flavors for 25.95.

Available for pick up Thurs-Sat (48 hrs Notice)

How many people can join me in the tasting?

Due to the limited amount of space available in our cake consultation area of our bakery, we ask that your tasting party be limited to 4 people. Please let us know ahead of time how many people will be attending to ensure enough samples for your tasting.

How Long is the Tasting?

Our tasting appointments are scheduled in one hour blocks. Should you arrive more than 10 minutes late, we may have to reschedule your appointment so that you have the needed time to enjoy all our samples and discuss design options.

What Should I Bring to the Tasting?

While we have books containing many photos to inspire you, feel free to bring in any visual to help us design a cake for your special day. Visuals may include invitations, photographs, cake toppers, fabric swatches, as well as any monograms or graphics that may have been created for your event.

How Far in Advance Do I Order My Wedding Cake?

We suggest that you order your cake 6-12 months in advance particularly for weddings during the months of April, May, June, September and October.

What is the Minimum Lead Time to Order My Cake?

Provided we still have availability you will want to order no less than one month prior to your wedding date. Rush orders may be accepted on a case by case basis and will incur additional charges.

What is the Base Price for Your Cakes?

Our wedding cake prices start at 4.75 per serving for single tier cakes and 6.50 per serving for tiered cakes. The cost varies greatly due to many factors that include fillings, type of icing, flowers, decoration and the intricacy of the design.

Do you Freeze your Cakes?

Absolutely not, our cakes are always made fresh with natural from scratch ingredients.

Do you Make cakes that Can be Iced in Either Buttercream or Fondant?

Yes, we design cakes that are covered in fondant, buttercream, or buttercream adorned with fondant ribbon borders or bows. We can also do 3D fondant/gum paste figurines.

Why Does Fondant Icing Cost More Than Buttercream?

Fondant Icing is rolled sugar dough placed on top of a thin layer of buttercream icing. When we create a cake with fondant icing, we have to ice the cake first, roll out the fondant and ice the cake a second time.

Why Would I want Fondant Instead of Buttercream?

That depends upon your style and preference. Fondant cakes are have a beautiful sleek look and can be colored in deeper colors without compromising the flavor as it would use buttercream. Fondant cakes have a slightly beveled edge and can be used to create intricate designs.

Why is your Fondant Better?

Often called "the world's best", we import the first class Massa Ticino fondant from Switzerland. This fondant has an incredible sweet lflavor.

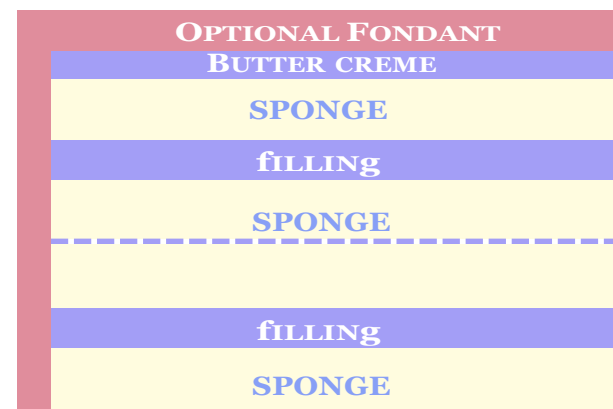
We are Planning an Outdoor Reception. How Will this Effect our Cake choices?

Since heat is the natural enemy of buttercream, an outdoor reception during spring, summer or early fall months will limit your icing choices. Fondant will certainly hold better than the buttercream but remember, bugs love sweets, and humidity may cause the fondant on your cake to sweat, flowers to turn limp and colors to run. Ideally we recommend that cakes remain indoors in an air conditioned area, until just before the cake cutting ceremony.

Can I Have Different Flavors of Cake in Each Tier?

Flavors of cake can be matched to each tier based upon your specifications. We do recommend however that in a seated dinner reception that only one flavor of cake is selected since guests will not likely be asked a flavor preference since each tier has a limited number of servings.

What Does a Typical Tier of your Wedding Cakes Look Like?



How Many Servings Should I Order?

A general rule is to anticipate 75% of your invited guests to attend. If most of your guests are in-town or close by this number could be higher. If you are planning a seated dinner, your dessert will likely be served so you should order one slice per guest. If you are planning a cake station where the cake will be sliced and place on a table for guests to select, we recommend cake that would serve 80% of your anticipated guest count. If you will be offering additional desserts to be included in a sweets table then you may consider reducing your cake to serve approximately 60% of your guest count. If you are not sure how much cake to order you may want to estimate the amount of guests and provide us with a final guest count one week prior to your event.

Can You Match My Colors for Decorations On the Cake?

While it is extremely difficult to match colors exactly, we will do our best to make sure the colors are as close as they can be. Unfortunately, some colors cannot be closely matched due to their luster sheen or variegation.

Do You Make Styrofoam Tiers To Make the Cake Bigger or to Potentially Reduce Costs?

Unfortunately, while we can offer this option, the price of your cake may actually be the same or possible even more than if you were to make all your cake tiers "real". It often takes our artisans longer to smooth out the surface and decorate a styrofoam tier.