

Abbie Cakes

SWEET KITCHEN

Abbie Cakes prides itself on the quality of our cakes, desserts & ingredients, as well as how delicious they are! We ALWAYS bake using the highest quality ingredients. Each cake, pastry and dessert is given the attention & detail that it deserves!

Ordering + Payment

When you inquire online, via email or in person and we have availability for the date of your request, your event is tentatively scheduled on our calendar. However, your event date is not secured until a deposit or full payment has been received (based upon your order total). Due to a high volume of inquiries, we are unable to "hold" dates for our clients and thus, we recommend finalizing your order as soon as you are able to ensure your date is secured.

For orders over \$200, a non-refundable 25% deposit is due at the time of booking, and remaining balance is due 2 weeks (for non-wedding celebrations) or 30 days (for weddings) prior to the order due date. For orders under \$200, full payment is due at the time of booking. Invoices and payments are managed via Square. Special arrangements can be made for cash payment.

Pick-up + Delivery

The standard pick-up window is 12PM to 3PM on the day the order is due. We are flexible on pick-up times and are happy to arrange a pick-up time that best fits your timeline. Just let us know when ordering!

Delivery options are available for orders over \$500. The delivery fee is determined based upon availability and venue location.

Allergies/ Dietary Restrictions

We offer a variety of gluten-friendly and/or vegan-friendly items. We do bake in an open kitchen in which allergens are present. There are eggs, nuts, and dairy present daily. While we do have measures in place to prevent cross contamination, it is always a possibility; thus, we encourage anyone with severe allergies not to consume from our business if it may be detrimental to their health. We would hate for anyone to become ill (especially kiddos)!

Dessert Pricing

Please refer to the pricing sheets for dessert specific pricing.

The more detailed, intricate & customized a design is (even on small desserts), the cost increases. We know that event planning brings about additional expenses with the sweets being one of many. If there is a specific budget that you have determined for desserts, please let us know & we would be happy to provide options that most closely align with the budget you've set.

Dessert Table Styling & Platter Rentals

We LOVE a good dessert spread! We also really enjoy styling the dessert spreads + tables. It really is a craft! The styling fee will be included in the delivery + setup fee.

We have a huge inventory of cake + dessert platters and stands. We are constantly rotating inventory (because buying new stuff is fun!) and also sadly, because not all of our inventory gets returned to us in its proper condition. Thus, our clients are welcome to request a color palette / vibe of platters and stands to mesh with their event (ie. white, wood, glass, marble, wood crates, rustic, etc). The rental fee varies on the amount of platters + stands being rented. For 10-15 pieces, the rental fee is \$95. For 15-25 pieces, the fee is \$150. All rentals are due back to Abbie Cakes within three days of the event.

TIPS:

There are many elements that make a dessert table come to life! What makes some of these spreads really stand out is the detail around the desserts themselves. Consider providing or asking your vendors to provide the following to make your table shine:

- *Signage (for dessert types/flavors or even something as simple as "Sweets Table")
- *Florals, greenery or greenery garlands
- *Candles, votives, lighting
- *Decorative pieces

Cake Pricing + Design

Cake pricing is dependent on design, size and intricacy/details (fondant, gold/silver leaf, metallic paint/splatter, flowers, macarons, hand-painting, buttercream floral or spatula work, utilizing multiple colors in a palette, etc). Also taken into consideration for pricing is our team's experience/expertise, as well as, availability.

Most celebration cake pricing begins at \$150.

Smash Cake pricing begins at \$65.

Most wedding cake pricing begins at \$195.

We know how important aesthetics are, and we want your cake to be beautiful and to shine at your celebration! Providing us with as many details that can help us in the design process is key. Details that help include color palettes, decorations you are using, invitations, etc. If you have cake inspiration pictures, feel free to share those as well! **Note that we prefer to not replicate designs but love to see what peaks your interest!*

Rather than replicate, we would like to create something unique for you within our design realm!

Where possible, we prefer creative license. We pride ourselves on our craft, skill & experience in creating and designing cakes + desserts. Often, artists work better when given preferences and details about the event and celebration, then are allowed to use their talents to create something unique and beautiful.

Some items + designs outside of our realm:

Sheet Cakes

Some children's cartoon and theme cakes

Naked/ semi-naked cakes

Filigree piping, swiss dots, quilted pattern

1 dozen order
minimum,
unless otherwise
noted

Starting Prices

Cupcakes \$ 5

Vanilla Bean, Chocolate Fudge, Red Velvet, Pink Champagne, Lemon,
Lemon Blueberry, Birthday Cake, Burro, Carrot, Caramel Chocolate Chip,
Raspberry Noir, Strawberry, Lavender Vanilla, Toasted Coconut.

Season flavors available.

Mini Cupcakes \$ 2.50

Cake Pops \$ 3.50

Vanilla, Chocolate, Birthday Cake, Red Velvet, Lemon, Strawberry, Churro,
Carrot, Pumpkin Spice.

Mini Cakesicle \$ 6

All flavors from cake pops.

Cake Jar \$ 8

All flavors from cake menu.

Pie Jar \$ 8

Apple Crumble, Triple Berry Crumble, Key Lime, Pecan, Pumpkin, Lemon
Meringue.

Filled Brioche Donut \$ 5

2 dozen min (can mix + match with unfilled)

Raspberry Jam, Bavarian Cream, Pineapple, Dulce de Leche, Salted Caramel
Cream, Apple Pie filling, Flavored Buttercreams

Mini Filled Brioche Donut \$ 3

4 dozen min (can mix + match with unfilled)

All flavors from filled brioche donut menu.

Ring Brioche Donut \$ 4

2 dozen min (can mix + match with filled)

Glazed or Cinnamon Sugar

Mini Ring Brioche Donut \$ 2

4 dozen min (can mix + match with filled)

Glazed or Cinnamon Sugar

Brownies \$ 5/6

Min order of 9. Can be cut into halves or quarters.

Original, Salted Caramel Walnut, S'Mores.

1 dozen order
minimum,
unless otherwise
noted

Starting Prices

Mini Cheesecakes \$ 5.50

Classic + Fresh Fruit, Caramel Chocolate Chip, White Chocolate Raspberry +
Oreo Crust, Lavender + Blackberry or Blueberry, Nutella Swirl, Pumpkin Spice +
Gingersnap Crust, Peppermint Oreo. *Seasonal flavors available.*

Cheesecake Bar \$ 7

Min order of 9. Can be cut into halves or quarters.

Lemon Blueberry + Oatmeal Crust, and all flavors from Cheesecake menu.

Cookies \$ 2.5/3

Chocolate Chip, Snickerdoodle/ Oatmeal Raisin, White Chocolate
Macadamia, Cowboy, Maple Pecan

Cookie Sandwich \$ 5

Mini Cookies \$ 2.5/3

Chocolate Chip, Snickerdoodle/ Oatmeal Raisin, White Chocolate
Macadamia, Cowboy, Maple Pecan

Mini Cookie Sandwich \$ 3/3.5

Vegan + Gluten Friendly Cookies \$ 3.50

Peanut Butter, Double Chocolate

Vegan + Gluten-Friendly Cookie Sandwich \$ 7

Individual Tart \$ 5

Pastry Cream + Fresh Fruit, Lemon Meringue, Chocolate Hazelnut + Salted
Caramel, Key Lime, White Chocolate Raspberry or Blueberry . *Seasonal
Flavors available.*

Cinnamon Rolls \$ 5-6

Original, Salted Caramel Pecan

Mini Cinnamon Rolls \$ 3

Macarons \$ 3

2 dozen min and 1 shell color per 2 dozen

Metallic splatter or brush stroke (gold, silver or rose gold) \$ 3.5

Metallic dipped (gold, silver or rose gold) \$ 4

Cake Flavors

Vanilla Bean, Lemon, Lemon Blueberry, Chocolate Fudge, Red Velvet, Pink Champagne, Birthday Cake, Churro, Hawaiian Carrot, Lavender Vanilla, Raspberry Pinot Noir, Espresso.
*Seasonal flavors available."

Fillings

Buttercreams: Vanilla. Chocolate. Strawberry, Nutella, Raspberry, White Chocolate, Salted Caramel, Peanut Butter, Oreo, Cookie Butter, Caramel Espresso, Coconut Rum.

Jams: Strawberry, Raspberry, Blueberry.

Misc: Oreo Mousse, Bavarian Cream, Dulce de Leche, Fresh Fruit

Most Loved Pairings

Vanilla Bean Cake + Strawberry Buttercream OR Salted Caramel Buttercream & Salted Caramel Sauce

Lemon Cake + Vanilla Buttercream & Raspberry Jam OR Raspberry Buttercream + alternating layers of Raspberry Jam / Cheesecake Crumbles

Raspberry Pinot Noir Cake + White Chocolate Buttercream & Raspberry Jam

Chocolate Fudge Cake + Caramel Espresso Buttercream + Caramel Sauce OR Cookie Butter Buttercream & Cookie Butter Sauce

Lavender Vanilla Cake + Vanilla Bean Buttercream & Blueberry or Blackberry Jam

Marble Cake + Nutella Buttercream, Nutella Drizzle & Fresh, Chopped Strawberries

Churro Cake + Salted Caramel Buttercream & Salted Caramel Sauce

Red Velvet Cake + Cream Cheese Buttercream

Pink Champagne Cake + Vanilla Buttercream & Strawberry Preserves

CAKE



