



Sedona Bakery 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 persona 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.

## Delivery

**Currently, our bakeshop is located in Litchfield Park (about 2 hours away from Sedona). We are in Sedona frequently for deliveries- in this case, the delivery fee will range from \$50-\$100, depending on the location. For days when your order will be the only delivery, it is possible the delivery fee may range from \$150-\$200 (dependent on location, date and what else we have on our calendar that day).**

## 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 Sedona Bakery 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:

Sugar Cookies

Sheet Cakes

Some children's cartoon and theme cakes

Filigree piping, swiss dots, quilted pattern



1 dozen order minimum for full-size desserts,  
and 2 dozen order minimum for mini desserts,  
unless otherwise noted

Starting Prices

## Cupcakes ..... \$ 5

Vanilla Bean, Almond, Chocolate Fudge, Red Velvet, Pink Champagne, Lemon, Lemon Blueberry, Birthday Cake, Churro, Carrot, Caramel Chocolate Chip, Raspberry Noir, Strawberry, Blueberry, Cookie Butter, Peanut Butter, Lavender Vanilla, Toasted Coconut, S'Mores\*, Banana, Pumpkin, Seasonal flavors available.

*See pg. 6 for frosting/fillings*

## Mini Cupcakes ..... \$ 3.50

All flavors from Cupcakes.

## Cake Pops ..... \$ 4.25

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

## Cakesicle ..... \$ 6

All flavors from Cake Pops.

## Cake Jar ..... \$ 9

All flavors from cake menu *Tied with a twine bow and wooden spork.*

## Pie Jar ..... \$ 9

Sour Cream Apple, Triple Berry Crumble, Key Lime, Pecan, Pumpkin, Lemon Meringue, Banana Cream. *Tied with a twine bow and wooden spork.*

## Individual Cheesecakes ..... \$ 5.50

Classic, Caramel Chocolate Chip, White Chocolate Raspberry + Oreo Crust, Lavender + Blackberry or Blueberry, Nutella Swirl, Churro, Salted Caramel, Cookie Butter with Biscoff Crust, Chocolate, Lemon Meringue\*, Seasonal flavors available.

## Mini Cheesecakes ..... \$ 2.75

All flavors from Mini Cheesecakes.

## Cheesecake Bar ..... \$ 8

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

Lemon Blueberry + Oatmeal Crust, Brownie, Key Lime, Nutella Strawberry, Maple Pecan, Churro, Apple Cider

## Brownies ..... \$ 5/6

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

Original, Salted Caramel Walnut, S'Mores, Peanut Butter S'Mores.

\*Notates upcharge.

DESSERTS

1 dozen order minimum for full-size desserts,  
and 2 dozen order minimum for mini desserts,  
unless otherwise noted

Starting Prices

**Cookies** ..... \$ 2.75/

Chocolate Chip, Snickerdoodle, Chewy Sugar, Chocolate Strawberry/ Quad 3.25  
Chip (milk, dark, white and peanut butter chip), Oatmeal Raisin, White  
Chocolate Macadamia, Maple Pecan, Tiramisu, Biscoff Chocolate Chip.

**Mini Cookies** ..... \$ 2/2.25

All flavors from Cookies, except Biscoff & Tiramisu.

**Cookie Sandwich** ..... \$ 6

Chocolate Chip + Vanilla Buttercream & Sprinkles, Snickerdoodle + Salted  
Caramel Buttercream & Sauce, Chocolate Chip + Cookie Butter, Chocolate  
Chip + Nutella, Chocolate Chip + Oreo

**Mini Cookie Sandwich** ..... \$4.50

All flavors from Cookie Sandwiches.

**Vegan + Gluten Friendly Cookies** ..... \$ 3.75

Peanut Butter, Double Chocolate

**Vegan + Gluten-Friendly Cookie Sandwich** ..... \$ 7.50

Peanut Butter, Double Chocolate

**Individual Tart** ..... \$ 6

Pastry Cream + Fresh Fruit, Lemon Meringue, Chocolate Hazelnut + Salted  
Caramel, Key Lime, Dark Chocolate Coconut Cream, Cherry Compote,  
Salted Honey, Seasonal Flavors available.

**Mini Tart** ..... \$ 3

All flavors from Tarts.

**Cinnamon Rolls** ..... \$ 5-6

Original, Salted Caramel Pecan, Pumpkin

**Mini Cinnamon Rolls** ..... \$3.50/

Original, Salted Caramel Pecan, Pumpkin 4

**Dessert Shooters** ..... \$6.25

Strawberry Shortcake, Lemon Meringue, Peanut Butter Cup, S'Mores, Banana  
Pudding, Tiramisu, Cookies n Cream, Cherry Cheesecake, Biscoff Crumble,  
Cake pairings available.

DESSERTS

## Macarons

2 dozen min and 1 shell color per 2 dozen

Metallic splatter or brush stroke OR drizzle + sprinkle

Embellishments (fondant, pressed floral, etc)

\$ 3

\$ 3.25

\$ 3.50+

## Flavors

White Chocolate Raspberry

Strawberry Pistachio

Salted Caramel

Churro Salted Caramel

Churro

Almond Raspberry

Sugar Cookie

Caramel Latte

Chocolate

Coconut Mocha

Coconut

Pumpkin Spice

Strawberry

Birthday Cake

Strawberry Nutella

Vanilla Bean

Lemon Blueberry

Dark Chocolate + Orange

Ganache

Caramel Apple

Raspberry

Hazelnut Latte

Apple Pie

Lavender Blueberry/

Blackberry

Espresso Caramel

Crème Brûlée

Peppermint Mocha

Maple Bacon Bourbon

Chocolate Peanut Butter

Chocolate Covered

Strawberry

Salted Caramel Ganache

Toasted Marshmallow

Lemon Curd

Strawberry Cheesecake\*\*

Cookie Butter\*\*

S'Mores\*\*

Oreo\*\*

\*\*Notates where recipes contain gluten.

MACARONS



# Cake Flavors

Vanilla Bean, Lemon, Lemon Blueberry, Chocolate Fudge, Red Velvet, Pink Champagne, Birthday Cake, Churro, Hawaiian Carrot, Lavender Vanilla, Raspberry Pinot Noir, Marble, Espresso, Nutella Swirl, Strawberry, Cookies n Cream, Banana, Seasonal flavors.

## Fillings

Buttercreams: Vanilla Bean, Cream Cheese, Chocolate, Chocolate Cream Cheese, Caramel Cream Cheese, Strawberry, Strawberry White Chocolate, Nutella, Raspberry, White Chocolate, Caramel, Salted Caramel, Peanut Butter, Oreo, Cookie Butter, Caramel Espresso, Coconut Rum, Dulce de Leche, Cake Batter.

Jams/curds: Strawberry, Raspberry, Blueberry, Blackberry, Prickly Pear, Lemon Curd.

Misc: Whipped Cream, Oreo Mousse, Bavarian Cream, Dulce de Leche, Fresh Fruit, Cheesecake Crumbles, Peanut Butter Cups, Oreos, Biscoff Cookies.

## Most Loved Pairings

**Below is a list of our most popular pairings, but you are welcome to pair cakes + fillings any way that sounds delicious to you!**

**Vanilla Bean Cake** + Almond Cream Cheese Buttercream & Fresh Fruit OR Strawberry White Buttercream & Strawberry Jam OR Salted Caramel Buttercream & Sauce

**Raspberry Pinot Noir Cake** + White Chocolate Buttercream & Raspberry Jam

**Lemon Cake** + Vanilla Bean Buttercream & Raspberry Jam +/- Cheesecake Crumbles OR White Chocolate Cream Cheese Buttercream & Lemon Curd

**Marble Cake** + Nutella Buttercream, Nutella Drizzle & Strawberries OR Bavarian Cream

**Chocolate Fudge Cake** + Cookie Butter Buttercream + Sauce & Biscoff Crumbles OR Peanut Butter Buttercream & Sauce + chopped Peanut Butter Cups

**Birthday Cake** + Cake Batter Cream Cheese Buttercream & crushed Golden Oreos OR Strawberry Buttercream

**Churro Cake** + Cinnamon Cream Cheese Buttercream

**Red Velvet Cake** + Cream Cheese Buttercream

**Lavender Vanilla Cake** + White Chocolate Buttercream & Blueberry Jam

**Pink Champagne Cake** + Vanilla Buttercream & Strawberry Preserves

**Banana Cake** + Caramel Cream Cheese Buttercream & Salted Caramel Sauce

CAKE

# Vegan Cake + Cupcake Flavors

Vanilla Bean, Cookies n' Cream, Lemon, Lemon Blueberry, Chocolate Fudge, Birthday Cake, Churro, Carrot, Lavender Vanilla, Espresso, Pumpkin, Seasonal flavors.

## Vegan Fillings + Frostings

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

Misc: Fresh Fruit

## Gluten-Friendly Cake + Cupcake Flavors

Vanilla Bean, Caramel Chocolate Chip, Lemon, Lemon Blueberry, Chocolate Fudge, Birthday Cake, Churro, Carrot, Lavender Vanilla, Espresso, Nutella Swirl, Banana, Pumpkin, Seasonal flavors.

## Gluten-Friendly Fillings + Frostings

Buttercreams: Vanilla Bean, Cream Cheese, Chocolate, Chocolate Cream Cheese, Caramel Cream Cheese, Strawberry, Strawberry White Chocolate, Nutella, Raspberry, White Chocolate, Caramel, Salted Caramel, Peanut Butter, Caramel Espresso, Coconut Rum, Dulce de Leche, Cake Batter.

Jams/curds: Strawberry, Raspberry, Blueberry, Blackberry, Prickly Pear, Lemon Curd.

Misc: Whipped Cream, Bavarian Cream, Dulce de Leche, Fresh Fruit

ALLERGY-  
FRIENDLY

