

hello lovely!

CONGRATULATIONS ON YOUR
UPCOMING WEDDING!

Whether you're planning to have an intimate affair or a grand celebration, one of a kind cakes are our specialty! Our bespoke cakes are not only designed as a reflection of yourself or the event but create a visual focal point that leave your guests enchanted down to the last bite.

At Buttercream Design Co, we pride ourselves on building lasting relationships with our clients. In the end, our hope is to establish a true friendship with you. We are there for you for all of life's precious moments, whether it be a wedding, anniversary, birthday or shower. Because perfection is so important to us, we can only accept a limited number of weddings per year. We encourage you to book 6-12 months in advance or as soon as possible so you don't miss out.

we believe...

- No two cakes should be the same just as no two couples are
- Cake is life's sweetest form of art
- Presentation + taste are equally as important
- Only the highest quality ingredients should be used
- All of life's events deserve to be celebrated sweetly



details

WHAT WE NEED TO KNOW

We can't wait to get started,
but first we'll need to know your...

- Name(s)
- Contact information
(phone numbers + email addresses)
- Wedding date
- Venue(s) (ceremony + reception location)
- Event coordinator
+ their contact information
- Approximate guest count or number
of desired servings
- Specialty pastries you'd like to serve
(in addition to the cake)
- Style, theme or design inspiration
- Florist Information
- Photographer Information



inspiration

WHAT'S YOUR STYLE?

Cake design is an expression just like any other form of art. Together, we will brainstorm your wedding cake design and help you turn your inspiration into real details – we love seeing what you love!

Not sure where to start? Some of our favorite inspirational elements come from:

- Save the Dates + Invitations
- Dress Designs (Wedding + Bridesmaid)
- Color
- Floral Designs
- Pinterest, Instagram, blogs and bridal magazines are also a great source of inspiration!



Thailand Destination Wedding Part II

Simply Grand
Colby and John



Tropical Floral Inspired Spring Dallas Wedding

Simply Grand
Colby and John



Classic + Romantic Backyard Wedding in Montana

Simply Grand
Colby and John



Scottsdale Wedding at Silverleaf Golf Club

Simply Grand
Colby and John



Scottsdale Wedding at Silverleaf Golf Club

Simply Grand
Colby and John



Scottsdale Wedding at Silverleaf Golf Club

Simply Grand
Colby and John



Spring Napa Valley Wedding with Floral Print Bridesmaids

Simply Grand
Colby and John



Spring Al Fresco Wedding in Rancho Santa Fe

Simply Grand
Colby and John



servicing guide

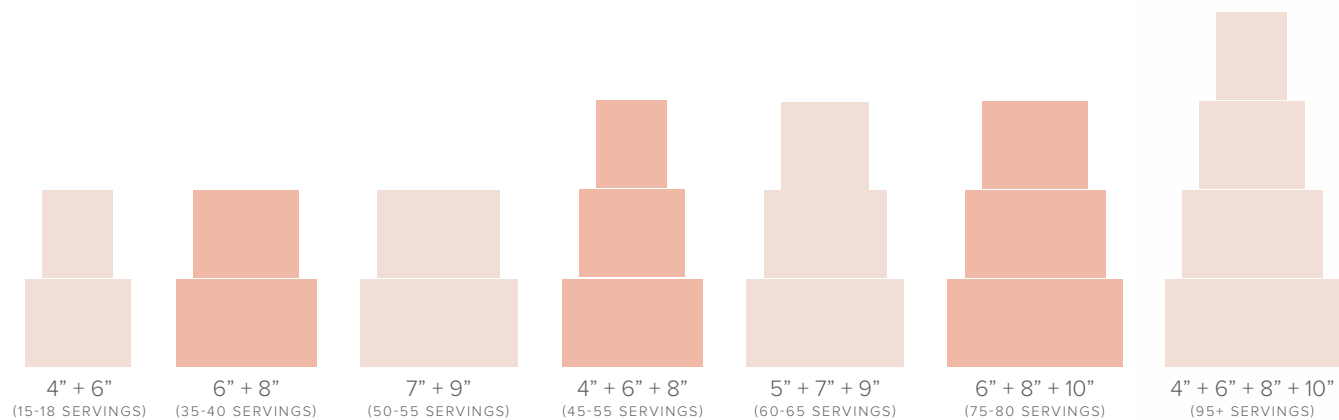
CONFIGURATIONS

We have cake sizing down to a science and are able to create cakes to fit any guest count! Because of this, we ask that our clients let us worry about sizing and instead focus on their favorite overall look. All of our cakes are built extra tall for elegance.

To help you visualize our favorite sizes and configurations, take some time to look over our size guide and please don't hesitate to ask for our guidance (that's what we are here for)!

Note: Our cakes stand around 5-6 inches in height. In addition, all cake slices measure approximately 2x6 inches.

OUR MOST POPULAR CAKE CONFIGURATIONS





pricing

THE NUMBERS

Due to the custom nature of wedding cakes, it is impossible to have an exact price list. However, we are happy to explain how cost is calculated below:

Cost is based off of 3 factors:

1. Serving size + dimensions (each one has a base cost)
2. Flavor(s) chosen (Yes! You can have more than one!)
3. Overall design

As a reference point, the following are our base costs by number of tiers:

- Single tiered cakes starting at \$200
- Two tiered cakes starting at \$550
- Three tiered cakes starting at \$1,000

As a general rule, the more intricate the design the more it tends to cost. This includes sugar flowers, shapes + figurines, hand painting, beading, silver or gold leafing and sugar lace. Pricing for these factors can vary greatly depending on complexity, cost of materials and design hours required.

LOOKING TO CREATE A DESSERT DISPLAY?

Specialty Pastry + Petit Pastry Packages start at \$13/person. They include variation of 3 types of pastries and allow for 2+1/2 per person (petit) or 1+1/2 per person (regular sized).

delivery

AND SET-UP

Delivery is the hardest part of the entire wedding cake process, which is why we take every step to ensure the cake's safety during transportation. Along with delivery, our team provides the setup of any and all sweet related rentals, such as cake stands, platters and cutting knives. Our event delivery and setup fee is charged at a rate of 20% of your final invoice with a \$250 minimum.

Family heirlooms (such as cake knives and servers) are an amazing way to add a personal touch to your dessert display, so with advance notice, we are happy to incorporate them into your display. If you don't have an heirloom to provide, let us know, and we will gladly include one of our own.



process

READY TO GET STARTED?

We want your cake to make a statement, to reflect you as a couple and set the tone of your wedding. Your designer will work closely with you to understand every element of your event and how we can incorporate even the tiniest of details into your cake design. We will guide you through every step – from cake tasting to finalizing delivery, and everything in between. Each event, each cake, each detail is a labor of love that we're honored to be a part of. Our process goes a little something like this:

1. Contact our team either by email or our contact form and include all of your event details. If emailing, please be sure to also include any inspirational images you'd like to share. Don't worry if you are filling out the form from the website, I'll be sure to reach out and give you the opportunity to send over inspirational images at the beginning of our conversation.
2. Once we confirm your date is available, we'll ask for a non-refundable deposit to reserve your date.
3. A tasting date will be scheduled and you'll be asked to pick three flavors from our online menu that you'd like to try.
4. Tasting Day! We sit, chat and eat cake! Together, we go over every detail of your sweet display. If you are not able to make it out for a tasting, we will coordinate all your details through email.
5. A follow-up email will be sent to confirm all of your details, which will include a final design sketch, inspirational images, and final proposal.
6. 2-3 weeks prior to your Big Day, we will touch base to finalize serving amounts and last minute additions you may need. Final payment is asked at this time or can be coordinated for day of pick-up with your event coordinator.
7. Your cake is created! Delivery and setup magic happens. Ta-da!
8. You get married! Time for champagne toasts, eating cake, and seeing your friend's and family's dance moves.

contact

LET'S GET IN TOUCH!

Buttercream Design Co.

MAILING ADDRESS:

P.O. Box 798
Wilson, Wyoming 83014

✉ hello@buttercreamdesign.com
▶ www.buttercreamdesign.com
📷 [@buttercreamdesign.co](https://www.instagram.com/buttercreamdesign.co)

buttercream