

hello lovely!

CONGRATULATIONS ON YOUR ENGAGEMENT!

Whether you're planning an intimate affair or a grand celebration, one-of-a kind-cakes are our specialty.

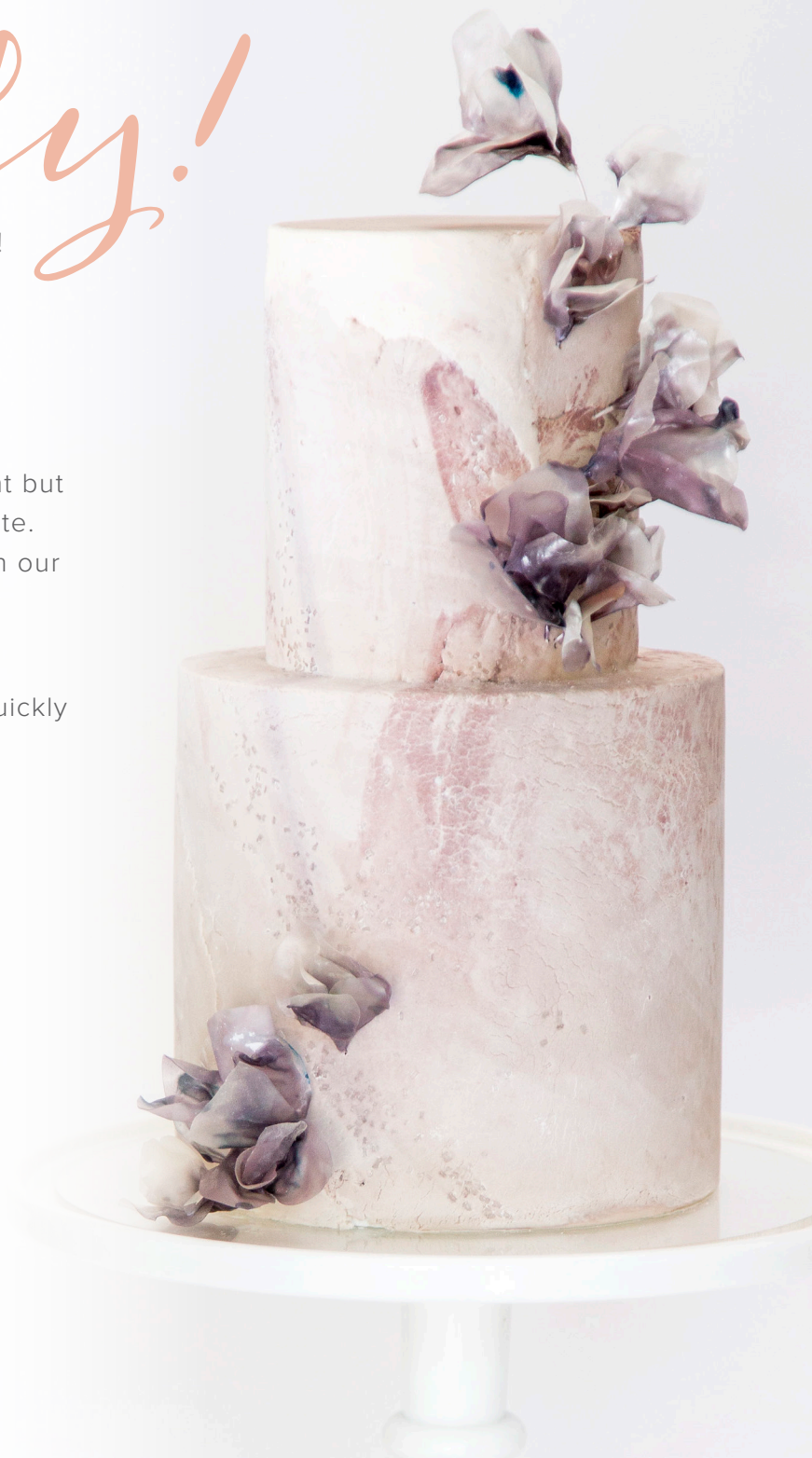
Our bespoke cakes are not only designed as a reflection of yourself or the event but create a visual focal point that leaves your guests enchanted down to the last bite. Each cake is handcrafted with love and the finest quality ingredients. Paired with our meticulous eye for detail, they're not just a cake they're an experience.

The creative options for our signature, exquisitely designed and delicious custom wedding cakes are seemingly endless, however, we do tend to fill our calendar quickly due to high demand and limited spots (as we believe in quality over quantity).

We strongly suggest reserving your spot as soon as possible, especially if it involves travel.

we believe...

- Each cake should be as unique as the couple themselves and love story it represents.
- Cake is life's sweetest art form.
- The cake + dessert display should enchant guests through its sensory experiences.
- Only the finest quality ingredients should be used.
- All of life's events deserve to be celebrated sweetly.





details

WHAT WE NEED TO KNOW

Being invited into our client's life celebrations is our greatest honor and we'd love to RSVP with a joy-filled yes! But before we can, we'll need to know a few details.

To get started, we'd love to have you fill out this questionnaire so we can learn more about the ideas and inspiration you have for your cake and take us one step closer to creating a custom proposal for your day.

[COMPLETE QUESTIONNAIRE >](#)

If you're seeing this and you already have filled out the questionnaire- Look at you go! You're ahead of the game!

serving guide

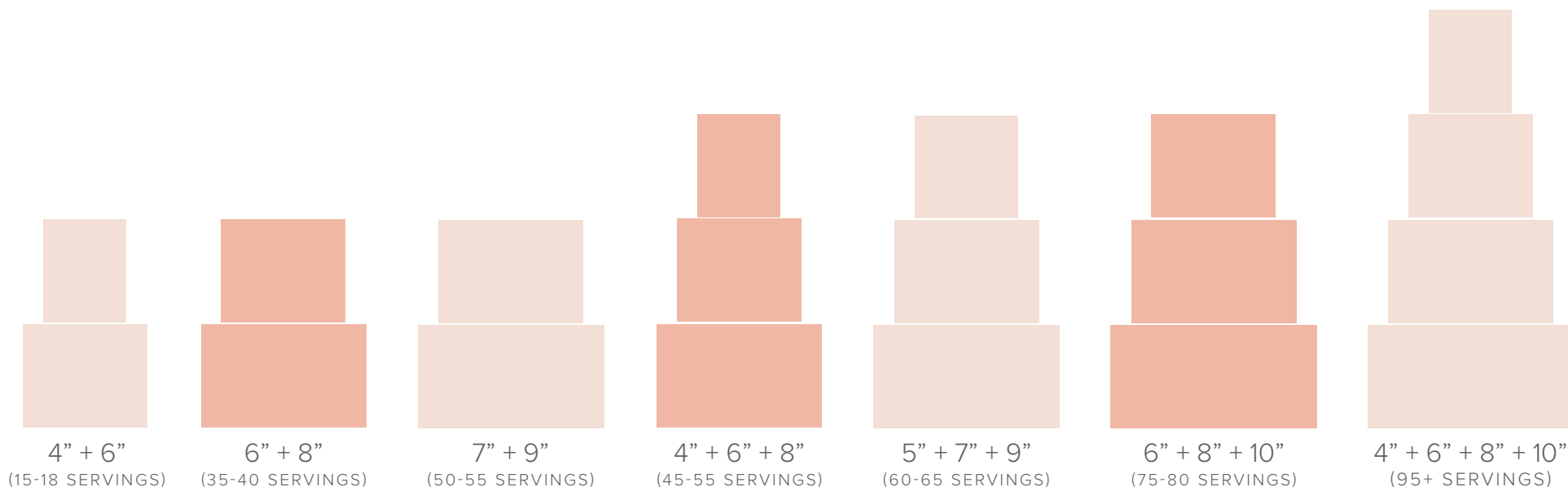
CONFIGURATIONS

We like to describe ourselves as a-little-bit-nerdy, artistic perfectionists with an affinity for sugar, butter, and flour. Are you ready to see us geek out a bit?! This is where our inner scientist has coffee with our inner architect and designer!

Baking and size configurations are an absolute science. And one that we are quite fluent in! Because of this, we kindly ask our clients to let us dive into the size & serving logistics and instead focus their valuable time and attention on the overall aesthetics of the design.

Standing at approximately 6 inches high all of our cakes are built extra tall for added elegance. Each tier is composed of three delicious layers of cake and two layers of filling. Guests will enjoy a rectangle bridal slice approximately 2"x6".

To help you visualize our favorite sizes and configurations, take a look at our size guide below.



inspiration

IT'S ALL IN THE DETAILS

We've found that our fondest source of inspiration is you and your story!

During our time together we strive to get to know you and the details that make you uniquely you.

Once you've filled out a design questionnaire, we schedule a design consultation where we discuss all things cake! We work with you to create a cake that is as sweet as your love story & is as memorable and as grand as the event itself!

From there we send over two design & coordinating proposals, where you have the opportunity to pick one and suggest any changes. Once change requests are received by our team, our design and proposal is updated and back in your inbox for your viewing pleasure!

If you're anything like me, this is the best part! You have a beautiful design in your inbox and you're another checkmark closer to wedding day bliss.



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



pricing

THE NUMBERS

Our all-inclusive wedding cake packages start at \$2,500 and include:

- A Complimentary Top Tier
- Heirloom Cake Knives (To Keep)
- Event On-Call Service
- Cake Stands/ Platters/Display Items for Dessert Table (To Borrow)
- Delivery + Set-Up + Take Down
- Vendor Coordination
- Cake Designed to You + event
- Cake Tasting

Your overall investment is determined based off:

1. Serving Size + Dimensions
2. Flavor(s) Chosen (Yes! You can have more than one!)
3. Overall Intricacy of the Design
4. Delivery + Set Up Logistics

As a general rule, the more intricate the design, the higher the investment tends to be. 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 the complexity, cost of materials and design + labor hours required to execute.





just desserts

DESSERT BAR PACKAGES

Specialty Pastry + Petit Pastry Packages start at \$14.50/person. They include a variety of 3 types of pastries and allow for 2 per person (petit) or 1.5 per person (regular sized).

Our signature dessert menu includes some of our absolute favorites.

- Cupcakes
- French Cupcakes
- Cotton Candy
- Cake Parfait
- Chocolate Mousse Cups
- Monogram Cookies
- French Macarons
- Berry Crumble
- Chocolate Covered Strawberries
- Decadent Chocolate Fudge
- Fresh Fruit Tart
- Key Lime Tart
- Panna Cotta
- Petit Donuts

Please keep in mind that custom dessert requests are encouraged. We'd love to create your favorite dessert for such a momentous day!

pamper pastries

SWEET + SAVORY BITES FOR WHILE YOU'RE GETTING READY!

SIZE:

Intimate Affair: Serves 3-5 people

In Good Company: 5-8 people

Life is Grand: 8-12 people

PACKAGES:

Dahlia: Includes an assortment of three pastry items from our Pamper Pastry Menu.

Pricing: \$105, \$126, \$252

Peony: Mimosas paired with an assortment of three pastry items from our Pamper Pastry Menu.

Pricing: \$150, \$210, \$307

Fruit Platter: Seasonal & Assorted Fruits

Pricing: \$95, \$125, \$165

Charcuterie Boards: A variety of meats and cheeses with dried fruits and nuts.

Pricing: \$130, \$165, \$235

DELIVERY:

We're thrilled to deliver the morning of your wedding!

Downtown Jackson: \$15

Wilson/ Teton Village/ Golf and Tennis: \$35

Destination: TBD

MENU:

Berry Crumble

Chocolate Dipped Strawberries

Coconut Macarons

Cream Puffs (*Savory or Sweet!*)

Croissants

French Macarons

Muffins

Petit Cupcakes

Scones

Yogurt Parfaits





delivery

AND SET - UP

Delivery is by far the most challenging part of the entire wedding cake process which is why we take every step to ensure the cake's safety during transportation.

With every cake and final destination unique, our team works closely with your event coordinator to create a comprehensive delivery plan and timeline.

WE DELIVER BOTH LOCALLY + DESTINATION

Local: All locations < 350 miles of Jackson Hole

Destination: All locations > 350 miles of Jackson Hole

destination

CAKE TRAVEL

We're kicking down the traditional brick-and-mortar bakery walls and taking cake to new heights with destination travel. Because it doesn't matter where you or your event is located, you deserve the best cake.

Destination is considered locations greater than 250 miles outside of Jackson Hole.

Really, we'll join you —and serve up something sweet— wherever you're headed. The sky's the limit!





display set-up

AND STAGING

Once we have arrived on site with your cake (and pastries!). We provide all of the necessary items to display your sweets on. We work directly with your event designer to ensure that all display items coordinate with the remainder of the event.

Call us romantic but we
LOVE heirloom cake
knives and are pleased
to offer our clients a set
of their own!

process

READY TO GET STARTED?

1. Contact our team either through email (hello@buttercreamdesign.com) or through our online contact form. Please include all requested information. If contacting through email, please include any inspirational images you'd like to share. We always love receiving pretty things in our inbox!
2. Once we confirm your date is available, we'll send over a link to schedule a 20 min. phone call so we can get to know each other and hear about your event details first hand!
3. A tasting date will then 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! If your schedule does not allow an in-person tasting we can create a To-Go Tasting Box to be enjoyed in the comfort of your home!
5. Reserve your date with a non-refundable deposit and signed contract.
6. Design Time! Together we create a sweet experience for your guests to enjoy!
7. Four weeks before your wedding we finalize guest count and get our ingredients ordered!
8. Your cake is created! Delivery and setup magic happens. Ta-da!
9. You get married! Time for champagne toasts, slices of cake & DAY ONE of the rest of your lives!

contact

LET'S GET IN TOUCH!

Buttercream Design Co.

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