



WE ENJOY CREATING DIFFERENT AND UNUSUAL CAKES FOR ANY OCCASION. IF IT'S IMPORTANT ENOUGH TO CELEBRATE, IT'S IMPORTANT ENOUGH FOR A CUSTOM CAKE! WE TAILOR EVERY DESIGN TO EACH EVENT.

Often the first question we hear is "How much do you charge for your cakes?" Quite simply, that is not easy to answer as there are so many variables. This pricing will depend on the servings/size of your cake, flavor components and design details. It is extremely helpful to let us know what your budget is so we can work with you to vary our cake designs and remain within your budget. Our party and specialty cakes begin at \$4.50 per serving with a minimum of twenty (20) servings and include delivery and setup within a fifteen (15) mile radius of Stuart. 3D Sculpted or Carved Cakes and "Whimsy/Topsy Turvy" Cakes begin at \$6.50 per serving with a minimum of forty (40) servings. Our Wedding and/or Groom's Cakes have a \$250.00 minimum which includes the consultations, design, and tasting. Our specialty is sugar paste flowers and hand modeling.

*****OUR MINIMUM ORDER FOR WEDDING OR GROOM'S CAKES IS \$250.00*****

Important Dates

Appointment for
Consultation_____

THE PROCESS

We ask that before contacting us, you have a firm date and venue in mind. Knowing the approximate number of guests, your colors and design ideas in the form of sketches or photos are all appreciated and make the design process easier.

FREQUENTLY ASKED QUESTIONS:

DO YOU HAVE PHOTOS OF YOUR WORK?

We have some photos on our blogspot at www.MagnoliaCakes.com but tend to update and have many, many more on our Face Book site www.facebook.com/pages/magnolia-cakes/168875916517348

WHAT SHOULD I BRING TO THE APPOINTMENT?

Bring any photos of other cakes, wedding invitation and/or monogram, design ideas (including photos of wedding/bridesmaids dresses, flowers), ribbons and color samples and other items helpful to the consultation. There are many, many ways in which a cake can be individualized. We can even make a mold to match the lace on a brides' dress.

DO I NEED TO MAKE AN APPOINTMENT?

Yes, we are a custom cake shop and not a full bakery. We are open by appointment or "chance" only! We do not have any pre-made cakes for sale but we are often able to accommodate orders on shorter notice. Every cake is custom from start to finish. Please know you should allow at least thirty (30) minutes for your appointment as we like to give quality time to our brides and other patrons. We prefer to meet earlier in the week on Tuesday, Wednesday or Thursday between 10:00 a.m. and 4:00 p.m. as we are usually working on our other patrons' cakes toward the weekend, As with all things, there are exceptions, and we can schedule after hours consultations on a very limited basis and may charge for those.

HOW FAR IN ADVANCE DO I NEED TO BOOK YOU?

We would like as much lead time as possible. We ask that you give us at least four (4) to six (6) weeks notice on specialty cake orders. Wedding cakes should be ordered at least three (3) to six (6) months in advance. We limit the number of cakes we do in any one weekend, so it is never too early to reserve your date! There are some popular times of year for weddings and those dates do tend to book early.

HOW DO I GET ON YOUR CALENDAR?

Once the final design is approved, we require a one-half (1/2) non-refundable retainer fee to hold your date. Your order is not confirmed until we have received your signed contract and a fifty (50%) percent non-refundable deposit. Payment can be made by cash, check or credit card (Visa, MasterCard, Discover and AMEX). Cake orders placed with less than two (2) weeks' notice require payment in full by cash or credit card at the time of ordering.

DO YOUR CAKES TASTE GOOD?

I certainly think so! When I started this business, one of my goals was to produce a first class product made from scratch ingredients. We bake only to order and use the finest and freshest ingredients available. We stay on the cutting edge with current techniques, flavors and designs. We offer tremendous options for the price. Our cakes are refrigerated but never frozen. Once we have had our initial consultation, I will be happy to schedule a cake tasting.

HOW DO WE SCHEDULE A TASTING?

Tastings are complimentary. Also, due to the volume demands of weekend deliveries, we are NOT available for tastings on Friday, Saturday or Sunday. We are a small, custom shop and will serve you a sample of what we are baking that week. If you would like to taste a specific flavor, please ask and we will try to accommodate you. Like your time, we value our time, and would appreciate at least 48 hours should you need to cancel a scheduled tasting.

DO YOU SERVE THE CAKE ALSO?

No. Your caterer or friends may provide that service for you. We have a suggested cutting chart on our blogspot at www.MagnoliaCakes.com .

CAN YOU TELL ME THE DIFFERENCE BETWEEN "WEDDING" AND "PARTY" SERVINGS?

Each cake will have a height of between 4 and 5 inches depending on the number of layers and fillings. A standard wedding serving size is 1"x2"x4" and can be used for occasions where the cake is not the primary

dessert. Party sized servings are more generous at 1-1/2"x2"x4". When arriving at the number of servings, especially with tiered cakes, the structural integrity of each cake must be considered above serving count. Therefore, you will be charged the cake serving count, not your needed serving count.

DO I HAVE TO HAVE WHITE CAKE?

Goodness no! We make custom cakes and that quite simply means that you can get most any cake you desire. Think of a flavor and we'll try to fulfill your wish. We also prefer using Swiss Meringue Butter Creams which are made by making meringues from egg whites and sugar and finished by whipping sweet, creamy butter into. These may be varied in any number of ways and flavored with fruit juices, jams/jellies or curds. You can also ask for butterscotch, caramel and any number of ganaches. In other words, just ask!

DO I HAVE TO USE SWISS MERINGUE BUTTER CREAM?

No, of course not, it's your cake, but it is our preferred frosting. We will use American Butter Cream if asked.

WHAT IS ROLLED FONDANT?

I use Satin Ice Fondant. Fondant is Gluten Free, Dairy Free, Nut-Free, contains no animal derived ingredients and is Certified Kosher Pareve. Fondant is a smooth cake covering that is draped over the cake, which has already been frosted with my Swiss Meringue Butter Cream, and provides me a smooth canvas on which to create your cake. If you choose to not to use fondant, please know that the sugar paste flowers or other decorations you ask be used, will absorb moisture from direct exposure to the butter cream.

I'VE HEARD FONDANT DOESN'T TASTE GOOD?

This is totally subjective...Satin Ice Fondant has a vanilla flavor in most of their fondants, the exception being their chocolate fondant which has a "Tootsie Roll" flavor. As we mentioned above, we always frost our cakes with Swiss Meringue Butter Cream underneath the fondant.

ARE THERE BENEFITS TO USING SUGAR PASTE FLOWERS?

They are a specialty of this shop. Sugar paste flowers are a keepsake and can last indefinitely if stored properly. Sometimes they are cheaper than using fresh flowers and sometimes not, it just depends on the flower and the season.

MAY I USE FRESH OR SILK FLOWERS ON MY CAKE?

Once again, absolutely...it's your cake! If you decide to use FRESH or SILK flowers on your cake, your florist will need to arrange them on your cake. We will coordinate the delivery time to make this easier for your florist. Please note that we don't always know what has been used to grow flowers and you may not want them poked in your cake. Also, remember that some flowers are toxic and it is best for them to be laid on the cake not poked in.

CAN YOU MATCH MY WEDDING COLORS?

We can sure do our best! One shade of pink to one person is an entirely different color for another. You must provide us with a swatch to use when mixing the colors. Butter cream and fondant do not take color the same way and will not match each other. We will do our best to have the colors blend with and compliment your wedding. Without a swatch, we can't even promise that.

WHAT IS A GROOM'S CAKE?

This is largely a southern tradition. They are normally decadent, chocolate cakes or a novelty design to honor the Groom's occupation, hobby or interests. A recent trend is to feature the Groom's Cake at the Rehearsal Supper.

CAN YOU MAKE "FAUX OR FAKE TIERS" TO MAKE MY CAKE LOOK BIGGER?

We can, but contrary to what you may have read in some magazines on how to save on your wedding budget, creating faux or fake layers of cake does not save any money in the overall budget. It requires just as much time and materials to decorate a fake cake as it does a real one.

HOW BIG AND HOW MANY TIERS WILL MY CAKE BE?

That's actually something to be determined at the consultation. We aren't here to sell you more cake than you need...we would like to have you as a lifetime customer!

WHAT IF MY WEDDING RECEPTION IS OUTSIDE?

We strongly recommend that you do not put your cake outside. If you do, it could melt or be damaged by wind, bugs, rain or heat just to name a few things. You will have to sign our release for us to do your cake. You will have to provide a level surface for the cake to sit on or we will only deliver your cake. You will be responsible for the setup. Should you still elect to have your cake outside, we prefer to deliver as close to the reception time as possible. We may have to charge an extra fee depending on the delivery time.

WHEN DO I PAY FOR THE CAKE?

Once the final design is approved, a non-refundable retainer fee of one-half (1/2) the final amount is due. The remaining balance due on the cake must be paid in full FOUR (4) WEEKS prior to your event or wedding. All the cake details will be finalized at that point. Any delay in payment, must be arranged for and confirmed by this shop. If final payment is made after that date (less than two (2) weeks before your wedding date), you will have to pay the balance IN CASH and will be charged a late fee of \$25.00. If you have not paid the balance by ONE (1) WEEK prior to your wedding, WE RESERVE THE RIGHT TO CANCEL YOUR ORDER AND NOT CREATE YOUR CAKE.

WHAT IF I CANCEL MY WEDDING AFTER I'VE PAID?

We do not refund money for cancellations within two (2) weeks of the wedding date. If you cancel more than thirty (30) days before the wedding, we will refund all but the retainer fee and the cost of the sugar paste flowers if any were ordered. We will reschedule your wedding for a new date and time with you within twelve (12) months of your original date and your deposit will carry over to this new date. **You can not apply any of the money to other orders.**

DO YOU DELIVER?

Delivery within fifteen (15) miles of Stuart is included for our wedding and tiered specialty cakes. We can schedule deliveries from 9:00 a.m. to 5:30 p.m. Tuesday through Saturday. If you need an off hours delivery or an outside reception delivery, there may be an additional delivery fee based upon each situation. You will need to ensure that your caterer and/or reception location are ready for us at the appointed delivery time. **If the table isn't ready at the appointed time, you authorize us to deliver the cake without setting it up.** We are not required to wait past our appointed time.

We enjoy creating the cake you have always dreamed of!

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WWW.MAGNOLIACAKES.COM