**Wedding Cake Tasting & Consultation**

Cake tastings are offered by appointment only and the cost is $35. Appointments are made on Saturdays between noon-5 pm. The tasting includes four cake flavors, four cake fillings and water. *(Please keep in mind the season of your wedding as all fillings do not hold up well in certain seasons and/or temperatures.)* The consultation usually takes one to two hours. Our cake tastings are designed for up to four people. We do ask that no children attend the wedding cake tasting. Payment is required at the time of scheduling your appointment. We will gladly honor a one-time reschedule for your cake tasting appointment with a 48-hour or more notice of your original appointment. If the rescheduled appointment cannot be met, you will have to book again for a new consultation at $35.

If you choose to cancel your appointment, the $35 is non-refundable or transferable. **For all NO shows, the $35 is forfeited.**

**Cake Tasting To Go Package**

If your schedule doesn’t allow you to do an in-person cake tasting, we can prepare a Cake Tasting To Go Package for you to enjoy at your convenience. This would be a great way to share with family or friends or to plan a romantic tasting for just the bride and groom. A Cake Tasting To Go Package can be ordered for pick up with a 72 hour advanced notice for $45. Payment is due at the time of ordering. If delivery is required, there is an additional $20 delivery fee.

**Your Wedding Cake Price**

The consultation will give you the opportunity to share with us all about your wedding. We suggest you bring in any elements of your wedding such as invitations, fabric or paint swatches, flower choices and colors, cake, cupcake and/or dessert design inspirations or anything else you would like to include. This can also be sent via email prior to your consultation if you’d like to receive a quote during your appointment. If not, a formal quote will be sent within 48 hours of the wedding cake consultation. Custom wedding cakes are priced according to the size, the work involved and complexity of your cake design. A firm quote can be made once we get all of details for your cake and the design elements are finalized.

If you decide to contract with Tweety’s Sweeties, LLC, a 50% deposit is required to hold your event date and time. Payment will need to be made within 48 hours of signing the quote. This is non-refundable and non-transferable to another date or person. The remaining balance is due three weeks prior to the event date.

**Floral Decorations? Who will provide?**

If fresh flowers are desired for your cake design, we ask that you plan to provide them. We’re great at decorating cakes, but don’t have the expertise in the floral capacity. A professional florist will know which flowers are safe to come in contact with your cake. Work with your florist to provide the flowers you desire for your cake. We will need the flowers delivered to Tweety’s Sweeties, LLC at least 48 hours prior to the event date.

**Things to consider when planning your wedding reception: (Let Tweety’s Sweeties, LLC know the answers to these inquiries as soon as you can as some responses are needed for a firm and accurate quote at the time of your consultation.)**

* Be sure the venue has adequate refrigeration space to accommodate your cake and/or desserts.
* Will your caterer cut and serve your cake or will you need a representative from Tweety’s Sweeties, LLC to remain present during the reception? If the cater will cut and serve, be sure to confirm if they charge or not.
* Will plates, cutlery, napkins, etc. be supplied by the caterer for your cake or do you need Tweety’s Sweeties, LLC to provide these items?
* What is the earliest time your reception venue can be ready for delivery and set up?
* Some venues do not allow outside vendors. This is particularly common with wedding venues. Please check with your venue prior to placing an order. Please advise what is needed by Tweety’s Sweeties, LLC if the venue allows outside vendors (i.e. copy of insurance).

**ALLERGY/SPECIAL INGREDIENT REQUESTS**

Even though we are a specialty bakery that takes custom orders, we do not offer bakery items that are Gluten-Free, sugarless, dairy free, egg free or VEGAN. Tweety’s Sweeties, LLC produces bakery goods that use flour, butter, sugar, eggs, milk, nuts, peanuts and/or tree nuts. Please specify any allergies **PRIOR** to placing an order. If allergies are expressed and the bride and groom proceeds with ordering, Tweety’s Sweeties, LLC will not be held liable, accountable, or responsible for any reactions such as, but not limited to, allergic reactions, illnesses, hospitalization, etc. for any persons such as, but not limited to, bride, groom, wedding guest/attendees, children, hosts, etc.

**Consultation Form**

Bride’s Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Groom’s Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Alternate Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Best Time to Call: \_\_\_ Morning \_\_\_ Afternoon MailingAddress:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Wedding Information**

Wedding Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Ceremony site: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Reception Venue: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Time: \_\_\_\_\_\_\_\_\_ Reception Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Number of Guests invited: \_\_\_\_\_\_\_\_\_\_\_ Amount of guests expected to attend: \_\_\_\_\_\_\_\_\_\_\_\_

Will you be saving the top-tier? \_\_\_\_Yes \_\_\_\_No

Will you need for Tweety’s Sweeties, LLC to stay present for the cake cutting? \_\_\_Yes \_\_\_No

What style reception are you planning? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cake & Punch \_\_\_\_ Light Hors d’ oeuvres \_\_\_\_ Heavy Hors d’ oeuvres \_\_\_\_ Full meal \_\_\_\_

Will there be other desserts? \_\_\_\_Yes \_\_\_\_No

If yes: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

If no, would you like a quote for a dessert table? \_\_\_Yes \_\_\_No

If yes, what desserts would you like to see featured? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Please email us a picture of your inspiration for your dessert table. info@tweetyssweeties.com

Are you working with a Wedding Planner? \_\_\_Yes \_\_\_No

If yes, name of Business: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Coordinator: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Wedding Cake**

*(Flavor and filling selections are included on the last page of this packet)*

Do you have a photo of the cake you want? \_\_Yes \_\_ No

Please email us a picture of your inspiration for your wedding cake. info@tweetyssweeties.com

Describe your dream wedding cake: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What is your budget? (Please be as specific/realistic as possible.) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Do you want to incorporate your Wedding colors into the design of the cake? \_\_\_Yes \_\_\_No

If yes, what are they? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cake flavors preferred: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Fillings preferred (If you do not want filling, buttercream icing will be between each layer of cake) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Shape of tiers preferred: \_\_Round \_\_ Square \_\_Combination

Please circle finish type: Buttercream or Fondant

**Groom’s Cake Groom’s Cake**: \_\_\_\_Yes \_\_\_\_No

Do you have a photo of the cake you want? \_\_\_Yes \_\_\_ No

Please email us a picture of your inspiration for your wedding cake. info@tweetyssweeties.com

Cake flavor preferred: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Fillings preferred (If you do not want filling, buttercream icing will be between each layer of cake) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Please circle finish type: Buttercream or Fondant

Would you like to schedule a cake tasting? \_\_\_Yes \_\_\_No

There is a $35 cake tasting fee for up to four flavors, four cake fillings and water. Wedding cake tastings are scheduled on Saturdays between noon-5 pm. Please list a few dates and times that works for you as well as the cake flavors and fillings you want to try. Dates should be at least two weeks in advance. If you are not able to attend an in person consultation, you can order a Cake Tasting To Go Package for $45. If delivery is required, there is an additional $20 delivery fee. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cake #1 (flavor and filling):\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cake #2 (flavor and filling):\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cake #3 (flavor and filling):\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cake #4 (flavor and filling):\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Vendor Information**

Florist: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Photographer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Caterer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Venue manager: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Coordinator: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Additional Information or Questions** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***Cake Flavor and Filling Selections***

*Below you will find cake flavors and fillings that marry well together. If there is a flavor or filling that you do not see on the list, but want to try, please let us know and we will advise on if we can accommodate.*

|  |  |  |
| --- | --- | --- |
| **Cake Flavor** |  | **Filling** |
| **Chocolate** |  | Chocolate Ganache |
|  |  | Salted Caramel |
|  |  | Cookies and Cream |
| **Vanilla** |  | Raspberry |
|  |  | Caramel |
|  |  | Pineapple and toasted coconuts |
| **Rich Chocolate** |  | Raspberry |
|  |  | Vanilla Bean Buttercream |
|  |  | Milk Chocolate Buttercream |
| **Carrot** |  | Cream Cheese |
| **Lemon** |  | Lemon curd and raspberry between vanilla buttercream |
|  |  | Blueberry between vanilla buttercream |
|  |  | Raspberry between vanilla buttercream |
| **Banana** |  | Chocolate Ganache |
|  |  | Caramel |
| **Almond** |  | Cherry |
| **Red Velvet** |  | Cream Cheese |
|  |  | Chocolate Ganache |
| **Spice Cake** |  | Cinnamon Buttercream |
| **Birthday Cake** **(fun-fetti)** |  | Vanilla Buttercream |
| **German Chocolate** |  | Caramel, pecans, and toasted coconut |
| **Yellow** |  | Milk Chocolate Buttercream |
| **Strawberry** |  | Chocolate Ganache |
|  |  | Buttercream |
| **Marble** |  | Chocolate Ganache |
|  |  | Milk Chocolate Buttercream |
| **Cookies and Cream** |  | Cookies and Cream |
|  |  | Chocolate Ganache |

***Thank you, again, for inquiring with Tweety’s Sweeties, LLC for your big day. We will be in contact to confirm appointments once we have received this completed package.***