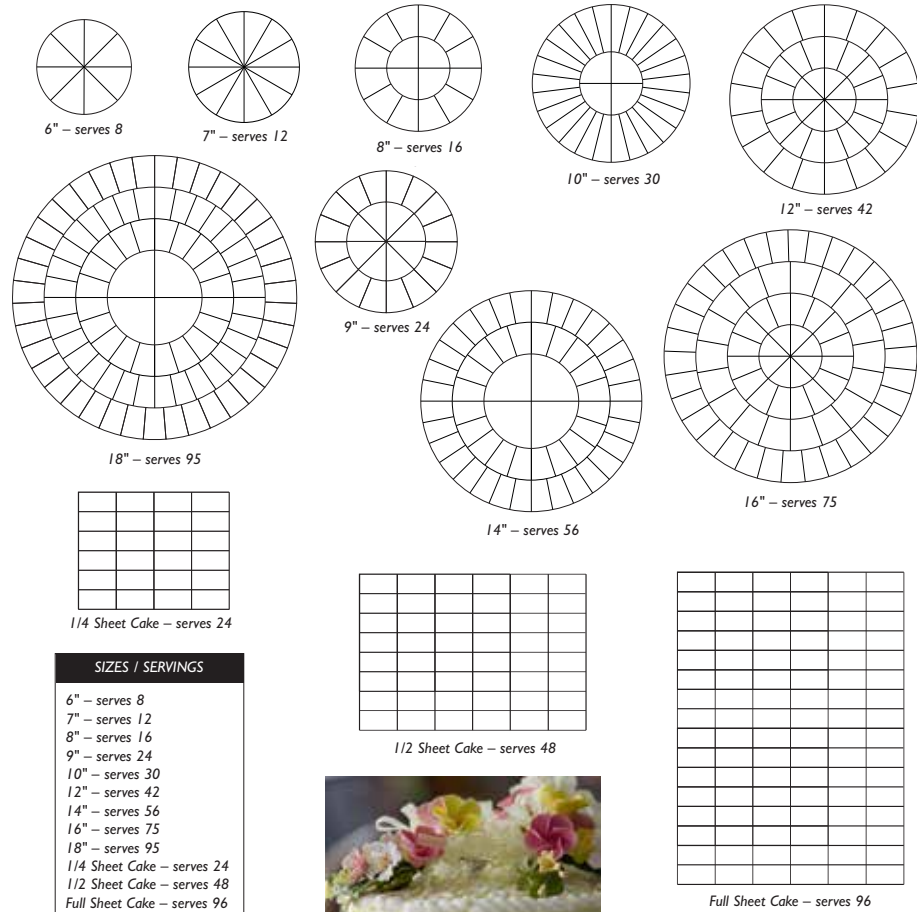


♥ Cake Cutting Instructions ♥

This cutting chart for wedding cakes is based on slices 1" wide, 2" deep and two layers high. **Begin by removing the top tier.** Then cut the second tier, third and fourth, removing each tier from the cake before cutting it.

To cut a round tier, move in two inches from the outer edge, cut a circle and cut 1" wide slices within it. Move in another two inches, cut another circle, and slice into 1" pieces. Continue until tier is cut.

To cut a square tier, move in 2" from the outer edge and cut straight across. Slice into 1" pieces. Move in another 2" and slice this section into 1" pieces. Continue until entire tier is cut.



SIZES / SERVINGS
6" – serves 8
7" – serves 12
8" – serves 16
9" – serves 24
10" – serves 30
12" – serves 42
14" – serves 56
16" – serves 75
18" – serves 95
1/4 Sheet Cake – serves 24
1/2 Sheet Cake – serves 48
Full Sheet Cake – serves 96



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www.staxs.net



♥ Wedding Cakes ♥

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♥ Wedding Cakes ♥ Questions and Answers

How does Stax Bakery's wedding cake differ from other bakeries?

Stax Bakery has created a complete wedding cake package which is simple and straightforward. Our cakes, icings, and frostings are all made from scratch and you'll definitely taste the difference. Available upon your request are upgrades to specialty recipes, fillings, frostings and cake design.

How far in advance of my wedding date should I schedule a consultation and why do I need a consultation?

The sooner the better. Currently, our customers are booking 2 months in advance with some booking as much as 1 year prior.

Consultations are required because there are so many options for your wedding cake design. The sky is the limit! Options to consider prior to your consultation: fresh flowers (*customer must provide fresh flowers*), sugar flowers, colors (*our cake designers will try and match most color swatches for icings, arrangements, and decorations, however, colors are not guaranteed*), flavors, toppers, ornaments, plate/columns-fountains (*rentals available upon request*), delivery, placement of the cake at the reception. These are all very important factors in your cake design, try to decide on each of these during your consultation time with our cake designer. Do not be afraid to trust and ask your cake designer questions. They have probably attended more weddings than you have, and seen things done right and wrong. Your wedding cake designer can offer you much help in all these areas.

I can't decide on a cake design, can you help me?

Stax Bakery has picture albums, books, magazines, and photo galleries (online) available for your review. We also encourage our customers to bring in pictures from magazines, books and the internet. We will do whatever it takes to satisfy your needs!

Can I get more than one cake flavor, frosting, filling etc, or does it all have to be the same?

Multiple cake flavors, frostings, icings and fillings can be requested for an additional price. A word of caution – multiple flavors can encourage multiple samplings which can cause you to run short of cake if quantities have not been adjusted to account for this.

What is the standard serving size and who cuts the cake?

The standard wedding cake serving size is 1" x 2" by the cake height (approximately 4"). A cake cutting chart with instructions will be provided. We recommend while planning your wedding that you designate someone to cut and someone to serve your wedding cake. Cutting the cake requires a sharp, thin knife and two persons so that the person actually cutting the cake does not have to handle the plates.

When do you require payment and the final count? What is your refund policy?

50% of the total cost is due at the signing of the cake agreement; this is required to secure your date. If the cake is ordered 7 days prior to your wedding date or event, 100% of the total cost is due at the signing of the cake agreement. The remaining balance due, the final count and design decisions must be received at least 7 days prior to your wedding date and after such time no changes and refunds can be made to your order.



Do you accept credit cards for payment?

Yes, we are able to process payments using Visa, MasterCard, American Express and Discover.

♥ Wedding Cake Packages ♥

Complete wedding cake packages are priced per serving.

Wedding cake consultation with cake designer includes cake flavors, fillings, icings, cutting guide with instructions.

Cake Flavors - Yellow, Chocolate, Marble, Chocolate Chip, Mint Chocolate, Mocha, Coconut Mocha, Coconut, Peanut Butter, Chocolate Peanut Butter Cup, Strawberry, Strawberry Lemonade, Pineapple, Raspberry, Salted Caramel, Keylime, Pumpkin Spice, Blueberry, Apple Cinnamon, Spice Cake, Sweet Potato Souffle, Banana, Almond, Red Velvet, *Carrot, *Butter Pecan, *Italian cream, *Apple walnut, *Almond joy, *S'mores, *Strawberry Banana *Peanut butter Banana

Cake Icings - Buttercream Flavors: Vanilla, Chocolate, Mint, Peanut Butter, Chocolate Peanut Butter, Lemon, Strawberry, Strawberry Lemonade, Raspberry, Coconut, Pineapple, Coconut mocha, Keylime, Cinnamon, Salted Caramel, Blueberry, Almond

*Creamcheese, *Cinnamon Creamcheese, *Fudge, **Fondant

Cake Fillings - Buttercream Flavors: Vanilla, Chocolate, Mint, Peanut Butter, Chocolate Peanut Butter, Lemon, Strawberry, Strawberry Lemonade, Raspberry, Coconut, Coconut Mocha, Keylime, Cinnamon, Pineapple, Almond, Blueberry, Salted Caramel

*Bavarian Cream, *Chocolate Bavarian Cream, *Creamcheese, *Cinnamon Creamcheese, *Fudge, *Fresh Strawberries, *Fresh Peaches, *Fresh Strawberries and Peaches, *Strawberry Purée, *Raspberry Purée, *Marshmallow Cream, *Pineapple Purée, *Cinnamon Apple, *Chocolate Ganache, *Blueberry Purée

Cake Shapes - Round, Square, Heart, Hexagon

**Additional Charges Apply*



Delivery Fees Vary: Less than 10 miles • 11-20 miles
– Prices Subject to Change –