

# Abbie Cakes

SWEET KITCHEN

Abbie Cakes prides itself on the quality of our cakes & ingredients, as well as, how delicious they are! Cakes are ALWAYS baked from scratch, using the highest quality ingredients. Each cake is given the attention & detail that it deserves!



## General Information

## Frequently Asked Questions

**PRICING** Cakes are priced between \$6-\$12/serving, with a \$120 minimum for special occasion & celebration cakes. Wedding cake pricing begins at \$150. Dessert pricing is as follows, with a minimum of 1 dozen each: cupcakes begin at \$48/dozen, cake pops begin at \$36/dozen, mini cakesicles begin at \$60/dozen, large cakesicles start at \$72/dozen, macarons begin at \$30/dozen, and cake & pie jars begin at \$102/dozen. Pricing is affected by the complexity of the design, as well as, details such as fresh blooms, hand-crafted sugar flowers or figurines, gold leaf, custom cake jar tags and ribbons, cake pop wrapping and ribbons, etc.

**PAYMENT** For orders over \$200, a non-refundable 25% deposit is due at the time of booking, and remaining balance is due 30 days prior to the cake due date. For orders under \$200, full payment is due at the time of booking. Invoices and payments are managed via Square. Special arrangements can be made for cash or Venmo payment.

**DIETARY RESTRICTIONS** While not certified gluten-free, nut-free or Vegan, we do our absolute best to accommodate dietary restrictions and prevent cross-contamination. Let us know how we can accommodate you.

**TASTINGS** Our tastings are designed to serve two guests and will include three cake flavors + fillings of your choice. The tasting fee is \$50, which will be invoiced after we schedule a date and will be due upon receipt. The cake samples are generously portioned and can be shared with other guests. However, if it is your preference, we would be happy to prepare cake samples for any additional guests for a fee of \$10/guest. Our consultations are held at our bake shop at 5110 N. Dysart Rd. Suite 154, Litchfield Park, AZ 85340.

**DELIVERY & SETUP** Once we coordinate the details of your order we will arrange a pick-up time from our shop. If you are ordering a celebration (non-wedding) cake with multiple tiers and would like us to deliver, we will confirm our availability and if we are available, we will provide a delivery fee quote. All wedding cakes will be delivered and set-up by Abbie Cakes and will incur a delivery + set-up fee, to be determined based upon venue location.

**FRESH FLORALS** If you would like fresh florals on your cake, we will obtain a quote from one of our preferred vendors to ensure the size, color, and quality of the florals are carefully selected to compliment your cake. We will just need to know your color scheme and floral preference (if applicable). We aim to find the most cost effective option for our clients and are happy to modify the cake design as needed to align with your budget.

### WHEN SHOULD I PLACE

**MY ORDER?** For special occasion cakes, it is best to order 3-6 weeks prior to event. We will try our best to accommodate last-minute orders, dependent on our availability. For weddings, it is best to order approximately 6 months ahead.

### HOW WILL I TRANSPORT

**MY CAKE?** For clients picking up cakes and desserts, we strongly recommend that cakes (especially) and desserts be placed on a **flat, floor surface**, as this is safest for transport. It is *not*

recommended for someone to hold the cake during transport. Custom cakes often contain fragile decorations and elements that must be handled with the utmost care.

### HOW SHOULD I STORE MY CAKE AFTER PICKUP?

Cakes and desserts should be refrigerated while stored, and should be served at room temperature.

# Menu



## Cake

Vanilla Bean, Toasted Almond, Red Velvet, White Velvet, Pink Champagne\*, Chocolate Fudge, Lemon, Marble, Birthday Cake, Lemon Blueberry, Hawaiian Carrot, Lavender, German Chocolate, Dairy-free Vanilla Bean, Dairy-Free Birthday Cake, Dairy-free Rich Chocolate, Dairy Free Pumpkin Spice, Dairy-free Carrot

## Swiss Meringue Buttercream Cake Fillings

Vanilla, Cream Cheese, Chocolate, Salted Caramel, Almond, Strawberry, Peanut Butter, Nutella, Raspberry Chambord\*, White Chocolate Cream Cheese, Strawberry Champagne, Coconut Rum\*

All of our buttercreams can be made dairy-free with the exception of the Cream Cheese or White Chocolate Cream Cheese buttercream.

## Alternate Cake Fillings

Strawberry Preserves, Raspberry Preserves, Oreo or Blonde Cookie Mousse, Strawberry Mousse, Fresh Fruit

## Cupcakes

Vanilla Bean, Pink Champagne\*, Chocolate Fudge, Lemon, Birthday Cake, Lemon Blueberry, Carrot, Caramel Chocolate Chip, Churro, Lavender

## Cake Pops & Cake Bars

Vanilla Bean, Chocolate Fudge, Lemon, Red Velvet, Pumpkin Spice, Carrot, Birthday Cake

## Pie Jars

Apple, Triple Berry, Pecan, Pecan Cream

**\*Notates where flavors and fillings contain alcohol**

**Note:: Unless otherwise specified, our cakes are iced (outside of the cake) in a creamy, not-overly-sweet Swiss Meringue Buttercream! Cakes and fillings can be paired any way you like, but we do have pairing suggestions to help you narrow it down! Just ask us!**