



Wedding Magazine: Information & Pricing

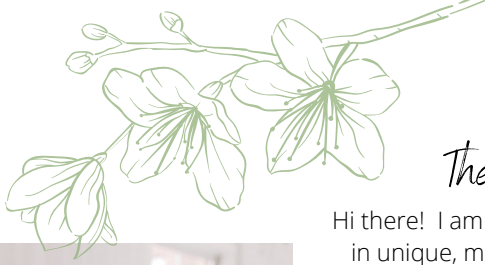


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Holy Cross, Iowa



The Artist at work

Hi there! I am a self-taught baker specializing in unique, modern, bespoke sweets for all event types. Much of my work is focused around textured buttercream and fondant, delicious taste and creating edible works of art that are visually stunning.

I believe baking is an art form that requires time and attention to detail to make every piece one-of-a-kind. Each design is an exciting new challenge that allows for more artistic expression to be showcased.

I can't wait to begin our journey creating together!

Amy



Weddings with Sprinkled Confections

Welcome and thank you so much for inquiring about your upcoming big day with Sprinkled Confections. My artistic approach to baking will only enhance the beauty of what special magic takes place the day of.

Each of the desserts created for your wedding are truly inspired by your unique taste and vision. Together we will design your dream wedding cake and sweets for the perfect day.



The Process

I. Inquiry

You are already in this stage! Congrats! Your next stage in the process is deciding if Sprinkled Confections is the right fit for you and if you want to book. If we are, then submitting a \$100 retainer to save your date is the best route. This can be paid via Venmo (sprinkledconfections_amy) and make sure to put your wedding date in the memo section, cash, or check to : Sprinkled Confections 5858 Anna Street Holy Cross , Iowa 52053.

II. Consult

To book a consult, use the provided link on the wedding page. All consults are held at the studio bakery in Holy Cross. Consults last about 45 minutes and include a cupcake tasting. Consult fees are as follows:

\$45.00 fee: *(if wedding not booked already and leave consult not booking that day of consult.)*

Free consult: *(if wedding is in the books or you book the day of at consult)*

III. Finalize

After the consult is completed, any other details that have changed or would like to be changed can be emailed. If a lot has changed about your overall wedding, a scheduled Zoom call can take place for better understanding. About 2 weeks out, I will send an invoice via email and go over all the details to finalize. Final payment will be required the week of.

IV. Day Of

You will not have to worry about anything the day of. The Sprinkled Confections staff takes care of all the delivery and set up (if this service has been paid for). Rest your mind at ease letting the professionals handle every detail. Delivery and set up fees do apply and vary depending on location.



Things to think about before the consultation....

What is the overall feel and theme for your wedding? The colors, specific flowers, details, etc...

Is it more rustic, modern, classic, industrial, or maybe boho?

How many guests will be attending? This can just be an estimate for the consult and then a month out you will need to contact via email with a set RSVP number.

Will you be cutting up your wedding cake? This will determine how many servings will be needed for guests. A popular way to serve your wedding cake is to use it for pictures, then serve to your head table and family tables.

Last but not least, determine if you have a budget you need to stay within. All couples are different in this aspect, so letting me know upfront at the consult, helps to steer the conversation in the correct direction.



Frequently Asked Questions

I. What do you offer for guest options?

Guests include: sheet cakes, cupcakes, individual mini cakes, and dessert tables.

II. Do I need to buy all my desserts from you, or can I just buy my wedding cake?

Yes you must buy everything from Sprinkled Confections for the desserts portion of the wedding. Sprinkled Confections is to be the exclusive provider for the guest desserts and wedding cake so there is no confusion among the products provided as to whom made them. I take a lot of pride in my artistic creativity and premium quality sweets and would hate for them to be confused with another bakers work, and vice versa. This also can become a liability issue if using multiple uninsured sources. Please take this into consideration before ordering. Special circumstance may be discussed. IE: ice cream, gelato, donuts, bundt cakes, betty janes, etc... (items that Sprinkled Confections does not make in house)

The Cake

When deciding on what cake size to go with, think about how many servings you would like to have or need. Will you be serving the head table or family tables with your wedding cake? Or just leave it for display all night? Some couples choose to save the top tier as well, which is another long term option.

Custom sizes can always be accommodated with the cake design to make it the most visually appealing.



Single tier

8" (serves 28)

Two Tier

8" double barrel
(serves 56)

6"/8"
(serves 40)

6"/8" extended
(serves 40)

6"/10"
(serves 52)

Three Tier

4"/6"/8"
(serves 46)

5"/7"/9"
(serves 60)

6"/8"/10"
(serves 80)

8"/10"/12"
(serves 124)

Four Tier

4"/6"/8"/10"
(serves 86)

5"/7"/9"/11"
(serves 107)

6"/8"/10"/12"
(serves 136)

All cake pricing is per serving then additional charged add ons: flowers, gold foil, hand-painting and piping, etc....

Buttercream Cakes:

\$4.50+/serving for Standard

\$4.75+/serving for Filled/Premium

Smooth Fondant & Extended BC:

\$6.00+/serving for Standard

\$6.50+/serving for Filled/Premium

Textured Fondant Design

\$8.00+/serving for Standard

\$9.00+/serving for Premium

Tiered Cake Pricing



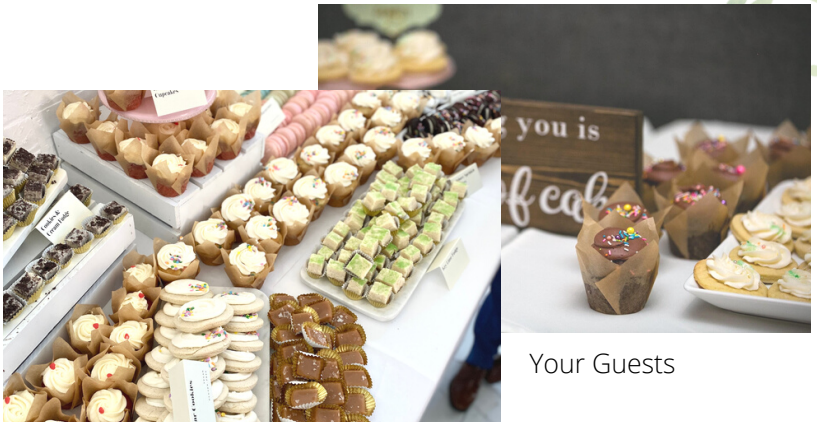
Wedding Dessert Possibilities



The Wedding Cake



Head Table
&
Family Table



Your Guests

Guest Options

I. Sweets Tables

Sweets tables are a great option if you can't decide on just a few things. Sweets tables allow for a large variety of items that please everyone in a large group setting. Some of the more popular items include: mini cupcakes, cookies, rosette cookies, rice krispies, cake balls, french macarons, and bars. A good rule of thumb when figuring servings for a sweets bar is 2-3 items per guest. The desserts chosen are all a smaller mini size portion to allow for guests to pick multiple options.

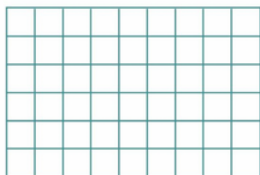
II. Cupcakes

Cupcakes are available in two sizes, a standard size and mini. The mini is about 1/3 the size of a standard cupcake. Cupcakes are always a popular item if you want a grab and go style item for your guests that also creates a beautiful visual display. This option is also nice if your caterer charges a "plating/cutting" charge for cakes, so that charge can be eliminated. Pricing depends on if you choose standard, premium, filled, or allergy for your flavor choices.

III. Sheet Cakes

We have decided to bring the sheet cake back with a little spin of having more flavor options for your guest to enjoy. Sheet cakes are a great easy option for your caterer to cut. Although sheet cakes are often referred to be the "cheaper option" to serve, there are usually additional charges such as a cut and serving fee from your caterer. So please inquire with your caterer about this.

Half Sheet
12" x 18"



54 servings

Standard Flavors: (\$135)
\$2.50/serving

Premium Flavors: (\$162)
\$3.00/serving



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Sheet Cake Flavors

Half Sheet
12" x 18"



54 servings

Standard Flavors

\$135 (\$2.50/Serving)

Wedding White
Vanilla
Chocolate Fudge Cocoa
Chocolate Fudge Vanilla
Rainbow Sprinkle
Lemon with Vanilla Buttercream
Yellow with Cocoa Buttercream
Yellow with Vanilla Buttercream
Marble with Vanilla Buttercream
Marble with Cocoa Buttercream
Red Velvet

Premium Flavors

\$162 (\$3.00/Serving)

White Chocolate Raspberry
Black Forest
Peanut Butter Marshmallow
Monster Cookie
German Chocolate
Coconut Raspberry
Blonde Salted Caramel
Chocolate Salted Caramel
Peanut Butter Cup
Pumpkin Spice
Neapolitan
Pink Champagne
Strawberry Creme
Lemon Blueberry
Lemon Raspberry



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Classic Flavors

Wedding cake priced per serving

Standard cupcakes \$30/dz

Mini cupcakes \$18/dz

Wedding White (almond)

Classic Vanilla

Chocolate Fudge cake Cocoa Buttercream

Chocolate Fudge cake Vanilla Buttercream

Rainbow Sprinkle

Lemon

Red Velvet with Cream Cheese

Red Velvet with Vanilla buttercream

Yellow with Cocoa Buttercream

Yellow with Vanilla Buttercream

Marble with Vanilla Buttercream

Marble with Cocoa Buttercream

Allergy Friendly

Please inquire about a flavor choice to ensure that it can be baked specific to your allergy needs Most flavors can be done in these requirements.

Wedding Cake & Cupcake Flavors

Premium Flavors

Wedding cake priced per serving

Standard cupcakes \$32/dz

Mini cupcakes \$20/dz

Black Forest

PB marshmallow

Blonde Espresso

Mocha (chocolate espresso)

Butterbeer

German chocolate

Creme de menthe

Oreo Cookies and Cream

Coconut raspberry

Blonde salted caramel

Chocolate salted caramel

Snickerdoodle

Peanut Butter Cup

Pumpkin spice

Pink champagne

Strawberry creme

Chocolate lovers

Lemon blueberry

Lemon raspberry

White chocolate raspberry

Carrot cake

Monster Cookie

Hazelnut Nutella



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Sweets Table Options

Large Cookie Sandwiches \$36/dozen
cotton candy, vanilla, PB brownie, oatmeal cream pie,
strawberry creme, blueberry creme, lemon drop

Lemon Lavender Shortbread \$16/dozen

Drop Cookies \$15/dozen
White chocolate rainbow, triple chocolate rainbow,
Snickerdoodle, Reese's Pieces, iced oatmeal, monster,
Chocolate chip, lemon sugar, strawberry sugar,
chewy molasses, chewy sugar, fudgy brownie

Buttercream Rose Sugar Cookies
\$22/dozen
\$15/dozen mini

Custom Cookies \$45+/dozen

French Macraons \$2.00/cookie
Vanilla, chocolate, orange, lemon, strawberry jam,
Strawberry creme, raspberry jam, raspberry creme,
Blueberry creme, lavender, espresso, cookie butter,
cookies and cream, eggnog, caramel apple, pistachio,
birthday cake, frutti tutti, cinnamon

Cupcakes \$30 or \$32 /dozen

Mini Cupcakes \$18 or \$20 /dozen

Cake Pops or Balls \$25/dozen

Gourmet Floral Lollipop \$5.00/sucker
Lemon, fruit punch, strawberry, cotton candy, grape

Orange Vanilla Iced Donut \$24/dozen
Max order of 4 dozen

Salted Caramels \$70/pan
about 70 pieces

Old Fashioned Wedding Mints \$40
Per 60 mints

Fudge Squares \$50/45 pieces
Cookies & cream, snickerdoodle, cotton candy,
sprinkle cake batter, key lime, candy cane,
Peanut butter marshmallow, german chocolate

Bars: Tier I \$60/half sheet (48)
Soft Gingerbread Cookie
Fudge Brownies w/ Icing Sugar
Lemon Shortbread Crumb

Bars: Tier II \$85/half sheet (48)
Strawberry Lemon Blondies
Millionaire Twix Shortbread
Dutch Apple Pie w/ Caramel
Carmelitas

Rice Krispie Treats \$50/half sheet

Scotcheroos \$75/half sheet

Cheesecake Bites \$75/half sheet (92)
NY style, Chocolate Peanut Butter,
Chocolate Raspberry, Cookies and Cream, White
Chocolate Raspberry, Strawberry, Lemon Curd,
Chocolate Lovers, Blueberry, Lemon Blueberry