

Wealthy Street Bakery Weddings and Events

CAKES

Standard Cake Build- 3 layers of cake, 2 layers of filling

Flavors: Chocolate, Vanilla, Almond, Red Velvet, Carrot (with or without walnuts), Banana, Lemon, Brown Butter, and Strawberry.

Fillings: Chocolate Buttercream, Mocha Buttercream, Cream Cheese Frosting, Almond Buttercream, Chocolate Mousse, Edible Chocolate Chip Cookie Dough, Lemon Curd, and Raspberry Preserves.

Tastings: *We offer cake tastings for cakes 2-tiers and above, or a minimum guest count of 100. Sweets tables, single tiers, pies, gluten free, and cupcake orders are not included in the complimentary cake tasting offering*. In person tastings are available Monday-Friday, 8am-1pm (subject to availability). To go tastings available upon request. We ask for 2 weeks notice when requesting an appointment or to-go tasting. We do not accept walk-in appointments.

Toppers: Cake toppers are an excellent finish to your cake! We will place toppers free of charge if delivered to the bakery at least 24 hours before delivery.

Flowers: We are happy to place flowers on tiered cakes for a \$25 fee. Flowers must be either delivered to the bakery 24 hours before cake delivery, or available to our staff at the venue upon delivery. Florist contact information must be provided.

Cake Stands: We have wedding cake stands available to rent! A \$60 deposit is required and refunded upon return. We are happy to finish cakes onto a customer provided cake stand at no additional charge. Customer provided cake stands must be brought to Hall Street Bakery no later than 2 days before your event.

Sidecakes: \$58 base price, design dependent. Serves 10-12 people (10").

Supplemental Sheet Cakes: \$125 each. Serves 72. We will mark each sheet cake for cutting. These cakes consist of 3 layers of cake, 2 layers of filling, vanilla buttercream finish.

Cake Pricing:

- \$5.75/person base price. All pricing is subject to design choice. Final prices will be sent via formal estimate by our pastry chef.
- A 25%, non-refundable deposit is required to secure date. This deposit will go towards the final total. ***Please note that we do not hold dates on our weddings calendar without a paid deposit.**

COOKIES/FAVORS

Flavors: We offer dozens of options ranging from our classic chocolate chip to our decadent white chocolate raspberry. Please inquire about our monthly offerings!

Pricing:

- Traditional Cookie: \$2.79 each
- Sugar cookie with custom royal icing design- \$4.95+ each. Final price will include cookie cutter purchase when applicable.
- Small traditional cookie: \$1.99 each
- Mini bite size traditional cookie: \$1.35 each

Minimum: We request that orders be for 2 dozen (per flavor) or more.

Packaging:

- Cellophane bag with bakery logo seal, \$.10/cookie
- Cellophane bag with customer provided custom seal, \$.10/cookie
- Ribbon can be provided by the customer at no charge or ordered by us at an additional charge.

CUPCAKES

Flavors: We offer cupcakes in any of the above mentioned cake flavors in 1 dozen or more (per flavor).

Pricing:

- Large- \$4.05 each
- Large- \$3.45 each when purchasing 4-11
- Large- \$3.25 each when purchasing 12+
- Medium- \$2.95 each. Must order 24+.
- Filled cupcakes-\$.60 additional charge per cupcake.
- Mini Cupcakes- \$16.25/dozen. Minimum 3 dozen.

PIES

Flavors:

- Fruit- Apple, Cherry, Blueberry, Mixed Raspberry, Raspberry, Peach
- Cream- Key Lime, Banana, Coconut, Chocolate, Lemon Meringue
- Pecan
- Pumpkin

Pricing:

- Fruit Double Crust- 9"- \$18.99, 5"- \$5.99, 3"- Unavailable
- Fruit Crumb- 9"- \$21.99, 5"- \$6.25, 3"- \$3.25
- Fruit Lattice Crust- 9"- \$22.99, 5"- \$6.50, 3"- Unavailable
- Cream- 9"- \$24.99, 5"- \$6.50, 3"- \$3.50
- Pecan- 9"- \$18.99, 5"- \$5.99, 3"- \$3.25
- Pumpkin- 9"- \$17.99, 5"- \$5.99, 3"- \$3.25

*We do not offer tastings for our pie options. You are welcome to purchase whole 9" pies ahead of your event for trial purposes. This charge will be credited to your event balance should you book with us.

DESSERT TABLES

Desserts (MINI): Fruit tarts, seasonal bars, assorted brownies, cheesecake bars, tiramisu cups, french macarons, cookies, and mini cupcakes. Full menu is listed at the bottom of this document.

Minimum: Guest count minimum of 50 people. We ask that a minimum of 3 options are chosen to ensure variety.

Pricing: Price per guest- \$6.99 (accounts for 2-3 pieces per person).

Set-up:

- **Wealthy Street Bakery does not provide serving platters, serving ware, or serving displays of any kind outside of our rented cake stands.**
- If your venue does not provide dessert set-up, we will be happy to do so if we are notified in advance and proper planning has been arranged. A 10% service fee will be added to your final balance to cover this service. **Please note that set-up will not be provided unless arranged prior to delivery.**

GLUTEN FREE/VEGAN OPTIONS

GF Cake Pricing: \$6.75/person base price. All pricing is subject to design choice. Final prices will be sent via formal estimate by our pastry chef. A 25%, non-refundable deposit is required to secure date. This deposit will go towards the final total. ***Please note that we do not hold dates on our weddings calendar without a paid deposit.**

Cake Flavors: Carrot Cake (GF/V), Chocolate Espresso (GF), Vanilla (GF), Chocolate (GF), Red Velvet (GF), Lemon (GF), Almond (GF)

Cake Fillings: Chocolate Buttercream, Mocha Buttercream, Cream Cheese Frosting, Almond Buttercream, Chocolate Mousse, Edible Chocolate Chip Cookie Dough, Lemon Curd, and Raspberry Preserves.

GF Cupcake Flavors: Carrot Cake (GF/V), Chocolate Espresso (GF), Vanilla (GF), Chocolate (GF), Red Velvet (GF), Lemon (GF), Almond (GF)

GF Cupcake Pricing: \$4.69 each, 12 or more- \$3.99 each

GF Cookies: Chocolate Chip (GF, V), Snickerdoodle (GF), M&M (GF), Chewy Sugar (GF), Oatmeal Raisin (GF)

GF Brownies: Chocolate buttercream iced or plain.

GF Dessert Tables: \$7.99 per person. Includes 2-3 pieces of **GLUTEN FREE ONLY** mini desserts. Mini cupcakes, cookies, or brownies.

DELIVERY

- We charge a \$60.00 wedding cake delivery fee when delivering within Grand Rapids. An additional \$1 will be added to this fee for every mile outside of Grand Rapids (up to 45 miles).
- We do not deliver single tier cakes or cupcake orders less than 100 pieces.
- Delivery details must be solidified with venue no later than 14 days prior to scheduled event. We are happy to work with you or the venue directly when scheduling delivery times.
- Time of delivery is dependent on our access to the venue as well as other deliveries that we have scheduled that day.
- Customer pick-up from Hall Street Bakery ONLY.
- Wealthy Street Bakery **does not** provide serving platters, serving ware, or serving displays of any kind outside of our rented cake stands.

Wedding FAQs

1. **Do you offer tastings?** Yes. We are happy to host a complimentary tasting for 2-4 people for those looking for a traditional, tiered wedding cake of 2-tiers or more, or a guest count of 100 people all of which will be enjoying desserts from our bakery. We do not host tastings for cupcake orders, single tier cakes, pies, and gluten free orders of any kind.
2. **How far in advance should I place my wedding cake order?** We encourage customers to start the ordering process no less than 3 months prior to the wedding. We have limited availability and are unable to “hold” dates without the necessary booking documents in place.
3. **Do you have a minimum when placing an order?** Yes. To be considered and handled as a wedding booking, we ask that our customers order a minimum 2-tier cake, or a minimum of 100 cupcakes.
4. **Do you require a deposit?** Yes. To officially be scheduled on our weddings/events calendar, a deposit must be paid as well as a contract signed. These items will be documented and added to a personalized file that we create for you upon booking.
5. **Can an order be canceled?** Yes. If the cancellation is two weeks or more before the scheduled event, customers can cancel their order and receive a partial refund on the deposit paid. If a cancellation occurs within two weeks of the scheduled event, the customer will forfeit the total deposit paid.
6. **Is your pastry chef available for in person, unscheduled meetings regarding future orders?** Unfortunately, we cannot guarantee that our pastry chef will be available for impromptu meetings regarding future orders. We recommend sending a detailed email to stephanie@wealthystreetbakery.com and we will get back to you ASAP.
7. **Can I place a wedding cake order over the phone?** No. We ask that no wedding cake orders, or large orders of any kind, be placed over the phone with our counter staff. This ensures that all details of your order are approved by our pastry chef before the order is confirmed. Please email all special order requests to stephanie@wealthystreetbakery.com
8. **How soon will you need the remaining balance paid before the event?** We ask that the final balance be paid in full one week prior to the event.
9. **Can I send inspiration photos or bring them to my tasting?** Yes please! We encourage you to bring or send as many photos as you have available. These photos help us price your cake appropriately.
10. **Do you offer cake cutting at the venue?** No, we do not offer on site cake cutting.
11. **Can I supply my own cake stand, cake topper, flowers, or adornments?** Yes, absolutely! We are happy to include items that you purchase for your order if delivered to the bakery 48 hours in advance. We ask that you confirm the size of your cake before purchasing a cake stand or topper. Flower placement is available for a small fee. Contact info for the florist must be provided to us no later than two weeks before the event.
12. **Can I pick up my order?** Yes. Orders can be picked up at our Hall Street location only. Pick-up time must be confirmed with our pastry chef two weeks prior to pick-up. We are not responsible for damages done to baked goods once they have left our facility.
13. **Is your gluten free facility separate from your main kitchen?** Yes! We are proud to have a designated gluten free kitchen that is separate from our main baking space. Our gluten free kitchen has its own oven as well as equipment.
14. **Is your facility nut free?** No. Our bakery uses a range of tree nuts including almonds, pecans, and walnuts. However, we are a PEANUT FREE facility.

Dessert Table Menu Options

Seasonal Bars

- NY Cheesecake Bars with fresh fruit decor
- Marble Cheesecake Bars
- Blueberry Crumb Bars
- Lemon Bars
- Raspberry Coconut Bars
- Magic Bars
- Strawberry Shortcake Bars
- Praline Blondies
- Lemon Crumb Bars
- Pumpkin Cheesecake Bars (contains pecans)

Brownies

- Traditional Brownies with Powdered Sugar Finish
- Traditional Brownies with Ganache Icing
- Raspberry Truffle Brownies
- German Chocolate Brownies
- Marble Cheesecake Brownies
- Frosted Walnut Brownies

Cookies

- Chocolate Chip
- White Chocolate Chip
- Island (contains walnuts)
- Oatmeal Raisin
- M&M
- Snickerdoodle
- S'Mores
- Chewy Sugar
- Molasses
- French Macarons, assorted flavors
- White Chocolate Raspberry

Mini Cupcakes

- Vanilla
- Chocolate
- Red Velvet
- Strawberry
- Brown Butter
- Lemon
- Almond

Other

- Fresh Fruit Tarts
- Tiramisu Cups