

# Wealthy Street Bakery Weddings and Events

## CAKES

**Flavors:** Chocolate, Vanilla, Almond, Red Velvet, Carrot (with or without walnuts), Banana, Lemon, Brown Butter, and Strawberry. Other flavors available upon request.

**Fillings:** Chocolate Buttercream, Mocha Buttercream, Cream Cheese Frosting, Almond Buttercream, Edible Chocolate Chip Cookie Dough, Lemon Curd, and Raspberry Preserves. Other flavors available upon request.

**Tastings:** \*We offer cake tastings for future tiered cake orders only. Sweets tables, single tiers, and cupcake orders are not included in the complimentary cake tasting offering\* Tastings are available Monday-Friday, 8am-2pm (subject to availability). We ask for 2 weeks notice when requesting an appointment. We do not accept walk-in appointments. We welcome up to 4 guests (please note how many attendees when scheduling your tasting). We encourage you to bring along inspiration photos and design preferences.

**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 build cakes onto a customer provided cake stand at no additional charge. Provided cake stands must be brought to our bakery no later than 2 days before your event.

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

**Supplemental Sheet Cakes:** \$175 each. Serves 30-35. We will mark each sheet cake for cutting. These cakes consist of 4 layers of cake, 3 layers of filling, vanilla buttercream finish.

### Pricing:

- \$5.75/person base price, \$6.25/person with fondant covering base price. All pricing is subject to design choice. Final prices will be sent via formal estimate by our pastry chef.
- A \$250, non-refundable deposit, and contract signature is required to secure date. This deposit will go towards the final total. If the final total is quoted to be less than \$250, a 50% deposit is required. \*Please note that we do not hold dates on our weddings calendar without a signed contract on file and 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: \$2.59 each
- Sugar cookie with Royal Icing Décor- \$5.99+ each
- Personalized Decorated/Printed Sugar Cookie- \$6.50+ each
- Small traditional cookie: \$1.99 each
- Mini bite size traditional cookie: \$1.35 each

**Minimum:** We request that orders be for 2 dozen or more.

### **Packaging:**

- Kraft paper bag with generic sticker: \$0.59
- Cellophane bag with ribbon, generic tag: \$1.90
- Cellophane bag with ribbon, custom tag: \$2.75
- Ribbon can be provided by the customer, ordered by us at an additional charge, or our standard twine.

## **CUPCAKES**

**Flavors:** We offer cupcakes in any of the above-mentioned cake flavors in 1 dozen or more.

### **Pricing:**

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

## **PIES**

**Flavors:** We offer an assortment of freshly baked pies! Flavors range from our traditional Dutch Apple, to our rich and delicious Chocolate Cream. We can make any option personal size (5”).

### **Pricing:**

- 9”: \$17.00- \$25.00 (flavor and crust type dependent)
- 5”: \$5.99-\$6.50 (flavor and crust type dependent)

## **DESSERT TABLES**

**Desserts (MINI):** Biscotti, seasonal bars, assorted brownies, cinnamon rolls, scones, cookies, muffins, danish, cheesecakes, and cupcakes. Other options available upon request.

**Minimum:** Suggested 2-3 pieces per guest on mini size. Must have at least 40 people in party. Minimum of 3 dessert options to get table pricing.

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

## **GLUTEN FREE/VEGAN OPTIONS**

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

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

**Brownies:** Chocolate buttercream iced or plain traditional.

## **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.
- Delivery details must be solidified with venue no later than 14 days before scheduled event.
- Time of delivery is dependent on our access to the venue as well as other deliveries that we have scheduled that day.
- Our bakeries are closed on Sundays. An additional \$20 will be added to the base delivery charge for Sunday deliveries.
- Customer pick-up is free of charge!

## **REHEARSAL DINNERS & SPECIAL EVENTS**

**Menu:** A special menu packet available upon request. We offer family-style, buffet, or plated.

**Dining Space:** All events are held at our 1200 Hall Street location. Our pricing is determined by the number of guests in your party, dining style, and your preference on whether to have the restaurant open for business during your event. Please contact us for further details.

Our team is always available to answer any wedding/event related questions that you may have. Please call us at 616-214-7604, ext 104 or email us at: [stephanie@wealthystreetbakery.com](mailto:stephanie@wealthystreetbakery.com). We look forward to working with you!

# Wedding FAQs

1. **Do you offer tastings?** Yes. We are happy to host a complimentary tasting for 2-3 people for those looking for a traditional, tiered wedding cake. We do not host tastings for cupcake orders, single tier cakes, 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 is available for impromptu meetings regarding future orders. We recommend sending a detailed email to [stephanie@wealthystreetbakery.com](mailto: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.
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 assistance beyond careful delivery of your baked goods.
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 100% PEANUT FREE facility.

