



Hello,

In this information package, you will find pictures of cakes that my sister has made in the past for weddings. She usually recommends that the bridal party/bride provide fresh flowers for the top of the cake. These can be delivered to the bakery the day before or the morning of the wedding (we have a fridge that we can store them in).

Most cakes that she does are two- or three-tier cakes covered with white fondant. If you desire the fondant to be coloured, she can do that as well. She does very little decorating, some shells etc. The cakes are simple, but gorgeous.

The cake flavours that we offer are: Vanilla, Chocolate, Mocha, Strawberry, Raspberry, Lemon, Orange, and Hazelnut. The cakes are made with real buttercream. The sponge itself is either chocolate or vanilla.

A 3 tier cake (6", 10", 12" round cake) costs approx. \$395.00

A 2 tier cake (8", 12" round cake) costs approx \$300.00.

Prices vary depending on decorations, etc.

I have also attached some slab cakes as she does Strawberry shortcake or Blackforest (made with real whipping cream) as well as buttercream. I had a strawberry shortcake for my wedding.

Another option that people have chosen is mousse cakes (6" or 8") to put on each of the tables. That can be costly though. Most of our mousse cakes run at \$18.95 for a 6" and \$24.95 for an 8" cake.

If you have any further questions or would like to set up an appointment with my sister please give us a call at the bakery.

We are open Monday 10-4, Tues-Fri 8-5 and Sat 8-4.

Take care and happy planning,
Rahel Moore

(613)732-2421
Owner Klaesis Bakery















