



Weddings

WEDDING INFORMATION

OUR INGREDIENTS

Sweet Aroma uses the finest ingredients available. We never use mixes, pre-made fillings and icings. Our buttercream icing and fillings are made with pure butter only, not with shortening or a combination of the two like most other bakeries. We're certain you will taste the difference.

PLANNING & ORDERING PROCESS

We want to make designing your cake a fun and laid-back experience. Call or email us with any questions you may have. We can arrange a tasting/consult day during the week; please call the bakery to schedule a date and time. The consult and tasting appointment is complimentary but we ask that you give us 48 hours notice for cancellations/changes. Missed appointments without proper notice will incur a \$25 fee to rebook the appointment. Our consultations can accommodate a maximum of 4 persons. At the consult you will taste some of our most popular flavour combinations. This appointment usually lasts about 30 minutes. Please bring along anything that will help us understand your style and vision for your cake/cupcakes including photos from magazines, pictures of your dress, fabric swatches, your invitations etc. After this initial visit, we will email you a detailed proposal with pricing information. Generally this one appointment and a few emails is all it takes to design your cake.

Once a design is agreed upon, a final, detailed contract will be drawn up and emailed to you. This contract will contain all the details of your cake design as well as payment terms and dates. A deposit of \$100.00 is required when the design is chosen and the balance is due 7 business days before your wedding. If you are ready to secure your spot on our calendar but not ready to finalize design details, a \$100 non-refundable and date specific deposit, will hold your spot (this is applied to your total order cost). Cakes ordered with less than a 30-day lead time require payment in full at the time of the order.

Here are some things to consider before we meet for your tasting and design consultation:

DESIGN

Everything we do for your wedding will be a one-of-a-kind. We'll be happy to design your cake or cupcakes based upon something you find in a book or magazine, but we will make adjustments to make the design our own, we don't do exact copies.

COLOUR

Colour is a great way to add personality to your cake/cupcakes. You may incorporate a touch of colour or go wild with it. If you choose buttercream icing for your cake/cupcakes we can not make the icing pure white. Pure white icing requires the use of shortening and bleached vanilla extract which we do not use. Our "butter only" buttercream icing is a lovely, soft creamy white.

FLOWERS

Flowers can be an important part of cake design. Some fresh flowers are treated with chemicals that should not come in contact with food items. If you decide to use fresh flowers please consult carefully with your floral designer. We will not place fresh flowers on your cake so you'll need to be sure that your florist is tasked with this detail.

FLAVOURS

There are dozens of flavour combinations available to you. To mix things up a bit you can use more than one filling in each tier and you can do different cake and filling combinations in each tier.

Cake Flavours: Traditional Vanilla, Traditional Chocolate, Red Velvet, Marble, Chocolate Chip, Carrot Cake, & Lemon.

Fillings: Vanilla Buttercream, Chocolate Buttercream, Lemon Buttercream, Strawberry Buttercream, Lemon Curd and Cream Cheese.

Icings: Buttercream or Fondant.

Possible cake flavour combinations:

Vanilla-Strawberry: Traditional vanilla cake layered with strawberry buttercream.

Lemon-Lemon: Lemon cake layered with lemon buttercream (add lemon curd for triple lemon).

Chocolate Dream: Traditional chocolate cake with chocolate buttercream.

Chocolate-Strawberry: Chocolate cake filled with chocolate buttercream, and strawberry buttercream.

Southern Bell: Red velvet cake with vanilla buttercream or cream cheese filling.

SIZE

With cupcakes sky's the limit. Keep in mind the number of servings you order is based on several factors including the time of day of your event, whether or not you offer other desserts, and the extent of the meal service preceding the cupcakes or cake. At Sweet Aroma we focus on cupcakes, cupcakes with a 6" anniversary cake for cutting or a 2-tier (8", 10") wedding cake. Our wedding cake serving size is based on the wedding industry standard of 1" by 2" and 4" tall (or taller). If you want your serving size to be larger you must order more cake.

PRICING

Cupcakes with a simple decoration will start at \$2.00 per cupcake with a minimum order of 2 dozen (various flavours available within order). Other design ideas such as a full buttercream flower or hand made fondant decoration will have an additional charge of .25 cents per cupcake. At Sweet Aroma we provide 2-tier wedding cakes – 8" & 10" (62 servings) in buttercream or fondant. Generally speaking, buttercream iced cakes will start at \$2.75 per serving, fondant will start at \$5.00 per serving.

OTHER ITEMS WE OFFER

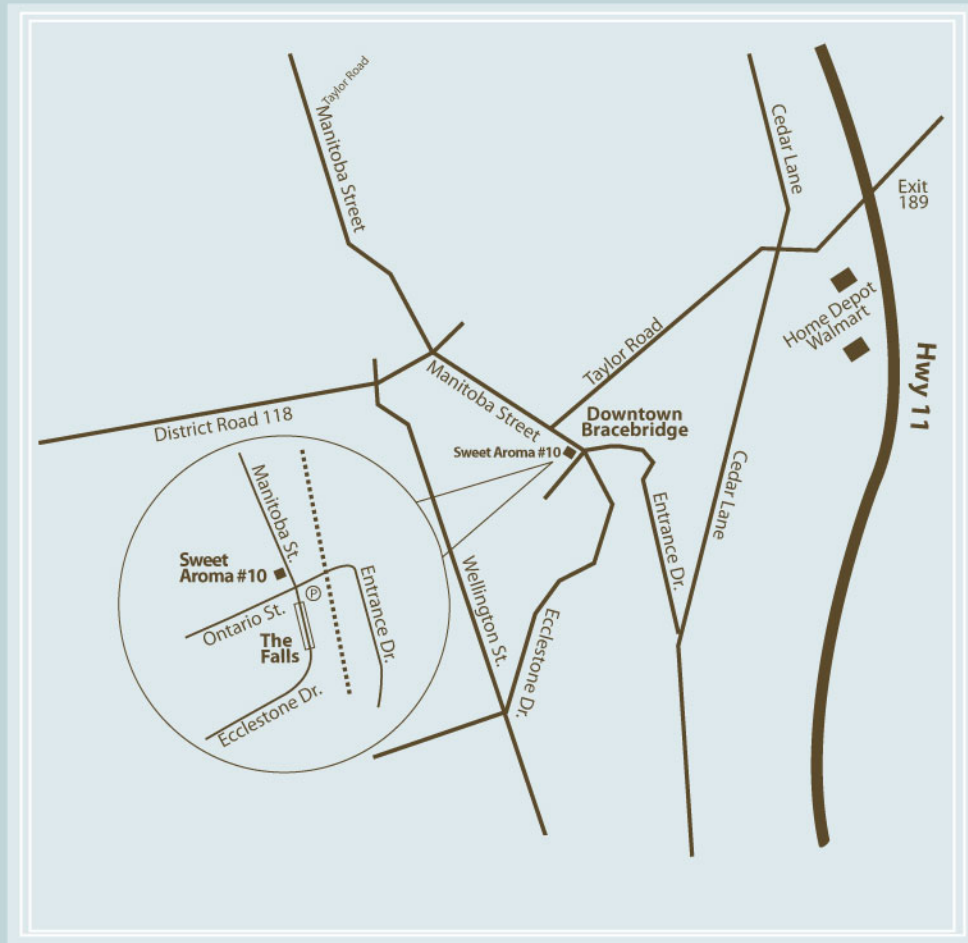
In addition to custom cakes and cupcakes, Sweet Aroma can provide dessert buffets and cookie favors for your reception, rehearsal dinner, and showers.

SPECIAL DIETARY NEEDS

Please note our products may contain or come into contact with milk, wheat, gluten, nuts, soy and other allergens. We will try our best to reduce the contact but we can not guarantee an allergen free product.

CUPCAKES • COOKIES • CAKES • WEDDINGS • SPECIAL EVENTS

We are located in the Heart of Muskoka on the main street of Historic Downtown Bracebridge. Our delicious treats are perfect for a hostess gift or for just enjoying with your family. Come visit us today!



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Boutique Bakery
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