



# Let's Get Started

- Make sure I can *Save the Date* for you by completing our wedding inquiry form.
- Review the pricing information on Page 2 & 3 of this booklet to make sure that the two of us are *Meant to Be*
- Explore our Flavors menu to find your *Perfect Match*
- Complete the "Wedding Inquiry Form" to get confirmation of my availability for your wedding date and to book your cake tasting
- Once you've *Said Yes* to the cake flavor(s), we will complete your wedding order request. This process will involve talking through design options to create the cake of your *Dreams*. A quote will be provided by Beck's Bakery LLC.

A non-refundable deposit of 25% is required to secure your date.

# Pricing

## Cupcakes



Full Size Cupcakes  
\$25/dozen with a 2-dozen  
minimum per flavor

## Cakes



Single-Tier Cakes  
Starting at..  
6" \$45  
8" \$60  
10" \$85



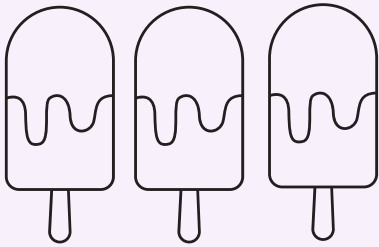
Two-Tier Cakes  
Starting at..  
8" + 6" \$125  
10" + 8" \$175



Three-Tier Cakes  
Starting at..  
10" + 8" + 6" \$240

# Pricing

## Cakesicles & Cakepops



Cakesicles

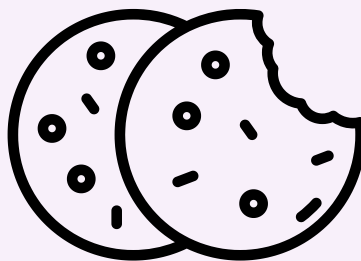
\$35/dozen with a 2-dozen  
minimum per flavor



Cake Pops

\$28/dozen with a 4-dozen  
minimum per flavor

## Cookies



Cookies

\$25.00/dozen with 2 dozen  
minimum per flavor

# Additions & Fees

## Design

During your cake request process, we will discuss your dream cake and a quote will be provided prior to signing the contract.

Additional fees that are included in the quote will be applied for elements such as short-notice booking (less than 3 months prior to wedding date), detailed piping work, metallic and/or glitter accents, candy, cake toppers, and floral.

## Delivery

Delivery and set-up is available and pricing will be quoted based on your venue location. Delivery is available within 3 hours of La Crosse, WI



## Cake & Cupcakes

### VANILLA

Moist white cake with subtle vanilla flavor. Coated with vanilla buttercream frosting

### RED VELVET

Lucious Red Velvet cake coated with cream cheese buttercream frosting

### GERMAN CHOCOLATE

Our classic chocolate cake with a coconut pecan crumble and chocolate buttercream.

### LEMON

Lemon cake with a fresh lemon curd and lemon cream cheese frosting

### CHOCOLATE PEANUT BUTTER

Our classic chocolate cake filled with a chocolate ganache, chopped peanuts, and peanut butter buttercream frosting

### CHOCOLATE ESPRESSO

Rich chocolate espresso cake soaked with a coffee simple syrup, dark chocolate espresso ganache, and a chocolate espresso buttercream frosting

### VANILLA STRAWBERRY

Our classic Vanilla cake with homemade strawberry jam, fresh strawberries, and a vanilla buttercream frosting

### SALTED CARAMEL

Our classic chocolate cake filled with a salted caramel sauce and salted caramel buttercream frosting

### BROWNIE BATTER

Our classic chocolate cake filled with a brownie ganache, brownie chunks, and brownie batter buttercream frosting

### COOKIE DOUGH

Moist yellow cake filled with a cookie dough chunks and cookie dough buttercream

### CHOCOLATE HAZELNUT CRUNCH

Our classic chocolate cake filled with a chocolate hazelnut ganache, chopped hazelnuts, and chocolate hazelnut buttercream with a Ferrero Rocher candy

### SNICKERS

Our classic chocolate cake filled with a salted caramel sauce, chopped peanuts, and chocolate buttercream

### RASPBERRY LEMONADE

Our lemon cake filled with a homemade raspberry jam, fresh raspberries, and a sugared lemon buttercream frosting

### RASPBERRY ALMOND

White almond cake with a homemade raspberry jam, fresh raspberries, and a subtle almond buttercream frosting

### CHOCOLATE

Rich chocolate cake. Coated with chocolate buttercream frosting

### DIRT CAKE

Our classic chocolate cake filled with a chocolate ganache, Oreo cookie crumble, Gummy worm candy, and chocolate buttercream

### COOKIES & CREAM

Rich chocolate cake with an Oreo crumble and a whipped Oreo cream cheese buttercream

### BERRIES & CREAM

Our classic Vanilla cake with a homemade triple berry jam and cream cheese buttercream frosting

### CHOCOLATE COVERED STRAWBERRY

Our classic chocolate cake with a homemade strawberry jam, fresh strawberry slices, and chocolate buttercream frosting

### STRAWBERRY LEMONADE

Our lemon cake filled with a homemade strawberry jam, fresh strawberries, and a sugared lemon buttercream frosting

### VANILLA LATTE

Our classic vanilla cake soaked with an espresso simple syrup, filled with espresso ganache and espresso buttercream



## Cookies

### CHOCOLATE CHIP

The classic cookie. Thick and buttery cookie filled with a combination of semi-sweet and milk chocolate chips.

### SALTED CARAMEL CHOCOLATE CHIP

A spin on the classic. Thick and buttery cookie filled with a semi-sweet chocolate and caramel chips.

### RED VELVET

Rich red velvet cookie filled with dark, semi-sweet, and white chocolate chunks.

### WHITE CHOCOLATE MACADAMIA

Cookie filled with white chocolate chips and toasted macadamia nuts

### FUNFETTI

A fan-favorite cookie. Funfetti is the perfect blend of sweet, salty, and fun. Filled with white chocolate chips and sprinkles.

### S'MORES

A campfire in a cookie. Filled with graham cracker, marshmallow, and milk chocolate chips. Baked to toasted perfection.

### ULTIMATE PEANUT BUTTER

Peanut butter cookie filled with peanut butter chips, Reese's Pieces, and mini Reese's Cups

### CHOCOLATE CHIP & WALNUT

The classic chocolate chip cookie with the addition of perfectly toasted walnut chunks

### COOKIES & CREAM

Oreo taken to the next level. Cookie filled with white chocolate chips and crushed Oreo cookies

### CHOCOLATE CHIP TOFFEE

The classic chocolate chip cookie with the addition of sweet toffee chunks

### NUTELLA DREAM

Buttery chocolate Chip cookie with a smooth Nutella center

### COOKIE BUTTER

A cookie butter cookie filled with white chocolate chips and crushed Biscoff cookies, with a smooth Biscoff dough

### DOUBLE CHOCOLATE CHIP

Chocolate cookie filled with dark chocolate chunks, semi-sweet chips, and milk chocolate chips

### CHOCOLATE PEANUT BUTTER

Chocolate cookie filled with peanut butter and milk chocolate chips

### RASPBERRY ALMOND

Almond cookie filled with white chocolate chips and raspberries

# Find Your Forever Flavor

Beck's Bakery LLC offers a tasting kit for \$40.00, where you will receive a sampler kit containing the items below so you can mix and match.

**CAKE FLAVORS:** Vanilla, Chocolate, Red Velvet, Lemon, Almond

**FILLINGS:** Strawberry, Coffee Hazelnut, Cream Cheese, Raspberry, Lemon Curd

The \$40.00 will be credited to your invoice if you decide to book with us!

To schedule a tasting, complete the "Wedding Inquiry Form" on the website. I will reach out to you within 2 business days of submission to confirm a tasting date. Tastings will be scheduled 3-6 weeks out. Please be sure to request your tasting in advance.

Once you have found your perfect flavor match, we will work on the finishing design touches. I will send you a quote and contract within 5 business days.



# Payment

Beck's Bakery LLC requires a 25% non-refundable deposit which will be applied to your total order cost to secure your wedding date.

The deposit is required at the time the contract and signed quote is returned.

Your order and wedding date will not be guaranteed until the deposit and contract are returned.

The remaining balance will be due 1 month prior to the wedding date.

The deposit and final payment will be made to Beck's Bakery LLC via credit/debit/venmo.

Any late payments will be subject to late fees of 10% of the order total per day.

For cancellations within 1 month of the event, the full amount is still owed.



# WEDDING CONTRACT

This Wedding Cake Contract is entered into by Beck's Bakery LLC and \*Client Name\* (the "Client"). Beck's Bakery LLC agrees to deliver dessert(s) as agreed upon and on time. The client agrees to pay Beck's Bakery LLC for the production and delivery of dessert(s).

The following terms and conditions apply:

- A 25% deposit is required to secure the event date and is non-refundable. The remaining balance is due 1 month prior to event date.
- Payments made after due date are subject to late fees of 10% of order total per day.
- Beck's Bakery LLC reserves the right to cancel the production of the order if final payment is not made within 7 calendar days of the event date. The entire amount of contract will still be owed to Beck's Bakery LLC by the Client.
- Payments will be paid via credit/debit card through online invoice unless otherwise agreed upon.
- For cancellations within 1 month of the event, the entire amount of contract is still owed to Beck's Bakery LLC.
- Any changes to the order are subject to availability and must be made in writing no later than one month prior to delivery and may incur additional charges.
- Client assumes full liability and responsibility for the condition of the desserts once they leave Beck's Bakery LLC possession.
- Client is responsible for providing an appropriate and secure environment for dessert(s), i.e. a sturdy table and optimum room temperature of 75 degrees or below.
- The size of the tiers will be adjusted to accommodate the correct number of servings based on an industry standard slice of approximately 8 cubic inches, 4 inches high, 1 inch wide and 2 inches deep. Beck's Bakery LLC is not responsible for shortage of dessert due to incorrect guest counts or failure to cut industry standard sized slices.
- Legal disclaimer - All goods are prepared in a home bakery under Wisconsin Cottage Food Law. Home bakeries are not subject to state or local inspection. Our kitchen is not nut, egg, dairy, or gluten free and may be exposed to other common food allergens. We do keep it clean, but have to share this law.
- With the consumption of any food there are inherent risks. Chocking hazards, food illnesses, and allergic reactions are possible. Becks Bakery LLC is not responsible for these events.

Beck's Bakery LLC reserves the right to use any photographs of the finished desserts for promotion without compensation. Beck's Bakery LLC promises a product of high quality and service, but is not liable for unforeseen circumstances, including but not limited to inclement weather, transportation problems, accidents, and other causes beyond reasonable control.

I, \*Client Name\*, agree to all the terms set out in this contract, and agree that I am the person responsible for payments and decisions regarding this cake order.

**Client Name** (please print):

**Client Signature:**

**Date Signed:**