



*73 Spring Street
Charleston. South Carolina.
29403*

&

*1750 Savannah Highway
Charleston. South Carolina.
29407*

We create both buttercream and fondant cake designs, in addition to any dessert your heart desires! We love being part of your special day, and adore creating designs that are uniquely yours!!

*email. wildflourweddings@gmail.com
website. wildflourpastrycharleston.com
phone. 843-327-2621*

Wedding information

Bride/Groom Name:

Phone:

Bride/Groom Name:

Phone:

Date:

Number of Guests:

Ceremony Location:

Ceremony Time:

Reception Location:

Reception Time:

Event Planner/Day of Contact Name:

Day of Contact Phone:

Information about the process

*The first step in the WildFlour Weddings process is to arrange either a tasting or tasting box. Doing this insures you love our cakes as much as we do. **We will not prepare a proposal without having you try our cakes first. general pricing can be found at the end of this packet!** In choosing flavors remember this is a day both for your guests and you, so pick flavors you like in addition to some basics. There is a small fee for both tasting boxes and tastings, however when you book with us that fee is removed from the total, so it's really a down payment for deliciousness! We suggest three flavors for either the box or meeting, chosen from the WildFlour favorites, or the build your own section. WildFlour offers two styles of buttercream, both American and Italian. American is a powdered sugar frosting, so think denser and sweeter. Italian is a meringue based buttercream that is lighter and less sweet. We suggest Italian for the final outside cover, but you can do anything you'd like!*

The second step (at the consultation, or via email) is design. It's helpful to have ideas, even just a small piece of inspiration to get things moving. Without any information about your event or style it's hard to create a piece that is cohesive and special for your day. Photos are great, invitations are wonderful, and pinterest helps! We love trying to create your dream cake, so let's talk design then worry about the price tag later. There are crafty ways to get what you want within your budget!!!

The third step would be the proposal; our proposal to you! It will take about a week after the meeting to design and price your masterpiece. The proposal will include the price of the cake, delivery fees, and any other details needed for you to make your decision; we hope you say yes!!!

The fourth step is making that commitment. Once you decide WildFlour is the cake for you, there is a \$50 nonrefundable deposit to hold your date. This ensures that we have reserved the date, and our focus is on you.

Flavors

WildFlour Favorites

Vanilla Cake, Lemon Curd, Coconut Buttercream, Toasted Coconut

Red Velvet Cake, Chocolate Ganache, Cream Cheese Frosting

Chocolate Cake, Raspberry Filling, Fudge Frosting

Vanilla Cake, Salted Caramel Filling, Caramel Buttercream,

Hummingbird Cake, Pineapple Jam, Cream Cheese Frosting

Chocolate Cake, Chocolate Ganache, Peanut Butter Frosting

Almond Cake, Raspberry Filling, Cream Cheese Frosting

Confetti Cake, Vanilla American Buttercream, Sprinkles

Build your own cake!

Cake

Vanilla, Chocolate, Red Velvet, Hummingbird, Lemon, Spice, Banana, Carrot,

Almond, Marble, Strawberry, Pistachio, Pecan

GLUTEN FREE/VEGAN ARE AVAILABLE UPON REQUEST!

Fillings

Lemon Curd, Raspberry, Hazelnut, Toasted Coconut, Chocolate Ganache, Salted

Caramel, Almond, Peanut Butter, Passionfruit Curd, Fresh Fruit, Candy

Frostings

Lemon, Raspberry, Strawberry, Chocolate Buttercream, Fudge Frosting, Caramel

Buttercream, Caramel Frosting, Peanut Butter Frosting, Almond, Coconut,

Vanilla, Passionfruit, Cream Cheese, Mint, Espresso

Other flavors available as well!

Pricing

Mini Cupcakes start at \$1.25

Regular Cupcakes start at \$3.00

Naked or Skimmed Cakes start at \$4.50 per person

Buttercream Cakes (both American and Italian) start at \$5.00 per person

Sheetcakes/kitchen Cakes (no decoration) \$2.50 per person

Sculpted/3-d Cakes start at \$350

Dessert tables are priced per person depending on menu

Favors are available as well.

Fees

Initial Tasting: A tasting box is fifteen dollars (\$15) and an in store tasting/consultation is twenty-five dollars (\$25). This is a nonrefundable fee that will be deducted from the total if WildFlour is booked for service.

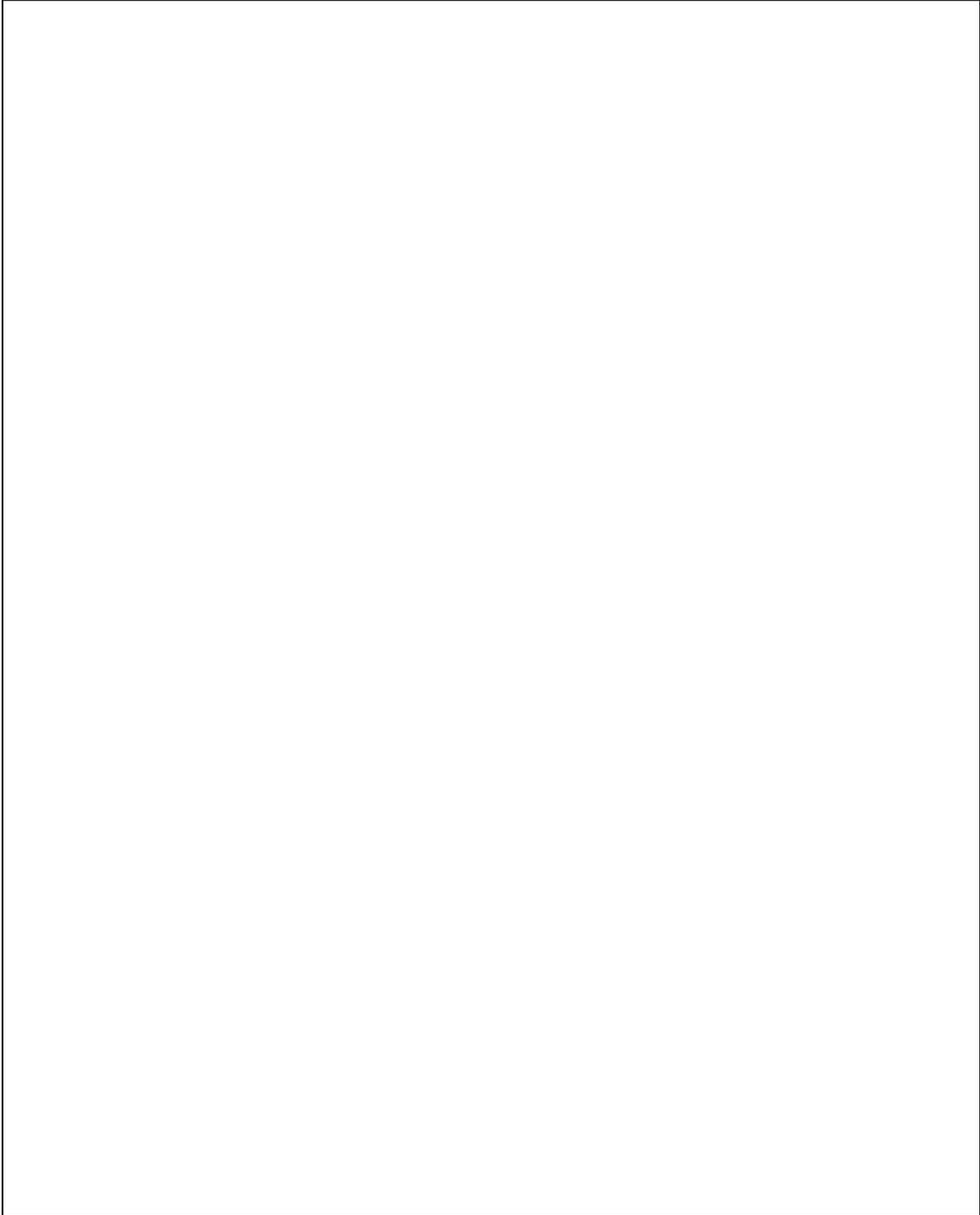
Initial Deposit: Nonrefundable initial deposit of fifty dollars (\$50.00) reserves the date.

Final Payment: Final payment in full is due two (2) weeks before the event date. Payments toward the balance are accepted as long as the Final Payment is received in full two (2) weeks prior to the event.

Changes: Changes to your Cake Order will be accepted up to two (2) weeks before the event. All changes to your Cake Order made less than two (2) weeks before the event date, are subject to fees & costs related to the change, if necessary.

**Please note: not all changes made less than two (2) weeks before the event date are feasible.*

Cake Design and Description



Stands

WildFlour Pastry does not rent cake stands or displays. One will need to be provided to WildFlour for use. We will accept them ahead of time at 1750 Savannah Hwy, Unit A, or can be left at the venue for use day of.

Delivery/Pick up

WildFlour Pastry will deliver and assemble the cake on-site. Delivery and set-up fees vary based on size & details of the cake, typically ranging up to \$150.00 per cake. For pickup, WildFlour Pastry will release the cake into the possession of the named agent only

Named Agent for Pickup_____

Cancellation

*If you need to cancel the cake for whatever reason it would need to be done so **in writing**. As long as it's done earlier than four (4) weeks before the wedding we will refund all money except the tasting fees, and the initial deposit. Within four (4) weeks there will be no refunds given for any reason (ex, weather, illness, change of heart). If there is an act of God, and the wedding is rescheduled we will gladly accommodate, however if you choose to cancel there will be no refunds given.*

Terms & Conditions

- 1. Your initial deposit reserves your event date and is non-refundable*
- 2. WildFlour Pastry must receive the balance by the Final Payment due date indicated, or contract is null and void, and no money will be refunded.*
- 3. Changes will be accepted up to 2 weeks before the event date. Any changes requested after 2 weeks before the event date cannot be guaranteed and may be subject to additional charges*
 - 4. Delivery and set up fees vary upon each cake*
- 5. WildFlour Pastry is not responsible for any damage to the cake after setup is complete. The customer is responsible for providing an appropriate and secure table and environment for the cake(s). Cakes are heavy and require a sturdy table, and optimal temperature of 75 degrees or below.*
- 6. If flowers are provided by an outside source, WildFlour Pastry will arrange them. The customer acknowledges that fresh flowers are not a food product, and may contain pesticides, insects, dirt, or other contaminants.*
- 7. If the customer or customer's representative elect to pick up and set up the cake, the customer assumes all liability and responsibility for the condition of the cake once it leaves WildFlour Pastry's possession.*
- 8. WildFlour Pastry photographs all cakes and we reserve the right to use any photographs for display or promotion without compensation to you.*
- 9. Our products may contain or come into contact with milk, wheat, nuts, soy, and other allergens. You agree to notify your guests of this risk and hold us harmless for allergic reactions.*
- 10. Performance of this agreement is contingent upon the ability of WildFlour Pastry to complete the agreement and is subject to labor disputes or strikes, accidents, Acts of God, and other causes beyond our control.*
- 11. Cancellations must be in writing four(4) weeks before event date, or no refunds will be given*

Lauren M Mitterer *Date*
Lauren M Mitterer Pastry Arts & Design
(dba WildFlour Pastry)

Bride/Groom *Date*

Bride/Groom *Date*