creative cc cakes

The Wedding Guide Book

Welcome!

Congratulations on your engagement, and thanks for choosing Creative Cakes! This handy guide book is designed to get you started on the details of your cake. We hope that you'll enjoy this creative process and your overall experience with our bakery!

Sincerely,
The Creative Cakes Team

Over 25 Years of Wedding Experience

See our work, and read reviews in these media outlets!

CHICAGO'S BEST

the knot

WEDDINGWIRE COUPLES' CHOICE AWARDS® 2018

The Daily Meal
All the food that's fit to eat

Connect with us on Social Media

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Wedding Cake Order Process

1. Consultation

- sample cake flavors
- discuss dessert options with a consultant & view design examples
- sketch is created with your flavor choices listed
- written estimate with price quote created
- estimate is kept on file for 6 months unless order is booked during your consultation

2. Booking

- written contract is created with sketch in triplicate
- 25% down payment is due at booking (down payment is non-refundable)
- Creative Cakes will hold the written contract and give you a copy

3. Full Payment & Order Completion

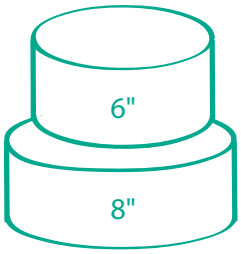
- full payment is due one month prior to event on displayed cake
- extra servings are ordered and paid in full 2 weeks prior to event (if needed)

4. Confirmation & Delivery

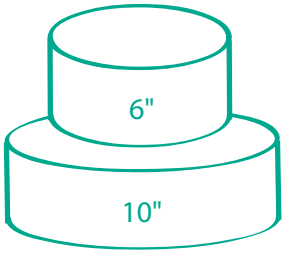
- Creative Cakes will call you to confirm details 1 week prior to event
- cake delivered 1 hr. - 1 1/2 hrs. before guest arrival time
- toppers and accessories are added on site
- photo taken by Creative Cakes and shared on social media

Round Wedding Cake Structures

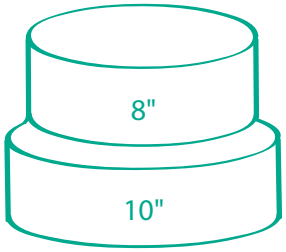
Choose a structure according to the amount of servings that you'll need.



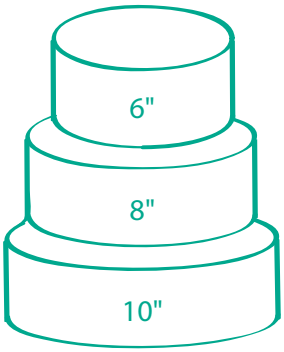
30 servings



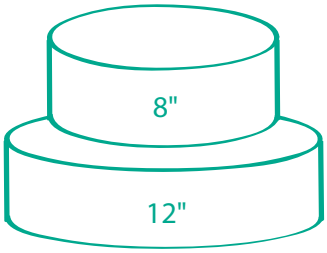
40 servings



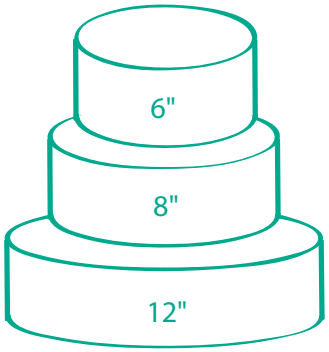
50 servings



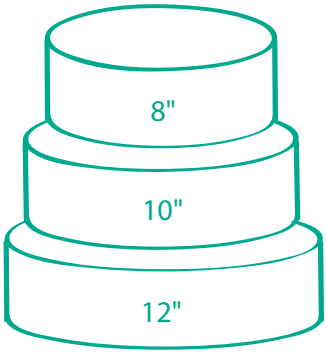
60 servings



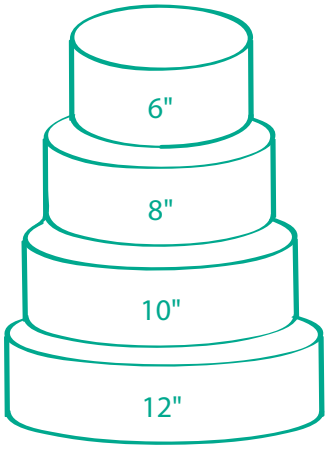
70 servings



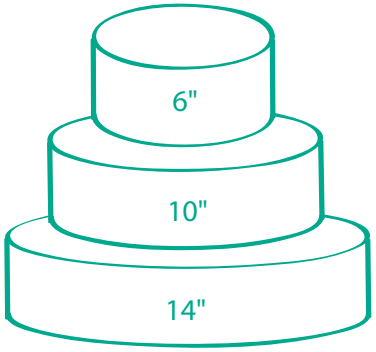
80 servings



100 servings



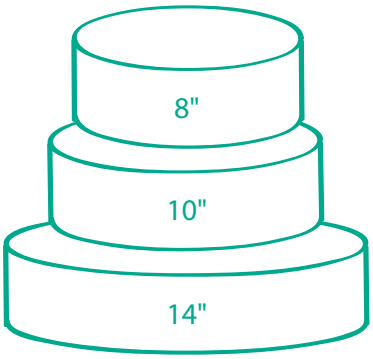
110 servings



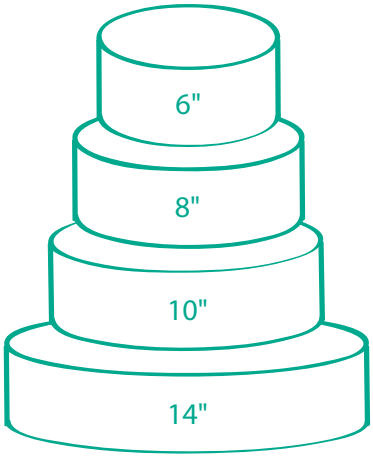
115 servings

How much should I order? The rule of thumb is to order 80% of your maximum guest count. Extra servings can be added 2 weeks in advance of your wedding, if needed.

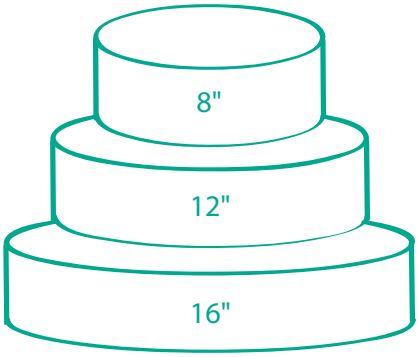
Round Wedding Cake Structures



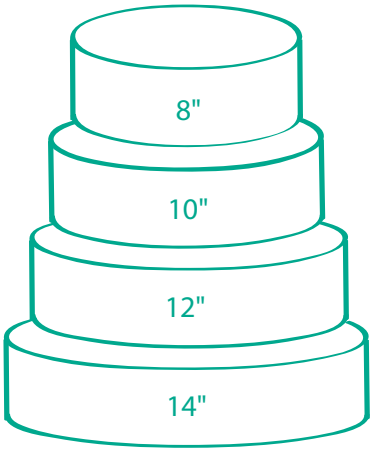
125 servings



135 servings



170 servings



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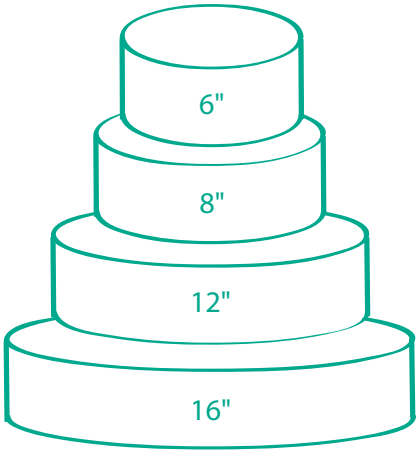

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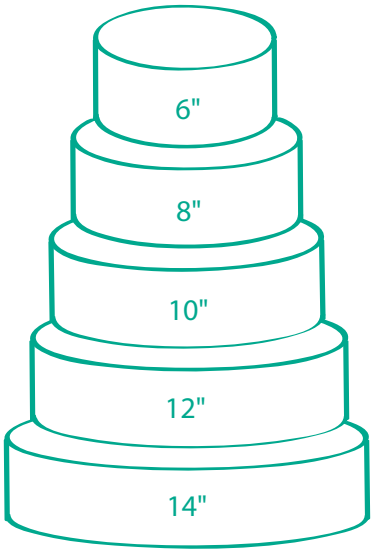
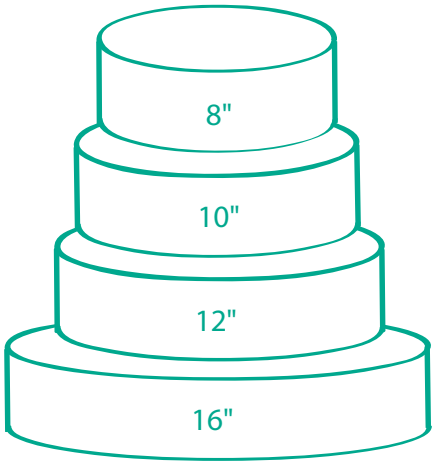
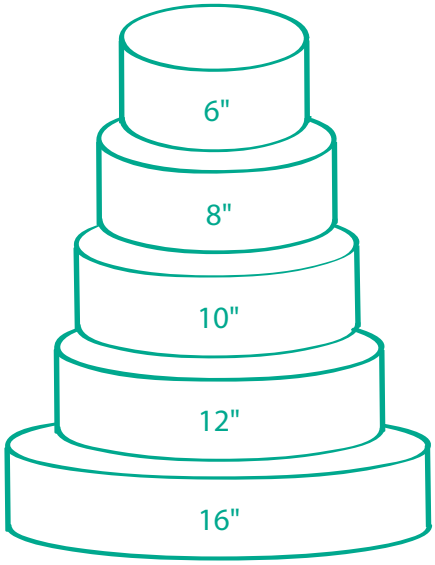


185 Servings

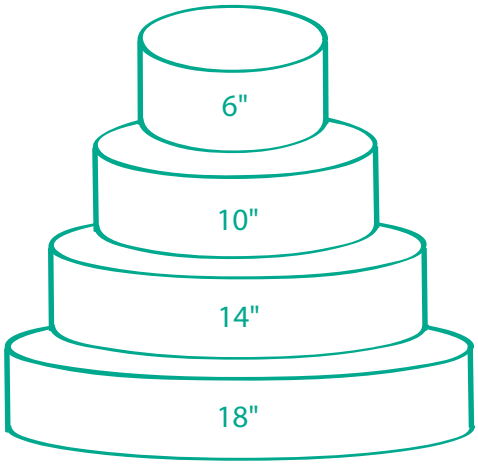
Round Wedding Cake Structures



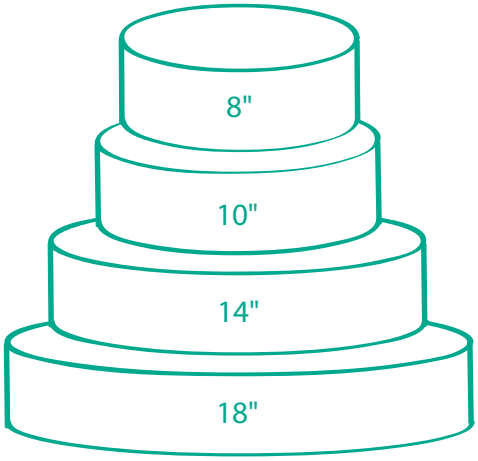
200 servings



210 servings



240 servings



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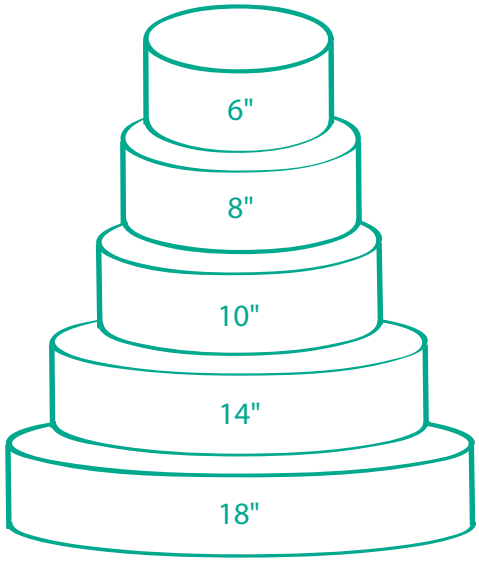

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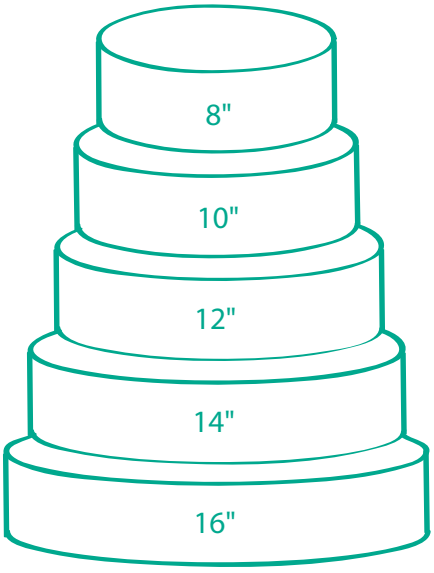
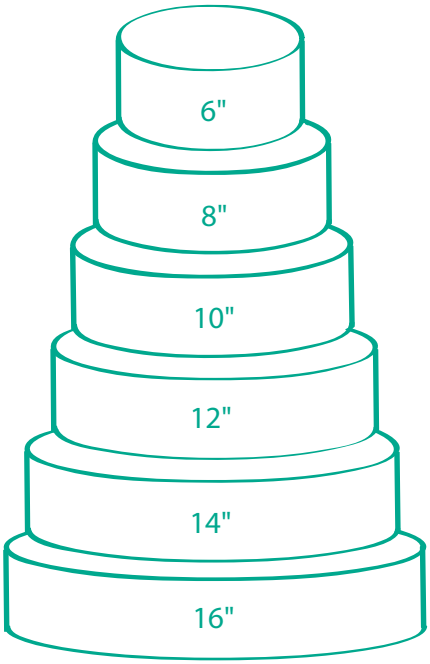
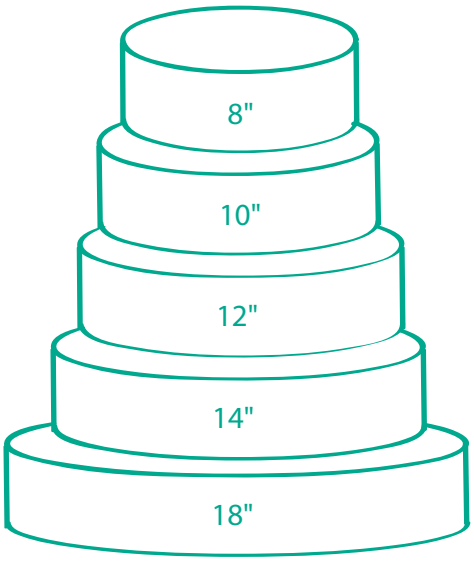


275 servings

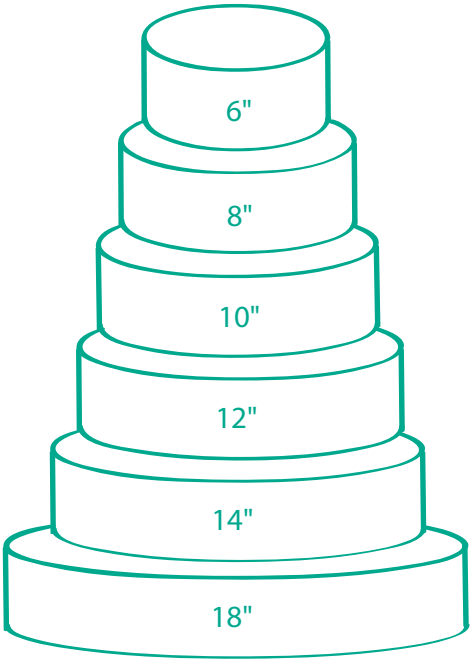
Round Wedding Cake Structures



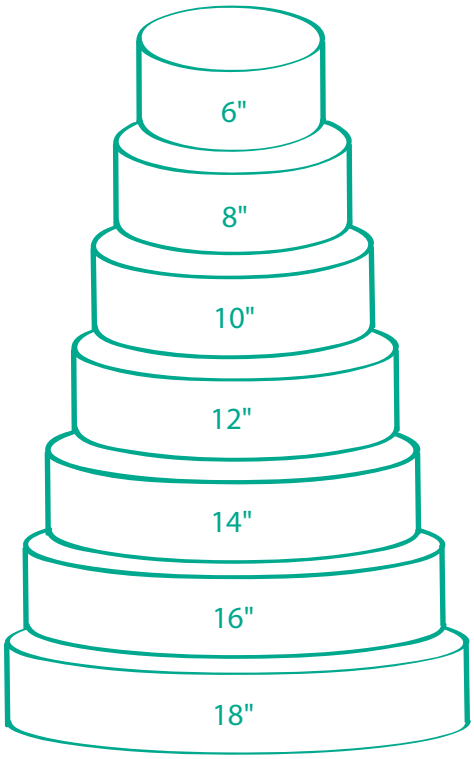
285 servings



300 servings



310 servings



410 servings

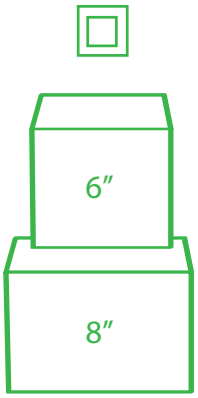
Square Wedding Cake Structures

* Each structure is labled with the type of tier orientation that's possible.

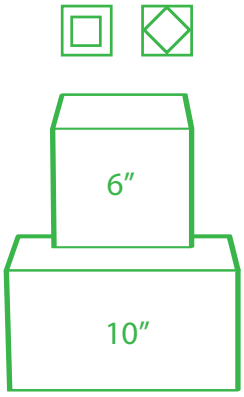
* Key----->

Straight Orientation is allowed.

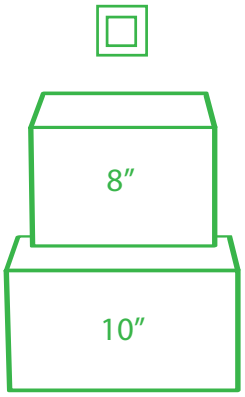
Rotated Orientation is allowed.



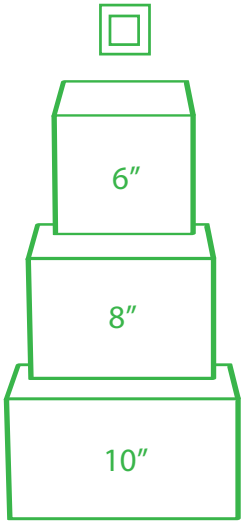
40 servings



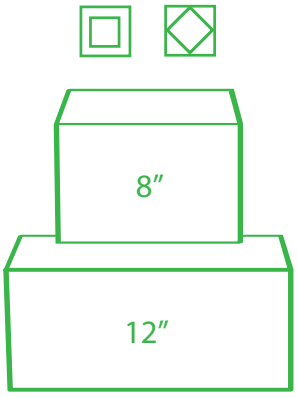
55 servings



65 servings



80 servings



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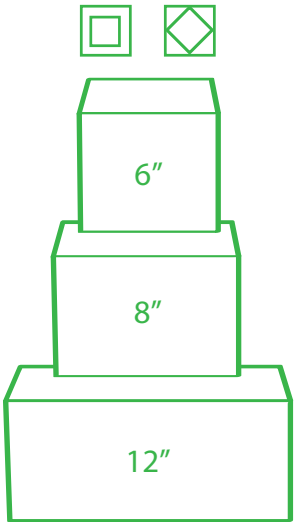
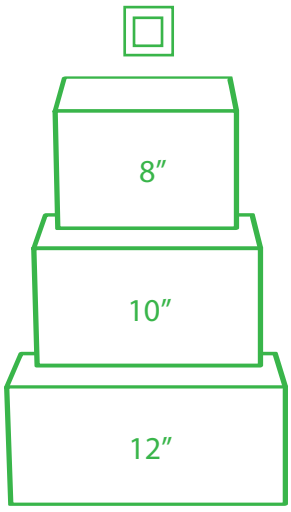
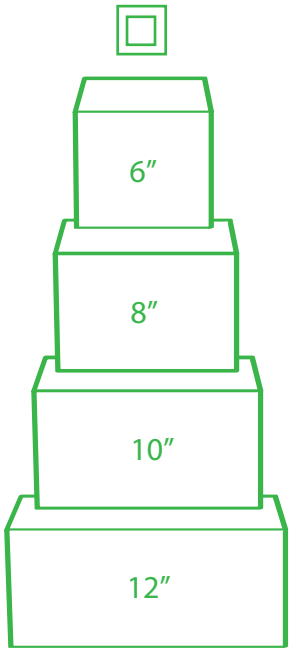


105 servings

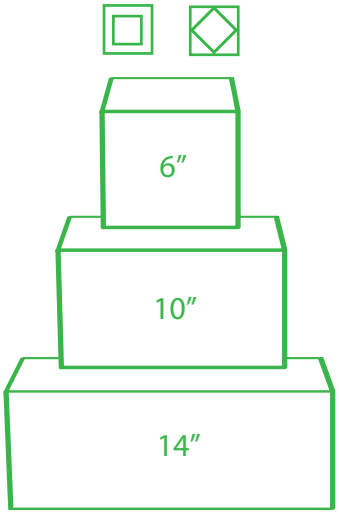
Square Wedding Cake Structures



130 servings



145 servings



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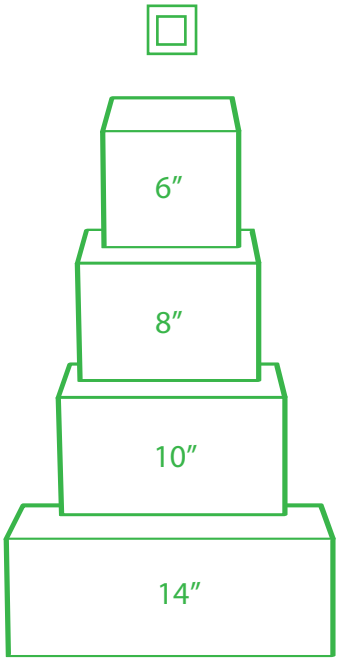
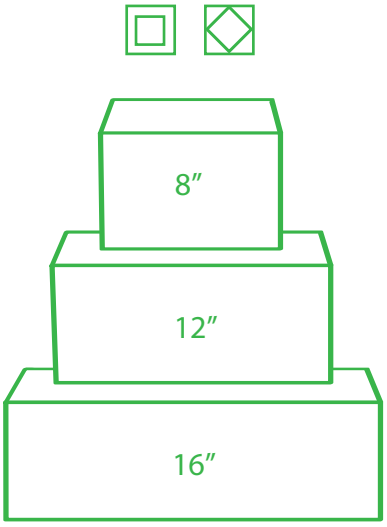


170 servings



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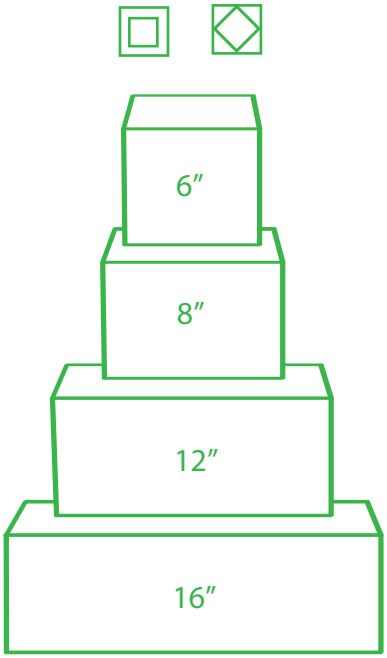

215 servings

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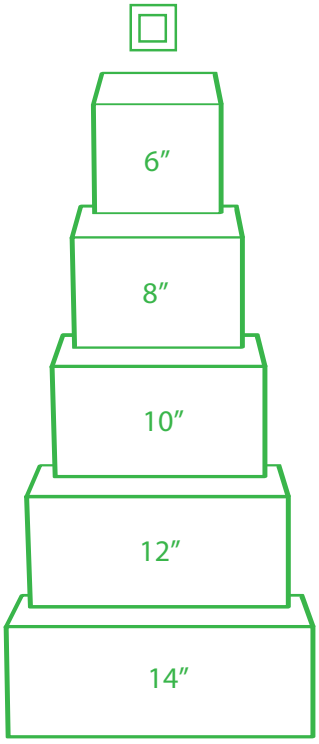
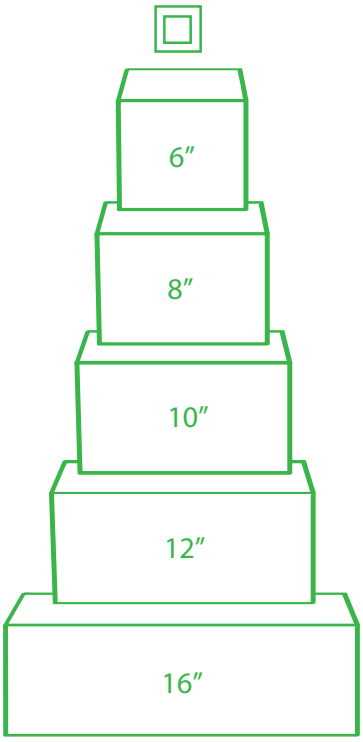
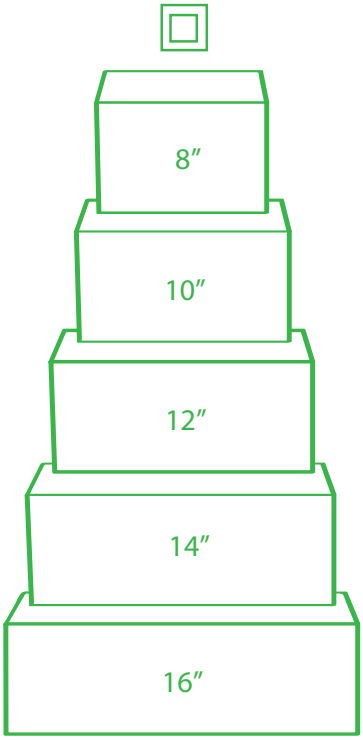


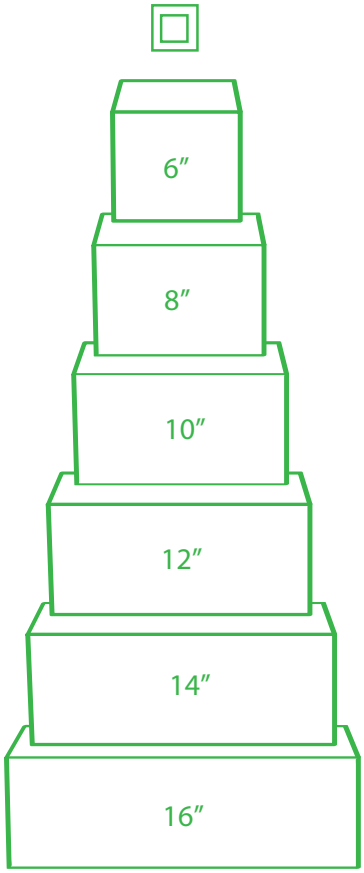
235 servings



255 servings

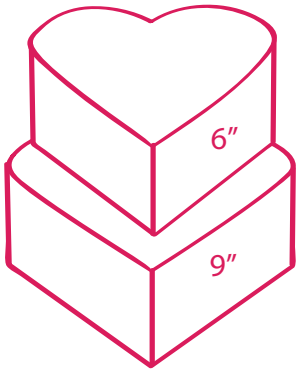


330 servings

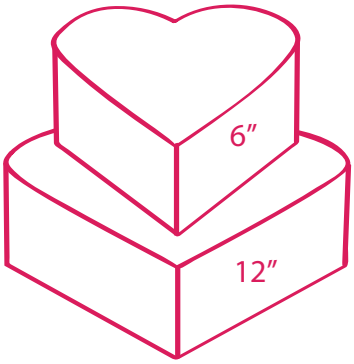


345 servings

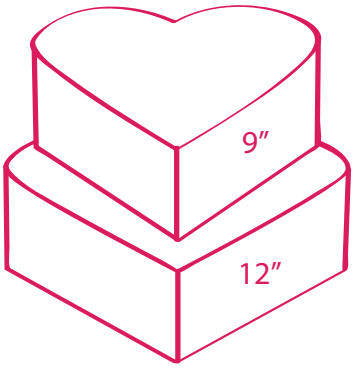
Heart Wedding Cake Structures



26 servings



48 servings



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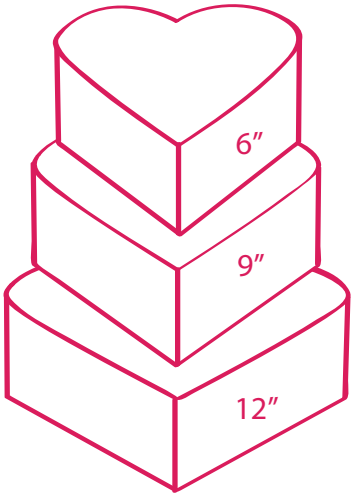

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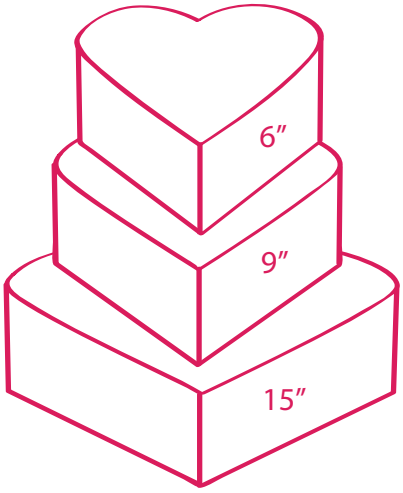

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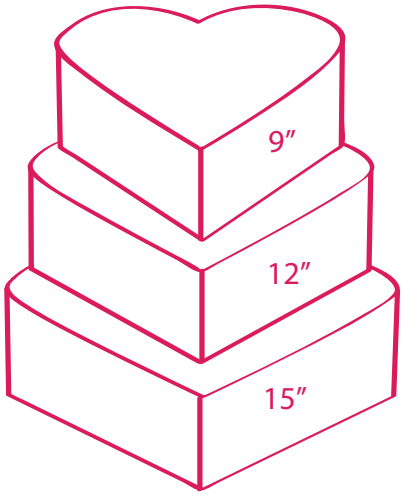
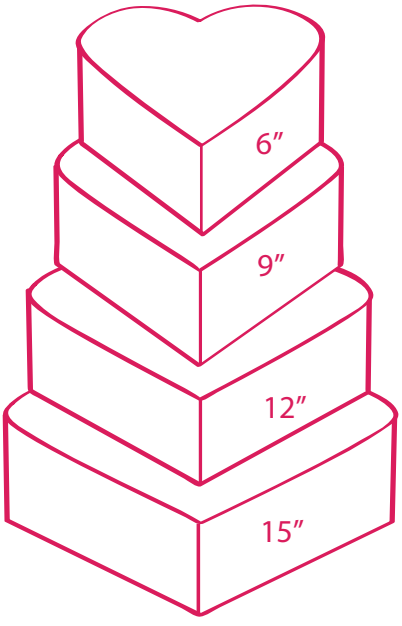
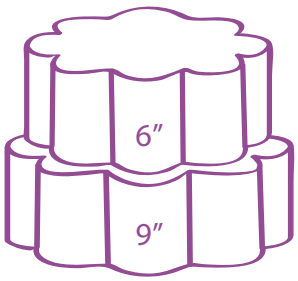


123 servings

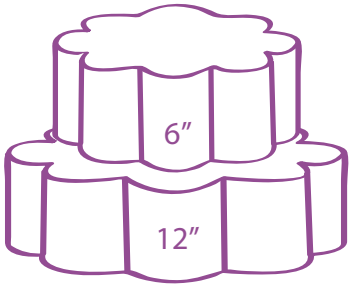


131 servings

Petal Wedding Cake Structures



20 servings



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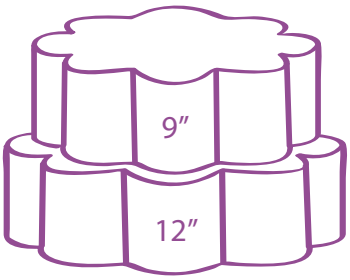

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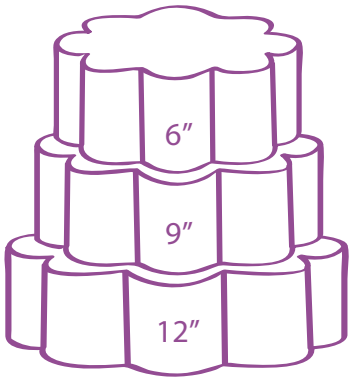
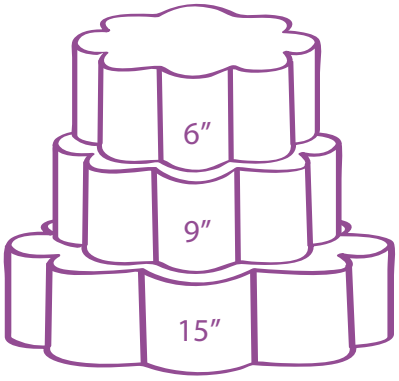
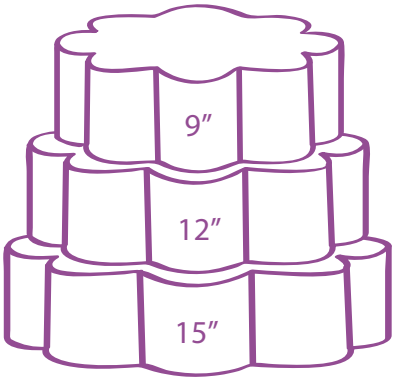


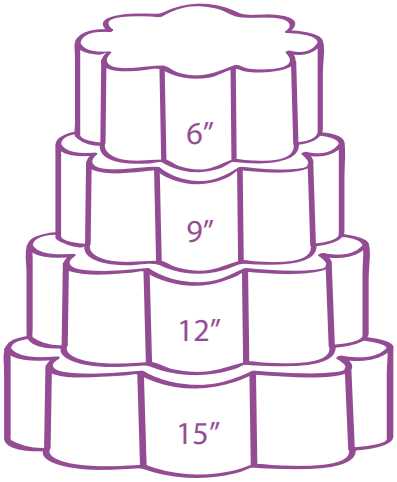
52 servings



75 servings

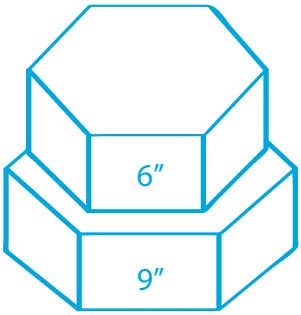


102 servings

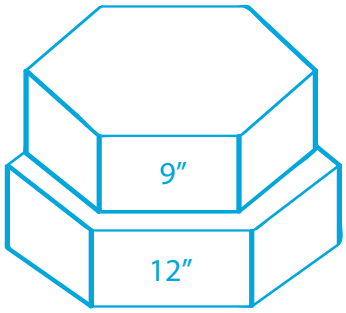


107 servings

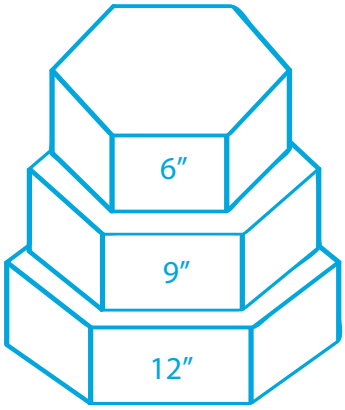
Hexagon Wedding Cake Structures



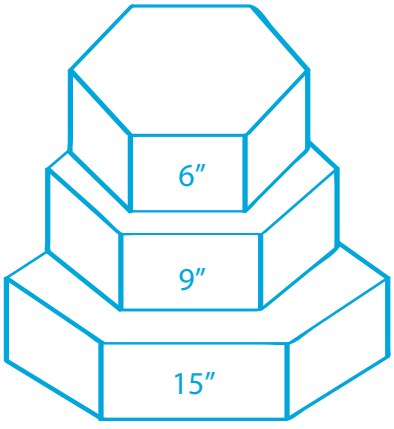
27 servings



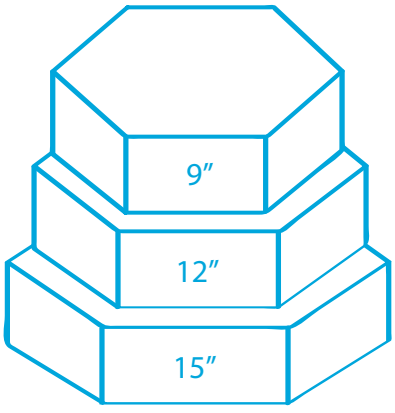
63 servings



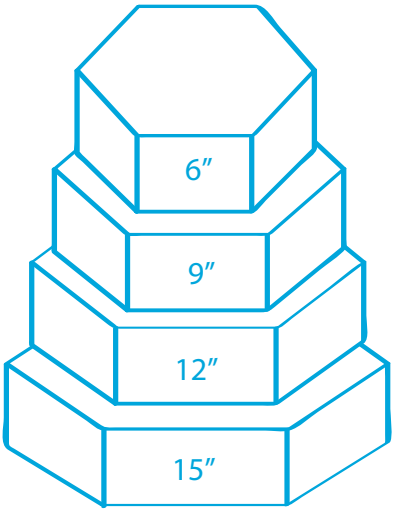
72 servings



92 servings

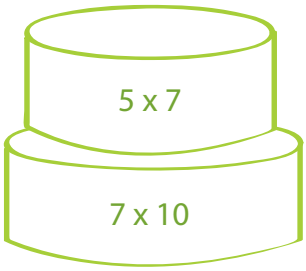


128 servings

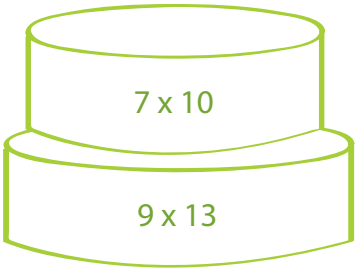


137 servings

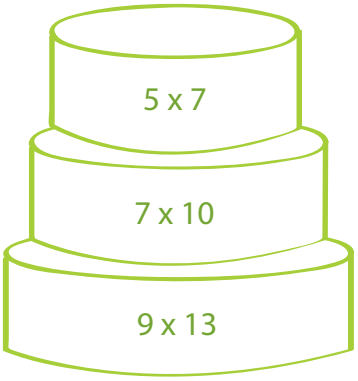
Oval Wedding Cake Structures



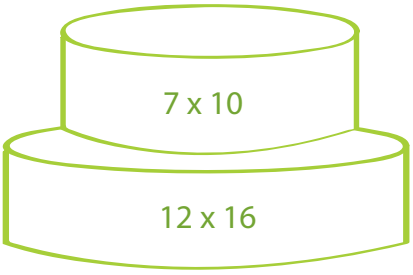
35 servings



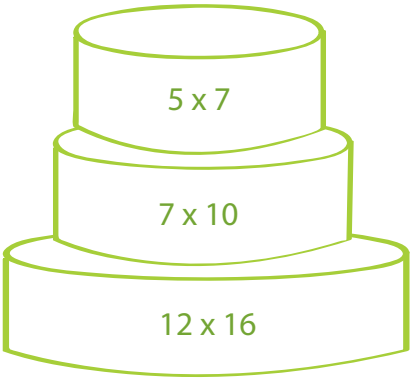
65 servings



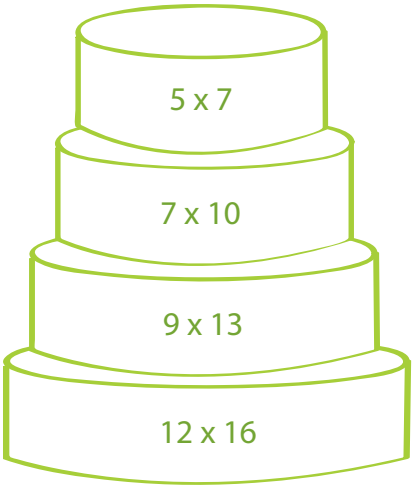
75 servings



90 servings

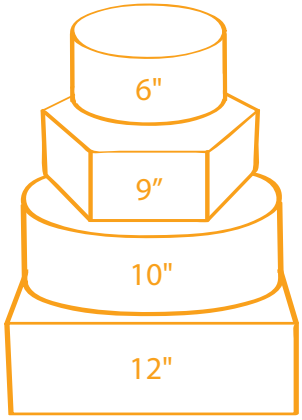


100 servings

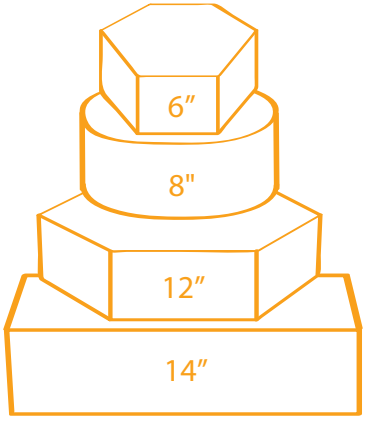


140 servings

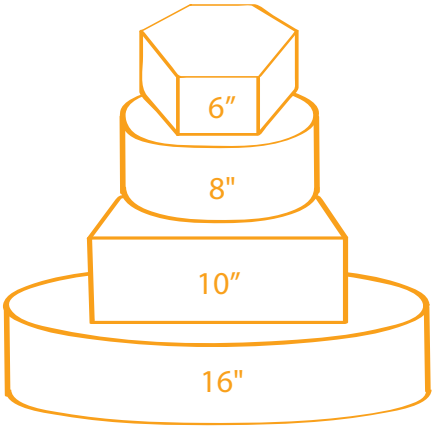
Mixed Wedding Cake Structures



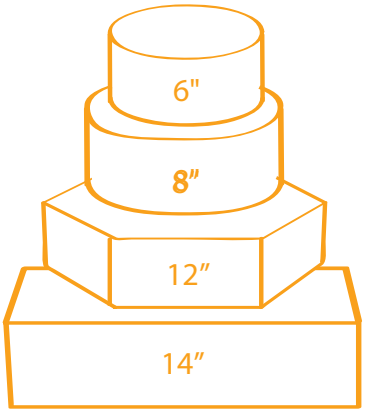
123 servings



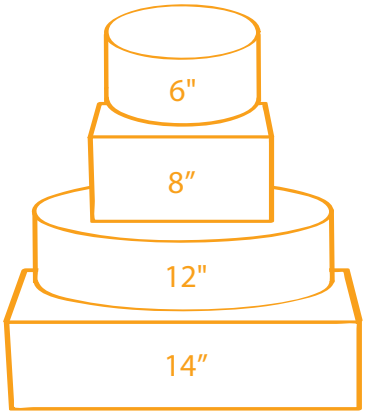
164 servings



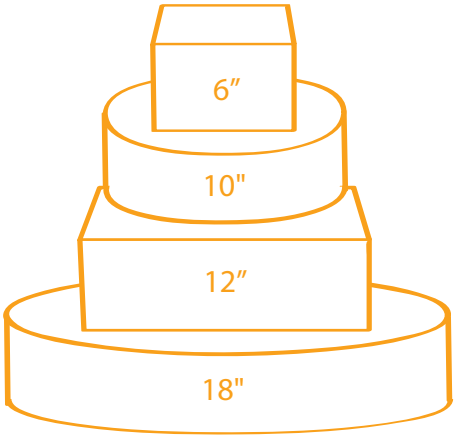
164 servings



165 servings



175 servings



235 servings

Tier Shapes and Serving Amounts

Round Tiers

6″ round = 10 servings
8″ round = 20 servings
10″ round = 30 servings
12″ round = 50 servings
14″ round = 75 servings
16″ round = 100 servings
18″ round = 125 servings

Square Tiers*

6″ square = 15 servings
8″ square = 25 servings
10″ square = 40 servings
12″ square = 65 servings
14″ square = 90 servings
16″ square = 110 servings

*additional charge

Heart Tiers*

6″ heart = 8 servings
9″ heart = 18 servings
12″ heart = 40 servings
15″ heart = 65 servings

*additional charge

Petal Tiers*

6″ petal = 5 servings
9″ petal = 15 servings
12″ petal = 32 servings
15″ petal = 55 servings

*additional charge

Hexagon Tiers*

6″ hex = 9 servings
9″ hex = 18 servings
12″ hex = 45 servings
15″ hex = 65 servings

*additional charge

Oval Tiers*

5 x 7 oval = 10 servings
7 x 10 oval = 25 servings
9 x 13 oval = 40 servings
12 x 16 oval = 65 servings

*additional charge

What are my options?

A "Classic" Design

Choose from one of our clean, classic cake designs. You can find examples of these on our Wedding Cakes board on Pinterest. Just go to **realbuttercream.com** and click on the Pinterest icon.

Buttercream Icing

Our most popular icing is light, airy, and not too sweet. It complements any cake flavors perfectly! It also has a pretty satiny, ivory finish.

Any Mousse Filling(s)

- Vanilla
- Strawberry
- Chocolate
- Raspberry
- Lemon
- Lime
- Key Lime
- Orange
- Pineapple
- Coconut
- Hazelnut
- Mocha
- Irish Cream
- White Chocolate
- Peanut Butter
- Chocolate Mint

Any Cake Flavor(s)

- White
- Chocolate
- Red Velvet
- Banana
- Yellow
- Chiffon
- Carrot
- Confetti

Upgrade Options *

Gourmet Icing

- Fondant
- Tinted Buttercream
- Chocolate Buttercream
- Dark Chocolate Ganache

Gourmet Filling

- Fresh Fruit*
- Custard*
- Cannoli*
- Cream Cheese*
- Cheesecake*

{*display time limited to 2 hours}

Custom Design

Any design outside of our Classic category may have an upgrade fee. If there is a special design that you'd like, we'll be more than happy to create it!

* These options add an addtional charge according to your choice.

Flavors & Filling Suggestions

Mix it up!

If you can't decide between some of the available combos, no problem! You can have different flavors in your cake. For example, the top tier could be chocolate cake with chocolate mousse filling, and the next tier could be banana cake with hazelnut mousse, filling and so on...

White Cake:

Goes with just about everything. The most popular mousse fillings are chocolate, strawberry, and raspberry.

Chocolate Cake:

Chocolate, raspberry, white chocolate, Irish cream, vanilla, mocha, and chocolate mint. For something totally different, try the orange mousse.

Confetti Cake:

Our favorites are orange, raspberry, and lemon. Chocolate and hazelnut are also good choices.

Chiffon Cake:

Our favorites are lemon, raspberry, key lime, and orange. Chocolate and hazelnut are also quite good.

Flavors & Filling Suggestions

Red Velvet:

Cream cheese is traditional, but is not always a good choice for wedding cakes because of the length of time that wedding cakes are displayed. We like white chocolate mousse the best, but vanilla, raspberry, and strawberry are nice, too.

Yellow Cake:

Strawberry and chocolate make for all-around favorites. Like the white cake, it goes with just about everything. Yellow is a little bit richer, kind of like a Twinkie. Fresh strawberries added to strawberry mousse is like a very summery strawberry shortcake-like cake.

Banana Cake:

Chocolate, strawberry, and hazelnut go best with our moist banana cake (made with fresh bananas).

Carrot Cake:

As with red velvet cake, cream cheese is traditional, but we like the way vanilla, white chocolate, hazelnut, or pineapple go with the warm spices and sweet raisins in the carrot cake.

Cupcakes

Cupcake Stands

If you'd like, we'll provide a white metal stand or a disposable stand for your cupcakes that comes in either silver, gold, or white. The amount of tiers can be adjusted according to the look that you want, and the number of cupcakes that you'd like to display. **Check with a consultant for stand and set-up pricing.**

Cupcake Flavors

- White
- Chocolate
- Red Velvet
- Yellow
- Banana
- Carrot
- Confetti

Custom decorations and ribbon-edged boards are also available for an extra charge, which varies according to your choice.

Topping Options

Nonpareils

Sprinkles

Sanding Sugars

Chocolate Curls

White Chocolate Curls

Edible Glitter

Flowers*

Monograms*

Edible Pearls*

There are more custom options! Just ask if you'd like something else.

*additional charge

Mousse Fillings

Strawberry · Chocolate · Vanilla · Raspberry · White Chocolate · Lemon
Orange · Lime · Key Lime · Pineapple · Coconut · Mocha · Hazelnut
Irish Cream · Peanut Butter · Chocolate Mint

Our signature Buttercream Icing is included!

Gourmet icings (add variable charges):

- *dark chocolate ganache**
- fudge
- chocolate buttercream
- *cream cheese**
- flavored buttercream
- fondant
- high star tip buttercream

**{display time limited to 2 hrs.}*

How much should I order? The rule of thumb is to order 80% of your maximum guest count. Extra servings can be added 2 weeks in advance of your wedding, if needed.

Thanks
for visiting with us!
We look forward to working
with you to create the perfect dessert
for your special day. Feel free to
contact us if you have any
questions and we'll be
happy to help.

~ The Creative Cakes Team

creativecakesbakery.com

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