



a little IMAGINATION Cakes

Wedding FAQs

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How are you different from the other bakeries?

A Little Imagination Cakes handcrafts custom cakes and cupcakes for your wedding day and all of the celebrations along the way. We work with you to design a cake that fits your personal style and the theme of your wedding, whether you want a zany sculptured creation, a modern masterpiece or a traditional tiered cake. All of our cakes are made to order with your chosen flavors and fillings and are decorated with marshmallow fondant and gumpaste, so your cake will not only look stunning, but also taste amazing.

When should I book my wedding cake?

The sooner the better! To ensure our availability for the date of your big day, we recommend that you book your cake as soon as your date and reception site have been secured.

A good rule of thumb is a year in advance if your date falls within peak wedding season (April – October) and 6 months in advance if your wedding occurs in the off-season. If your wedding date is soon approaching, it also never hurts to give us a call to see if we still have availability!

Do you make cupcake wedding cakes?

Absolutely. From simple frosting to intricate gumpaste flowers, we can create cupcakes to compliment your wedding style. We also offer a variety of cupcake stand as rentals. These can be custom decorated to coordinate with the colors and theme of your event. If you'd like to incorporate the ceremonial cake-cutting into your reception, or are interested in a take-home anniversary tier, a small cake can be added to the top of the cupcake display.

How are your cakes priced?

All of our cakes are priced by the slice, based on the complexity of the design. Our wedding cakes begin at \$7.00 per serving. Wedding cupcakes start at \$3.50 each. Due to the unique nature of our cakes, detailed price quotes are provided for each order.

Does the number of servings include the top tier?

Typically, your top tier is not included in the count or cost of your cake. If you do not intend on having an anniversary tier, please let us know.

I am having a large number of guests at my wedding. How can I make my order more cost effective?

A trick of the trade for a large wedding is to order a show cake to have on display and additional sheet cakes to serve the remaining guests.

Our sheet cakes are priced at \$4.00 per serving and will match the flavor(s) of your wedding cake.

Where and when are your consultations held?

Our consultations are held at our bakery in The Engaged CT office in West Hartford, CT. Consultations are by appointment only and are held on Tuesdays, Wednesdays, Thursdays and Sundays (when available) Please allow up to one hour for your appointment.



ImagineThatCake.com

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What happens during the consultation?

The goal of a consultation is to help you do two things:

- Decide how your cake will taste
- Design how your cake will look

For the tasting portion, we ask that when you book your appointment, you choose up to 3 cake flavors and 3 filling/buttercream combinations that you would like to try. You can find our complete list of the flavors and fillings on the last page of this packet. If you would like to try an additional 3 flavors there is a \$25 fee due at the time of your consult.

For the design consult, simply come prepared to talk about your vision for your wedding cake. If you have any photos or sketches of things you like or dislike, please plan to bring them with you. (You can also email ideas to us in advance at Hope@imaginethatcake.com) If you don't have a clear picture in your mind, don't worry, we'll work with you to create the perfect cake for your big day.

Can you make my wedding cake look like a cake that I saw on TV, or in a magazine, or that looks like the Leaning Tower of Pisa?

If you bring us your ideas, we can make just about anything you can imagine!

Are the flavors priced differently?

All of our cake flavors are covered in the price per serving. We do, however, have several Premium Fillings that will increase the cost per slice. You can find our complete list of the flavors and fillings on the last page of this packet.

What exactly is fondant?

Fondant is a sugar dough that is rolled out and placed over an iced cake for an incredibly smooth finish. Have you tried fondant on a cake before and not been a fan? We understand! That's why we use marshmallow-based fondant instead of traditional fondant. It has the same look as regular fondant, but tastes better.

Is it safe to add fresh flowers to my cake?

Not all flowers are safe to place on a cake. Speak with your florist about safety concerns, they will know which flowers should and should not be placed on a cake.

As a safe alternative to real flowers, we can create either realistic or whimsical flowers out of gumpaste.

Who puts the flowers on my cake?

If you are using a florist for the flowers on your cake, you should ask them if they prefer to put the flowers on your cake. Some florists like to be involved with this step, others do not. If your florist would prefer to not be involved with the cake or is unavailable, you can provide the name and contact information of your florist to A Little Imagination Cakes and we'll be happy to make these arrangements for you.





What about a cake topper?

If we are making a topper for your cake, it will be included with the delivery and setup at the venue. If you are supplying a cake topper, please let us know. We may ask that you bring or ship it to our bakery at least one week before the reception date, so that we can plan accordingly.

Do you deliver?

We deliver all over New England. If you have questions about your specific venue, please feel free to ask.

Is there a delivery charge?

Yes. The delivery charge covers our time, fuel costs and set-up at the venue. Some cakes requiring elaborate set-ups may be subject to an increased delivery charge. Delivery is billed at \$100 per hour.

Can I pick up my cake?

While it is generally not a problem for clients to pick up smaller cakes from the bakery, self-transporting any cake is at your own risk. A Little Imagination Cakes does not recommend clients self-transport any cake that is more than 2 hours from its destination, 3D/sculptural cakes, or cakes over 3 tiers tall as they are fragile and may require on-site assembly. We are not responsible for any damage that may occur to any client-transported cake once it has left our bakery.

How do I make my payment(s)?

Payment can be made by cash or credit card. (Visa, Amex, Mastercard, Discover)

A non-refundable deposit of 50% of the total price is due upon signing our order agreement. 50% of the remaining balance is due 8 weeks before the event. The final 25% is due 10 working days before the event.

If payment is not received for any of the above installments, we reserve the right to refuse completion or delivery of your order.

There's only a month left before my event. Can I still get a cake?

Orders placed less than a month from your event date require payment in full, in the form of cash, debit or credit card. (Visa, Amex, Mastercard, Discover)

What is a groom's cake and do you make them?

Groom's cakes are a great way to show your groom that this day is for him too! These cakes typically feed 1/4 of your total wedding guests and are served at either the rehearsal dinner or at the reception itself.

We create groom's cakes in all shapes and sizes from football helmets of his favorite team, childhood toys, his favorite hobby, or the car of his dreams!

Is A Little Imagination Cakes available for other events?

We sure are! We create custom cakes for ANY occasion.





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Flavors

our complete list of flavors and fillings

Cake Flavors

Almond
Apple Spice
Cherry Amaretto
Coconut
Coconut Lime
Funfetti
Lemon
Lemon Poppy seed
Raspberry Swirl
Strawberries and Cream
Vanilla Orange
White Chocolate Raspberry
Cookies and Cream
Chocolate
Chocolate Mint
Chocolate Orange
Chocolate Raspberry
Red Velvet
Carrot
Gingerbread
Pumpkin
Pistachio
Vanilla
Thai Iced Tea

Ganache

Dark Chocolate
Milk Chocolate
Peanut Butter

Buttercream or Whipped Icing Flavors

Amaretto
Banana
Caramel
Chocolate Mint
Coconut
Dark Chocolate
Lemon
Lime
Mango
Milk Chocolate
Orange
Peppermint
Pineapple
Raspberry
Strawberry
Vanilla

Fruit Fillings

Apple
Apricot
Cherry
Lemon Curd
Lime Curd
Raspberry
Strawberry

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