

Wedding FAQ's

Do I need an appointment for a consultation and tasting?

Yes. We are by appointment only and have a variety of days and times available. Please call or email our wedding coordinator at 314.295.1198 for more information.

What does a cake tasting consist of?

Our cake tastings include 4 individual 3" round buttercream iced cakes and are baked fresh for each order. You choose the cake flavors and fillings from our menu. A tasting is \$20.00, but if you choose Sarah's for your wedding, the tasting cost will be deducted from your final invoice.

What does a cupcake tasting consist of?

Our cupcake tastings include 6 cupcakes of your choice from our cupcake menu and are baked fresh for each order. Our cupcake tastings are \$20.00, but if you choose Sarah's for your wedding, the tasting cost will be deducted from your final invoice if your balance is over \$100.

Does Sarah's offer TO-GO Tastings?

Yes. You can order a to go tasting at anytime. We just ask for 48 hours notice prior to the date you would like to pick it up.

Is there a deposit required to hold a wedding date?

Yes. If you choose Sarah's Cake Shop for your wedding, we require a \$75.00 non-refundable deposit to hold you date. The deposit is put toward your balance. We can't guarantee availability unless the deposit is received.

Can I make changes to my order once I put down my deposit?

Yes. You can make any changes to your order up until your final payment is made or 2 weeks prior to your wedding date.

How far ahead should I book with Sarah's?

It is suggested you book 4 - 6 months out unless your wedding falls on a holiday or during May, June, or October, then we suggest 8 - 10 months out.

How much do your cakes cost?

Our cakes start out at \$3.25/serving, which includes classic cake flavors and are filled with our traditional, vanilla, or chocolate buttercream. This does not include design.

Do you make Grooms Cakes/Cupcakes?

Absolutely! Give us your ideas and we can brainstorm with you for the perfect cake or cupcakes!

What if I don't want a "traditional" wedding cake? What are my other options?

If you choose not to go the "traditional" route, you can choose cupcakes or our small bites for a dessert bar. We are here to provide the perfect desserts for you!

What are the cakes iced with?

Our cakes are iced in buttercream. It's light and fluffy with a hint of almond. Some mistake our buttercream for whipped cream but it's not. It looks wonderful and tastes amazing! Couples also have the option of using fondant or our decorators icing which is our sweeter icing.

What is fondant?

Fondant is a rolled sugar paste. The fondant is rolled out flat into sheets, which can then be colored and used to decorate cakes. It tastes like sugar.

Do you make cakes for people with nut, milk, or gluten allergies?

Yes. We take extra precautions to make your cakes nut free, milk, or gluten free. However, we are not an allergy free facility.

Do you deliver?

Yes. Our delivery rate starts at \$60 and goes up from there depending upon the location of your venue. 3-tier wedding cakes and larger are delivery only.

Do you setup dessert bars?

We offer a Full Service Setup option, which includes, cake stand rentals, dessert label tags, and setup: \$2/person.

Do you rent cake stands, platters, etc?

Yes, we rent cake stands, and platters.

Can we reserve the cupcake truck the Cake Stop for our wedding?

Yes. Please email Rachel@sarahscakeshop.com for more information. Please include your wedding date and number of guest's.



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Sarah's

• CAKE • SHOP •

BAKING DELIGHT-FILLED MEMORIES

10 CLARKSON WILSON CENTRE • CHESTERFIELD, MO 63017
636.728.1140 • sarahscakeshopstl.com

Wedding Coordinator, Sarah Como at
314.295.1198 • sarah-como@att.net



Classic Cake Flavors

Almond • Chocolate • Marble
White • Yellow

Specialty Cake Flavors

Apple Cake • Banana • Caramel
Carrot • Lemon Cake
Pumpkin Spice • Red Velvet
Strawberry Cake • Vanilla Bean

Buttercream

Brown Butter • Caramel • Chocolate
Champagne • Lemon • Mocha
Raspberry • Strawberry
Traditional • Vanilla

Specialty Fillings

Cream Cheese
Dark Chocolate Mousse
Ganache
Lemon Cream
PB Mousse
Raspberry Jam
Raspberry Mousse
Strawberry Jam
Strawberry Mousse
White Chocolate Mousse

If you don't see a flavor you are looking for, please contact our coordinator because we may be able to accommodate other flavors than listed.



Sarah's Wedding Cakes

All of our wedding cakes have 4 layers of cake and 3 layers of filling and are 5" tall. Included in the base price is your choice of a classic cake flavor paired with traditional, vanilla or chocolate buttercream.

Consultations

Sarah's Cake Shop strives to create the perfect wedding cake that captures each bride's individual personality. From whimsical to simple and elegant, each cake portrays the quality that is unique as the bride who chooses it.

Wedding cake consultations and tastings are by appointment only. Please call our Wedding Coordinator, Sarah Como at 314.295.1198 for more information.



Pricing Per Serving

Classic Cake Flavors..... \$3.25
Specialty Cake..... \$3.50
Flavored Buttercream \$.25 and Up
Specialty Fillings \$.50
Kitchen Cakes..... \$1.75 and up
Fondant Cover \$1.00

Deposit

Please keep in mind, having a consultation or tasting does not secure your date. We require a Non-Refundable Deposit of \$75.00 to hold your date

Delivery

Our drivers are trained in the delivery of wedding cakes. They come prepared with a cake kit. Delivery starts at \$60.00
3-tier cakes or larger must be delivered.