

the Cup 2010 Special Occasion Cake Information

Our Beliefs

What we think you should know about us:

We believe every event is uniquely special, and deserves a cake that embodies the individuality on the special day. the Cup can design unique and truly memorable cakes for birthdays, weddings, anniversaries, or other special occasion. You deserve a one of a kind cake that reflects your individuality and will have your guests talking for years to come.

We believe in choices. We have flavors and styles available that you can't get at supermarket bakeries, such as fondant cakes and chocolate work. We also believe that our clients are unique and your choices should reflect your individuality. Your flavor choices are not limited to white, yellow, chocolate, or marble as in most supermarket bakeries. We have a huge selection of flavors for cakes, fillings, and frostings that you won't find anywhere else.

We believe quality ingredients feed your soul. You won't find bleached flour, refined sugars or shortenings in our cakes. We use organic ingredients and hormone-free dairy in our creations. It may cost a little more, but we think it's important. It's a belief we won't compromise.

We believe in you; this is why we limit our wedding cake orders to two cake per calendar day. We want to focus on your cake and make it very special.

Sincerest of Regards,

Kristin E. Rozsa
Executive Chef/Owner
kristin@thecuplincoln.com

P.S. Because our cakes are superior in taste and design, and specialty cakes are in high demand; at times, we book up to a year in advance. Call or e-mail to reserve your date as soon as possible.



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WEDDING AND LARGE CELEBRATION CAKE INFORMATION

Ordering Considerations

Please read the following information prior to scheduling your initial consultation

Consultations and Tastings

- Consultations are at 2:00 PM Monday and Tuesday and must be scheduled a week in advance.
- Tastings are at 3:00 PM Monday and Tuesday and must be scheduled a week in advance. For a tasting you choose 4 cake flavors, and we will provide icings and fillings that compliment those flavors. There is \$16.00 charge for each tasting participant.

Things you Need to Know Prior to Your Consultation

- Please be aware of our minimum per serving price (see pricing information).
- Flowers are not included in the price of your cake. Flower arrangements should be made with your florist. Our designer can arrange your flowers at a rate of \$30 per cake (price of flowers is not included).
- There is a minimum order amount of \$250 on all wedding cake orders.
- There is a \$100 retainer fee required to reserve your date. No dates are reserved in our calendar without a retainer. Until a retainer has been received, dates in our calendar are considered "available" for other clients. The retainer is applied to the cost of your cake. The remaining balance for your cake must be received no less than 10 days prior to your wedding. Cakes will not be completed without payment. If your cake is cancelled for any reason, your retainer can be applied to future cake purchases such as birthdays, anniversaries, etc.
- A second payment is required 10 days prior to your wedding as a damage deposit for cake set up items. The amount of this deposit is equal to replacement value of the items left in your care. Cake pieces must be returned the first Monday following your wedding date. Any damaged or missing pieces will be deducted from your damage deposit.

Pricing

All cakes are priced per serving

- Every cake is priced individually. Prices are based on flavor, use of fruit, decoration, detailing, location and set up.
- An average wedding cake is 3 or 4 tiers. A cake tier is 2 to 4 layers of cake iced together with a filling or icing in the middle, making it four and one-half to six inches tall. A typical wedding cake serving size is 1"x 2"x 4.5".
- The top tier is traditionally kept for your anniversary and would not typically be included in the serving count. The top tier will need to be wrapped well and stored in a freezer. The top tier will serve up to 8 guests should you decide to use it at the reception.
- Cake prices start at \$2.50 per serving.
- Fondant covering starts at an additional \$0.50 per serving. Fondant decorations, hand piping, or other decorations may add to the cost.
- Sheet cake prices start at \$1.75 per serving. (These are double layered sheet cakes with a filling). A quarter sheet cake yields 24 servings, a half sheet 48 servings and a full sheet yields 96 servings. Serving sizes are 2"x2" square.
- Cupcakes start at \$1.75 each.



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- A complete inventory of specific cake pieces used for your cake will be left at the time of set up, along with a cutting diagram.
- We do not ice dummy cakes.
- Prices for other favors such as mints, cookies, mini-cakes, etc., can be discussed during your consultation.
- You will be contacted one week after your consultation with the price of your desired cake. This will allow us time to sketch your design and properly identify all the costs involved with the design.

Cake Flavors

The flavors below represent our most popular choices. An asterisk (*) next to an item is an addition \$0.25 per serving per asterisk (*). This is due to the extra cost of ingredients, and/or the extra time needed to make a more complex recipe. **For a tasting, select four flavors.**

Availability and pricing is subject to change due to availability, market price, or season of fruit.

Banana Cake*	Marble
Blackberry Gateau (blackberry cake)*	Pound Cake (french wedding)*
Butter Pecan	Raspberry Gateau (raspberry cake)*
Carrot Cake with Pecans or Without	Red Velvet
Chai Spice Gateau	Strawberry Gateau*
Chocolate Gateau*	Toasted Coconut
Creamsicle*	Vanilla Almond
Espresso Gateau	Vanilla Gateau
Lemon Gateau	White Chocolate*
Lime Gateau	

Filling Flavors

The fillings below represent our most popular choices. An asterisk (*) next to an item is an addition \$0.25 per serving per asterisk (*). This is due to the extra cost of ingredients, and/or the extra time needed to make a more complex recipe. **For a tasting, the Chef de Décorateur will select appropriate fillings to match your cake choices. In particular, if there is a filling you would like to try, please make sure to let us know a few days prior to your tasting.**

Availability and pricing is subject to change due to availability, market price, or season of fruit.

Bananas Foster**	Mousse: white or dark chocolate**
Chocolate Ganache*	Peaches and Cream**
Coconut Cream*	Pineapple**
German Chocolate*	Raspberry Curd**
Lemon Curd**	Strawberry Curd**
Lime Curd**	White Chocolate Ganache**

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Frosting Flavors

The frostings/icings below represent our most popular choices. An asterisk (*) next to an item is an addition \$0.25 per serving per asterisk (*). This is due to the extra cost of ingredients, and/or the extra time needed to make a more complex recipe. *For a tasting, the Chef de Décorateur will select appropriate frostings/icings to match your cake choices. In particular, if there is a frosting you would like to try, please make sure to let us know a few days prior to your tasting.*

Availability and pricing is subject to change due to availability, market price, or season of fruit.

Almond Buttercream	Cream Cheese Buttercream*
Apricot Buttercream	Deluxe Buttercream** (pure white)
Blackberry Buttercream	Espresso Buttercream
Buttercream (true white icing)	Hazelnut Buttercream*
Cappuccino Buttercream	Lemon Buttercream
Chai Spice Buttercream	Lemon Cream Cheese*
Chocolate Buttercream*	Lime Buttercream
Chocolate Espresso Buttercream*	Lime Cream Cheese*
Chocolate Mint Buttercream*	Orange Buttercream
Chocolate Orange Buttercream*	Orange Cream Cheese*
Chocolate Raspberry Buttercream*	Raspberry Buttercream
Cinnamon Buttercream	Raspberry Cream Cheese*
Cinnamon Cream Cheese*	Strawberry Buttercream
Coconut Buttercream	Strawberry Cream Cheese*

Fondants

White Fondant**

Tinted Fondant***

Chocolate Fondant****

Unique Trends

Weddings are unique. Many couples opt for a non-traditional approach to sweet endings in lieu of traditional wedding cake. Below you will find some popular choices, as well as favor ideas.

Mini Cakes

Mini-cakes are approximately 3" tall and come in 4 shapes: octagon, round, square, or heart. They can be 2 or 3 tiers and are coated with a white chocolate or semi-sweet chocolate coating. White chocolate coating can be tinted. Your choice of cake and filling. Prices start at \$6 each.

Centerpiece Cakes—Traditional

Centerpiece cakes are cakes set as the centerpiece for each table at the reception. A double layer 8" cake is usually used for a table of 10 guests. Choose from a variety of flavors and decorating styles. Prices start at \$34.95 each.



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Petit Fours

Petit fours are alternating layers of sponge cake and filling, and are approximately 2" square or 2" in diameter for round petit fours. Our petit fours are coated in bittersweet chocolate or poured fondant and come in a variety of flavors and fillings for you to choose from. Prices start at \$2.50 each.

Cupcakes

Your choice of flavor, color, & decoration. Prices for cupcakes begin at \$1.75 each.

Decorated Sugar Cookies

You select the design and color. Decorated cookie prices start at \$2.50 each, and are decorated with two colors: one main color and one accent color. Additional colors can be added at \$0.25 per cookie per additional color. If you would you're your cookies individually wrapped, an additional \$0.50 per cookie is charged. Stacked cookie "cakes" are available and are approximately 3" tall. Prices start at \$4 each.

Considerations

Things to consider when choosing your cake sizes

- How many people you are serving?
- How many tiers do you want your cake to be?
- Are you saving the smallest tier for your first anniversary? (If so, do not include it in the number of servings counted for the guests.)
- Often an invited guest will bring a companion, or an invited couple may bring their children. Order your cake size by the number of guests you expect and not the number of invitations you sent.
- Don't forget the formal service utensils and base or stand for your cake. These are often overlooked details. We have stands available for your use or can suggest a rental firm.
- On average about 2/3 of all invited guests come. (Less, if most of your guests live out of town, and more, if the majority live locally). If you are having a groom's cake, you can divide the number of servings between the two cakes. The bridal cake is traditionally the larger of the two.

Pricing Considerations

Due to the many variations of each cake, all cakes are priced individually. The overall design of the cake you choose will also affect the price. The more complex the cake, and the more labor involved, the more expensive it will be. Each cake is a unique work of art and therefore is treated as such and is individually priced.

The cost of ingredients in your cake is usually nominal. It is the cost of labor/decorating that will make up most of the cost of your cake. Even a very plainly decorated wedding cake can take many hours to plan, bake, mix icings and fillings, frost, assemble, and decorate. Other costs factored in are ingredients, boards and covering paper, dowels, delivery time, set up, and gas, etc.

When we have worked out the details of your cake, you have the option to pay in person with cash or check, or be e-mailed an invoice with a link to pay securely on PayPal. (You do not need to have an account with PayPal to pay the invoice.) PayPal allows you to pay via credit

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card, debit from your bank, or with a PayPal balance. (There is a 3% fee when paying with PayPal).

Payment for your cake must be received no less than 10 days prior to your wedding.

Concerns

Our products may contain or come in contact with milk, wheat, nuts, cocoa or other allergens. It is the responsibility of the client to inform guests of this fact. *the Cup* does not guarantee any cake to be allergen free, and is not responsible for any allergic reactions.

All icings can also be used as a filling in your cake for a more simplistic combination.

It is suggested that you limit your cake flavors to just two. It becomes very hectic during the reception trying to serve a variety of flavors, and some guests often want to try the different flavors, in which case you may end up short.

If you want your cake to be a true white, take your frosting selection into consideration.

Items that need to be refrigerated can be used in a cake, but then the whole cake will need to be refrigerated until it is time for the reception. When the cake begins to come to room temperature, it may condensate. Keep this possibility in mind when ordering refrigerated items.



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Contracted Information:

Event Date _____

Client 1 Name _____ Client 2 Name _____

Client Address/Phone _____

DEPOSIT-There is a \$100.00 Deposit paid to reserve your date and will be deducted from your final bill. Your date/cake will not be confirmed in our calendar until your deposit has been received. In the event of cancellation your deposit is NON-REFUNDABLE! NO EXCEPTIONS! Your deposit amount can be applied to future cakes only. _____Initial

Final Payment- is due 10 days prior to you event date. Your final count and cake flavors are due at this time. If payment has not been received, we reserve the right to refuse your order. _____Initial

CAKE SET-In addition to your final payment, a security deposit in the form of a check will be collected for the replacement value of your cake set. This includes replacement values for stands, plates, pillars, reusable décor, etc. When your items have been returned, and are checked for damage or missing pieces, your deposit check will be returned. In the event of missing or damaged pieces, a check (minus the cost of the damaged or missing pieces) will be sent to you via US mail. All cake set pieces must be returned by the first Monday following the event, no exception. If you do not return your cake set items, your check will be cashed on Tuesday and the items are yours to keep. _____Initial

Please designate a responsible party to return you cake set pieces. _____Initial

Please list a contact name and number for the cake set return.

Name _____ Phone _____

Estimated value of cake set: \$_____

FLOWERS- We are always more than willing to lay your flowers on the cake and around the base. The flowers will need to be in arrangements and base flowers should be cut. It is a good idea to let us know that we will be placing the flowers on the cake so that we have the appropriate tools with us. Also if you have a specific lay out you should give us a sketch of exact placement. In the event that we are to arrange your loose cake flowers we charge a minimum of \$25.00. We also charge \$25.00 for the storage and care of all fresh flowers delivered to the bakery prior to the event. (This saves the florist a trip to your hall and their expense for the service) We will deduct the fee from your deposit if you neglect to inform us at the time of payment.

ORNAMENTS-Ornaments can be brought to the bakery between 10-30 days before your event. We will do our best to secure your ornament on top of the cake. We are not responsible for damage of your ornament.

DELIVERY-A delivery schedule is available on the Monday before your event. You can call for

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a delivery time. If you have any request, please let us know 10 days in advance at the time of finalizing. We take all requests in consideration and will do our best to accommodate you, but cannot grant all requests. We will not deliver your cake until we feel secure in the fact that the cake will be its best when served. *Florists are encouraged to call for a delivery time.

PICKING UP YOUR CAKE- If you choose to pick up your cake you should make sure that you have a clean, flat surface to set cake on while driving. Vans, Sport utility and any vehicle that the back seat folds in so the air can make it to the trunk are the best for traveling with the cake. Once set on the stand, cakes are not boxed and you should never have anyone hold any part of the cake on their lap. Speed is never the issue it's stopping and turning corners. No Slamming on the brakes and taking corners fast.

We promise you the best product and service. It is our wish that by choosing thé Cup, we can be an important part of your special day. It is always our goal to exceed the expectations of our clients.

Who can we thank for the referral to our shop? _____

I have read and understand all that has been proposed. I have received a copy of this contract for my records.

Client signature _____ Date _____

Representative of thé Cup _____ Date _____

Date placed on calendar _____ Deposit received \$ _____

Date balance received _____ Amount \$ _____ Damage deposit \$ _____



How to Cut Your Cake - *Remove Each Layer and Place on Cutting Board Prior to Cutting Cake. Do Not Cut Cake on Cake Stand! Damaged Cake Stands Will Be Billed to the Host. This Stand is Valued at: _____*

For square cakes:

Starting approximately two inches from any straight side of the cake, drive a straight cut all the way across the cake, through the bottom. This cake is designed to be sliced in 1 inch slices. Place a glove on the hand opposite the one which you will be slicing with. Drive the knife through the cake and allow the sliced piece to fall onto your gloved hand. Place this piece on a plate. Continue slicing the first row this way. Repeat for the remaining rows of your square cake.

For hexagon shaped layers:

Starting approximately two inches from any straight side of the cake, drive a straight cut all the way across the cake, through the bottom. This cake is designed to be sliced in 1 inch slices, however, the first slice will be a 1 and one-half inch wedge. Place a glove on the hand opposite the one which you will be slicing with. Drive the knife through the cake and allow the sliced piece to fall onto your gloved hand. Place this piece on a plate. Continue slicing the first row this way. Repeat for the second, third, fourth and fifth rows of your hexagon cake.

For larger round cakes:

Imagine this layer as a smiley face. At the top of the cake, make a smile by driving a long knife straight down to the bottom of the cake, two inches from the edge. Place a glove on the hand opposite the one which you will be slicing with. Getting the first piece out is the most difficult part. This cake is designed to be sliced in 1 inch slices. Drive the knife through the cake and remove the first piece of cake with your gloved hand. After the first piece is removed, the rest are simple. Place your gloved hand into the empty space where your first piece of cake was, slice through the cake and the next slice will fall into your gloved hand. Place on a plate and continue slicing through the "smile". Once you get through the "smile", continue around the cake. Once you have served all the pieces around the exterior perimeter of the cake, repeat the process until you are left with the core of the cake, about 6 inches in diameter. Slice this in wedges, as you would a traditional round cake.

Listed on the reverse of this page are the items to return to thé Cup on _____:

If you have any questions, call this number _____.

Thanks! Enjoy your event, and enjoy your cake!

Wedding Cake Top Tier Storing Guide

The sweet tradition of celebrating your 1st anniversary by sharing the top tier of your wedding cake could turn sour if the cake isn't stored properly. No matter how fresh your romance remains, a stale cake is no way to remember that perfect wedding day. Just follow these simple tips to keep your cake as moist and delicious as possible.

Freezing the cake

Place the cake uncovered in the freezer just until the frosting is very firm, about 20 minutes. This will firm up the icing and prevent it from adhering to the wrap. Remove cardboard cake "board". Next, wrap the cake in plastic wrap, then in heavy-duty foil, trying to eliminate as much air space as possible without pressing on decorations. The more protection you give the cake, the less chance of freezer taste or freezer burn. Place the cake in the center of the foil and bring the two long sides together so that the edges meet. Fold the edges over several times until close to the cake. Proceed in the same way for the short ends. Delicate decorations can be protected further by placing the wrapped cake in a rigid box. Place foil-wrapped cake in Ziploc bag, making sure to remove any excess air with a straw.

Thawing the cake

To thaw cake, remove all wrapping; Ziploc bag, foil and plastic wrap and place it in the refrigerator overnight. It is best to keep the cake in a large airtight container such as a cake carrier or glass dome to avoid absorbing any odors. Iced cakes should be defrosted gradually to prevent moisture condensation or beading. Just before serving, let the cake rest at room temperature.

How to order more cakes

To order small special occasion cakes, make sure to call us two days in advance. Cakes serving more than 40 people require a one week notice.