

BROWN SUGAR

CUSTOM CAKES

Congratulations on your engagement and thank you for your interest in Brown Sugar Custom Cakes for your special day!

We know that you have a choice in wedding vendors and we're honored to be considered as your dessert caterer. Brown Sugar Custom Cakes has a reputation for creating beautiful and delicious cakes, cupcakes and desserts, and we aim to work closely with you to bring your vision to reality.

What sets us apart from other wedding cake bakers is that we will never ask you to pick a cake out of a catalog. We are always looking at new cake trends, and we love a challenge. In addition to wedding cakes, we also do groom's cakes, and dessert buffets.

If you have any questions or would like to schedule a cake tasting or receive a free quote, please feel free to email us at info@brownsugarcustomcakes.com or call at 843 441 3975.

Happy Planning,

Courtney Glover
Cake Artist and Owner

Please Note: Brown Sugar Custom Cakes is an appointment only, home cake studio located in the Northern Beaufort area. We are not your usual retail bakery. Our doors always remain closed.

Pricing is Subject to Change Without Notice.

Pricing

Cakes: Our **buttercream** iced wedding cakes begin at **\$4.25- \$5.50** per guest and **fondant** decorated wedding cakes range in price from **\$5.50- \$7.50+** per guest depending upon your design. **There is a minimum of \$350 for wedding cakes (before taxes, delivery, and rentals), with a minimum of 50 guest servings or more.**

Sculpted Cakes start at **\$7.00-\$10.00** per guest with a **minimum of 30 servings.**

11x 13, 3-layer, basic cake flavor, supplemental cakes are available for a fee of \$135 each, and feeds approx. 75. Supplemental sheet cakes are only available for guest counts of 130 and up. We only do faux cake layers for cakes 5 tiers and up.

Cake Tasting Boxes

Due to COVID 19, we no longer will be doing in person cake tastings. You are welcome to order a cake tasting box and discuss a pickup time and location with the decorator.

Cake tasting boxes are a prepaid fee of \$25 for two people. \$10 extra per person. Pick up at our home cake studio or in Beaufort City limits is included. A Bluffton or Hilton Head pick up is an extra \$10 for delivery.

If you secured your wedding date with a deposit before the tasting, the cake tasting box is free up to 2 people.

If you do not book with us, the fee goes towards the supplies used for the tasting.

Contact us for more information.

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Reserving your Date

To reserve your wedding date, **a \$350.00 deposit and a signed contract on file is required.** Deposits are nonrefundable even if your event is cancelled or postponed for any reason.

Your order is not guaranteed without a signed contract and a deposit. We book first come, first paid deposit basis. Your date is unconfirmed, and available to others, until both a deposit and a contract is received and on file. Receiving a quote does not reserve your date, and pricing is subject to change without notice.

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Outdoor Events

Buttercream cakes can only be made for indoor, air-conditioned venues or outdoor events during the late fall, winter, and early spring. **All outdoor or non-air-conditioned venues must order a fondant cake, No Exceptions. We will not do outdoor events in May-September unless an airconditioned space or refrigeration is provided for the cake, buttercream, or fondant.**

If you still prefer a buttercream cake for an outside venue, Brown Sugar Custom Cakes is not liable for damaged cakes.

Flowers and Cake Toppers

We do not provide fresh flowers for cakes. Flowers must be obtained from an outside source (florist, online, grocery store). We would gladly arrange fresh florals on the cake if provided, but we do not provide them. They are not included in your order if shown on an inspiration cake picture.

We do not suggest pedestal cake toppers because of the weight factor. If you are unsure about a cake topper, please contact us first before purchasing. Brown Sugar Custom Cakes reserves the right to refuse to place a cake topper because of the size and weight.

Delivery and Set-Up

Delivery services are for wedding orders only, which meet or exceed the \$350 minimum. We do not allow pick-up of any wedding cake orders. Delivery only.

*If your ceremony/reception is being held at a place with front gate security, please make sure there is a pass waiting for us. Security is very strict at some places, and failure to notify security in advance and provide the proper passes could result in extra incurred charges.

Downtown Beaufort, Bray's Island, Military Bases, Ridgeland/Yemassee *- \$35.00-\$45.00

Lady's Island, Coosaw, Dataw Island*, Saint Helena- \$55.00-\$75.00

Fripp Island*, Okatie*- \$75.00

Bluffton*, Hilton Head*- \$85.00-\$95.00

Palmetto Dunes Resort*-\$110.00

West Ashley/Downtown Charleston, Downtown Savannah- \$125-\$150

Locations not listed, please contact us for rates. We do not deliver to Daufuskie Island.

Cake Flavors

We do not make other cake flavors that are not on the list. At this time, we cannot accommodate those with food allergies, such as egg, nut, dairy, and sugar free

Basic Cake Flavors

Vanilla
White Chocolate Pound Cake
Dark Chocolate Cake
Southern Red Velvet

Premium Cake Flavors add \$0.50 per person

Strawberry Cake (Seasonal)
Pumpkin Spice (Seasonal)
Lemon
Carrot
Gluten Free Yellow
Gluten Free Chocolate
Gluten Free Red Velvet

Fillings

Grand Marnier Milk Chocolate Ganache*	Oreo Buttercream
Peanut Butter Buttercream	Cinnamon Buttercream
Raspberry Chocolate Ganache*	Raspberry Chambord*
Cream Cheese Buttercream	
Salted Caramel Buttercream	
Raspberry Buttercream	
Fresh Strawberries (Seasonal)*	* Additional Charge
Vanilla Buttercream	
Chocolate Buttercream	