



Sweet as Cake Custom Designs
A GUIDE TO AN EXTRAORDINARY CAKE
Located in Port Elgin, Ontario





A Cake of your Own:

A cake specifically designed for your event is exactly what you deserve. At Sweet as Cake Custom Designs, we work closely with our clients and give you personalized attention to insure your cake is customized for you and your event. We ask tailored questions to learn more about your vision of your special event to insure you have the cake of your dreams. I believe each client should have their dream cake because each moment only happens once, and that moment deserves something special and delicious.

And what's an event without cake anyways?





Pricing:



Custom Tired Cakes:

Custom tiered cakes are priced per serving ranging from \$6.00-\$15.00 increasing in price based on intricacy of design, cake flavor, number of servings and number of tier. Each cake is tailored to the event and the couple. Hand crafted sugar flowers are priced individually based on type of flower and intricacy, size and how many are needed to achieve the

look of the cake. Minimum Wedding Order is \$400.00



Wedding Cake and Cupcake Display:

Single tier decorated cake usually known as a slicing tier for a top of a cupcake display, 6" cake (8 servings) starts at \$50.00 and increase in price based on intricacy of design and/or number of servings. Price again per serving ranging from \$6.00- \$15.00

Standard cupcakes start at \$3.00/cupcake depending on flavor and intricacy of design

Mini cupcakes start at \$ 2.00/cupcake depending on flavor* note not all flavors can be made into mini cupcakes and design is limited in mini cupcakes. Cupcake toppers are priced individually based on intricacy of design* MIMINUM 1 DOZEN PER FLAVOUR *



Pricing:

Sweet Tables:

A customizable assortment of sweet treats to enhance your special event. Please contact us for a list of menu items available.

Minimum Sweet Table order is \$500.00



Custom Cookies:

Buttery vanilla sugar cookies, custom designed for that special event. Makes a great guest favor as well.

Custom Cookies start at \$35.00/dozen depending on intricacy of design and size of cookie.

* Cookies come individually bagged and tied with matching ribbon.

* will add tags to cookie bags no extra charge as long as supplied to me before cookie order is due

* 1 DOZEN MINIMUM ORDER *



Cupcakes:

Standard Cupcakes start at \$3.00/cupcake depending on flavor and intricacy of design.

Mini Cupcakes start at \$2.00/cupcake depending on flavor.

* note not all flavors can be made into mini cupcakes and design wise is limited in

mini cupcakes Cupcake Toppers are priced individually based on intricacy of design. * MINIMUM 1 DOZEN PER FLAVOR





Pricing:



Celebration Cakes:

2 tier celebration decorated cakes start at \$150.00 with a minimum of 25 servings and increase in price based on intricacy of design and/or number of servings. Price per serving ranging from \$6.00-\$15.00



Single Tiered Cakes:

Single tier decorated cakes 8" cake (serving around 12-15 servings) start at \$75.00 and increase in price based on intricacy of design and/or number of servings. Price per serving ranging from \$6.00-\$15.00



1st Birthday Smash Cakes:

6" buttercream decorated cake comes in your choice of flavor from the classic menu. Smash cakes start at \$30.00 depending on intricacy of design.



Cake Menu:

Custom created and tailored to fit your vision and surely WOW your guests. Cakes are baked from scratch using high quality ingredient. Each cake is custom created to deliver a truly delectable eating experience.

Classic Flavors:

Vanilla Bean:

~ Classic vanilla bean cake filled with Madagascar vanilla buttercream

Vanilla Switch:

~ Classic vanilla cake filled with a creamy chocolate ganache

Double Chocolate:

~ Rich moist fudgy chocolate cake filled with creamy chocolate ganache

Chocolate Switch:

~ Classic chocolate cake filled with a vanilla buttercream

Chocolate Vanilla:

~ Mixture of our vanilla and chocolate cake marbled together filled with a vanilla buttercream

Funfetti:

~ Buttery vanilla layer cake filled to the brim with rainbow sprinkle and vanilla buttercream

Red Velvet:

~ Classic red velvet cake filled With a cream cheese frosting,

Lemon:

~ Lemon infused cake filled with a lemon buttercream

Specialty Flavors:

Lemon Raspberry:

~ Lemon infused cake filled with a lemon curd, topped with a raspberry buttercream

Strawberry Delight:

~ vanilla cake filled with a strawberry curd and topped with a strawberry buttercream

Carrot: ~ Moist carrot cake with the addition of pineapple (nut free)
With a cream cheese buttercream



Cake Menu:

Specialty Flavors:

Cookie N Cream:

~ Oreo infused vanilla cake filled with vanilla buttercream and cookie crumble

Maple French Toast:

~ Buttery brown sugar cake filled with gooey cinnamon caramel pecan filling and topped with a maple buttercream

Berry Blast:

~ Fresh strawberry, raspberry and blueberry infused vanilla cake filled with a mixed berry buttercream

Dulch de Leche:

~ Caramel infused vanilla cake filled with a creamy caramel and topped with vanilla buttercream

Pink Lemonade:

~ Pink lemon cake topped with a light pink lemon cream cheese buttercream

Pumpkin Spice:

~ Traditional pumpkin spice Cake filled with a brown sugar Buttercream

Double Chocolate Cookie:

~ chocolate cake with an Oreo baked inside filled with a chocolate ganache & cookie crumble

Strawberry Shortcake:

~ moist vanilla cake with layers of fresh strawberries topped with a vanilla buttercream

Caramel Apple:

~cinnamon spiced cake filled with an apple caramel filling topped with a vanilla buttercream

Boston Cream:

~ classic vanilla cake filled with a French vanilla curd topped with a creamy chocolate ganache

White Chocolate Raspberry:

~ vanilla cake layers filled with a raspberry curd and topped with white chocolate buttercream

Banana:

~ moist banana caked filled with a caramel filling topped with a banana buttercream



Cake Menu

Exclusive Flavors:

Neapolitan:

~ Layers of vanilla, strawberry and chocolate cake filled with a vanilla buttercream

Irish Strawberry Shortcake:

~ Irish cream infused cake with layers of fresh strawberries topped with an Irish Cream buttercream

Pina Colida:

~ Refreshing coconut rum cake filled with a pineapple filling and topped with a coconut buttercream and toasted coconuts

Strawberry Champagne:

~ champagne infused strawberry cake filled with a strawberry buttercream

Servings:

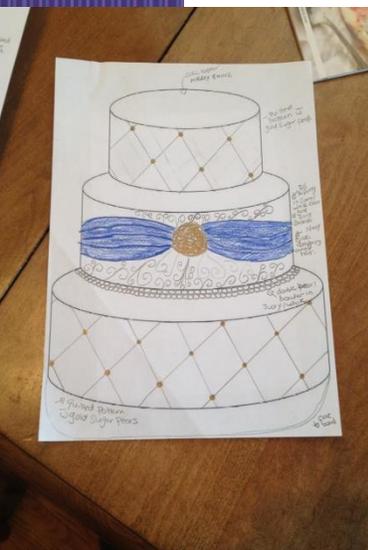
Servings are based off the standard cutting guide used by most caterers and venues. If the cake is not the main dessert, we recommend 65% of the number of guests.





Design:

We work with you to create a custom cake specifically for you and your event. During the process your cake will be customized according to several design elements and needs.



Sweet Reviews:

Jenna is amazing! Not only was our wedding cake & cupcakes incredible, she arranges drop off times with your location etc. which was a huge relief having one less thing to think/worry about on your big day. Highly recommend her services and delicious creations!

~ Melissa B

Jenna did our wedding dessert table this past summer and it couldn't have been more perfect! She was timely in her responses and her attention to detail and our theme was impeccable. I would 100% recommend Jenna to anyone.

~ Cait M

Thank you Jenna! We loved the cake with both design and taste. It was beautiful and everything we were hoping for. We also received a lot of compliments on it.

~ Amy & Alex



F. A. Q.

Questions? Here are the answers! If you have a question that is not answered below please feel free to send me an email.

Q ~ WHEN SHOULD I BOOK MY CAKE?

Wedding Cakes: should be booked 4-6 months in advance. I do my best to accommodate all orders however in order to allow me the time to create and ability to save your date. For weddings taking place May - September I recommend booking your cake as soon as possible as those weekend tend to fill up fast. Currently booking 2020 – 2021 weddings. Of course there are special situations that do arise and short planning is needed, just contact me and let's see what we can do.

Celebration/Event Cakes & Cupcakes: for celebration/event cakes and cupcakes 4 - 6 weeks in advance is all that is needed.

Q ~ HOW MUCH DO YOUR CAKES COST?

Each of my cake are custom designed with each client in mind paying close attention to detail and any special request they may have. With that being said many factors are involved in determining the cost of the cake as every cake is custom and priced individually. Cake pricing factors include such things as number of servings, cake flavors, intricacy of design, and number of tiers and so on. Cakes are priced per serving ranging from \$6.00- \$15.00

Q ~ DO YOU HAVE A RETAIL STORE WHERE I CAN WALK IN AND PURCHASE A CAKE OR VIEW OUR WORK?

Not Yet! I am a home based custom cake studio located in Port Elgin Ontario. I meet with my clients from my home office space. I schedule one on one appointment with my clients to discuss their dream cake as that time is dedicated just to you. If you would like to view my work please check out Sweet as Cake Custom Designs Gallery to see my previous work.

Q ~ CAN I HAVE A DIFFERENT FLAVOR OF CAKE IN EACH TIER?

Yes of course you can. I offer a wide variety of flavors to make sure everyone's tastes are covered.



F. A. Q.

Q ~ DO YOU OFFER CAKE TASTINGS?

Yes! Cake tastings are offered to all wedding couples with an addition of 2 extra people and you have the opportunity to try 3 flavors of your choice. Consultations are \$35.00 if you choose to book with us that money is put directly towards the price of your wedding cake

Q ~ WHAT SHOULD I BRING TO MY CONSULTATION?

During your consultation we will work together designing a cake that embodies your vision on your day. Please bring anything that you would like to incorporate into your design or is inspiration behind your vision. We can pull inspiration from dress, invitations, fabric/color swatches, venue, centerpieces, décor, theme, floral bouquets anything that will assist in visualizing the look of your day and designing the cake to match

Q ~ I HAVE A PHOTO OF A CAKE I LOVE, CAN YOU RECREATE IT?

If you saw a photo of a cake you liked please bring it with you to the consultation. I will use that photo as a source of inspiration and feel for your cake and work with you to design something that speaks to you but not replicate it exactly. I believe each client should have a custom cake designed for them. Your cake should be special for you!

Q ~ DO YOU DELIVER THE CAKE OR CAN I PICK IT UP?

Wedding Cakes: YOU CAN NOT PICKUP. I do deliver and setup everything. A delivery fee may incur depending on distance to the venue. The price is in addition to the cost of your cake.

Celebration/Event Cakes & Cupcakes: you can pick up, I will give you a how to transport and look after your cakes and cupcakes. Delivery is available if needed. A delivery fee may incur depending on distance. The price is in addition to the cost of your cake. Any cakes 3 tier or tall I will not let be picked up as you need to properly know how to transport the cake and delivery is necessary.

Q ~ DO YOU OFFER GLUTEN FREE AND DAIRY FREE OPTIONS AND ARE YOU A NUT FREE FACILITY

I do offer a limited menu of gluten free and dairy free cake flavors. Please contact us to see your menu. I am not a nut free facility as my main cake menu does offer nuts at this time.



About Sweet as Cake Custom Designs:



Welcome to Sweet as Cake Custom Designs

A Port Elgin Ont, home based cake studio run by cake artist Jenna Kreller-McKee. It is my goal to provide my clients with beautiful, detailed custom cakes that are not only stunning but taste delicious as well.

Sweet as Cake Custom Designs is owned and operated by cake artist Jenna Kreller-McKee in Port Elgin, Ontario. Jenna studied and trained at Fanshawe College in London Ont, where is became a Chef. After graduation Jenna went on to study and train at the world -renound Pastry School, Bonnie Gordon College of Confectionary Arts, Toronto Ontario.

Jenna created custom pieces for her client's special events with an attention to detail and unique creative flair. Each custom cake coming out of Sweet as Cake Custom Designs is the perfect combination of the client's vision and Jenna unique creative style and elegance.

