



WEDDING WELCOME

I am so excited you reached out! I have a lot of information and I am sure you have lots of questions. Hopefully I can answer many of them for you.

Welcome to Ampersand Cake Co. LLC!

With its pin-pointed offerings and conservative availability, Ampersand Cake Co. LLC is designed to serve the couple who is looking for a custom experience, removed from a larger bakery operation.

I want to create a delicious finale to your wedding meal that you are excited to see and proud to serve!

Ampersand offers custom wedding cakes, cupcakes and dessert buffets from simple to extravagant. While I specialize in buttercream designs, I am also skilled in fondant as well as sugar floral work and accent pieces. My goal is to create a clean look in any design- even a cake with rustic design should be clean and polished!

Wedding Cake Pricing

\$4+/serving

All flavors included, Filling always included

Different Flavors per tier no extra charge

Fondant add \$.50 per serving

Gumpaste flowers quoted by the project

Kitchen Cake Sizes available to serve 10-108 at reduced pricing per serving

CUPCAKES

\$2.55/cupcake, filled and garnished

Includes Ampersand Signature Garnishes OR basic colored icing swirls, colored pearls or sprinkles, white cupcake liners

Does not include gum paste or buttercream flowers, special liners, intricate designs (will be quoted by the project)

Some display options available for deposit.

Dessert Buffets

- expect 3-4 pieces per guest
- Sold by the dozen
- Cookies, cheesecake, cream puffs, tartlets, brownies and more!
- Prices vary from \$12-\$24/dz depending on the item

All Ampersand weddings must meet a \$250 minimum purchase to qualify for the full wedding experience. This includes the option of delivery, an in person private consultation, and the optional tasting credit. We also offer a line of small cakes for micro weddings as well as pickup options for our desserts and cupcakes.

Tasting Options:

Once we have had a conversation about your date, location and needs, we offer some options to sample our work.

Dessert Buffet: A \$10 credit towards anything in our case during retail hours- including any dessert item, cupcake or cookie with approved available date/location/guest count.

Cupcakes or Cake: A 4 count of cupcakes off our weekly menu during retail hours- limit 1- 4 pack per couple, with approved available date/location/guest count.



FAQS

HOW MANY WEDDINGS DO YOU TAKE PER WEEKEND? 1-3 DELIVERED WEDDINGS, DEPENDING ON SIZE AND LOCATIONS, IN ADDITION, I DO TAKE WEDDING PICKUP ORDERS ON BOOKED DATES.

HOW MUCH DOES DELIVERY COST? DELIVERY AND SETUP RUNS \$50 FOR UP TO 30 MILES FROM OUR LOCATION (127 N WISCONSIN AVE DENMARK 54208) AND \$75 31-55 MILES. LOCATIONS WITH A 54208 ZIP ARE \$25 SETUP FEE ONLY.

HOW MANY CUPCAKE FLAVORS SHOULD I CHOOSE? I RECOMMEND 2 DOZEN PER FLAVOR- SO 100 CUPCAKES WOULD BE AROUND 4 FLAVORS. YOU MAY CHOOSE LESS THAN THAT VARIETY, BUT THAT IS THE MOST I RECOMMEND.

HOW MANY CAKE FLAVORS CAN I CHOOSE? YOU MAY CHOOSE AS MANY FLAVORS AS YOU HAVE TIERS/CAKES. KEEP IN MIND YOUR TOP TIERS ONLY USUALLY SERVE 4-10, SO I RECOMMEND ASKING FOR GUIDANCE TO BALANCE FLAVOR NUMBERS.

DO YOU HAVE STANDS WE CAN RENT? I HAVE SEVERAL STAND OPTIONS FOR BUFFET STYLE DESSERTS, CUPCAKE BUFFETS, CUPCAKE TOWERS AND CAKE PEDESTALS. THERE IS A EQUIPMENT DEPOSIT FOR THESE ITEMS THAT WILL BE RETURNED WHEN THE ITEMS ARE RETURNED. ALL ITEMS ARE FOOD-SAFE. I DO NOT OFFER UNFINISHED WOOD ITEMS LIKE CRATES, ETC. YOU MUST SUPPLY THOSE ITEMS YOURSELF.

DO YOU OFFER GLUTEN FREE, VEGAN, DAIRY FREE, SUGAR FREE, EGG FREE, PEANUT FREE, NUT FREE ITEMS? AT THIS TIME WE ARE NOT AN ALLERGEN FREE FACILITY. WE CAN BAKE WITH GF FLOUR FOR CERTAIN CAKE/CUPCAKE FLAVORS. THAT SAID, WE DO NOT GUARANTEE A GLUTEN FREE ITEM. WE ARE NOT ABLE TO APPROPRIATELY SERVE OTHER ALLERGIES. I RECOMMEND HAPPY BELLIES IN APPLETON FOR GF OPTIONS.



CAN WE DO A DUMMY TIERED CAKE AND KITCHEN CAKES? YES! I'D BE HAPPY TO DISCUSS THIS WITH YOU. KEEP IN MIND THAT CAKE DUMMIES STILL COST MONEY, AND YOU WILL STILL BE CHARGED FOR TIME AND SUPPLIES TO CREATE THE DUMMY CAKE. YOU MAY SAVE SOME \$\$, BUT NOT AS MUCH AS YOU MAY LIKE. SOME VENUES REALLY LIKE THIS OPTION AS IT ALLOWS THEM TO BEGIN CUTTING THE CAKE EARLY AND IS MUCH EASIER THAN DECONSTRUCTING A STACKED CAKE.

HOW MUCH SHOULD I ORDER? ONLY YOU KNOW YOUR GUESTS, HOWEVER IT WILL DEPEND ON YOUR MEAL AND WHAT YOU ARE OFFERING. I RECOMMEND 1 CAKE SLICE PER GUEST OR SLIGHTLY UNDER, AND 1 CUPCAKE PER GUEST. I RECOMMEND 3-4 BITE SIZED DESSERTS FOR BUFFETS AND IF ALSO OFFERING CUPCAKES, I RECOMMEND YOU PICK THE AMOUNT OF CUPCAKES FIRST AND REMOVE THAT NUMBER FROM YOUR SERVING COUNT BEFORE CHOOSING THE REST OF THE DESSERTS.

DO YOU OFFER MINI CUPCAKES? AT THIS TIME WE DO NOT.

WHEN DO YOU NEED TO FINALIZE AND INVOICE US? I NEED FINAL DETAILS BY 1 MONTH PRIOR, INVOICING IS DUE AT THE 1 MONTH MARK. YOU MAY ADD CAKE UP TO 2 WEEKS OUT, SO I SUGGEST YOU ORDER LIGHT AND ADD CAKE/DESSERTS IF NEEDED.

CAN WE MOVE OUR DATE OR CANCEL? PER CONTRACT, THE \$50 RETAINER IS NONREFUNDABLE AND NONTRANSFERABLE. CANCELLATIONS MORE THAN 30 DAYS PRIOR WILL RECEIVE A REFUND LESS THE \$50 RETAINER, LESS THAN 14 DAYS A 50% REFUND LESS THE RETAINER (50% OFF THE BALANCE, NOT INCLUDING THE RETAINER), AND LESS THAN 14 DAYS, THERE IS NO REFUND. CREDIT IS NOT GIVEN FOR THE RETAINER- THIS WAS YOUR SPOT THAT WAS BEING HELD FOR YOU.

WE ARE GETTING MARRIED OUTSIDE. IS THIS A PROBLEM?

IN ONE WORD- YEP. OUR PRODUCTS ARE MADE WITH FRESH CREAM, BERRIES, CREAM CHEESE AND ALL SORTS OF OTHER GOODIES THAT ARE TIME AND TEMPERATURE SENSITIVE. THEY WILL MELT IF LEFT IN HOT WEATHER. GUARANTEED- NOT CHANCY, 100% GUARANTEED. I RECOMMEND THAT YOUR ORDER BE STORED IN THE COOLER OR AIR CONDITIONED SPACE UNTIL RIGHT BEFORE SERVING. I WILL NOT SET UP TEMPERATURE SENSITIVE FOOD OUTSIDE UNLESS IT IS TO BE SERVED IMMEDIATELY. EXTRA CHARGES WILL ACCRUE FOR LATE SETUPS TO ACCOMMODATE TEMPERATURE CONCERNS. I LOVE YOU AND YOUR PLANS, BUT THAT MEANS I TAKE CARE OF THE FOOD FOR YOU TO GIVE YOU THE BEST.

