

# 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](mailto: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 remain closed at all times. Only those clients with scheduled consultation times are allowed into the studio.**

## **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 \$250 for wedding cakes/dessert tables (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 \$125 each, and feeds approx. 75. Supplemental sheet cakes are only available for guest counts of 130 and up. We do faux cake layers for cakes 5 tiers and up.**

## **Tasting Consultation**

Please call or email to set up a tasting consultation appointment. During your consultation, we will discuss your reception and vision, search through photos, and find inspiration for the perfect design. All of this while enjoying delicious samples!

**Consultation appointments are a prepaid fee of \$35 for two people, \$45 for three, with each additional person, \$10.00.**

**If you secured your wedding date with a deposit before the tasting appointment, the cake tasting is free up to 4 people.**

**If you book with us during or after your cake tasting, the tasting fee is credited to your final balance.**

**If you do not book with us, the fee goes towards the consult time and supplies used for the tasting. Contact us for more information.**

**Please note, not all Saturday's are available for consult appointments, and we do not hold appointments on Sunday's or Mondays.**

## **Reserving your Date**

To reserve your wedding date, a \$250.00 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.**

## **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 July or August 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**

If flowers are provided by an outside source, we can place up to 25 stems on the cake for free, with each additional arranged stem \$0.25 each. Flowers are not provided by Brown Sugar Custom Cakes.

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 \$250 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.

### **Beaufort County**

Downtown Beaufort, Ridgeland/Yemassee, Bray's Island, Military Bases\*- \$20.00-35.00

Lady's Island, Coosaw, Dataw Island\*, Saint Helena- \$45.00

Fripp Island\*, Okatie\*- \$55.00-\$65.00

Bluffton\*, Hilton Head\*- \$75.00

Palmetto Dunes Resort\*, West Ashley/Downtown Charleston, Downtown Savannah- \$90.00

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

### 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
Fresh Raspberries (Seasonal)*	
Salted Caramel Drizzle*	
Vanilla Buttercream	
Chocolate Buttercream	

## Cupcake Flavors

**Regular Cupcake \$2.25 ea, Filled cupcake \$2.50 ea\*, 24 cupcake minimum per flavor**

**Mini Cupcake \$1.25 ea, Filled cupcake \$1.50 ea\*, 48 cupcake minimum per flavor**

### **Key Lime Pie\***

Vanilla Cupcake with Graham Cracker Crust and Key Lime Filling, Cream Cheese BC, Crushed Graham Cracker and Lime wedge garnish

### **Maple Bacon**

Vanilla Cupcake with Maple infused BC, Bacon garnish

### **Southern Red Velvet**

Red Velvet Cupcake with Cream Cheese BC, Pecan/Walnut garnish optional

### **S'more**

Chocolate Cupcake with Graham Cracker Crust, Dipped or Drizzled with Chocolate Ganache, Marshmallow Flavored BC, Graham Cracker and Mini Hershey's bar garnish

### **Peanut Butter Cup**

Chocolate Cupcake with Peanut Butter BC, and Mini Peanut Butter Cup garnish

### **Cookies and Cream**

Chocolate Cupcake with Oreo BC, Oreo Garnish

### **Strawberries and Cream (Seasonal)**

Fresh Strawberry Cupcake with Strawberry Cream Cheese BC

### **Spiced Pumpkin (Seasonal)**

Spiced Pumpkin Cupcake with Cinnamon BC, Salted Caramel Drizzle

### **Lemon Raspberry\***

Lemon Cupcake, Filling, Vanilla BC, Fresh Raspberry Garnish

Pricing is Subject to Change Without Notice.

**Carrot Cake**

Moist Carrot Cupcake with Cream Cheese BC, Walnut Garnish optional

**Vanilla**

Vanilla Cupcake with any buttercream icing

**Chocolate**

Dark Chocolate Cupcake with any buttercream icing

**Gluten Free Chocolate or Yellow +\$0.50**

Gluten Free Chocolate Cupcake with Vanilla or Chocolate BC