



Information Guide

We've created this handy information guide to help answer any questions you may have regarding our cakes.



Table of Contents



<u>PRICING GUIDE</u>	3
<u>HOW DO I BOOK MY CAKE</u>	4
<u>DEPOSITS & PAYMENTS</u>	5
<u>ICING STYLES & FINISHES</u>	6
<u>STENCIL PATTERNS</u>	8
<u>FLOWERS</u>	10
<u>DECORATIONS</u>	11
<u>DELIVERY & SET-UP</u>	11
<u>CAKE COLLECTIONS</u>	13
<u>TRANSPORTING YOUR CAKE</u>	14
<u>CAKE SAMPLE BOXES</u>	15
<u>CAKE SIZES & HEIGHTS</u>	16
<u>CAKE SERVING GUIDE</u>	17
<u>OTHER GOODIES</u>	18



Pricing Guide



All our Wedding/Engagement & Birthday/Celebration cakes require the same amount of love, time, skill & quality ingredients to create so, our prices are the same dependant on the style & size you require.

What is included in our prices:

- ♥ **Cake size & height as specified**
- ♥ **Your choice of flavour from extensive menu + complementing fillings + buttercreams**
To view our flavour range, click [HERE](#)
- ♥ **Your choice of Semi-Iced, Fully Iced or Ribbon Iced Vanilla Swiss Meringue Buttercream finished in a colour of your choosing**
- ♥ **Cake Flowers: Small cluster of single colour seasonal roses 3-4 heads dependant on size (additional flowers are \$10/stem)**
- ♥ **Decorations as listed on your quote**

Additional Extras:

- ♥ **Textured & Blended Watercolour finishes, Stencil Patterns, Hand painted lustre dust, Macarons, Chocolate Drips/Sails, Additional Florals, Fresh fruits, Gold Leaf, Donuts, Cake Toppers, Cupcake Stands, Delivery etc.**



How do I book my cake



Booking your cake with us is easy, just follow these simple steps.....

Simply reply by email to the quote we sent you with the following information:

1. Your chosen size/options

2. Your chosen cake flavour from our delicious range + your chosen filling + your chosen buttercream flavour filling

(You can view our menu by clicking [HERE](#))

3. Any optional extras i.e. extra flowers, chocolate drips, hand painted stencils etc...

4. We will then prepare & email you a copy of your invoice & meeting invitation (for collections only)

5. Pay your deposit within 48 hours to confirm your order or pay the full amount by the due date for orders less than 1 month away

6. Please note your order is not confirmed until a deposit/payment is received

7. For cake collections - you will receive a meeting request with the collection address & transportation details

8. For Delivery's - We will confirm a delivery time with your venue the day prior to your event to ensure your cake is at its best when you arrive for your event.



Deposits & Payments



Deposits/Payments

Once you have advised us you accept your quote a deposit or full payment is required to secure your order.

For orders placed with more than a months' notice a 50% deposit is required to be paid within 48 hours.

For orders placed with less than a months' notice full payment is required by the due date.

We do not hold dates and bookings are not confirmed until a deposit has been received!

Payment Methods

We only accept payment via bank transfer and the details are listed on the bottom left side of your invoice.

We do not accept cash, credit card or any other forms of payment.

***Please note payments can take up to 48 hours to appear in our accounting system or longer if your payment was made over a weekend or public holidays.**



Icing Styles & Finishes



On the next few pages, you will see the icing styles and finishes that we offer.

Semi Iced

Icing is scraped back once applied to reveal small sections of the cake.



Fully Iced

A full coverage of icing white or coloured.



Ribbon Iced

A full coat of icing is applied then scraped back to create the ribbon design.



Ombre

A full coat of icing is applied in 3 shades of the same colour going from light to dark



Rustic Slap

A full coat of icing is applied then scraped back to create the slap design.



Textured Watercolour

Dobs of coloured icing is applied & lightly scraped back to create a textured design.



Cake My Day
by Jo

Blended Watercolour

A full coat of icing is applied along with dobs of coloured icing that is scraped back to create a blended design.



Hand Painted Lustre Dust

A full coat of icing is applied then it is hand painted with Gold/Silver/Rose Gold edible lustre dust paint.



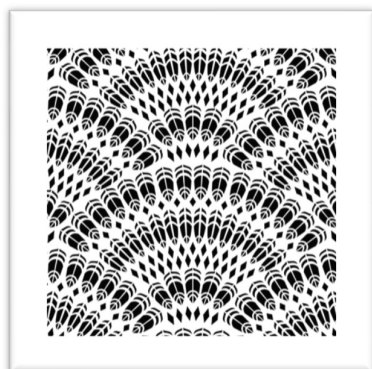


Stencil Patterns



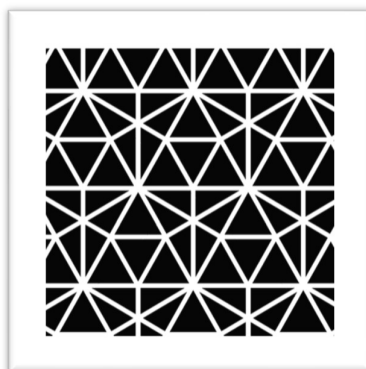
On the next few pages, you will see the stencil patterns we offer.

Nirvana



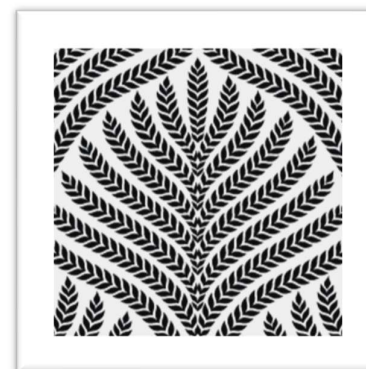
Royal (Partial Stencil)

Ruby



Emerald

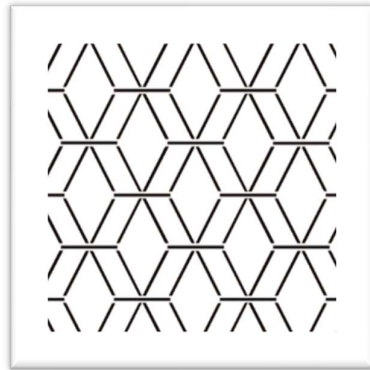
Harvest



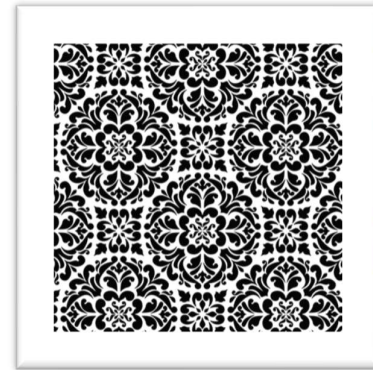
Scarlet



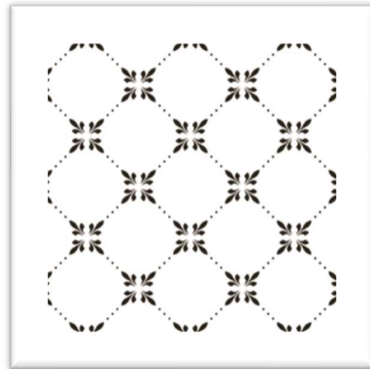
Havana



Celeste



Eden (Partial Stencil)





Flowers



Cake My Day by Jo can provide a limited range of fresh seasonal flowers (mainly roses and natives) for your cake and this is included on your quote.

If you wish to have add more flowers than quoted an additional fee will apply.

Unfortunately, we no longer supply undecorated cakes for you or your florist to place flowers onto due to food safety regulations.

If you require a specific flower or type to fit your theme, we are happy for you or your florist to provide us with some flowers. Flowers provided by you, or your florist must be supplied the day prior to your event as stems only - no wires, no parafilm (florist tape) or posy's.

We are unable to work with any flowers supplied to us that have already been wired, para-filmed, posy style or placed in oases by you or your florist.

We charge a fee of \$25.00 which covers food safing prep/washing/sealing and safe placement onto your cake to limit cross contamination.

Some popular flower choices whilst beautiful are toxic and as such are not suitable for us to use on your cake. (These include but are not limited to Baby's Breath, Lily's, Tulips, Hydrangea's, Frangipanni & some Eucalyptus varieties).

Artificial Flowers

We are happy for you to supply us with Artificial flowers as these are a great alternative when the flower you want is not in season or as previously mentioned toxic.



Decorations



2D Non-Edible Decorations

You may read on your quote that we have incorporated 2D non-edible images into your design. Adding non-edible decorations to your cake is a fun way to incorporate some personalisation into your cake design. We can print photo's that are sentimental to you or use pictures from the web.

All our non-edible 2D decals are hand made using a combination of plain & glitter cardstock. They are attached to your cake using skewers/toothpicks and should be removed before serving your cake.

Below are some examples of cakes using 2D non-edible images.





Delivery & Set-Up



Delivery

Cake My Day by Jo provides delivery for wedding cakes only to your venue within Brisbane metro region.

As we have a limited delivery schedule, it books out quickly (especially on weekends), so to avoid disappointment we suggest you provide at least 1 months' notice prior to your event.

If you have booked us to deliver your cake, we will arrange with your vendor a suitable delivery time 1-2 days prior to your event.

Set Up

Your cake will be delivered to the venue and either placed on display (weather permitting) or placed in the venue's fridge (not all vendors will allow this, and it is best you check with your venue prior to submitting an enquiry) for safe keeping until it is suitable to be placed on display.

*It's important to note that our cakes are buttercream and require an air-conditioned environment when on display (especially in summer).
If your venue is not air-conditioned, we will be unable to supply you with one of our cakes.*

Extra's

We will supply your venue with a take home box so that you can take any leftovers home.

We will provide your venue with cake cutting instructions to ensure that they serve the maximum number of serves.



Cake Collections



We only allow the collection of our single tier and small standard two-tier cakes (max 6" & 8") by our clients, this is to ensure that your cake will arrive at its destination safely. Larger cakes require professional delivery as they are more delicate and difficult to transport.

All cakes being collected from our Stafford studio will receive a meeting invitation with their allocated collection time (we allow 15 minutes for each collection) and a copy of our transportation guide.

ALL COLLECTIONS ARE NON-CONTACT - SO YOU DON'T EVEN HAVE TO GET OUT OF YOUR CAR 😊

General Collection Times

Tuesday - Thursday - AM/PM collection time must be arranged when booking your cake to ensure we are available

Friday's - AM collection time must be arranged when booking your cake to ensure we are available.

Limited PM collection times available dependant on our PM delivery schedule.

Saturday's - 9AM - 12pm, you will be allocated a collection time when you place your order.

(This is our busiest collection time, and we ask that you adhere to your allocated time slot)

Sunday's - Closed - you can opt to collect your cake on the Saturday morning and keep it in the fridge overnight

Monday's - By appointment only



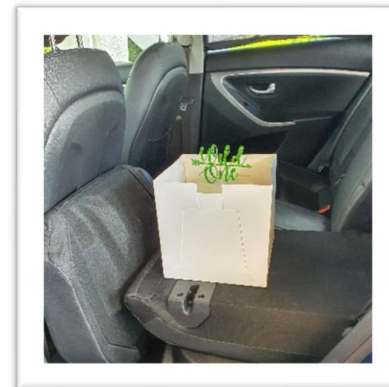
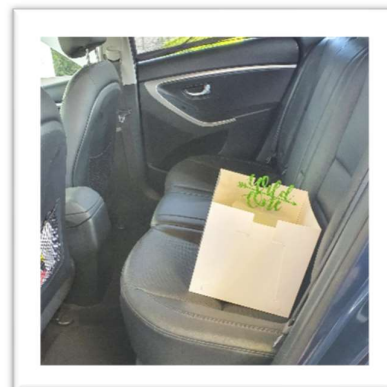
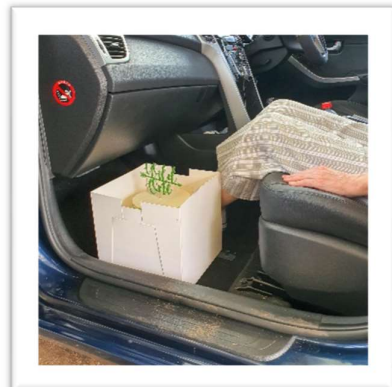
Cake Transportation



When you book your cake for collection with us you will receive a meeting invitation which will have a detailed collection/transportation guide attached. It is important that you take a moment to read this document.

If you are not the person collecting the cake, please make sure you have forwarded this guide to the collector for them to read prior to collection. (You have paid good money for your cake, we have put a lot of time and effort into creating it and will not allow a cake to leave our premises if we do not believe it will make it safely to its destination).

The pictures below show the correct way to transport your cake.





Cup Cake Sample Boxes



Our cup cake sample boxes are available to anyone who loves cake, wants cake, needs cake, will die without cake!

Available for collection between 9am - 12pm on selected Saturdays throughout the year.

Cost - \$35.00

***Our cup cake sample boxes contain 6 sample cupcakes of our most popular flavours (chosen by us).
These are big enough for 2 people to share (or not, no judgement here)***

****As we bake all our sample cakes fresh for each selected date, we cannot offer sample boxes outside our set dates.***

****Specific flavours or gluten free options are not available for our cup cake sample boxes.***

To book your cup cake sample box click [HERE](#)



Cake Sizes & Heights



Standard Height Tiers (for tiered cakes only)

Our standard height tiers are approx. 5 - 6 inches high and consists of 3 layers of cake with 2 layers of filling

Tall Tiers

Our tall height tiers are approx. 7 - 8 inches high and consists of 4 layers of cake with 3 layers of filling

STANDARD HEIGHT TIER

Approx. 5" - 6" Tall - 3 Layers of Cake - 2 Layers of filling



TALL TIER

Approx. 7" - 8" Tall - 4 Layers of Cake - 3 Layers of filling





Cake Serving Guide



To be able to correctly cut your cake and get the recommended number of serves you can refer to our chart below.

Standard Tier Serving Sizes

- ♥ 3 layers of cake per tier
- ♥ Tier height is Approx. 5"

Coffee Serve
1" x 1" x 3

Dessert Serve
1" x 2" x 3

Tall Tier Serving Sizes

- ♥ 4 layers of cake per tier
- ♥ Tier height is Approx. 8"

Dessert Serve
1" x 1" x 4

Coffee Serve
1" x 1" x 2

For Coffee Serves
Cut in Half

Cutting Your Cake

Our cakes come in a choice of two height sizes

- Standard (3 layers of cake)
- Tall (4 layers of cake)

Our standard tier cakes are designed to be served as 1" x 2" x 3 layers of cake per dessert serve & 1" x 1" x 3 layers of cake per coffee serve.

Our tall tier cakes are designed to be served as 1" x 1" x 4 layers of cake per dessert serve & 1" x 1" x 2 layers of cake per coffee serve.

Dessert servings

are recommended when serving your cake as the only dessert

Coffee servings

are recommended when your cake is accompanying other desserts, lolly bars or cocktail parties



Other Goodies



At Cake My Day by Jo we don't just make cakes we have a whole range of delectable goodies for you to add to your order or to order separately.

- Other Goodies**
- Cookies**
- Cupcakes**
- Cupcake Towers**
- Donuts & Donut Towers**
- Monogram/Number Cakes**

