

DEPOSITS & POLICIES

If you choose to have Ashley Bakery create your cake, we require a \$250.00 deposit to guarantee the date and place your order.

Your order is not guaranteed without a contract and a deposit.

Dates are reserved on a first come, first paid basis. The deposit reserves your date and will be applied toward the final price of your cake.

If the wedding or order is cancelled, it is our policy that your deposit will not be refunded. The prices effective when we receive the deposit are the prices you receive on your cake.

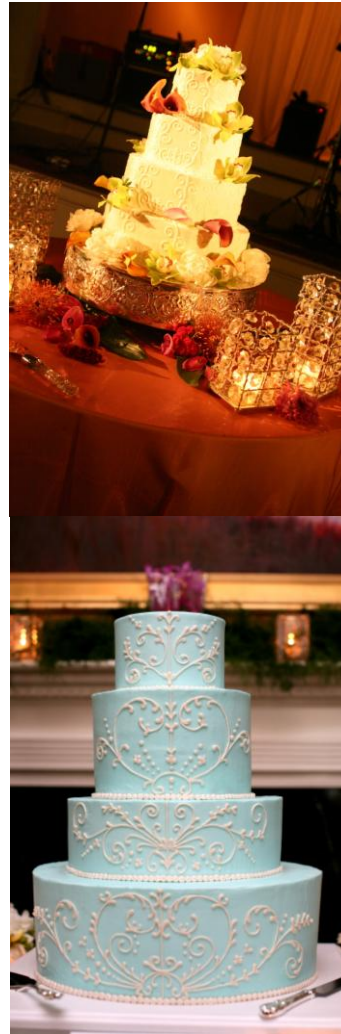
All cakes must be paid in full one month prior to the delivery date. If the final payment is made later than this, payments may be made by cash or credit card only.

The minimum size for a tiered wedding cake is a 10in and a 6in stacked or columned. This cake serves approximately 45 and may be picked up from the bakery.

We do not provide fresh flowers for cakes. These need to be ordered from and arranged by your florist. If we do need to arrange flowers, we MUST know before delivery.

DELIVERY AND SET-UP

Delivery and set up around the Charleston area starts at \$50. Delivery and set up to Kiawah, Seabrook, Dunes West, Citadel Beach House, etc., starts at \$65. Sunday wedding cake deliveries starts at \$90.



ASHLEY BAKERY

EST. 1988

Wedding Cakes



www.ashleybakery.com

1662 Savannah Hwy.
Charleston, SC 29407

843-763-4125

*Brides are seen by appointment only please.
Due to the volume of design work,
we must limit all appointments to one hour.*

WEDDING CAKES

Ashley Bakery has been expertly baking and creating beautiful and delicious wedding cakes since 1988.

We are often booked six or more months in advance during the busy wedding months of March through November. Because you and your cake deserve special attention, we limit the number of cakes we do in a weekend. Please be sure to reserve your date early. When you come in for a consultation, expect to spend about an hour. You may bring photos of your dress and attendants' attire, photos from magazines and ideas from your reception to aid in your planning. You may also want your own design interpreted into the cake.

RENTALS

We have an assortment of cake stands available for rent at \$35 each. The stands must be returned to the bakery by the Wednesday following the wedding.

FROSTINGS

Our delicious Vanilla Almond Buttercream is included in the serving price. Fondant frosting is available starting at an additional \$1.50 a serving. Additional specialty frostings are available for an additional \$.75 per serving. Cream Cheese is a good example of a popular and recommended frosting. *These frostings are subject to seasonal restrictions.*

CAKE FLAVORS

The following cake flavors are \$4.75 per serving:

Yellow Almond-vanilla with a splash of almond-our most popular cake flavor; **White Vanilla**- plain vanilla for those who like it old fashioned; **Lemon**-white vanilla with just a hint of citrus; **Marble**-our White Vanilla swirled with our sinful chocolate ganache filling. **Carrot**-a perfect blend of cinnamon, carrots and pecans-hold the raisins; **Chocolate**-moist, true chocolate decadence for the chocolate lover; **Chocolate Kahlua**-a rich mocha flavored chocolate cake with chocolate chips-perfect for the chocolate and coffee lover; **Hummingbird**-this yellow cake is a moist and yummy blend of bananas, pineapple and pecans- great with cream cheese frosting. **White Chocolate**-a wonderful choice for the white chocolate lover-this flavor pairs nicely with fruit or white chocolate mousse fillings; **Red Velvet**-familiar to all Southerners and Southerners at heart-not as rich as our regular chocolate, with a tang of sour cream and the traditional red coloring; **Sour Cream Pound**-this is a firm and moist pound cake just like Grandmother used to make; **Strawberry Sour Cream Pound**-our sour cream pound swirled with delicious strawberries; **Italian Cream**-our family favorite-a delightful combination of coconut, buttermilk and pecans- great with cream cheese frosting;

FILLINGS

Our delicious regular Vanilla Almond Buttercream is the standard filling which pairs well with all the cake flavors. In addition to the cake, the following premium fillings are offered for \$15 per tier: (**Each tier is cut into 4 layers with filling between each layer.**) Raspberry, Chocolate Ganache, Chocolate Mint Ganache, Key Lime Mousse, Strawberry, White Chocolate Mousse, Cream Cheese, Vanilla Custard, Lemon Curd and Chocolate Hazelnut, Strawberries and Cream, Amaretto Cream, Tart Raspberry, Coffee Cream and Irish Cream, just to name a few. Please ask about our list when you come in for your consultation for more suggestions.

PRICING EXTRAS

Certain decorations may increase the base price of the cake you have chosen (gumpaste flowers, bows, bands, etc.). These extras are priced on an individual basis.

Shaped cakes (i.e. square, hexagon, etc.) other than round are \$5.25 per serving. Shaped cakes require more time and specialty boards. Therefore, we must charge more for them.

*Have a special flavor in mind?
Ask us for pricing.*

All prices and policies are subject to change.