

Things to Consider

Style

Contemporary • Dramatic • Elegant • Whimsical • Classic • Unique • Traditional

Shape and Structure

Round • Square • Oval • Tiers Stacked • Tiers Separated

Choose the Number of Tiers (approximate servings)

1 tier 10-40 servings

2 tier 40-65

3 tier 65 - 130

4 tier 80 - 200

5 tier 135 -300

Cake Flavors

Classic Flavors

Valor Vanilla • Triple Chocolate • Truly Lemon • Marble •

Specialty Flavors **

Strawberry • Red Wine Chocolate • Carrot • Red Velvet • Coconut • Chocolate Peanut Butter

Icings

Icing Buttercream

Vanilla • Lemon • Almond • Valor's Secret Buttercream • Chocolate Buttercream

Ganache **

Dark Chocolate • White Chocolate • Red Wine Chocolate

Fondant **

Fillings **

Swiss Buttercream • Mousse • Chocolate Ganache • Strawberry Buttercream • Raspberry Buttercream •

Toasted Coconut • Raspberry • Strawberry • Peach

Adornments **

Gumpaste Flowers • Edible Adornments • Ribbon • Jewels

Fresh Flowers (Provided By Florist)

Cake Topper

Provided by Client

Colors

Many shades to choose from.

**additional cost

Wedding Cake FYI

What about cupcakes for weddings?

We can make all of the same flavors for the cupcakes as the cakes.

Will you make other desserts for a dessert/sweet table?

Yes! We can do pies, cake pops, cake balls, cookies, cheesecake, brownies, etc... If you have a special request let's talk about it!

Who supplies the ribbon for the cake?

The Client is responsible for providing all non-edible items used to decorate the wedding cake. It is best to get the ribbon to us before cake delivery.

Are fresh flowers safe for a Cake?

Always confirm with your florist that the flowers are safe to be placed on your cake.

How far will you deliver?

We will deliver approximately 60 miles from our bakery for a \$50 delivery and set-up fee. Beyond 60 miles there is an additional charge.

Can we pick up our wedding cake?

Yes, you can pick up your wedding cake, but if it is a stacked cake it is best if we deliver and set up. It's harder than you think! We are not responsible for a cake once it is picked up.

What about the top tier of our cake?

Place the cake in a box and wrap several times with plastic wrap in different directions. Then wrap it with foil and freeze.

When should I order my wedding cake?

The sooner the better to ensure you make it on the calendar! For Valor Catering it is best to order your cake 6-12 months in advance. April, May and October are very busy wedding months for us.

Does fondant icing cost more than buttercream?

Yes! Fondant is a rolled sugar dough that is placed on top of a thin layer of buttercream. It is a three step process.

What is the difference between fondant and buttercream?

Fondant cakes have a beautiful smooth look. Fondant is more about the looks than the flavor.

Can you match colors for the cake to my decorations/dresses?

It is VERY difficult to match colors exactly, but we can try to make it as close as possible. You should always provide your caterer with a swatch of color.

Is it possible to have different flavors of cake for each tier?

Yes! You will want to make sure your icing color/flavor coordinate with your icing color and appearance.

How much cake should I order?

Plan on 75% of your invited guests to attend. Unless most of your guests are in-town or close by this number could be higher.

If you are planning a seated dinner, your dessert will likely be served so you should order one slice per guest.

If your caterer is slicing and serving the cake plan on 80% of your anticipated guest count. If you are offering additional sweets you can reduce your cake order to serve approximately 60% - 70% of your guest count.

We allow you to adjust your number of cake servings up to 10 days before the wedding.

At what point do we cut the cake?

Shortly after the bride and groom arrive to the reception. This allows your guests to see the cake cutting in the event they have to leave early. Then the cake can be taken to the kitchen for cutting and served after the meal. Cake cutting is messy business, cutting it in the kitchen is the best way to cut the cake.

Do you provide the cake stands and cake knives?

We have cake stands that can be rented. If Valor Catering is catering/serving the food for your wedding we will provide the cake knife and server.

How much are your cakes?

Our wedding cake prices start at 3.00 per serving, for a basic buttercream iced cake, and \$4.00 per serving for a fondant cake. There may be additional cost for fillings, type of icing, flowers, decoration and the intricacy of the design.

What is your payment policy?

After our consultation and agreement we will create a catering/cake contract. When it is signed by both parties there is a non-refundable deposit required. This deposit hold that day for you. The balance is due ten days before the event.

A special note about outdoor receptions!

We live in Alabama! Heat and buttercream are NOT friends! Fondant is the best choice of icing but humidity will also take a toll on fondant. Buttercream will work, but for a very short period of time. Also, bugs love sweets more than you do! Flowers will wilt quickly. It is best that cakes remain indoors in a cool area, until just before the cake cutting ceremony.

The Cake Tasting

Can I bring people with me to the tasting?

We allow you to bring 3 people, plus yourself. Please let us know ahead of time how many people will be attending to ensure enough samples for your tasting. Plan your appointment to last 30 minutes to an hour.

Should I bring anything?

Bring anything that will help us design your cake: invitations, photographs, cake toppers, fabric swatches, as well as anything that has been created for your event.

What is the cost of a private cake tasting?

Private tastings are \$25.00. If you book with us that \$25 is subtracted from your cake total.

What is the cost of a public cake tasting?

Public tasting are free and done with no appointment, in an open house format.

What will I receive at a cake tasting?

We will bring a variety of our most popular flavors for you to mix and match. If you'd like one of our specialty flavors there will be a small additional fee.

To set up a private cake tasting and consultation with one of our expert wedding cake consultation specialists please click [HERE](#).