

CONGRATULATIONS!

We are thrilled that you are considering having us make your wedding cake! Our goal is to make your wedding day the best day ever! We are a small, local, from-scratch bakery featuring delicious, handmade, organic, gluten-free and vegan offerings. Our two seasoned professional decorators can create the cake of your dreams.

ABOUT OUR CAKES

- All of our cakes are frosted and decorated in your choice of real buttercream or cream cheese icing. We also have delicious vegan icing, but only use it on one-tier cakes. The vegan butter has a much lower melting point that risks collapsing multiple tiers. Cakes with vegan icing must be refrigerated until ready to serve. We are unable to do 3-D designs, such as roses, in vegan icing.
- We do not cover whole cakes in fondant, but don't worry! Our professional cake designers can make your cake look smooth and very similar to fondant. Trust us, the flavor difference is worth it! And, we do create custom fondant decoratifs (i.e., fondant figures) upon request. If you would like custom fondant decor, please let us know. Note: we'll need 1-3 weeks notice for fondant decor, depending on the design and size so that it can properly dry.
- Because our buttercream is made with real butter, it will melt in warm temperatures! Keep this in mind and let us know if your cake will be outdoors or in a 78+ degree environment.
- For the best cake experience, set your cake out 1 hour before serving so the cake can come to room temperature. It will be much more tender!
- We only offer round cake tiers.
- Our tiered cakes come with plastic supports and cake boards between tiers. Tiers are always straight-stacked (no exposed pillars between tiers).
- We do not carry fresh or faux flowers, but you are welcome to bring in decorative flowers 24 hours before your pick-up date. We can pick up fresh flowers for you for an additional fee. Please note that we cannot guarantee specific flowers.
- We cannot put flowers on the cake at the wedding venue.
- If you are picking up your own cake, we are not responsible for any accidents once you leave the cafe.

WEDDING CAKE TASTINGS

Tasting boxes are easily ordered online on our website at longbranchbakery.com. You may choose from 4 cake flavors, 3 icings and 2 fillings. If you book your wedding cake with us, the cost of one tasting box (up to \$50.00 + tax) will be credited back to your order when we calculate your final balance. Ordering a tasting box does not guarantee we have availability for your wedding date.

SAVE YOUR DATE

- If you would like to secure your wedding date and book your cake, we simply require a \$50 deposit. It is non-refundable and goes toward your final balance. Email us at longbranchbakery@gmail.com or call us at 618-528-9922 (Bakery) or 618-529-4488 (Cafe) during business hours to confirm. We can take care of you over the phone or send a request via PayPal.
- Please book your wedding cake at least four weeks ahead. We will do our best to accommodate shorter notices.
- If you are interested in a design that you find somewhere other than on our website, simply email us a picture. You'd be amazed at what we can do!

CONSULTATIONS

- We recommend scheduling your consultation at least 4 weeks before your wedding, after you have confirmed the details of your reception such as linens, table centerpieces, etc.
- Initial design consultations are conducted over the phone or via email. After you have reserved your wedding cake date with us, we can schedule an in-person consultation at the cafe with our bakery manager for \$50 per hour.
- At an in-person consultation, please bring with you any inspiration for your cake, i.e., color swatches, topper, invitation, monogram design, pictures, Pinterest boards, etc., as that will be helpful in communicating your vision and preferences.
- After design consultations, we are always happy to answer questions as they arise via phone or by email.

DELIVERY

- We offer delivery for \$50 in Carbondale and \$75 within 30 miles
- Full payment required one week before delivery