

6330 Scioto  
Darby Road  
Hilliard, Ohio

# Cake Creations



# Weddings

## Hours Of Operation

Mondays: 12-6

Tues-Sat: 10-8

Sundays: 12-4

[www.hilliardcakecreations.com](http://www.hilliardcakecreations.com)

# Wedding Cake Basics

## Booking Your Date

All of our wedding cakes are booked through **appointments only**. Wedding consultations are held on **Tuesdays, Wednesdays, and Thursdays**, from 11:00 am until 7:00 pm. Weekends are reserved for completing and delivering other brides wedding cakes.

## The Consultation

This meeting allows the bride and groom to personally meet their cake decorator and discuss any and all questions they may have regarding their cake. Most consultations last between 45 minutes to an hour and include a cake tasting. During a cake tasting we offer our white satin and chocolate silk cakes with a variety of fillings. Special requests for flavors need to be made in advance. Your first consultation is free additional consultations are \$30.00 per visit. We have several albums containing samples of our work that may serve as the basis for your cake design. Yet, couples are always welcome to bring in pictures that interest them, as we are always looking for new and exciting designs.

## Pricing

Our wedding cakes are priced by the serving and start at **\$3.50**. This price includes any of our delectable cake flavors and any basic design of your choosing. We also offer an array of fruit and crème filled cakes that begin at **\$4.00** per serving. This price too includes any cake flavor and filling combination of your choice as well as any basic design. With each of these per serving costs you may mix and match as many flavors and fillings as you desire. Pricing regarding cupcake weddings is created on a per customer basis beginning at no less than \$2.00 per cupcake. Please note a \$50.00 non-refundable deposit is necessary to hold your date.

## Sheet Cakes

Sheet cakes are available to complete serving needs for any orders over \$100.00. This option is available to help our customers reduce their overall cost. However, we do not allow sheet cakes created by another bakery to be served in conjunction with our wedding cakes. This is due to the fact that we have worked long and hard to create a name and a reputation for our bakery and we cannot allow another bakers' product to reflect on our establishment.

## Cake Flavors

White Satin	Chocolate Silk
Marvelous Marble	
Buttercup Yellow	White Almond
Crimson Velvet	
Coconut Craze	Chocolate
Chip	Spunky Spice

## Cake Fillings

### **Cream**

### **Fillings**

Vanilla  
Cream  
Chocolate  
Cream  
Peanut

### **Fruit & Cream**

Raspberry & Cream  
Blackberry & Cream  
Lemon & Cream  
Blueberry & Cream  
Pineapple & Cream  
BlackRaspberry  
Oreo & Cream  
Peach & Cream