

How far in advance should I order my cake?

It is never too early to reserve your date, but it can be too late! On average, couples book the cake six months in advance. To reserve your wedding cake, we require a minimum \$100 deposit (non-refundable) which will be deducted from your final cake cost. The final balance is due 21 days prior to your wedding day. We accept cash, check and all major credit cards. Once final payment has been made, any changes to the contract will result in a review of pricing and may result in additional charges. If you are not ready to make design decisions, you can still reserve your date and make final arrangements at least 60 days prior to your wedding (subject to availability).

Your quote price is reserved for 90 days.

What is the minimum order time?

Wedding cakes- 90 days prior to the event.
Bridal shower cake- minimum 2 weeks.
All orders are subject to availability, so reserve your date as soon as possible.

Please seek our advice on material and quantity before purchasing ribbon, cake jewelry or silk flowers.

What are my wedding cake topper options?

Keepsake toppers are provided by the customer.

Fresh flowers, which can be ordered through your florist.

Sugar paste flowers provide the realistic look of fresh flowers and have similar costs to fresh flowers.

Fondant or fabric bows, monograms or cake jewelry also make a nice statement on your wedding cake.

We also have many decorative cake stands available for an additional charge.

We are planning an outdoor reception.

How does this affect our cake choices?

Heat is an enemy of all types of icing and fillings. Remember, bugs love sweets so we highly recommend that cakes remain indoors in an air conditioned area until just before the cake cutting ceremony.

Can you also make decorated cookies and custom cookie trays?

Yes, we customize our iced cutout cookies to match your wedding colors. We have a large assortment of shapes and decorating designs to choose from.

Traditional Pittsburgh Cookie Table - We proudly offer 4, 6, 8 and 10 dozen customized trays of assorted fancy cookies. Unlike other bakeries, we use a different dough for each of our specialty cookies using our family recipes. Your customized tray will include the color palette of your special event. We suggest that you provide us with a color sample so that we can match your color palette as closely as possible.

“Traditional” wedding cakes not your thing?

We have many other options...

Are you looking for that wow factor for your guests? We can create a unique dessert table that will leave your guests raving about the desserts. Choose from our many tortes, cookies, cake pops, fancy pastries, pies, cheesecakes and gluten free desserts.

Delivery

All tiered cakes are delivered to the venue and set up by one of our experienced staff members. The cake table should be decorated and ready for cake placement upon arrival. We can deliver within a 50 mile radius of our Pleasant Hills location, subject to availability. Delivery fees start at \$75. Delivery time is based upon the coordination of the venue availability and our delivery schedule. In order to avoid delivery charges, you have the option of picking up your wedding cake.

Cancellation policy

6 months prior to wedding, full refund minus \$100 deposit.
3 months prior to wedding, half refund minus \$100 deposit.
1 month prior to wedding, no refund.



81 Clairton Blvd. Pleasant Hills, PA 15236
(412) 653-2236 pastriesalacarte.com

Official Bakery of the **Pittsburgh Penguins**



Complimentary Cake Tasting and Consultation for Two

To book your one hour complimentary tasting and consultation for two, please contact weddingsPALC@gmail.com.

We have many examples of our cake designs to inspire you. However, feel free to bring any

Inspirational items to help us design your perfect cake such as cake toppers, invitations, monograms, photographs, fabric swatches or graphics.

Consultation hours:

Monday-Thursday 6 a.m.-4p.m. and
Saturday 11 a.m. – 4 p.m.

Should you arrive more than 10 minutes late, we may have to reschedule your appointment.

If you need to cancel, please do so at least 24 hours in advance.

When do I reserve my wedding date with you?
After your consultation, you will need to sign a copy of the contract and make a \$100 non-refundable deposit. After both are complete, your date is reserved.

Customizing your wedding cake

We strive to make your wedding cakes exactly what you have always envisioned. We work very hard to fulfill your dream while staying within your budget. If using ribbons, fresh flowers, silk flowers or other decorative items, we require that those items be provided no later than 30 days prior to the event. Despite the fact that it is extremely difficult to match colors exactly, we always do our best to match the colors as closely as we can.

Should I choose Buttercream or Fondant?

Our "famous" buttercream is by far the most popular frosting. Not only does it look wonderful, but it tastes amazing!

While many cake designs can be made in buttercream only, there are times that fondant designs need to be incorporated. Yes, we can design cakes that are covered in fondant. However, you may prefer a cake that is iced in buttercream with fondant decorations such as bows, stripes or scrolls. We can also do 3D fondant/gum paste figurines.

Can I keep the top tier for my one year anniversary?

We offer the choice between saving your top tier to be frozen for your one year anniversary or we will provide you with a gift card at time of payment that can be used towards the purchase of a 6" round cake to celebrate your first anniversary.



What are my choices for batters and fillings?

Batter- White vanilla, White Almond, Lemon, Marble(White Vanilla/Dark Fudge Chocolate), Dark Fudge Chocolate(with mini chocolate chips) Banana, Carrot, Spice, Pumpkin, Red Velvet, Gluten Free (yellow or chocolate).

Filling- Buttercream, Old fashioned Buttercream (sweeter), Chocolate Buttercream, Chocolate Ganache, Chocolate Mousse, Cherry, Almond, Pineapple, Coconut, Raspberry (seedless), Raspberry/Mango, Apricot, Peanut Butter Buttercream, Fresh Strawberry, Lemon, Chocolate Fudge, Cookies and Cream (Oreo), Orange Dreamsicle, Cream Cheese, Banana or Strawberry Cream.

Can I have different cake flavors and fillings for each tier?

Yes, each tier can be customized to your preference. We offer many delicious options at an additional cost.

What are my cake shape options?

We have a variety of shapes to choose from: including round, square and heart. Round cakes are the standard shape and the most budget friendly. All other shapes are non-standard and will result in a higher price per serving.

All cakes are baked fresh to order, never frozen.

Can I have multiple shapes in my design?

Yes, tiers can be various shapes within the same cake.

Do you offer Groom's Cakes?

Absolutely! Let us know your ideas and we will design the perfect cake for your groom.



How many servings should I order?

Serving cake for dessert- Allow one piece per guest.

Wrapping cake for dessert table- order approximately two thirds of your guest count. While we can add to your final count, we cannot decrease your quantity once your tier cake is ordered. If choosing to serve sheet cakes to your guests, those servings can be adjusted. Additional servings can be ordered up to 3 weeks prior to the wedding date.

Can I do a small tiered cake and serve sheet cake to my guests?

Yes. If you are looking for a budget friendly option, we can create a two tiered cake to compliment your theme and you can serve sheet cakes to your guests.

Can I do a "dummy" cake?

"Dummy" cakes are made of Styrofoam and decorated just like a wedding cake. Typically, they are slightly less expensive than a real cake.

Do you make cakes that cater to nut or dairy allergies?

While many of our products do not contain nuts, all of our baked goods are produced in the same kitchen. Despite our efforts to clean everything between uses, we cannot guarantee that our baked goods have not been in contact with nuts or dairy. The same applies to our gluten free products.