



Bluebird
SWEETS

CAKE TASTING EXPERIENCE

Roadmap to a SUCCESSFUL CAKE TASTING

Pre-Event

• KNOW THE BASICS

Where is the reception? What time will it start?

• GUEST LIST

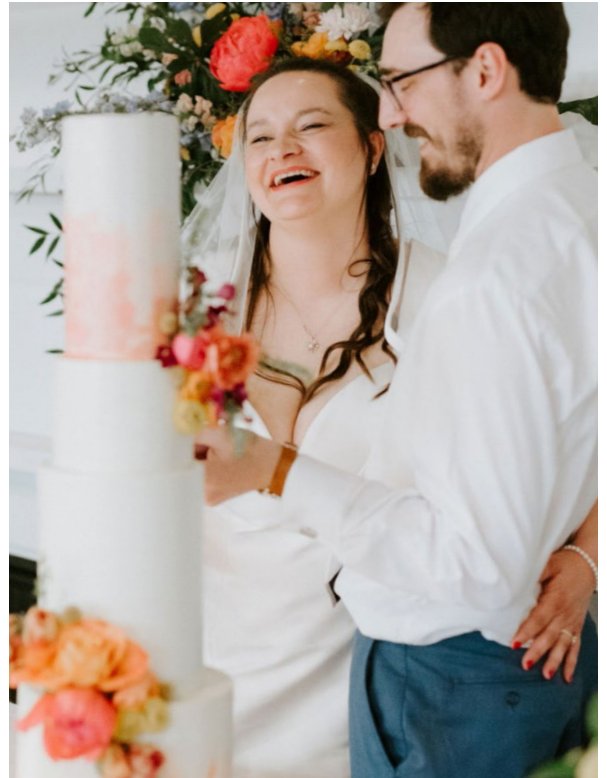
How many people will need to be served?
Count on 75% attendance of your total invites.

• KNOW YOUR BUDGET

Having a realistic price range helps me design a cake that fits your budget. Much like the dress, you don't want to fall in love with a design that is outside your budget.

• COLLECT INSPIRATION

Pinterest, bridal magazines, your dress, invitations, florals - all these things help me design a cake to match your wedding. Classic or Boho? High Glam or Rustic? Vintage or Modern? These are all things to consider.



During the *Tasting*

• YOU & YOUR FIANCEE

Too many opinions spoil the dish, so to speak. This is YOUR day and YOUR cake, leave the in-laws, kids, and bridesmaids at home.

• TOPPERS, STANDS & TRINKETS

If you've purchased any of these, bring them along. If you haven't, wait until AFTER the consultation so we can make sure they fit the scale and style of your final cake design.

• ROUGH PRICING

I will sketch your design and give you a price range of your cake cost at the consultation with a formal quote to be emailed within 24-48 hours.

• SECURING YOUR DATE

Securing your date requires a non-refundable retainer fee. It is highly encouraged to put down a retainer so your date is reserved.



After the *Tasting*



REVIEW QUOTE & CONTRACT •

This is the final price of your order, including delivery and setup. Time to pay your retainer if you did not at the tasting. Check your contract for errors and sign to get your formal cake drawing for your records.

PAYMENTS •

We are flexible in payments - monthly or one lump sum. The final balance is due in full one month before the event.

CHANGES? •

We can make limited changes up to one month prior to the event date.

LET THEM EAT CAKE! •

Enjoy your special day without a care about your cake. We will handle delivery and setup.

MENU

Our cakes are baked from scratch, to order, with 100% natural ingredients. Our fillings are crafted with real butter, sweet cream, imported chocolate, organic fruits, and all-natural flavorings. Listed are the choices for you to create your own unique pairing or choose from the list of our more popular flavor combinations.

Cake *Flavors*

CLASSIC VANILLA

Amazing layers of a tender, cloud-like crumb flavored with Madagascar sourced vanilla beans.

DARK CHOCOLATE

Rich, fudgy, and moist sponge flavored with organic, fair-trade cocoa.

OLD-FASHIONED CARROT

A wholesome cake chock-full of shredded carrots, toasted pecans, and warm spices of cinnamon, nutmeg, and ginger. *Traditionally paired with cream cheese frosting.*

LEMON

Bright, refreshing, and tart cake layers flavored with lemon extracts and zest.

FUNFETTI

Our classic, scratch-made vanilla cake with vintage rainbow confetti sprinkles mixed throughout.

STRAWBERRY

Moist and tender and sweet. This cake is infused with organic strawberries which creates a beautiful, pink color and refreshing taste.

RED VELVET

A true Southern, Great-Depression era classic. Mild chocolatey flavor with a delicate crumb. *Pairs traditionally with a tangy cream cheese frosting.*

EARL GREY

Earl Grey tea stirred into buttery cake batter adds a sweet, floral, and citrusy essence that's subtle but oh so lovely.

COCONUT RUM CAKE

A tropical, nutty, mild coconut flavor with a soft buttery crumb. Paired with a rum simple syrup for a spiced undertone. *Rum can be omitted.*

ALMOND

Similar to our vanilla sponge, this cake has a nuttiness that elevates it above the everyday.

Cake *Fillings*

TART RASPBERRY

LEMON CURD

STRAWBERRY

HUCKLEBERRY

GRAPEFRUIT CURD

CHOCOLATE GANACHE

A chocolate lover's dream; truffled semi-sweet chocolate decadence.

PEANUT BUTTER GANACHE

The classic pairing of salty and sweet, perfect for the peanut butter cup candy lover.

OREO

Crushed Oreo cookies blended with our Swiss Meringue buttercream.

CHOCOLATE CHIP COOKIE DOUGH

A thick, creamy batter with mini chocolate chips.

BAVARIAN CREAM

A rich vanilla custard.

CHOCOLATE BAVARIAN

A luxurious silky chocolate version of our traditional Bavarian cream.

FOR THE NEWEST FLAVORS AND ADDITIONAL OPTIONS, VISIT OUR WEBSITE!

Cake Icings

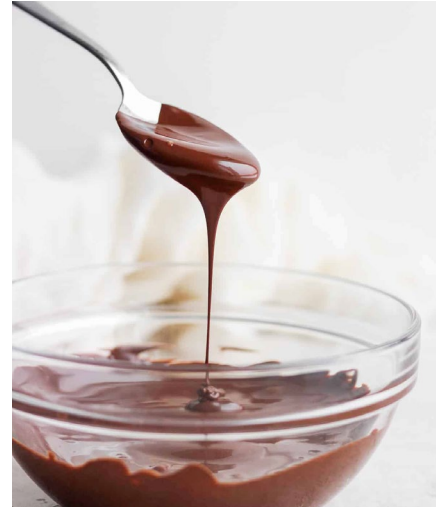
SWISS MERINGUE BUTTERCREAM

This icing has a rich, buttery taste with melt-in-your-mouth goodness. Velvety feel and not overly sweet.
Available flavors include vanilla, almond, cream cheese, and chocolate.

HANDMADE MARSHMALLOW FONDANT

This icing has a rich, buttery taste with melt-in-your-mouth goodness. Velvety feel and not overly sweet.
Available flavors include vanilla, almond, cream cheese, and chocolate.

CHOCOLATE GANACHE



Popular Pairings

THE FULL MONTANA

Vanilla cake with huckleberry filling and a vanilla buttercream icing.

THE GREAT BRITISH BAKE-OFF

Earl Grey cake paired with grapefruit curd and vanilla buttercream.

TRADITIONAL BRIDAL

Almond cake, raspberry filling, and an almond buttercream icing.

RASPBERRY LEMONADE

Lemon cake with raspberry filling and a cream cheese buttercream icing.

DEATH BY CHOCOLATE

Chocolate cake with chocolate Bavarian filling covered in a chocolate ganache icing.

STRAWBERRY LEMON REFRESHER

Strawberry cake with a lemon curd filling with a vanilla buttercream icing.

GOURMET VANILLA

Vanilla cake, Bavarian cream, and a vanilla buttercream icing.

SUGAR RUSH

Funfetti cake with Oreo filling and a vanilla buttercream icing.

COMMON QUESTIONS

WHAT SHOULD I BRING TO MY TASTING OR CONSULTATION?

Please bring any inspiration photos you may have found, color swatches of ribbon if you want to color match, and anything you may want to incorporate into the cake (such as a topper or figurine). Although, if you HAVEN'T purchased anything, please wait until AFTER our meeting to make sure what you want to incorporate will fit the design. Some may not be appropriate for your cake due their weight or size.

WHAT'S A GROOM'S CAKE? DO YOU MAKE THOSE?

Of course! Why should the bride have all the fun!? A groom's cake is a great way to incorporate a little personality into the dessert table if you are wanting the bridal cake to be strictly more traditional in style. Groom's cakes are often designed around favorite sports teams, fandoms, pets, or hobbies. They are definitely a great way to add a little wow factor to your event. A groom's cake is also great to get additional servings for larger weddings, without committing to having a huge bridal cake.

DO YOU DO CAKE FLORAL ARRANGEMENTS?

Yes, typically I work with the couple on a floral design for the cake, then liaise directly with their hired florist for the needed blooms. The florist will then add the cost of the cake blooms to your FLORAL contract. Florists leave me a vase with blooms on the cake table to arrange at delivery.

If you are not working with a florist, I will use my own sources to purchase the flowers, whether live or artificial. If you are doing your own flowers or Soma flowers, please leave me the appropriate amount of blooms and greenery on the cake table to arrange. I will inform you of the stem need during our consultation, and it will be listed in your contract. Our preferred floral vendors are Macs Floral, Gainan's Floral, Stigma and Style and A&E Floral.

THE CAKE I WANT IS OUTSIDE MY BUDGET. WHAT CAN I DO?

The first thing to do is verify your guest count. Double-checking the RSVPs will not only save you on cake, but on additional party supplies as well. I encourage couples to count on 75% attendance of the total guest count. (i.e. if you invite 100 people, plan on 75 actually attending.) Also consider a less intricate version of your design or reducing the number of flavor options. Consider a smaller "Centerpiece Cake". This smaller cake can be the focus of the dessert table, while a tucked away modest kitchen cake feeds more guests.

MY WEDDING HAS BEEN POSTPONED/CANCELED! CAN I GET A REFUND?

We understand that sometimes life doesn't go as planned. However, a wedding date is reserved specifically for each couple; therefore we must turn other clients away who also desire your chosen date. Should you request a date change, it is likely that Bluebird Sweets would not be able to recover the lost income. As such, we cannot issue any refunds. We can allocate the dedicated funds to another available date or event type. We request a minimum of 60 days' notice plus a 20% service fee should you choose to reschedule your wedding or other large event.

DO YOU HAVE PAYMENT PLANS?

Yes, wedding cakes are often a big purchase! We are happy to accept monthly payments for cakes over \$200. The final payment is due one month prior to the wedding.

WHERE CAN I LOOK FOR IDEAS OF WHAT KIND OF CAKE I WANT?

Pinterest, Instagram, and Google images have been the MOST HELPFUL avenue for getting inspiration. You can also view our past creations on our website gallery, our Pinterest or our Instagram page. Gather several images, noting what you do and do not like to share with us when you contact us.

HOW LARGE IS A SERVING OF CAKE?

A reasonable portion of cake is 5" x 2" x 1" (a standard wedding cake slice). While this may be smaller than what the average person is accustomed to, our clients find that the entire portion is consumed rather than left sitting on the plate. Because our cakes are made from scratch, they are also more satisfying than box mixes or grocery store cakes.

DO YOU DELIVER? CAN WE PICK UP?

That's a double YES! We deliver all over Montana and most of the Big Sky Metroplex. We highly recommend having us deliver, and actually insist on anything over 2 tiers. We want your cake intact and ready for the show on your special day, the last thing we would want is any accidents on the way! Delivery is \$50 for the Billings area and \$100 for Red Lodge. Wyoming deliveries start at \$200.

For smaller cakes, we do offer pick-up and we can structure up to 2 tiers to be collected. We will instruct on the best way to travel with the cake but cannot be held responsible for anything happening in transit.

Our pickup times are usually between 9 am-10 am on weekends, and our deliveries start from 10 am onward so arriving promptly for your pick-up is critical. We generally do not meet clients in parking lots or random locations due to safety reasons. Thank you for understanding.

I SAW CAKESICLES ON YOUR SOCIAL MEDIA PAGES! WHAT ARE THOSE, AND HOW MUCH?

Cakesicles are like cake pops, only SO MUCH BETTER! They are bigger bits of cake covered in a chocolate candy shell. From fancy to whimsical, they are great as small bites, wedding favors, or thank you gifts. They come in sets of 4 and start at \$20 per set. More elaborate designs with characters, gold leaf, etc. need a custom quote.

DO YOU MAKE SUGAR COOKIES?

Yes and no. Our passion is cake, but we know sometimes an occasion just needs cookies. Our cookies are covered in marshmallow fondant and embossed or painted. We do not work with royal icing at this time.

DO YOU MAKE CUPCAKES?


Yes, a minimum order of 1 dozen per flavor. Basic cupcakes are \$36/dozen.

WHAT ABOUT SHEET CAKES, CAKE POPS, OR CHEESECAKES?

Unfortunately, we do not carry those confections at this time.

DO YOU OFFER GLUTEN-FREE/VEGAN/DAIRY-FREE?

We do not cater to Celiacs as our kitchen and equipment are shared. For anyone with high food allergies, we do recommend Rae Rae's Bakery on Grand Ave as they are dedicated to gluten-free baking! Unfortunately, we do not offer Vegan or Dairy-free selections at this time.

A romantic photograph of a bride and groom. The bride is on the left, wearing a white lace wedding dress, laughing with her mouth wide open. The groom is on the right, wearing a dark suit, leaning in to kiss her on the cheek. The background is a soft, out-of-focus outdoor setting. The entire image has a semi-transparent blue overlay.

For is there any practice *less selfish*, any labor *less alienated*, any time *less wasted*, than preparing something *delicious* and *nourishing* for people you love?

Michael Pollan

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