

Ordering Info

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1. What size cake?

- Multiply your invitations by 2 and reduce that number by 25%.
In an example: You send out 100 invitations, multiple that by 2, which equals 200 and subtract 25% of 200, which leaves you with 150 pieces of cake.
- If you worried about running out, reduce the amount of servings by only 10%.
- If you are planning only cake and punch, order cake for the entire guest list.

2. Which shape do you prefer?

The Cake Gallery offers traditional round wedding cakes, as well as, square, heart, oval, hexagon, triangle, diamond and topsy-turvy shaped wedding cakes. We also custom-cut unusual shapes in addition to those mentioned.

Most shapes will accommodate any design style you choose. In other words, if you see a design you love decorated on a square cake, most likely we can do the same decoration on a round or heart shaped cake, etc.

Round and square cakes are available in standard sizes from 4" to 24", while other shapes have limitations according to the number of servings you need. If you have a preference to have an all square, heart, oval, or hexagonal cake, your wedding cake consultant will explain the sizing options.

Cupcakes

Although cupcakes may not be an official shape, they do offer a distinctive appearance.

Ask your wedding cake consultant for the varieties of flavors and design styles.

To help you understand wedding cupcake pricing, let's clear up a common myth; *it's a way to save money.*

In the Omaha vicinity, most tiered wedding cakes range between \$2-\$6 per serving, which happens to be exactly the same amount you can expect to pay for wedding cupcakes.

Now, if your initial budget was \$12 per serving of cake, then cupcakes would be a way to save money.

Serving cupcakes is suggested for brides who want something other than a traditional bride's cake, something more casual or want to have several cake flavors.

All of the described shapes are shown within the photo galleries of the Wedding Cake Gallery.

3. ULTAmoist Cakes and Fillings

PREMIUM “ULTRAmoist™” CAKES AND FILLINGS			
\$20 Per 100 Servings	\$40 Per 100 Servings	\$55 Per 100 Servings	\$65 Per 100 Servings
ULTRAMOIST Flavored Cake Types	ULTRAMOIST Dessert Cake Types	STANDARD TORTE Cake Fillings	PREMIUM TORTE & *Liqueur Fillings
ALMOND YELLOW COCONUT STRAWBERRY CHERRY LEMON CHOCOLATE MINT SPICE MOCHA ORANGE CAPPUCCINO	APPLESPICE BLUEBERRY CREAM CHEESE PINEAPPLE CREAM CHEESE STRAWBERRY CREAM CHEESE RASPBERRY SWIRL LEMON COCONUT LEMON CREAM CHEESE CONFETTI CHERRY WALNUT BANANA OREO RED VELVET ITALIAN CREAM CHERRY CREAM CHEESE LEMON POPPYSEED ALMOND POPPYSEED CHOCOLATE CREAM CHEESE	APRICOT BAVARIAN CREAM CHOCOLATE BAVARIAN CHOCOLATE MINT CHAMPAGNE CHERRY BAVARIAN BANANA CREAM CHOCOLATE FUDGE COCONUT CREAM CHERRY STRAWBERRY LEMON- STRAWBERRY PINEAPPLE MOCHA LEMON OREO RASPBERRY MOUSSE: CHERRY, CHOCOLATE, LEMON, STRAWBERRY, RASPBERRY, PEANUT BUTTER	CARAMEL BUTTERFINGERS SNICKERS PEANUT BUTTER CUP HEATH M&M PEANUT BUTTER —CREAM CHEESE *AMARETTO * IRISH CREAM *CRÈME DE MENTHE *GRAN MARNIER *KAHLUA *MUDSLIDE *STRAWBERRY MARGARITA *Denotes Alcoho

* CARROT CAKE is an additional \$55 per 100 servings.

* CHEESE CAKE is an additional \$89 per 100 servings.

Choose from 31 cake flavors and 36 fillings.

We are not a fly - by - night cake bakery; we don't bake cakes in the basement of our homes, nor do they come pre-made from a factory in Pittsburg. Our wedding cakes are made in our shop from a special hand-weighted blend of ingredients, which was developed by us, branded ULTRAmoist™.

THE CAKE GALLERY is the ONLY bakery in Omaha that has its own TRADEMARKED cake. By establishing this mouth-watering tasteful cake line, we have differentiated ourselves from so called "dry" or "tasteless" bakery cakes. The cake will be ULTRAmoist™ and flavorful on your wedding day and moist up to a week later.

Please review the 31 cakes flavors to select your favorite(s). You are welcome to choose any cake flavor for your entire wedding cake or choose a different flavor for each tier. We also carry 36 sumptuous fillings, which can be layered inside your cake flavor(s) to make them tortes .

This is an important notation; each filled tier of wedding cake is made with four layers of cake and three layers of filling. Some bakeries only use two layers of cake and one layer of filling.

We invite you to order up to three FREE samples of our different flavors to see what lights up your taste buds. You can order additional sample cakes for only \$1.99 each.

PREMIUM "ULTRAmoist™" CAKES AND FILLINGS

The base price of your wedding cake includes an ULTRAmoist™ vanilla, chocolate or marble cake.

If you prefer a flavored cake, dessert type cake or a filled wedding cake (torte), please review our choices and their accompanying additional charges. Please feel free to combine different fillings and flavors for each tier of your wedding cake.

4. Frostings

98% of all brides use either Buttercream, Whipped, or Fondant frosting to cover and decorate their wedding cake.

BUTTERCREAM

This is the most commonly used frosting for a wedding cake. Our buttercream is hand-made, each day, in our bakery from an age old recipe we've used for over 40 years. Besides traditional vanilla, chocolate, or almond buttercream, you have the option of selecting buttercream in any color to either frost your cake or decorate with it.

WHIPPED

You may also choose our whipped icing. However, be aware of a few limitations. First, your design choices are limited. Second, it's messier to serve than buttercream, and third, it doesn't hold up as well; especially during times of warm or hot weather. However, you won't have to worry about it spoiling because we use a non-dairy product.

With the warnings out of the way, we'll do our best to please if you have your heart set on whipped frosting.

ROLLED FONDANT

An exceptional looking smooth surface lends itself to an elegant center piece for your reception. Rolled Fondant is typically used as a covering on top of a buttercream frosting base.

It is also used to make decorations, which can be added to a buttercream, whip or a rolled fondant frosted cake.

Because fondant has many more available options than any other frosting, a discussion with your wedding cake consultant will provide you with all the information you'll need to know.

You'll also be glad to know that rolled fondant tastes much better than it did five years ago. We use a marshmallow flavored fondant that consistently receives good reviews from almost every one of our brides.

Besides the acceptable taste, we use a specialized mechanical device to roll the fondant paper thin.

Between the enjoyable taste and thin layer that coats your wedding cake, our fondant should be very pleasing.

5. Decoration

Simple or elegant?

The Cake Gallery showroom, the largest in the Midwest, usually has 20-30 current and creative displays and many albums of wedding cake photos.

Be sure to check our wedding cake photo gallery, which is the largest in the United States for a single bakery. It currently contains over 500 bridal and groom's cakes.

Also, take a look at our brand new wedding cake video platform for choosing a design. The cakes rotate 360°. It allows you to see wedding cakes all the way around and many of them in close up views.

Our designs range from simple to elegant. ***We offer cakes for the budget conscience and cakes that are rare gems.*** As you browse, you'll see photos that are simplistic, which take a moderate amount of time to decorate; then you'll see photos that require more expertise and time to decorate and finally, wedding cakes that are very time consuming and require the most training and skill to create.

As discussed in the "shapes" section, most shapes will accommodate any design you choose. As an example, if you see a design on a square cake that you like, most likely we can do the same decoration on a round or heart shaped cake.

Feel free to mix and match designs from different wedding cakes. For example, you can take designs from different photos to create a cake that fits and suits your taste.

If your preference is to duplicate a wedding cake from a magazine or web site, you'll be glad to know we have prize winning certified wedding cake designers that can replicate almost anything.

6. Setup

Set-up" refers to how the tiers are arranged, most of the time, you'll use the "set-up" shown in a photo or display.

If you are separating your tiers, which type of separator interests you?

If you are using conventional separators plates, which pillars would you like?

Pillars separate the plates, which go between the tiers of cake.

Your options:

White Grecian pillars come in heights of 3", 5", 7", or 13"

White square lattice pillars come in heights of 4" or 12"

Clear twist pillars come in 7”
Clear Contemporary pillars of 3', 5", 7" or 13”

7. drum

Traditional or creative, it's your choice.

Your wedding cake rests on a firm surface at the very bottom of your cake. It is called a "drum." First, it provides a separation between the cake and the surface of the table. Second, your wedding cake needs to travel from the bakery to your reception. This type of platform allows the delivery person to pick up the cake and transport it without the cake bending.

The material that wraps the platform is usually a foil or coated paper covering. We also offer traditional wedding ruffle. The design of your cake typically helps you choose the covering.

Your wedding cake consultant can show you the various color options.

8. Finishing the top of your wedding cake.

Our selection offers traditional “bride and groom” figurines to “blown glass” ornaments. Prices range from \$25 to \$150.

Common choices for ornamentation include fresh flowers, a mound of frosting flowers, a traditional family mother-to-daughter topper, monogram initials, and additional varieties offered at specialty stores, such as ours.

If you purchased a wedding cake topper elsewhere, bring it in and we will deliver and set it up with your wedding cake.

Please note: we sell custom monograms in many sizes and font types. You can order them with or without Swarovski crystals in 50 different colors to match the color(s) of your wedding cake. Ask your consultant for all the details. (We sell them at a discount to what you'll pay on-line.)

Fresh flowers are always an excellent choice. If you decide on this option, please have your florist prepare an arrangement for you. Either have them bring it to our store or have your florist place it on the cake after we deliver it.

Wedding Cake Price List:

Servings		Servings	
35	\$105 - \$175	250	\$485 - \$875
50	\$150 - \$235	300	\$560 - and up
75	\$185 - \$380	350	\$750 - and up
100	\$230 - \$380	400	\$875 - and up
125	\$275 - \$460		
150	\$325 - \$525		
200	\$430 - \$700		
For more than 400 servings, please ask for a price quotation			
<p>All wedding cakes are priced using vanilla, chocolate or marble "ULTRAmoist™" cakes.</p> <p>Refer to topic 8 for other available flavors, fillings, and their associated prices.</p> <p>Prices are subject to change without notice.</p>			

Top 7 Most Requested Groom's Cakes Flavors At The Cake Gallery.

<ul style="list-style-type: none"> 1) Chocolate 2) Red Velvet 3) German Chocolate 4) Carrot 	<ul style="list-style-type: none"> 5) Chocolate Overload 6) Chocolate Irish Cream Torte 7) Strawberry Cream Cheese
Top 10 Most Requested Flavors.	
<ul style="list-style-type: none"> 1) Pink Champagne Torte (this is the original prize-winning recipe) 2) Red Velvet 3) Strawberry Cream Cheese 4) Almond Raspberry Torte 5) Chocolate Peanut Butter Cup Torte 	<ul style="list-style-type: none"> 6) Chocolate Fudge Torte 7) Lemon Torte 8) Raspberry Swirl 9) Vanilla 10) Irish Cream Torte

It's the fastest growing trend to "wow" your guests.

Groom's cakes come in as many sizes and shapes as do wedding cakes... if not more! Many brides purchase shaped and tiered cakes, while some still order sheet cakes.

GROOM'S CAKES usually reflect the desire to add something fun to the cake table that mirrors a special activity or hobby the groom likes or something work related.

We have the largest collection of Groom's cakes photos for any single bakery in the USA. Feel free to choose one from our gallery or design a unique groom's cake and make your own statement.

Approximately 70% of all groom's cakes are still ordered in some type of chocolate, but feel free to choose a flavor from the wedding cake flavors and fillings list.

Our mints are the "homemade" variety. We use a cream cheese recipe flavored with mint and shaped into rosettes.

Colors of mints are offered in two methods. First, we prepare light or medium colored mints in standard colors at a rate of .23 cents per mint with a minimum of 50 per color.

Second, we make dark colors or you are welcome to bring in a swatch of material and we will match it as closely as possible at a rate of .28 cents per mint, with a minimum of 100 mints per color.

We suggest one and one-half mints per serving of cake.

Mints are typically delivered with the wedding cake at no extra charge, unless you arrange a pick-up prior to the reception.

Freshness abounds, since they come straight from the nut wholesaler.

We only offer a "deluxe" mixture, consisting of 50% cashews and 50% other deluxe mixed nuts. There are no peanuts.

One pound of nuts is recommended for every 33 guests, or three pounds per 100 guests.

The current market price is \$10.95 lb. Due to nut price fluctuations, prices are subject to change without notice. Please ask your consultant for current pricing.

Guaranteed worry free.

We want you to feel worry free about receiving your wedding cake on time. To assure your satisfaction, we'll refund your entire delivery fee if we arrive more than one hour after your scheduled one hour delivery window. *(As an example, if you have a delivery time between 1-2pm and we arrive at 3:01...you'll get a full refund on your delivery fee.)**

Keep in mind, deliveries are normally scheduled at least 3 hours in advance of your reception. So, even if your cake were to arrive two hours late, you would still have your wedding cake in time for your reception.

All we ask in return is, if we show up on time and no one is at the reception site which causes us to come back later, for a second time, we receive a fair additional delivery fee.

Our standard delivery hours are between 7 a.m. and 5:30 p.m., Mon-Fri, Sat between 7 a.m. and 4:00 p.m.

The standard delivery rate is \$50. (This includes Omaha, Bellevue, and most of Council Bluffs.)

We also offer after hour, extended mileage (to anywhere in the World), Sunday, and holiday deliveries. Please ask for a price quotation.

Cupcake delivery fees vary depending on quantity and arrangement of cupcakes. Please ask your consultant.

**Not including Acts Of God*

Prices for any budget.

As stated in "How To Buy The Picture Perfect Wedding Cake GUARANTEED!" on average, 70% of the price you'll pay for your wedding cake is determined by the design on your cake.

The Cake Gallery prices all of its wedding cakes using a time and material method. Therefore, each wedding cake is priced individually.

As such, we create wedding cakes to accommodate every budget. You'll find most of our cakes range between \$2.-\$6. (In Omaha, over 95% of brides budget within this range.)

We also create "Fashion-Designer" cakes which typically range between \$6-\$20 per serving.

Although certain wedding cakes use rolled fondant within the wedding cake price list, please note, most fondant wedding cakes are not included in the listed pricing. There are many variables to consider and they are too difficult to explain within this information page.

To control or quality, we limit the amount of wedding cakes each weekend. Reserve a date soon.

When your decision is made to place your order with The CAKE GALLERY, please stop by or call us to place a \$75 non-refundable retainer to reserve the date of your wedding. This will hold your order for an entire 12 months.

The remainder of your order may be placed at any time up to thirty days (sometimes as late as

two weeks) prior to the reception date.

To be safe, reserve your date 4-12 months in advance.

We offer bride friendly payment procedures.

For payment options, you have a choice of cash, check, cashier's check, bank draft, travelers checks or credit card. We accept MasterCard, Visa, Discover and American Express.

All wedding cakes are required to be finalized and paid in full no less than 30 calendar days prior to the date of the reception.

For wedding cake orders placed less than 30 days in advance, full payment is expected at the same time the order is placed.

After your initial \$75 retainer payment is made, you may make payments or pay the entire balance as long as it's 30 calendar days prior to the date of the reception.

As a special incentive, pay off the entire balance of your order at least 6 months in advance with cash or a check and receive a 5% discount on the entire balance, excluding delivery and sales tax.

Policies that are fair and protect you.

Postponement:

If you cancel the agreed upon reception date and move it to a future date, there shall be no cancellation fee, as long as the revised wedding date falls within the ensuing one-year (365 days) time period.

Cancellation:

If you cancel your wedding cake agreement for any reason more than 4 weeks (28 calendar days) prior to the reception date stated on the wedding cake agreement, ***seventy-five dollars (\$75) shall be non-refundable and cannot be applied to any other purchase.***

All other monies above seventy-five dollars (\$75) paid by cash or check shall be refunded by a company business check within seven business days. If a credit card was used as a payment type, the same card shall be refunded the amount due within two (2) business days of your written (email or letter) cancellation notice.

For your protection, we require an email be sent from signatory of the wedding cake agreement to naomi@omahacakegallery.com requesting the agreement be postponed or cancelled.

If your wedding cake agreement is canceled less than four weeks (28 calendar days) prior to the reception date stated on the wedding cake agreement, the entire dollar amount remitted shall be non-refundable and cannot be applied to any other purchase.