



Batter and Bliss Co.

Wedding Cake Pricing & Client Brochure
Fayetteville, North Carolina

Batter and Bliss Co. specializes in custom-designed wedding cakes and desserts, crafted with premium ingredients and artistic detail. Each cake is designed to reflect your celebration while ensuring stability, quality, and elegance on your special day.

Wedding Cake Pricing

Tier	Description	Price per Serving
Classic Buttercream	Smooth finish, minimal piping	\$5.50 – \$6.50
Signature Buttercream	Textured buttercream, simple accents	\$6.75 – \$8.00
Luxury Custom	Fondant, sugar flowers, detailed design	\$8.50 – \$11.00+

Cake Flavors & Fillings

Included Flavors: Vanilla , Chocolate, Marble

Premium Flavors (+\$0.75–\$1.50/serving): Red Velvet, Carrot Cake, Coconut, Almond, Lemon

Included Fillings: Vanilla Buttercream, Chocolate Ganache/Buttercream, Fruit Preserves

Premium Fillings: Lemon Curd, Salted Caramel, Cream Cheese Frosting

Desserts and Add-Ons

Cupcakes: \$3.50 – \$4.50 each

Mini Desserts: \$2.50 – \$4.00 each

Sheet Cake (Kitchen Cake): \$5.00 per serving

Cutting Cake: \$50 – \$75

Cake Stand & Display Rentals

Standard Cake Stand: \$30 – \$50

Tiered Display: \$60 – \$90

Refundable Deposit: \$50

Delivery & Setup

Up to 20 miles: \$75

21–40 miles: \$100

41+ miles: Custom quote

Professional delivery includes on-site assembly, final styling, and coordination with venue staff.

Outdoor Events & Summer Heat Policy

Outdoor setups must be shaded and protected from direct sunlight. Venue temperature should remain below 78°F whenever possible. Batter and Bliss Co. is not responsible for damage caused by weather, insects, animals, or guest interference once delivery is complete.

Cancellation & Refund Policy

A 25% non-refundable retainer secures your date. Cancellations within 30 days of the event require full payment. No refunds for weather- or venue-related cancellations.

Non-Edible Décor Disclaimer

Cakes may contain non-edible elements such as dowels, supports, or decorative toppers. These must be removed prior to serving. Clients are responsible for informing venue staff.