

# Placing Custom Cake Orders at the Riviera Bakehouse

Choosing your cake should be fun and stress free - please allow enough time to plan your cake and place the order. You can start by visiting our shop or our website – learn about cake combinations or simply browse the cake gallery or our albums for inspiration.

## Browsing OUR STYLE

For a more personalized experience, visit our shop – we are always happy to offer advice and answer questions (see below for best times to visit). See some of our creations on display first-hand, and take a couple of treats home for tasting. We have an extensive collection of cake photos at the shop. Feel free to bring your own pictures, invitations, color swatches, or anything else you think might help us design your personalized cake. Free of charge we will price out a maximum of 3 cakes made at other bakeries. **That said, be advised that our decorating materials and techniques may differ from the images you provide, so we NEVER claim to be able to make an exact replica of a cake from another bakery.** Instead we will use your image for inspiration, and strive to get as close to the desired look as possible.

## WHEN and HOW to Place Custom Orders

For custom-designed cakes we recommend placing your order at least one week in advance. **All custom orders must be placed Tuesday through Saturday**, ideally between the hours of 8am and 2pm when cake decorators are available to price designs and answer questions. **We apologize for the inconvenience but we do not take custom orders on SUNDAYS and MONDAYS.**

Custom orders can be placed via phone or in person. Depending on the complexity of the cake, we may advise an in-person consultation w/ one of our staff members. We are happy to start an order via email, or through our *“Start a custom order”* on-line form, BUT all orders must be finalized via phone or in person.

Be advised we do not always answer emails real-time – if you email us on a Saturday it is very possible you will not hear back from us until Tuesday.

Whenever possible we will be happy to accommodate orders on short notice, but we can't guarantee it. For last minute needs you may choose from our extensive variety of stock cakes available for pick-up at your convenience.

## DEPOSITS and Finalizing Custom Orders

Cake orders are not final until we receive a 25% deposit. We will not make the cake without the deposit. The deposit is non-refundable if the cake is cancelled w/in 48 hours of pickup or delivery time. You may place the deposit over the phone w/ a credit card, or in person w/ cash or credit card. **In addition no changes (cake size or flavor, or design) can be made to your order with 48 hours of pick-up.**

## DELIVERIES

Delivery is available Tuesday through Saturday, from 10am to 2pm to most of Westchester for an extra fee based on the distance from our shop. Delivery slots fill up on a first come first serve basis. Cake order plus delivery fee must be paid in full prior to delivery date. A minimum order of \$500 is required to qualify for delivery.

# Riviera Bakehouse Cake Sizes and Serving Guidelines

If you are looking to serve a small group of guests you may choose from our extensive line of 6" round stock cakes available in the store. These serve 8-12, depending on how large you cut the slices.

**Made-to-order (custom) cakes are 8" or larger.**

**The chart below lists our standard size cakes. For tiered or shaped options please call or stop by the bakery to discuss options.**

## Determining Cake Sizes

- The goal is to determine a cake size that will serve the correct number of guests. We assembled a chart to help you with your choice (see below), but it is only a guideline. Feel free to adjust the size to your liking.
- Please note the two serving size options: PARTY SLICE and WEDDING SLICE. Traditionally wedding cake portions are smaller (1"x 2"x height of cake) than party slices.
- The 8" ROUND, for example, serves 16-24. If cut in 16 slices, each slice will be a good sized portion – what we call a PARTY SLICE. If cake is the only dessert you are having and you know your guests are cake lovers, then choose your cake based on PARTY SLICE.
- If you will be serving other desserts, or it is not a big "cake crowd" than you may consider choosing your cake size based on the WEDDING SLICE portion.

ROUND CAKE SIZES	PARTY SERVINGS	WEDDING SERVINGS	STANDARD BASE SIZE
<b>4" Smash Cake</b> <small>must be ordered in conjunction with a larger cake</small>	<b>4</b>	<b>6</b>	6" RD
<b>8" Round</b>	<b>16</b>	<b>28</b>	10" RD
<b>9" Round</b>	<b>20</b>	<b>32</b>	12" RD
<b>10" Round</b>	<b>26</b>	<b>36</b>	12" RD
<b>12" Round</b>	<b>36</b>	<b>60</b>	14" RD
<b>14" Round</b>	<b>52</b>	<b>76</b>	16" RD
<b>16" Round</b>	<b>60</b>	<b>100</b>	18" RD
<b>18" Round</b>	<b>76</b>	<b>124</b>	20" RD
SQUARES	PARTY	WEDDING	BASE SIZE
<b>8" Square</b>	<b>20</b>	<b>32</b>	10"x10"
<b>10" Square</b>	<b>30</b>	<b>50</b>	12"x12"
<b>12" Square</b>	<b>40</b>	<b>72</b>	14"x14"
<b>14" Square</b>	<b>56</b>	<b>98</b>	16"x16"
<b>16" Square</b>	<b>80</b>	<b>128</b>	18"x18"
SHEETS	PARTY	WEDDING	BASE SIZE
<b>1/4 Sheet 2-layer 8"x12"</b>	<b>approx 24</b>		11"x15"
<b>1/4 Sheet 3-Layer 8"x12"</b>	<b>28</b>	<b>48</b>	11"x15"
<b>1/2 Sheet 2-layer 12"x16"</b>	<b>approx 48</b>		14"x18"
<b>1/2 Sheet 3-Layer 12"x16"</b>	<b>56</b>	<b>96</b>	14"x18"
<b>Full sheet 2-layer 16"x24"</b>	<b>approx 96</b>		18"x26"
<b>Full sheet 3-layer 16"x24"</b>	<b>112</b>	<b>192</b>	18"x26"

# Basic Cake Cutting Guidelines

Whether you are hosting a birthday bash or a wedding, the goal is to cut clean, attractive and uniform cake slices:

- Have the right size cake based on the number of guests: when in doubt go w/ extra cake.
- Use a hot knife: dip it in hot water, dry it w/ paper towel, then cut the cake (repeat for every cutting or as needed)

## Cutting Party Slices

- Round cakes 8" and smaller
  - Cut the cake into wedges, without a center circle. For example, cut the cake in half, then quarters, then eighths, then sixteenths. Stop cutting when you reach the desired size slice.
- Round cakes 10" and larger
  - To cut cakes 10" or larger, place the knife approximately two inches from the cake's outer edge and cut a circle using the cake's outer edge as a guideline – effectively carving an outer cake ring (see picture below). Then slice the outer cake ring (approximately 1.5" thick depending on personal preference). When you finish cutting/serving the outer cake ring, repeat until you are left w/ a 8" or smaller round cake in the center – then cut it in wedges as described above.
- Square and Sheet Cakes
  - To cut square and sheet cakes, place the knife approximately two inches from the cake's outer edge and cut a strip of cake using the cake's outer edge as a guideline. Then slice the outer cake strip (approximately 1.5" thick depending on personal preference). When you finish cutting/serving the outer cake strip, repeat until the entire cake is cut/served.

## Cutting Wedding Slices

Wedding portions are approximately 1"x 2" x the height of the cake (approx. 3.5-4")

Use the instructions above for cutting round and square cakes, but reduce slice size to 1" or as per your personal preference.

