

Baked by Caryn

Indulge in flavor and style with a Wedding Cake by Caryn

Servicing Paducah, KY, and Beyond



www.bakedbycaryn.com

About Me



I'm Caryn Lyles and I am the owner and main cake designer at Baked by Caryn.

As the heart and hands behind each creation, I bring a unique blend of culinary expertise and artistic flair to every design.

Committed to excellence, I use only the finest quality ingredients to ensure that each slice is a delectable indulgence.

What sets my work apart is the seamless fusion of timeless elegance and modern design. From classic tiers adorned with intricate details to contemporary masterpieces that reflect your personal style, each cake is a reflection of your unique love story.

With a dedication to inclusivity, I am proud to offer gluten-free wedding cakes, ensuring that every guest can partake in the joyous celebration without compromise.

Portfolio



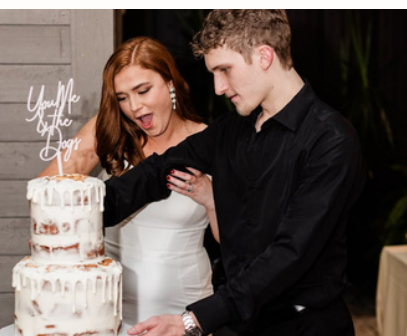
Each Design is unique to your style, design, and personality. Our designs are hand crafted using the best quality ingredients.

Our Design Process



1. INITIAL CONSULTATION

At our bakery, we believe that every cake is unique and deserves the utmost attention to detail. When you contact us, whether by phone or email, we start by creating a notes page for your event. This helps us keep track of all the essential information, such as your style, guest count, venue, and photo inspiration. By using these details, we develop a few key design elements for your cake and recommend style options that will best suit your needs. Don't worry if you haven't picked out a design yet, as booking with a deposit will secure your date.



2. CAKE TASTING

One of the most exciting parts of planning a wedding is trying out various cake flavors and combinations. The wedding cake can not only be beautiful, but even more delicious when you have the option to choose your own flavors. Our Private Cake Tasting offers a chance to sample four different cake flavors and three premium fillings. We provide a selection of our favorite cake combinations based on your chosen flavors, along with extra icings and fillings on the side to mix and match. This is \$60/ couple & must be scheduled at least 1 week in advanced.



Our Design Process



3. DESIGN

The key to designing the perfect cake is finding the right inspiration. We'll discuss every detail you love, no matter how big or small, because even the tiniest elements can have a significant impact. We'll consider height, colors, metallic elements, textures, and even include details of your dress. After booking, you can schedule a second 30 minute in person consultation to go over the final design.

4. DELIVERY

Cake delivery involves more than just dropping off a cake, as it entails coordinating with the venue and event coordinator regarding timing and set up. We make sure that each delivery runs smoothly, considering the traveling and set up process. Our team is well-prepared and brings extra supplies for any necessary touch-ups. We believe that traveling with a wedding cake can be stressful, but we've perfected our technique to ensure that your cake arrives safely.

Delivery is available for cakes over \$300, with a delivery fee of \$50 in McCracken County. For locations outside our delivery range, we charge an additional fee of \$1 per mile, round trip.

Our Signature Flavors

At our bakery, we take pride in offering a diverse selection of cake flavors that cater to every taste bud. Our personal favorites include the following combinations. Please note that we have many other flavors available and can make new ones upon request.

WEDDING CAKE

Soft and Sweet Almond Cake filled with Raspberry Jam and Classic Vanilla Buttercream

DECADENT CHOCOLATE

Rich and Decadent Chocolate Cake made with Ghirardelli Cocoa, filled with a Chocolate Buttercream

STRAWBERRY CHAMPAGNE

Fresh Strawberry Cake spiked with Champagne, filled with Fresh Strawberry Buttercream and Champagne Spiked Chocolate Ganache

BLACK VELVET

Soft & Delicate Chocolate cake filled with Raspberry Jam and Cream Cheese Buttercream

FRESH LEMON

Moist Lemon Cake with a Delicate Lemon Flavor, filled with Fresh Tangy Lemon Curd and Lemon Buttercream

Starting Prices

Each wedding booked with us goes through the consultation and design process as described above. Choosing the right size for your event involves the guest count, the design, and if other desserts are offered.

TWO TIER

6"+9"

42 Servings
\$210+

8"+10"

62 Servings
\$325+

THREE TIER

6"+8"+10"

78 Servings
\$395+

Most
Common

6"+9"+12"

100 Servings
\$500+

6"+10"+14"

126 Servings
\$635+

FOUR TIER

6"+8"+10"+12"

138 Servings
\$700+

6"+9"+12"+14"

178 Servings
\$900+

We want you and your guests to savor every moment of your special day, especially when it comes to dessert. That's why we offer Gluten-Free Wedding Cakes, so everyone can partake in the celebration. Contact us for more information.

Add-ons

In addition to designing bespoke wedding cakes, we also offer a range of sweet treats to simplify your wedding weekend. Add any of the following treats to create a delightful and memorable ending to your special day:

GROOMS CAKE

Starting at \$100

Our cakes come in many shapes, sizes and designs that we can tailor to your preferences. From your partner's favorite sports team to hobby-inspired designs, we aim to make the cake a spectacle in and of itself.

CAKE STAND RENTALS

Starting at \$40

We're thrilled to offer our selection of cake stands, perfect for your special day. Choose from modern styles, traditional silver stands, or acrylic cupcake stands to complement your unique theme. Each rental requires a \$40 refundable deposit, which will be returned upon the rental's return. Additionally, we offer cake inserts like the Acrylic Hollow Tier to enhance your cake display.

CHOCOLATE DIPPED BERRIES

Starting at \$36

On your wedding day, it's easy to forget to eat amidst all the excitement. Don't let that happen to you! Consider adding some delicious strawberries dipped in Ghirardelli Chocolate to the bridal or groom's suite for the perfect getting-ready snack. Fully customizable designs available.

Ease your guests' travel worries by hosting a delightful wedding brunch the day after. We'd be happy to assist with our fresh, homemade breakfast trays that include a selection of cinnamon rolls, muffins, and scones.

Dessert Table

Dessert tables are increasingly trending at weddings. You have the option to keep the traditional cake or completely replace it with a dessert table. This approach provides a delightful assortment of sweets, accommodates diverse preferences, and guarantees that all guests will be satisfied.

DESSERTS FOR 50

Includes:
4 Dozen Cupcakes
3 Dozen Cookies

Starting at **\$210**

Great for
Rehearsal
Dinners!

DESSERT TABLE FOR 100

Includes:
5 Dozen Cupcakes
4 Dozen Brownies
4 Dozen Cookies

Starting at **\$365**

*We Recommend this
option in addition to a
single or two tier cake.*

DESSERT TABLE FOR 150+

Includes:
6 Dozen Cupcakes
6 Dozen Brownies
6 Dozen Cookies
5 Dozen Dessert
Shooters

Starting at **\$660**

*We Recommend this
option in addition to a
single or two tier cake.*

We've got some dazzling pre-made packages that are just waiting for your personal touch! Feel free to mix and match desserts to create your perfect sweet spread.

Please note that the platters or display pieces for desserts are not included.