

Cake Sizing chart and information

Our amazingly talented cake artists are dedicated to making you the most beautiful cake for your special events! Our mad evil genius bakers are obsessed with making it the best cake you have ever had! Our signature buttercream is made with just 4 ingredients and love, it is not overly sweet and melts in your mouth!!! Email us at beverlyspastryshop@gmail.com to get a quote on your next "talk of the town" cake!!!

Basic Sheet Cakes

2 Layered Cake with Filling

1/4 Sheet feeds 25 to 35 people

1/2 Sheet feeds 45 to 55 people

FULL Sheet feeds 75 to 100 people

Round Cakes

3 Layered Cake with Filling

6" feeds 6 -10 people

7" feeds 8-12 people

8" feeds 12 -20 people

9" feeds 18-27 people

10" feeds 25-35 people

12" feeds 35-50 people

2 Tiered Cakes

3 Layered Cake with Filling

6" / 8" feeds 25-35 people

7" / 9" feeds 30-40 people

8" / 10" feeds 35-50 people

8" / 12" feeds 40-60 people

10" / 12" feeds 50-70 people

3 tiered Cakes

3 Layered Cake with Filling

6" / 8" / 10" feeds 65-90 people

7" / 9" / 12" feeds 75-115 people

8" / 10" / 12" feeds 80-125 people

Standard Cake or Cupcake Flavors

- Chocolate
- Chocolate Chip
- Cinnamon Swirl
- Confetti
- Half and Half
- Lemon
- Marble
- Red Velvet
- Strawberry
- Vanilla
- White

Gourmet Cake or Cupcake Flavors- (Upgrade Cost)

- Banana
- Butter Pecan
- Butterbeer
- Caramel
- Carrot Loaded- coconut & walnuts
- Carrot Plain
- Cookies and Cream
- German Chocolate
- Green Tea Honey
- Hummingbird
- Mocha
- Neapolitan
- Pumpkin

Standard Filling & Frostings signature Buttercream)

(Our

- Chocolate
- Chocolate Chip- Vanilla Buttercream with mini chips
- Confetti
- Mint Chocolate Chip
- Peanut Butter
- Raspberry
- Strawberry
- Vanilla

Gourmet Fillings & Frostings (Upgrade Cost)

- Black Forest- Cherries & Chocolate Ganache & Vanilla Buttercream
- Blueberry
- Bourbon Caramel- Bourbon Caramel & Vanilla Buttercream
- Cannoli Filling
- Chocolate Mousse
- Chocolate Truffle- Chocolate Ganache & Chocolate Chips & Chocolate Buttercream
- Coconut Cream
- Coconut Pecan
- Cream Cheese
- Dulce de Leche
- Edible Chocolate Chip Cookie Dough
- Fresh Strawberries
- Italian Rum- Chocolate & Vanilla Mousse & Rum Soaked Vanilla Cake
- Lemon Curd
- Mango Peach- Chopped Mango & Peaches & Vanilla Buttercream
- Nutella
- Oreo Filling- Crushed Oreos & Chocolate Ganache & Vanilla Buttercream
- Smores- Toasted Marshmallows & Graham Crackers & Chocolate Ganache
- Strawberry Éclair- Strawberry Crunchies & Vanilla Buttercream
- Strawberry Shortcake or Torte- Whipped Cream & Fresh Strawberries
- Tiramisu- Mascarpone Whipped Icing & Espresso Ganache & Coffee Kahlua Soaked Vanilla Cake
- White Chocolate Mousse
- White Chocolate Raspberry

Gourmet Pastries

We can do these in bulk and in mini versions for dessert tables! Email us at beverlypastryshop@gmail.com to get a quote on your next spectacular dessert table!!!

- Baklava
- Brownies
- Cakesicles
- Cannolis
- Chocolate Covered Oreos
- Coffee Cake
- Cream Puffs
- Dessert Shot Glasses
- Eclairs
- Muffins
- Rice Krispie Treats
- Chocolate Chip Cookie Cake

Cookies

- Brownie Buckeye
- Chocolate Chip
- Coffee Toffee
- Grandma Rosie's Ricotta Cookies
- Lemon Krinkles
- Oatmeal Raisin
- Oreo Bomb
- Peanut Butter Blossom
- Raspberry or Chocolate Thumbprints
- Smores Bomb
- Snickerdoodle
- Sprinkle Sugar
- Strawberry Milkshake

BIG MACS- French Macarons (Naturally Gluten Free)

- Vanilla
- Chocolate
- Coffee
- Mint Chocolate Chip
- Lemon
- Strawberry
- Raspberry
- Peanut Butter Chocolate

- Dulce de Leche

Dessert Bars

- Brownie Cheesecake
- Coconut Cream Lush
- Honey Bun
- Italian Ricotta Crumb Cake
- Millionaire Caramel Chocolate Shortbread
- Mounds Brownie
- Oreo Cheesecake
- Peanut Butter Chocolate
- Raspberry or Cherry or Apple Crumb
- Rolo Cheesecake Bars
- Snickers Brownie
- Strawberry Eclair
- Tres Leches

Pies

- Chocolate Peanut Butter
- Smores
- German Chocolate
- Coconut Cream
- Apple Crumb
- Salted Caramel Apple
- Pumpkin
- Lemon Crème
- Oreo Crème
- Mint Grasshopper
- Boston Crème
- Cannoli
- Birthday Cake
- Blueberry
- Cherry
- Peach

Cheesecakes

- Plain
- Cherry, Blueberry, Raspberry, or Strawberry
- Chocolate Chip
- Chocolate
- PB Chocolate Swirl
- White Chocolate Raspberry Swirl
- Pumpkin

Cupcakes

Cupcakes are great for parties and large events, or just because! Our cupcakes are moist and delicious and when paired with our signature buttercream...YUMMMM is the only word that comes to mind!!! Email us at beverlypastryshop@gmail.com to get a quote on your next cupcake order!

Gourmet Flavors

- Boston Crème
- Bourbon Pecan Pie
- Brownie Sundae
- Butterbeer
- Cannoli
- Chocolate Peanut Butter
- Chocolate Pretzel
- Chocolate Truffle
- Coconut Cream
- Confetti
- Cookies & Cream
- Cookie Dough
- Dulce De Leche
- ELVIS- Banana Cake with PB Buttercream & Chocolate Ganache
- German Chocolate
- Green Tea Honey
- Irish Car Bomb- Guinness Cupcake with Baileys Buttercream & Jameson ganache
- Key Lime Pie
- Lemon Crème
- Lemon Raspberry or Blueberry
- Mint Oreo
- Mocha
- PB & J
- Peach Cobbler
- Pumpkin Gingerbread
- Smores
- Snickers
- Strawberry Éclair
- Strawberry Shortcake
- The Charmer- Lucky Charm Cupcake
- Tiramisu
- White Chocolate Mousse
- White Chocolate Raspberry

Gluten Free

*We are committed to ensuring everyone gets a sweet treat at this bakery and we are extremely consensus of cross contamination! We use an exclusive blend of white and brown rice flours, potato and tapioca starch, and a bit of xanthan gum for binding. These are some of things we can make gluten free but are always experimenting. Email us at [**beverlyspastryshop@gmail.com**](mailto:beverlyspastryshop@gmail.com) to get a quote on your next gluten free order!*

Cake & Cupcake Flavors

- Boston Crème
- Bourbon Pecan Pie
- Brownie Sundae
- Cannoli
- Chocolate Chip
- Chocolate Peanut Butter
- Chocolate Truffle
- Coconut Cream
- Confetti
- Cookies & Cream
- Cookie Dough
- Dulce De Leche
- ELVIS- Banana Cake with PB Buttercream & Chocolate Ganache
- German Chocolate
- Green Tea Honey
- Lemon Crème
- Lemon Raspberry or Blueberry
- Mint Oreo
- Mocha
- PB & J
- Peach Cobbler
- Pumpkin
- Snickers
- Strawberry Shortcake
- Tiramisu
- White Chocolate Mousse
- White Chocolate Raspberry
- Vanilla Squared

BIG MACS- French Macarons (Naturally Gluten Free)

- Vanilla
- Chocolate
- Coffee
- Mint Chocolate Chip
- Lemon
- Strawberry
- Raspberry
- Peanut Butter Chocolate
- Dulce de Leche

Cookies

- Chocolate Chip
- Lemon Krinkles
- PB & J
- Snickerdoodle
- Sugar

Pies

- Apple, Cherry, or Blueberry Crumb
- Chocolate Peanut Butter
- Key lime
- Lemon Creme
- Pumpkin
- Smores

Dessert Bars

- Brownies
- Cheesecake Bars
- Honeybun cake
- Pound Cake
- Raspberry Bars
- Shortbread Fudge Bars

VEGAN

We are committed to ensuring everyone gets a sweet treat at this bakery and we are extremely consensus of egg and dairy allergies! We have had a lot of fun baking vegan treats, we do not use egg substitutes or preservatives, everything is natural and simple ingredients. These are some of things we can make vegan but are always experimenting. Email us at beverlypastryshop@gmail.com to get a quote on your next gluten free order!

Cake & Cupcake Flavors

- Vanilla
- Chocolate
- Chocolate Peanut Butter
- Black Forest
- Cookie Dough
- Strawberry Shortcake
- Lemon Raspberry
- Cookies and Cream
- Mint Oreo
- Vanilla Strawberry
- Carrot Cake
- ELVIS- Banana PB Buttercream & Chocolate Ganache

Cookies

- Chocolate Chip
- Lemon Krinkles
- PB & J
- Snickerdoodle
- Sugar

Pies

- Apple, Cherry, or Blueberry Crumb
- Pumpkin

Dessert Bars

- Brownies
- Cheesecake Bars
- Honeybun cake
- Pound Cake
- Raspberry Bars
- Shortbread Fudge Bars

- Slutty Brownies

KETO

We are committed to ensuring everyone gets a sweet treat at this bakery and we are extremely consensus of dietary restrictions! We have just started this line and are really loving what we have done so far. Email us at beverlyspastryshop@gmail.com to get a quote on your next KETO order!

Cake & Cupcake Flavors

- Vanilla
- Chocolate
- Chocolate Peanut Butter

Brownies

PB Bombs

Cookie Dough Cheesecake

Cinnamon Crumb Cake

Better than Sex Cake

Key Lime Pie

Carrot Cake with Cream Cheese Icing

Chocolate Chip Cookies

Strawberry & Cream Parfait

WEDDINGS

We are always honored to be a part of this special moment in a couple's life. We make every effort to make this part of the planning sweet and simple! Pun Intended!! We will make your dream tiered cake, cutting cake & cupcakes, or a beautiful dessert table. We can do it all! We can deliver up to 75 minutes away from Pottstown. We have take-home wedding tastings that make it easy for you to taste it over a day or a couple of days! Email us at beverlyspastryshop@gmail.com to set up your wedding tasting now!

Wedding Tastings

We give you 12 of our fan favorite flavors in cupcake form...allowing you to mix and match flavors to suit your desired tastes! This is a take-home tasting, which can allow you to do over a couple of days if you would like! Everyone's palette is different, and you really want your cake to be best, so play around and mix and match flavors!!

Tiered Wedding Cake

We want every couple to have their dream wedding, so we have done everything from very traditional cakes to life size cats as a cake! This is your day and you can have whatever you want!

Cutting Cake & Cupcakes

This is typically a single tiered cake and usually used for the "cutting the cake" shot and then there are cupcakes for the party! This has recently become very popular because there is no cutting required and it's a little more socially friendly! Another bonus- you can pick a lot more flavors, we usually say 1 flavor per 24 guests!!

Dessert Bars

This is another fun way to have a wedding if you are a sweets lover. Assorted desserts in mini sizes....I mean how can you go wrong. This can be catered to your favorite desserts to an Italian wedding spread! We will work with you on a special tasting if this is the way you would like to go.

Do I need to keep the top tier of my cake?

N00000000! We believe it is sac-religious to keep the top tier and freeze it for a year. As a special thank you for allowing us to be a part of your special day, we make you a fresh 1st Anniversary cake on us! All we need you to do, is email us the week prior and we will have the cake for you!

RETURN POLICY

In the unlikely event that you are not happy with your Beverly's dessert, please let us know about the problem within 24 hours and then return the uneaten portion of your dessert to the bakery within three business days of receipt of your product. Full or partial refunds and store credit are decided on a case-by-case basis, but our goal is always to have you leave happy. If we have made a genuine mistake (the product was not made correctly), we will certainly make it right. We are not able to offer refunds in cases where the product was baked and decorated correctly, but a flavor or texture didn't meet a personal preference. Most people love our flavors, but it's impossible to predict everyone's particular taste preferences. If something has gone wrong, please let us know right away!

CANCELLATION POLICY

Please be aware that we are unable to cancel orders with less than 6 days notice. In some, but not all cases, it may be possible for us to offer full or partial store credit for a future purchase in the event of a cancellation. Amount of potential store credit depends on how much work has already been done on the cancelled order. We require a \$50 deposit for all orders to be confirmed and put into the books.

ORDER TIPS & FACTS

When picking up a cake or an order please prepare by bringing another person with you, especially with 2 to 3 tier cakes. We are not responsible for what happens to the order after it has left the bakery or after we have completed the delivery.

Please give us at least 2 weeks' notice for custom orders and at least 2 months for wedding cakes.

All wedding cake orders have to be paid completely the week prior to the event.

DECORATING CLASSES & PARTIES

We love what we do and we would love to share our talents with you!!! We will be offering monthly decorating classes that you can join and learn some tips and tricks to create at home!! We can also help you celebrate a birthday or an exciting new twist on a team meeting!! Each person will leave with a delicious treat to share and some cool new skills! Email us at beverlyspastryshop@gmail.com to join a class or schedule a birthday party!

Cake Decorating Classes & Parties

\$65.00 Per person

- 6-12 people hosted at Beverly's Cake Studio
- 1.5- 2 hours of 100 % hands on instruction and demonstrations from Beverly's artists
- 1- 6in Cake per person to decorate with all tools and decorative supplies needed to create your masterpiece

Cupcake Decorating Classes & Parties

\$40.00

Per person

- 6-12 people hosted at Beverly's Cake Studio
- 1.5- 2 hours of 100 % hands on instruction and demonstrations from Beverly's artists
- 1- 6 cupcakes per person to decorate with all tools and decorative supplies needed to create your masterpiece

Cookie Decorating Classes & Parties

\$40.00 Per person

- 6-12 people hosted at Beverly's Cake Studio
- 1.5- 2 hours of 100 % hands on instruction and demonstrations from Beverly's artists
- 1- 12 cookies per person to decorate with all tools and decorative supplies needed to create your masterpiece

UPCOMING CLASSES- Min. 6 people Max- 16 people

- Tuesday, March 22nd –COOKIE DECORATING CLASS

- Tuesday, April 26th – CAKE DECORATING CLASS
- **SATURDAY, MAY 21ST- SPECIAL CUPCAKES & COCKTAILS! LADIES NIGHT**
- Tuesday, June 21st- CUPCAKE DECORATING CLASS

STAY TUNED FOR MORE UPCOMING CLASSES!