



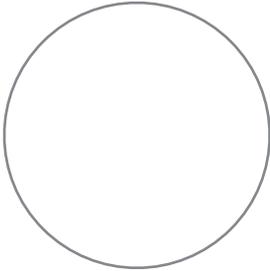
Bear & Bee Bakehouse

<http://www.bearandbeebakehouse.com>

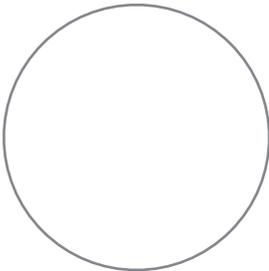
bearandbee808@gmail.com

Congratulations on finding your honey! We are thrilled that you are considering us to help you celebrate this special day. All of our cakes are made from scratch and you can choose between a variety of flavors, frostings, and fillings! Our cake tiers are 5 inches tall (not including toppers), with 3 layers of cake and 2 layers of filling. Below you will find the **starting** prices for each cake size, cost increases with the complexity of the design.

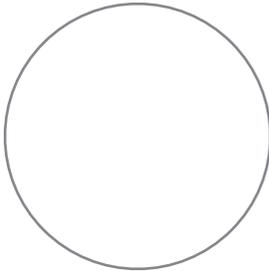
Single Tier Cakes



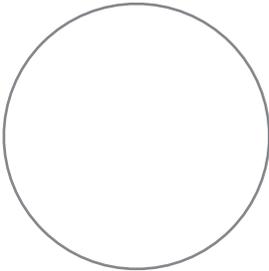
6 in
Feeds 10-15
\$50.00



8 in
Feeds 20-25
\$70.00

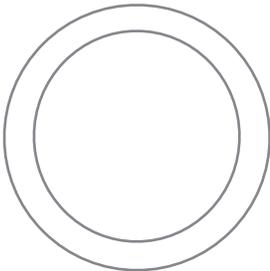


10 in
Feeds 30-35
\$90.00

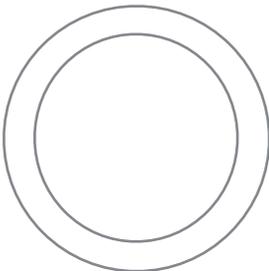


12 in
Feeds 45-50
\$110.00

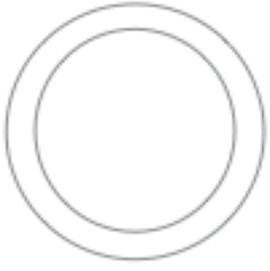
Two Tier Cakes



6 in & 8 in
Feeds 30-35
\$200.00



8 in & 10 in
Feeds 45-50
\$250.00



Mini Two Tier
4 in & 6 in
(feeds 18-25)
\$115.00

Three Tier Cakes



6 in, 8 in, & 10 in
Feeds 70-90
\$300.00

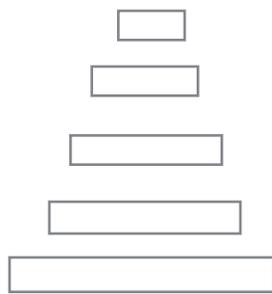


8 in, 10 in, & 12 in
Feeds 90-120
\$400.00

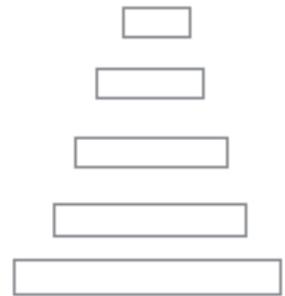
Four Tier Cakes & Cupcake Towers



6 in, 8 in, 10 in, & 12 in
Feeds 140-160
\$550.00



Cupcake Tower 1
6 in & 50 cupcakes
Feeds 65
\$200.00



Cupcake Tower 2
60 cupcakes
\$200.00

*Prices do not include tower or stand rentals



Dessert Bars

Our dessert bars are a great way to bring variety to your wedding! If you are interested in having one for your wedding day check out our dessert bar menu on our website. We offer pre packaged setups or you can choose to create your own!



Consultation & Flavors

We highly recommend that you set up a consultation with us prior to ordering your wedding cake or desserts. Wedding consultations are \$30 and you and your fiancé will have the chance to taste 4 cake flavors of your choice and take a look at some design options. Below is our signature menu. We can also work with you to create custom flavors as well!

*Additional flavors/desserts may be added on to your tasting for an extra charge

Brown Butter, White Chocolate, Macadamia Nut

brown butter vanilla bean cake with chopped macadamia nuts, filled with layers of macadamia nut praline and white chocolate ganache, iced with fluffy white chocolate brown butter frosting

Dark Chocolate, Kahlua, Kona Coffee, Ganache

dark chocolate cake, filled with layers of milky chocolate Kahlua ganache and coffee crunch filling, iced with a silky coffee frosting

Hawaiian Sea Salt Caramel, Vanilla Bean

Vanilla Bean cake, layered with Hawaiian sea salt caramel, iced with creamy caramel frosting

Guava, Strawberry, Rose

Moist Guava cake made, filled with layers of rose buttercream, guava filling, and fresh strawberries, iced with sweet cream icing

Caramelized Banana, Vanilla Bean, Dulce de Leche

Moist banana spice cake, filled with layers of homemade dulce de leche, fresh caramelized banana slices, and vanilla bean icing

Roasted White Chocolate, Lilikoi, Sweet Cream

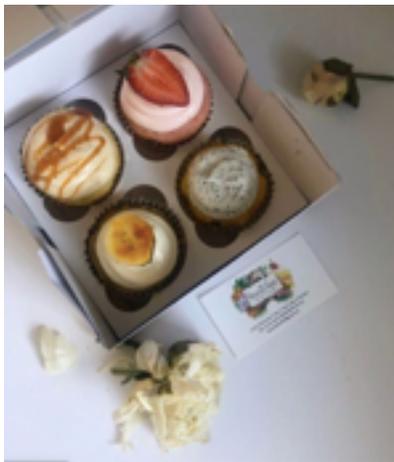
buttery cake filled with layers of lilikoi curd and roasted white chocolate icing, covered with sweet cream frosting

Honey, Lavender, Meyer Lemon

moist honey lavender cake made Big Island Honey, filled with layers of light icing and tangy meyer lemon curd

Vanilla Bean, Coconut, Mixed Berries

vanilla bean cake filled with layers of creamy coconut curd and fresh mixed berries



Seasonal Fall & Winter Flavors

Gingersnap, Apple Pie, Salted Caramel

Gingersnap spice cake , filled with apple pie filling, and apple cider caramel

Pumpkin, Dulce de Leche, Espresso

Pumpkin spice cake , filled with homemade salted caramel, and roasted white chocolate espresso ganache

Dark Chocolate, Peppermint, Roasted white chocolate

dark chocolate cake , filled with layers of chocolate peppermint ganache, and roasted white chocolate

Cake Alternatives

Gateau de Crepes (Crepe Cake)

Comprised of 25 of layers of paper thin crepes and fluffy french cream filling, crepe cakes offer a light and unique alternative for couples seeking a different dessert. We make tiered ones as well! Flavors range from Lilikoi and Strawberry Guava all the way to Cookie Butter!



**Doughnut Towers
(COMING SOON!)**

Delivery

We will happily deliver your cake to the wedding venue! Our wedding delivery packages can include delivery to your venue, set up of your cake/desserts, rental of one of our cake stands or dessert towers, and break down after your event.

| Baby Bear (Delivery Only) | Mama Bear (Delivery Set Up & Break Down) | Papa Bear (Delivery SU/BD, Full Styling) |
|---|---|---|
| Manoa, Makiki, Ala Moana, Ward, & Kaka'ako FREE | Manoa, Makiki, Ala Moana, Ward, & Kaka'ako \$40.00 | Manoa, Makiki, Ala Moana, Ward, & Kaka'ako \$80.00 |
| Waikiki \$30.00 | Waikiki \$50.00 | Waikiki \$100.00 |
| Aina Haina, Hawaii Kai \$25.00 | Aina Haina, Hawaii Kai \$50.00 | Aina Haina, Hawaii Kai \$100.00 |
| Aiea, Pearl City \$30.00 | Aiea, Pearl City \$60.00 | Aiea, Pearl City \$110.00 |
| Kaneohe, Kailua, Waimanalo, Kualoa Ranch \$50.00 | Kaneohe, Kailua, Waimanalo, Kualoa Ranch \$80.00 | Kaneohe, Kailua, Waimanalo, Kualoa Ranch \$130.00 |
| Kapolei, Kunia, Mililani, Waipahu \$60.00 | Kapolei, Kunia, Mililani, Waipahu \$90.00 | Kapolei, Kunia, Mililani, Waipahu \$140.00 |
| North Shore (Mokuleia to Laie) \$70.00 | North Shore (Mokuleia to Laie) \$100.00 | North Shore (Mokuleia to Laie) \$150.00 |

FAQs

We like what we see! Now what?

Fill out the form on our contact page giving us basic information about you and your wedding day (date, time, location, what kind of desserts you're interested in, etc).

We will contact you within 24 hours to get to know you a little better and share some information about our style and method. If you're happy with what you hear we highly recommend that you set up a consultation date with us! This is a fun time for you to enjoy some delicious desserts, share ideas for your cake, and get excited about your wedding!

If you choose to book us for your event, we will draw up our cake contract and discuss pricing, delivery, and final design.

We look forward to working with you!

How does the design process work?

It is very important to us that your wedding cake/desserts are a reflection of you and your unique love story, which is why our cakes are never exactly the same. We take into account all of the details of your special day from flowers, to invitations, to your special memories when we design your desserts and work closely with you throughout the entire process so you feel confident and comfortable!

Do you sell cake toppers?

We do not currently sell toppers but we are happy to refer to you to some awesome vendors who do!