



Introduction Letter

Greetings from the Cake Creative Team! We wanted to write a letter of introduction to let you know about the many services we offer. We have some great options to help your company make a fantastic impression.

We are a custom cakes and sweet treats company that tailors the treats to your specific meeting, event or special occasion. Whether it's a cake for a special employee, or cookies for a meeting, we can make it memorable – and delicious! We wanted to take a moment to share the various options available.

Special Occasion Treats

At The Cake Creative our favorite treat to do is a custom cake for a special occasion, it's a great way to celebrate that special someone!

We offer cakes for the following occasions and more:

- Birthdays
- Retirement
- New/Upcoming Baby
- Special Achievements

Want some special treats to celebrate but don't need a whole cake? Other great options include cake pops or truffles or cupcakes.

Treats for the Boardroom

Have a meeting that you know could use some extra creativity boosters? Perfect opportunity for a treat tray! Some options that are great for meetings are:

- Cake Pops
- Cupcakes
- Muffins
- Cookies

Cake pops, cupcakes and muffins are available by the half-dozen and cookies by the dozen. You can suggest your own favorites for flavours or we can suggest some of the popular choices.

Corporate Gifting

Whatever the gifting occasion may be, we can tailor make a selection of treats for any occasion. We can do cupcakes, cake pops or truffles, cookies or a combination of all in small boxes or large trays – whichever suits the occasion. Some great ideas are:

- Seasonal gifting for clients or business connections
- Conference attendee gifts
- Staff appreciation gifts
- Donation gifts for events



There are so many reasons to celebrate, and we are in the business of making it easy – and yummy – all while making you look great!

Our Popular Flavours

We have many flavours we've done over the years – and many more that we look forward to trying too! We have clients ask us for new or unique flavours often and continue to wow our clients every time. Some of our flavours are certainly favorites, and we want to share those with you:

Cakes, Cupcakes & Cake Pops/Truffles:

- Vanilla
- Chocolate
- Lemon
- Chocolate Porter
- Blueberry

Butter Cream Icing:

- Vanilla
- Chocolate
- Limoncello
- Baileys
- Cream Cheese
- Hazelnut

Muffins:

- Oatmeal
- Bran
- Blueberry
- Chocolate Chip
- Banana
- Cranberry Oat

Cookies:

- Sugar
- Shortbread
- Chocolate Chip
- Oatmeal
- Snickerdoodle
- Gingerbread

How to Order

Now you have an occasion in mind and you're ready to order your treats – there are a few ways that you can do that, whatever works best for you. We can accept orders via our website: www.thecakecreative.com, by email: anna@thecakecreative.com, or by phone: 250-597-2400. We will discuss your needs and let you know pricing, any recommendations that we have, and discuss if you need delivery, pick up, and more.

Lead time needed for the orders is dependent on what type of item and the quantity you're looking for. We have suggested **minimums** for amount of notice to give us, though are happy to do our best to accommodate on short notice as well if we can. Though, the more notice you're able to give us the easier it is for us! Our suggested **minimum** ordering lead times are:

- Meeting trays: 1 week
- Custom cakes & treats: 2 weeks
- Corporate gifting (multiple gifts): 1 month

We Look Forward to Working With You!

Feel free to contact us with any questions you may have, or you can visit us online at: www.thecakecreative.com or you can find us on Facebook, Flickr, Twitter and more!

Kind Regards,

The Cake Creative Team – Anna & Adam Kouwenberg