

FREQUENTLY ASKED QUESTIONS

WHAT CAKE OPTIONS ARE AVAILABLE?

We have a focused selection of two-tier celebration cakes available in a variety of flavors and decorations. If you see something you like, we recommend you make an appointment with one of our pastry chefs. This will allow us to get a better feel for your needs and provide you with a more personalized consultation. We work with any budget. Our sheet cakes are exceptionally affordable and you won't sacrifice taste or quality. With over 20 locations to choose from, please call our L&B Contact Center at 952-548-1400 to get in touch with the L&B location that's most convenient for you and your venue.

WHAT OTHER DESSERT OPTIONS ARE AVAILABLE?

We have a wonderful selection of small bite offerings. Our chefs make a large menu of petite pastries including petite tarts, French macarons, petit fours, cupcakes, dipped fruit, bars and cheesecake bites.

HOW DO I SCHEDULE A CONSULTATION?

Our L&B Contact Center can direct you to the most convenient location. You can book a private consultation with one of our pastry chefs to discuss your special event and taste a delicious assortment of cakes. A typical consultation lasts approximately 45 minutes. We do charge a \$25 fee for a consultation. However, if you place your order with us, we will credit that amount to your order.

WHAT SHOULD I BRING TO THE CONSULTATION?

Feel free to bring your fiancé or a close friend or relative. Due to space and sampling restraints, please keep your group to 4 or less. Pictures, color swatches of fabric, invitations and ideas from the internet are welcomed.

CAN YOU DELIVER OUR WEDDING CAKE?

Of course we can arrange for delivery of your wedding cake. If you require delivery your special order will be taken at our St. Louis Park location. From there our catering team will help arrange delivery for a fee. This location also offers kosher and dairy-free cake options.

HOW IS PAYMENT ARRANGED?

Payment takes place when you pick up your order. We will help you through the check out and handling process. For your convenience, you may choose to pay in advance. This must be done in person at our store.

DO YOU PROVIDE CAKE STANDS OR TREES?

With ever-changing trends and the difficulty in getting cake stands returned promptly, we do not offer this rental service. We can direct you to other resources that provide beautiful cake stands or tiered platters of any size, shape or theme.

WILL THIS ORDER REQUIRE REFRIGERATION?

From our buttercream cakes to European pastries, all our fragile desserts require constant refrigeration until the time they are served. We suggest you discuss your dessert plan with your venue or event planner. This will eliminate any last-minute surprises. Our two-tiered cakes have easy to carry boxes with instructions. These cakes must be refrigerated until serving.

WHAT ALLERGENS ARE FOUND IN YOUR BAKERY?

Our bakeries contain wheat, peanuts and tree nuts, eggs, milk, dairy, soy and FD&C Yellow #5. Please notify us immediately if you have dietary concerns.



LUNDS & BYERLYS

CELEBRATION CREATIONS

At Lunds & Byerlys our pastry chefs welcome the opportunity to design and handcraft a dessert masterpiece for your special occasion. Our cakes are inspired by traditional favorites and today's marketplace trends. Our desserts stand the test of time and will keep you coming back to celebrate important life moments. From our heavenly white almond cake to our moist and delicious chocolate cake, we have the best solutions for your event. Try our small bite menu with elegant petite pastries and trendy French macarons.

Choose from over 20 convenient locations to pick up your order or simply call our catering team for a delivered dessert from our St. Louis Park location.

Please call our L&B Contact Center at 952-548-1400 to get in touch with the L&B location that's most convenient for you.

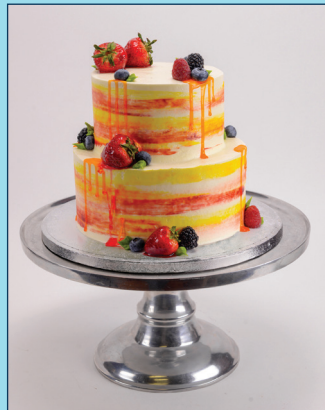
We look forward to creating something beautiful for your event!



CELEBRATION CAKE DESIGNS

Our best and most popular designs are perfect for cake-cutting ceremonies and can be supplemented with sheet cakes or small bite options. These 6" x 8" layer cakes serve approximately 20-30 guests and are designed to fit any budget.

PASSION FRUIT TORTE



Traditional sponge cake, passion fruit mousse filling, topped with French buttercream accented with fresh berries and hand-painted colors.

ELEGANT FONDANT



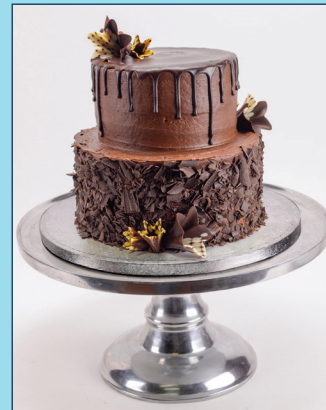
Our light, moist white almond cake, topped with French buttercream and smooth fondant, accented with ribbon borders and sugar flowers.

THE PRINCESS MARZIPAN



Traditional sponge cake, raspberry preserves and custard filling, topped with French buttercream and a smooth layer of marzipan.

TRUFFLE TORTE



Chocolate sponge cake and chocolate buttercream with layers of ganache and chocolate buttercream, accented with chocolate drizzle and chocolate shavings.

LEGACY BUTTERCREAM



Our light, moist white almond cake with layers of our signature buttercream and a homespun spatula design.

SWEETHEART STRAWBERRY



Traditional sponge cake filled with strawberry preserves, accented with glazed strawberries and topped with a crumb coat of French buttercream.

LEMON KISS



Layers of sponge cake with sweet and tangy lemon filling, topped with French buttercream accented with micro flowers and a custom monogram.

ENTERTAINING BITE OFFERINGS

Looking for creative and unique entertaining ideas? Try these trend forward and convenient solutions.

TABLE CAKES

These fun cakes make each guest table festive.

CUPCAKES

Available in mini or medium sizes.

BAR OR CHEESECAKE BITES

Our favorite varieties in small quartered squares.

EUROPEAN PETITE PASTRIES

These little pastries are upscale, fresh and fantastic! Choose from petite tarts, petit fours, French macarons, verinnes and/or dipped fresh fruit.

Looking for other fun options? Try our donuts and other unique confections!

