



AFTERS BAKERY

FAQ GUIDE



SG Mummies Favourite Bakery

ORDERING PROCESS



Enquire With Us!

Tell us more!
Date of event, preferred theme, type
of occasion and no. of serving pax!



Fill Up & Submit Order Form

You will receive an order form once our
discussion is completed. Please make
sure all the information
is correct.



Make Payment

Once we receive your completed
form, we will contact you with
payment information.



Receipt & Order Confirmation

A receipt will be emailed to you after
the payment has been verified.
Following that, your order will be
confirmed and sent to the kitchen.



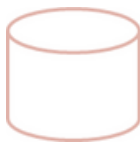
You're Done!

Relax while we deliver your order on
the scheduled event date!



CAKE SIZING CHART

POPULAR CAKE SIZES & SERVING SIZES



5" (700g)
Serves 4-10pax



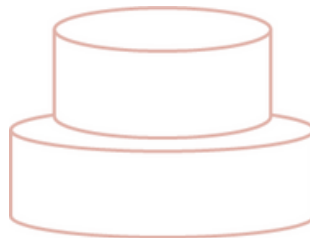
8" (1.5kg)
Serves 10-20pax



11" (3kg)
Serves 40-50pax



5"/8" (2.5kg)
Serves 20-40pax



8"/11" (4.5kg)
Serves 50-80pax



5"/8"/11" (6-7kg)
Serves 100-150pax

The above measurements and servings are only estimates.
It will ultimately depend on the portion sizes you serve to your guests.
If you are unsure, chat with us!



STORAGE TIPS



Both **buttercream-based & fondant-based** cakes can last approximately 1-2 hours in air-conditioned rooms. Otherwise, please keep your cakes refrigerated. **Please do not freeze the cake.** The timeframe given above is just a guide, please monitor the surrounding temperature conditions yourself.



If your cake is refrigerated, leave it in room temperature for at least **30 - 45 minutes**. For the best taste, the buttercream or fondant surface should be soft to touch. Please avoid direct heat/sun exposure when thawing the cake.



Leftover cake slices should be kept in an airtight container and should be consumed within the next 2-3 days.



Fondant figurines are yours to keep after the event.

Remove the cream from the figurines & store them in airtight containers with silicon gels/oxygen absorbers.

As the figurines have already been exposed to moisture, there is a high likelihood that they could become mouldy.

Please dispose the figurines once they start to mould or attract pests.

We do not recommend you to consume the cake decorations.



TERMS & CONDITIONS

PRODUCT INFORMATION

- All suggested servings, weights, and sizes are estimates based on your design and number of serving guests.
- As everything is made from scratch, there might be a few minor differences in designs and colours from the references provided.
- Certain materials used in our cakes may become obsolete. We will do our best to choose replacement products that are as close to the original design as possible. We reserve the right to replace items with component parts of equal or higher quality without consulting you first.
- The type of flowers used will be determined based on seasonal availability at our local nursery.
- Food colouring may be used to achieve certain colours on your cake. These food dyes are non-toxic and have no negative side effects. You may notice some staining on your teeth, lips, & tongue.
- Images printed on edible icing sheets have lower colour and resolution quality as compared to images printed on A4 paper. Printed images may differ in terms of saturation, brightness, and sharpness.
- We may use certain inedible materials for decorations.
- We may use toothpicks or sticks to support decorations.
- We may use bubble tea straws to support tiered cakes to ensure the stability of the cake through transport and display.

SELF-COLLECTION & DELIVERY

- Self-collection at our premises and delivery services are available. Our delivery service starts from \$12 depending on time slots.
- Any requested changes to the delivery date, time & location within 3 working days before the date of the event will incur an admin charge of \$30.

ORDER AMENDMENT, REFUND & CANCELLATION

- AFTERS BAKERY does not offer a refund once payment is confirmed.
- Order cancellations/postponements will only be allowed within 7 working days before the date of event. In Store credits with a 6 months expiry date will be maintained for you.
- In the event of any last-minute cancellations of any reasons, no credit amount and refunds will be provided as the bakery would have already started preparations for your order.

If you have any other questions, do not hesitate to chat with us!



ARE YOU READY TO ORDER?

Contact us at any time, we would love to be a part of your event!



WHATSAPP
+65 8742 3895



EMAIL
hello@aftersbakery.com

LOCATE US!

We offer a small selection of cakes and small desserts in-store.
Please contact us to check on the availability before visiting our store.



28 Cavan Road S209855

5 mins walk from Bendemeer MRT Station (DT23)
8 mins walk from Lavender MRT Station (EW11)

Opening Hours:

10AM - 6PM (Monday to Sunday)

