After more than 10 years at its location on Broadway, Capital City Cakes, a popular Grove City bakery known especially well for its artistic, delectable wedding cakes, is changing its focus and its location at the end of November. The bakery, founded in Bexley in 2009, will continue operations under its current name, but with limited offerings, redirecting to only baking custom wedding and specialty cakes starting in 2023. For a consultation, please visit capitalycitycakesoh.com, our email at capitalcity.cakes@yahoo.com, or call 614-27-SWEET.

For more information about this transition, here is a note from the owners, Gary and Sue Baisden:

To all our amazing customers, friends, family, employees, and community,

First and foremost, we want to thank you all. Capital City Cakes started as a dream but became a reality because of you. We are incredibly humbled to have celebrated countless occasions in your lives over the years, from weddings to anniversaries, to graduations, birthdays, and more. Sharing these moments with you and the joy that comes with them is a priceless gift we will always cherish.

While we weren't expecting the renovation project that resulted in the loss of our current lease, we firmly believe that God works in mysterious ways. This change in focus is a blessing in disguise, as it will allow us more time to spend more time with our family and friends in a less stressful environment. Though baking birthday cakes, cupcakes, cookies, desserts, and other sweets has been delightful, the demanding schedule of a full-service bakery takes its toll on us. We look forward to putting all our energy towards providing each couple who chooses Capital City Cakes with the wedding cake of their dreams.

Another positive about this change is that it allows us to go back to our roots. Sue began creating cakes 45 years ago this month, baking for friends and family out of our home for 32 years and Big Bear for 20 years. We are in the process of outfitting our home artisan cake studio with everything we need to continue to provide the same freshly baked cakes made with only the freshest ingredients that you have been accustomed to. We are still passionate about creating unique cakes that will create lasting memories for our customers and this new venture will offer nothing less than that. We feel we're more than prepared to take on this new challenge.

For any of our couples who have booked cakes for weddings in December 2022 and 2023, you will get those as planned. We reassure you again that creating a breathtaking, delicious cake to serve as the centerpiece of your reception is still our main goal. And we absolutely will continue to take on new customers for weddings and large specialty cakes.

Finally, we want to thank the community of Grove City once again, for what they gave us these past few years truly is beyond measure. The COVID-19 pandemic wreaked havoc on small businesses across the country, but our loyal customers and friends ensured Capital City Cakes was not a casualty as well. Words cannot express our gratitude enough. We are so very blessed because of you.

Best, Gary and Sue Baisden Owners, Capital City Cakes

Testimonials of real customers:

Every little girl dreams of her wedding cake. It's such a big part of the wedding tradition and was one of the most important elements when planning my big day. I didn't just want a cake; I wanted a piece of

artwork beautiful enough to be displayed as part of the decor – a center-piece for the reception. I wanted something so breathtaking that guests would immediately notice it when they walked into my

reception and would remember it afterwards. A wedding cake is, after all, the staple symbol of a wedding!

During my consult with Capital City Cakes, I knew right away they understood my vision. I sat with the owner to sketch out what it would look like and landed on a stunning 6-tier work of art. Each layer was its own individual design that cohesively fit together perfectly to create an incredible masterpiece, complete with the letter 'B' in the center for our last name. Seeing our completed cake was one of the most anticipated parts of the day and it did not disappoint! I wanted it front and center at the venue as the perfect backdrop to our entrance. As soon as we walked into our reception, my husband and I were in complete awe at how beautiful and perfect it turned out!

Not only did guests compliment the beauty of it, but they raved about how delicious it was. We had 6 different flavors, each so rich and decadent. Guests loved the variety of options and many tried several of the various flavors. My only regret is that I didn't eat more of it that night!

Elizabeth B.

Capital City Cakes did an incredible job creating our vision of the perfect engineering-meets-medicine cake for this biomedical engineer and emergency physician's nerdy science themed wedding at COSI. We couldn't get over how detailed and life-like the "surprise" side of the cake turned out, and neither could our guests. Everyone is still talking about the cake, to this day. It was truly the centerpiece to a perfect day, plus it tasted amazing!

- Tanya