



WEDDING CAKE INFO SHEET

Thank you for your wedding cake enquiry. It is a big privilege to be involved in your special day and I look forward to getting to know you as a couple and creating the perfect cake for you.

A delicious cake made with the best ingredients is of the utmost importance. All my cakes are made from scratch using the finest quality ingredients.

All styles are catered for from naked cakes to fondant covered cakes with sugar artistry such as sugar flowers and piped details.

Sweets tables containing a range of hand crafted delicious treats are also available.

Taster boxes of a dozen mini cupcakes, with six chosen flavours will be available on a nominated "cake mail" weekend in June / July. These are \$25 with free delivery. Please register your interest to be included.

ORDERING PROCESS

Please read through the information sheet and look at my Facebook and Instagram photos. If you are happy with my design style and pricing, please email a wedding enquiry form to cakesbysarah@outlook.com. Please include your Name, Wedding Date, contact details and a detailed design brief and budget and I can provide you with a quote. A meeting or phone conversation can be arranged to discuss a detailed design prior to booking or you can book in your wedding cake and then a consultation can be arranged 2-3 months prior to your booking to finalise the design. A \$100 deposit is required to book in a date. Final quantities and design changes are due 1 month before the wedding and the balance is due one week before delivery.

SIZING

Is the cake to be served as the dessert or with coffee? If the wedding cake is to be the dessert, portion numbers need to be accurate. If you like the look of a larger cake but don't need the serving size, dummy (Styrofoam) tiers can be used. If your budget is limited, it is recommended to get a beautifully decorated smaller cake and have some kitchen cakes (undecorated) for the additional portions required.

Standard height cakes are approx. 12cm tall

Extended height cakes are approx. 15cm tall

DECORATION

Buttercream Finish – Buttercream icing is a soft icing and is mostly used for naked and semi-naked style cakes. It is not recommended for summertime weddings unless you have an air conditioned venue and the cake can be well refrigerated until required.

Royal Icing – This is a meringue style icing that is applied twice over a ganached cake to create a lovely rustic style finish.
Fondant – A thin sheet of sugar paste is used to cover a ganached cake. It creates a completely smooth finish and can be made in any colour.

Piping – simple or detailed designs can be piped onto a fondant cake creating intricate lace style patterns and adding elegance to any design.

Sugar flowers – intricate sugar flowers can be made to suit the style of the wedding. Please send through images of your floral design inspiration.

DELIVERY

Delivery in the Perth metropolitan area is \$20. Outside of metro area please ask for a quote.

TRANSPORT

Cakes can be picked up from 7 Aviemore Drive, Bedfordale and placed on the back seat of an air conditioned car. Please bring a towel to pad / level the seat.

CAKE FLAVOURS (LARGE CAKES AND CUPCAKES)

RECOMMENDED FOR BUTTERCREAM CAKES:

* Most cakes flavours can be done as a GF option.

Vanilla base

Velvet vanilla (can be done as funfetti or in rainbow layers)

Vanilla + salted caramel

Vanilla + white chocolate and peppermint

Strawberry

Strawberry + thyme

Strawberry + cream cheese

Cookies and cream

Chai + ginger cream cheese + pistachio

Rose

Lavender

Peanut butter and banana

Coconut

Pink Champagne

Salted caramel

Chocolate + espresso

Chocolate + vanilla

Chocolate + earl grey

Chocolate + raspberry

Chocolate + cream cheese

Fruity cake base

Raspberry and coconut

Lemon + lemon curd

Apple + caramel

Apple, parsnip and rosemary

Hummingbird (banana, pineapple, coconut)

Blueberry and cinnamon

Carrot, orange and pecan

Almond and honey

Chocolate base

RECOMMENDED FOR ROYAL ICING AND FONDANT COVERED CAKES:

Mudcake base (made with premium Belgian couverture chocolate)

White chocolate + white chocolate ganache

White chocolate + cookies and cream ganache

White chocolate + lemon curd + white chocolate ganache

Dark chocolate + salted caramel buttercream + salted caramel ganache

Dark chocolate + cookies and cream ganache

Dark chocolate + orange

Dark chocolate + mint

Dark chocolate + cherry ripe

Caramel + dark chocolate ganache

Caramel + cookies and cream ganache



3 tier extended 9", 7", and 5" , 130 coffee sized serves, 70 dessert serves

SEMI NAKED / NAKED CAKES
2 TIER FROM \$300
3 TIER FROM \$450



3 tier extended 8", 6" and 4", 100 coffee sized serves, 50 dessert serves



2 tier 9inch and 7inch, 90 coffee sized serves, 50 dessert serves



3 tier 9", 7" and 5" coffee serves 100, dessert serves 55

FONDANT COVERED
 1 TIER FROM \$220-\$500
 2 TIERS FROM \$350-\$550
 3 TIERS FROM \$650
 4 TIERS FROM \$850



2 tier painted fondant cake, 8" extended and 6" coffee serves 90, dessert serves 45



2 tier ruffles cake with sugar blooms, 8" and 6" coffee serves 70, dessert serves 36

CUPCAKES

Buttercream cupcakes are from \$44/dozen or \$48/2 dozen mini cupcakes

Fondant covered cupcakes are from \$6ea

FAVOURS

Decorated cookies and cookie place cards are from \$3.50ea

SWEETS TABLES

Sweets tables are available from \$10 - \$20pp, please enquire.



CAKES BY SARAH

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