

Wedding Cake Info Sheet

Thank you for your wedding cake inquiry. 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 \$30 including 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 fill out a wedding inquiry form on my website so 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 free within 10km of Bedforddale, then \$1 per kilometre per round trip to the venue.

Transport

Cakes can be picked up from 7 Aviemore Drive, Bedforddale 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
- Peanut butter and banana
- Coconut
- Pink Champagne

Chocolate base

- Salted caramel
- Chocolate + espresso
- Chocolate + vanilla
- Chocolate + raspberry
- Chocolate + cream cheese

Fruity cake base

- Raspberry and coconut
- Lemon + lemon curd
- Apple + caramel
- Hummingbird (banana, pineapple, coconut)
- Carrot, orange and pecan

Recommended for Royal Icing and fondant covered cakes:

Cakes with chocolate ganache and mudcakes (made with premium couverture chocolate)

- Velvet vanilla (can be funfetti or rainbow layers) + chocolate ganache (white, milk, dark, cookies and cream, strawberry + white chocolate)
- Strawberry + white chocolate ganache
- Cookies and cream + chocolate ganache (white, milk, dark or cookies and cream)

- Pink champagne + white chocolate ganache
- White chocolate + white chocolate ganache
- White chocolate + cookies and cream ganache
- White chocolate + lemon curd + white chocolate ganache (April – October only)
- 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



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