

# BROCHURE

2024-25

Your guide to the perfect  
Wedding Cake Experience





## MEET YOUR CAKE DESIGNER

Firstly congratulations! If you're reading this then you must be in the exciting process of planning your Wedding!

My name is Sammi and I am the baker, creative and general busy body behind Cake & Coe: Wedding Cake Design Studio.

I hope that this brochure answers some of your questions and will outline the next steps in working together to design your dream cake for your special day!

*Sammi x*

# About Us

We are a Yorkshire based Wedding cake design studio, specialising in Buttercream and Ganache cakes.

We make modern, elegant and simply showstopping Wedding Cakes that not only capture everyones attention, but also taste divine!

All of our cakes are baked fresh to order using only the finest ingredients, from free range eggs, to the highest quality Belgian white chocolate & butter. Our buttercream cakes are coated in a base layer (crumb coat) of white chocolate ganache for extra stability for transport & stacking.

We understand that planning your Wedding can be a daunting and overwhelming task, but hopefully this guide will help to ease some of your fears as we walk you through each step of the process: from initial enquiry, through to design and choosing flavours.

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C o e

W E L C O M E

# STEP-BY-STEP TO YOUR PERFECT WEDDING CAKE

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## OUR PACKAGES

We offer 3 wonderful packages which include everything from your cake (of course!) to the design consultation, digital sketches, to bespoke cake cutting knives and cake stand hire.

We also offer an 'Exclusively Cake' option for those couples who want the cake but without the full Cake & Coe experience.

\*All starting prices include a 2 tier cake

\*\*Delivery is calculated based on mileage to your venue.

# Gold



- Two Tier Wedding Cake\*
- Design Consultation (online)
- Signature Flavour tasting box
- Digital sketch
- Delivery\*\* and set up at your venue

From £495

# Platinum



- Two Tier Wedding Cake\*
- Design Consultation (in person or online)
- Signature Flavour tasting box
- Digital sketch
- Delivery\*\* and set up at your venue
- Bespoke cake knife set
- Cake stand hire
- Personalised cake topper or charm

From £645



# Diamond



- Two Tier Wedding Cake\*
- Design Consultation (in person or online)
- Signature Flavour tasting box
- Digital sketch
- Delivery\*\* and set up at your venue
- Bespoke cake knife set
- Cake stand hire
- Personalised cake topper or charm
- Luxury cake cutting & Dessert table experience:
  - Bespoke champagne classes to toast your first action as newly weds
  - Full table styling in coordination with your venue and other suppliers (candles, table runners, florals, decor & cake menu)
  - Dessert table with your choice of: cupcakes, brownies, blondies, macarons, cakesicles, geo hearts

From £1210

# Exclusively Cake



Your Wedding Cake with Design Consultation Only  
(Digital design sketch, flavour samples and extras not included)

2 Tier : from £250

3 Tier : from £370

4 Tier : from £495

Delivery charged in addition and calculated on mileage to your venue.



## BOOKING YOUR DATE

To ensure we can fill your cake with as much love and attention as possible, we only take on one cake each weekend, therefore dates can get limited pretty quickly!

You don't need to know your final design, or even which package you want to book yet. We'll finalise all this at your design consultation 3-4 months prior to your Wedding.

You can secure your Wedding date in our diary with £150 booking fee.

\*unfortunately I am unable to take on mid-week weddings.



# FLAVOURS

We offer 6 signature flavours but we are also happy to cater to your individual requests:

- Strawberry & Vanilla
- White Chocolate & Raspberry
- Zesty Lemon
- Chocolate & Salted caramel
- Red Velvet
- Pistachio & Orange



## Signature flavour tasting boxes

In the months leading up to your wedding, you will receive your tasting box where you can sample each of our delicious flavours together.

Make sure you keep a note of your favourites and bring this along to your Design consultation, or email us your choices!

# DESIGN CONSULTATION

3-4 months before your Wedding, you will have started to finalise all your styling plans and colour scheme with your venue and stylist. It's at this point we will arrange your design consultation - either in person or online depending on your preference and availability.

We will discuss everything from flavours, to colours, number of tiers and portion numbers, stands, flowers, design & anything you can think of!

I will also ask for your supplier information if you've not already completed the booking questionnaire.





## DIGITAL SKETCHES

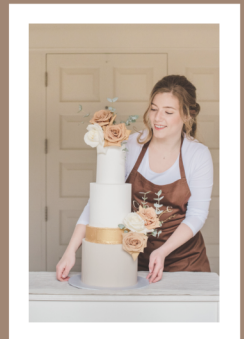
Following your design consultation, I will email you a digital sketch of your Wedding Cake so you can see it come to life before the big day!

It is also helpful to share with your florist if they are supplying the fresh florals, so we get exactly what we need to create the vision.

# PAYMENT & PRICES

Following your design consultation, I will email you with your final invoice, taking into account details and design we agreed upon.

Your final balance (less £150 booking fee) will be due 6 weeks prior to your Wedding.





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Other extras:  
Cake cutting set  
Cake stand hire  
Charms/toppers

## FAVOURS & EXTRAS

You can choose any of our dessert options to have as delicious favours for your guests:

Cakesicles, personalised shortbread biscuits, brownies/blondies, macarons, cupcakes.

In our eyes, edible favours are the only gifts that don't get left on the table!

Why not have them personalised with your guests names, so they also double up as place settings too?



Just pop it in your email if you'd like to add these on to your booking

# SO, WHAT NEXT?

You've read through all the information in this brochure, you're happy with our starting prices and you know you'd love a Cake & Coe Wedding Cake...

Simply drop me an email or complete the enquiry form on the website saying you'd like to get booked in and I will send over the details on how to pay your booking fee to secure your Wedding Date!



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REVIEWS

## PROFESSIONAL & RELAXING

"Everything from the consultation, to making sure it looked absolutely perfect at set up was really the most professional and relaxing experience with Sammi, and she completely blew our mind with the finished result, just stunning"

- Mr & Mrs Kendrew



## HIGHLY RECOMMENDED

Sammi was just incredible from the get go. Her knowledge and attention to detail was second to none. The cake was amazing and tasted beautiful. Honestly could not recommend Sammi more for your wedding cake

- Mr & Mrs Harrison



## CONTACT US

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We can't  
wait to hear  
from you  
soon

