

# Cakes by Stacy

with Bake my Party



Will you be my cake designer?



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**Hi, I'm Stacy a cake designer, baker, administrator and founder of Cakes by Stacy.**

I am a long time Cake Baker with 11 Years of experience in cake decorating. Well known in multiple countries for some amazing cake designs, creations and decorations making many dreams of big and small come true at every event and celebration.

My professional wedding cake service ensures every detail will be taken care of from the moment of your initial enquiry through to delivery of your wedding cake on the day. I will bring to you the finest taste with my elegant designs. Everything from contemporary wedding cakes with a modern edge to romantic inspired cakes.

Taking in all design and decorating aspects, themes, styles and requests and turning them into your dream day cake. I deliver you a true flavoursome experience believing that your cake should not only look stunning, it should also taste delicious

I look forward to working with you to create your dream Wedding Cake!

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[cakesbystacyt@gmail.com](mailto:cakesbystacyt@gmail.com)  
IG: @bakemypartybystacy

# Your Personalised Service



## 01. CONSULTATION

The first step of your wedding cake journey begins with your initial enquiry where we will discuss your date, venue, budget and your ideal style. Once availability of your wedding date has been confirmed you will receive an initial quote based on some of your design ideas and the size of your wedding cake. You can secure your date in my diary with a £100 security deposit, safe in the knowledge your wedding cake is all booked in.



## 02. CONFIRMATION

A face to face consultation arranged where we can fully discuss your cake. After your main consultation a detailed annotated sketch of the proposed design will be provided for your consideration and approval.

This is the time we will be able to finalise and lock in on your final design. Final balance payment is due 4 weeks prior to your wedding date.



## 03. TASTING

Now for the most delicious part of your wedding planning! You will experience your chosen flavours in a luxury wedding cake tasting box. These flavours could be chosen from our menu or your specific taste requirements and will take place at our face to face consultation.



## 04. DELIVERY

You can leave the little details up to me, such as liaising with your suppliers, venue and arranging delivery on your wedding day. I will communicate directly with your venue, coordinator or wedding planner and take care of transporting it from our studio to your venue, and assembling it in its spectacular “stage” with the most respect.

# The Creative Process

To design your cake, we will get inspired by all the details that make your wedding: your Save the Date, colour palette, flowers, dress and anything else involved in the styling of your big day.

I do encourage you to send me anything that will help with that creative process, whether it is invitations, Pinterest boards or photos of flower arrangements, etc.

All these details taken into account as we work on designing a cake that is bespoke for you and your partner's personalities. After our design consultation you will be sent a digital sketch to give you an idea of what your cake could look like on the day.

As a cake designer, I'm happy to look at other cake designs for inspiration and to help provide a price estimate but whatever we reference your cake design will be unique to you and your partner.



# Portfolio



# Portfolio

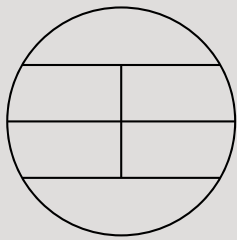


# Cake Servings

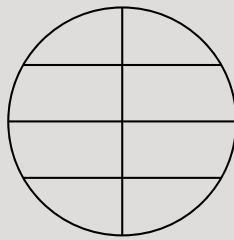


**2"x1" PORTIONS**  
Perfect portion size  
for wedding cakes

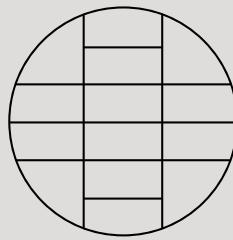
Four layers of sponge cake  
and three layers of filling and  
buttercream.



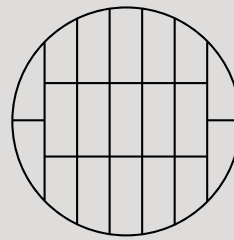
**4" Cake**  
6 Servings



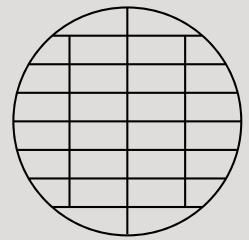
**5" Cake**  
8 Servings



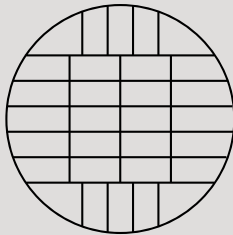
**6" Cake**  
14 Servings



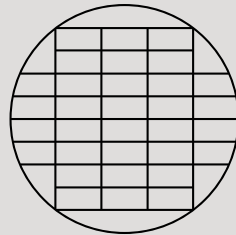
**7" Cake**  
19 Servings



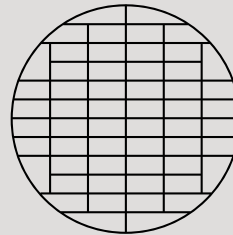
**8" Cake**  
26 Servings



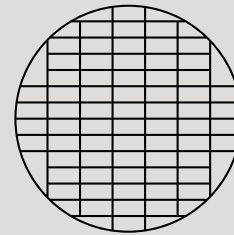
**9" Cake**  
30 Servings



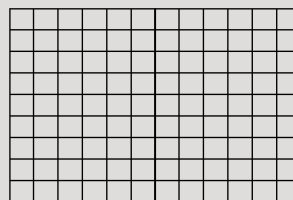
**10" Cake**  
38 Servings



**12" Cake**  
56 Servings



**14" Cake**  
76 Servings



**12"x18" Cake**  
108 Servings

# Flavour Menu

Our signature cake menu offers a range of exciting and perfectly balanced flavour combinations., but is not limited to your request for specific flavour pairings.

All our cakes are made to order from the finest natural ingredients, locally sourced where possible for the most delicious flavor, and don't contain any preservatives.

CUSTOM FLAVORS COULD BE MADE UPON REQUEST

All of our cakes contain wheat (gluten), dairy, and eggs. Some flavors contain nuts, and all are made in an environment where nuts and soy are present. Please consume within 24 hours for maximum freshness.

## **CLASSIC VANILLA**

*A classic vanilla sponge cake filled with a Strawberry / Raspberry Compote and a whipped white buttercream*

## **ZESTY LEMON FRESH**

*A zesty lemon sponge cake filled with a lemon curd and a soft lemon buttercream.*

## **DARK CHOCOLATE BERRY**

*A dark chocolate cake filled with a cherry compote and a rich dark chocolate ganache*

## **VANILLA BISCOFF**

*A vanilla flavoured sponge cake filled with a biscoff buttercream and a crunchy biscuit.*

## **CHOCOLATE ORANGE**

*A moist chocolate sponge cake filled with Fresh Orange Creme*

## **RED VELVET**

*A moist red velvet sponge cake with a fresh cream cheese filling and a light whipped buttercream*

## **CHOCOLATE MUD CREME LIQUEUR**

*A dark chocolate sponge cake with a dark chocolate liqueur ganache filling and chocolate buttercream*

## **COOKIES N' CREME**

*A vanilla sponge cake with a dark cookie chip filling and a chocolate creme buttercream*



# Wedding Favors

Many couples are choosing to add a dessert table or send their guest home with a box of sweet treats.

Wedding favors can be personalized, such as iced cookies with your initials, or the date of your wedding with a color that matches your wedding theme too.

## **WE OFFER THE FOLLOWING:**

ROYAL ICED COOKIES  
FONDANT COVERED COOKIES  
BROWNIES  
CUPCAKES  
CAKE POPS

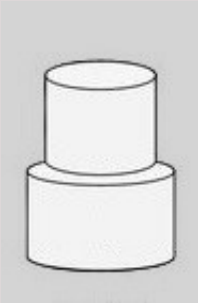
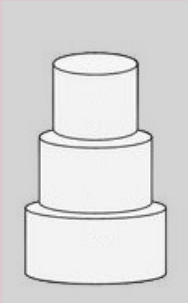




# Pricing

For initial guidance, the following is intended as an approximate price guide. There are endless possibilities when it comes to size, shape, and decorative finishes which can further affect the price of a cake. This will be discussed in detail during your design consultation.

For each size, the price represents the minimum price for a plain white buttercream cake. Fondant cakes have a higher than the minimum order price. Please submit an enquiry for an initial quote for your cake size and design style.

## 2024 Cake Pricing

2 TIERS	3 TIERS	4 TIERS	5 TIERS
<i>Serving between 50 &amp; 60 guests</i>	<i>Serving between 70 &amp; 95 guests</i>	<i>Serving between 100 &amp; 140 guests</i>	<i>Serving between 150 &amp; 170 guests</i>
			
<i>Pricing starting from £390</i>	<i>Pricing starting from £520</i>	<i>Pricing starting from £740</i>	<i>Pricing starting from £950</i>

## 2025 Cake Pricing

<i>Pricing starting from £420</i>	<i>Pricing starting from £550</i>	<i>Pricing starting from £770</i>	<i>Pricing starting from £980</i>
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The prices above are based on a 1" x 2" serving, with four layers of sponge cake and three layers of filling flavour and pillowy soft buttercream frosting. For fondant finishes will be quoted for as requested.

Delivery costs are based on distance and will be quoted individually.

# Love Notes

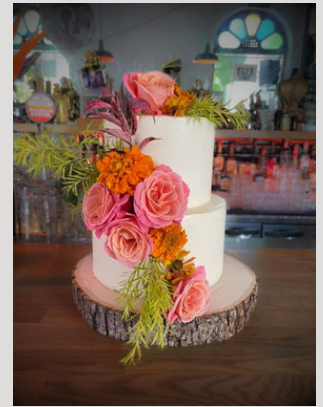


## Hangjian & Linli

"Thank you so much, The is stunning and gorgeous which perfectly suited the colour scheme and covered servings for our guests. Everyone enjoyed the cake, both the flavour and appearance. A successful Co operation!"

## Claire & Greg

"The cake was amazing! Working with you for our small wedding was stress free and so easy to work with you. we loved our summery colourful theme and the cake suited it right down to the T! The flavour selections hit right on the mark and the cake was enjoyed by all "



## Samantha & Jaco

"For our unique and unconventional wedding theme on a traditional fruit cake you delivered the design and style we were after. "



# Additional Information

## 01. DUMMY TIERS

A dummy tier is indistinguishable in external appearance from a real tier. It is made from lightweight Styrofoam and decorated in the same way as a sponge cake. For certain designs, dummy tiers can be effective in adding height and drama without wasting a lot of cake. For certain designs, they can also help keep the cost down, if supplemented with "cutting cake".

## 02. DELIVERY

Delivery is included in your cake quotation within 10 miles of our bake studio located at 31 Hollybank Place, AB11 6XR. Additional delivery fees will be determined by the mileage outside of the 10 miles to your venue. Generally, 2-tier wedding cakes are transported pre-stacked and do not require "assembly time" at the venue. Larger cakes are often transported semi-assembled and finished at the venue, or require full assembly at the venue.

## 03. CAKE STANDS

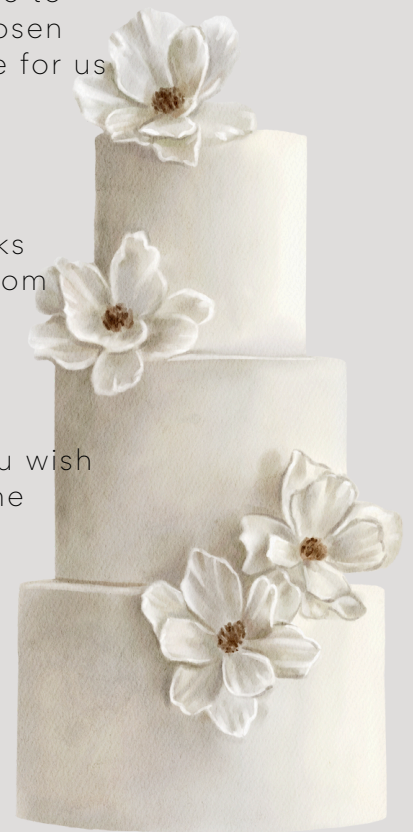
We do not offer a cake stand, cake separators or acrylic tiers hiring service, and it will be reflected in your final invoice. We can order a cake stand, cake separator or acrylic tiers to be purchased on your behalf from Prop Options. Their range of is available to view online at [www.propoptions.co.uk](http://www.propoptions.co.uk). The cost of this chosen stand will be added to your final Invoice should you choose for us to purchase on your behalf.

## 04. DEPOSITS AND BOOKING FEES

A £100 non-refundable deposit is required to secure your wedding date. . The remainder of the balance is due 4 weeks before your wedding date. The deposit will be deducted from your final balance.

## 05. ANNIVERSARY CAKE

An additional replica top tier can also be quoted for and presented separately in a box tied with a ribbon, should you wish to freeze it to enjoy at a later date. Prices will depend on the design of your cake.



*Let us get started*



*If you would like to commission us to design and make you a one-of-a-kind wedding cake, please reach out to learn more.*

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