



A Guide To Your Wedding Cake

with



Hello

Contents

About Me

Design

Selecting Flavours

Pricing

Florals

Cake Stands & Menus

Edible Favours

After Care

How To Book





About Me

I'm Eilish the owner, designer, baker and everything in between here at Peak Patisserie. Established in 2021, I specialise in luxury, modern wedding cakes. Whilst my business may be young, I've been making delicious cakes since my teens, and I'm already achieving regional success - being named a Regional Finalist in The Wedding Industry Awards 2023 & 2024 as voted for by past couples I am also featured in multiple blogs and magazines.

I'm passionate about wedding cakes and the service you receive leading up to your big day. Whilst design is the focal point, it's important to me that my cakes taste as good as they look. Staying on trend is an important job, so out of peak season I spend my time developing my skills and learning new techniques, ready to create new and statement designs.

Peak Patisserie

Design

When choosing your cake designer, it's important to choose one that's the right fit for you. Do you like their style, brand image? Do they offer what you want? These are all questions you should ask yourself before booking.

I offer unique, modern designs to elevate your day. All my wedding cakes are made using fondant. Whilst some may not like fondant (I'm with you on the taste!), once cut, most slices only have a thin 1x1" piece on top. Fondant provides endless design options and amazing textures, meaning it's a great choice to broaden your design opportunities.

Approximately 6 to 9 months before your wedding date I'll be in touch to arrange a design consultation. The appointments usually take around 1 hour and we'll discuss all your design ideas. I recommend that you bring along anything that you might want the cake to match to: colour swatches, invitation samples or even just some pictures of cakes you like.



Peak Patisserie



Elee Smith Photography



Laura Anne Photography



Jacob Smith Photography

Selecting Flavours



With 20 flavours to choose from you're sure to find something to suit everyone. To help you in selecting your flavours, approximately 6 to 9 months before your date you'll receive a sample box containing 6 of my signature flavours. To help you get in the tasting mood the box also includes some tea, coffee and extra treats.

When selecting your cake flavours you have the option to have each tier a different flavour, so if you and your fiancé can't agree then select a flavour each! If opting for double height tiers you can have 2 flavours per tier.

Head over to our website to view our [full flavour](#) menu.

Peak Patisserie

Let's Talk Pricing

All Peak Patisserie wedding cakes are made bespoke to each couple, meaning that each cake is quoted individually. However, you can find below a list of starting and average prices based on past designs.

2025

2 Tier to serve 44 portions starts from £365 + delivery

3 Tier to serve 94 portions starts from £550 + delivery

4 Tier to serve 164 portions starts from £750 + delivery

Between May-Sept I have a minimum spend of £425.

Delivery costs are based on distance and design set up time and will be quoted individually.

My most popular cake sizes are 3 tiers and on average cake prices are between £670 - £720 + delivery.

Peak Patisserie



Monkeymole Photography

Choosing Your Florals

Sugar/Wafer Flowers

My preferred choice, our handmade sugar flowers offer endless possibilities. Imagine any flower, in any color, at any time of year, beautifully crafted to adorn your wedding cake. These lifelike creations add a touch of elegance to your cake while being completely food safe, ensuring a masterpiece that's as beautiful as it is delicious.

Bespoke made for your cake, why not ask your venue to save them and have them as a keepsake for your day?



Fresh & Artificial Flowers

While fresh flowers can be stunning, using them on a wedding cake comes with limitations. Due to food safety concerns, only a limited selection of fresh flowers are suitable. Additionally, fresh foliage is entirely off-limits. This means you're restricted in color palette and style, and there's always the risk of wilting throughout the day.

That said a combination of fresh and artificial flowers makes a great option if you're looking to keep costs down.



Peak Patisserie



Marie Anson Photography



Elee Smith Photography



Helen Rose Photography

Elevate Your Display



Laura Anne Photography

Cake Stands

We have a selection of stands available for wedding day hire. Maybe your venue doesn't provide a stand or you want something more fitting for your cake; during your design consultation I'll discuss stand options and help you work out what will suit your cake best.

Stand hire is £30
+ £100 refundable deposit.

Cake Menu

Why not include a cake menu to sit alongside your cake? A great way to inform guests of your flavour choices and advise on allergens with this modern, on-trend addition.

£15



Peak Patisserie

Edible Favours



Jess Sommerville Photography

Looking for that personal touch for your favours or maybe you're looking to create a dessert table alongside your cake? Whatever you're looking for we have the options for you.

Personalised favours starting from £3 for iced biscuits and iced cupcakes. Add your initials, date, married name, whatever you'd like to match your day. The majority of our options can be matched to your colour scheme to ensure every part of your day is special.

With 8 options to choose from and endless flavour combinations, edible favours are a great way to give your guests a little treat, perfect for between your wedding breakfast and reception.

Peak Patisserie



Jess Sommerville Photography



Tom Hodgson Photography



Tom Hodgson Photography



After Care

Freezing

Spare cake? Maybe you decided to have extra cake to ensure you had some to enjoy at home, making a great treat when looking through your professional photos! You can freeze your cake for up to 3 months to enjoy at a later date. I recommend wrapping and freezing individual slices to enjoy when you want. Just take them out the freezer, leave for an hour to come to room temperature and it's ready to eat as good as on your wedding day.



Sugar Flower Storage

Sugar flowers are a perfect keepsake of your wedding day. Make sure to ask your venue to carefully remove them and keep them safe for you to take home. As you can imagine, these are delicate things, so the best care needs to be taken when handling them. If you wish to keep them, let me know and I can provide a safe box for transport. Once you have them home make sure you store them in a cool, dry place away from sunlight to ensure they look as beautiful as they did on the day.



How To Book

Looking for more info or want a 1-2-1 chat? Book in for a complimentary 20 minute discovery call to go over any last questions you might have.

To help when deciding whether to book, ask yourself these questions to be sure I'm the right fit for your day;

- Are you looking for a modern and unique wedding cake?
- Does my style align with yours?
- Does your budget align with my pricing structure?

If your answers are yes then I'd love to create your cake! You can secure your date with a £100 booking fee, taken off the final price of your cake.

Booking is quick and simple. Pay your booking fee by card online, sign your contract and fill out our booking questionnaire. Once all these steps are complete your date is secure in my diary.



GET IN TOUCH

www.peakpatisserie.co.uk

info@peakpatisserie.co.uk

[@peakpatisserie](https://www.instagram.com/peakpatisserie)