



# A Guide To Your Wedding Cake

with



# Hello

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## About Me

I'm Eilish the owner, designer, baker and everything else in between here at Peak Patisserie. Established in 2021, I love watching my business grow and develop. 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'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.

# 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.

Approx 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.





Marie Anson 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, approx 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 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.



# 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

New for 2024, 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







# Florals

## Sugar/Wafer Flowers

The premium choice when selecting what options of florals to have on your day. These florals allow you to have pretty much any flower you could think of on your cake without having to worry about toxicity. Bespoke made for your cake, why not ask your venue to save them and have them as a keepsake for your day?



## Fresh/Dried Flowers

Budget friendly but equally beautiful, fresh flowers can add the perfect finish to your cake. When selecting this option I'll work with your florist to arrange the flowers required for your cake and ensure colour schemes etc match. However, it's important to be aware of the limitations of fresh flowers, and particularly foliage, to ensure their suitability for food contact.



## Artificial Flowers

Another great option if you're looking to keep costs down, yet this option means you have more choice over the flowers/foliage available. Whilst a great option, it's important to be mindful that good quality artificial flowers can be hard to source. I can recommend some places for these, but I also suggest discussing this with your florist too.



# Edible Favours



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.



# 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 of keeping them. If you wish to keep them, let me know and I can provide a safe box for transport. When getting 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

If you think we're the right fit 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. I'll send you a link to my online checkout where you can easily make payment via card. You'll also receive a link to an online form where you'll need to provide your details and confirm that you accept my terms and conditions.

Once both the booking fee and details form are received your date is secure in my diary!





[www.peakpatisserie.co.uk](http://www.peakpatisserie.co.uk)

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