

A Guide To
Your
Bespoke
Wedding
Cake
with
Peak
Patisserie



Hello

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Tom Hodgson Photography

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, as well as also being featured in multiple blogs and magazines and a recommend supplier at a selection of venues.

I'm passionate about wedding cakes and the service you receive leading up to your big day, so I only take a limited number of bookings per week. Whilst design is the focal point, it's important to me that my cakes taste as good as they look. Delivering across Derbyshire, Nottinghamshire and Yorkshire, couples trust me to create the perfect centerpiece for their special day.

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 expertly finished in fondant. While some associate fondant with being overly sweet, it is essential for achieving the clean, modern textures and high-end designs Peak Patisserie is known for. When served, slices feature only a minimal accent piece on top, ensuring your guests experience nothing but the delicious gourmet sponge beneath!

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.





Elee Smith Photography



Laura Anne Photography



Jacob Smith Photography

Choosing your 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.

How many can we choose?

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

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.

Tier Configuration	Portions Served	2026 Investment
2 Tier	From 44 portions	From £385 + delivery
3 Tier (Most Popular)	From 68 portions	From £565 + delivery
4 Tier	From 128 portions	From £810 + delivery

Important Note: Please keep in mind that between May and September, a seasonal minimum spend of £425 applies. On average, most couples invest between £670 – £720 + delivery for a bespoke 3-tier design.

Delivery costs are based on distance and design set up time and broken down into 4 brackets;

- Up to 20 miles - £55
- Up to 40 miles - £80
- Up to 60 miles - £120
- 60+ miles - Individual Quote

Peak Patisserie



Monkeymole Photography



Helen Rose Photography



Jess Irwin Photography



Jess Irwin Photography

Choosing Your Florals

Sugar/Wafer Flowers

Handmade and completely food-safe, sugar flowers offer endless design possibilities in any color or season. These lifelike creations add a stunning touch of elegance to your centerpiece. Because they are bespoke made for your cake, you can even ask your venue to save them as a beautiful, permanent keepsake of your wedding day.



Artificial Flowers

While fresh flowers have limitations, high-quality artificial alternatives are completely food-safe and look stunning. This option offers infinite color and flower combinations regardless of the season. Simply share your color palette and inspiration pictures, and I will select cake flowers that perfectly complement your venue's fresh displays.

	Sugar/Wafer Flowers	Artificial Flowers
The Vibe	Completely bespoke, hyper-realistic, and deeply elegant.	Crafted using premium silk or artificial alternatives to match your fresh floral displays.
Food Safety	100% food safe.	Used specifically as a food-safe alternative to real fresh flowers (which carry design and chemical limitations).
Budget	£££	£
The Bonus	Makes a beautiful, permanent keepsake of your wedding day.	Offers infinite color combinations regardless of the season.



Marie Anson Photography



Liz Brown Photography



Elee Smith Photography

Elevate Your Display



Elee Smith 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.

£18



Elee Smith Photography

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. Take a look at our options [here](#).

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.

The Booking Checklist

1. Self-Check Alignment: Ensure my modern style and pricing structure match your dream wedding vision.
2. Secure the Date: Place a £100 booking fee online via card (this is fully deducted from your final cake balance).
3. Seal the Deal: Sign your digital contract and fill out our booking questionnaire.
4. Get Excited: Once completed, your date is officially locked into my diary!



GET IN TOUCH

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