

Leading Lady Cakes



WEDDING CAKE
BROCHURE



Leading Lady
cakes & confections



Welcome!!

Thank you for requesting our brochure.

Please take some time to read through, and please do contact us should you have any more questions, or if you'd like a consultation.



How it all works....

The first step is to contact Annie, and tell her your cake requirements. If you're not sure, she'll be happy to arrange a consultation, during which she will ask you questions which will help her to understand what you need.

Once you've talked, she will then spend a few days pricing up, and may send you up to three quotes, depending on what you've requested during the consultation. These will include details for you to check, and will be sent via email, along with our Terms and Conditions.

If you are still not sure of your design, but wish to secure Annie's services for your wedding date, then a 'save the date' payment can be made.

Once you have decided, you'll be invited to secure your booking with an initial payment of 30%.

If you are not sure which flavours you'd like, she can arrange a taster box to be sent to you, with up to six flavours.

Annie will then take care of everything.

She will contact your venue a few weeks before your wedding date, to arrange delivery and set up.

She will also provide a cake information sheet, plus full ingredients, direct to the venue, as well as copies of her insurance documents.

If you are wanting fresh flowers, she will also contact your florist.

All you need to do is arrive for your wedding, knowing that your cake is all taken care of.



Consultations

Annie offers either phone or video/zoom call meetings, which can be arranged in advance at your convenience, including weekends.

Annie will ask you the following so she can price your cake accurately... but if there are some details you don't know, don't worry, she can work around any gaps!!

- Date/time of wedding
- Venue address
- No. of guests/number of servings
- Style of cake - you may have gathered pictures... just be aware that Annie won't copy another baker's design, she'd rather make a cake that's unique for you.
- Finish of cake... type of icing, colour, texture
- Decoration - flowers, textures, highlights etc
- Flavour preferences, if known.
- Colour scheme and style of wedding
- Any other details you'd like the cake to feature...
- Toppers, some couple prefer to buy their own, but Annie can source these if required.



Taster Boxes

If you aren't sure which flavours you'd like, then Annie can arrange a taster box for you.

You can choose up to six flavours per box, which is sent first class post, and is letterbox sized, so will be delivered even if you aren't at home to receive it.

If you'd like your box before committing to the whole cake, then there's a £20 charge, which is then deducted off the cost of the cake (£300 or more) when you go on to book.

If you make an initial payment for your cake, then the taster box will be complimentary



FLAVOURS

Our cakes come in a range of flavours and fillings. We are always happy to accommodate specific requests, as well as mix and match flavours and fillings... just ask !

Classic Vanilla

Classic Madagascan vanilla sponge, with a fruit jam/coulis filling and light, fluffy Madagascan vanilla buttercream.

Classic Chocolate

Deep, rich chocolate sponge, filled with light, fluffy chocolate buttercream.

Fruit Cake

Rich fruity traditional fruit cake, soaked in brandy, and covered with marzipan and either fondant or royal icing.

Salted Caramel

A light caramel sponge, filled with salted caramel buttercream.

Carrot Cake

Spicy carrot cake, with a cream cheese buttercream filling.

Lemon

Zesty lemon sponge, filled with fresh lemon curd and fluffy lemon buttercream.

Chocolate Orange

Deep, rich chocolate sponge flavoured with orange zest, filled with smooth orange marmalade and chocolate buttercream.

White Chocolate and Raspberry

Light sponge flavoured with white chocolate, and dotted with fresh raspberries, filled with white chocolate and raspberry buttercream.

Coffee

Light, coffee flavoured sponge, with fluffy coffee buttercream. Can also include walnuts if requested.

Lime and Coconut

Light, coconut sponge, flavoured with the zest and juice of fresh limes. Filled with freshly made lime curd, and lime and coconut buttercream.

Rose

Light, subtle pink sponge flavoured with a subtle rose flavour, filled with fluffy rose buttercream.

Sizes and Portions

If you are looking to have your cake as the dessert course, then you'll probably need 2" x 2" servings.

Should you want the standard size for your guests, then opt for 1" x 2". Or there's always the 1" x 1" serving option, either for those on a budget, or who are planning huge buffets!!!

Generally, cake tiers are 4 inches deep as standard, but other depths can, of course, be made.

All sizes are approximate.

Starting Prices Round Cakes

Portions are based on 1" x 2" sponge cake slices from a 4" deep cake tier.

GUIDE PRICES

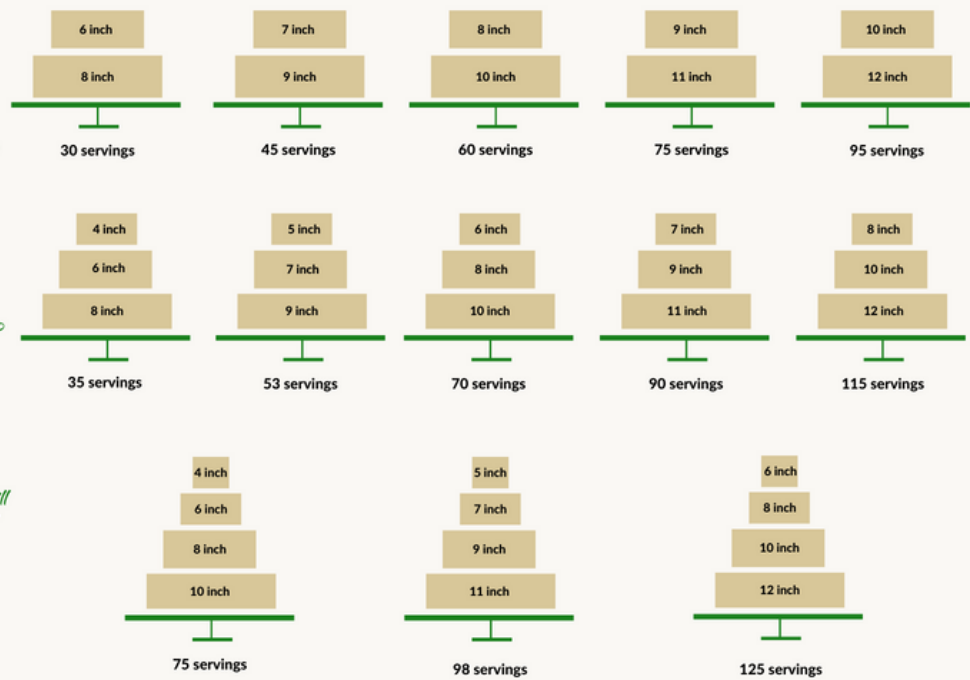
NOT INCLUDING DELIVERY OR SET UP

2 TIER: £350

3 TIER: £500

4 TIER: £650

These are average guide prices, your estimate will depend on decoration required and location of venue



Starting Prices Square Cakes

Portions are based on 1" x 2" sponge cake slices from a 4" deep cake tier.

GUIDE PRICES

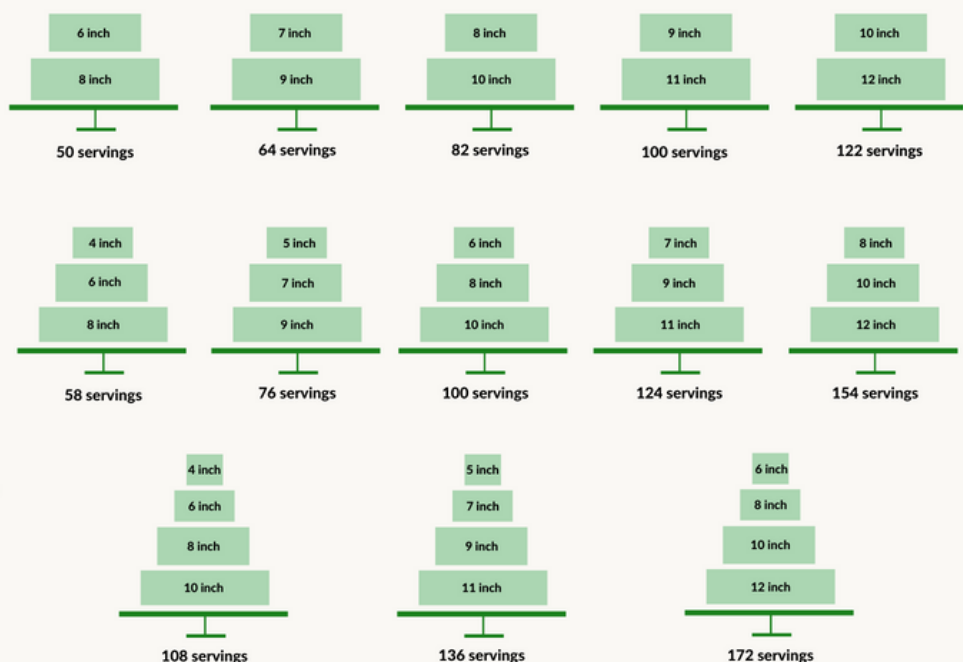
NOT INCLUDING DELIVERY OR SET UP

2 TIER: £360

3 TIER: £520

4 TIER: £670

These are average guide prices, your estimate will depend on decoration required and location of venue



Payment

There are two ways to secure Annie's services...

1. Pay a £50 'save the date' fee. You can then rest assured that you have a fabulous baker to create your cake, and you don't have to rush into any design decisions. You then need to decide on your design by 3 months before your wedding date.
2. If Annie has sent you a quote, an initial payment of 30% is required to book. Final balance is due by three weeks before your wedding date. You can pay earlier if you wish, or pay in instalments.

All payments will be acknowledged with a receipt within 24 hours.



Gallery

Annie prefers to create unique cakes for each couple, and will try and incorporate features that you love into your very own design.



The Leading Lady Classic

For couples who want quality and value.

A simple three tiered classic cake,
ready for you to personalise yourself with a topper or flowers.
It's been designed to keep the cost to a minimum,
whilst still maintain the high quality that is expected of a Leading Lady Cake.

The cake consists of 6 inch, 8 inch and 10 inch round sponge tiers, each 4 inches deep, which can serve up to 120 guests. Each tier, and the cake drum have a white ribbon around the base.

There are a choice of 3 flavours:
Vanilla sponge with raspberry jam and vanilla buttercream
Chocolate sponge with chocolate buttercream
Lemon sponge with lemon buttercream
You can choose one, two or have a different flavour for each of the tiers.

Prices:

1 flavour: £230

2 flavour: £240

3 flavours: £250

Book with a 30% initial payment. Balance payable 3 weeks before the order date.

*Please note that this is a 'no frills' cake, and as such the following are **not** included: consultations, taster samples, delivery and set up, colour matching, extra decoration.*



The classic can be dressed with your own decoration



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About us.

Leading Lady Cakes is based in East Sussex, and serves a wide area including East and West Sussex, Kent and parts of London.

Starting up in 2014, we made all kinds of celebration cakes, as well as trading at farmer's markets...

...but now we almost exclusively make wedding cakes... Annie's first love!!!



About Annie

Annie has a passion for cake. Bringing ideas deliciously to life makes her deliriously happy. Whether it be a six tiered wedding masterpiece adorned with sugar orchids, or the tiniest, perfectly formed mini cupcake, Annie is in her element. She has a PME masters certificate, and is skilled in sugarpaste, royal icing and sugar flowers, and so is perfectly placed to produce a beautiful cake for your special day.

Out of the kitchen, and quite often within it, Annie is a fully trained operatic soprano, which was the inspiration for the name of her baking business. She has sung the leading roles of Carmen and Tosca and many other roles from Puccini, Mozart, Donizetti and Verdi, and being a talented seamstress has also made the costumes for the various roles she has sung.



Contact Us

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Website:

<https://leadingladycakes.co.uk/contact-us>



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[PRIVACY POLICY](#)