

K'S CUPCAKES



A guide to your dream cake

A cake to remember...

We make bespoke cakes, which are not only elegant & luxurious, but also taste just as good!

Your cake will be designed and created to meet all of your requirements. Our cakes are all showstoppers and will certainly catch your guests eye!

All cakes are baked from scratch and we use only the finest of ingredients from free range eggs to the finest Belgian white chocolate. All of our cakes are coated with a layer of white chocolate ganache to ensure they will stay perfect all day. Your cake will be decorated in line with your venue decor & wedding colours.

As part of our service we will liaise with your wedding co-ordinator to deliver & set up your cake on the morning of the wedding so that everything is taken care of for you.

We understand it might seem a daunting process but this guide should hopefully answer any questions you might have. We've created a step by step process to help guide you through from booking, to design, to prices & flavours.





STEP 1: BOOK YOUR DATE

In order to ensure your cake is given the attention it deserves, we only book a limited amount of wedding cakes per week. This means that peak summer months fill up fast and therefore it's advisable to book your date with us as soon as possible. You can book with us any time after you have booked your venue.

You don't need to know your design or even your colour scheme at this point as we will do a design consultation to sort all this out around 4 weeks before the actual wedding day.

Your wedding date can be secured into our diary with a £50 booking fee.

STEP 2: THE DESIGN CONSULTATION

Around 4 weeks before the wedding, we'll get together for a design consultation. This will last approximately 30mins and we will discuss finer details such as colour scheme, number of guests, theme etc. This is a good time to share samples of invitations, swatches of fabric from bridesmaid dresses, pictures of flowers etc with me so I can get an idea of the cake that will compliment your decor.

We will talk over your ideas for a cake and I'll advise you on what might work well and do a rough sketch of our ideas. After the meeting I'll draw a detailed sketch of your cake for you to approve and provide you with an accurate quote

STEP 3: CHOOSING YOUR FLAVOURS

Now this is the part the groom usually enjoys the most about your wedding planning!

As part of your booking with me, you'll receive a complimentary box of cake samples to take home after your design consultation so that you can decide which flavours you would like to have on each tier of your cake

The current taster boxes include the following flavours....

Vanilla
Jam & Cream
Red Velvet
Chocolate & Salted Caramel
Cinnamon & Biscoff
Raspberry & White Chocolate

STEP 4: PAYMENT & PRICES

As our cakes are bespoke, an exact price is difficult to give until a design has been chosen. However, as a guide we have a starting price for each size cake. This is intended as a guide only. We are more than happy to guide you with a design if you have a set budget in mind that you would like to stick to. Please just let us know

We recommend that you cater for at least three quarters of your total guests

2 tier to feed 60 start from £300
3 tier to feed 120 start from £400
4 tier to feed 210 start from £500

The prices above are for simple detail eg ribbon & a few flowers. More detailed designs, such as ruffles, will have an extra charge. These are our most popular sized cakes but other sizes are available and can be discussed at your design consultation

The portion sizes above are based on our standard height cakes which will give a portion size of approx 1"x1"x4"

Full payment is required 2 weeks before the wedding.



OTHER USEFUL INFORMATION

We also offer a variety of sweet treats such as shortbread cookies, macarons & a selection of bakes that can be used as part of a styled desert table or as favours for your guests

Previous clients have loved our personalised cookies that can double up as place names & favours!

When you book your wedding cake with us, you are eligible for 10% off all favours.

You can view some of these on our Instagram page.



MEET YOUR CAKE DESIGNER

I'm Nicole, I live with my husband and three children in Derry City. I got married in 2018 so have been through all the same planning and decisions that you're going through right now. I understand how stressful planning a wedding can be and this is why I like to make the cake ordering process as simple as possible for you



In 2024 I opened my cake studio in Springtown Industrial Estate. This is where I do all of my baking, we will have our consultations & you can pop by anytime for a chat. My Clients love seeing where their cakes will be made.

From start to finish I'll be on hand to answer any question you have about ordering a cake with me. Im always available via email, social media or telephone and I love hearing about all your plans! I like to work closely with my couples to really get to know you and understand your visions so that I can really create you something spectacular for your big day

I hope this guide has been helpful and would love to hear from you. Please feel free to email me at ks-cupcakes@hotmail.com if you have any further questions.

Nicole

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