



Sprinkles  
Cakery  
WEDDING CAKES



# Meet Rikki



Baking has always been a part of my life. It was my calming creative outlet while I spent my days being a full time mum to my 3 amazing children.

I'm constantly learning cutting edge techniques and experimenting with design, texture, shape and colour to push myself and make every cake that leaves my kitchen the best it can be.

I love contemporary wedding cake design, and I'm fascinated by new trends and innovative decorating techniques. But a cake that simply looks good is not enough – I pride myself on the way my cakes taste. They're light and buttery and they zing with flavour, I love it when my couples tell me that their wedding cake was devoured in record time, there's no greater compliment!

When I'm not in the kitchen in a cloud of icing sugar, you'll find me spending time with my family, football with my daughter, superbike racing with boys or just a lovely meal with my husband.



# About Young Cafe



If you are wanting a modern contemporary yet elegant bespoke wedding cake, in Yorkshire, the North West, Cumbria, or the North East then look no further.

Nikki will work with you to create your perfect cake, making sure that every detail is covered, from initial design to liaising with venues and other suppliers.

Your wedding cake planning starts here...

- Contact us for an initial chat. Let us know your wedding date, and venue, if you know them, and we'll start to get a feel for the style of cake that will be perfect for you.
- We can arrange to have an online consultation and send a cake taster box in the post. \*
- Nikki will then send you a detailed quote, along with Terms and Conditions for your reference.
- Once an initial payment is made, your date is booked into the diary, and Nikki will work with you, and your venue, and any other suppliers that may be involved with creating your perfect cake.

\* Online or phone call consultations are free of charge, but in person consultations and wedding cake tasters are charged at £40, unless an initial payment has been made.

The cost of tasters and consultations are deducted from the total cost of the cake. (Value £500 or more).



# Price Guide



## Prices & Portions Guide

All our cakes are bespoke to each couple, therefore each quote will vary on the size, designs, ideas and level of detail of the cake.

The prices below are a starting guide only.

Additional decorations such as stencilling, monograms, sugar flowers, ribbon etc will incur additional charges.

### 1 Single Tier

6" ( 20 portions) starting from £125

8" (40 portions) starting from £150

### 2 Tier

4" & 6" (45 portions) starting from £250

5" & 7" (50 portions) starting from £275

6" & 8" (55 portions) starting from £300

7" & 9" (60 portions) starting from £325

### 3 Tier

4", 6" & 8" ( 80 portions ) starting from £325

5", 7" & 9" ( 100 portions) starting from £375

6", 8" & 10" (130 portions) starting from £450

### 4 Tier

4", 6", 8", 10" ( 150 portions ) starting from £500

5", 7", 9" & 11" (170 portions) starting from £575

6", 8", 10" & 12" (200 portions) starting from £650

### 5+ Tiers

POA

*Please note that the 'from' price is a starting price only and covers the cost of a plain iced sponge cake that is covered in your choice of finish.*



# Price Guide



## Extras - Starting from

- Ruffles - £50.00
- Glitter Tier - £ 50.00
- Gold / Silver leaf - £25.00
- Embellishments - £15.00
- Monogramme - £35.00
- Hand Painting - £25.00
- Fresh Flowers - £50.00
- Dried Flowers - £40.00

## Sugar Flowers

- Roses - £25.00 each
- Peony - £35.00 each
- Bud Flowers - £10.00 each
- Hydrangea - £25.00 each
- Leaf Spray - £10.00

## Delivery & Set up

Set up Fee from - £35.00

Charged at £1 per mile plus £15 per hour



# Flavours

## CLASSIC

Victoria Sponge

Chocolate

Lemon

Red Velvet

## MODERN

Salted Caramel

Biscoff & Caramel

Chocolate & Peanut Butter

Vanilla Latte

Chocolate Orange

White Chocolate & Raspberry

## FRUITY

Lemon & Raspberry

Mango & Passionfruit

Apple & Cinnamon

Lime & Ginger

Lemon & Blueberry

## BOOZY

Chocolate Guinness

Strawberry & Prosecco

Coconut, Pineapple & Rum

Strawberry, cucumber & pimm's



# Contact Us



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## Website

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