

Wedding Cakes

UNIQUE BEAUTIFUL DELICIOUS

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INTRODUCTION

The wedding cake is the crowning monument of every special wedding day, and we at Sugarbird Cupcakes would love to be part of that special day by supplying you with a bespoke wedding cake that has been individually designed, baked and handcrafted specifically for your wedding day.

We do not have a catalogue of fixed designs as we believe that every cake should be made to the requirements of each individual couple, so we welcome requests and suggestions and are happy to discuss options with you, from your colour scheme, to flowers, to different flavour options.



CAKE CONSULTATION



To help you choose the perfect cake for your wedding, we offer one-to-one tasting and consultation sessions for our wedding cake customers. Consultations involve discussion about the kind of cake that will fit your perfect day, as well as tasting our delicious cakes. As well as a traditional Fruit Cake, we offer various flavours of sponge cake, including Vanilla Cream, Sicilian Lemon and Double Chocolate. We offer various different buttercream flavours to complement your choice of sponge cake. For a full list of our flavour options, please see pages 13 and 14.

We will go through your wedding cake requirements with you step by step, offering explanations or advice where required. Consultations cost £10 per person, which is redeemable against wedding cake orders.

Please note that because cake samples are made especially for consultations, we cannot refund cancelled consultations if less than 4 days notice is given. However, please do call us if you need to cancel and we will make alternative arrangements wherever possible to avoid any disappointment or inconvenience.

CHOOSING YOUR PERFECT WEDDING CAKE

When choosing a wedding cake, there are a number of options to be considered. Here are some to help you get a better idea of what you want:

What type of cake is required? Large, multi-tiered, round, square, heart, hexagonal, etc. Or cupcakes, or mini-cakes?

Do you prefer a sponge or fruit based wedding cake? How many guests do you need to cater for? Will the cake be dessert or is it part of a larger dessert offering? What colour scheme would you like for your cake, maybe to match your wedding attire/dress or flowers, or that of your bridesmaids?

Would you like flowers incorporated into your design, if so, what colour and type?

We will tailor-make your cake/s for you, but it helps to have an idea of what you like and have in mind before we meet with you.



FLAVOURS & FILLINGS

The standard flavours for our celebration cakes include:

- Vanilla Cream Sponge
- Rich Chocolate Fudge Cake
- Ultimate Carrot Cake
- Fluffy Coconut Sponge
- Zesty Citrus Sponge (lemon or orange)
- Elegant Almond Sponge
- Coffee Sponge
- Traditional Rich Fruit Cake
- Luxurious Red Velvet Cake

Frostings and fillings:

- Madagascan Vanilla Buttercream
- Zesty Citrus Buttercream (lemon or orange)
- Rich Chocolate Ganache (dark, milk or white)
- Coffee or Irish Coffee Buttercream
- Tropical Mango & Passionfruit Buttercream
- Raspberry or Strawberry Preserve

Other flavours can be accommodated by request so talk to us if you have a flavour in mind that is not listed here

Note: All our cakes are made from scratch. We never use "cake-mix". Ever.

OTHER OPTIONS & CONSIDERATIONS

Wedding Favours

We can also offer wedding favours, whether in the form of place name cupcakes, sugar cookie favours or chocolate truffles. These can be decorated in line with your cake to ensure seamless co-ordination of design.

Cake Slice Boxes

If you would like boxes for your wedding cakes slices for guests to collect before they leave, or boxes for individual cupcakes, we can provide these for you.

Note: Make sure that your venue or caterer is prepared to box up the slices and that they understand how you want the boxes to be packed and finished. We recommend cake slices be wrapped in cling film before being wrapped in tissue paper and boxed to ensure the slices can travel without being damaged.

Curious as to how a wedding cake is cut? There are various resources online that will show you, such as <http://cateritsimple.blogspot.co.uk/2010/05/how-to-cut-wedding-cake.html>

DESSERT TABLES

Why not add a little something different to your next event, and break-away from tradition? A dessert table is a popular choice for many reasons, but mainly for adding interest and décor to what might otherwise be a blank corner of your reception space and for providing a spread of delectable desserts for your wedding guests

Dessert tables are the up and coming trend in weddings and Sugarbird Cupcakes would love to style a dessert table for your special day.

Not only can we provide a exquisite range of cakes, cookies and sweets that will treat your wedding guests, we also present everything in a way that matches the look and style of your special day, and ensures that your guests remember your wedding for a long time to come.

Dessert tables are growing in popularity so have a browse online to get an idea of the options and possibilities.

Items on your dessert table could include a selection from the following Mini cupcakes, macarons, cake truffles, petit fours, brownies, colour co-ordinated sweets & chocolates, chocolate truffles, sugar cookies, various flavours of Italian sugared almonds (confettata), mini liqueur bottles, chocolate covered strawberries, chocolate shot glasses, etc

DELIVERY

We will deliver and set up your wedding cake anywhere in and around the Manchester area. We are able to deliver to venues further afield, but this may incur a cost. Please contact us for further information.

Please note:

Do you know where will your cake be displayed? If your cake will be displayed in a marquee, the ground tends to be more uneven and unsteady. You will need to make sure that the table provided by the venue is level, sturdy and stable. Cakes should never be displayed on the dance floor.

Likewise, if you are travelling with your cake or require delivery further afield, please tell us from the start of the order process. Some designs and structures are sturdier than others and we can advise you accordingly. Take your venue into account when choosing your cake. Rooms with high ceilings and ornate decorations can overshadow a cake, as can a too-large table.

TERMS & CONDITIONS

Allergies & Special Dietary Requirements

All cakes are delivered with ingredients lists and allergy information for catering staff's reference. If the bridal couple require this information separately and earlier it should be requested by emailing info@sugarbirdcupcakes.co.uk. An opportunity to request ingredients information is given with both the formal quote and order confirmation. All Sugarbird wedding cakes contain butter, gluten (wheat) and eggs and are made in an environment that handles nuts, soya and alcohol. Nut-free and alcohol-free cakes can be made on request but we cannot guarantee that these cakes will not contain trace amounts of these ingredients due to the nature of production. Sugarbird Cupcakes offers the facility for gluten-free cakes but we cannot guarantee that trace amounts will not be present. Sugarbird Cupcakes accepts no liability for customers suffering allergic reactions from eating our cakes. It is the customer's responsibility to make Sugarbird Cupcakes aware of any special dietary requirements that need to be accommodated in the making of their cake.

The samples given in the consultation and tasting are made to approved wedding cake recipes. However, every cake is handmade to order using fresh and natural ingredients and on occasion slight variations may occur as a result of this. The consultation and tasting fee of £10 per person is redeemable against purchasing a wedding cake. However, please note that we require 72 hours' notice to cancel or reschedule a consultation. Failure to give this notice may result in your fee being non-refundable and nonredeemable.

Payment and deposits

Customers will receive written quotes. A deposit of 30% of the total bill is required to confirm your order. Deposits are non-refundable. Please refer to the section regarding cancellations for more details. The final payment of the balance is due, at the latest, 30

TERMS & CONDITIONS CONT.

days before your wedding. Payment can be made earlier if you wish, but we require the balance closed 30 days prior to delivery. Failure to complete payment by 30 days prior to your wedding may result in your cake order being cancelled. Payment of deposits and balances must be online to Sugarbird Cupcakes by arrangement. Please email info@sugarbirdcupcakes.co.uk for more information.

Cancellation

We cannot refund the cost of any cakes cancelled with less than 30 days' notice. Deposits are non-refundable.

Damages

Sugarbird Cupcakes accepts no liability for cakes that are damaged after they have been delivered to the agreed location. For cakes delivered to wedding venues, Sugarbird Cupcakes requires a signed delivery note to say that the cake has arrived and that it has arrived in perfect condition, with a photograph as proof. All Sugarbird Cupcakes wedding cakes are fragile and require care and attention when handling, storing and displaying to prevent damage occurring. Please take care when displaying your cake at your wedding reception to avoid direct sunlight, spotlights or candles creating damage to the cake decorations. Hand-painted cakes are especially vulnerable to heat and light damage. All Sugarbird Cupcakes cakes are designed to withstand normal and reasonable display conditions. Special requirements regarding display suitability will be discussed during the consultation process. Sugarbird Cupcakes accepts no liability for cakes that are damaged during display at your wedding.

If you have any questions regarding any of our terms and conditions, please do not hesitate to contact us and we would be delighted to help.
info@sugarbirdcupcakes.co.uk