

Brides Name _____

Date of Wedding _____

Address _____

Phone Number _____

Mobile _____

Email _____

Number of Guests _____

Size of Cake _____

Shape _____

Number of Tiers _____

Wedding Colours _____

Flavour of Cake _____

Flowers _____

Colour of Flowers _____

Delivery Phone Number _____

Delivery Address _____



Sugar
BY DESIGN



Monique Fors

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Everything you need to know about your Wedding Cake

Once you have set the date of your wedding, make sure you have an approximate guest list and have chosen your wedding colours and the theme before you choose your cake.

For many brides choosing a wedding cake can be a daunting prospect, but inspiration for cake colours and styles are easy to find in bridal books and on the Internet. I also have a number of cake books for you to browse. Whenever you see pictures of cakes that you like cut them out or copy the pictures so that you can bring them with you when we meet.

Cake size

The size of your cake will depend on the number of guests and if you are going to serve the cake as a dessert or just coffee slices, and if you are going to keep the top tier of your wedding cake traditional for the first anniversary or christening of your first child. If you are having a large number of guests a dummy cake can be made to be cut up so that you can have the design you like without it getting to large.

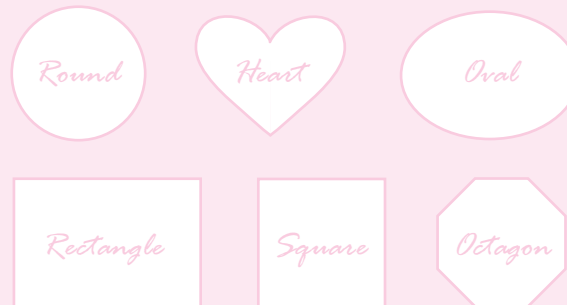
The theme of your cake

If you have a particular colour, motif or theme that characterises your wedding, consider incorporating it into your cake design. Colour-match your cake to your bridesmaids dresses by providing a swatch of fabric or ribbon sample. If for example, you have tulip bouquet, consider covering your cake with sugar flower tulips. Or if you have a "heart" wedding theme, we can make a heart shape cake.



Cake shape

There are many shapes you can choose from



Cake flavours

No longer do you have to stick to the traditional fruitcake, you can choose from:

Chocolate Mud	Caramel Mud
White Chocolate Mud	Marble Mud
Banana Cake	Carrot Cake
Orange Cake	Croquembouche

Decorations

The colour and decorations that adorn your wedding cake are entirely your choice. You may opt for a traditional white wedding cake with three tiers with a bride and groom figurine on top or you may break the rules and go for a colourful cake of spaceship sculptures! It really just depends on the level of formality of your wedding, your theme, colours and personal preferences. Sugar flowers are by and large the most popular way to decorate a wedding cake. Ornaments, ribbons, cherubs, sculptures, fresh flowers, fruit, wire hearts, chocolate and tulle are also popular decorations that you can consider.



Making an appointment

We will need to meet four months before your wedding to finalise your cake design.

You will need to have chosen:

1. The basic shape of the cake with samples
2. The number of sugar flowers and type of flowers (Normally to match your bouquet)
3. The number of tiers
4. Cake flavours

Once you have considered these things call to make an appointment.

Phone: (02) 4575 0004

Mobile: 0402 071 971

Email: monique@sugarbydesign.com.au

We will decide on a time and place convenient for you.

Payment

Once a final draft has been sketched with your requirements a quote will be given which will include delivery and GST.

To confirm the making of your cake a deposit of 50% of the cakes price will be required to purchase ingredients.

Final payment and delivery confirmation will be required one week before the wedding day.

Please make payments to:

Monique Fors

P.O Box 3413 Dural NSW 2158

No Credit Cards accepted

