



Photo: Jo Greenfield Photography

SALLY COOPER CAKE ARTIST

WEDDING CAKE BROCHURE



WWW.SALLYCOOPERCAKEARTIST.CO.UK



Hello!

Hello! I am Sally and I'm an **award winning Wedding Cake Artist** based just a stones throw away from the **Lake District, Cumbria**. Every cake I make is a **unique** work of art, **thoughtfully designed** and expertly crafted with care and **attention to detail**, creating a stunning centrepiece that reflects your day and makes your celebration **truly unforgettable**.



Photo: Amy Katherine Photography

EVERY CAKE IS A UNIQUE WORK OF ART. I PRIORITISE ORIGINALITY, IMAGINATION, AND DESIGN THAT REFLECTS EACH CLIENT'S STORY.

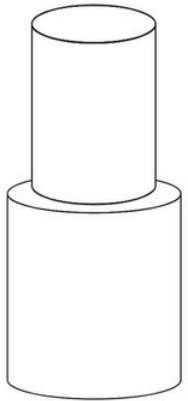
The Process

1. After I have received your **initial enquiry** and checked my availability, I will begin working on a rough quote based on your ideas, number of servings and venue. By now, the creative clogs in my brain will have began turning, **conjuring up potential ideas** for your dream cake. At this stage if the quotes align with your budget and you would like to secure the date you can do so with **£100 deposit**.
2. Next, depending on how long it is until the wedding, I will ask that you send over as much inspiration and info as possible before you book in a video call consultation to help get my creative juices flowing. During the appointment we will talk through these ideas and discuss other details of your day such as the cake set up and the timings for your day. Following the consultation I will then **create some digital cake sketches** so you can see yours and my ideas come to life and choose the final design.
3. Between Nov and March you will get the chance to **order a box of tasters** that can be collected or delivered to your door. You will get to **choose any six flavours** from my menu to help you decide which flavours you would like for each tier of your cake. This is definitely the best part of the process!
4. One month before the wedding date I will be in touch to do a **final run through** to check all details are correct. This is also when the **remaining balance is due**. I will coordinate with your other suppliers and venue in the run up to the date to ensure that the **delivery and set up of your cake is perfect**.

From sketch to cake

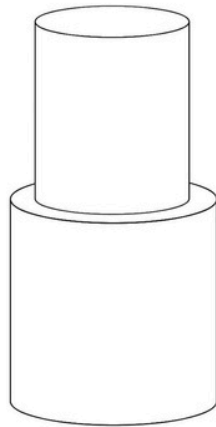


Cake Portions

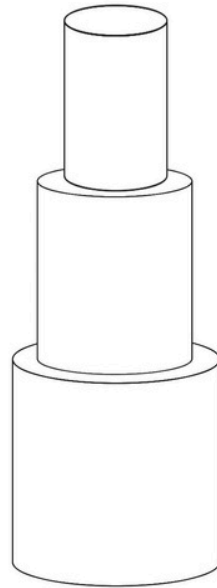


two tier

SMALL:
48 FINGER PORTIONS
32 DESSERT PORTIONS

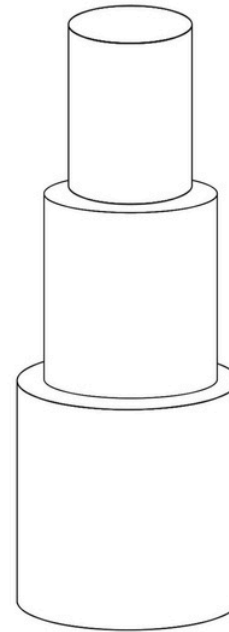


LARGE:
72 FINGER PORTIONS
48 DESSERT PORTIONS

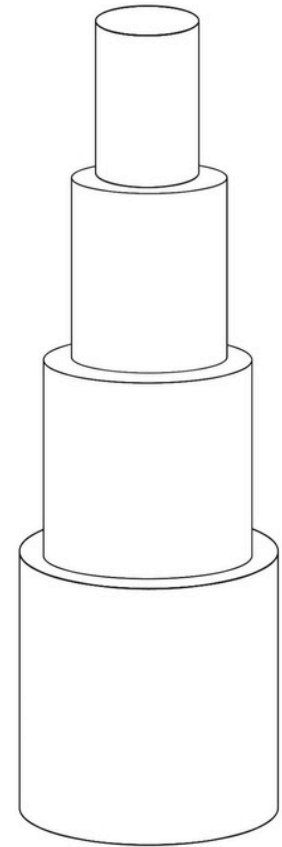


three tier

SMALL:
84 FINGER PORTIONS
56 DESSERT PORTIONS



LARGE:
111 FINGER PORTIONS
74 DESSERT PORTIONS

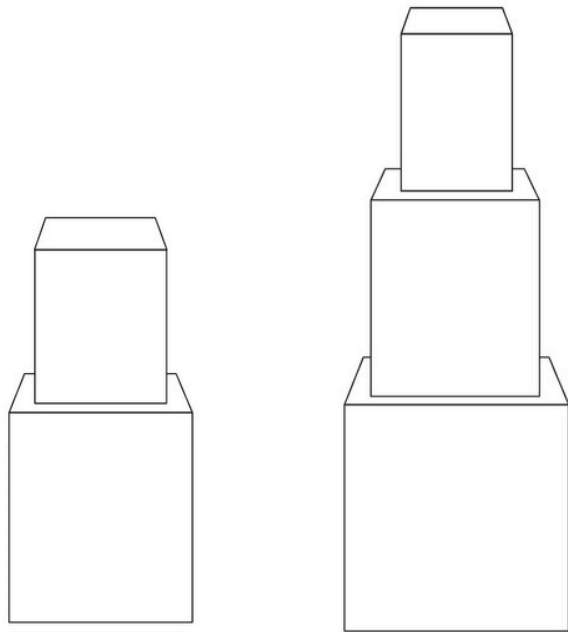


four tier

SMALL:
148 FINGER PORTIONS
98 DESSERT PORTIONS



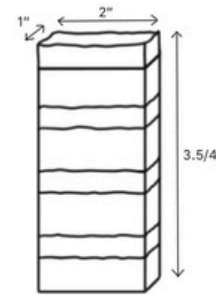
Cake Portions



square

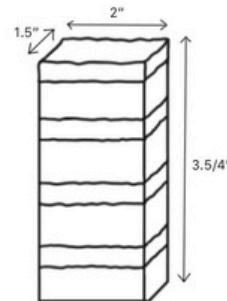
2 TIER:
72 FINGER PORTIONS
48 DESSERT PORTIONS

3 TIER:
116 FINGER PORTIONS
77 DESSERT PORTIONS



FINGER PORTIONS
1" X 2" X HALF THE HEIGHT

What most couples opt for if serving the cake to guests in the evening.



DESSERT PORTIONS
1.5" X 2" X HALF THE HEIGHT

This option is best for those who wish to serve their cake as dessert.

portion sizes



Prices

To ensure I am able to dedicate my full attention to my work, I limit the number of cakes i take on each week. Therefore i implement a minimum spend of £650 for weekend weddings and £450 for weekday weddings.

THE BELOW CAKES ARE SOME EXAMPLES OF SOME OF THE DIFFERENT SIZES I OFFER AND WHAT YOU WOULD EXPECT TO PAY FOR THESE DESIGNS.



2 TIER - 48 SERVINGS

£500



3 TIER - 84 SERVINGS

£750



3.5 TIER - 100 SERVINGS

£900

THE ABOVE PRICES ARE INCLUSIVE OF SIZE AND DESIGN ONLY (NOT INCLUDING FRESH FLOWERS), THE COST OF DELIVERY AND SET UP WILL BE CALCULATED SEPARATELY DEPENDANT ON YOUR VENUE.

What to expect

TAKING INSPIRATION FROM YOUR COLOURS, THEME, OR EVEN YOUR VERY OWN LOVE STORY; EACH CAKE I MAKE IS LOVINGLY DESIGNED TO REFLECT YOUR VISION.

Over 400 amazing couples have entrusted me to create their wedding cake; my mission is to bring each client's vision to life through handcrafted cakes that combine artistry, skill, and meticulous detail.

My cakes will leave a lasting impression on your guests, not only with their appearance but with their taste too - with each one featuring a delicious American buttercream between each layer of sponge before being delicately finished in a coating of white chocolate ganache which provides stability and an added level of luxury.



What flavours
will you choose?



M E N U

VICTORIA SPONGE

VANILLA BEAN SPONGE, RASPBERRY JAM FILLING AND VANILLA BEAN BUTTERCREAM

PISTACHIO, RASPBERRY & PROSECCO

PISTACHIO SPONGE FILLED WITH RASPBERRY & PROSECCO JAM, PISTACHIO CRÈMEUX AND VANILLA BEAN BUTTERCREAM

LEMON & BLUEBERRY

LEMON SPONGE BAKED WITH WHOLE BLUEBERRIES, LEMON CURD FILLING AND BLUEBERRY BUTTERCREAM

WHITE CHOCOLATE & RASPBERRY

WHITE CHOCOLATE SPONGE BAKED WITH WHOLE RASPBERRIES, WHITE CHOCOLATE GANACHE AND RASPBERRY JAM FILLINGS AND VANILLA BEAN BUTTERCREAM

MANGO, PASSIONFRUIT & COCONUT

VANILLA BEAN SPONGE FILLED WITH MANGO & PASSIONFRUIT CURD AND TOASTED COCONUT BUTTERCREAM

PEACHES & CREAM

VANILLA BEAN SPONGE BAKED WITH PEACH CHUNKS, PEACH COMPOTE FILLING AND SWISS MERINGUE VANILLA BEAN BUTTERCREAM

APPLE & RHUBARB CRUMBLE

LIGHTLY SPICED VANILLA SPONGE BAKED WITH APPLE CHUNKS, FILLED WITH APPLE & RHUBARB JAM, BUTTERY CRUMBLE AND VANILLA BEAN BUTTERCREAM

CHOCOLATE

CHOCOLATE SPONGE FILLED WITH BARILOCHE CREAM AND SWISS MERINGUE VANILLA BEAN BUTTERCREAM

CHOCOLATE HAZELNUT PRALINE

CHOCOLATE SPONGE, FILLED WITH ROASTED HAZELNUT CREAM, HAZELNUT PRALINE CRUNCH AND CHOCOLATE BUTTERCREAM

BROWN BUTTER & CARAMEL PRETZEL

BROWN BUTTER SPONGE FILLED WITH SALTED CARAMEL, SALTED PRETZEL CRUMB AND VANILLA BEAN BUTTERCREAM

STICKY TOFFEE & PECAN

STICKY TOFFEE PUDDING SPONGE FILLED WITH STICKY TOFFEE SAUCE, PECAN PRALINE CRUNCH AND VANILLA BEAN BUTTERCREAM

CARROT & WALNUT

CARROT AND WALNUT SPONGE FILLED WITH CINNAMON BUTTERCREAM



Favours & Dessert Tables



Delicious Treats



I offer beautifully styled dessert tables and edible favours to complement your wedding cake, all carefully coordinated to your colours and theme.

Whether you'd love something refined and minimalist or abundant and whimsical, everything is designed to feel personal to you and your celebration, giving guests an unforgettable (and delicious) experience.

Lovely words



WE ARE SO PLEASED THAT SALLY MADE OUR WEDDING CAKE LAST SUMMER, IT LOOKED EVEN BETTER THAN WE'D IMAGINED AND TASTED ABSOLUTELY AMAZING! (THE CAKE TASTING WAS ONE OF THE HIGHLIGHTS OF THE WEDDING PLANNING).

SALLY WAS GREAT AT LISTENING TO OUR IDEAS AND MAKING SUGGESTIONS, AND WAS VERY PROFESSIONAL WHEN IT CAME TO MAKING SURE WE KNEW THE PLAN FOR THE DAY. SHE IS CLEARLY BRILLIANT AT WHAT SHE DOES AND IS INCREDIBLY TALENTED, WE'D DEFINITELY RECOMMEND HER.





Delivery & Set up

PRIOR TO YOUR BIG DAY I WILL LIASE WITH YOUR VENUE OR COORDINATOR TO PLAN THE BEST TIME TO DELIVER THE CAKE. ON THE DAY, WHETHER I NEED TO DRESS THE CAKE IN FLOWERS OR HAVE IT STYLED IN ANYWAY, I WILL ENSURE THAT IT IS DELIVERED WITH PLENTY OF TIME AND WITH THE UPMOST CARE.



Élodie

/ˈɛl.oʊ.di/

A female given name of French origin meaning “foreign riches” or “marsh flower”. Often associated with elegance, beauty, and treasured heritage.



Grace

/ɡreɪs/

A female given name of Latin origin, from gratia, meaning “favour,” “blessing,” or “elegance.”. Often associated with beauty, kindness, and divine favour.

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