



SALLY COOPER CAKE ARTIST

WEDDING CAKE BROCHURE



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Sally Cooper

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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. I'm passionate about what I do and love creating luxury, elegant and delicious slices of edible art which are the centrepiece of your reception. I love it when my couples think outside the box, incorporate textures and allow for some creative freedom.

Facts

- I have been making cakes since 2012 and specifically for weddings since 2017.
- I won North West Wedding Cake Maker of the Year 2021 and The Wedding Industry Awards Highly Commended North West Cake Maker in 2022.
- I have featured in a number of prestigious blogs and magazines such as Rock My Wedding and Love My Dress.
- I am a recommended supplier for a number of high end wedding venues in and around the Lake District.



Photo: Amy Katherine Photography



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



What flavours will you choose?



M E N U

VICTORIA SPONGE

VANILLA BEAN SPONGE FILLED WITH RASPBERRY JAM AND VANILLA BUTTERCREAM

LEMON

LEMON SPONGE FILLED WITH ZESTY LEMON CURD AND LEMON BUTTERCREAM

LEMON AND RASPBERRY

LEMON AND RASPBERRY SPONGE FILLED WITH ZESTY LEMON CURD, RASPBERRY JAM AND LEMON BUTTERCREAM.

LEMON & BLUEBERRY

LEMON AND BLUEBERRY SPONGE FILLED WITH LEMON CURD AND LEMON BUTTERCREAM

WHITE CHOCOLATE

WHITE CHOCOLATE INFUSED SPONGE FILLED WITH WHITE CHOCOLATE GANACHE AND VANILLA BUTTERCREAM

WHITE CHOCOLATE & RASPBERRY

WHITE CHOCOLATE INFUSED SPONGE WITH WHOLE RASPBERRIES, FILLED WITH WHITE CHOCOLATE GANACHE, RASPBERRY JAM AND VANILLA BUTTERCREAM

WHITE CHOCOLATE & PASSIONFRUIT

WHITE CHOCOLATE INFUSED SPONGE FILLED WITH WHITE CHOCOLATE GANACHE, PASSIONFRUIT CURD AND VANILLA BUTTERCREAM

CHOCOLATE

CHOCOLATE SPONGE FILLED WITH CHOCOLATE FUDGE SAUCE AND CHOCOLATE BUTTERCREAM

CHOCOLATE ORANGE

ORANGE INFUSED CHOCOLATE SPONGE FILLED WITH CHOCOLATE ORANGE GANACHE AND CHOCOLATE ORANGE BUTTERCREAM

CHOCOLATE HAZELNUT

CHOCOLATE SPONGE FILLED WITH CRUNCHY CHOPPED HAZELNUT PRALINE AND CHOCOLATE BUTTERCREAM

MARBLE

VANILLA AND CHOCOLATE MARBLED SPONGE FILLED WITH CHOCOLATE AND VANILLA BUTTERCREAM

SALTED CARAMEL

SALTED CARAMEL INFUSED SPONGE FILLED WITH HOMEMADE SALTED CARAMEL SAUCE AND VANILLA BUTTERCREAM

BISCOFF

VANILLA SPONGE PACKED WITH LOTUS BISCUIT CHUNKS, FILLED WITH SMOOTH BISCOFF SPREAD AND VANILLA BUTTERCREAM

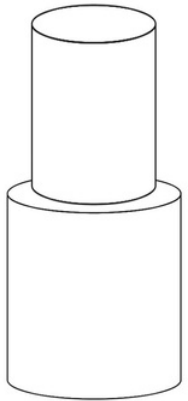
STICKY TOFFEE PUDDING

STICKY TOFFEE PUDDING SPONGE FILLED WITH HOMEMADE STICKY TOFFEE SAUCE AND VANILLA BUTTERCREAM

CARROT CAKE

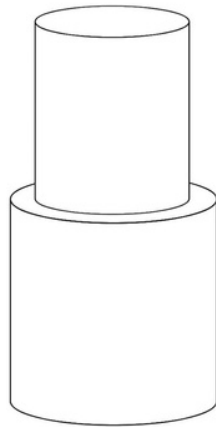
CARROT AND WALNUT SPONGE FILLED WITH VANILLA BUTTERCREAM

Cake Portions

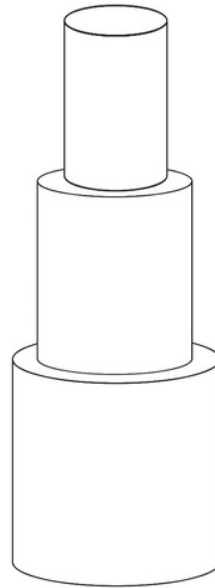


two tier

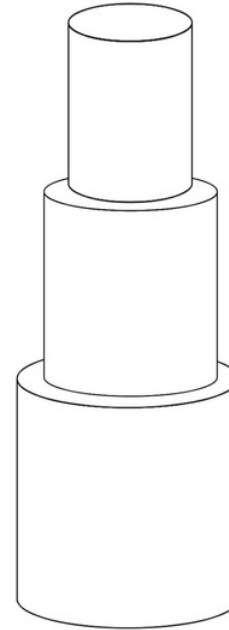
Small:
48 finger portions
32 dessert portions



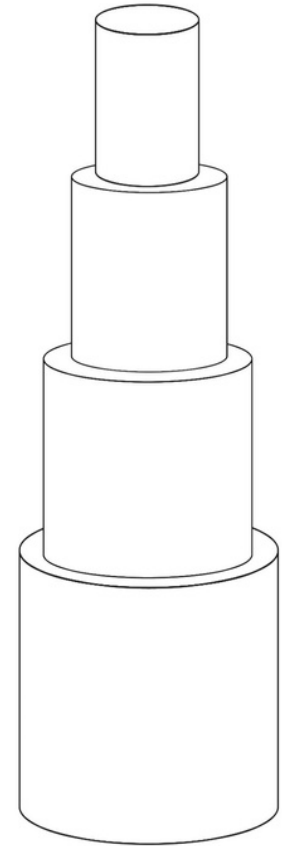
Large:
72 finger portions
48 dessert portions



Small:
84 finger portions
56 dessert portions



Large:
111 finger portions
74 dessert portions



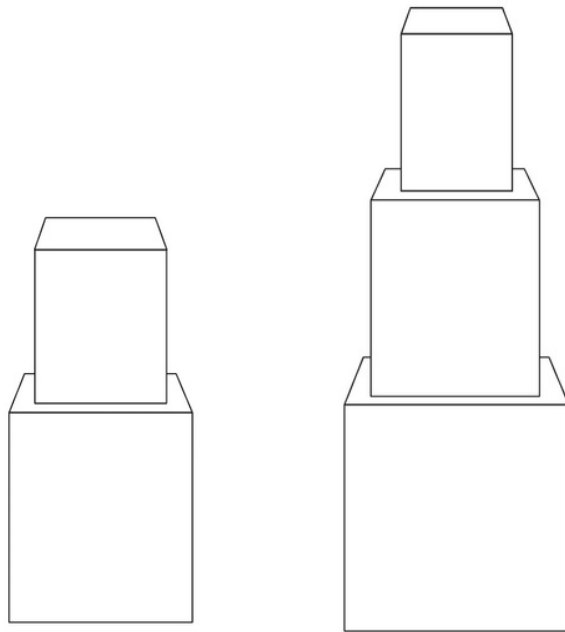
four tier

Small:
148 finger portions
98 dessert portions



Cake Portions

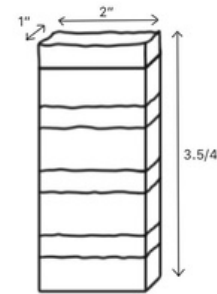
portion sizes



square

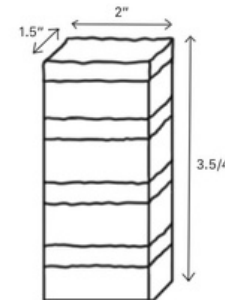
2 tier:
72 finger portions
48 dessert portions

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.



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 300 amazing couples have entrusted me to create their wedding cake; providing a piece of edible art that is the centrepiece of the room. I am known for my attention to detail, creativity and flawless finishes and I work best when given an element of artistic freedom.

My cakes will not only wow your guests 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.







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.



From sketch to cake



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 £600 FOR WEEKEND WEDDINGS AND £400 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 - 72 SERVINGS

£550



3 TIER - 84 SERVINGS

£700



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.





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 THE HAVE IT STYLED IN ANYWAY, I WILL ENSURE THAT IT IS DELIVERED WITH PLENTY OF TIME AND WITH THE UPMOST CARE.

Follow me on Instagram: [@sallycoopercakeartist](#)
View my Gallery: [www.sallycoopercakeartist.co.uk/gallery](#)