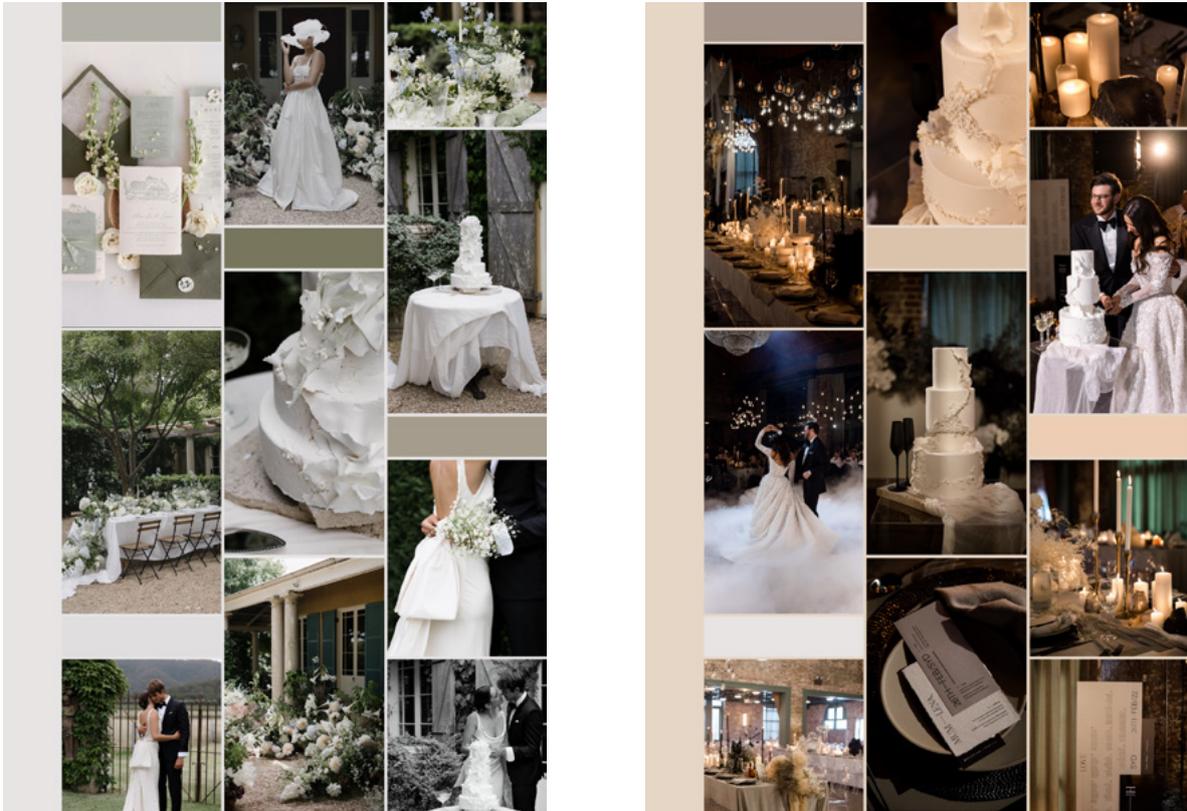




Cake Design Information

PLANNING IS ESSENTIAL

Visual references are very helpful and let us better understand your event's concept. The more details we get the more creative we can be with the design that will complement and reinforce the overall style. We can use numerous elements for your cake inspiration such as the event's mood board, colour palette, invitations, flowers, fabrics, details from the dress, the venue and its surroundings.



We are here to guide you with the best finish for your cake, however a few **IMPORTANT** points need to be taken into consideration:

- 1. The season that the event will be run and the venue's facilities:** Cake and heat isn't the best match and we need to plan carefully which finish we are using for your cake and where the cake will be displayed. Having the cake at the right temperature will not only keep your design as it should be but also making sure the filling of your cake will be safe to serve to your guests.
- 2. Cake set up:** it needs to complement the cake design. Knowing in more details about the cake's setup such as the table, backdrop and position of the cake at the venue will help us give the best advice
- 3. Budget:** We love unique creations and delicate details on cakes but be aware an elaborate design is a reflection of an artistic work and there are costs on the prep time that will be added to the quote.



Cake Finishes

Discover which type of finish is best for your cake:

BUTTERCREAM

It's a combination of whipped meringue incorporated with unsalted butter. It has a smooth consistency but it becomes firm in the refrigerator. It gives the cake a more relaxed look.

PROS

Versatile, cost effective and flavoursome.

CONS

It will melt much faster when the sun is out. The cake can sit at room temperature for 2-3 hours maximum before the buttercream starts getting soft and compromise the structure of the cake.

GANACHE

It's mixture of cream and good quality chocolate. It has a denser and richer consistency to buttercream. We can achieve similar designs as buttercream however it will completely firm up once cooled.

PROS

Sets firm on the cake holding the shape longer at room temperature. Rich chocolate flavour. Versatile in colour when using white chocolate.

CONS

Because we use good quality chocolate it can be slightly more expensive than buttercream

FONDANT

Fondant is a rollable sugar paste. Before we cover your cake with fondant, we crumb coat using dark chocolate ganache which will create a hard shape for the fondant to be applied. It's recommended for more sculptural cakes for sophisticated events with contemporary style.

PROS

It has opportunity for endless designs. It has a totally new approach for modern cakes exploring different techniques.

CONS

They are more expensive as it takes more time and effort to work with. It can't go in the fridge as it requires a dry environment. Air conditioning is the ideal environment.

Overall cakes are sensitive to humidity and heat so this is the main discussion we should have with your venue before we spend hours discussing about your wedding design.