

LETS START THE DESIGN PROCESS OF YOUR DREAM WEDDING CAKE.

This checklist will help gather your inspiration for your wedding day. Please fill in what is applicable and email along with imagery to faycakes@yahoo.co.uk.

The more information you can give me about your day along with imagery, the better. This way, I can get a good idea of the style and tone of your big day. I will use the following information and any other information you supply to sketch up design ideas for you!

GUESTS? Approx. numbers? _____
Approx. cake portions? _____
You can cater for all your guests or aim for around 80%
***Refer to portion & pricing guides below** - Fay will help guide you on size.

CAKE BUDGET? £ _____
If you have a predefined budget, kindly inform me, and I will take it into consideration when creating design concepts for you.
However the final price of your cake will be influenced by 3 main factors.
1 **SIZE**, the number of cake portions & tiers. 2 **COST**, ingredients & materials.
3 **TIME**, required to create your chosen design from the initial enquiry through to delivery. ***Please refer to my pricing guide below for an indication of costs.**

IDEAL LOOK FOR YOUR DAY? Email images
Romantic, alternative, vintage, whimsical, modern, rustic, garden party/casual, bohemian, formal, traditional or other? _____

SUGAR FLOWERS? Are always in season ! Email images
Sugar flowers are my specialty and are a true labor of love. Each petal and leaf is shaped, formed and dusted by hand, costs depends on the specific flowers/colours and the amount of coverage on the cake. If you love sugar flowers but are mindful of your budget, I am happy to make arrangements guided by your budget. I can work from pictures and a list made up of the flowers provided by your florist and pick out what is doable in sugar or if you prefer to have your favourite flowers made out of sugar.
What type of flowers have you chosen? _____

YOUR FLORIST? _____

COLOUR PALETTE? Email images

CAKE INSPIRATION? Email images
Think about when you are drawn to a cake design what elements of that particular cake do you like?
It could be size, shape, texture, ruffles, gold/silver leaf, lustre, glitter, pipework, lace, pattern, plain, text, ribbons, painting, sugar flowers, fresh flowers, ombre effect, colour. Inspiration can be taken from your venue, art etc. _____

TIER HEIGHT & SHAPES Email images
Dummy tiers can be incorporated into a design to add extra height to complement your design or when portions are not required. Dummy tiers can also be used to add grandeur to a design. Polystyrene dummies are covered and decorated to look like real cakes. They can also help minimize the weight as large cakes are very heavy.
Please note that using dummy tiers instead of real cake may result in a slightly reduced cost. However, a significant proportion of the price of your cake is for the decorating time. Standard tiers are approximately 5" tall.
Are you open to using dummy tiers? _____
Different shaped tiers? _____
Would you like to incorporate taller tiers into your design?

CAKE TABLE STYLING & ROOM DECOR? Email images
Think about how you would like your cake to be displayed, any table styling such as cake stand, flowers, runner/fabric, candles, cake menu. Inspiration can be taken from the room it's to be set up in.

DRESSES? Email images
Your wedding attire can be a source of inspiration for your wedding cake, from the style to any details. Maybe it is a vintage style, lace, ruffles, pearls, fabric with a shine, tartan or a pattern, such as beadwork or embroidery, that can also be incorporated into the cake design.

Guide *Price*

Every bespoke cake is unique from the inside out, making it impossible to provide set prices. Your cake will be tailored to your specific requirements and budget, along with various factors such as portions, number of tiers, the flavour combinations, and the level of complexities in creating your design. All are considered when determining the final price of your cake.

The price guide below will give you an idea of what you can expect to pay for a design by Fay, based on your headcount, the number of tiers, and different levels of decoration. A final price will be provided after a consultation, and your design has been agreed upon.

NUMBER OF TIERS	APPROX. PORTIONS <small>Popular portion requests</small>	ESTIMATED PRICE <small>Budget</small>
2	60	£450 - £550+
3	95	£550 - £750+
3	120	£650 - £850+
4	165	£750 - £950+
5 +	210	£850 - £1500+

Other size options available

Please Note

- I do not supply plain iced cakes.
- I no longer accept orders for tiered Semi-naked or buttercream designs.
- I do not dress any of my designs with fresh/faux flowers..

APPROX. PORTIONS PER ROUND TIER



As most couples here in the UK serve their cake alongside the evening buffet, I recommend catering for around 75-80% of your guests' total. I will provide assistance in determining the appropriate size for your needs during the design process.

Our standard tiers are approximately 5" tall. Should you prefer the look of taller tiers or require more portions, these are made using extra sponges or dummy layers. You will be sent a copy of my portion guide, however, this will vary depending on the final height of your tiers and how your venue cuts your cake.

Dummy tiers can be incorporated into a design to add extra height to complement your design or when portions are not required. Dummy tiers can also be used for the visual aesthetics of your design to add grandeur. Polystyrene dummies are covered and decorated to look like real cakes. They can also help minimise the weight as large cakes are very heavy.

Please be aware that opting for dummy tiers instead of real tiers in your cake design could lead to a slightly lower overall cost. However, It's important to note, that a substantial portion of the cake's price is attributed to the time spent on decoration. As a result, the cost difference will be minimal and should not be considered as a cost saving option.

Fay will guide you on size.

SIZE OF CAKE 4" 5" 6" 7" 8" 9" 10" 11" 12"

Round 10 15 20 30 40 50 60 70 80

Square 15 20 25 40 50 65 80 95 110

CUTTING EXAMPLE - 8" standard round cake.

Based on finger slices of 1" x 4" = 40 or 1" x 2" half slice will double the portions = 80.

Dessert slice 2"x4" half the portions = 20 or 2"x2" = 40.

I base my prices on 1'X4" slices.

Menu

My cakes are baked from scratch using free range-eggs, creamy butter, fresh zests and preserves. All my cakes are undercoated in a thin layer of Belgium white chocolate ganache, then covered in a layer of the finest Swiss sugar-paste to help achieve a sharp finish to my cakes.

*VANILLA - Madagascan vanilla sponge layered with vanilla buttercream and strawberry or raspberry preserve.

*VARIATIONS -champagne syrup & strawberry preserve.

*CHOCOLATE - Chocolate sponge layered with vanilla buttercream.

*VARIATIONS - Chocoalte Orange sponge. Fillings - salted caramel, hazelnut or whisky, milk chocolate buttercream frosting.

*ZESTY LEMON - Lemon sponge layered with vanilla buttercream and zesty lemon curd. *VARIATIONS - Orange sponge. Fillings - blueberry conserve or elderflower buttercream.

*CAMEL - Caramel sponge layered with vanilla buttercream and caramel sauce. *VARIATIONS - Whisky buttercream.

*WHITE CHOCOLATE & RASPBERRY - White chocolate sponge layered with white chocolate buttercream & raspberry preserve.

*MANGO & PASSION FRUIT - Light sponge layered with vanilla buttercream and a sweet mango & passion fruit coulis.

*STICKY TOFFEE - Light sponge layered with vanilla buttercream and caramel sauce.

*COCONUT & LIME - Coconut & lime sponge layered vanilla buttercream

*VARIATIONA - Tangy lime curd

*CHERRY BAKE - Almond sponge layered with almond buttercream and Morello preserve.

*CARROT - Spicy carrot cake layered with vanilla buttercream.

*VARIATIONS - Cream cheese flavoured buttercream or orange buttercream.

*BISCOFF - Vanilla sponge layered with Lotus biscuit chunks, biscoff spread and Biscoff buttercream,

*RED VELVET - Red silky chocolate sponge with vanilla buttercream.

*VARIATIONS - Belgium white chocolate buttercream or cream cheese flavoured buttercream

*IRISH CREAM - Espresso sponge layered with Irish cream buttercream.

*TRADITIONAL FRUIT - cake with apricot preserve covered in a thin layer of marzipan and sugarpaste. Only available as a kitchen cutting cake.

*SURCHARGE CHARGE APPLIES

We do **NOT** cater for allergies as all our cakes are made in a kitchen that handles other allergens such as **gluten, nuts, fruits, alcohol, dairy, eggs** and more.

*Gluten-free cakes can be made for those with gluten intolerance, not gluten allergy, we cannot guarantee 100% gluten-free.

*Vegan cakes are offered in both single-tier designs and kitchen cutting cakes. However, it's important to note that Fay's Cakes cannot guarantee the absence of any traces of animal products in their cakes.

YOUR FLAVOUR CHOICES Most couples choose a different flavour for each tier!

Sugar Paste, buttercream & ganache

SUGARPASTE IS THE MAIN FINISH I USE ON MY CAKES

Sugarpaste is sometimes known as fondant, this is the finish that I mainly use on my cakes, sugarpaste is used to achieve a smooth sharp finish, you can also add lots of effects, textures and colours to sugarpaste. Sugarpaste is suitable for all seasons.

We coat all of our cakes in a thin crumb coat of white chocolate ganache before covering them with a thin layer of the finest Swiss sugarpaste that has a slight vanilla flavour.

GANACHE

Ganache can be used as a filling and a covering but is mainly used as a base crumb coat under a thin layer of sugarpaste to help achieve super sharp edges. Ganache is made by combining double cream with Belgium chocolate, white chocolate is mainly used as our crumb coat. Ganache can also be made with milk and dark chocolate.

BUTTERCREAM

We make American buttercream frosting to fill our cakes. Buttercream is made with confectioner's sugar and creamy butter and can be flavoured.

FLOWER PASTE/GUMPASTE

Flower paste can be rolled very thinly and dries hard this is used mainly for making sugar flowers and architectural elements of a design, this can be mixed with sugarpaste for other design elements such as ruffles where a little bit of hold is required but the icing needs to remain soft for eating. Sugar flowers are non-edible as they contain polystyrene buds and wires.

ROYAL ICING

Royal icing is white and dries to a hard finish, this can be used as a glue, for any pipework, texturing and also used for stencilling, royal icing can also be coloured.

Sugarpaste finish

fc
FAY'S CAKES
BESPOKE DESIGNS

Sugarpaste

Flower paste

Sugarpaste cookies





FAY'S CAKES
BESPOKE DESIGNS

DISPLAYING YOUR CAKE

You don't have to stick to tradition

When it comes to your wedding cake, it's all about making it shine on your big day. Let's chat about how you envision displaying your cake and any special touches you'd like, such as a lovely backdrop, decorations, linens, flowers, menu sign, candles or personal items. I'm more than happy to arrange all of this for you or collaborate with your florist or decor company to make it picture-perfect.

Most venues usually offer a standard silver cake stand, but they can differ in quality and appearance. I suggest taking a look at the stand your venue provides to ensure it matches your style and fits into your overall vision for the day. **Please ask for a copy of Fay's stand hire brochure.**

Unfortunately, some venues don't always put the cake in the best light—literally! Picture this: a dark corner, wobbly table and a wrinkly tablecloth. Not exactly the spotlight your cake deserves, Sadly this is where most venues display wedding cakes. Chat with your venue where you would like your cake to be on display.

Let's consider the background, especially for those important photos, making sure everything complements your cake design and doesn't clash.

It's also a good idea to coordinate with your wedding photographer to capture the perfect cake moments. Whether you want those cake-cutting shots during the cocktail hour, after the meal, or when all the evening guests have joined.

In Scotland, the cake is normally severed alongside the evening buffet.

Let's make sure your cake steals the show and looks as amazing as you've envisioned!



How did you hear about Fay's cakes

Suppliers booked

Google search?

Instagram?

Facebook?

Friends - family recommendation?

Wedding venue recommendation?

Supplier recommendation?

Another cake designer recommend me?

Luxury Scottish wedding website or via their social media?

Luxury Scottish wedding fayre?

Edinburgh wedding directory website or via their social media?

Other?