



Simply Elegant Cakes

*Individually designed Wedding Cakes
Sugar Flowers a Specialty*



Contact Helen Cossar to arrange an appointment

Tel: 07836 470506

A small selection for your interest.

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Firstly, congratulations on your forthcoming marriage!

Choosing your wedding cake is just one of the many things to consider when planning your special day, however it's importance should not be underestimated. It is the centrepiece of your reception and I take great pride in my designs, creating beautiful and realistic looking sugar flowers, always working to the highest standards to ensure that the end result is a stunning and delicious cake for you and all your guests to admire and enjoy.

I offer a personal consultation service, and each of my cakes is individually designed to complement the colour scheme and theme of your wedding. A popular choice is to match the sugar flowers on the cake with the bride's bouquet, and to trim the cakes and cake boards with ribbon to match the colour of the bridesmaid's dresses. In order to do this, samples of fabrics and pictures from your florist would be very helpful.

The cake cutting ceremony offers an important "photo opportunity" for your guests, and I also provide a small spray of flowers to decorate the bridal knife.

If handled and stored correctly your sugar flowers will last for many years, and can be kept as a lasting memento of your special day.

As well as looking amazing, your cake must be delicious and nothing beats the taste of a home baked cake. I can offer traditional fruit cake, plain sponge, chocolate, coffee, lemon or orange cake. You can have all the tiers the same, or each tier can be a different type of cake – the choice is yours!

If you wish to combine a tier of fruit cake with other types of cake base, your fruit cake should always be the bottom tier as it is the heaviest and will support the weight of the upper tiers.

A three-tier cake is normally comprised of 6", 8", and 10" cakes.

Each cake is approximately 3 inches deep to accommodate a food grade plastic flower pick to hold the sugar flower sprays.

Due to the individual nature of each design, cakes are priced according to the level of work involved. As a rough guide the following prices should be considered as a starting point for simply decorated cakes –

1 Tier: from £95	2 Tier: from £200	3 Tier: from £300	4 Tier: from £395
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For larger weddings it may be useful to have an additional "cutting cake" which is iced but not decorated, as they are not on display. Prices range from £30 – £65 depending on the size and type of cake.

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I can also arrange the hire of specialist cake stands and separators. Please contact me for details.

I am happy to discuss any ideas you have for your cake and will then work out a quote for your consideration. If you have a set budget for your cake I will be able to work out suitable options for you. Consultations are free, and are offered in the comfort of your own home (or other suitable venue).

Delivery and set up at your wedding venue is part of the service. If your reception is being held within Inverness, this is included in the price of your cake. There is an additional charge of 40p/mile (round trip) for delivery and set up out-with Inverness.

It is essential that you order as far ahead as possible to ensure you can be booked into the schedule, particularly in the popular summer months. Ideally a minimum of 3 – 4 months notice is required, and whilst every effort will be made to accommodate short notice requests, this cannot be guaranteed.

If you decide to place an order, a non-refundable deposit of £100 would be required to confirm your booking. The balance would be payable at least 2 weeks prior to the wedding.

Other types of celebration cakes such as Birthdays, Anniversaries, Christenings are also catered for.

Please feel free to contact me on **07836 470 506**. If I'm unable to pick up, please leave a message and I will ring you back as soon as I can.

I look forward to hearing from you.

With best wishes,

Helen Cossar.