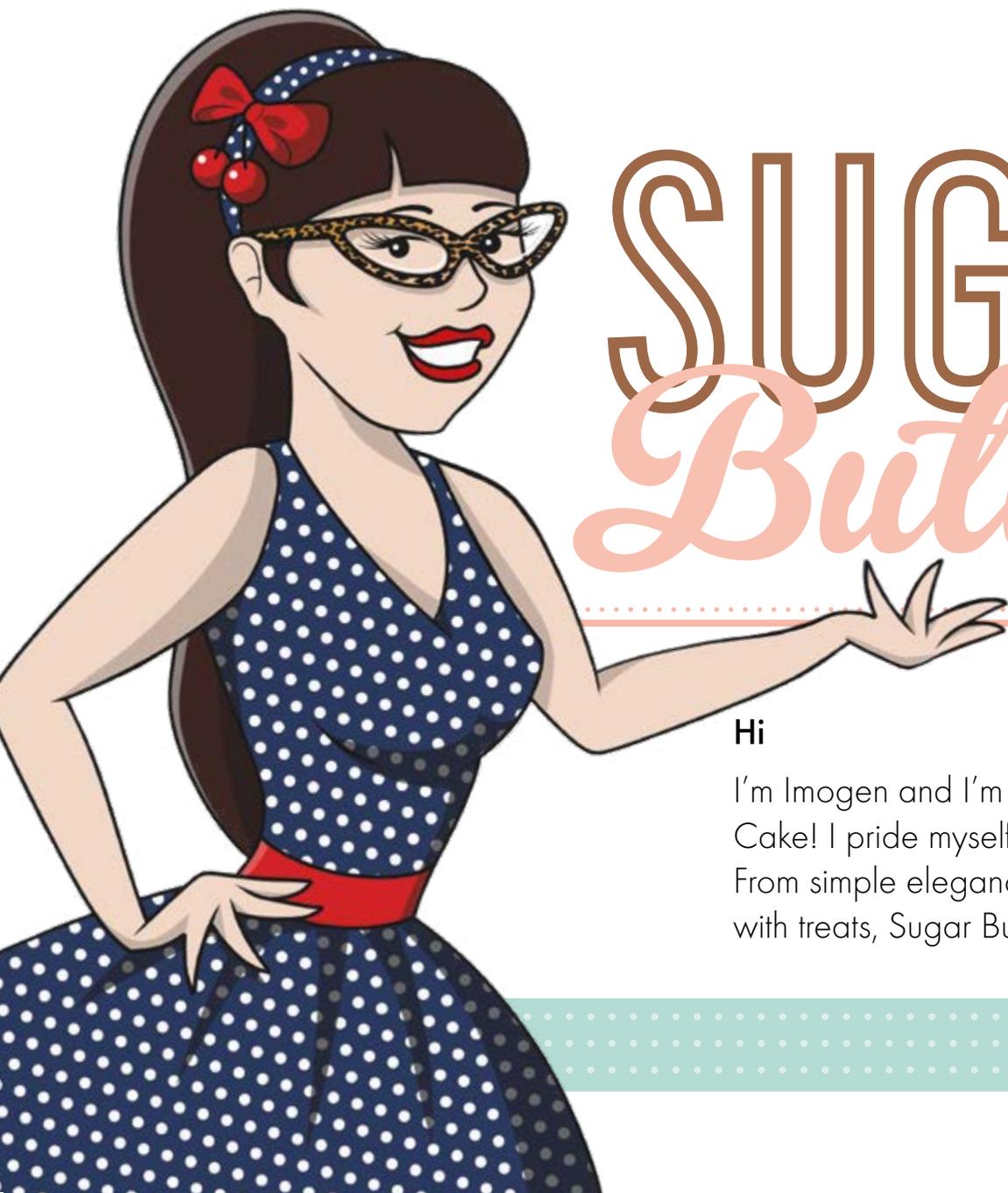


This brochure is interactive with clickable buttons for easy navigation



# SUGAR *Buttons*



Hi

I'm Imogen and I'm delighted that you're interested in a Sugar Buttons Wedding Cake! I pride myself on creating exquisite cakes that taste as good as they look. From simple elegance to a wildly sculptural creation or a dessert table laden with treats, Sugar Buttons will make your wedding day truly memorable.

# Iced cakes

## faq's



### Iced cakes

These prices are a starting point for a plain, iced cake. Additional decoration in the form of painting, surface effects, wafer paper flowers, etc. are charged on top of these.

**Three tier** (to serve 70\*) **£460**

**Three tier** (to serve 120) **from £560**

**Four tier** (to serve 130) **from £600**

**Five tier** (to serve 200) **from £750**

[click here for a list of flavours](#)

from  
**£460**

\* wedding cake portions 1" x 1" x 4"-5" If you're planning to serve your cake as a dessert (thus saving on paying for a separate dessert) you'd need to allow for larger 2" x 2" portions.

[click here to book a consultation](#)

# Buttercream cakes

Buttercream cakes are a delicious alternative to a fondant iced cake and still provide various options to be creative. Rustic texture or a smooth crisp finish, along with playful washes of colour are all possible with a light and tasty buttercream.

faq's



## Buttercream Wedding Cakes

These prices are a starting point for a plain, buttercream covered cake with seasonal fruits and berries included. Flowers provided by your florist are the perfect way to add additional decoration.

**Three tier** (to serve 70) **£350**

**Three tier** (to serve 120) **from £450**

**Four tier** (to serve 130) **from £520**

**Five tier** (to serve 200) **from £600**

from  
**£350**

[click here for a list of flavours](#)

[click here to book a consultation](#)

# Semi-Naked cakes

Semi-naked cakes are one of the most popular cake trends in the last few years and it's one that doesn't look like it's going anywhere fast! These stunning cakes are a step up from the rustic fully naked cake and can be dressed with delicious items like seasonal fruits and berries, macarons, mini meringues and some tasty chocolate or caramel drips. A final flourish of edible gold leaf or brushed metallic lustre provides a touch more luxury.

faq's



## Semi-Naked Wedding Cakes

You can go for multiple flavours that show in the buttercream on the outside or alternatively the whole cake can be covered in a layer of a light vanilla flavour.

**Three tier** (to serve 70) **£350**

**Three tier** (to serve 120) **from £450**

**Four tier** (to serve 130) **from £480**

**Five tier** (to serve 200) **from £600**

from  
**£350**

[click here for a list of flavours](#)

[click here to book a consultation](#)

# Naked cakes

A total classic! As with the semi naked cakes, you can dress up a naked cake in many ways including using fresh seasonal fruit and berries, flowers provided by your florist, macarons, meringue kisses or even chocolate Lego bricks!

faq's



## Naked Wedding Cakes

A classic naked cake is delicious in tiers of vanilla sponge, fruity preserve and Madagascan vanilla buttercream. Or why not change it up with a selection of flavours and fillings?

**Three tier** (to serve 70) **£300**

**Three tier** (to serve 120) **from £340**

**Four tier** (to serve 130) **from £380**

from  
**£300**

[click here for a list of flavours](#)

[click here to book a consultation](#)

Iced cakes

Buttercream cakes

Semi-Naked cakes

Naked cakes

Dessert Tables & Favours

# Dessert Tables & Favours

More and more couples are choosing to have dessert or feast tables for their wedding. In addition to your cake I can create a selection of coordinating treats to suit your scheme. Quotes for full dessert tables are available on request or see below for a price guide for individual items.

faq's

## Dessert Tables & Favours

These tasty treats can also be given as favours for your guests to take home, and most items can be personalised.

from  
£1  
each

**Iced cookies** from £2.20 each (minimum 12)

**Personalised cookies** from £2.50 each (min 12)

**Cupcakes** from £3 each (min 12)

**Mini jars** filled with homemade lemon or raspberry curd, salted caramel or chocolate from £2.50 each (min 12)

**Medium jars** from £3.50 each (min 12)

**Macarons** from £2 each (min 24)

**Mini donuts** from £1.50 each (min 24)

**Meringue kisses** from £1 each (min 24)

[click here for a list of flavours](#)

[click here to book a consultation](#)



£20  
fee

## Consultations

If you're looking for an iced cake or something a little out of the ordinary, it helps to come for a consultation so we can have a chat and I can come up with ideas for your perfect cake.

Consultations are held in my home, usually on a Saturday and take up to an hour. You will taste at least 4 of my current flavour selections. I love to be inspired by a variety of sources, so bring with you any decoration ideas, colour swatches, stationery samples or inspirational images. My cakes are bespoke so I wouldn't ever copy an existing design, however, if you have your heart set on something you've already seen, I can create something that is not a direct copy but a version specifically for you.

Once we've worked through all the details, I will come up with a quote. Before booking a consultation, please look at the price guides above. I wouldn't want you to get excited about an elaborate design and then find out that it is beyond your budget.

Cake consultations are subject to a £20 fee, which is deducted from the cost of your wedding cake if you decide to place an order. There is no fee for couples that have already paid a Save the Date deposit.

[click here to book a consultation](#)



faq's



## Sample Boxes

If you are unable to make my set consultation days or if you are looking for a naked or semi naked cake, a sample box can be ordered and we can discuss the finer details via email. This is the perfect option if you live far away as you can taste a selection of my most popular flavours in the comfort of your own home.

Sample boxes cost £20 plus £5 P&P. The £20 is taken off your balance if you choose to place an order. If you've already paid your deposit, the sample box will be complimentary.

Sample boxes are posted via next day delivery on the last Wednesday of every month.

[click here to order a sample box](#)

[click here for a list of flavours](#)

# Flavours

Although I love the look of an awesome cake, if it doesn't taste great then what is the point?!

I really enjoy playing with ingredients and coming up with new and different flavour combinations. I've listed just a few of my available flavours but if you fancy something that isn't listed, let me know and I'll do my best to create something tasty for you.

When choosing flavours for a tiered cake, it is advisable to go for 2 flavours for a 3 tier cake and 3 flavours for a 4 tier cake with the top two smallest tiers being the same flavour.

As a diagnosed coeliac I have developed a range of delicious Gluten Free versions of my most popular flavours and can also offer a range of dairy free and vegan recipes too.



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faq's



## Orange & Almond

Coffee & Walnut

## Salted Caramel

Pina Colada

## Baileys

Triple Chocolate

## Spiced Apple

Lime & Coconut

## White Chocolate, Pistachio & Cardamom

Banoffee

## Mint Choc Chip

Madagascan Vanilla

## Carrot & Orange

Cherry & Almond

## White Chocolate & Raspberry

## Lemon Meringue

Tiramisu

## Lemon & Elderflower

Chocolate Orange

## Champagne & Strawberries

Mojito

## Oreo

Blackberry Crumble

## Lemon, Polenta & Almond

Mocha

## Chocolate, Caramel & Peanut Butter

Hazelnut Whirl

## Zingy Orange

Zesty Lemon

## Coffee & Amaretto

[click here to order a sample box](#)



FLAVOURS

# Frequently asked questions



faq's



## Do you deliver and set up the cakes?

Yes I do.

Delivery and set up for wedding cakes within a 15 mile radius of NR3 is **£40**. Venues further afield will need to be quoted according to distance.

**Please note:** in extreme weather conditions, such as heavy snow or flooding we may not be able to reach your venue or consider it too dangerous to deliver. We cannot be held liable for non delivery in these circumstances, and recommend you take out wedding insurance to cover such an eventuality.

## Do you have cake stands to hire?

Yes, I have a range of different cake stands and cupcake towers for you to choose from. Stand hire is charged at **£15** with a breakage deposit of **£50** which is fully refundable once the stand is returned to us, within 7 days, in the same condition as it was provided.

## How do I pay?

A 50% deposit is required at the time of booking for all orders with the final balance due 4 weeks' before the wedding. Payment can be made through bank transfer using the details provided on your invoice.

## What if I need to cancel?

Deposits are non-refundable however if you inform us of your cancellation 90 days before the delivery date, you'll receive 25% of the deposit back.

[click here for a list of flavours](#)

[click here to book a consultation](#)

[click here to order a sample box](#)