

WEDDING BROCHURE

Kate Petrie

Cake Ninja





Thank you

Thank you for choosing to enquire with Cake Ninja.

I put my heart and soul into every cake I produce and I will do everything possible to make your cake choices as stress free and easy as possible. I will accommodate all your requirements and I always aim to exceed your expectations.

My wedding cakes are produced with the highest quality ingredients to ensure they are suitable to stay out for the duration of the day.

I hope you find this brochure helpful. In addition to this, we can organise a phone call or online video call at your convenience to discuss ideas further.

Buttercream v Fondant

Buttercream cakes

Buttercream is a butter-based icing which is used to fill and coat the cake, popular modern design.

Fondant Cakes

Fondant is an icing that is used to coat the outer layer of the cake. It is a thin sheet draped over the cake's surface in order to create a smooth presentation.

Buttercream example



Fondant example





Buttercream



A bouquet of purple roses is positioned on the left side of the image. In the bottom right corner, a slice of chocolate cake with white frosting is served on a white plate, garnished with a purple flower. The entire scene is set against a light grey background.

Add some
colour





Fondant







Cupcakes



Cupcake Cases



Cupcake Stands







Props



Props

- The following slides show props that can be added to your wedding cake to add additional illusions and dimensions to your cake. Props are a great way to add an exciting dimension to your wedding cake and can create a really unique and special illusion that will really make your cake stand out from the rest. From floating cake stands to light up boxes filled with your wedding flowers - the list is endless!
- *Please note: the following cakes in this section are not my cakes, they are examples to demonstrate the props that could be used for your wedding cake.*



+£70



+£58



+£20



+£60



+£64



+£70

The background image is a top-down view of a table setting. On the left, there is a large bouquet of deep purple roses with green stems. In the lower right, a white ceramic plate with a subtle gold rim holds a slice of chocolate cake. The cake has layers of dark chocolate and white frosting. Next to the cake is a small purple frosting decoration. A white napkin is partially visible under the plate. The entire scene is overlaid with a semi-transparent grey rectangle and a white hand-drawn border.

Flavours

Cake Flavours

Sponge

- Vanilla bean
- Velvety chocolate
- Lemon
- Carrot
- Red velvet

Filling

- Raspberry jam
- Nutella sauce
- Terry's chocolate orange sauce
- Lotus Biscoff sauce
- Kinder Bueno sauce
- Lemon curd
- Pistachio

Frosting

- Madagascan vanilla
- Nutella
- Terry's chocolate orange
- Lotus Biscoff
- Kinder Bueno
- Zingy lemon
- Pistachio
- Silky cream cheese



A bouquet of purple roses is positioned in the upper left corner. In the lower right, a slice of chocolate cake with white frosting and purple decorations sits on a white plate. The background is a light, textured surface.

Prices



Prices from- 2 tiers:

6" + 8" £355

Approx. 75 servings

8" + 10" £395

Approx. 120 servings



Prices from- 3 tiers:

4" + 6" + 8" £485

Approx. 90 servings

6" + 8" + 10" £555

Approx. 140 servings



Cupcakes

Quantity	Price (each)
Cupcakes <i>(min order x 12)</i>	£3.50
Individual box <i>(ideal for favours)</i>	+£2
Allergen free cupcakes* <i>(min order x 2, includes individual boxes)</i>	£6

**Special allergen free cupcakes are outsourced from an allergen free supplier - perfect option for your guests who are not able to consume the main cake due to dietary requirements.*



Delivery & set up

Location	Price
Within 16 miles of: PR9 8PD	£50
<i>+ £1.50 per mile after</i>	

*Thank you for
your enquiry*

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