



A wedding cake
AS INDIVIDUAL AS
you

ANNIE ELIZABETH CAKE DESIGN



WELCOME

Annie Elizabeth Cake Design is a luxury cake studio based in the heart of East Yorkshire. Offering an exclusive wedding cake service to the modern, style conscious couple.

Choosing your wedding cake is one of the most exciting parts of the wedding planning process and Annie endeavours to provide you with a completely bespoke, memorable experience. From getting lost in the breath-taking displays and drafting up hand sketched design concepts right through to the moment you sit down to enjoy your cake on your wedding day.

From the moment you begin your wedding cake journey with us, you will be made to feel special. Annie's exclusive design process ensures that your cake will be as individual as you are, capturing your visions, dreams and wedding themes perfectly.



OUR PHILOSOPHY

Designing and creating exceptional wedding cakes is our passion. Whether you're looking for a showstopping centrepiece or something more subtle and understated, we will work with you to design the cake of your dreams.

Each and every one of our clients are unique and individual which is why we pride ourselves on delivering a personal but professional service with you at the heart.

We believe that not only does your wedding cake need to look beautiful, but it also needs to taste incredible. This is why we have dedicated hours to developing our exclusive flavour menu using only the finest, responsibly sourced ingredients baked fresh especially for you.

THE CREATIVE PROCESS

Annie's work is recognised throughout the wedding industry and she has won multiple awards for her elegant, sugar floral designs and exquisite attention to detail.

A large amount of inspiration for Annie's cakes comes from fresh flower displays. Whether it be on a morning stroll through the garden or imagery/flower lists of your very own bridal bouquet, Annie will take your initial sources of inspiration and transform them into your very own exclusively designed wedding cake.

We encourage you to send us anything that will help us throughout the creative process, whether it be your wedding invitations, Pinterest boards, floral mood boards or even fabric swatches and venue décor,

Should you love one of our pre-existing designs, we can also work from this as a starting point and adapt that very design to your own personal wedding themes.

All of the above will be discussed and considered at your wedding cake design consultation which will then be transformed into your very own hand drawn sketch.

As a creative designer, Annie has spent years perfecting and honing in on her techniques and creative style. Annie specialises in luxurious sugar paste coated cakes. Unfortunately we do not make naked/semi-naked wedding cakes.



YOUR CAKE JOURNEY

18-12 months

Let's chat! Once you have booked a date and a wedding venue, it's time to start sourcing your suppliers. At this point, we would love to hear from you and discuss your requirements. At this point we can also check our availability for your wedding date.

4 months

It's time to get your design consultation booked. This is where we will meet together and chat about all of your wedding plans and cake ideas over a cup of tea. This is also when you can tuck into one of our luxury cake sample box to help you decide on your cake flavours.

3 months

Around 2 weeks after your design consultation, you will receive your hand drawn sketch of your provisional cake design. Once your design has been finalised, you will receive your bespoke cake quotation.

1 week

Final checks and well wishes!

It's your big day!

Party time! It's time to admire and tuck into your beautiful wedding cake.



THE MENU

At Annie Elizabeth Cake Design, we believe that your cake should taste as good as it looks. All of our cakes are baked from scratch using delicious fresh ingredients. All of our Sugarpaste cakes are covered in a thin layer of Belgian chocolate ganache and the finest Swiss fondant.

CLASSIC VANILLA

Light and fluffy sponge infused with Madagascan vanilla extract, filled with our signature vanilla frosting.

RASPBERRY AND VANILLA

Light and fluffy sponge infused with Madagascan vanilla extract, layered with raspberry or strawberry conserve and our signature vanilla frosting.

RASPBERRY AND WHITE CHOCOLATE

Light and fluffy sponge infused with Madagascan vanilla extract, layered with Belgian white chocolate buttercream and raspberry conserve.

LEMON DRIZZLE

Sicilian lemon Infused sponge, drizzled with lemon syrup, layered with zesty lemon curd and smooth lemon infused buttercream.

LEMON AND ELDERFLOWER

Zesty lemon infused sponge layered with fresh lemon and elderflower buttercream.

ULTIMATE BELGIAN CHOCOLATE

Rich Belgian chocolate sponge layered with Belgian chocolate buttercream and luxurious chocolate fudge sauce.

Continued overleaf...

CHOCOLATE ORANGE

Rich Belgian chocolate sponge layered with zesty orange infused chocolate buttercream.

LOTUS BISCOFF

Light fluffy vanilla sponge layered with Lotus Biscoff infused buttercream, Biscoff biscuit pieces and drizzled with Biscoff caramel sauce.

BAILEYS IRISH CREAM

Rich Belgian chocolate sponge soaked with Bailey's Liqueur, layered with silky Baileys buttercream.

COOKIES & CREAM

Rich Belgian chocolate sponge filled with lashings of Oreo cookies buttercream.

FUNFETTI

Light and fluffy vanilla sponge layered with our signature vanilla frosting and colourful, crunchy confetti sprinkles.

LIME AND COCONUT

Zesty lime and coconut infused sponge, layered with coconut buttercream and tangy lime conserve. *(May contain nuts)*

CHOCOLATE SALTED CARAMEL

Rich chocolate sponge layered with a rich salted caramel sauce and fluffy caramel infused vanilla frosting.

CHERRY BAKEWELL & AMARETTO

Fluffy almond sponge layered with Amaretto infused frosting and lashings of cherry conserve. *(May contain nuts)*

MIDNIGHT MINT CHOCOLATE

Rich chocolate sponge layered with peppermint infused frosting and drizzled with dark chocolate sauce.



PRICE GUIDE

The price of wedding cakes can vary dramatically from one cake designer to another. Our prices reflect our exquisite attention to detail and super realistic, handmade sugar flowers combined with our years of experience and the exclusive service we provide to each of our couples.. As all of our wedding cakes are designed especially for you, the price can vary greatly depending on the level of detail and your chosen size.

The prices below are a starting guide only. Additional decorations such as stencilling, monograms, sugar flowers etc will incur additional charges. We have included an average spend for each size to help give you an idea of what your final cake design may cost.

**We offer a complimentary delivery and set-up service to venues within a 30-mile radius of Beverley. Delivery to any venues further than this will be chargeable. The delivery cost will be confirmed at the point of booking.*

We specialise in creating luxury sugar paste wedding cakes. All of our Sugarpaste cakes are first covered in a thin layer of Belgian white chocolate ganache. This allows us to create sharp, flawlessly finished cake tiers as well as adding a luxurious taste to your cake. Once ganached, your cake will be covered using the finest Swiss fondant.

We do not make buttercream, semi-naked or naked wedding cakes.

Single tier (Approx 20 portions) from £190 (Average investment £250+)

2 tier (Approx 45 portions) from £390 (Average investment £450 - £550+)

Small 3 tier (Approx 70 portions) from £500 (Average investment £600-£800+)

Large 3 tier (Approx 95 portions) from £575 (Average investment £650 - £850+)

Small 4 tier (Approx 130 portions) from £695 (Average investment £800 - £950+)

Large 4 tier (Approx 165 portions) from £750 (Average investment £850 - £1,100+)

5 tier (Approx 200 portions) from £900 (Average investment £1,100 - £1,300+)

Please note that the 'from' price is a starting price only and covers the cost of a plain iced sponge cake with ribbon trim. Any additional decorations such as sugar flowers, stencilling, ruffles, metallic leaf, monograms etc will incur additional charges. The average spend indicates what a moderately decorated cake would typically cost.



PORTFOLIO











HAPPILY EVER AFTERS...



100% recommend Annie for her wonderful bakes! Annie made our wedding cake as well and our wedding favours and both were incredible! They tasted amazing (there are so many flavours to choose from!) and looked stunning. You get a full Design consultation to create your dream cake! Annie's sugar flowers are so realistic that our guests didn't know they weren't real until we told them! We will continue to use Annie for birthday cakes and presents! On top of all that Annie is so lovely and the easiest person to work with.

Rachel & Charles



Myself and my husband can not recommend Annie enough for the fantastic cake she created for our wedding. Her service from start to end was more than we could have hoped for. She helped us design the wedding cake of our dreams when we didn't even know ourselves what that would look like! Everything she has made for us tasted absolutely delicious, from the samples to help us choose our flavours, the Christmas cracker gift for my mum and of course the cake itself. We have just finished off the top tier which we froze after the wedding and it was still as delicious as the rest of the cake on the big day. Thank you Annie you are a star!

Laura & Sam



The absolute best! Our wedding cake not only looked beautiful, it also tasted amazing! The whole journey of designing our cake with Annie was a dream, we loved that we could have Annie's drawing in a frame next to the cake and we now have it hung in our house. Thank you so much Annie, you are beyond talented.

Holly & Joe

START YOUR
JOURNEY WITH
US...

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