



ELEGANT WEDDING CAKES

Sally Jean Wedding Cakes covers the Lake District, Cumbria, Lancashire & Cheshire. For couples who would like to create memories with a delicious, superb quality, bespoke wedding cake with elegant style and a love of whites, pastels & clean lines, but who are also drawn to pretty florals, delicate beautiful textures. I specialize in realistic, handcrafted sugar flowers which can be kept as a memento for years.

I believe your wedding cake should not only visually be an absolute thing of beauty but also that a slice of cake should always make you close your eyes, relax, do a happy dance and create a taste memory that you & your guests will never forget. I use the finest ingredients to ensure your cake tastes as good as it looks. My sugar flowers can be kept for years too a memento of your wedding day.

FAVOURS & DESSERT TABLES (CUPCAKES, ICED BISCUITS, MARSHMALLOWS AND MORE)

I also offer bespoke wedding favours & dessert tables. These can include buttercream swirl, floral or fondant iced topped cupcakes, iced biscuits in a variety of delicate flavours which can be personalized to you and packaged in pretty organza bags or my delicious handmade artisan marshmallows, presented as individually boxed favours or piled high to create an irresistible tower. Bespoke dessert items can also be created. (See prices page)





ARTISAN MARSHMALLOWS

Along with your wedding cake, another speciality of mine, are my gorgeous handmade marshmallows. These are perfect as wedding favours or part of a dessert table, marshmallow tower, or as gift boxes (also available via post). The flavours and smells are incredible, and you can also order them throughout the year or on your anniversaries to recreate those taste memories from your wedding day. My marshmallows are made with fruits or your favourite drink (gin or champagne for example). ALSO AVAILABLE AS POSTAL GIFT BOXES directly though my

website. The perfect gifts and treat boxes.





CAKE PRICES & SIZES

The price of your cake will depend on many factors including the size, complexity of design elements & decoration, flavours and the type & amount of sugar flowers.

Your wedding cake will be one of the highlights of your wedding day and I take that very seriously. My prices reflect the bespoke, personal attention I give to you and your special cake.

Delivery is charged at 50p per mile as a return journey plus an hourly rate for delivery time & set up at the venue.

Varying tier heights & sizes can create a cake that will suit your guest numbers I can suggest & design a cake that would best cater to your wedding.

For 2025 / 2026, I have a minimum cake order value. This means your cake with some decorations will start from the following:

£650* serving 45-60 guests £750* serving 70-120 guests £950* serving 130 -200 guests

(*not including favours, delivery, set up & cake stand hire)

Weddings in future years may have a higher minimum cake order value.

Dummy tiers are also available.

To enquire, please use the Contact Form on my Website at www.sallyjeanweddingcakes.com and we can discuss your individual requirements.



PRICES FOR CUPCAKES, BISCUITS, MARSHMALLOWS & MORE

Cupcakes (Basic Buttercream swirl / rose swirl) starting at £4.00 each Cupcakes (Multiple piped flowers & Fondant topped) starting at £4.50 each (Flavour multiples of 12 & Minimum order of 24)

Fondant lced Biscuits from £4.50* each (Minimum order of 50, price depends on decoration elements)

Marshmallows from £2.00-£* each for towers (Minimum of 48) 1 × Individually boxed £4.25 each 2 × per bag £5.75 (bagged in eco-cellophane & a matching organza bag to suit your wedding

Cake Pops £2.00 - £2.50 each depending on design

Brownies (2" square) from £3.50 each (minimum order 32)

Other mini dessert items



I can discuss options with you. Please enquire about matching ribbons & name tags - price on request.







DATE AVAILABILITY

As soon as you have booked your wedding venue, please contact me to check my availability. Due to the bespoke nature of my cakes and the time & attention given to each order, I only take on a limited number of cakes per month. I advise booking your date with me at least 6-12 months or more prior to your wedding date, although my diaries for 2025 to 2026 are now open. Short notice availability may be possible, so please do not hesitate to contact me. After our initial contact (often with a short Zoom call where you can ask any questions and see if we are a good fit for each other), if you are confident you would like to book me to make your wedding cake, I just take a **f**100 non-refundable. Non transferable booking fee to secure the date in my diary. Final designs of your cake will be made 6 to 4 months prior to your wedding during our Cake Design Consultation

(see next page).

CAKE DESIGN CONSULTATION



Planning & designing your wedding cake is such an exciting time. At this consultation we can discuss your dream wedding cake - the size options, flavours, colour schemes to match your overall wedding scheme and decoration details. We can also talk about any wedding favours, dessert tables or edible gifts you may require. I also have the option to hire a cake stand & cake cutting knife.

To prepare for this consultation, please visit my social media accounts & gallery for inspiration and get a sense of the style of cakes that I make. Feel free to email me your wedding inspiration board if you have one or other images / ideas you have in mind. Great sources of inspiration could be your wedding dress, a detail on your shoes, the colour of your bridesmaids dresses, your flower arrangements, some other venue decoration detail or something very personal to you. My cakes are bespoke and your wedding cake should be personal to you. I will not make exact copies of other cake makers designs.

After this consultation, I will send your cake sample box & a selection of cake design sketches with various price point options based on our discussion. We can then make any adjustments required. Once you have chosen your design, I will send out your Order Confirmation and final paperwork and invoice. Your final balance would then be payable 3 months prior to your wedding.





ABOUT YOUR CAKE DESIGNER

Hello, I'm Sally.

I have been an artist (a painter) for as long as I can remember and as a student, studied Fine Art & Textiles. I love elegant style (I am a big Audrey Hepburn fan). Although I have quite a minimal, 'less is more' approach with a love of whites, pastels & clean lines, I am also drawn to pretty florals, delicate textures & feminine grace. My family & friends describe me as "meticulous".

I started baking back in 2009 & started my dream cake business in 2021.

I specialize in making handcrafted, realistic sugar flowers that match your fresh wedding flowers. These can be kept for years as a memento of your most special day and I spend countless hour perfecting and learning this skill.

They say your ideal client is a version of yourself... so I thought about what I love in a brand, what my values & best qualities are, knowing this would also speak to those of you that share my passion for a touch of luxury, appreciation of skill, professional, friendly service, meticulous attention to detail, excellent quality products, a love of art, minimalism, nature & flowers, romance, faith, honesty, integrity, elegance and femininity...to name a few.

Why the name Sally Jean Wedding Cakes?

Sally is my first name, Jean is my middle name, but also it's my mum's first name. My mum (as well as my soulmate, my husband, David), is my biggest cheerleader. She has encouraged me all my life to pursue my dreams and she is a constant flow of positivity and love and I'm like her in so many ways. (I have a lump in my throat writing this!)

So Sally Jean Wedding Cakes will always have a slice of my beautiful, elegant mum.



ABOUT YOUR CAKE DESIGNER

So if you are planning your elegant wedding in the Lake District, then I may just be the cake designer for you.

I am registered, hygiene trained and covered by Public Liability Insurance so you can have peace of mind that I will care for your cake with the highest standards.

I use biodegradable & recyclable packaging and consumables as much as possible and keep waste to a minimum.

If you share my style and appreciate the art of an exquisite cake and would like to work with me to design your dream wedding cake, I would love to hear from you.

HOW TO CONTACT ME

For initial enquiries, please contact me using the Contact Form on my Website using the button below



Or if I have already completed this & received a reply, please reply on email to info@sallyjeanweddingcakes.com or or telephone 07933 207403

I will be in touch with you within 24 hours with further information and offer a Zoom call.

Follow me on Instagram @sallyjeanweddingcakes

Love

We are so pleased we booked Sally to create our beautiful wedding cake. From the start she was professional and made the experience easy and fun. She really understood what we wanted and created cake designs that were all great choices. The cake samples were beautifully presented and tasted amazing. Our wedding cake was beautiful, well made, and again tasted wonderful. Wedding planning can be stressful but honestly this was the part that had zero stress and I very quickly knew I could trust Sally, it was clear to me that she has a passion for what she does, cares about doing things to a high standard and has an eye for detail.

> Cake: 5* Service: 5*

Xanthia & Matt - Holesfoot, Penrith (Aug 2024)



5 STAR GOOGLE REVIEW

Sally Jean was our absolute saviour for our wedding cake and was genuinely one of the best decisions we made in the entire planning process!

Sally was unbelievable, was able to make our date work and our cake dreams come true!

She is one of the loveliest people I've ever met and you can see her passion for baking/design in what she creates - we had so many comments about the cake on the day! It was beautiful and delicious - her flavours are to die for! Do not hesitate to book Sally for your wedding - you will not regret it!

> Emma and Phil Married at The Daffodil Hotel, Grasmere

5 STAR GOOGLE REVIEW

Well first of all I would like to say a big thank you to Sally for the amazing cake you made for our wedding! It was truly wonderful.

Now, for those of you who are looking for someone to make your cake- look no further! This lady has an amazing talent and you won't be disappointed. Sally listened to our brief and matched the flowers beautifully to what I had in my bouquet- so much so that our wedding guests actually thought they were real and that our florist had provided flowers to decorate it! So that's the exterior, now for the taste- wow! The cake tasted so yummy! There were no complaints from anyone. Following the wedding we still had some cake left so we cut it up and froze it. It defrosts well and still tastes just as good. So all in all- if you need a wedding cake making, get in touch with Sally and you won't regret it. Karen & Chris Married at The Outbarn, Clitheroe

5 STAR GOOGLE REVIEW

Sally makes the most beautiful cakes. Having worked with Sally quite a few times, each cake is always just perfect. I've also ordered cakes and marshmallows from Sally too and the taste is so fresh and somehow full of flavour but light too!

Sally is really professional but also a lovely person too so you will be in the best hands if you choose Sal to create your wedding cake.

Chelsea - Seed & Wild - Florist

5 STAR GOOGLE REVIEW

Sally was just amazing from start to finish. She patiently chatted to us about what we wanted and what our theme was, even created one tier that was inspired by the wedding dress... and that's just the outside!

The flavours were to die for. We would wholeheartedly recommend Sally to anyone. Both taste and looks were just incredible.

Mel & Matt Married at Horsley Lodge, Derbyshire

5 STAR GOOGLE REVIEW

Sally prepared and set up our wedding cake and our experience with her was smooth from the beginning to the end. She is professional, creative and passionate which made the whole process enjoyable. The cake was delicious and we worked together to create bespoke flavours which was lovely. I would definitely choose Sally again and we would highly recommend!

> Tanmona & Yasine Married at Tatton Park, Cheshire

5 STAR GOOGLE REVIEW

Sally thank you so much! The cake was amazing and flowers -I just loved the dahlias and never stopped telling people they were sugar flowers all night! Thank you so much for the cake but also for being such a friendly and supportive supplier, we had the best day.

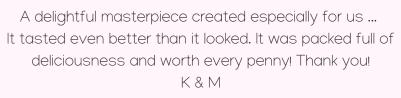
Lynn & Josh Married at Townhead Estate, Windermere

We absolutely loved our wedding cake by Sally Jean Wedding Cakes. The attention to detail is phenomenal & then to receive pearl marzipan balls to match my wedding shoes was the icing on the cake. Thank you so much Sally Jean Wedding Cakes. Your work is incredible and the wedding cake tastes absolutely amazing.

Joanne & Ian Married on their family estate in Yorkshire



KIND WORDS OF RECOMMENDATION



So stunning, we loved these so much! And all the guests said they were incredible. Thank you for all your hard work! P & T

Thank you so much, the cakes not only looked amazing but they tasted out of this world. Highly recommended. K & N

A huge thank you for the amazing cake. It was far, far more spectacular than we could ever have imagined. It was awesome & so gorgeous and super delicious!! K & S

We absolutely love it, stunning presentation and absolutely amazing to eat. H & G

> The marshmallows were everything! CR





WEDDING PLANNER LOVE

Sally was amazing to work with. Throughout the process of planning Sally was always professional and was able to produce the most beautiful cake and marshmallows based on the creative brief... It all tasted amazing and I could not recommend Sally enough. She is also one of the most friendliest and easygoing suppliers that I've ever met, and I look forward to working with her again! @graceinspringweddings





















