

# Love From Luisa - Pricing Guide



**Semi-naked cakes** are priced from **£5.20** per coffee/wedding portion.

**Buttercream covered cakes** are priced from **£5.90** per coffee/wedding serve.

**Ganache covered cakes** are priced at **£6.40** per coffee/wedding serving and is our recommended finish due to the luxurious taste and superior finish for hot weather conditions.

**Vintage Piped Buttercream cakes** are priced from **£6.50** per coffee/wedding serve.

**Pressed edible Flower cakes** are from **£6.90** per coffee/wedding serving with a buttercream finish.

**Fondant covered cakes** start from **£7.00** per coffee/wedding serving.

Personal quotes are based on the final design and priced according to the intricacy of the final design and work involved with some additional extras calculated depending on the final design.

There is a £35 set-up fee for all wedding cakes.

## Semi Naked Wedding Cakes

Starting £5.20 per serving + design extras (e.g. fresh flowers\*)

CAKE TIERS AND SIZE (INCHES)	TYPE	WIDTH (Base)	HEIGHT (APPROX)	DESSERT/ PARTY (STANDARD) PORTIONS	WEDDING/ COFFEE PORTIONS	PRICES FROM
8" & 6"	2 - tier	20 cm base 26cm board	30cm	34	52	£270
8", 6" & 4"	3 - tier	20cm base 28cm board	45cm	40	60	£312
9", 7" & 5"	3 - tier	23cm base 28cm board	45cm	56	84	£436
10", 8" & 6"	3 - tier	26cm base 30cm board	45cm	70	105	£546
10", 8" 6" & 4"	4 - tier	26cm base 33cm board	60cm	90	117	£608
11", 8", 7" & 5"	4 - tier	28cm base 33cm board	60cm	100	153	£795
12, 10", 8" & 6"	4 - tier	31cm base 36cm board	60cm	150	190	£988
12", 10", 8", 6" & 4"	5 - tier	31cm base 36cm board	76cm	154	198	£1,029

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## Buttercream Covered Cakes

Starting £5.90 per serving + design extras (e.g. painted buttercream flowers)

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CAKE TIERS AND SIZE (INCHES)	TYPE	WIDTH (Base)	HEIGHT (APPROX)	DESSERT/PARTY (STANDARD) PORTIONS	WEDDING/ COFFEE PORTIONS	PRICES FROM
8" & 6"	2 - tier	20 cm base 26cm board	30cm	34	52	£306
8", 6" & 4"	3 - tier	20cm base 28cm board	45cm	40	60	£354
9", 7" & 5"	3 - tier	23cm base 28cm board	45cm	56	84	£495
10", 8" & 6"	3 - tier	26cm base 30cm board	45cm	70	105	£619
10", 8" 6" & 4"	4 - tier	26cm base 33cm board	60cm	90	117	£690
11", 8", 7" & 5"	4 - tier	28cm base 33cm board	60cm	100	153	£902
12, 10", 8" & 6"	4 - tier	31cm base 36cm board	60cm	150	190	£1,121
12", 10", 8", 6" & 4"	5 - tier	31cm base 36cm board	76cm	154	198	£1,168

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## Vintage Piped Buttercream Covered Cakes

Starting £6.50 per serving + design extras (e.g. multiple colours + £10 each)

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CAKE TIERS AND SIZE (INCHES)	TYPE	WIDTH (Base)	HEIGHT (APPROX)	DESSERT/PARTY (STANDARD) PORTIONS	WEDDING/ COFFEE PORTIONS	PRICES FROM
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<b>8" &amp; 6"</b>	2 - tier	20 cm base 26cm board	30cm	34	52	£338
<b>8", 6" &amp; 4"</b>	3 - tier	20cm base 28cm board	45cm	40	60	£390
<b>9", 7" &amp; 5"</b>	3 - tier	23cm base 28cm board	45cm	56	84	£546
<b>10", 8" &amp; 6"</b>	3 - tier	26cm base 30cm board	45cm	70	105	£682
<b>10", 8" 6" &amp; 4"</b>	4 - tier	26cm base 33cm board	60cm	90	117	£760
<b>11", 8", 7" &amp; 5"</b>	4 - tier	28cm base 33cm board	60cm	100	153	£994
<b>12, 10", 8" &amp; 6"</b>	4 - tier	31cm base 36cm board	60cm	150	190	£1,235
<b>12", 10", 8", 6" &amp; 4"</b>	5 - tier	31cm base 36cm board	76cm	154	198	£1,287

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## *Ganache Covered Cakes*

Starting £6.40 per serving + design extras (e.g. fresh flowers or wafer decorations)

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CAKE TIERS AND SIZE (INCHES)	TYPE	WIDTH (Base)	HEIGHT (APPROX)	DESSERT/PARTY (STANDARD) PORTIONS	WEDDING/ COFFEE PORTIONS	PRICES FROM
<b>8" &amp; 6"</b>	2 - tier	20 cm base 26cm board	30cm	34	52	£332
<b>8", 6" &amp; 4"</b>	3 - tier	20cm base 28cm board	45cm	40	60	£384
<b>9", 7" &amp; 5"</b>	3 - tier	23cm base 28cm board	45cm	56	84	£537
<b>10", 8" &amp; 6"</b>	3 - tier	26cm base 30cm board	45cm	70	105	£672

<b>10", 8" 6" &amp; 4"</b>	4 - tier	26cm base 33cm board	60cm	90	117	£748
<b>11", 8", 7" &amp; 5"</b>	4 - tier	28cm base 33cm board	60cm	100	153	£979
<b>12, 10", 8" &amp; 6"</b>	4 - tier	31cm base 36cm board	60cm	150	190	£1,216
<b>12", 10", 8", 6" &amp; 4"</b>	5 - tier	31cm base 36cm board	76cm	154	198	£1,267

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## *Fondant Covered Cakes*

Starting £7.00 per serving + design extras (e.g. wafer paper flowers or fondant details)

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CAKE TIERS AND SIZE (INCHES)	TYPE	WIDTH (Base)	HEIGHT (APPROX)	DESSERT/PARTY (STANDARD) PORTIONS	WEDDING/ COFFEE PORTIONS	PRICES FROM
<b>8" &amp; 6"</b>	2 - tier	20 cm base 26cm board	30cm	34	52	£364
<b>8", 6" &amp; 4"</b>	3 - tier	20cm base 28cm board	45cm	40	60	£420
<b>9", 7" &amp; 5"</b>	3 - tier	23cm base 28cm board	45cm	56	84	£588
<b>10", 8" &amp; 6"</b>	3 - tier	26cm base 30cm board	45cm	70	109	£763
<b>10", 8" 6" &amp; 4"</b>	4 - tier	26cm base 33cm board	60cm	90	117	£819
<b>11", 8", 7" &amp; 5"</b>	4 - tier	28cm base 33cm board	60cm	100	153	£1,351
<b>12, 10", 8" &amp; 6"</b>	4 - tier	31cm base 36cm board	60cm	150	190	£1,330
<b>12", 10", 8", 6" &amp; 4"</b>	5 - tier	31cm base 36cm board	76cm	154	198	£1,386

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## Edible Pressed Flower Cakes

Starting £6.90 per serving - Buttercream cake base

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CAKE TIERS AND SIZE (INCHES)	TYPE	WIDTH (Base)	HEIGHT (APPROX)	DESSERT/PARTY (STANDARD) PORTIONS	WEDDING/ COFFEE PORTIONS	PRICES FROM
8" & 6"	2 - tier	20 cm base 26cm board	30cm	34	52	£358
8", 6" & 4"	3 - tier	20cm base 28cm board	45cm	40	60	£414
9", 7" & 5"	3 - tier	23cm base 28cm board	45cm	56	84	£579
10", 8" & 6"	3 - tier	26cm base 30cm board	45cm	70	109	£752
10", 8" 6" & 4"	4 - tier	26cm base 33cm board	60cm	90	117	£807
11", 8", 7" & 5"	4 - tier	28cm base 33cm board	60cm	100	153	£1,055
12, 10", 8" & 6"	4 - tier	31cm base 36cm board	60cm	150	190	£1,121
12", 10", 8", 6" & 4"	5 - tier	31cm base 36cm board	76cm	154	198	£1,336

### Please Note:

The above sizes, prices, heights and board sizes are a guide only. Please use these to get a good idea about the size and servings of your wedding cake but as each cake is made individually to order. Therefore the size of the tier, layers, boards and bases may vary on the final design and will be discussed upon ordering.

### Standard Delivery:

Base Price **Single Tier** Cakes: £20

Central Brighton + 10 miles *Within East Sussex region*

If requesting, please provide the following details:

- Delivery Address and/or venue
- 'ETD' (estimated delivery time / time frame)
- Any further delivery requirements & information (e.g. refrigeration or parking)



## Wedding Cake Delivery & Set-Up:

**Prices from = £35** This includes professional transportation of your cake in a food safe fridge box carrier, liaison with the venue and set-up of the cake display.

Professional **delivery service within 30 miles of Brighton and within East Sussex** region is approximately **£1.20 per mile**, round trip. Delivery further afield (including London can be quoted upon request).

Prices vary due to additional staff, set-up requirements, time constraints and risk factors.

**£35 for central Brighton delivery on stacked wedding cakes.**

If requesting, please provide the following details:

- Delivery Address and/or venue
- 'ETD' (estimated delivery time / time frame)
- Any further delivery requirements & information (e.g. refrigeration or parking)
- Booking name/s & contacts (e.g. coordinator, manager and/or florist)

## Pick Up – Free:

Location: **BRIGHTON BN1 6JB**

*Full address will be provided once order has been confirmed.*

### WEEKDAY TIME SLOTS

- 8am - 10am
- 2pm - 4pm
- 7:30pm - 9pm

### WEEKEND TIME SLOTS

- 8am - 10am
- 2pm – 5pm

*Alternative pick-up times can be organised upon request, if available.*

**TAKE NOTE:** Certain time slots may not be available due to orders confirmed prior (e.g. wedding deliveries.)

## Additional Charges:



## Seasonal Florals:

Prices from: £30/£40 per tier/bunch

*May vary depending on amount, type & availability.*

If requesting, please provide the following details:

- Type (e.g. peonies, roses or orchids)
- Colour scheme
- Design on cake (small bunches or floral twist)
- Pictures for reference

\*Please note that due to new legislation on the use of fresh florals for wedding cakes we may no longer be able to use flowers provided by your florist or another outside supplier as in most cases we, the cake maker, takes liability for their safety. Certain flowers cannot be used for edible cake designs and we will advise upon enquiry. All edible pressed flower wedding cakes use food safe, organic flowers supplied by a licensed supplier specialising in food produce.

## Cake Toppers:

### **STANDARD: £17**

*Store-bought basic toppers (e.g. 'Engaged,' in gold mirror.)*

### **CUSTOMISED: £25**

*Drafted & ordered basic toppers from supplier (e.g. 'Sam & Rosa's Engagement,' in rose gold mirror.)*

If requesting, please provide the following details:

- Message
- Colour (gold, silver, black, rose gold, timber or glitter)
- Design or script preference
- Pictures for reference

## Design Add Ons – Extras and Embellishments:



*\*Prices are based per tier and may increase or reduce slightly depending on the amount needed for the final design.*

*Prices may vary depending on amount, type & availability and will be confirmed upon enquiry.*

- Edible Flowers, fresh or pressed = £15 - £25 per tier
- Wafer paper flowers or foliage (handmade to order) = on request
- Fondant details = on request
- Scallop shell detail in buttercream = £15 - £25 per tier
- Scallop shell detail in ganache = £25 - £45 per tier
- Gold/Silver Details (paint and flecks) = £5.00 per tier
- Gold/Silver Leaf (average 5-8 per tier) = £8.00/large sheet
- Macarons = £10 per tier
- Chocolate Crown/Shards = £10 each
- Chocolate Ganache Drip (colour optional) = £10 per tier
- Gold-Painted Drip = £25 per tier
- Salted Caramel Drip = £15 per tier
- Confectionary (chocolates, lollies, fruits) = £8 per tier
- Geode crystal design = £40 per tier
- Edible Image = £25/30 per sheet
- Buttercream painted flowers = £45 per tier
- Buttercream palette painting = £30 per tier
- Watercolour buttercream in ombre = £20 per tier
- Signature hand painted fruit petals = £45-£55 per tier
- Extra tall gold candles = £3.50 per box of 6
- Vintage buttercream details (ruffles etc) = £10 - £20 per tier

## Hire Items: please see terms and conditions

- Invisible tier = £35 admin fee plus £75 refundable security deposit
- Cake Stand hire = £35 admin fee plus £69 refundable security deposit

*\*Cake stands and invisible tiers are hired for a nominal admin fee plus a security deposit that is used to replace the item should it be returned damaged or outside of the pre agreed return window.*



# Serving Guides:

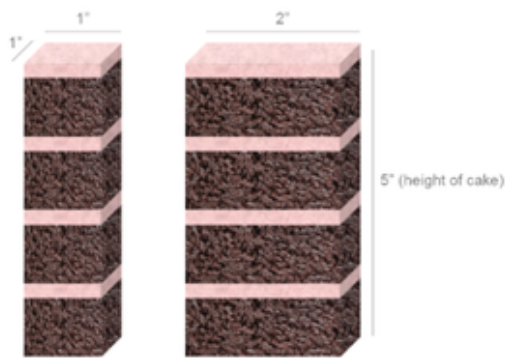


"Party" Portions = Standard "Dessert" Serves

1" x 2" x 4" portion dimensions (2.5 x 5cm x 10cm.)

"Wedding Portions" = "Coffee" Serves

1" x 1" x 4" portion dimensions (2.5cm x 2.5cm x 10cm.)



WEDDING

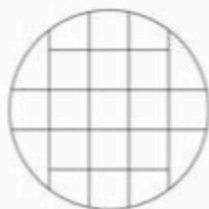
PARTY

# Cake Cutting Guides:

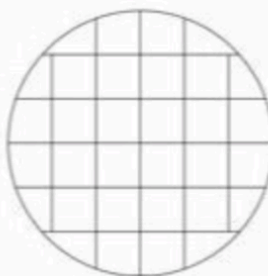
## CIRCULAR CAKES



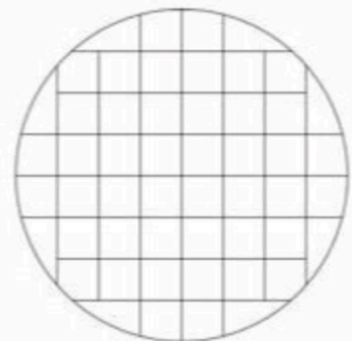
4 INCH  
8 PIECES



6 INCH  
21 PIECES



8 INCH  
32 PIECES



10 INCH  
52 PIECES

## There are a few things to consider when choosing your cake size:



- How many guests are you going to be serving?
- Will there be other desserts or small treats provided?
- Is the cake more for display, or desired just as much to eat?
- What event are you planning? This will determine portion sizes (as shown above).  
E.g. birthdays usually serve party portions and weddings usually serve coffee portions.
- What is the adult vs. child ratio?  
Adults and elders tend to have less of a sweet tooth and, therefore, smaller cake portions, while children & adolescence generally have larger or more serves.
- Who will be cutting the cake?  
Venue's (kitchen staff) will almost always provide the perfect size and number of serves. A family member or friend, on the other hand, may not know proper cake cutting methods or portion sizes. This can affect how many serves are provided.
- Would you like some cake left over for later?

*Your cake can be refrigerated for up to 5 days or stored in the freezer for up to 2 months.*

## Weather considerations:

We may recommend that we change the finish of any buttercream cake to a ganache covering if the weather leading up to your event is going to be particularly hot. This is because ganache is a much more heat resistant material.

Changing to ganache will not, in any way, effect or change the design or overall aesthetic of the cake and will only affects the outside of the cake. Only 10% of all slices will have the outside ganache covering when they are cut using the grid system shown below. I calculate a 10% margin for all cakes incase they are not cut exactly as directed. This way you will still get 100% of the serving quoted for, without the outside covering if preferred. And the filling and flavour of the cake will remain the same.

We cannot assume responsibility for weather conditions beyond our control and although we are more than happy to advise on the best storage and care for your cake once we have set up the cake at the venue we cannot be responsible for safe storage.

## Final Considerations:

For **wedding cakes** your cake cutting will be an important ceremonial aspect of your big day. Not to mention a huge photo opportunity!

- Have you considered where your cake will be displayed?
- Does the venue have a dedicated table? And does it have or need a table cloth?
- Does your venue have a cake stand that will make your cake stand out? Do you need to hire one?



Your wedding cake should be the showstopper for your big day and shouldn't be overlooked.

Speak to your venue or wedding planner and make sure your cake cutting can take centre stage.

Take a **look at our design extras** (additional charges) for some helpful design features we offer. You are by no means limited to these design features and we are happy to discuss your personal brief and create a bespoke quote for you.