





LOVE FROM LUISA
BESPOKE WEDDING CAKES FOR MODERN CELEBRATIONS

*Thoughtfully crafted designs to reflect your story,
designed with artistry, intention & care.*

MY APPROACH

Every cake begins with intention.

Crafted in small volumes from my Brighton studio, each design is given the time and focus it deserves.

My approach is guided by three simple principles:

Craftsmanship

Handmade, beautifully finished, and thoughtfully styled from the first sketch to the final details.

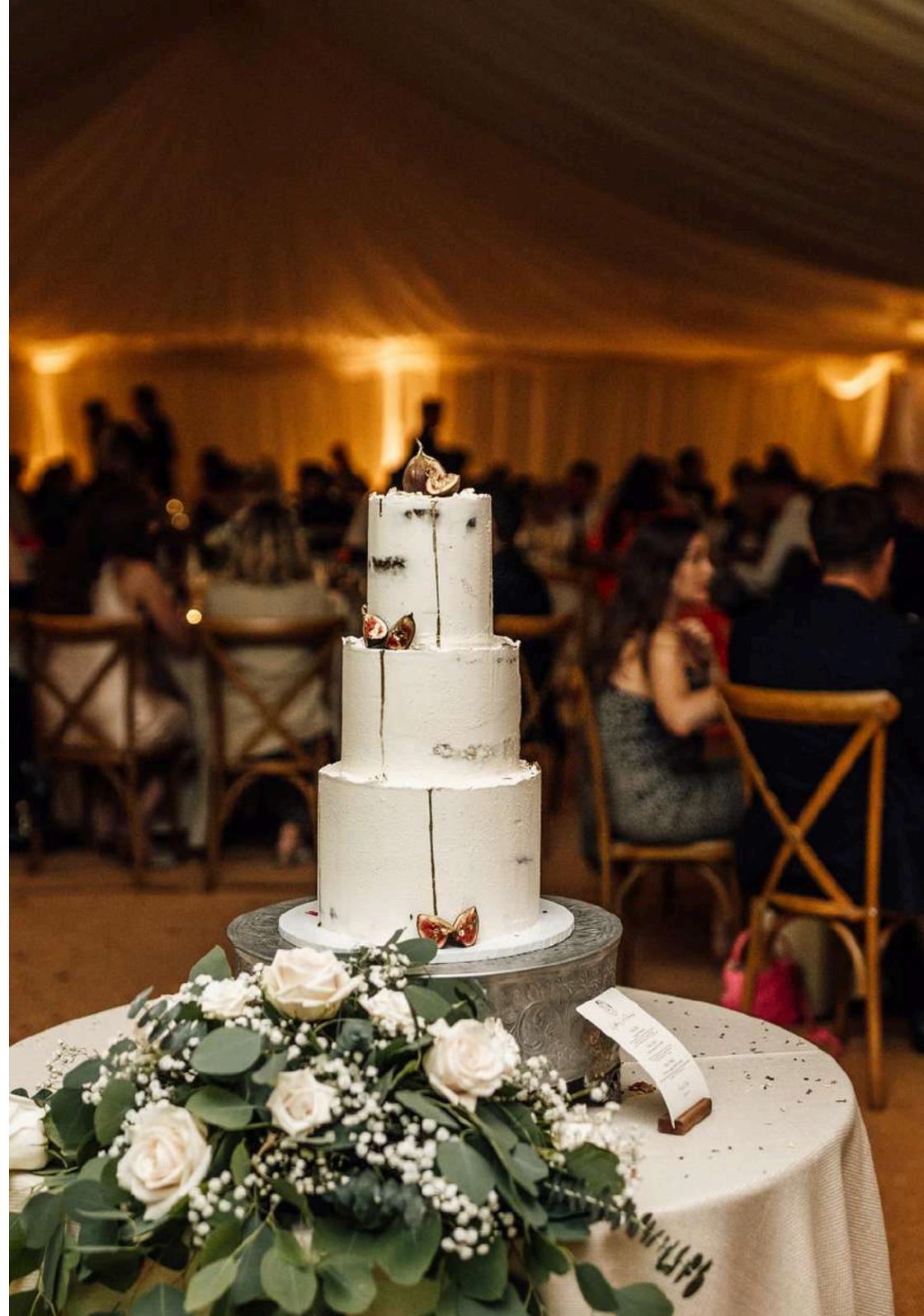
Seasonality & Style

Inspired by you and your wedding season, with designs & colour schemes chosen to feel natural and cohesive.

Sustainability

Responsibly sourced, organic ingredients wherever possible, and a mindful approach to planning and production.

This is a slower, more considered way of working — calm, intentional, and always centred around quality.



THE PROCESS

01 — Enquiry & Initial Proposal

Once I receive your enquiry and confirm availability, I'll begin preparing an initial proposal based on your ideas, guest numbers and venue. This is where the creative process quietly begins — considering proportions, styling and how your cake will sit within your day. **If everything feels aligned and you'd like to secure your date**, a £150 deposit will reserve your booking in my diary.

02 — Design Consultation

When the time feels right, you'll be invited to share design inspiration, details and any ideas you've gathered. We'll then arrange a design consultation to explore your aesthetic, colour palette, florals and overall atmosphere. **Together, we refine the concept** so your cake feels beautifully considered and completely personal.

03 — Tasting

Between November and April, tasting boxes are available to order for £35. **You're invited to sample six of my most popular flavours** from the menu, giving you the opportunity to thoughtfully choose the combinations for each tier. Designed to be delivered to your home and enjoyed at your leisure. It's a lovely moment in the process — and often a highlight.

04 — Final Details & Delivery

Around six weeks before your wedding, I'll be in touch to confirm final details and timings, and to arrange the remaining balance and provide my insurance documents.

I liaise directly with your venue and suppliers in the lead-up to **ensure everything is seamlessly coordinated**. On the day itself, your cake is delivered and the display is styled with care, ready to take its place within your celebration.

For the moments you'll remember —
and the ones you'll savour.



SIZING & PORTIONS

The cake-cutting ceremony is one of the most anticipated moments of a wedding celebration — a shared experience enjoyed by guests from the daytime reception through to the evening festivities.

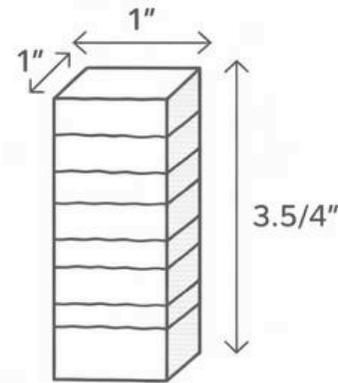
Traditionally held once all guests have arrived, it marks a beautiful transition into the evening celebrations and sets the tone for the festivities to follow.

The cake is customarily cut into elegant coffee portions and served alongside evening refreshments.

Of course, tradition is simply a guide. I am always delighted to advise on the most appropriate time to serve your cake in line with your plans for the day, as this may influence the ideal portion size for your celebration.

The number of servings — and therefore the size and number of tiers — is the primary factor influencing the overall investment in your wedding cake.

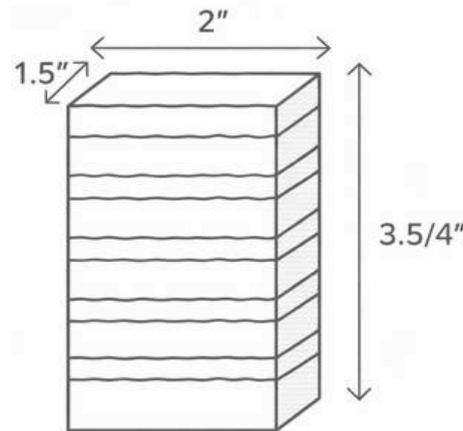
Each wedding cake delivery includes a detailed cutting guide, shared with your venue team to ensure precise and confident portioning.



Coffee Servings

1 × 1 inch slices

— an elegant portion, perfect alongside coffee.



Dessert Servings

2 × 1 inch slices

— a more generous serving, designed to be enjoyed as a plated dessert

PRICING & SERVINGS

As each design is bespoke, your investment is shaped by size, finish and level of detail — explored thoughtfully during your consultation.

Because every design is unique, your investment is tailored to your vision. During your consultation, we will explore every detail — from size and flavour to finish and artistic elements — ensuring your cake feels considered, balanced, and beautifully aligned with your celebration.

The guide opposite provides an investment starting point for round tiers finished in ganache with a refined finish. Handcrafted details such as sugar florals, wafer paper, ruffles and textural finishes will influence the final quotation.

A personalised quotation is provided following your design consultation.

Minimum Investment

To ensure I am able to dedicate my full attention to each couple, I limit the number of commissions I accept each week.

For this reason, a **minimum investment of £500 applies** to weekend weddings (Friday–Sunday).

2 TIER CAKE

from £440

Approximately 45–55 servings

—

3 TIER CAKE

from £530

Approximately 75–90 servings

—

4 TIER CAKE

from £940

Approximately 95–130 servings

—

5 TIER CAKE

from £1,195

Approximately 150+ servings

DESIGN EXAMPLES & PRICING GUIDE



TWO TIER CAKE

Example Design
Elegant Fondant Finish
Approximately 52 servings

£500



THREE TIER CAKE

Example Design
Painted Ganache & Sculpted Elements
Approximately 85 servings

£700



FOUR TIER CAKE

Example Design
Modern Fondant Finish
Approximately 120 servings

£1,020

THOUGHTFULLY INCLUDED



Matching vegan or made-without-gluten mini cakes can be created to complement your main design — echoing its textures, tones and detailing. Rather than feeling separate, these smaller cakes complement the detailing of your wedding cake — ensuring your display remains cohesive and considered.

Styling guidance is always provided, and your full cake arrangement will be set up beautifully on the day.

**Prepared in a kitchen that handles gluten.*

MENU



TASTING EXPERIENCE

Before choosing your wedding cake flavours, you're invited to sample a curated selection of six carefully chosen flavours.

Your tasting box is designed as inspiration — a guide to help you explore combinations and refine your preferences.

You are not limited to these six flavours. A wider collection of tried-and-tested wedding cake flavours is available within the full menu, and you're welcome to select from any of these for your final design.

The full seasonal menu is available to view at

lovefromluisa.co.uk



DESSERT TABLES & EDIBLE FAVOURS

As an experienced pastry chef, my work extends beautifully beyond the wedding cake itself.

I create thoughtfully styled dessert tables that feel like a natural extension of your cake — carefully coordinated to your palette, florals and overall aesthetic.

Whether your vision is understated and sculptural or abundant and romantic, every detail is curated to feel cohesive, elegant and entirely personal.

Prop Styling & Edible Favours

Styling props for your cake display are coordinated through your venue or prop stylist to ensure visual consistency across your celebration. I carefully arrange and style each element on the day.

Cake stands can be provided where required.

For couples wishing to offer something additional for their guests, I can also create bespoke, beautifully packaged cake favours designed to reflect your day — a thoughtful keepsake to take home and remember the celebration.

Additional items such as macarons or custom cookies can be commissioned to suit your design.

Luxury patisserie pieces — including tarts, pavlovas and madeleines — are available upon request and quoted individually.

ELEGANT DESSERT TABLE OPTIONS

Macarons

From £1.80 each
Minimum 20 per flavour

Brownies

£4.00 per portion
Minimum 12 per flavour

Chocolate Bonbons/Truffles

£1.80 per portion / 2
Minimum 24 per flavour

Handcrafted Fudge

From £1.70 per portion / 2
Minimum 24 per flavour

Turkish Delight

From £1.50 per portion / 2
Minimum 24 per flavour

Marshmallows

£1.50 per portion / 2
Minimum 24 per flavour

Mini 3" Iced & Decorated Cakes

From £20.00 each
Minimum 3 per flavour

Mini 3" Semi-Naked Buttercream Cakes

From £15.00 each
Minimum 3 per flavour





DELIVERY & STYLING SERVICE

I make sure that your cake arrives safely, beautifully finished, and ready for the moment it's seen.

I take care of delivery, venue coordination, and styling — so you can stay present for the day.

Professional Delivery

Professional wedding cake delivery and set up within Brighton +20 miles is included in your initial quote.

Delivery further afield (Sussex, Surrey, Kent and beyond) is also available by quotation.

Timing is arranged directly with your venue, with care taken for access, temperature and safe transport.

Wedding Cake Display Styling

Your wedding cake deserves to be seen at its very best. With over ten years' experience working with venues, I ensure seamless coordination and expert styling so your cake takes centre stage.

I'll place your cake with intention, considering light, linens and surrounding details — designed to complement your day, not compete with it.

Siala & Jack's Wedding Cake, Brighton

Luisa's unmistakable passion for the work she does, and pride she takes in it shows through in every element of her baking; from her use of sustainable produce and ingredients right through to the unique presentation.

Her considered and creative approach to flavour combinations, and inimitable decoration style, made our wedding cake an incredibly special part of our day.

More than one friend said it was the best cake they'd ever eaten!

Thank you so much Luisa x

Siala Farani-Tomlin

Caroline & James's Vegan Wedding Cake

We can't speak highly enough about Luisa!

She created a fantastic vegan wedding cake for us and everyone of our guests was blown away by the flavours (and amazed that it was vegan as well!)

The tasters sent through the post were such a lovely way to try lots of different flavours in the comfort of our own home.

We would recommend her highly! You will not be disappointed. Thank you so much for our incredible wedding cake!

Caroline Brooks







LET'S BEGIN

If Love From Luisa feels aligned with your wedding plans, I would be delighted to hear from you.

Please share your wedding date, venue and estimated guest numbers, along with any early ideas or inspiration.

From there, I'll confirm availability and guide you through the next steps of the design process.

I take on a limited number of commissions each season to ensure every cake receives dedicated care and attention.

lovefromluisa.co.uk

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Pricing and details are correct at the time of publication.

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