

*Our
Adventure
Continues*

2024

C A
K E





hello!

Welcome to Sugar Buttons Cakes

For breathtaking cakes that taste as good as they look. Where art and design meets delectable flavour to provide the perfect cake for your celebration. More than just dessert, a cake should be a statement and a focal point, and I adore working with it as an art form to create an unforgettable design that will get people talking.

At Sugar Buttons Cakes* I specialise in semi-naked and buttercream cakes, providing timeless simplicity with a delightfully fresh twist.

My recipes have been honed to perfection and my flavours are meticulously crafted, plus I cater for most dietary requirements (I'm a strong believer that nobody should be denied good cake.)

All cakes are tailor-made to your requirements and as each and every one is unique, it's difficult to state a fixed price. Time is usually the main ingredient when creating my cakes which often means that the final cost is not necessarily dependent on size.

**If you want an alternative cake that will turn heads, Edge by Imogen Davison is the home for design-led cake inspired by the world of art and architecture.*

your cake experience



Stage 1 - Initial Enquiry

You're engaged - huge congratulations! Once you've confirmed your venue and wedding date, get in touch to start your cake journey. To get the feel of your wedding style and ensure I'm the best cake designer for you, I'll send over a mini questionnaire. Upon return of the questionnaire, I'll confirm my availability and give you a guide price.



Stage 2 - Save Your Date

To secure your date, a £50 non-refundable booking fee is charged.

This fee will be taken off the final invoice.



Stage 3 - Design Consultation & Samples £30

Consultations are usually held within one year of the wedding date, either online or in a central Norwich venue. You'll get to take home a selection of samples from my signature menu, and tell me all about your exciting plans!

It really helps me to get a feel for your personal style direction and design ethos, so there's no such thing as too much information. I am always inspired by a variety of sources, so feel free to bring any decoration ideas, venue details, colour swatches, stationery samples or inspirational images, be they from the world of art, architecture, interiors, nature, fashion, or elsewhere. As well as the design of the cake, we'll also discuss the finer details of the set-up and styling of the cake display in your venue.

Afterwards, I will send over a detailed quote.

your cake experience



Stage 4 - The Booking

Upon confirmation of your design, I'll send an invoice for 50% of the total cost (minus the £50 booking fee). And once this is settled, you can sit back and relax, knowing that your dream artistic cake is on its way to becoming a reality.



Stage 5 - Final Prep

Six weeks before your wedding I'll get in touch to confirm the final details, including any alterations you may have made since the consultation. Your final balance invoice will be sent, and at this stage the cake design and flavours cannot be changed.

I'll also liaise with your venue contact and florist (if fresh flowers are to be used on your cake), so you can take them off your to-do list and have one less thing to worry about.



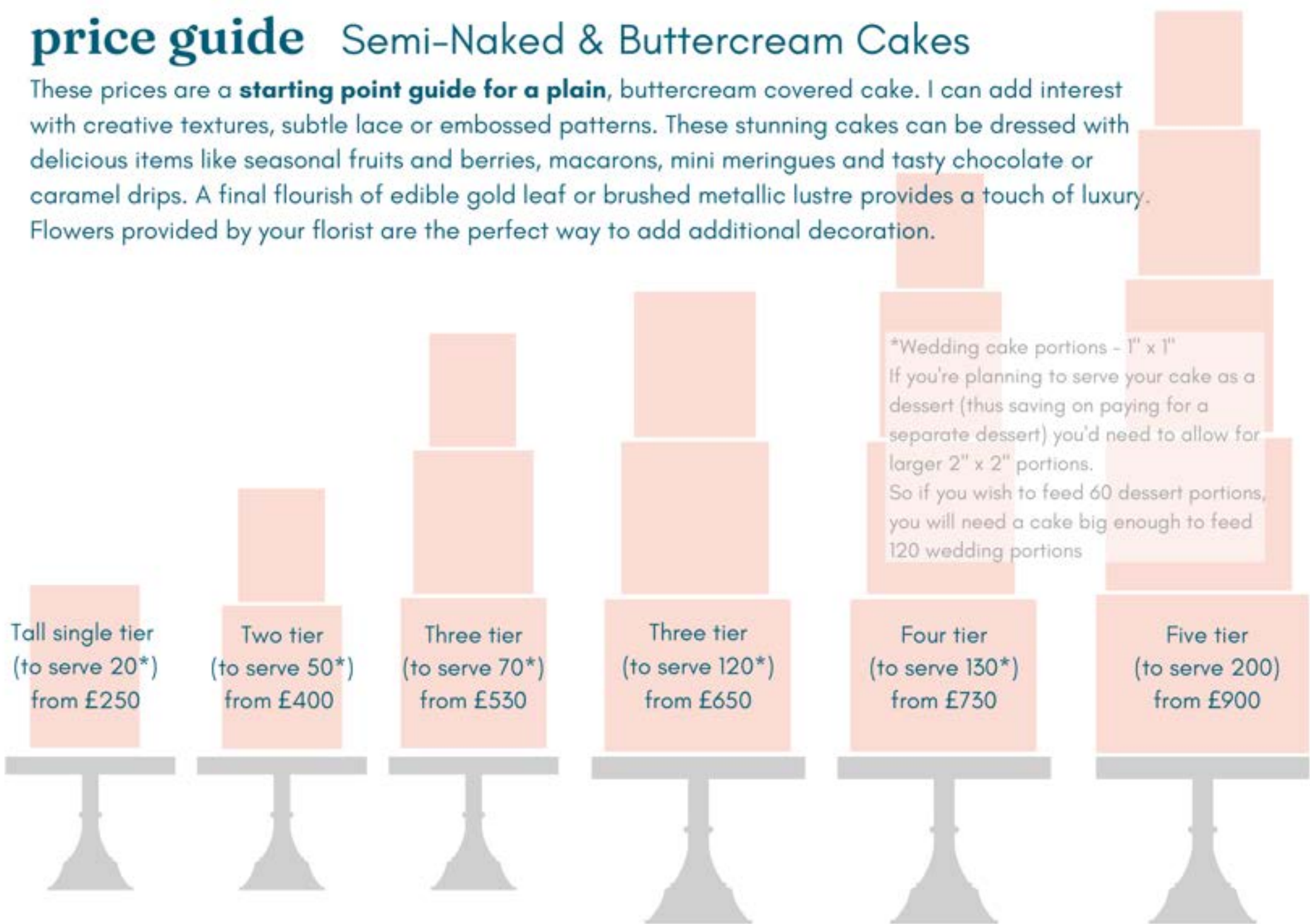
Stage 6 - The Big Day

It's here! At the agreed time I'll arrive at your venue and set up your cake, including any styling of the cake display as needed.

All you need to do is enjoy your wonderful wedding day: soak up every second, party in style, and celebrate you.

price guide Semi-Naked & Buttercream Cakes

These prices are a **starting point guide for a plain**, buttercream covered cake. I can add interest with creative textures, subtle lace or embossed patterns. These stunning cakes can be dressed with delicious items like seasonal fruits and berries, macarons, mini meringues and tasty chocolate or caramel drips. A final flourish of edible gold leaf or brushed metallic lustre provides a touch of luxury. Flowers provided by your florist are the perfect way to add additional decoration.



dessert tables

This service is perfect if you want the wow factor of a lavish dessert table spread with a selection of carefully coordinated treats to keep your guests happy all night. Choose from a selection of delicious delicacies such as mini chocolate tarts, meringue kisses, macarons, mini cupcakes, chocolate or caramel pots, cookies, popcorn pots, marshmallows, brownies, tiffin and truffles. Phew!



120 pieces (to serve 40*)
choose 4 types of treat £425
210 pieces (to serve 70*)
choose 5 types of treat £700
360 pieces (to serve 120*)
choose 7 types of treat £1,150
510 pieces (to serve 170*)
choose 8 types of treat £1,500
*approximate number of guests



"Imogen went well above & beyond our expectations and her cake & dessert table was a HUGE highlight & talking point on our wedding day." **Mr & Mrs Locke** Bassmead Manor Barns

wedding favours

These tasty treats can be given as favours for your guests to take home, and most items can be personalised



Your favours can be packaged in a variety of ways including sleek boxes, tins or cellophane and finished with ribbon, a wax seal or other options to coordinate perfectly with your wedding scheme

Iced cookies from £3.50 each*

Personalised cookies from £4 each*

Cupcakes from £4 each*

Mini jars filled with homemade lemon or raspberry curd, salted caramel or chocolate from £3.70 each*

Medium jars from £5 each*

Macarons from £2.50 each*

Brownies £2.50 each*

* *minimum order 24*



flavour menu

I love playing with ingredients and coming up with new and different flavour combinations. I've listed just a few of my most popular flavours but if you fancy something that isn't listed, let me know and I'll do my best to create something tasty for you. As a diagnosed coeliac I have developed a range of delicious Gluten Free versions of my most popular flavours and can also offer a range of dairy free and vegan recipes too.

Cherry Bakewell

White Chocolate, Pistachio & Cardamom

Banoffee

Salted Caramel

White Chocolate & Raspberry

Zesty Lemon

Triple Chocolate

Spiced Apple

Lemon & Elderflower

Chocolate Orange

Champagne & Strawberries

Coffee & Amaretto

Pina Colada



lovely folk



"We had compliments all evening not only on its looks but on how incredible it tasted. People have said it was the best wedding cake they had ever tasted! So moist and soooo much flavour, really absolutely amazing! Whether you want traditional or something out of the box you cannot go wrong with Imogen, she is the best of the best!!" **Casey & Dave** Pentney

"The cakes that imogen created for our day were nothing short of incredible. They visually were exactly what i had imagined and they tasted insane! We were so right to put our trust in her and couldn't have asked for a more perfect cake for our day. Thank you so much Imogen. You are a true artist!" **Laura & James** Oxnead Hall



"Our cake was so beautiful and delicious and just what I imagined it would be! It complemented the setting and our flowers & decorations so well. It was huge and I thought there'd be lots left the next day, but I think we ate all of it on the night!"

Emily & Robert Voewood



"Imogen created us the most amazing wedding cake, not only did it taste absolutely amazing it looked absolutely stunning!! We have even managed to save some slices which come out of our freezer when we fancy a little treat from our wedding day! Thank you so much Sugar Buttons Cakes for helping to make our dreams come true!"

Lauren & Will Pentney Abbey

"Our cake was absolutely stunning, we wanted something simple & elegant but with a rustic/boho edge with lots of texture. It tasted incredible too we received lots of compliments on the day and after." **Amber & Guy** Godwick Great Barn



FAQs

Can you cater for allergies?

As a diagnosed coeliac I am fully aware of the dangers of cross contamination, and I've shared the disappointment of dreadful gluten free cakes! I have developed a range of delicious Gluten Free versions of my most popular flavours and can also offer a range of dairy free and vegan recipes too.

Please note: Although I can provide cakes that don't contain nuts and will take every care to avoid cross contamination, my kitchen does have nuts in it so not suitable for those with severe nut allergies.

Can I choose different flavours for my wedding cake?

When choosing flavours for a tiered cake, it is advisable to go for 2 flavours for a 3 tier cake and 3 flavours for a 4 tier cake with the top two smallest tiers being the same flavour. However you can absolutely choose to have all of your tiers as different flavours, I just have to add a small extra charge to allow for the additional work.

Do you deliver and set up the cakes?

Yes. Delivery and set up for wedding cakes starts at £45 and is quoted according to distance.

Please note: in extreme weather conditions, such as heavy snow or flooding we may not be able to reach your venue or consider it too dangerous to deliver. We cannot be held liable for non delivery in these circumstances, and recommend you take out wedding insurance to cover such an eventuality.

Can you provide a cake topper and/or cake menu?

I source my cake toppers and menus from Laurel House Designs. You are welcome to order direct from them or I can place the order and add it to your cake invoice.

Can I collect my own wedding cake to save on the delivery fee?

No. Seriously, delivering a wedding cake across multiple speed bumps, twisty country roads and down bumpy tracks to gorgeous venues is not for the faint hearted, you don't need that stress on your wedding day! I deliver my cakes in separate tiers and assemble at the venue. Part of the set up includes the decoration of the cake on site including safely prepping and adding flowers.

Do you provide cake stands?

Unfortunately due to many of my stands being lost or broken I am no longer offering cake stand hire. Check with your venue to make sure that the design of their stand goes with your wedding scheme and style of cake. I can recommend several local companies who have a range of stands for hire.

I can provide a clear acrylic cupcake tower for displaying donuts or cupcakes. Tower hire is charged at £20 with a breakage deposit of £100 which is fully refundable once the stand is returned to us, within 7 days, in the same condition as it was provided.

Can you provide flowers for our wedding cake?

I usually advise my couples to order a selection of flowers/foilage from their florist to be left at the venue for me to arrange on the cake on the day. If you would like me to provide fresh, edible, dried or silk flowers, and/or foliage for your cake, please let me know and I can add it to your quote.

Do you provide a cake knife?

I don't provide a knife to hire, however due to popular demand I can now offer a beautiful engraved personalised cake knife and server set for £60. This makes the perfect keepsake after the cake has been devoured.

portfolio



See more online at sugarbuttonscakes.com

portfolio



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edge by imogen davis

Contemporary cakes for couples with style

At Sugar Buttons Cakes I specialise in semi-naked and buttercream cakes, if you want an alternative, fully iced cake that will turn heads, Edge by Imogen Davison is the home for design-led cake, inspired by art and designed to be delicious.

Drawing on my love for the world of art, architecture, interiors, nature and fashion, Edge pushes the boundaries of cake design, resulting in unique, sculptural cakes for couples who live and love in style.



www.edgebyimogendavison.com