

# Sweet Creations

## WEDDING GUIDE



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# CAKE STYLES



## Buttercream Iced Cake

Buttercream can be easily flavoured and coloured, and lends itself as a canvas for texture and fresh flowers. Not too heavy or sweet, it complements a cake and offers countless options for design.



## Naked Cake

The naked cake has no buttercream on the outside, showing the filling inbetween the tiers and leaves the layers exposed for a fresh and delicious look. Can decorate with fresh flowers, greenery, seasonal fruit



## Semi-Naked Cake

Semi-naked cake is the perfect medium between an iced cake and a naked cake with just a light covering of buttercream on the outside of the cake. Can be decorated with flowers or seasonal fruits



## Drip Cake

A fun and funky approach to traditional style wedding cakes, drip cakes are cakes covered in fondant, buttercream or left naked and finished with a layer of dripping chocolate, caramel or a sweet, coloured ganache trickling down the sides. Can be decorated with fresh or fondant flowers, macarons, greenery or fruit.



## Fondant Iced Cake

Rolled out and draped over cake tiers, fondant (a firm sugar icing) makes a stable surface for a multitude of designs, such as stenciling, appliques, and add-ons. Plus it stands up to weather and can help keep a cake fresh. If you are opting for a cake that is supersized you might want to consider this fondant icing.



## Macaron Tower

A macaron tower is a stunning showpiece to have alongside your cake or part of a dessert table.

Small holds 35,  
Medium holds approx 70,  
Large holds approx 120.  
Gluten free.

# OTHER TREATS



## Cupcakes

Wedding cupcakes make a beautiful alternative to a traditional wedding cake and are easier to share with your guests



## Cookies

Dress up the table at your wedding with cookies. Pop them in a jar or place 1 or 2 in a clear bag tied with a bow as a gift for each guest. Flavours include chocolate, vanilla, or gluten and dairy-free orange.



## Dessert Table

A delicious dessert table is the perfect way to end your big day.

Please enquire for the other dessert table options



## For Hire

Beautiful cake stands for hire in various sizes and colours, and a variety of glass lolly jars to hire.

Please get in touch for more information and pricing.

## Making a Booking

- 1 Congratulations on your upcoming wedding. To avoid disappointment we recommend contacting us to confirm we are available for the date of your wedding.
- 2 We will liaise with you and assist you in completing the Cake Order Form on the back page of this guide. We are happy to share our expertise where needed and will provide an exact quote before confirming your order.
- 3 Tastings are available on request for an additional charge. This charge is deducted from your final account if you proceed with ordering your cake with Sweet Creations.
- 4 To confirm your order we will require a 20% deposit to reserve your date and your signature on the Cake Order Form as approval of your quote, order description and any additional details. Please read our Terms and Conditions carefully before signing.
- 5 Delivery of your cake is complimentary within the wider Blenheim area. All accounts must be paid in full prior to delivery of your order.

If your cake requires equipment such as a cake plate, cake stand, or candy jars, a security deposit must be left with us at the time of final payment in order to ensure safe return of the equipment. We will return this security deposit when the equipment is returned to us in original condition no later than one week past the event date. The security deposit is forfeit if equipment is not returned by "equipment return date".

# CAKE ORDER CONTRACT



Name : \_\_\_\_\_

Phone : \_\_\_\_\_ Email : \_\_\_\_\_

Wedding Date : \_\_\_\_\_ Approximate Number of Guests : \_\_\_\_\_

Wedding Venue : \_\_\_\_\_ Venue Contact : \_\_\_\_\_

Time guests arrive at reception : \_\_\_\_\_ Cake delivery or pick-up time : \_\_\_\_\_

Cake to be served  as dessert  with coffee (please tick one option)

## Cake Design

Number of tiers : \_\_\_\_\_

Shape : \_\_\_\_\_

Sizes : \_\_\_\_\_

Cake flavour : \_\_\_\_\_

Cake fillings : \_\_\_\_\_

Icing : \_\_\_\_\_

Flowers : \_\_\_\_\_

Fresh flowers provided by : \_\_\_\_\_

Other details and decoration : \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Cake total	\$	
Flowers	\$	
Extras	\$	
Equipment hire	\$	
Delivery & set-up	\$	
<b>TOTAL</b>	<b>\$</b>	
Deposit (20%)	\$	
Balance	\$	due :
Equipment deposit	\$	(refundable)
Equipment return date :		
Equipment must be returned within 7 days for a deposit refund.		

### Terms and Conditions

1. Your initial deposit reserves your wedding date and is non-refundable.
2. We must receive the balance by the due date indicated or contract is null and void. The deposit will not be refunded.
3. The date of your final payment is the final date for any changes of size, style or flavours of the cake. Any changes requested after this date cannot be guaranteed and may be subject to additional charges.
4. Seasonal items may incur an additional charge or may be substituted if unavailable for time of delivery.
5. We are not responsible for any damage to the cake after setup is complete. You are responsible for providing an appropriate and secure table and environment for the cake(s). Cakes are heavy and require a sturdy table that is not sitting in the direct sunlight or at a temperature where the cake is at risk of melting.
6. If flowers are provided by an outside source, we will arrange up to 25 stems free; \$1 for each additional stem. You acknowledge that fresh flowers are not a food product and may contain pesticides, insects, dirt or other contaminants.
7. If you or your representative elect to pick up and set up the cake, you assume all liability and responsibility for the condition of the cake once it leaves our possession.
8. On occasion we will photograph our cakes and reserve the right to use any photographs for display or promotion without compensation to you.
9. Our products may contain or come into contact with milk, wheat, nuts, soy and other allergens. You agree to notify your guests of this risk and hold us harmless for allergic reactions.
10. Performance of this agreement is contingent upon the ability of Sweet Creations NZ to complete the agreement and is subject to labour disputes, strikes, accidents, Act of God and other causes beyond our control.

All payments to be made to ANZ bank account number 06-0601-0512431-00. Please use your name as reference.

I agree to the terms set out in this contract and agree that I am the person responsible for all payment and decisions regarding this cake order.

Signature : \_\_\_\_\_ Date : \_\_\_\_\_



## OTHER TREATS & DESSERT TABLES



Mr & Mrs Cookies

Chocolate, Vanilla or GF and DF orange

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Macaron Tower - Large x120

Enquire for flavour and colour options

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Macaron Tower - Medium x70

Enquire for flavour and colour options

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Macaron Tower - Small x35

Enquire for flavour and colour options

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Dessert table

Chocolate Hazelnut and caramel tart

Caramel cheese cake

Caramel pecan brownie

Raspberry brownie

Single new York cheesecake with berries

Cupcakes

Single serve chocolate and raspberry mousse

Cake in a jar, all cake flavours on flavours list

Single lemon tarts

Single chocolate caramel tarts

Macarons

# CAKE FLAVOURS AND FILLINGS

All fillings are Gluten Free.

## Chocolate Mud Cake

(Gluten Free option available)

(Gluten Free & Dairy Free Chocolate cake with chocolate ganache or butter cream available on request)

Caramel swiss meringue butter cream  
Chocolate swiss meringue butter cream  
Raspberry swiss meringue butter cream  
Mocha swiss meringue butter cream  
Hazelnut swiss meringue butter cream  
Vanilla bean swiss meringue butter cream  
Peanut butter swiss meringue butter cream  
Chocolate ganache

## Chocolate Chip Cake

Vanilla swiss meringue butter cream  
Chocolate swiss meringue butter cream

## White Chocolate and Vanilla Cake

(Gluten Free option available)

Vanilla bean swiss meringue butter cream  
Raspberry swiss meringue butter cream  
White chocolate swiss meringue butter cream

## Banana Cake

Vanilla bean swiss meringue butter cream  
Chocolate swiss meringue butter cream  
Caramel swiss meringue butter cream

## Vanilla Cake

Vanilla Bean swiss meringue butter cream  
Strawberry swiss meringue butter cream

## Lemon Cake

Homemade lemon curd and swiss meringue butter cream

## Orange Cake

Homemade orange curd and swiss meringue butter cream

## Chocolate Whiskey Cake

Chocolate whiskey ganache  
Caramel swiss meringue butter cream

## Carrot Cake (with or without walnuts and raisins)

(Gluten Free option available)

Cream cheese butter cream

## Coconut Cake

(Gluten Free option available)

Raspberry swiss meringue butter cream  
Vanilla swiss meringue butter cream  
Lemon curd swiss meringue butter cream

## Milk Chocolate Cake

Caramel swiss meringue butter cream  
Chocolate swiss meringue butter cream  
Vanilla bean swiss meringue butter cream  
Chocolate ganache

## Decadent rich fruit Cake

No cherries, lots of ginger

## Light fruit Cake