



AMARA CAKE BOUTIQUE

Wedding Cakes By Sara-Anne



Luxury Bespoke Wedding Cakes

Serving: Bedfordshire, Buckinghamshire, Cambridgeshire, Hertfordshire, Northamptonshire and London



Contents

1. A bit About Amara cake Boutique
2. Some Fun Facts
3. Design & Taste consultations
4. Selection of cakes from my Portfolio
5. Kind words from past clients
6. Dessert Tables / Favours
7. cake Pricing

A bit about Amara Cake Boutique

'Amara' ... derived from the Nigerian word meaning 'elegance and grace'.

A true romantic at heart, I have always been enthralled by the magic of weddings ... and they still continue to fascinate me (especially the cakes, dresses and flowers). It is this fascination, combined with my love for baking and my creative flair, that led me to a passion for cake decorating.

My very first 'real' cake was for my daughter's christening, and I taught myself to make the delicate sugar roses and decorations. Since then, I have continued to expand my skill repertoire (with a passion for sugar flowers and anything pretty) and also develop new, tasty recipes, which all enable me to offer bespoke luxury wedding cakes for discerning couples.

Whether you're having a small, intimate wedding or a large, grand-style affair, I will be delighted to make you a cake to complement your special day.

Sara
❤️

I am committed to providing a professional, yet personal, and enjoyable experience; - you can be rest assured that your wedding cake will be one less thing you have to worry about!



4-Tier Rose cascade with handmade sugar flowers



Some fun facts ...

The origins of the wedding cake dates back to ancient Rome, when weddings concluded with the groom breaking a loaf of sweet wheat or barley bread over the bride's head for good luck and fertility. The new husband and wife would eat a few mouthfuls together as one of their first unified acts as a married couple and then guests would scramble to pick up the crumbs, in order to take home some of that good luck. (more history of the wedding cake [here](#)).

Thankfully, the wedding cake has come a long way through the centuries. It was in 19th century Britain that wedding cakes took the tiered form that we see today. Prince Leopold, the youngest son of Queen Victoria, had the first wedding cake that was completely edible and made with tiers. The tiered wedding cake soon became a status symbol of wealth and prosperity. It is now considered an edible work of art, and the centerpiece of your wedding reception.

Whether traditional, contemporary, elaborate or whimsical, my attention to detail will make the lasting impression your wedding cake deserves.

A beautiful cake certainly makes a wonderful first impression, but it is the flavour and quality that your guests will remember for years to come.

All of my cakes are made from scratch, to order, using fresh, quality ingredients to ensure a mouth-watering experience.

Click here for [Top 10 Tips for Choosing Your Wedding Cake](#)

Design & Taste Consultations

This is one of the fun parts of planning your wedding! Who doesn't love a bit of cake? ...

I'm here to guide and advise you every step of the way.

Inspiration is all around us ... your wedding dress, flowers, venue and invitations can all provide a guide, or to ensure we carry through with a theme. Don't worry if you don't have any ideas - that's what I'm here for! Whether you are looking for a truly unique, one-off design or you've fallen in love with something you've seen, I aim to deliver something that is, ultimately, bespoke for you..

A Consultation is available if you have either shortlisted Amara Cake Boutique or, alternatively, if you have made a firm decision to commission me to provide your wedding cake.. See more about Consultations and Ordering [here](#).

At time of booking, it will be helpful to know ...

- Confirmed Date of your Wedding
- Your Confirmed Venue
- Approximate number of portions/guests
- Details of any allergies/special dietary requirements
- Design Ideas (if you have any)
- An indication of your budget so that the appropriate design suggestions can be made.

Prior to booking a consultation, please do have a look at my Pricing page to get an idea of the level of investment that will likely be required.



Join [here](#) to get access to a downloadable Wedding Cake Consultation Form and other helpful information and forms

A Selection of Cakes from my Portfolio

True to the name of my business, 'Amara', I design cakes with distinct elements of 'elegance and grace', from my lovingly and carefully handcrafted sugar flowers through to the fine textures and finishes, your cake will perfectly complement your unique wedding. (More here)



Kind Words from just a few of my Past Clients

Sara designed and made our wedding cake last September and from start to finish she was the ultimate professional. I only had a few ideas from Pinterest but Sara was able to bring them all together and design the perfect cake for my big day. She created a number of designs that I could choose from, and made a few taster cakes so I could try the different flavours and icing options.

The end result was a stunningly beautiful cake that tasted amazing. She really knows her craft and you can be confident she will produce a work of art for your special occasion.

Julie & Lee

Sara created the most exquisite wedding cake for us. We were so thrilled with the end product. It had the wow factor in every sense and each tier tasted phenomenal.

We attended a design and tasting consultation and Sara couldn't have been more professional and friendly. She quickly understood our wedding theme and style. Outstanding! xx

Penny & Matt

Ross and I would like to thank you Sara, for making us the most beautiful and delicious wedding cake.

Our consultation and cake tasting was excellent and extremely personal. We tasted so many amazing flavours and a variety of different designs were displayed for us, which was extremely helpful when trying to make decisions.

The final product was absolutely perfect. We had a 3 tier ruffled buttercream cake, which was simple yet stunning and exactly what we had asked for. You completely understood our vision and our guests couldn't have been more complimentary.

Your professionalism and passion go above and beyond. Thank you.

Kelly & Ross

Dessert Tables & Wedding Favours

I also offer a range of other homemade treats to complement your special day. These items can be ordered as wedding Favours or to make up a Sweet/Dessert Table.

- Cake Pops
- Cakesicles
- Amarula Fudge
- Iced Biscuits
- Meringue Kisses or Nests
- Macarons
- Spritz Cookies
- Chocolate covered Oreos
- Lollipops
- Curd, Jam and Sweet Sauce
- Mini Cakes



As all my produce is made fresh to order, minimum quantities apply. If you are offering any of the above as wedding favours, all of the above can be pre-packaged for you at an additional charge.



Cake Pricing

Understandably, as all my cakes are bespoke, they are priced individually and will depend on factors such as size, complexity of design, amount of sugar flowers etc

The prices below are a guide to the investment required. Cake portions will depend on how big a portion you wish to serve and the size of the cake.

2 tier wedding cake (to serve between 34 and 68 portions):

Typical investment between £500 and £650

3 tier wedding cake (to serve between 40 and 136 portions):

Typical investment between £550 and £950

4 tier wedding cake (to serve between 80 and 228 portions):

Typical investment between £650 and £1,250

5 tier wedding cake (to between 130 and 368 portions.):

Typical investment between £850 and £2,000

6+ tiers - priced following consultation

I do not mass produce wedding cakes - they are all individually freshly baked and decorated - and I offer a bespoke, premium service to all of my couples.

Visit my [website](#) for more information.

3-Tier Pearl and Glitter cake with a range of handmade sugar flowers etc





Book your Design & Tasting Consultation ...

I'd love to hear from you ...

Tel: 07803 316629

Sara@AmaraCakeBoutique.co.uk

www.AmaraCakeBoutique.co.uk



amara_cake_boutique