

A three-tiered wedding cake is the central focus. It features white frosting, gold-colored bands on the second and third tiers, and is decorated with numerous white sugar flowers and lace-like patterns. The cake is set against a blurred background of a window with greenery outside.

YOUR
WEDDING CAKE

guide

BY SPRINKLES ON TOP



Welcome!

Hi, thanks for browsing my wee Sprinkles Wedding brochure

Baking from my home kitchen and cakey space in Blantyre, South Lanarkshire, I'm perfectly placed to deliver wedding cakes all over West and Central Scotland.

I hand bake and decorate each and every wedding cake with the same love and attention to detail as I did when I created my first wedding cake in 2013 for my little sister.

Offering a totally bespoke service to all my couples, each cake is created with you, for you, from contemporary wedding cakes to matching favours and dessert tables

Love,
Sammi Sprinkles

Booking your cake

Whether you've met me in person at a Wedding Show, stalked my socials or been recommended by a friend, this wee timeline will help guide you through what to expect when booking your cake with me.

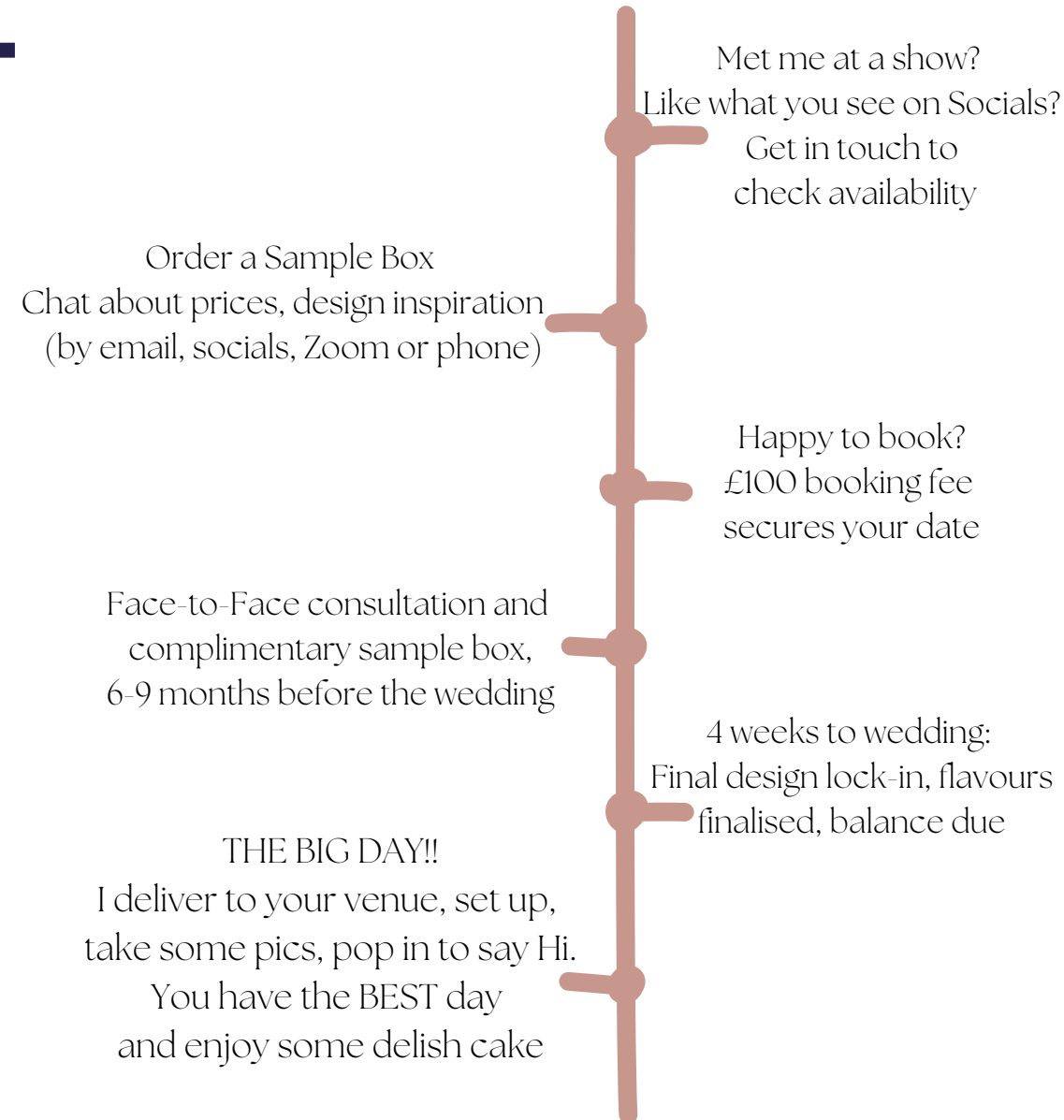
The enquiry form will ask a few basic questions, Date, Venue, guest numbers etc. It also has the option to attach some inspiration pics. From these I can get a rough idea of the style you like, advise on what sizes you'd be likely to require and provide a rough price range.

If you'd like to try some samples before committing, sample boxes are available every few months to pre-order through my website. These include 6 pre-selected yummy flavours, sugar cookies and homemade fudge.

Once you're happy to book, I will send over a booking confirmation and request for £100 booking fee. This officially books you in my diary and you can tick CAKE off your list.

Around 6-9 months before your wedding date, we meet up for your design consultation. An hour long private appointment where we sit together and pull together all your inspiration pics, and create YOUR dream cake. You will receive a complimentary sample box to take away and try at home.

I ask for your final flavour confirmation, design lock-in and balances due 4 weeks before your wedding. The rest is in my hands!



The Creative Process

I want you to be as excited by your cakey journey as I am.

Your wedding is a highly personal event, created for YOU, curated by YOU and your cake should reflect YOU. It's important to find and secure your perfect suppliers who can all see and enhance your vision for your big day

For your cake design we take inspiration from all the details that make your wedding: stationery, colour schemes, flowers and everything else involved in the styling of your big day.

I will always encourage you to send me anything that will help with that creative process, whether it is invitations, Pinterest boards or photos of flower arrangements, etc. Please do not feel like you're bombarding me, I love seeing your inspiration and it all helps me form a picture of your big day in my head,

At your consultation appointment, we work on crafting a cake that is bespoke to you and you will be sent a sketch to give you an idea of what your cake will look like on the day.

As a cake designer, I'm happy to look at other cake designs for inspiration and to help providing a price estimate but I never reproduce someone else's design.

Should you love one of my pre-existing designs, we can also work from that starting point and tweak a few details to make it truly YOURS."



My philosophy

To me, at Sprinkles on Top, your wedding cake isn't "just a cake". It's a centrepiece, a focal point and a bespoke work of art created to be as unique as you are.

I use the best ingredients, including free range eggs, Belgian White chocolate and the most luxurious sugarpaste in every cake to form the perfect blank canvas...how we decorate it, to fit your vision, is up to you!

Whatever you decide, be it a small, simple but elegant cake or a 6-tier showstopper featuring a cascade of handmade sugar flowers, I want to make sure your cake is perfect, inside and out. Wedding caking is a flavoursome experience. I believe that cakes should not only look incredible, but also make your taste buds do a happy dance..

My couples NEVER compromise on taste.

I like to give you as much choice as possible

Cake Menu

Sponge Flavours

Madagascan Vanilla
Decadent Chocolate
Sicilian Lemon
Creamy Coconut
Butterscotch
Red Velvet
Elderflower
Moroccan Almond
Gingerbread
Lightly Spiced Carrot Cake
Irish Cream

Traditional Fruit Cake

Fillings

Vanilla Buttercream & Raspberry conserve
Lemon Buttercream & Lemon Curd
Champagne Buttercream & Strawberry conserve
Chocolate Buttercream
White Chocolate Buttercream
Oreo Buttercream
Lotus Biscoff Buttercream
Vanilla Buttercream and Black Cherry conserve
Chocolate Orange
Raspberry Ripple Buttercream
Salted Caramel
Dulce de Leche
Pineapple Buttercream

Most Popular Pairings

Vanilla with Champagne Buttercream, Strawberry conserve
Butterscotch & Lotus Biscoff
Red Velvet with White Chocolate Buttercream
Decadent Chocolate Orange

Almond or Chocolate Sponge, Vanilla Buttercream and Black Cherry Conserve (think Cherry Bakewell/Black Forest)
Sicilian Lemon with Lemon Curd and Lemon Buttercream
Creamy Coconut with Raspberry Ripple Buttercream



Price guide

Ah! The favourite question... "How much is a cake?"

The price of your cake will depend as much on the decor as the sizes you need. Cakes with lots of sugar work (like this one), hand-piping, and sugar flowers, will be more expensive than a buttercream finish using fresh flowers to decorate.

I recommend you cater for around 70% of total guest numbers as a maximum. While you can freeze any leftover, I don't want you going home with 100 portions of cake.

Yes, we can always incorporate some false tiers in your design to create a "wow" factor. Again, you're paying for the decoration as well as the size, so these aren't always much cheaper than having real cake.

Below, you will find a guide of the budget you should allow for different sizes and finishes.

Please note this is just a guide and the price will vary depending on your design.

If you have a budget in mind, please let me know and I'll be happy to help guide you to styles we can create around that pricepoint.

Every cake will comprise 4 layers of sponge with 3 layers of filling, as standard 5-6 inches tall. Portion numbers are calculated assuming a 1"x2" portion size.

Fondant Cakes

For each size, the lower price represents the base price for a plain, iced cake, and the higher price represents what you can expect to pay for a cake highly decorated.



Serving approx
50 portions

£225 - £375



Approx. 60 portions
£325 - £495

Approx 80 portions
£375 - £595



Approx. 90 portions
£400 - £595

Approx. 125 portions
£495 - £695



Approx. 135 portions
£500 - £695

Approx 185 portions
£575 - £850

Dummy tiers, separators and decorative cut-out tiers can be included in your chosen design to add height, create an elegant shape and enhance some design features. Dummy tiers will be iced and decorated exactly as a real cake would.

Buttercream & Naked Cakes

For each size, the lower price represents the base price for a naked cake, mid-range for a semi-naked and the higher price for a full buttercream coverage.

This style of cake works best with fresh fruits and flowers. If you choose floral decoration, I recommend we work with your on-day florist to ensure continuity throughout your floral decor

2

Tier

Serving approx
50 portions

£175 - £185 - £200

3

Tier

Approx. 60 portions
£250 - £265 - £285

Approx 80 portions
£275 - £290 - £315

4

Tier

Approx. 90 portions
£325 - £345 - £395

Approx. 125 portions
£375 - £395 - £425

5

Tier

Approx. 135 portions
£455 - £480 - £525

Approx 185 portions
£550 - £585 - £650

Favours and Sweetie table additions

Complete your table settings with cake design-inspired cookie favours, co-ordinated cakesicles or cupcakes, or go big and tempt your guests with a selection of "grown-up" sweet treats ideal to complement your sweet table or candy cart

Cookies

Delicious, iced Vanilla or Lemon sugar cookies. Have these personalised and embossed with your names and date, or decorated to match your cake and/or decor

*

Favour cookies will be individually packaged in cellophane

*

£2.00 - £3.50

Cakesicles

The most indulgent "cake on a stick"

*

Various flavours available, colours and decor can be matched to your theme.

*

Personalised acrylic sticks and a selection of presentation options available

*

£3.00 - £5.00

Cupcakes & minis

Full size cupcakes make a great edible favour. These will be individually boxed in a clear acetate box. Match the colours to your decor or bridal party attire.

*

Mini cupcakes are bitesize bits of deliciousness and make a great addition to dessert tables

*

Cupcakes £3.50 - £5.00
Minis £15 per box of 24

Mallows, Meringues & other sweet treats

Fluffy-cloud-like homemade mallows approx 60pieces £25

*

Crispy mini meringues approx 30 pieces £20

*

Clotted cream fudge approx 30 pieces £15

*

Raspberry Ruffle Truffles 30pieces £15

*

Choc dipped Oreo/Biscoff 12pieces £20

“happy customers

Real reviews, from REAL couples



Mr & Mrs Wood
November 2022

STUNNNNNNNNNNGGGG Cake was unreal! Thank you soo much, the flavours were unreal, think I'm in a cake coma! It was honestly so delicious, I'm going to need a wee mini one for Xmas. The Red Velvet was away within the hour, and the Strawberry CHampagne one too. Biscoff - OMG, Luscious Lemon was somethign else! Thank you my darling xxx

The first time I knew of Sammi was the cake she made for a wedding that my (now) husband and I attended in 2013, it was love at first bite!

When we first got engaged, we ordered a cake sample box I slid into Sammie's DMs and the date was added to the books, then we set a date to meet to go through the ideas for the design.

Sammi knows her stuff! She took our vision and translated it to something we could only dream of. Perfect attention to detail, the ombre effect matched our invitation pattern and she added acrylic letters made to match the font from the invitations.

Even the sketch of the cake looked divine when it was emailed to us!

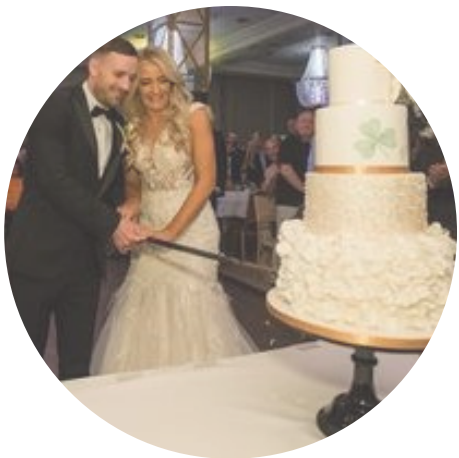
We had a tricky time choosing flavours, simply because you want to have all of them!!!

Our family and friends, that were lucky enough to receive slices of the cake, raved about the design and flavours.

Sammi, thank you so much for helping make our cake dreams come true x

Katie & Mark
October 2022





Paula & Patrick
August 2022

I still think about the cake! Literally was the most delicious thing I've ever tasted, I had it for breakfast every morn for about 7days after You were absolutely the supplier I was most impressed with from the consultation to the final product the cake was my fav part! xx

I only have wonderful things to say about Samantha and our wonderful experience planning and eating our wedding cake!
The most amazing thing, is that she totally gets how special it is to you, so when your husband to be is saying 'it's just a cake...' you know Samantha has your back and her enthusiasm and excitement is pouring through any conversation you have with her.
She even got my husband excited about designing the cake. From initial enquiry, to cake delivery, every single detail was thought of. I loved every moment of it all. And of course, the cake tasting was exceptional - we might have done this twice just for the pure pleasure!
If you do anything ... get Sprinkles On Top to do your cake because you know it is treated as if it's her own wedding cake ♥

Hannah & Andrew
December 2022



Stephanie & Ian
March 2022

Wanted to send you my FAVOURITE picture from my whole wedding album and remind you how grateful we were to you for being able to accommodate us (through 3 wedding date changes) and with the fact that I completely changed the style of cake I wanted. You were so calm, knowledgeable and open to go with the flow of what we were thinking - something we genuinely appreciated



Tracy & Sean
September 2021

You know what's really annoying? When someone is talented, nice, and really good at what they do.

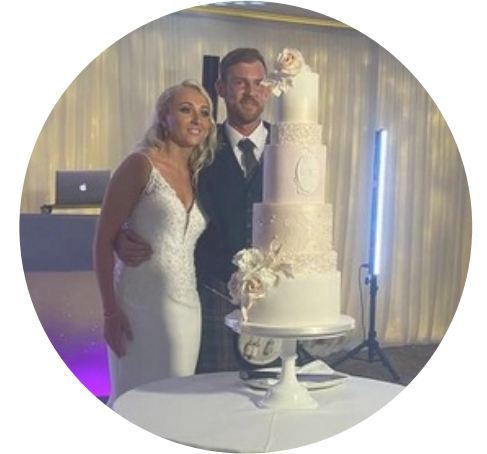
Sam is really annoying.

All joking aside, we used Sam for our wedding cake, and it was simply stunning. To the point even the venue catering staff commented upon it.

Because of how easy Sam was to deal with, we have ended up using her for 30th Birthday Cakes, Father's Day Cakes, Hell – just Tuesday cakes. Absolutely cannot recommend her highly enough at twice the price!!

Thank you so much for our beautiful wedding cake. Absolutely loved it thank you so so much!! Everyone said it tasted amazing ❤️👏 you are truly the best xxx

Samantha & Connor
July 2023



Ashley & Dominic
August 2023

I just want to say a massive thank you for making the BEST cake!! Everyone, and I mean EVERYONE was raving about it – even the Chef! It was delicious and looked STUNNING! You are amazing at what you do! It really was the best day of our lives, my cheeks are still sore from smiling!

If you pop a picture of our cake on your page, please tag me so I can share your work with everyone I follow. I want to spread the word of how amazing you are xxx



Jenna & Ryan
May 2023....
AT LAST!

Sammi is nothing short of a legend and a true cake queen 🧑🏻‍🍳

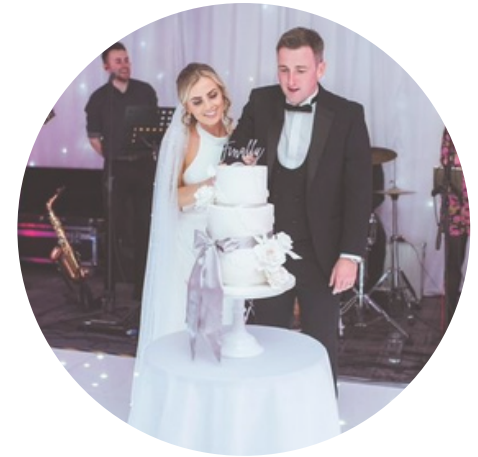
She has been right by my side since we met way back in 2018 when I initially booked her for our wedding cake and right there ever since with all the wedding date changes (thanks covid) being her usual upbeat smiley friendly self, always a pleasure to deal with and nothing is ever too much trouble. You understood exactly what my vision was and delivered it to perfection. It was even more beautiful than I imagined and tasted insane just like every other cake of yours I have had the pleasure of consuming 😊

Our wedding was in May and we still have some special slices tucked away in the freezer, it's so good we need to have it on a weekly basis 😂 genuinely the best sponge about and I've tried a lot of cake over the years. My sister and I have a genuine obsession at this point. Not forgetting the sugar cookies we had as wedding favours, they made their way to Spain on our honeymoon and our guests absolutely loved them. Thank you for being truly amazing you are the best! ❤️

sisters!

We had the best experience from start to finish when we chose Sprinkles on Top for our wedding cake! After trying lots of very bad cake samples from numerous wedding fayres I had given up hope in finding a cake that looked as good as it tasted - until we met Samantha. Her cake is amazing and she has so many delicious flavours to choose from. Samantha was able to make exactly what we wanted with subtle details of lace and gorgeous hand crafted icing flowers. She even went our her way to match the ribbon on my cake with my bridesmaids. I can't recommend her enough. Her cake is still the best wedding cake we've ever tasted!

Laura & Jamie
April 2022...
FINALLY!



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