

# *Wedding* CAKE GUIDE

## THE DESSERT STUDIO

We craft wedding cakes as  
unique as your love story.





# THE DESSERT STUDIO

By Bryia Danielle

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**Bryia Danielle**  
Owner/ Baker & Cake Artist

Our home-based bakery is woman-owned and led by a talented self-taught baker who loves to get creative with flavors.

Bryia Danielle's love for spreading kindness through beautiful and delicious treats is the driving force behind everything we do. Her passion for baking is her way of bringing light to the world.

She has always believed that dessert is a form of art, a beautifully designed and crafted treat that brings people together and creates lasting memories.

Our mission is to bring joy to you and your guests, from the first interaction to the very last bite of your dessert.







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## WEDDING CAKE ETIQUETTE

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Your wedding cake is not merely a sweet treat; it's a focal point of your celebration. Planning the dessert and its presentation involves a few crucial steps to ensure it becomes a memorable part of your big day. From selecting the perfect flavor to deciding how it will be served, every detail contributes to the overall experience.

We are here to guide you through this process, ensuring that your wedding cake is not just a dessert but a cherished highlight of your joyous celebration.





# 1

## FINALIZE BASIC DETAILS

It's important to finalize your basic wedding details before the cake tasting.

To ensure a seamless and delightful experience, we kindly request you provide us with essential details such as a possible guest count, venue location, theme or colors, budget considerations, and any allergies or dietary restrictions.

This information allows us to tailor our services to your unique needs, ensuring a smooth flow throughout the planning process. Once the business side is handled, we look forward to diving into the fun part together – the cake and dessert tasting session, where we can bring your sweetest dreams to life.







# 2

## DECORATIVE ACCESSORIES

Share decorative cake accessories with your baker in advance.

When it comes to wedding cake decorations, the possibilities are vast, ranging in style and cost. Whether you envision intricate designs, incorporating fresh flowers, or a specific theme, your baker will be here to collaborate with you.

We will present potential cake designs tailored to your budget and desired aesthetic. It's important to note that, depending on your decision, there may be additional responsibilities, such as purchasing accessories post-consultation or coordinating with other wedding vendors for certain supplies. Our aim is to ensure every detail aligns with your vision for the perfect wedding cake.





# 3

## DELIVERY PLAN

Create a delivery plan for your wedding day.

It's crucial to engage in detailed discussions with your baker ahead of the wedding day to align on delivery expectations. Complex cake designs may not necessarily arrive in their final form, prompting your baker to allocate extra time for on-site assembly, accounting for travel, and potential traffic delays.

To alleviate stress on your special day, inquire about the need for your on-site presence during the delivery. Your baker may allow you to designate a trusted individual, such as your wedding planner or a loved one, to oversee the process, providing you with peace of mind and one less detail to worry about.





# 4

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## DISPLAY YOUR CAKE

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Give your cake the spotlight in its own area. Your wedding cake isn't just an ordinary cake—it's a one-of-a-kind creation that was handmade for your special day. So why not show it off as much as possible?

Designate a table at the reception so guests can admire your baker's handiwork before the cake is cut and consumed. Showcase the cake in front of a window, with a spotlight or surrounded by candles for the best presentation possible.

A round table is perfect for circular cakes, but a linear design (or additional desserts, like cupcakes and cookies) may call for a larger rectangular table. Drape the table with matching linens, flower arrangements, and other details to match your wedding style.







# 5

## CAKE CUTTING TIME

Cut the cake early to avoid leftover slices.

After the dedicated efforts you and your baker have invested in crafting the perfect wedding cake, ensuring it doesn't go to waste becomes a priority. Selecting the right cake size is crucial, but equally important is finding the opportune moment to cut the cake within your reception timeline.

To prevent leftovers and maximize enjoyment, we recommend coordinating with your planners and coordinators to have the cake cut early in the evening, allowing it to be served as dessert. Often, cakes are cut so late that guests may miss the chance to indulge. For those seeking a memorable photo of the cake-cutting moment, we suggest incorporating it right after your first dance.

Following this, your caterers can efficiently cut the remaining cake while guests enjoy their dinner, ensuring it's ready to be served immediately after the meal concludes. To avoid any confusion, double-check with your caterers to confirm the number of slices to cut and the desired size for each, guaranteeing a seamless and delightful experience for all.





# 6

## SAVING THE TOP TIER

We understand that saving the top tier of your wedding cake is a sacred tradition in celebrating your one-year anniversary. THE DESSERT STUDIO prioritizes quality products paired with unparalleled dessert experiences.

That's why we offer a complimentary 6" recreation of your wedding cake for your one-year anniversary to celebrate your lasting union. To transport your tastebuds back to your special day, it will include the same cake flavor/filling as your wedding cake.

There's no need to worry about keeping a frozen cake safe for a year because it will be freshly made!







# OUR SERVICES

We have a thoughtfully curated collection of services to provide a dessert scape sure to be adorned by you and your guests. It would also be our pleasure to craft a custom option tailored specifically for your special day.





## WEDDING CAKE PACKAGES

Your love story deserves to be showcased in the sweetest way possible. Let us help you create unforgettable memories with a flavorful masterpiece tailored to your special day.



#01

THE  
INTIMATE

\*Accommodates about 60 guests.

A small, beautiful, and elegant two-tier cake to serve 20. This option includes a complimentary dessert bar consisting of 4 dozen a-la-carte items of your choice. Perfect for micro-weddings.



#02

THE  
BOUTIQUE

Accommodates about 100 guests.

A medium, beautiful, and elegant two-tier cake to serve 60. This option includes a complimentary dessert bar consisting of 4 dozen a-la-carte items of your choice.



#03

THE  
LUXURY

\*Accommodates about 150 guests.

A large, beautiful, and elegant three-tier cake to serve 80. This option includes a complimentary dessert bar consisting of 6 dozen a-la-carte items of your choice.



### Cake Tasting

Cake-tasting sessions are \$60, which will be applied to the final cost of your cake should you choose to book with THE DESSERT STUDIO.

### A-La-Carte Desserts

A-la-carte desserts create a benevolent dessert scape for you and your guests, and we have a variety that will please all sweet seekers!

### Delivery & Set-up

We highly recommend our skilled delivery services to ensure the safe transport and final assembly for all cakes larger than 2-tiers. Delivery rates vary depending on location.





### ● Cake Stands

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Your wedding cake deserves to be showcased in its best light. We have a variety of stands available for rent to create a showstopping centerpiece.

### ● To-Go Containers

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This thoughtful touch, packaged in individual cake slice boxes, allows your loved ones to savor the sweetness of your special day at their own pace.

### ● Knife/ Server Set

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To make your special day even sweeter, THE DESSERT STUDIO offers a complimentary knife/ server set as our gift to celebrate your union.





YOUR LOVE STORY, BUT MAKE IT EDIBLE.



WE BAKE SWEET MEMORIES.

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