



Sugar + Salt
BAKESHOPPE

WEDDINGS



The Process

Our wedding philosophy is simple; to create beautiful cakes + enticing sweet tables that will please the eye just as much as the palette.

We strive to create truly original designs that will be the perfect reflection of your personal style. From one of a kind wedding cakes to swoon worthy sweet tables, we believe our sweet offerings will be a show stopping addition to your big day.

SAY HELLO

The first step is all about getting to know our couples and their wedding day. We are firm believers that your wedding cake or sweet table needs to fit seamlessly into the beauty of your wedding day. We want to know all the details that have inspired the feel of your big day.

BOOK A MEETING

The next step is setting up a consultation + tasting with us. Our online booking platform allows you to book a tasting box for wedding cakes and or sweet tables as well as virtual consultation appointments.

FINAL TOUCHES

After you have picked up a tasting box + had a meeting with our wedding consultant, we will save your date for 14 days. After this time period, we will need to be informed as to whether or not you are wishing to move forward booking with Sugar + Salt

*we will not hold your wedding date after this two week period

Once all the final decisions are made, a wedding contract will be sent your way; which we will then require a 50% deposit in order to secure your date.

Wedding Cakes

We have come to specialize in semi naked + buttercream wedding cakes artfully adorned with fresh florals + handcrafted sugar flowers alike.

From full scale three tier wedding cakes to petite cutting cakes we offer a range of cake options to create the dream cake for our couples that will seamlessly fit into your big day.

Servings Guidelines

If a plated dessert comes with the menu, we suggest ordering a cake to serve 70% of your guests.

If your wedding cake is your main dessert for the evening, one slice per guest would suffice.

Three tier cakes (75 servings) is the largest size we offer, however we do offer 'Kitchen Cakes' to accommodate larger guest serving requirements

Servings Sizes

SINGLE TIER
6in serves 12 guests

TWO TIER
6/8in serves 36 guests

THREE TIER
4/6/8in serves 45 guests
6/8/10in serves 75 guests

Pricing

SEMI NAKED CAKES
6in Single Tier - \$65

6/8in Two Tier - \$250

4/6/8in Three Tier - \$325
6/8/10in Three Tier - \$700

BUTTERCREAM CAKES
6in Single Tier - \$75

6/8in Two Tier - \$275

4/6/8in Three Tier - \$350
6/8/10in Three Tier - \$750

FONDANT CAKES
6in Single Tier - \$100

6/8in Two Tier - \$325

4/6/8in Three Tier - \$400
6/8/10in Three Tier - \$950

*All are starting prices, final prices reflective of final design

Additional Pricing

Buttercream Kitchen Cakes - \$6.50/serving

Gluten + Dairy Friendly - \$2.00/slice extra

Multiple Cake Flavours - \$10 per flavour



Design Details

Final cost will be reflected on intricacy of the design details + elements.
For fondant designs, sketches will be provided to help us bring your vision to life and to outline variation in costs.

We never replicate another cake designer's work but are more than happy to be sent inspiration photos to see what design elements have caught your eye.

Buttercream + Semi Naked style cakes are best finished with fresh flowers; we strongly suggest to order flowers through your florist to keep the floral aesthetic consistent.

If you need Sugar + Salt to order your cake flowers, we will require you to provide an idea of what colour palette/style of flowers you are wanting. We will then order the best option through one of our preferred floral vendors.

Depending on your preferred style of flowers, cake flowers can range from \$25- \$50+

The Cake Table

As much as we believe that your wedding cake design should fit seamlessly into the aesthetic of your big day, the cake table itself is just as important as a beautiful backdrop for the cake.

Having a statement linen on your cake table is a lovely way to pull focus to your wedding cake.

Small flower arrangements, votive candles + personal touches are pretty additions that allow you to lend the style of your wedding to your cake table set up.

Stand Rentals

We offer a classic style, white cake stands to fit various sized wedding cakes.

Our stands are rented for a \$50 rental fee, with \$20 refunded upon the stand being returned to the shoppe

**Stand rentals must be returned to the shoppe, one week after your wedding or a fee will be charged.

Delivery

We are happy to offer delivery and set up to your venue.

City Wide - \$50

Outside city limits - delivery fee dependent on venue location

Cake Menu

Classic Vanilla Bean

Vanilla bean cake with lush vanilla bean buttercream

Classic Chocolate

Rich chocolate cake with a fluffy chocolate buttercream

Red Velvet

Classic southern red velvet with a rich cream cheese buttercream

Sprinkles

Vanilla cake and buttercream loaded with festive sprinkles

Lemon Blueberry

Vanilla cake loaded with fresh blueberries with layers of lemon buttercream

Carrot

Traditional carrot cake (no walnut or raisins here!) with rich cream cheese buttercream

Cookie Dough

Vanilla cake with chocolate chips and chocolate chip cookie dough buttercream

Cookies + Creme

Vanilla cake loaded with oreo cookies sandwiched between cookies+creme buttercream

Coffee

Vanilla cake with chocolate chips and a coffee buttercream

Salted Caramel

Chocolate cake, salted caramel buttercream swirled with caramel and studded with toffee pieces

Chocolate Peanut Butter

Chocolate cake with layers of peanut butter buttercream studded with peanut butter cup pieces

Raspberry Lemon

White cake with layers of lemon + raspberry buttercream

Sweet Tables

Envision a table filled with a selection of delightful, mini desserts centered around a beautiful cutting cake. Sweet Tables allow your guests to enjoy a mini dessert (or two) of their choice+promise to be a huge hit

Serving Guidelines

If there is a plated dessert coming with your menu, we suggest you order at least 1.5 - 2 pieces/guest

If your sweet table is your main dessert for the evening, it is suggested to order at least 2-3 pieces/guest

Mini desserts must be ordered by the dozens per item and flavour

Table Set Up + Details

A sweet table is a wonderfully interactive part of your wedding day for your guests. The table scape itself can be styled to fit in with the rest of your decor. Fresh flowers, candles and a beautiful table linen are great ways to add a wow factor to your table.

We suggest that a least a 6ft rectangular table is designated for your sweet table at your venue.

Table signs or menu's made through your stationary desinger are a great addition to help your guests navigate the dessert flavours

STANDS RENTALS

We offer classic white cake stands and platters for rent to fit in with in the overall aesthetic of your sweet table.

Full set rental - \$75 (\$20 refunded up the stands being returned to the shoppe)

*includes the number of stands + platters to accommodate the specific size of your dessert table

Delivery

We are happy to offer delivery to your venue and full set up of your sweet table.

City Wide - \$100

Outside city limits - delivery fee dependent on venue location



Sweet Table Menu

CUPCAKES

Regular \$3.95ea
Mini \$2.50ea

Vanilla Bean
Chocolate
Red Velvet
Raspberry + Lemon
Sprinkles
Carrot
Blueberry Crumble
Chocolate Hazelnut
Salted Caramel
Cookies + Creme
Lemon Blueberry
Triple Berry
Coffee
Chocolate Peanut Butter
Blueberry Cheesecake
S'mores
Turtles
Rainbow Swirl

MACARONS

\$2.40ea

Vanilla Bean
Chocolate
Pistachio
Lemon Raspberry
Earl Grey
Salted Caramel
Cookies + Creme
Cookie Dough
Chocolate Hazelnut

SWEET + SALTY PRETZELS

\$2.25ea

Toffee
Rocky Road
Chocolate Peanut Butter
Cookies + Creme

CAKE POPS

\$2.95ea

Vanilla Bean
Chocolate
Cookies + Creme
Red Velvet
Chocolate Hazelnut
Sprinkles
Lemon

DOUGHNUTS

Classics \$3.75ea

Vanilla Bean Glazed
Chocolate Glazed
Vanilla Sprinkles
Chocolate Sprinkles
Old Fashion Cinnamon Sugar
S'mores
Blueberry Cheesecake

Busters \$4.00ea

Vanilla Custard
Chocolate Custard
Lemon Curd
Raspberry Jam

CHEESECAKE

\$4.00ea

Classic with Fresh Berries
Cookies + Creme
Caramel Pecan

DESSERT CUPS

\$4.25ea

Lemon Meringue
Tiramisu
Berry Cheesecake
Oreo Cheesecake
Strawberry Shortcake

COOKIE SAMMYS

\$2.95ea

Jam Jams
Skor
Salted Caramel Shortbread
Birthday Cake Sprinkles
Chocolate Chip
Red Velvet
Chocolate Salted Caramel
S'mores

CUSTOM SUGAR COOKIES

Edible Image Printing, start at \$4.25ea
Hand Pipe Design, start at \$5.00ea