Tweet Joy

DESIGNER WEDDING CAKES

EST 2013



WWW.SWEETJOY.CO.ZA

Cell: 084 664 7662 | email: info@sweetjoy.co.za

ABOUT US

At Sweet Joy, we pride ourselves on beautiful and delicious wedding cakes. Our artistic, romantic fondant cakes are adorned with whimsical florals and textures, making them perfect for weddings. What sets us apart are our handcrafted sugar flowers, which are a true work of art and the hallmark of our cakes.

Karin is the 'Queen of Flavour' and the reason behind the delicious moist cakes and flavour combinations.

Joy is the Sugar Flower and cake artist that designs the beautiful look of the cake based on the couple's unique personality.



INSTAGRAM: @SWEETJOYCAKES

Getting to know you

CAKE INFORMATION QUESTIONARE

Please complete this form so we can give you the cake you want on the day you want

You may copy and paste these questions into an email if that is easier

Bride and Grooms Name: Bride Cell number: Alternative Cell number: (co-ordinator or groom): Email: Email: Venue: Venue: Wedding Date: Wedding Date: Wedding Time: Colours and theme: Colours and theme: Number of guests: Sugar Flowers/ ***Real Flowers: Cake served after ceremony (with canapes) or at reception (with Dessert)? Will the cake be the main dessert or served with additional dessert? Do you require a cake stand? Wedding Photographer Name (optional)?

Any notes you may have about your wedding cake:

Please send us your Moodboard and inspiration images so we can get a 'feel for your style *****real flowers to be supplied by brides florist**)

BOOK A CAKE TASTING R400 per couple

Joy our expert cake designer, crafts each cake to be a unique and bespoke work of art, inspired by the bride and groom. Designing the perfect cake at the cake tasting, Joy sits down with the couple to discuss their wedding and the inspiration behind the cake design. Drawing inspiration from various sources such as the bride's Pinterest cakes, invitations, dress, the couple's story, and the venue, Joy creates a design that perfectly captures the couple's vision. She then works closely with the couple to refine the design until it is the cake of their dreams.

How to Book



Complete the questionare in this booklet and send it back to us



Choose a date for the tasting that suits you and your fiancé.



Choose 6 flavours to taste from our flavour menu



Pay to R400 to confirm your booking.



Two cake tasting boxes with 6 flavours each to take home and enjoy A coffee or tea at the coffee shop Consultation and sketch of your wedding design.



Not in the Garden Route? Not a problem, we can courier a cake tasting box with cake jars right to your door (SA only) and schedule a WhatsApp consultation. Perfect for destination brides. If you are in another country, we can schedule a free WhatsApp consultation and design.

CAKE FLAVOUR MENU

Our cakes are made with the finest ingredients- real butter, high quality ingredients and swiss meringue buttercream

DREAMY VANILLA

<u>Classic vanilla</u>

Fragrant Vanilla Sponge Cake with Creamy Vanilla Infused Swiss Meringue Buttercream

Berries and "Creme

Fragrant Vanilla Sponge with berry coulis swiss meringue buttercream

Summer Passion Fruit

Fragrant Vanilla Sponge with Passion fruit curd and swiss meringue buttercream

Lemon Blueberry_

Fragrant Vanilla Sponge with Blueberry curd and lemon infused swiss meringue buttercream

Whipped Lemon indulgence

Fragrant Vanilla Sponge with whipped Lemon curd and Lemon infused swiss meringue buttercream

Vanilla Dulce de leche

Fragrant Vanilla Sponge cake with caramel treat and caramel infused swiss meringue buttercream

DECADENT CHOCOLATE

<u>Classic Chocolate</u>

Decadent dark chocolate sponge cake with Chocolate swiss meringue buttercream

Black Cherry Ganache

Decadent dark chocolate sponge with black cherry coulis and dark chocoalte ganache

Chocolate Hazelnut Creme'

Decadent dark chocolate sponge cake with chocolate nutella ganache and Hazelnut praline *contains nuts

<u>The Mocha</u>

Decadent dark chocolate sponge cake with creamy cappuccino infused swiss meringue buttercream

Peanut Butter Heaven

Decadent dark chocolate sponge cake with peanut butter infused swiss meringue buttercream with Peanut praline

Chocolate Dulce de leche

Decadent dark chocolate sponge cake with caramel and caramel infused swiss meringue buttercream

Classic Carrot Cake

Carrot Cake with Cream Cheese icing and a pecan praline *contains Nuts

Vegan and gluten free flavours on request





A D D I T I O N A L I N F O R M A T I O N

PLEASE CONTACT US IF YOU HAVE QUESTIONS

1. DUMMY TIERS

A dummy tier is indistinguishable in external appearance from a real tier. It is made from lightweight Styrofoam and decorated in the same way as a sponge cake. For certain designs, dummy tiers can be effective in adding height and drama without wasting a lot of cake. For certain designs, they can also help keep the cost down, if supplemented with "cutting cake".

2. DELIVERY

Delivery fees will be determined by the mileage between your venue and our studio in Dana Bay. We calculate using standard AA rates

3. CAKE STANDS

We do not offer cake stand rentals at this time. We can however purchase a cake stand for you that you can keep as a memento. alternatively, you could check with your venue to find out if they have cake stands available.

4. DEPOSITS AND BOOKING FEES

Once you have done your tasting and received your final quote and a 25% nonrefundable deposit is required to secure your booking. The remainder of the balance is due 2 week before your wedding date.

We can discuss this in more detail at the Take Tasting

W W W . S W E E T J O Y . C O . Z A

TRUSTED WEDDING SUPPLIERS

Planning can be stressful so we hope you find this list helpful

Photographers

Michelle Photography: www.michellephotography.co.za Liezel Volschenk Photography: www.liezelvolschenk.com Ruan Redelinghuys: www.ruanredelinghuys.com The Garden Route Creative: www.thegrcreative.co.za

> <u>Make up and Hair</u> Wilna Allpass: makeupbywilna.co.za Donna Taylor: www.donnataylormakeup.com Miss Cakes: www.misscakesmua.co.za

Events, Decor and planning Confeti events: confetievents.com Gather 2 create: gather2create.com Bubbles & Co Events: www.bubblesco.co.za

<u>Flowers</u> Bell and Blossoms: www.facebook.com/DorothyBell1955 Wild Flower Wilderness: wildflowerflorist.co.za

<u>Bridal Accessories and Gifts</u> Carrie Collection: https://www.carriescollection.co.za/ Photo at the bay and design- https://photoatthebay.mypixieset.com/

> <u>Marriage officer/ Pastor</u> Theuns Blom (contact details on request)







TERMS AND CONDITIONS

ORDERS

We require <u>three months'</u> notice on wedding cakes however we will accept short notice cakes subject to the availability of the date required. Any cake ordered from a picture or photo of a cake produced by any other cake maker can only be reproduced as our interpretation of that cake and will not be an exact reproduction of the cake in the picture or photo.

PAYMENTS

A first non-refundable Deposit of 25% is payable upon acceptance of quotation to secure the booking as we have a limited amount of cakes we can make. The remaining balance is due two (2) weeks prior to the delivery date.

CHANGES

Any changes to the cake may result in additional charges and must be directed in writing to info@sweetjoy.co.za no later than fourteen (14) business days prior to date of delivery. Failure in meeting the payment schedule and/or Sweet Joy Cake payment reminders may lead to cancellation of the order. Your cake will not be delivered

CANCELLATIONS

If an order is cancelled before fourteen (14) business days of the delivery date, then the balance of payment (estimated as 50% of the total cake cost) minus relevant third party expenses incurred in relation to the finished product (which may for example include but not be limited to decorations and cake stands) will be waived. If the order is cancelled within fourteen (14) business days prior to the delivery date, then no refunds will be made. All cancellations must be submitted in writing by email directed to info@sweetjoy.co.za and it is the responsibility of the client to ensure receipt of the cancellation confirmation.









AWARDS AND PUBLICATIONS



Nubian Bride

If you have any questions, please get in touch. We look forward to hearing from you!

www.sweetjoy.co.za



LET'S CHAT!

INFO@SWEETJOY.CO.ZA WWW.SWEETJOY.CO.ZA PHONE: 084 664 7662

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We look forward to hearing from you!

FOLLOW US: @SWEETJOY_CAKES