Zuko's Bakery

Wedding Cake Brochure 2021

Who we are

Zuko's Bakery is a family run business established by leading cake designers & bakers Holly and Lorraine Ryan in 2017.

Our purpose is to create beautiful bespoke cakes that represent the uniqueness of each of our clients.

Every aspect of our job is equally important to us. From the initial introduction to delivering the cake to your venue.

We take care of everything so you don't have to.



Each of our cakes are unique but our commitment to achieving perfection always remains the same.

Not to mention we only use the finest ingredients. Most of which are fresh and locally produced by Irish suppliers, except our chocolate that's Belgian.

Designing and Ordering your cake

Where to start

We specialise in bespoke cakes which are uniquely designed for you.

But don't worry, not everyone knows what they want and that's where we come in. We have included a selection of inspirational designs and prices in this brochure which you can also choose from.

Each design can be altered as much as you like to suit you and your budget.

Bespoke design process

We have created a simple 3 step design process to ensure designing your wedding cake is a pleasant and memorable experience.

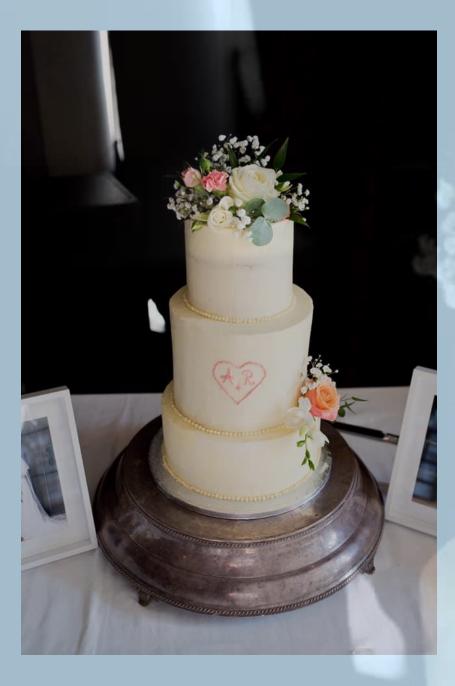
- Step 1: Consultation- To begin the order process we will email you our consultation form, asking any information and special details that might be necessary along with any inspiration photos that you might have.
- Step 2: Design/sketch Once we have your completed consultation form we will gather all your information and begin designing your cake. A detailed description and broken down quote will be sent to you for your approval. Depending on the complexity of the design we may also construct a sketch of the potential cake.

Step 3 Finalisation & flavour testing - When your happy with your design, comfortable with your quote, we will ask for a 30% deposit. We also provide a sample box of flavours you can collect from our cake studio where you can also chat directly to one of our cake designers and view our displayed designs.



Our inspiration designs

We have created a selection of cake designs which are available just as they are or can be altered to your hearts desire



Buttercream floral cake €260

- 3 tiers of cake 6",8",10"
- Hand piped initials on middle tier
- Complete with fresh flowers
- Serves approximately 120 guests

Tiffany Cake €275

- 3 tier cake 4",6",8"
- Complete with bouquet of sugar flowers, Silk ribbon and wooden topper
- Serves approximately 100 guests



Marble grey fondant €365

- 3 fondant covered tiers 6", 8", 10"
- Complete with hand-made sugar flower, leaves and pumpkin toppers
- Gold leafing embellishments

URS

• Serves approximately 120 guests

Travel cake €380

• 3 fondant covered tiers – 6", 8", 10"

Niamh Seamus

- Handmade fondant globe topper
- Hand painted script on top tier
- Two suitcase tiers
- Serves approximately 145 guests

Seamus



Woodland cake €320

- 3 fondant covered tiers 6", 8", 10"
- White tree trunk effect on two tiers
- Wedding date and initial carved into cake and topper
- Complete with 2 sugar flowers and twine border

Gold textured buttercream floral cake €195

- 2 tier tall buttercream cake 4", 6"
- Completed with textured design and gold leaf brushed embellishments
- Decorated with fresh flowers
- Serves approximately 45 guests



Booking your cake

We require a 30% deposit up front. Paid electronically.

The final balance is due 14 days before your wedding.

Extra charges like venue delivery and set up must be agreed upon before final payment is due.



Contact us

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