



# YOUR WEDDING CAKE

*guide*

By Sanah's Mixing Bowl





# Welcome!

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My name is Sanah. I was born and raised in Venezuela by my Syrian parents. Growing up with the influence of both cultures, made it possible for me to enjoy, cook and embrace both cuisines. That is the reason why a mixing bowl is part of my business name. I came to the UK in 2013 to join my husband.

I am a Venezuelan lawyer and after coming to the UK I dedicated years to studying and trying to qualify again and we also decided to start our family as well. I've always loved cooking and baking. In 2019 my friends convinced me to open my Instagram page while I was working as a paralegal at a law firm.

After working for two years at two different firms, I made the decision to become a full-time baker/caterer in 2020 and leave my career behind. It has been hard and it required a lot of hard work but I love what I do: BRING JOY WITH MY BAKING.



## My philosophy

As a baker, my philosophy revolves around creating delicious, high-quality baked goods that bring joy to people's lives. I believe in using fresh, locally-sourced ingredients whenever possible, and taking the time to craft each item with care and attention to detail.

I am committed to constantly learning and improving my skills to deliver the best possible products to my customers. For me, baking is not just a job, but a passion that allows me to express my creativity and share the simple pleasure of freshly-baked treats with others.



# Booking your cake

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"When you first get in touch, you will be sent a detailed questionnaire to determine the type of cake you are looking for and work out the first estimate.

Once happy with this first quote, we can book you in for a cake tasting session where you will get to choose all the flavours you desire from my cake menu and we will get to craft your wedding cake design and discuss the logistics of your big day.

After the tasting, you will be sent a confirmation of the quote, and when you are happy to go ahead with your booking, you will be able to put down a £50 deposit to officially secure your date. The remainder of the balance will then be due a month before the big day."



# The Creative Process

I design cakes that are tailored specifically to you. To fuel my creative process, I welcome any materials you can provide, such as invitations, Pinterest boards, or photos of floral arrangements. Once I have gathered all the details, I create a bespoke cake design just for you, and I will send you a sketch to give you an idea of how it will look on your special day.

While I'm happy to take a look at other cake designs for inspiration and provide price estimates, I never replicate someone else's design. If you love one of my pre-existing designs, we can use it as a starting point and customize it to suit your wedding's unique criteria.

Apart from cakes I also offer dessert tables, bridal breakfasts, wedding favors, and more budget-friendly solutions like styrofoam cakes so you can have a beautifully designed cake in styrofoam and serve the pre-sliced cakes to your guests, which will save you hundreds of pounds and time spent on cutting.

# Cake Menu

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Raspberry & White Chocolate

Baklava & Rose water

Pink Champagne & Strawberry

Lemon & Poppy seed

Coconut & Lime

Carrot & Passion fruit

Piña Colada

Lemon & Elderflower

Earl grey & Vanilla buttercream

Rum & Raisins

Carrot Cake

Dulce de Leche

Apple & Caramel

Salted caramel

Red Velvet

Coffee & Baileys

Ferrero Rocher

Black forest

Banana & Biscoff

Sticky Toffee Pudding

Chocolate & Cadbury





# Price guide

The cost of your cake will be determined by various factors, including its size, flavors, and the complexity of the sugar work involved (such as piping, natural or silk flowers, or painting), as well as any delivery costs. To provide you with a general budget estimate, a guide is provided below.

However, please note that the actual price may vary depending on your specific design. Additionally, the delivery and setup costs will be calculated separately and added to the overall cost of the cake.

# Buttercream Cakes

For each size, the lower price represents the minimum price for a plain buttercream cake ((naked or semi naked cake), and the higher price represents what you can expect to pay for a cake highly decorated cake

1

Tier

Various sizes  
feeding between 25  
to 30 people  
starts from  
£70 - £100

2

Tiers

Two different sizes  
feeding between 40  
to 50 people  
starts from  
£150 - £300

3

Tiers

Three different  
sizes feeding  
between 80 to 100  
people  
starts from  
£450 - £550

4

Tiers

Four different sizes  
feeding between 100  
to 150 people  
starts from  
£700 - £950



# Dessert Table

Below are some suggested treats to cater for different sizes of events. Prices are based on 2-3 items per person, however, I can offer options to suit all party sizes.

Alternatively, you can create your own bespoke table/platter by choosing from an extensive list of available treats on offer. Additional delivery costs depend on the location of the venue and the refundable deposit required for the use of display stands/platters.

All my dessert tables/platter items are decorated where appropriate to match your theme and colour scheme, including the use of fresh organic edible flowers and seasonal fruits and berries.

YOU WOULD BE ABLE TO CHOOSE 5 TYPES OF TREATS

Chocolate  
Truffles  
Brownies  
Blondies  
Dessert Shots  
Cookies  
Cupcakes  
Cake Popsicles  
Fondant Biscuits  
Mini Cupcakes

50 - 70 Guests	100 - 150 Guests	150 - 200 Guests
£185	£360	£520







Portfolio

Happy 80th  
Birthday











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happy customers



Absolutely wonderful baking and the loveliest person ever. Sanah did a baklava cake for my partners birthday and it was amazing! Would absolutely recommend for any occasion. Cannot wait to order from her again, I hope she does wedding cakes!

Rozzie McNamara



Had a marvellous food tasting of both sweet and savoury and everything was delicious. The blend of Middle-Eastern and Latin cuisine is so wonderfully unique and comes particularly to the fore in Sanah's incredible Ham Bread, her Fatayer and the outrageously moist and flavoursome Tres Leches cake. Would thoroughly recommended for a one-of-a-kind culinary experience!

Sam Pacelli



Most amazing VEGAN cake ever! Was everything I asked for and more, loads of thought and detail went into this cake which made my partners birthday even better. Couldn't believe it was vegan!! Cant thank you enough Sanah x

Shanna Embery

# Contact

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