

Sweet Joy
DESIGNER WEDDING CAKES



BROCHURE





About Us

Who is the JOY behind Sweet Joy?

Sweet Joy designs and creates luxurious delectable art works for your wedding day.

As a cake designer Joy loves drawing inspiration from your wedding dress, stationary and flowers to create a personalized cake that will be unique and set to your personal style.

Each cake is made with love and attention to detail, using only the finest and freshest ingredients and indulgent flavour combinations that is sure to have your guests wanting more.



Sweet joy is a small business of just two people (Karin and Joy), we give a personal touch to each artwork that we send out. For this reason we rarely take on more than two wedding cakes a weekend, one if the designs is elaborate and time-consuming. Booking ahead is essential if you wish for us to make your wedding cake.

CAKE TASTINGS

AT SWEET JOY WE BELIEVE IN GIVING OUR BRIDE OUR FULL ATTENTION SO WE CAN GIVE YOU A STUNNING DETAILED AND UNIQUE WEDDING CAKE THAT SUITS YOUR PERSONAL TASTE, STYLE AND PERSONALITY.

Our cake tasting are done by appointment and we do a full consultation, cake design and present tasting boxes to take home.

HOW THIS WORKS:

Email us and choose a time slot that suits you and your fiance' best.

Choose 6 flavours to taste .
Send us your complete questionnaire
very important

We require full payment of R350 per couple upfront to secure your appointment and time slot (R150 per extra person for Coffee and Cake tasting box
Or R50 for just Coffee)

(we regret we do not have card facilities on the property)

We will meet at a coffee shop and discuss your dream wedding cake

BANKING DETAILS

J Blom
FIRST NATIONAL BANK
-CHEQUE ACCOUNT
ACC NO: 626 050 80 457
BRANCH CODE: 255355



WHAT'S INCLUDED?

- *Consultation and design of your cake
- *2 cake tasting boxes
- *One on one attention to your wedding cake needs
- *Coffee/ tea or cold drink

GETTING TO KNOW YOUR WEDDING CAKE NEEDS

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**

Name:

Cellphone number:

Email:

Venue:

Wedding Date:

Wedding Time:

Colours and theme:

Number of guests

Sugar Flowers/ Real Flowers:

Cake served after ceremony or at reception?

Wedding Photographer Name (optional)?

Where did you hear from us?(Social Media, google,
Wedding and Function mag, word of mouth)?

Any notes you may have about your wedding cake:



CAKE FLAVOURS

THE CLASSIC

THE CLASSIC VANILLA

Vanilla Sponge cake with Creamy Swiss Vanilla buttercream

THE CLASSIC CHOCOLATE

Dark Chocolate Sponge cake with Swiss Chocolate buttercream

THE CLASSIC CARROT

Carrot Cake with Cream Cheese icing *contains Nuts

DECEDANT VANILLA

STRAWBERRIES AND "CREME

Vanilla Sponge with Strawberry coulis and Swiss Vanilla buttercream

STRAWBERRY MILKSHAKE

Vanilla Sponge with Strawberry Milkshake Swiss buttercream

PASSION FRUIT DELIGHT

Vanilla Sponge with Passion fruit Curd and White Chocolate Swiss buttercream

LEMON SWIRL

Vanilla Sponge with Lemon Curd and Lemon Swiss buttercream

VANILLA DOLCIE DE LECHE

Vanilla Sponge with caramel and Vanilla Buttercream

VANILLA COOKIES AND 'CREME

Vanilla Sponge with crushed Oreos and vanilla buttercream

THE TRADITIONAL

Traditional Fruit cake

INDULGENT CHOCOLATE

BLACK CHERRY GANACHE

Chocolate Sponge with black cherry Coulis and dark chocolate ganache

COOKIES AND "CREME

Chocolate Sponge with crushed Oreos and vanilla buttercream

CHOCOLATE HAZELNUT

Chocolate Sponge with Rich chocolate ganache and crushed hazelnuts *contains nuts

THE MOCHACHINO

Chocolate Sponge with creamy capachino buttercream

CHOCO DOLCIE DE LETCHE

Chocolate Sponge with caramel and Chocolate Buttercream



DESIGNER WEDDING CAKES

Each of our artistic designer cakes are handmade and layered with your choice of delicious filling and masked in a thick layer of white or dark chocolate ganache that ensures that the cake is sturdy and protected.

Cakes are covered with a high-quality fondant for a smooth finish.

All decorations and sugar flowers are hand-made by Sweet Joy herself





WHY WE OFFER TIERS TO BE REPLACED WITH DUMMY FAUX CAKE



Many brides have a limited number of guests and wish to still have a tall show-stopper cake.

For this reason, we offer one tier for cutting and make the other layers dummies (Faux) as this will highly reduce the pricing of the cake.

It is also easier for the venue to cut the cake and serve the guests.





Why do you
need a wedding cake???

The cutting of the cake symbolized the bride and grooms union and promise to forever provide for each other. It is a beautiful tradition that deserves a beautiful cake that you will remember forever.





Trusted Suppliers

We know wedding planning can be stressful so we have a list of trusted suppliers to help in your journey.

Photographer

Anina Harmse Photography: www.aninaharmse.co.za

Liesel Volschenk Photography: www.lieselvolschenk.com

June Richards Photography: junerichards.co.za

Make up and Hair

Wilna Allpass: makeupbywilna.co.za

Donna Taylor: www.donnataylormakeup.com

Flowers

Bell and Blossoms: www.facebook.com/DorothyBell1955

Wild Flower Wilderness: wildflowerflorist.co.za

Events and Decor/ Elopement wedding

Yes Exclusive flowers: www.yes-flowers.info

Gather 2 create: gather2create.com

La luna Picnics: www.facebook.com/lalunapicnics

Mossel Bay Picnics: www.facebook.com/mosselbaaipieknieks

Bridal Accessories and Gifts

Carrie Collection: <https://www.carriecollection.co.za/>

Photo at the bay and design- <https://photoatthebay.mypixieset.com/>

TERMS AND CONDITIONS

ORDERS

We require three months' 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.

TERMS AND CONDITIONS

DESIGN

All consumables are produced in a kitchen that may contain nuts or traces of nuts or nut oil.

Sweet Joy will not be held responsible for anyone suffering from nut allergies.

Non-edible items may be used as decorations in cakes and/or cupcakes.

It is the Client's responsibility to ensure that any non-edible items are removed prior to consumption. All effort will be made by Sweet Joy to ensure that the final product is matched to the colour chosen as much as possible however Sweet joys cannot guarantee to match the exact colour/s and designs chosen.

STORAGE

Sugar paste (fondant) (the soft icing covering the cake) is not designed to be refrigerated and as such cakes with this icing should be stored in a cool dry place, preferably in the box they were supplied in, refrigeration may cause colours to run. Cake leftovers may be frozen after being wrapped completely with glad wrap or foil for no longer than 3 months.

DELIVERY AND PICK UP

We prefer to deliver our wedding cakes.

Cakes are to be collected from our premises at a prearranged time and date only.

If you collect your cake, we are not responsible for any damage that can occur after we hand over the cake to you.

The client is required to provide clear driving instructions to the delivery address and inform Sweet Joy of any adverse road hazards and/or obstacles that may hamper the delivery and quality of finished cakes.

Sweet Joy cannot be held liable for unforeseen delays caused by events such as car accidents or poor road conditions during delivery.

Please note: excessive jarring due to "potholes", road construction or unseen road conditions, will damage the finished product to an unstable and undesirable state due to uneven driving conditions. Sweet joy will not be held liable for any damages that may occur after the product has been collected or delivered.

When a third-party or contractor is used to deliver and set up the product,

Sweet joy will not be held liable for any damages that occur during delivery transport and setup. The client agrees that late delivery does not constitute a failure of agreement, and does not entitle the client to cancellation or refund of an order.





WWW.SWEETJOY.CO.ZA





Thank You

STAY CONNECTED



info@sweetjoy.co.za



084 664 7662



www.sweetjoy.co.za

SWEET JOY WEDDING CAKES