

Build Your Own

Design your cake from scratch, exactly the way you want it & we will build it for you



Just follow our simple steps...



Step 1: Choose Cake Shape & Filling

Square or Round

Sponge (with butter cream & jam filling) or **Rich Fruit**

Step 2: Choose Cake Size

Portions	Shape	Size "/ cm	Sponge Price	Fruit Price
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NB. Portions given are for sponge cake. Fruit number of portions = sponge number of portions x 2
(Portions based on 2.5" / 5cm)

20	Round Square	7"/ 18cm 7" / 18cm	£18.00	£32.00
25	Round Square	8"/ 20cm 8" / 20cm	£20.00	£40.00
40	Round Square	10"/ 25cm 10" / 25cm	£30.00	£50.00
60	Round Square	12"/ 30cm 12" / 30cm	£35.00	£65.00
80	Square	14" / 36cm	£45.00	£90.00
120	Square	18" / 45cm	£70.00	£120.00
200	Rectangle	30" x 18" / 75 x 45cm	£120.00	£200.00

Step 3: Choose Cake Inscription

You can use a maximum of 40 characters.

Example inscription: Happy 18th Birthday Sam

Step 4: Choose Base Colour

This is the colour of your cake...we will use white icing for the base colour unless specified.

Other available colours:

- Pink
- Red
- Yellow
- Dark Blue
- Green
- Black
- Ivory

NB. See inscription colours (step 6) for an example of the above colours.

Step 5: Choose Your Ribbon Colour

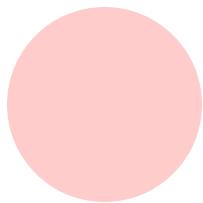
We offer a full range of colours – see step 6 inscription colours, as these are also available as ribbon colours.

Or give us a material swatch/colour sample and we will do our best to match the colour. Unfortunately swatches etc cannot be returned to you.

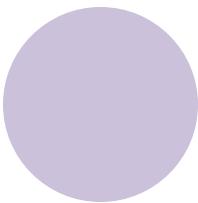
Subject to availability, a close substitute may be required in some cases



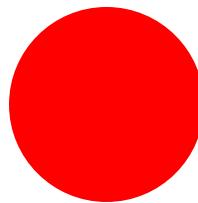
Step 6: Choose Cake Inscription Colour



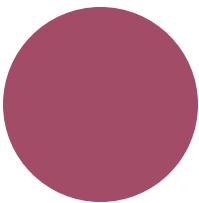
Pink



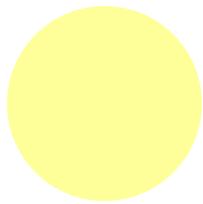
Lilac



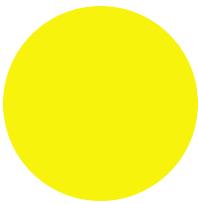
Red



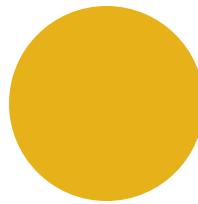
Deep Red



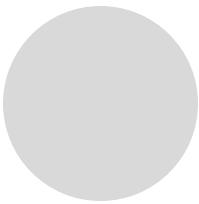
Lemon



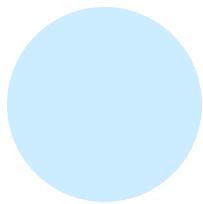
Yellow



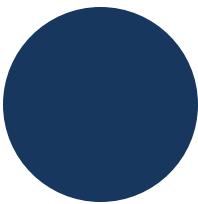
Gold



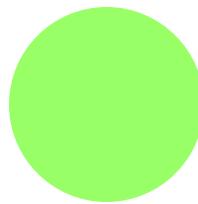
Silver



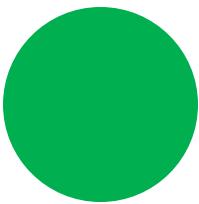
Sky Blue



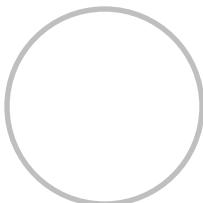
Dark Blue



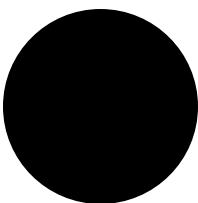
Pale Green



Green



White



Black



Step 7: Add Ornaments



Gold Ballerina, Pink Ballerina & Yellow Ballerina - £2.50 each



Pink Bear & Blue Bear - £2.50 each



Hippy Chick, Mobile Babe, Top Chick & Roller Babe - £2.50 each

All subject to availability



Step 7: Add Ornaments



Skater Boy, Bike Boy,
Skater Girl – £2.00 each



Red Truck, Yellow
Digger, Purple Lorry,
Green Digger - £1.40
each



Skateboards– 90p each

All subject to
availability



Step 7: Add Ornaments



Pink Motorbike, Silver Motorbike - £1.30 each



Purple Sandals, Wellies, Pink Trainers, Animal Print Shoes - 90p each



All subject to availability

Golfer Set - £3.30



Step 7: Add Ornaments



Computer - £1.60



Beer Candles - 50p each



Classic Car (colours may vary) - £1.60 each

All subject to availability



Step 7: Add Ornaments

F9 Silky Rose

25p each



F3 Azalea

20p each



F2 Large Rose

20p each



F6 Tiger Lilies

20p each



F5 Ribbon Rose

10p each



F5 Small Rose

10p each



F10 Rose Bud & Leaf

18p each

Please specify colour when ordering

Each available in:- White, Pink, Blue, Lilac, Lemon, Peach, Red, Ivory
(Ivory not available in Azalea's).

Silver & Gold available in Silky Rose, Azalea & Ribbon Rose
Azalea's also in Dark Green

All subject to availability



Step 7: Add Ornaments



Lager, Bitter or
Dark Ale - £1.00
each



Champagne Glass
(also available as
Pink Champagne) -
£1.00 each



Champagne
Bottle- 60p



Silver numbers - Available in 18, 25, 30, 40, 50, 65, 70 & 80 – 30p each



18th Key (Gold or Silver), 21st Key (Gold or Silver) – 50p each

All subject to availability.
Don't forget... Candles (10p each)



Corporate Cakes

Sayers Corporate cakes are an ideal focal point for open days, product launches and office celebrations; such as Long Service or Best Employee Awards.



Our individually handcrafted corporate cakes are made with genoese sponge with a delicious butter cream & jam filling.

- Add your company logo for just £5.00
- 100 % personalised
- Available sizes - see DIY cake section, step 2
- Larger cakes available on request



Individually Crafted Cakes for Special Occasions

With pride and confidence we offer a complete range of birthday, christening and other special occasion cakes, both traditional and modern.

We use only the finest ingredients, combined with over 100 years of baking experience to make each of our special occasion cakes to order. They are then skilfully hand decorated by our craft bakers.

Order Details

Simply make your selection from this cake brochure and then speak to a member of our team, who will complete a cake order form with you.

A **50% deposit** must be paid at the time of order, with the balance due on collection of your cake.

If you would like to collect your cake from a different shop, **the cake must be paid for in full when you place the order.**

Collection Details

Because each cake is made to order and given individual attention, we require a minimum of 4 days notice for sponge cakes and 1 week for fruit cakes.

Cakes will be supplied in a sturdy, box with pull down sides to enable the cakes to be easily removed. Cakes should be stored in a cool dry place, but NOT refrigerated. Do not store in direct sunlight.

To ensure the cake is at its best when eaten, sponge cakes should be used within 5 days of your collection date. Fruit cake may be kept (uncut) for up to six months if stored carefully, ideally in an airtight container, away from heat and moisture.

Credit/ Debit card orders (Mastercard/Maestro/Solo/Visa/Visa Electron):

can be placed by contacting our Customer Careline, where we can be happy to answer any questions you may have. Customer Careline Tel. 01204 555 111. Opening hours 9am – 4.30pm (Monday-Friday). Or email us : Customer.Care@sayersthebakers.co.uk

Subject to availability

On rare occasions we may need to substitute items so you may not get the exact ribbon colour or ornament you have specified, but we make every effort to use as close an alternative as possible.

