Cakeworks Studio

WEDDING GUIDE



Edible art, exceptional flavour.

Welkom to Cakeworks Studio

Cakeworks Studio creates exclusive wedding cakes and dessert concepts for couples looking for a truly unique culinary and artistic experience..

From September 2026, I will be working with a highly selective calendar, allowing me to take on only a limited number of bespoke commissions each year.



At Cakeworks Studio, I don’t simply create wedding cakes , I create edible works of art. My bespoke wedding cakes are designed for couples looking for something truly unique and refined: a cake handcrafted to make an unforgettable impression on their wedding day.

Every design is a celebration of style, elegance and personal expression, thoughtfully created down to the smallest detail to complement the couple, the setting and the atmosphere of the day.

BEKEND VAN

CARATS & CAKE

Magnolia ROUGE

BRAUT & BRÄUTIGAM MAGAZIN

About me

A Party without cake is just a meeting

-JULIA CHILD-

MIJN MISSION

Your wedding day deserves a masterpiece

A wedding cake that is not only beautiful to look at, but a refined work of art with flavours unlike anything you have tasted before. A creation where luxury and craftsmanship come together in perfect harmony.

This is my cake journey. Or at least, where it began.
Before arriving here, I spent many years living abroad — in Italy, Germany, the United States and eventually five years in France, the home of some of the world's greatest pâtissiers. I lived above a pâtisserie and, immersed in the fast-paced world of hospitality, discovered the techniques and finesse of French cuisine and pâtisserie.

My fascination with cooking and baking started when I was very young. But while living in France, it became something more. It captured not only my hands, but my head, heart and soul.
Today, I have been running Cakeworks Studio for almost twenty years, specialising in luxury bespoke wedding cakes.



What I create is so much more than dessert or a slice of cake.
Of course, a wedding cake should make an impression, but for me, the real magic begins with the very first bite. That is why I devote just as much attention to flavour as I do to design. Only when the two come together perfectly does a cake feel truly complete.

I continue to develop my craft, drawing inspiration from art, natural forms and fashion. My style combines the elegance and finesse of French pâtisserie with the fresh, creative approach I discovered in the United States.
Over the years, I have trained with internationally renowned cake designers including Peggy Porschen — who has created cakes for Madonna, Stella McCartney and Gwyneth Paltrow — Colette Peters, known for her cakes for Oprah, as well as Debby Brown and Lindsey Smith.But ultimately, much of what I know has come from years of doing the work. Baking. Tasting. Experimenting. Refining.

Thanks to my international background, I feel equally at home working with Dutch and international couples and can guide them through the entire process in Dutch, English, German or French.



This isn't simply my work.
It's my craft.
My passion. My art.
Edible art where beauty and flavour become inseparable.


Craftsmanship & Creativity

As an experienced cake designer, I have had the privilege of creating wedding cakes for a wide variety of couples for twenty years — experience I bring to every new design.
I approach each wedding cake as a harmonious composition of shape, texture, colour and flavour, inspired by the atmosphere and aesthetic of your wedding. Because a wedding cake should not only make an impression when it is cut, but be remembered long after the last slice has been enjoyed.

My work combines traditional craftsmanship with innovative techniques: handcrafted flowers, unique textures and sculptural elements, all designed to elevate your cake into a truly one-of-a-kind work of edible art.

I deliberately choose to accept only a select number of bespoke commissions each year. This allows me to give every creation the time, attention and refinement it deserves.
I work exclusively with fresh ingredients, carefully develop every flavour combination and make virtually nothing in advance.

From enquiry to wedding day

To avoid disappointment, I recommend getting in touch as early as possible.



. Tell me about your plans
Complete the enquiry form with as much detail as possible. I personally read every enquiry and take the time to carefully consider your wishes, style, wedding venue and plans for the day.

2. Personal review
Within two working days, I will let you know whether your wedding date is still available and whether I feel Cakeworks Studio is the right fit for what you have in mind. For me, it is important that there is a genuine connection and that my style and way of working align with your wishes.

3. Design consultation & tasting
If we are a good match, I will invite you to my studio for a personal design consultation and tasting — ideally six to nine months before your wedding.
Once everything feels right, from the design to the flavours, I will officially reserve your wedding date in my calendar.

4. Proposal & booking
Following the design consultation, you will receive a personalised proposal detailing the design, chosen flavours and everything we have discussed.
Once approved, you will receive your booking confirmation, terms and conditions, and an invoice for the €300 deposit. The remaining balance will be invoiced approximately four weeks before the wedding and must be paid no later than two weeks before your wedding date.
Small adjustments, such as confirming the final number of guests, can still be made up to four weeks before the wedding.



5 Enjoy your wedding day
From this point onwards, you can simply look forward to your day.
I will contact your wedding venue in advance to carefully coordinate the practical details and timing, liaise with your florist or stylist where necessary, and personally deliver your wedding cake or Sweet Table on the day.
Everything will be carefully set up and presented exactly as we designed it together.

Design Consultation & Tasting

During your Design Wedding Consultation, you will get to know Cakeworks Studio — but most importantly, it is all about you.

What will your wedding day look like? Is there a theme? What kind of atmosphere are you creating? How many guests will be joining you, and what size cake will you need?

I encourage you to collect images that inspire you — not necessarily pictures of other wedding cakes, but perhaps favourite works of art, fashion, architecture, music, colours, textures or distinctive details that feel personal to you.

This creative process helps me develop a design that feels genuinely yours, rather than simply following trends or recreating something that has been seen many times before.

From this inspiration, I bring your bespoke wedding cake to life — a design created especially for you.



"Completely Bespoke"

A luxury tasting for two is always included, complimentary, with a choice of three individual slices of cake — exactly as they would be served on your wedding day.

SIGNATURE FLAVORS

Raspberry Champagne
Signature Red Velvet
Passionfruit
Double Lemon
Summer Vibes
White Chocolate Dream
Carrot cake
Caramel Delight
Pear Spice
Courgette Lime

I would be delighted to create a bespoke flavour combination tailored to your preferences and the style and atmosphere of your wedding day.

Investment

“A wedding cake should never be beautiful first. It should be unforgettable."

AN UNFORGETTABLE WEDDING CAKE BEGINS LONG BEFORE THE FIRST SKETCH IS MADE.
EVERY WEDDING CAKE THAT LEAVES MY STUDIO STARTS WITH A PERSONAL DESIGN PROCESS. I DON’T SIMPLY DESIGN A CAKE; I TRANSLATE YOUR STYLE AND THE ATMOSPHERE OF YOUR WEDDING INTO AN EDIBLE WORK OF ART THAT TASTES EVERY BIT AS EXTRAORDINARY AS IT LOOKS.

As every wedding cake and Sweet Table is entirely unique, an exact quotation can only be provided once we have discussed all the details during your personal consultation and tasting.

Altijd inbegrepen

- ✓ Personal design consultation
- ✓ Exclusive tasting of signature flavours
- ✓ A fully bespoke design
- ✓ Personal guidance and attention throughout the process
- ✓ Advice on styling, presentation and logistics
- ✓ Coordination with your wedding venue, wedding planner or floral designer
- ✓ Handcrafted using premium ingredients
- ✓ Delivery and professional set-up at your venue
- ✓ Twenty years of experience in bespoke wedding cakes
- ✓ A truly one-of-a-kind creation for an unforgettable celebration

From our first appointment through to your wedding day, I take care of every detail.
Investment in a bespoke Cakeworks Studio wedding cake starts at €950 and varies depending on the design, number of guests, finish, floral styling, presentation, cake-cutting service and any additional dessert concepts.


MY PHILOSOPHY
“Food is meant to be enjoyed.”

Sweet Tables

For couples who want to surprise their guests with more than a wedding cake, I also create fully bespoke Sweet Tables and dessert concepts.
A refined selection of miniature pâtisserie, macarons, tartlets, petit fours, Magnum pops, fruit desserts, cupcakes and other individual sweets — carefully curated to complement your wedding, colour palette, atmosphere and flavour preferences.
A Cakeworks Sweet Table is far more than a traditional dessert buffet. It becomes a beautiful and personal part of your celebration.
Every element receives the same attention as the wedding cake itself — from flavour combinations and presentation to styling and finishing touches.

Inbegrepen:

- ✓ All selected sweets, desserts and pastries
- ✓ Serving platters, cake stands and decorative elements
- ✓ Table runners and linens as discussed
- ✓ Styling and decoration to complement your wedding
- ✓ Dessert menu

Additional options:

- Cutting cake — a small two-tier cake, approximately €175.
- Additional details — speciality pastries, personalisation such as place cards, and floral styling if this is not being provided by your own florist.
- The smallest Sweet Table requires approximately 2 metres of space, while larger installations may require 5–7 metres.
- For Sunday and Monday orders, a minimum order value of €1,500 applies.

GOOD TO KNOW



- **Portion size: A** standard wedding cake portion is approximately 2.5 × 4 cm and 12.5–15 cm high. As a guideline, I recommend ordering enough cake for approximately 90% of your total number of guests, including children.

- **Larger weddings:** For weddings with more than 120 guests, I recommend a combination of smaller cakes, pre-cut portions, a Sweet Table or dummy tiers. This allows all your guests to be served within a reasonable amount of time.

- **Dummy tiers**
- Dummy tiers can give your wedding cake a larger and more impressive appearance without adding extra portions.
- Please bear in mind that dummy tiers are only slightly less expensive than real cake tiers, as covering and decorating them requires the same amount of time, craftsmanship and attention to detail.

GOOD TO KNOW



- **Cake stands**
- A beautiful cake stand that perfectly complements your style can be borrowed from the studio with a refundable deposit of €100.

- **Delivery**
- I personally deliver all bespoke wedding cakes and Sweet Tables, chilled and with the utmost care, from my studio in Haarlem.
- I primarily deliver throughout North Holland, South Holland and Utrecht. Delivery fees are calculated according to distance and travel time; delivery within Haarlem is complimentary.































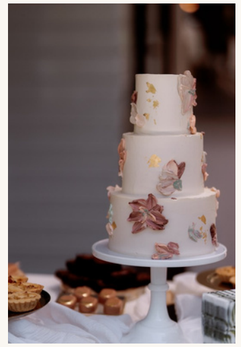

















TELL ME ABOUT YOUR PLANS

I would love to create a bespoke wedding cake or Sweet Table for your wedding day.
Complete the enquiry form so we can discover whether Cakeworks Studio is the right match for what you have in mind.
I personally review every enquiry and will let you know within two working days whether your wedding date is still available.

ENQUIRY FORM



xx

Petra

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Haarlem · www.cakeworks.nl

This guide is subject to change. No rights may be derived from the information provided.