

5 Wedding Cake Styles for 2025

(and how to make them yours)



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Welcome!

Hi there! Kelsie here as your sugar flower fairy godmother, ready to sprinkle my magic on your wedding cake journey!

I specialize in botanically inspired sugar flowers—delicate, durable, always tailored to your unique style. As a sugar artist, "retired" cake decorator, and former bride, I've spent the last 15 years helping couples + cake decorators turn wedding cake visions into unforgettable centerpieces.

Whether you're planning your wedding or designing for a client, I made this guide for you— to spark your creativity and give your imagination some runway. Grab your fav pen (or Pinterest board!) and let's make some wedding cake magic.



ABOUT

I'm Kelsie Delisle — sugar artist, biz owner, mom, and lover of all things cake + flowers.

I help couples + cake decorators create unforgettable wedding cakes with custom sugar flowers.

When I'm not working in my Tampa, FL studio, you'll find me chasing my two toddlers, soaking up the FL sunshine, or cheering on my fav hockey team with my husband.

(Or trying to sneak in a nap tbh.)

BOLD PINKS

A modern, fearless style that's vibrant, striking, and full of personality.

-> DETAILS

Chic and fashionforward featuring bold magentas, reds, fuchsias with a sleek and polished modern aesthetic.

→ COLOR PALETTE

Hot pink, fuchsia, and crimson, with black accents for drama.

→ VENUE

Modern rooftops, chic urban lofts, industrial venues.

→ UNIQUE TOUCH

Streamlined floral arrangements in bold shades of pink.
Dramatic lighting, bold decor.

→ YOUR CAKE

focus on fewer, dramatic sugar flowers in a striking monochromatic aesthetic.

→ SUGAR FLOWERS

pink tulips, peonies, ranunculus, florals with long stems

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VINTAGE GLAM

A timeless, elegant style with luxurious details that never go out of fashion.

→ DETAILS

Gold accents, intricate lace, velvet ribbons, timeless flowers, vintageinspired stationery, candlelit tablescapes.

→ UNIQUE TOUCH

timeless elegance with a hint of drama like candlelit tables and soft romantic hues

→ COLOR PALETTE

Gold, champagne, ivory, and soft blush with pops of antique green

→ YOUR CAKE

A tiered traditionally piped cake with elegant sugar flowers placed on a gilded cake stand with candlelight

→ VENUE

Historic estates or art deco venues

→ SUGAR FLOWERS

white hydrangea, blush roses, cream peonies, minimal greenery in deeper green

ETHEREAL ROMANCE

A softer, dreamier option to balance out the bold styles.

-> DETAILS

Think airy and delicate: gauzy fabrics, subtle candlelight, delicate flowers, and soft textures

→ UNIQUE TOUCH

handpainted invitations, elegant acrylic seating charts, flowy chiffon and ribbons

→ COLOR PALETTE

White, blush, dove gray, and sage green

→ YOUR CAKE

A semi-naked cake with cascading soft-colored sugar flowers in an understated, romantic design

→ VENUE

Outdoor spaces like vineyards or under a clear tent with twinkling lights

→ SUGAR FLOWERS

Lily of the valley, baby's breath, blush peonies, creamy garden roses, floral buds and lots of greenery

FRUITFUL ELEGANCE

A natural, organic look with warm tones and unexpected fruit-inspired touches.

-> DETAILS

Edible luxury like centerpieces and garlands featuring lush fruit and complementary flowers

→ COLOR PALETTE

Terracotta, peach, deep plum, and soft greens

→ VENUE

Tuscan-style villas or rustic wineries

→ UNIQUE TOUCH

Incorporate oranges, berries, figs in decor, cocktail garnishes, and place settings

→ YOUR CAKE

Textured buttercream tiered cake decorated with jewel-toned sugar flowers and fruit accents for a natural, elegant look

→ SUGAR FLOWERS

Plum dahlias, peach roses, orange cosmos, blackberries, rosemary, eucalyptus



ITALIAN COASTAL CHIC

Effortlessly fresh and sophisticated, with a breezy Mediterranean-inspired charm.

→ DETAILS

Think breezy and understated luxury. Pair with Italian-inspired tiles, ceramics, crisp linens.

→ UNIQUE TOUCH

Decor like ceramic platters, handlettered menus, and Aperol Spritz bars for that Italian flair

→ COLOR PALETTE

Lemon yellow, cobalt blue, crisp white, and greenery.

→ YOUR CAKE

A fresh, minimal design with sleek fondant and bold sugar flowers. Or, for an authentic Italian nod, millefoglie cake.

→ VENUE

Outdoor Mediterranean courtyards or seaside venues, and terraces

→ SUGAR FLOWERS

vibrant lemons, leaves, and blossoms; olive leafstems,bright anemones, deep blue delphinium

Next Steps

Let's bring your wedding cake vision to life!

01. Schedule Your Consultation

Book a free 15-minute consultation to chat about your wedding cake style and see if custom sugar flowers are a good fit for your vision.

02. Let's Design Your Sugar Flowers

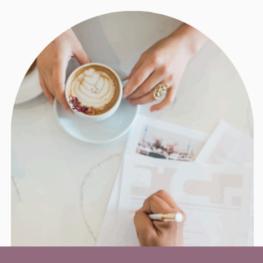
During your consultation, we'll discuss your wedding style, cake design, and flower preferences. Once we're aligned, I'll create a custom proposal just for you.

After your proposal and contract are signed and paid, you're officially booked and on my calendar!

03. Your Sugar Flowers, Delivered

I'll carefully craft your sugar flowers and ensure they're ready well before your wedding day. Whether you're local or across the country, I'll make sure they arrive in perfect condition. You'll also receive video tutorials and troubleshooting tips.









Pricing Information

Custom Sugar Flowers as Unique as Your Love Story

HOW IT WORKS

Your wedding cake deserves to be as stunning as the rest of your day. Custom sugar flowers are the perfect way to add a personal, luxurious touch to your cake, and I'm here to make the process easy and enjoyable.

Because each wedding cake and vision is unique, pricing depends on the number and type of flowers you need, as well as the complexity of your design.

INCLUDES

- A personalized design consultation
- Handcrafted sugar flowers made for your wedding.
- Photos for approval before shipping.
- Safe, secure packaging
- Shipping fees are always included in the final price
- The Delicate but Durable Shipping Promise
- Guidance for arranging flowers on your cake, if needed.

INVESTMENT STARTS AT

\$300

for smaller arrangements and cakes like this

I recommend booking a minimum of 6–12 weeks before your wedding to ensure availability and time to create your gorgeous flowers!



kind words.

The flowers were beautiful and Kelsie was was very helpful, giving me opinions on what sizes and options would work. The flowers came in on time and were packaged very carefully (very impressive) to ensure safe travel.

— CASSIE



I received the item very fast and I loved how it was shipped...very carefully and in tact. The color is perfect for the wedding cake I am about to make...thank you so much Kelsie...you are a life saver.

-JOCELYN



Your Wedding Cake Questions, Answered!

WHAT IF MY WEDDING IS OUTDOORS? WILL THE FLOWERS HOLD UP?

Sugar flowers are super durable, but humidity + heat can affect them. Be sure to keep the sugar flowers and cake in a cool, shaded area until ready for display. A good rule of thumb is that if the cake shouldn't be outside, neither should the sugar flowers!

HOW WILL I ATTACH THE SUGAR FLOWERS TO MY CAKE?

The sugar flowers are made on with a flexible floral wire stem that your baker or planner can use to place them securely. I also provide instructions for arranging them beautifully.

CAN YOU MATCH MY WEDDING COLORS OR FLOWER VARIETIES?

Yes! My sugar flowers are fully customizable to match your wedding's color palette, theme, and, of course, specific flower varieties!

WHAT IF I'M NOT SURE WHAT FLOWERS I WANT?

That's what the consultation is for! We'll discuss your wedding style and cake design to come up with something perfect for you.



Your Sugar Flower Questions, Answered!

HOW DO I TAKE CARE OF SUGAR FLOWERS BEFORE THE WEDDING?

Keep the flowers out of direct sunlight (it can fade the colors) as well as extreme heat/cold, and especially out of humidity. Each flower arrives in a box suitable for storage and comes with a care guide.

ARE SUGAR FLOWERS EDIBLE?

Sugar Flowers are made with edible ingredients but also contain non-edible materials (wires, tape)

The wired flowers are not meant to be eaten, and should be removed prior to serving your cake.

IS IT SAFE TO SHIP THE FLOWERS? WHAT IF THEY BREAK?

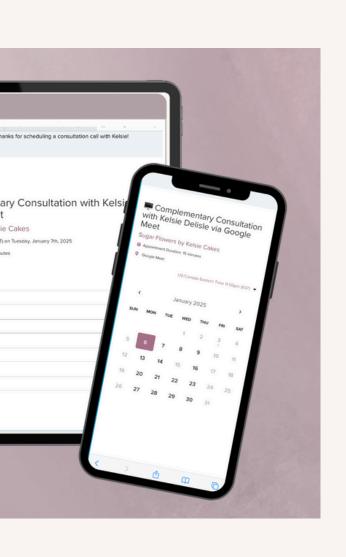
I carefully package and ship your flowers to ensure they arrive safely. If you're local, we can also arrange a pickup or delivery.

I can't guarantee the actions of the delivery carriers but I do promise to have your back if something happens! If your flowers are damaged beyond repair during shipping, contact me to file a claim. For minor damage, such as a broken petal, I'll provide quick and easy troubleshooting tips!

HOW CLOSE TO MY WEDDING DO I NEED TO ORDER?

Sugar Flowers are shelf-stable at room temperature, so you can order as soon as you're ready! Store in a cool, dark, dry spot until the event.

Book A Call With Me



Let's chat about your wedding cake!

We'll get on a quick 15 minute zoom or phone call and chat all about your style, color palette, and cake vision.

I'll answer your questions and share about why I love using custom sugar flower designs to help a cake vision come to life.

Whether you have a dream cake in mind or need a little inspo, I'm here to help create something unforgettable for your big day!

SCHEDULE OUR CHAT!











Ready to Order?



Already know what you want?

Let's make it official!

Fill out my quick inquiry form with your event details, and I'll check my availability to get your wedding on the calendar.

Once your date is secured, we can start working on all the sugar flower magic!

PRO TIP — The sooner you book, the better! My calendar fills up fast during wedding season.



INQUIRE FOR YOUR DATE!







Office hours: M-Th 9:00am - 2:00pm EST Response Time: Typically within 48 hours email kelsie@kelsiecakes.com text 404-966-3515



Thanks, friend!

Thanks for reading this guide! I hope it inspires you and I'm so excited for the cake designs you'll dream up!

Kelsie

FIND ME ONLINE











Resources + Credits







ON THE BLOG

WEDDING INSPO + TRENDS wedding cakes with floral vibes

SEMI CUSTOM DESIGNS

THE SUGAR FLOWER SHOP order pre-designed flowers online

WEDDING CAKE PLAYBOOK

GUIDE FOR BOOKING YOUR CAKE!

design guide + checklists for cake tastings

STOCK PHOTOS CREDIT

SOURCED CO.

Stock photos for weddings (affiliate link)

PHOTOGRAPHY CREDIT

CHRISTINA JONES PHOTO all brand photos taken by Christina Jones

