

MIMINE

BAKKERIJ

DELIGHTFUL CAKES FOR EXQUISITE MOMENTS



www.miminekitchen.com

M



Welcome to Mimine, where elegance and sustainability intertwine to create the perfect wedding cake for your special day.

I take great pleasure in crafting sophisticated delights that are a true reflection of your love story.

I understand that every wedding is unique, and that your vision should be translated into a delicious and visually stunning masterpiece.

I take pride by carefully selecting premium and organic ingredients. By doing so, I not only craft exquisite creations but also harmoniously reduce ecological impact, paving the way for a brighter, greener future.

Let me guide you through an experience tailored to your desires and create a cake that symbolizes the sweet beginning of your lifelong journey together!

Laetitia

PORTFOLIO



OUR DESIGN PROCESS



1. CONSULTATION

The first step of your wedding cake journey begins with a one-on-one design consultation with Laetitia who will guide you through our process and answer all your questions.



2. SKETCH

After your consultation, a more detailed visual sketch of the proposed design will be provided for your consideration and approval. A 50% deposit is then required in order to confirm your booking.



3. TASTING

Now for the most delicious part of your wedding planning! You will experience three of our flavors, which you will choose in advance from our menu.

4. DELIVERY

We will communicate directly with your venue coordinator or wedding planner and take care of delivering your cake, transporting it from our studio to your venue, and assembling it with the most care.

PORTFOLIO



PORTFOLIO



FLAVOR MENU

Our signature cake menu offers a range of exciting and perfectly balanced flavor combinations. We do not use buttercream, instead we opt for a light cream, inspired from the French Crème Chantilly.

All our cakes are made to order from the finest organic ingredients, locally sourced where possible for the most delicious flavor.

While few of our ingredients are not organic, we ensure that they are of premium quality.

We source only the highest quality ingredients to ensure you're getting the best possible experience with us.

All of our cakes contain wheat (gluten)*, dairy, and eggs. Some flavors contain nuts, and all are made in an environment where nuts are present.

**In addition to our signature cakes, we are delighted to offer gluten-free alternatives. For more information on these delightful options and pricing details, please feel free to inquire.*



ALIÉNOR

Vanilla & Latte

CATHERINE

Vanilla & Mango

CHLOÉ

Vanilla & Raspberry

MARGAUX

Vanilla, Raspberry & White Chocolate

AGATHE

Carrot cake & orange

ANNE

Chocolate & Raspberry

JEANNE

Chocolate & Mango

CAMILLE

Chocolate & Sea Salt Caramel

ISABELLE

Red Velvet

MAUD

Red Velvet & White Chocolate

SWEET TABLE

Some couples opt for a Sweet Table as part of their wedding arrangements. Our assortment of sweets is carefully crafted to perfectly complement both your wedding and the overall theme of your special day.

WE OFFER THE FOLLOWING:

Tartelettes

Cupcakes

Old Fashion Baked Donuts

Chocolate Covered Strawberries

Macarons



PRICING

For initial guidance, the following is intended as an approximate price guide. There are endless possibilities when it comes to size, designs and delivery location which can further affect the price of a cake. This will be discussed in detail during your design consultation.

CAKE & FLOWERS PARTNERSHIP

Flowers provided by your wedding florist.

One Tier
(15 to 30 persons)
from € 190

Two Tier
(40 to 60 persons)
from € 390

Three Tier
(70 to 100 persons)
from € 600

CAKE & FLOWERS BY MIMINE

Flowers included.

One Tier
(15 to 30 persons)
from € 230

Two Tier
(40 to 60 persons)
from € 450

Three Tier
(70 to 100 persons)
from € 690

SWEET TABLE

Create your own Sweet Table.

Tartelettes
€ 4.50/piece

Cupcakes
from € 3.50/piece

Donuts
from € 3.50/piece

Strawberries
€ 2/piece

Macarons
€ 2/piece

ADDITIONAL INFORMATION

1. DUMMY TIERS

A dummy tier is indistinguishable in appearance from a real tier. It is made from lightweight Styrofoam and decorated in the same way as a cake. For certain designs, dummy tiers can be effective in adding height and drama without wasting a lot of cake. For certain designs, they can also help keep the cost down, if supplemented with a "cutting cake".

2. DELIVERY

Delivery fees will be determined by the distance between your venue and our bakery in Enkhuizen. We offer delivery in a 40 km radius around Enkhuizen.

3. CAKE STANDS - CAKE TOPPERS

We can provide assistance with personalized cake toppers and cake stands. Cake stands are available for rent if your wedding venue is in Enkhuizen.

4. DEPOSITS AND BOOKING FEES

Once you have received your wedding cake sketch and quote and approved your design, a 50% deposit is required to secure your booking. The remainder of the balance is due 4 weeks before your wedding date. Six months before the wedding date, if you need to cancel your order, the deposit will not be refunded as we will turn away other orders in favor of yours. If you love our style and know you would like us to design your cake but aren't quite ready to discuss design in detail yet, you can put down a € 100 non-refundable booking fee which will secure your date. This will be deducted from your final balance.

LET'S GET STARTED



Let me guide you through an experience tailored to your desires and create a cake that symbolizes the sweet beginning of your lifelong journey together!

Laetitia.

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Photo: Chantal de Graaff Photography & Marjolijn Eggers Photography

ENKHUIZEN

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