Chocolate

White chocolate pansies on top of linzer cookies



The yellow tulip and white rose were used in her invitations. Our bride loved her sugar flowers so much she used a photo of the tulip and roses for her wedding wine labels.



An appetizer course featured Cypress Grove Humboldt Fog with Prosciutto, drizzled with lemon honey, decorated with sugar flowers & paired with Husch Anderson Valley Gewurtztraminer,



Sonoma Celebrates designed a "J Δ J" brand for ranchers Jill Δ Jim which they used for their wedding invitations, wedding wine labels and cake topper. The wine label design is taken from the bride's favorite Old Gringo cowboy boots.



Sicilian Lemon Cake





Bottom tier was a dummy cake. Bride wanted a tall cake for photos but didn't need that much cake.





Sugar Flowers & Chocolate Clay

Coordinated Design Services for Weddings & Special Events

www.SonomaCelebrates.com

Welcome!

Sonoma Celebrates serves couples planning weddings, wedding & event planners, bakeries, caterers, venues and floral designers looking for something special.



I combine my free lance graphics and photography skills with newly acquired skills in crafting sugar flowers and chocolate clay.

This work is VERY time consuming so please plan ahead. Give me a call at 707-486-9683.

Cheers!

Trene Deem



About Sugar Howers

Sugar flowers bring a distinctive look to your cake that is modern or traditional, from a dramatic "focus flower" on a minimalist cake to voluptuous displays of garlands and sparys on tradtional cakes. They have the look of bisque china, can be realistic or stylized, and colored to match the color scheme of your event. They are stunning when used for charcuterie, cheese or appetizer presentations.

As each flower petal is molded by hand, the process is slow so we ask that customers place orders 6 mos. in advance.

Pricing Guidelines:

Toppers: \$250 and up Large Focus Flower: \$250 and up

Garlands & Sprays: \$500 and up

