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Wedding Cakes & Cupcakes

Below is a list of information that I will need to know in order to help create your special cake:

The event date:

The number of guests:

- Do you require a portion for every guest or only the daytime guests?
- Do you require any spare portions (for guests that can't make it on the day)? These can be boxed up in individual cake favour boxes.
- Would you like a large display cake whilst only requiring a small number of portions? This can be done by using dummy tiers.
- Would you like a small display cake with cutting cakes kept in the back for the caterers to cut and serve with the main cake? This is usually an option for large weddings when the couple would only like a 3 tier cake for example.

Planned location/Venue:

What time will the guests be arriving at the venue?

Will the ceremony and the reception be in the same room?

Contact information for the wedding planner/venue manager:

Will the reception be indoors or outdoors?

- Cakes can not be displayed in direct sunlight and must be in an air conditioned room (especially on a warm day). Do not have the cake table positioned in front of a window as the direct sunlight can melt the cake.
- Cakes must not be put in a fridge. It dries out the sponge and when they are brought back out to room temperature they will sweat and ruin the decoration. Therefore, cakes are delivered shortly before any guests arrive (so that they don't need to be refrigerated). Your cake will be doweled and supported well so that it will not collapse. My cakes are fine to be on display for many hours (for example, an early afternoon delivery but the cake is not cut until the evening).
- The cake table must be steady enough to hold the weight of the cake and positioned on a flat surface. Please ask the events manager to check that the table doesn't wobble.

How formal will the wedding be?

- This can influence the design of the cake.

Brief description of ideas/flavours that you may have had

- Cake photos/ideas
- Shape (Round, square, hexagonal, heart shaped)
- Buttercream, Ganache or Fondant/sugarpaste iced?
- Flowers
- Colours

Do you have any colour samples/swatches?

If you have a specific colour theme to your wedding then please email me the colour being used. For example, rose gold can vary in shade. I will do my best to match the colour, but as icing is coloured by hand, it can alter over time. An exact match might not always be possible.

Do you have a floral theme?

- Fresh flowers must be suitable to place onto a cake/not poisonous!
- I use Bella Fiori for fresh flowers. Please let me know the names/colours of the flowers that you are using/would like and I will order them for the cake from Bella Fiori.

If you would prefer for me to use flowers from your chosen florist then there will

be an extra charge. I can provide you with a quote once the flowers have been discussed with your florist. I can not be held responsible if your florist doesn't provide suitable flowers on the day or forgets to leave the flowers at the venue. If in doubt, please let me source them from my florist.

- Would you like Sugar flowers on the cake instead of fresh flowers?

Would you like me to include a personalised cake topper?

I have many designs of toppers that I can email you (for example Mr & Mrs Surname). There is an added charge for handmade fondant/claydough couple figures. Prices can be quoted based on the amount of detail required.

How are you intending on serving the cake?

- **Dessert:** You will need a larger cake than what the portion size guide suggests.
- **Plated for a buffet:** Serving the cake at an evening buffet to which additional guests have been invited allows you to include people who may have missed other special moments throughout the day. Ask your caterers to plate up the cake and provide dessert forks.
- **Served as a canape:** Displaying portions of wedding cake on platters, handed out by the waiting staff at the evening reception, is a very good way of making sure that the cake isn't accidentally overlooked once the party is in full swing.
- **Served as a wedding favour:** Boxing up your cake slices for guests to collect as they leave the reception is a traditional way of serving your cake. It also means that wedding cake favours can be sent to friends and family who are unable to attend. (I can provide cake boxes which can be quoted for depending on the design required).

Make sure that your venue or caterer are prepared to box up the slices and that they understand how you want the boxes to be packed and finished. The cake will need to be wrapped in clingfilm before being boxed up.

If you have different flavours of cake within your tiers, then you can have stickers on the outside of the box indicating the flavour inside.

Would you like to hire one of my stands?

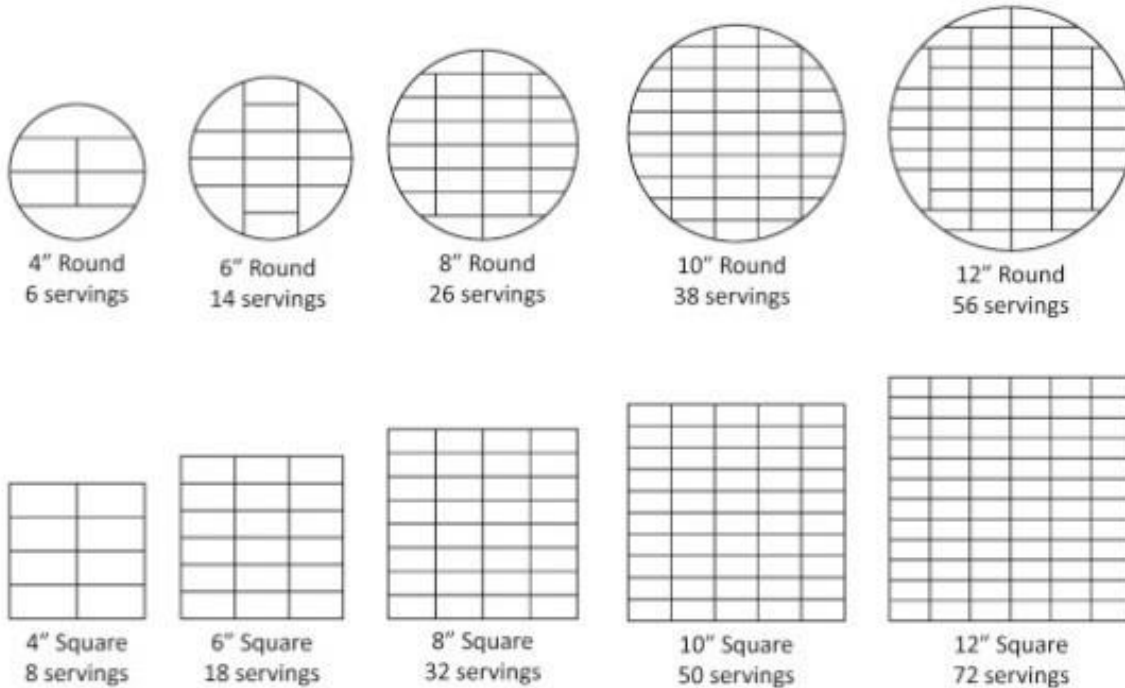
- I have over 30 different stands available for hire. Stand hire is £10 extra but includes delivery and set up. I will then return the next day to collect the stand.
The cake stand must not be removed from the venue!

Would you like any of the extras detailed below?

Cupcakes, biscuits, Paint your own cookies, a doughnut wall (with or without doughnuts) or cake push pops?

Portion size guide

Please note that the portion size guide is for finger size portions. If you would like to serve dessert size then I would suggest going for the next size up.



Estimated prices:

- **8" and 6" tiered cake:**
 - Round- Feeds 40- Buttercream iced/simple decoration- **£190**
 - Fondant iced/detailed- **£230**
 - Square- Feeds 50- Buttercream iced/simple decoration- **£240**
 - Fondant iced/detailed- **£280**
- **10" and 6" tiered cake:**
 - Round- Feeds 52- Buttercream iced/simple decoration- **£250**
 - Fondant iced/detailed- **£300**
 - Square- Feeds 58- Buttercream iced/simple decoration- **£300**
 - Fondant iced/detailed- **£350**
- **10" and 8" tiered cake:**
 - Round- Feeds 64- Buttercream iced/simple decoration- **£310**
 - Fondant iced/detailed- **£360**
 - Square- Feeds 82- Buttercream iced/simple decoration- **£390**
 - Fondant iced/detailed- **£440**

- **8” 6” and 4” tiered cake:**
Round- Feeds 46- Buttercream iced/simple decoration- **£290**
 - Fondant iced/detailed- **£350**
Square- Feeds 58- Buttercream iced/simple decoration- **£370**
 - Fondant iced/detailed- **£430**
- **10” 8” and 6” tiered cake-**
Round- Feeds 78- Buttercream iced/simple decoration- **£380**
 - Fondant iced/detailed- **£440**
Square- Feeds 100- Buttercream iced/simple decoration- **£480**
 - Fondant iced/detailed- **£540**
- **12” 10” and 8” tiered cake-**
Round- Feeds 120- Buttercream iced/simple decoration- **£570**
 -Fondant iced/detailed- **£640**
Square- Feeds 154- Buttercream iced/simple decoration- **£740**
 -Fondant iced/detailed- **£820**
- **10” 8” 6” and 4” tiered cake-**
Round- Feeds 84- Buttercream iced/simple decoration- **£440**
 - Fondant iced/detailed- **£520**
Square- Feeds 108- Buttercream iced/simple decoration- **£550**
 - Fondant iced/detailed- **£630**
- **12” 10” 8” and 6” tiered cake-**
Round- Feeds 134- Buttercream iced/simple decoration- **£700**
 - Fondant iced/detailed- **£780**
Square- Feeds 172- Buttercream iced/simple decoration- **£900**
 - Fondant iced/detailed- **£1000**
- **12” 10” 8” 6” and 4” tiered cake-**
Round- Feeds 140- Buttercream iced/simple decoration- **£740**
 - Fondant iced/detailed- **£830**
Square- Feeds 180- Buttercream iced/simple decoration- **£950**
 - Fondant iced/detailed- **£1050**
- 6” round cutting cakes or a Giant cupcake- **£80**
- Cupcakes- **£3 each** for buttercream deco **or £4 each** for handmade deco
- Biscuits- **£3.50** each unwrapped or **£4 each** individually wrapped.
- Paint your own cookies- **£4.50** each (to included a personalised tag).
- Mini loaves- any of the cake flavours- **£4.80 each**

- Cake push pops- **£2.50 each** (minimum order of 10). They come with personalised stickers on them (for example Mr & Mrs Surname).
- Cake push pop display stand & push pops- holds 12- **£35**
 - holds 16- **£45**
 - holds 24- **£65**
- Doughnut walls: **Please make sure that a table is provided for the wall to be placed onto.**
 - Wooden “Doughnut mind if I do” table display stand- **holds 72**
 Stand hire- £50
 Stand hire & doughnuts- £190
 - Wooden "Doughnut mind if I do" table display stand- **holds 30**
 Stand hire- £50
 Stand hire & doughnuts- £85
 - Clear acrylic “Treat yourself” table display stand- **holds 24**
 Stand hire- £30
 Stand hire & doughnuts- £68
- Personalised doughnut bags-Prices can be quoted based on the design and quantity.
- Personalised acrylic cake menu stand- **£15-£20** depending on the design.
- Traditional fruit cakes- **4”- £15 extra**
 6”- £30 extra
 8”- £60 extra
 10”- £90 extra
 12”- £120 extra

Cupcake flavours

- Vanilla
- Vanilla filled with jam
- Vanilla and sultana
- Vanilla and cranberry
- 99' flake
- Fig and vanilla
- Orange iced fig and vanilla
- Fig and vanilla with honey buttercream
- Ginger iced fig and vanilla
- Spiced ginger
- Jammy dodger
- Custard Cream
- Red velvet
- Nutella
- Chocolate
- Chocolate truffle

- Triple chocolate
- Chocolate chip
- Crunchie
- After Eight
- Mint Aero
- Maltesers
- Cream Egg (Only at Easter)
- Mini Egg (Only at Easter)
- Ferrero Rocher
- Snickers
- Mars Bar
- Rolo
- Dairy Milk
- Reece's Peanut butter
- Chocolate chip and cherry
- Choc orange chip
- Black forest gateau
- Rocky road
- Chocolate and pear
- Bounty
- White chocolate and coconut
- Jaffa Cake
- Chocolate and Guinness
- Chocolate and Ginger
- Cherry bakewell
- Cherry sundae
- Chocolate and prune
- Chocolate and blueberry
- Chocolate brownie
- Chocolate and Marshmallow
- Chocolate and passion fruit
- Milky bar
- White chocolate and strawberry
- White choc and raspberry
- White choc with Jersey cream fudge
- White chocolate and cranberry
- Chocolate and chilli
- White choc and chilli

- White chocolate and macadamia nut
- White choc and apricot
- White choc and almond
- Chocolate hazelnut
- Kinder Bueno
- Lemon
- Lemon and raspberry
- Lemon and cranberry
- Lemon and Elderflower
- Lemon and poppy seed
- Fresh Lime
- Lime & coconut
- Carrot
- Carrot and orange
- Carrot and walnut
- Honey drizzle
- Fruit and nut
- Chocolate toffee
- Strawberries and cream (variations: strawberries and white choc, strawberries and honey, strawberries and lime)
- Strawberry cheesecake
- Strawberry and champagne
- Eton Mess
- Banana
- Banana and chocolate
- Banoffee
- Banana and pecan
- Banana and peanut butter
- Banana and salted caramel
- Cranberry
- Cranberry and orange
- Cranberry, orange and macadamia nut
- Peaches and cream
- Coconut and pineapple
- Coconut and cherry
- Tiramisu
- Mocha
- Double choc Mocha

- Mocha and walnut (variations: coffee walnut and orange, Irish cream and walnut, choc chip and walnut)
- Caramel
- Salted Caramel
- Boston cream- A moist vanilla sponge filled with custard and topped with a rich chocolate frosting.
- Coffee
- Lattee
- Cappuccino
- Apple and walnut
- Marbled- chocolate and vanilla mixed together
- Lemon with crumbled meringue
- Plum
- Raspberry trifle
- Raspberry and coconut
- Raspberry Ripple
- Cola
- Apple crumble
- Sticky toffee
- Beetroot and chocolate
- Christmas- cupcake version of a Christmas cake
- Candy cane (peppermint)
- Eggnog
- Gingerbread
- Chocolate orange (variations: choc orange marshmallow centred, choc orange and vanilla custard, white choc and vanilla)
- Baileys
- Guinness cupcakes with creme cheese frosting
- Chocolate and coffee cupcakes with baileys buttercream
- Vanilla with hazelnut chocolate
- Fudge
- Peanut butter
- Peanut butter and jam
- Rum and raisin
- Malibu and pineapple
- Apple sauce and cinnamon
- Apple sauce and pear
- Apple sauce and caramel

- Apple sauce and brandy drizzle
- Poppy seed cupcakes with lemon drizzle
- Poppy seed cupcakes with orange and lemon drizzle
- Poppy seed and blueberry cupcakes with lime drizzle
- Poppy seed and cranberry cupcakes with lemon drizzle
- Almond
- Almond and cherry cupcakes
- Fennel cupcakes- lightly crushed fennel seeds give this cupcake a sweet liquorice flavour.
- Fennel and orange
- Fennel and almond
- Liquorice and blackcurrant
- Rhubarb
- Rhubarb and ginger
- Rhubarb and cinnamon
- Rhubarb and custard
- Sultana, rhubarb and ginger
- Sultana and mint choc
- Almond and Amaretto
- Hazelnut and Kahlua
- Pecan brownie cupcakes
- Maple and pecan
- Dalmatian brownie cupcakes- white choc chips and plain choc chips
- Choc fudge iced brownie cupcakes
- Smarties
- Cookies and Cream
- Mango and passion fruit
- Mango, Raspberry & coconut
- Sea breeze- Grapefruit and cranberries
- Frosted berry
- Fudge and raisin
- Butterscotch
- Neapolitan
- Mini Doughnut cupcakes
- Strawberry milkshake
- Banana milkshake
- Sangria
- Bubblegum

- Lotus Biscoff
- Tequila Rose
- Daim Bar

Cake push up pops

- Chocolate with chocolate buttercream
- Chocolate orange with chocolate orange buttercream
- Vanilla sponge with vanilla buttercream and strawberry jam
- Vanilla sponge with vanilla buttercream and raspberry jam
- Lemon sponge with lemon buttercream
- Lemon & Poppy seed with lemon buttercream and lemon curd
- Orange sponge with vanilla buttercream
- Red velvet with either vanilla buttercream or chocolate buttercream
- Tiramisu
- Carrot cake with vanilla buttercream
- Ginger sponge with vanilla buttercream
- Salted caramel with salted caramel buttercream and sauce
- Lotus Biscoff with biscoff buttercream
- Half chocolate/half vanilla
- After 8
- Reeces peanut butter
- White chocolate
- White chocolate and raspberry
- Rolo
- Cookies & cream

Cake flavours

- **Vanilla sponge with vanilla buttercream and Strawberry jam.**
- **Chocolate cake**
- **Chocolate marble cake**
- **Half choc half vanilla cake-** alternating layers of 2 choc and 2 vanilla sponges, 2 layers with choc buttercream, 2 layers with vanilla buttercream
- **Chocolate orange marble cake-** chocolate marble cake with grated rind and juice of one organic orange

- **Mint choc cake (after 8 cake)**
- **Chocolate brownie cake**
- **Salted caramel cake**
- **Salted caramel chocolate cake**
- **Reece's peanut butter cake (chocolate cake with peanut butter buttercream)**
- **Red velvet cake with vanilla buttercream**
- **Lemon cake**
- **Lemon poppy seed cake**
- **Orange and lemon cake**
- **Lemon curd cake**
- **Lemon Limoncello cake**
- **Lemon and passionfruit**
- **Hazelnut and lemon cake**
- **Milkybar sponge (white chocolate)**
- **Coffee cake**
- **Coffee & Walnut cake**
- **Mocha cake**
- **White chocolate cappuccino cake**
- **Almond cake**
- **Cherry- halved glace cherries**
- **Raspberry sponge cake**
- **Raspberry and peach cake**
- **Lime sponge cake**
- **Lime & coconut cake**
- **White chocolate and lime sponge cake**
- **Summer berry**
- **Caramel cake**
- **Peanut butter and Jelly cake**
- **Banana cake**
- **Banana fudge layer cake**
- **Banana pecan cake**
- **Banoffee cake**
- **Carrot cake**
- **Carrot and ginger cake**
- **Cookies and cream**
- **Orange and white chocolate cake**
- **Chocolate Guinness cake (£5 extra)**
- **Chocolate and Merlot cake (red wine) (£5 extra)**
- **Maple and Pecan layer cake**

- **Spiced Apple cake**
- **Honey and pear cake**
- **Hazelnut and chocolate cake**
- **Spiced ginger cake**
- **Orange Marmalade cake**
- **Prune and chocolate orange cake**
- **Apple cake**
- **Apple and Cinnamon cake**
- **Apple and Blueberry cake**
- **Apricot yogurt cake**
- **Pear and Ginger**
- **Plum Cake**
- **Cider Apple cake (£5 extra)**
- **Almond and Apricot cake**
- **Blackcurrant cake**
- **Cherry Almond cake**
- **Amaretto cherry sponge cake (£5 extra)**
- **Strawberry and white chocolate cake**
- **Strawberry Cake (vanilla sponge with chopped strawberries, or strawberry flavoured sponge)**
- **Coconut cake**
- **Coconut and pineapple cake**
- **Pistachio and Cranberry cake**
- **Rhubarb cake**
- **Spiced pecan, apple and cranberry cake**
- **White chocolate passion fruit cake**
- **Baileys cake**
- **Honey, spice and orange cake**
- **Butterscotch walnut cake**
- **Orange and Almond cake**
- **Sticky toffee cake**
- **Dark chocolate stem ginger cake**
- **Pear and Almond cake**
- **Lotus biscoff cake**
- **Gin & Tonic cake**
- **Tequila Rose cake**

Buttercream flavours

- **Vanilla**
- **Chocolate**
- **Orange or Lemon curd**
- **Coffee**
- **Mocha**
- **Raspberry**
- **Strawberry**
- **Almond**
- **Cream cheese flavour**
- **Ginger**
- **Marshmallow icing**
- **Coconut**
- **Rhubarb**
- **Nutella**
- **Maple syrup**
- **Caramel**
- **Salted caramel**
- **Milkybar/White chocolate**
- **Lemon**
- **Orange**
- **Lime**
- **Banana**
- **Peanut butter**
- **Butterscotch**
- **Chocolate orange**
- **Mint choc**
- **Peppermint**
- **Bubblegum**
- **Passion fruit**
- **Oreo**
- **Biscoff**
- **Gin and Tonic**
- **Tequila Rose**
- **Rum**
- **Candycane (white mint)**
- **Pistachio**
- **Buttercream with alcohol in will be £3 extra per cake or per 12 cupcakes**

- I will email you with a quote with a clear breakdown of which costs apply to which area.
- **A £50 deposit will be required to secure your booking place.** This is non-refundable but will be deducted from your final costs. Don't worry if you don't know what size cake you need, design, flavours etc. These can all be discussed closer to the time. (Details of how to pay the deposit can be found on my Ts&Cs)
- **The final payment is due no later than 1 week before the wedding date.** Payments can be made earlier if you wish (I will provide a receipt of payment).
- If payment is not received by the deadline then this will result in your order being cancelled.