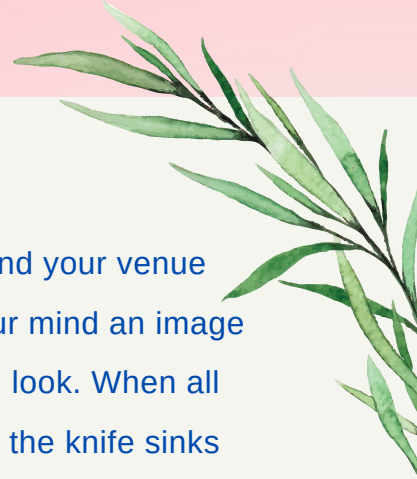


Planning Your Dream Wedding Cake



You've set a date and your venue is booked. You have in your mind an image of how your dream day will look. When all eyes are upon you both as the knife sinks through the layers of icing and soft sponge of your stunning cake. But how do you go about ordering this centre-piece?



Your first step is to have a brief discussion with me to discuss your plans so far. Ideally this will be during a phone call, or if we've had a chat at a wedding fayre we can continue via email.

Great news! you've found your cake designer! A £75 deposit secures your date in my diary. I only accept one wedding cake per day and a maximum of two per week so that I can give you my undivided attention to ensure everything is perfect and stress-free for you.



Your design consultation and cake tasting appointment is where we can iron out all of those important details. I like to hold these 6-9 months before your big day, meeting either in my studio or at your venue we can chat over a pot of tea about your theme, dreams and any design ideas you might already have. You can choose up to 3 flavours of cake to enjoy either at this meeting, or to take away and enjoy later.

During our consultation I will have sketched a rough draft of your ideas, so you can see for yourselves what it will look like. My couples love this part, the excitement at seeing dreams coming to life before their eyes. We can discuss how the design might affect the initial quote I gave you, I can suggest alternatives where necessary to help keep within your budget.

Our wedding
cake tasted
amazing!
We even
ate it for
breakfast



Your design is set, you know what your cake will look like. After our meeting I will draw up your design neatly and email you a copy with the final amount due. This balance is due one month before your wedding.

Your wedding day should be a day free from stress and worry. A day to really enjoy celebrating your love for each other surrounded by family and friends.

Which is why I will liaise with your venue, wedding planner and florist as necessary in the weeks leading up to your special day to ensure that any stands, decorations and flowers needed for your cake are organised well in advance, and arrange to set up your cake in good time ready for your arrival.

The memories of your wonderful wedding cake will be something you will always treasure. There is never a more special moment than when you cut your beautiful cake and catch each other's eye - yes this is real! Yes, we did it! and Wow! What a moment!



Get in touch to start planning your dream cake today
enquiries.bakercake@gmail.com 07563 628310





Flavour Menu

Classic Selection

Classic Vanilla

Light vanilla bean sponge layered with my signature white chocolate buttercream and homemade strawberry conserve

Chocolate Fudge

Rich chocolate sponge layered with an indulgent chocolate fudge icing

Zesty Lemon

Zesty lemon sponge layered with my signature white chocolate buttercream and homemade lemon curd

Coffee Cake

Light, fluffy coffee sponge layered with a creamy coffee buttercream

Coconut Cake

Soft coconut sponge layered with a coconut buttercream

Premium Selection

Lemon & Elderflower

Zesty lemon sponge layered with elderflower buttercream and homemade lemon curd

Spiced Carrot

A deliciously moist sponge packed with carrots and warm spices layered with a citrus buttercream

White Chocolate & Raspberry

A light vanilla bean sponge marbled with raspberry coulis, layered with a white chocolate buttercream and homemade raspberry conserve

Gingerbread

Sweet, sticky and packed full of stem ginger. Layered with a brown sugar and cinnamon buttercream

Banoffee

Soft sponge packed full of banana, layered with a toffee buttercream

Sticky Toffee

Always a favourite dessert, the lightly spiced, fruity sponge is layered with a rich toffee buttercream

Deluxe

Rich Fruit

Made to a traditional recipe passed down through generations of the Baker family, packed full of juicy fruit, matured for a minimum of three months, regularly soaked in Brandy before being encased in luxury almond paste and fondant icing. Nut and alcohol free versions can be made on request

Special Diets

Please talk to me about the different options available to cater to your dietary requirements. Please note, that whilst I can bake to a "free from" recipe, my kitchen regularly handles many allergens so may be unsuitable for those with severe reactions.

Happy to mix and match cake flavours, icings and jams. Talk to me about your preferences

Price Guide



These prices are a starting point for a simple iced cake. Additions such as sugar flowers, models, lace, fresh fruit, and textured tiers will incur an additional cost.

- Two Tier (to serve 36*) from £260
- Small Three Tier (to serve 70*) from £360
- Standard Three Tier (to serve 124*) from £425
- Four Tier (to serve 130*) from £485
- Large Four Tier (to serve 205*) from £580

Cupcakes, biscuits, dessert tables, and favours can all be made to compliment your cake and theme. Please get in touch for a quote.
Delivery and set up is included with all wedding cake orders.



I usually advise 1" x 1" portions (my cakes are typically 4"-5" high) and find that this is a nice size to serve after a meal. If you are planning to serve your cake as dessert, or if you know that your friends and family will enjoy a larger slice, we can adjust the portion sizes and quote accordingly.

I don't offer dummy tiers due to the impact the polystyrene they are made from has on the environment, however I do have a number of alternatives to help achieve both the aesthetic you want and the number of portions you need.

