



# A Guide To Your Perfect Wedding Cake

# A SPECIAL CAKE FOR YOUR SPECIAL DAY

We make bespoke wedding cakes that are modern, elegant, and of course taste delicious!

Each cake is designed from scratch and tailored specifically to your needs. Our cakes are all showstoppers and will certainly catch your guests eye!

All our cakes are baked from scratch and we use only the finest of ingredients from free range eggs to the finest Belgian white chocolate. All of our cakes are coated with a layer of white chocolate buttercream to help achieve that flawless finish and sharp edge look.

As part of our service we will liaise with your wedding co-ordinator to deliver & set up your cake on the morning of the wedding so that everything is taken care of for you

We understand it might seem a daunting process but this guide should hopefully answer any questions you might have. We've created a step by step process to help guide you through from booking, to design, to prices & flavours.







## STEP 1: BOOK YOUR DATE

In order to ensure your cake is given the attention it deserves, we only book a limited amount of wedding cakes per week. This means that peak summer months fill up fast and therefore it's advisable to book your date with us as soon as possible. You can book with us any time after you have booked and confirmed your venue

You don't need to know your design or even your colour scheme at this point as we will do a design consultation to sort all this out around 6 months before the actual wedding day.

Your wedding date can be secured into our diary with a £100 deposit

Drop us an email now to [bakemycake1@outlook.com](mailto:bakemycake1@outlook.com) book your date into our diary

## STEP 2: THE DESIGN CONSULTATION

Around 6 months before the wedding, we'll meet for a face to face design consultation. This will last approximately 1hr and I will gather information from you on your colour scheme, number of guests etc. Its helpful if you can bring samples of invitations, swatches of fabric from bridesmaid dresses, pictures of flowers etc so I can get a feel for your ideas

We'll talk over your ideas for a cake and Ill advise you on what might work well and do a rough sketch of our ideas.

## STEP 3: CHOOSING YOUR FLAVOURS

Now this is the part the groom usually enjoys the most about your wedding planning!

As part of your booking with me, you'll receive a complimentary box of cake samples to take home after your design consultation so that you can decide which flavours you would like to have on each tier of your cake

The current taster boxes include the following flavours....

Classic Victoria sponge  
Almond and Orange  
Chocolate and raspberry  
Vanilla and salted caramel peanuts  
Lemon and poppyseed

We also offer a range of vegan and gluten free cakes.

## STEP 4: PAYMENT & PRICES

As our cakes are bespoke, an exact price is difficult to give until a design has been chosen. However, as a guide we have a starting price for each size cake. This is intended as a guide only. We are more than happy to guide you with a design if you have a set budget in mind that you would like to stick to. Please just let us know.

We recommend that you cater for at least three quarters of your total guests.

Short cakes:

2 tier to feed 40 start from £155  
2 tier to feed 55 start from 180£  
3 tier to feed 95 start from 300£  
3 tier to feed 120 start from 360£

Tall cakes:

2 tier to feed 55 start from £180  
2 tier to feed 60-70 start from 220£  
3 tier to feed 110 start from £320  
3 tier to feed 150 start from £380

The prices above are for a plain iced cake with simple detail.

Intricate details like sugar flowers, ruffles etc will add to your cost. These are our most popular sized cakes but other sizes are available and can be discussed at your design consultation

The portion sizes above are based on our standard height cakes which will give a portion size of approx 1"x1"x5"

Full payment is required one month before your wedding date .





## OTHER USEFUL INFORMATION

We now offer a range of different sweet treats such as shortbread cookies, macarons & a variety of mini cakes that can be used as part of a styled desert table or as favours for your guests.

Previous clients have loved our personalised cookies that can be used as place names & favours!



## ABOUT YOUR CAKE DESIGNER

I'm Kat and I live with my partner and daughter in Coldstream, Scottish Borders . I understand how stressful planning a wedding can be and this is why I like to make the cake ordering process as simple as possible for you

From start to finish I'll be on hand to answer any question you have about ordering a cake with me. Im always available via email or telephone and I love hearing about all your plans! I like to work closely with my couples to really get to know you and understand your visions so that I can really create you something spectacular for your big day .

I hope this guide has been helpful and would love to hear from you. Please feel free to email me at [bakemycake1@outlook.com](mailto:bakemycake1@outlook.com)

Kat

[www.bake-my-cake.co.uk](http://www.bake-my-cake.co.uk)

