

A close-up photograph of a three-tiered wedding cake. The cake is covered in smooth, white frosting. It is decorated with several pink roses of varying sizes, particularly on the middle and bottom tiers. The background is a plain, light-colored wall.

# Wedding Cakes

by Marnie's Cakes



*Hello*

Congratulations on your engagement! Planning a wedding is such an exciting time, and choosing a vendor for your special day is a hard yet fun decision! Reading this means you've taken one step towards deciding who should make your cake and what it should look like. Thank you so much for considering Marnie's Cakes for your big day. Please feel free to have a look through this brochure to get an idea of what to expect, how to book, and maybe feel a bit inspired as well.

I'm looking forward to hearing from you!

*Marnie x*



# Ordering Process

## Initial Consultation

Once you reach out, I will discuss the cake details with you. This conversation will cover initial ideas for your design and flavor, as well as whether you need a TasterBox.

Throughout this process, I will create a collage of design ideas for you until both parties agree on the design and aesthetic for the wedding.

After finalising the design and flavours, I will provide a personalised quote that reflects the cake's flavour, size, and design.

## Securing your Date

Once the quote has been accepted, I will send an invoice that includes instructions for paying a 20% deposit to secure your chosen date.

I can reserve the selected date for up to two weeks until the deposit is paid. If the deposit is not received within this timeframe, the date will become available to other couples. However, if the deposit is received during the two-week period, the date will be confirmed, and I will send a booking confirmation.

## Final Checks & Delivery

About a month prior to the wedding, I will reach out to the couple to discuss their vision for the cake. She will inquire whether their design and flavor preferences have changed or remained consistent. Should the couple wish to make adjustments to either the design or flavor, the previously established price may be affected.

In addition, I will coordinate with the venue ahead of the big day to arrange for the cake delivery and setup.

# Size options



Single Tier

Perfect for that small  
intimate wedding



Two Tier

For the medium sized  
wedding party



Three Tier

For all the big celebrations

Want something a little more bespoke? Don't worry, custom sizes, fake tiers and extra height can be added to any cake





# Flavours Recommendations

## Classic Victoria

Vanilla Sponge with a vanilla buttercream and homemade raspberry conserve filling

## Triple Chocolate

Milk chocolate Sponge with white chocolate buttercream and nutella filling

## Orange and Biscoff

Orange Sponge with Biscoff buttercream filling

## Chocolate and Caramel

Milk Chocolate Sponge with homemade caramel filling and vanilla buttercream

## Kinder Delight

Milk Chocolate Sponge with Kinder Chocolate buttercream and Hazelnut filling

## Lemon and Raspberry

Vanilla Sponge with raspberry conserve filling and lemon buttercream

## Zesty Lemon

Lemon Sponge with vanilla buttercream and lemon curd filling

## Cookie Butter Dram

Vanilla Sponge with Biscoff buttercream and biscoff filling

## White Chocolate and Raspberry

Vanilla Sponge, white chocolate buttercream and raspberry compote filling

## Sweet Apple

Vanilla Sponge, vanilla buttercream and homemade apple filling

## Taste of Orient

Vanilla and Cardamon spiced sponge with rosewater flavoured buttercream

# Portion Guide

Every Wedding has different needs of dessert/cake. Depending on your amount of guest and wedding breakfast menu you might only want smaller portions or less than the amount of guests you have attending your wedding.

If you have a dessert with your wedding breakfast meal or if you have opted for a different type of dessert table then you might need less portions than number of guests invited.

Every cake can be tailored to your needs and all the details can be discussed during the initial consultation before the quote is given, to ensure we get your vision right.





# Extras

## Taster Box

Try up to 6 flavour combinations in Form of cupcakes: £45

## Matching Cupcakes

Stretch the numbers of your portions with cupcakes that match your theme or your cake £45 (per dozen)

## Wedding Favours

Wow your guests with delicious favours that they can eat up to 3 days after the wedding

- Bespoke fondant decorated sugar cookies £4.50\*
- Bespoke Cake Pops £4.00\*

\*price per item

# Get in touch

-  [mariam.m@marniescakes.co.uk](mailto:mariam.m@marniescakes.co.uk)
-  [www.marniescakes.co.uk](http://www.marniescakes.co.uk)
-  [@marniescakes](https://www.instagram.com/@marniescakes)
-  [Marnie's Cakes](https://www.facebook.com/MarniesCakes)

