

# Wedding Cake Guide

*The  
Spences*



# Welcome & Bemvindo



Welcome to Kelly's Kitchen Wedding Cake Guide.

We are a family run bakery based in Hertfordshire (where our Pink Cake & Coffee Shop is located) & Cambridgeshire (where our Commercial Bakery is located).

We specialise in Buttercream or Belgian White Chocolate Ganache covered Wedding Cakes. Full of flavour and designed bespoke for you both.

With a high level of finishing and usually, but not always, dressed with fresh florals.



# The Consultation



After you've booked your Venue, the next step is to book a Consultation with your Wedding Cake Designer.

Our Consultations take place at our Cambridgeshire Bakery, so you can see where your cake will be made.

You will both receive four cake tasting pots each, a complimentary Hot Numbers Coffee and some Belgian Chocolate Brownie Bites.

Consultations are £50 per couple. We can also conduct these on Zoom and post your pots free of charge.

Prior to the meeting, you'll receive a link to fill out a questionnaire so we can find out about you both and your vision for your Wedding.

**Please note; unfortunately we cannot cater for allergies or intolerances due to the open plan layout of our Bakery. We also do not make fondant covered cakes, semi naked cakes, fondant figures or sugar flowers. We can source personalised toppers for your cake if required.**

At the Consultation, Kelly will sketch out designs for your cake, which you'll refine together. With the aim that the final design is your dream cake!

Following the meeting (usually the same day) you'll receive your personalised quotation. If you're happy to accept you can go ahead and settle the £100 and your cake will be booked in.

The four flavours you will try include:

- Zesty Lemon with hand made Lemon Curd
- Belgian Chocolate Fudge
- Victoria Sponge
- Belgian White Chocolate & Raspberry

We have a wide range of flavours available (see 'Flavours' page) and can supply additional tasting pots for an extra charge.

# Pricing Guide



Although every cake is bespoke and therefore individually quoted, we know it is helpful to understand pricing when planning your Wedding Cake.

We will provide you with a quotation including full breakdown after the Consultation, however below are some guideline prices for your information.

2 tier cake from £480

3 tier cake from £685

4 tier cake from £890

This excludes delivery and set up charge (starting from £65). We do not offer single tier wedding cakes for delivery and set up unless part of a Dessert Table Package- however please contact us if you'd like to order a single tier cake to collect.



We are pleased to offer our Signature Range of Wedding Cakes for 2027.

Please see next page for more details.





Signature Wedding Cake Range

# Signature Wedding Cake Range



We understand when planning your Wedding costs can accumulate quickly. We are therefore delighted to offer our Signature Range of Wedding Cakes.

This is a set design (see above image, hand textured buttercream as shown dressed with fresh florals) and it is available as a 2 tier cake in 2 different sizes. Due to it being designed already for you, a Consultation is not required, allowing you to save a further £50.

The cost of the cake includes one set of tasting pots to share, which you can collect from our Cambridgeshire Bakery via prior arrangement. All liaison is completed via email to allow us to offer this at a lower cost.

Medium - 7 inch & 5 inch - £470  
(serves approx 54)

Large - 8 inch & 6 inch - £525  
(serves approx 72)

  
Please note this does not include delivery and set up charge which depends on the location of the venue. This starts from £65.



Dessert Tables & Favours

# Dessert Tables & Favours

If you're looking for an alternative option to a Wedding Cake, we also offer Dessert Tables.

These are made up from the artisan bakes we freshly bake for our Cake & Coffee Shop.

Our menu changes every week and all of our bakes are made by us from scratch using the Finest Belgian Chocolate and local free range eggs.

You can customise your Dessert Table with any of the below:

**Pasteis de Nata (Portuguese Custard Tarts), Cookie Pies, Belgian Chocolate Brownies & Blondies, Cupcakes, Mini Cakes, Old School Sponge, Cookies, Cinnamon Rolls, Tres Leches (if kept refrigerated until the evening) and many more.**

You can even tell us your favourite chocolate bar and we'll make you your own personalised Cookie Pie!

Dessert Table Packages start from £375 (excluding delivery and set up charge). Please contact us for a personalised quotation.

*Personalised Sugar Cookies, Cupcakes or Brownie Bite Bags also available from £4 each.*



# Testimonials



Working with Kelly was incredible, very clearly went through the design process, drew us what she thought we wanted, allowed us to make tweaks, and this perfectly translated onto what we had as a cake on the day. The cake tasted incredible, with so many compliments from everyone at the wedding. We had brownies as well, which were just as incredible, and helped add to a lovely variety of snacks for our wedding day!

It was also amazing being able to go into the local shops over the last few months, being recognised and being able to talk to David about how excited we were too just added to the experience and made us feel really valued.

From start to end, Kelly and her team made every effort to make our experience personal and special. With regular email updates on our cake and its production, a lovely kind pre-wedding email to wish us well, and a post-wedding email to hope our day was all we wished for, shows how Kelly goes that extra mile. Our cake was stunning, and all our guests commented on how amazing it looked and tasted. We are still enjoying slices that we had left stored in our freezer. We can not recommend Kelly and her team enough and will continue to be regular customers. Thank you Kelly for our beautiful wedding cake.



# Testimonials



We had the absolute best experience with our wedding cake from Kelly's Kitchen.

We had thorough and detailed consultation at the Royston shop. Kelly was so patient and listened attentively to exactly what we wanted whilst also making her own suggestions. You can really tell that Kelly is so passionate about wedding cakes. We got to taste a variety of different flavours and bought some brownies and cookies from the counter using the voucher we were given. We also had some Prosecco! It is such a nice touch that on our wedding day we were given the original sketch of our wedding cake to keep!

The design of our cake was beautiful. Exactly what we wanted and executed perfectly. Thank you for including our little figure of our dog, Ronnie! Our guests loved it! Everyone commented on how delicious the cake was. We had 3 different flavours (vanilla with real strawberry pieces, white chocolate and raspberry and zesty lemon) and they were all equally amazing.

Thank you so so much. Kelly, you are an absolute dream supplier and we would not hesitate to recommend you.

# Timeline



## One Year

As soon as you have booked your venue do contact us to check availability and book a Consultation (we can often accommodate dates under a year in advance)

## 6 Weeks

Kelly will be in touch to run through all of the details. This is when you sign off your design and flavours and we finalise everything. This is also when your final payment is due.

## 6 Months

Your Consultation date will arrive. Come along to our bakery and try 4 tasting pots each, Hot Numbers Coffee and Brownie Bites, while Kelly sketches designs for your cake.

## On The Day

Kelly will hand deliver and set up the cake, adding florals if required. Kelly will 'handover' with the venue and provide them with a gift bag too (please ask for more details).

## After your Wedding Day

We will be in touch to make sure you were happy with your cake. Feedback is really important to us, so if you're able to fill out our feedback form, we'll gift you two free cupcakes from our shop around your first anniversary (just pop in and provide your names to claim)

# Flavours



## Vanilla

Vanilla sponge with raspberry or strawberry conserve and vanilla buttercream. We also offer vanilla with Hertfordshire strawberry pieces (please note the cake will need to be consumed by the next day if fresh fruit is used).

## Zesty Lemon

A light lemon sponge with zesty lemon buttercream with the option of a layer of home made lemon curd.

## Red Velvet

Red Velvet is a cross between a vanilla and chocolate cake with that deep red crumb. We use either white chocolate or vanilla buttercream (cream cheese icing is unfortunately not possible as this needs to be kept refrigerated at all times - which is not possible for a wedding cake)

## Chocolate Fudge

A rich Belgian chocolate fudge cake with a lighter chocolate buttercream to balance. A variety of fillings can also be added such as raspberry, hand made caramel or salted caramel or crushed Oreos.

## Carrot Cake

A delightfully light carrot cake with walnuts which can be made with or without sultanas. With a vanilla or zesty orange buttercream.

## Biscoff

A caramel flavoured sponge with a layer of Biscoff buttercream with an optional layer of Biscoff and crushed Lotus biscuits.

## White Chocolate & Raspberry

A vanilla sponge with a Belgian White Chocolate buttercream with a raspberry conserve layer.

## Pistachio & Raspberry

A vanilla sponge with pistachios baked inside paired with a pistachio buttercream with a raspberry conserve layer.

## Baileys & Chocolate

A rich Belgian Chocolate fudge cake with a Baileys buttercream - perfect for Winter celebrations.

## Espresso & Walnut

A coffee & walnut Sponge with espresso buttercream - we use Hot Numbers freshly brewed espresso from our coffee shop to make this.

## Sticky Toffee

A sticky toffee Sponge made with dates and ginger, paired with a caramel flavoured buttercream.

# Recommended Supplier



We are so grateful to be recommended by the following venues:

*South Farm  
Gandon Manor  
Milling Barn  
The Barn at Alswick  
Burloces Hall  
The Gheene Mill*

We also deliver Wedding Cakes to any venues in Hertfordshire, Cambridgeshire and some parts of Essex. If your venue is further afield please contact us to discuss.

# About Us

We are a British & Portuguese family run business. Kelly grew up in the UK, learning to bake with her Grandmother and Mother. David was born in Venezuela and raised on the Portuguese Island of Madeira. We have two children and we live in Hertfordshire.

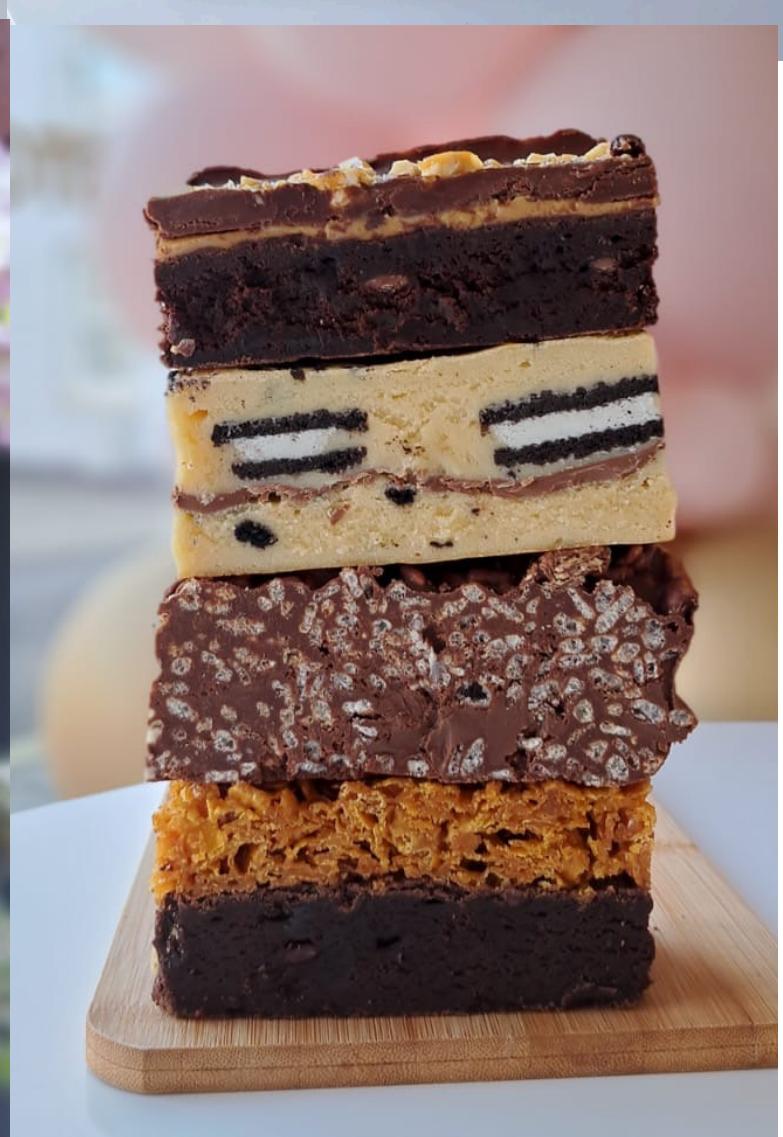


We are huge foodies and are so passionate about flavour combinations and fresh bakes. We have a shop in Royston, Herts which is open at the weekends. We serve Hot Numbers Coffee and indulgent treats made by us and our small team of bakers from scratch every week. Many of our recipes have been handed down through generations.

We also have a Commercial Bakery in Bassingbourn, Cambridgeshire. This is where everything is baked for the shop, and our Wedding Cakes and Celebration Cakes too.

We also have a small 'Pop Up' shop in the second room at the Bakery for the residents of the village. Both the Shop & The Bakery have a level 5 rating with Environmental Health.







To find out more please contact us via the form on our website with your date and venue.

Or email:  
[info@kellyscakekitchen.co.uk](mailto:info@kellyscakekitchen.co.uk)

