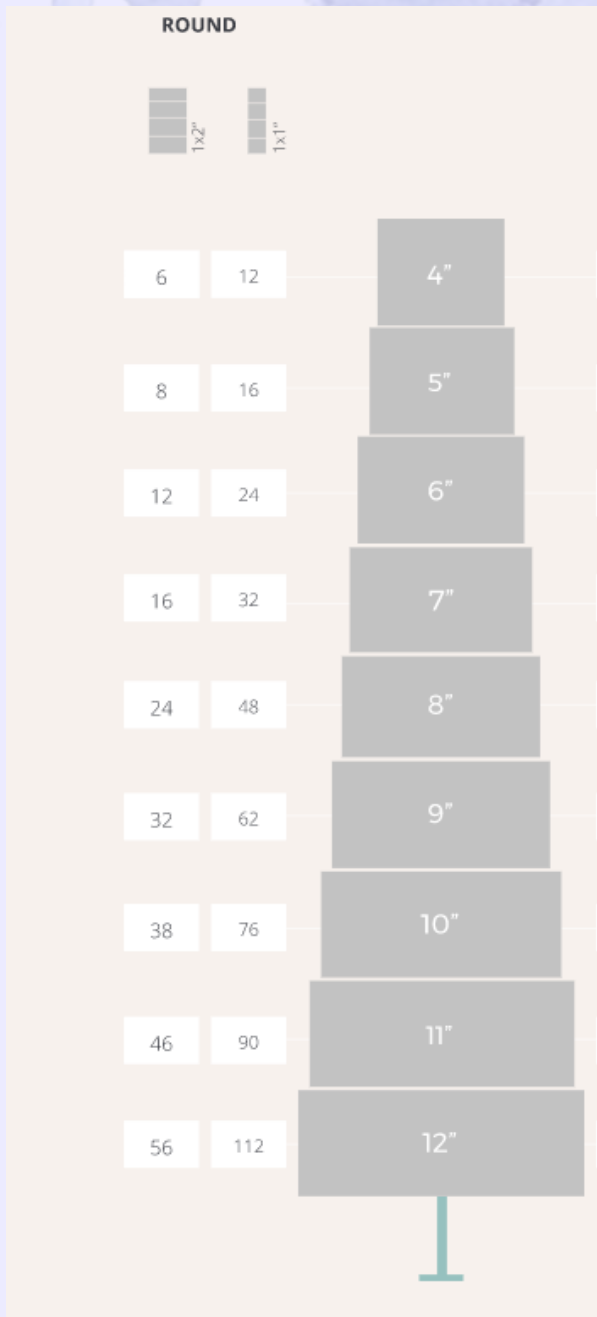


Wedding Cakes at 108

We have had the privilege of making several wedding cakes and I always feel so honoured that I have been considered to be part of your special day. From the cake tasting consultation (the best bit!) right through to delivery and set up on the day, I will always make sure that your cake fits in exactly with your requirements.



Sizes



The size of your cake will be determined by the number of guests you will be having and whether the cake will be your dessert course. The size of each slice for dessert will be cut to the size 1"x2"x5". If served as part of the evening buffet, each slice will be cut to finger size (1"x1"x5"). The chart shows the quantity of finger or dessert slices which may be cut from each tier, for standard round cakes.

The most popular cake size I make is 6/8/10" as the slices can be cut horizontally too as each tier is 4 layers tall. It feeds 100 guests comfortably and is well balanced proportionally.

Flavours

At your tasting, you can choose up to five flavours for your sharing platter. These are our current flavours, but we can always work with you if you have something in mind. Each tier can be a different flavour and where possible, can be tailored to dietary requirements too.

Vanilla sponge with vanilla buttercream & raspberry conserve

Zesty lemon with lemon buttercream & curd

Chocolate with chocolate or chocolate orange buttercream

White chocolate & raspberry

Lemon & elderflower

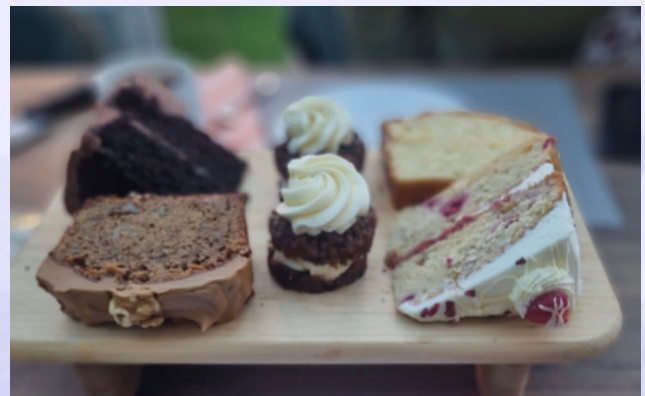
Cookies & cream

Salted caramel

Coffee & walnut

Biscoff

Carrot



Flowers and Stands

There are always quite a few things to consider when planning your cake and two of these things are how you would like your cake decorated and how would you like it displayed.

If you prefer floral decoration, I can work alongside your florist to create some beautiful fresh designs to bring your cake to life inline with your bouquet themes. Alternatively, faux flowers are becoming equally as popular and can provide a keepsake after the wedding. Touches like macarons, or fresh fruit are also great additions.

Cake toppers can add a unique touch to the cake and are usually ordered by the couple and delivered to me in advance.

I have three stands for hire: the stand and hoop (pictured below) the more rustic tree slab bases, or an elegant glass stand. The venue may have stands available, it just provides you with another option.



Costings & Enquiries

Each cake will have its unique features but as an idea of pricing, a 3 tier cake (6/8/10") starts at £330. This price includes meetings & planning, travel to the venue, staffing costs & set up, as well as your beautiful wedding cake.

A two tier cake (7"/9") to feed 80 would be starting from £220.

I am happy to travel up to an hour for set up from Aston Clinton.

For all enquiries, please do email Liz on coffeeat108@gmail.com and we can start on planning your cake together!

