

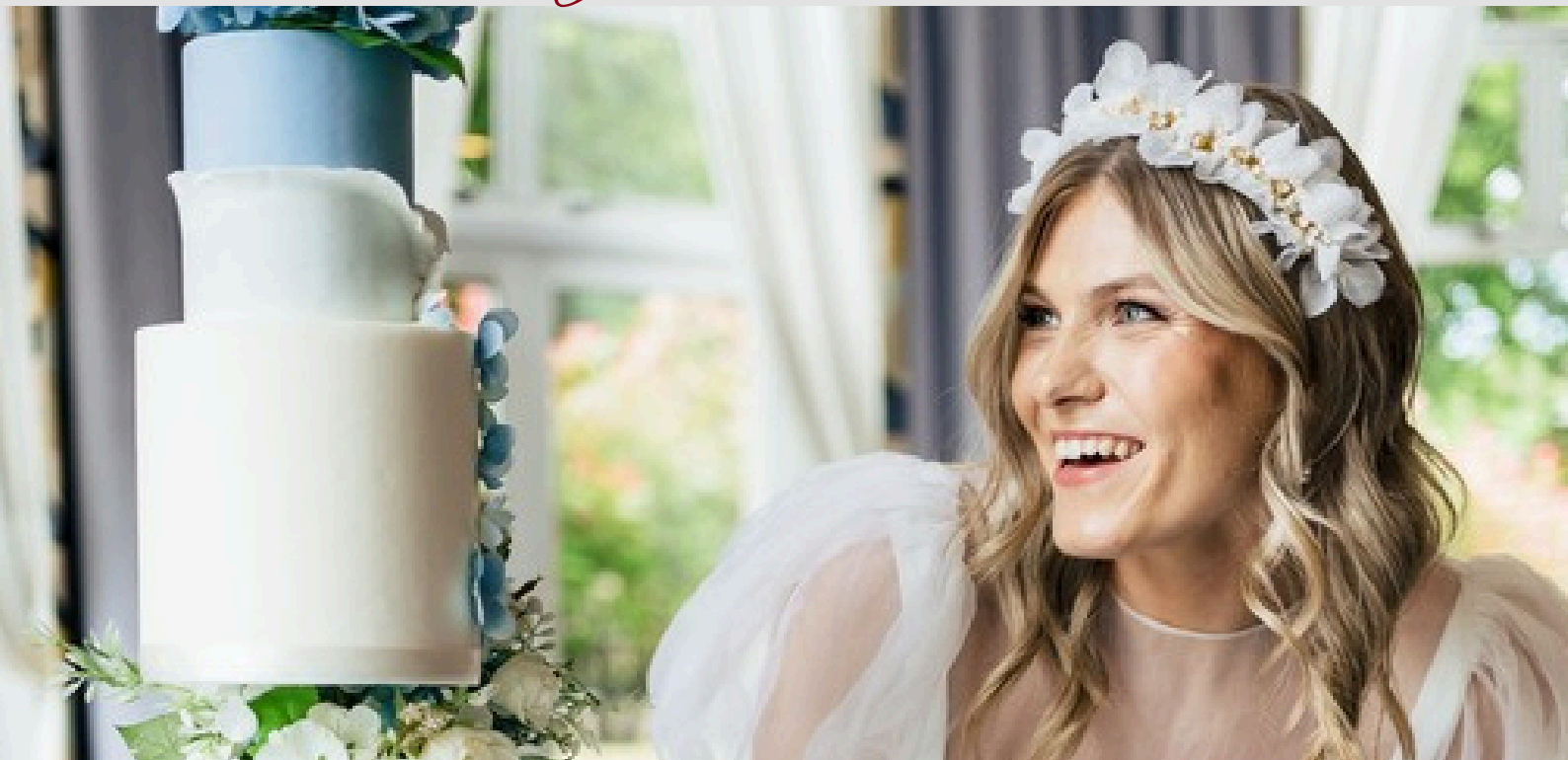


LUXURY WEDDING CAKES

Your Happily Ever After
Begins Here



WELCOME & *Congratulations*



Congratulations on your engagement — and thank you for considering A Little Bit Naughty to create your wedding cake.

Your cake is more than dessert. It's a centrepiece, a moment, and a reflection of your celebration. Every cake I create is designed to feel personal, elegant, and completely unique to you.

From classic romance to modern luxury, I work closely with each couple to design a cake that not only looks beautiful, but tastes exceptional too.

“Designed to be remembered long after
the last slice.”

MEET THE *Designer*

Hi, my name is Michelle, I am the award winning baker and cake designer behind A Little Bit Naughty! My love of baking began many years ago, creating cakes for friends, family, and charity events. I launched A Little Bit Naughty in 2013, and what started as a part-time creative hobby soon became a true passion. In 2019, I made the decision to leave my IT career behind and focus on cake design full time, and in 2022 I was proud to open my own professional bakery kitchen at home.

At the beginning of 2023, I faced an unexpected breast cancer diagnosis. Although it was a challenging year, baking remained a constant source of comfort and creativity throughout my treatment. I'm incredibly grateful to have received the all clear in January 2024 and am now back to full health – embracing life, creativity, and of course, even more cake making.

Today, I create luxury wedding cakes for couples across Sussex, Kent, London, Surrey and beyond.

Every cake is handcrafted with care, exceptional attention to detail, and the finest ingredients, ensuring your cake feels as special and memorable as the day itself.



"I'm incredibly grateful to be healthy and able to continue doing what I love most — creating beautiful cakes that bring joy to others."

THE DESIGN Process



1 INSPIRATION

We begin with your vision, covering everything from colours and floral arrangements to textures, styling, and venue specifics. My aim is to craft a stunning wedding cake that will leave your guests in awe.

2 DESIGN & CREATION

Your bespoke cake is thoughtfully designed, expertly crafted, delivered, and beautifully set up at your venue. Every detail is carefully considered to ensure your cake is as memorable as your wedding day itself.

You can also choose from my collection of beautiful cake stands and accessories to complete your cake design and create the perfect finishing touch.



3 PERSONAL TOUCHES

For couples who wish to add a personal touch, bespoke details such as handcrafted bride and groom figures or subtle tributes to much-loved pets can be incorporated into your cake design — like Reggie the pug, pictured here, one of my all-time favourites.

4 FINAL DETAILS

As your day approaches, I'll ask you to confirm your favourite flavours, we'll finalise portion sizes and any finishing touches. I will also design a bespoke cake menu to complement your wedding stationery, ensuring every detail feels seamless, refined and thoughtfully styled. I'll liaise directly with your venue and florist to make sure everything is perfectly coordinated.



“I take care of every detail, so you can relax
and enjoy your day.”



SIGNATURE *Flavours*

- Red Velvet
- Raspberry Ripple
- Lemony Lovely
- Salted Caramel
- Rich Chocolate
- Vanilla & Strawberry Jam

Choose from a refined selection of crowd-pleasing and indulgent flavours, from either my signature and standard selection as listed above, my speciality flavours such as Irish Cream and Spicy Carrot; seasonal options such as Strawberries & Cream, Peach Melba, Pumpkin Spice, Apple Crumble and Gingerbread or perhaps one of your own.

Wedding Cupcake Taster Boxes are available several times a year. Boxes are £20 for my six most popular flavours, a £20 discount is then applied to your cake balance when booking, so you can enjoy my cakes at home before making your final decision. Contact me for details and dates.

BESPOKE CAKE *Design*



ELEGANT ROMANCE

For couples drawn to timeless elegance, classic fondant designs with beautiful textures such as delicate stencilling and cake lace offer a refined and romantic finish that remains effortlessly on trend.



THEMES & FANTASY

For those dreaming of something truly personal and unique, I love creating bespoke designs tailored around your wedding theme, from all out fantasy to your favourite movie, hobby or even sport. Every cake is designed to reflect your personality and the things you love, bringing those personal details to life in a beautiful and creative way – while still creating a showstopping centrepiece that will wow your guests.



RUSTIC CHARM

Semi-naked and rustic buttercream cakes are a popular choice for a relaxed, natural look and can be ideal for couples mindful of their budget. For something a little different, my signature tree stump cakes offer a distinctive rustic alternative.



PRICING *Guide*

YOUR CAKE, YOUR INVESTMENT

A beautiful wedding cake is more than just the finished cake you see on the table. Every bespoke creation involves hours of planning, baking, filling, decorating and carefully bringing all those little details together to create something that is uniquely yours.

When you choose a bespoke wedding cake, you're not simply paying for ingredients. You're investing in the skill, experience and craftsmanship behind it — from the initial design and consultations through to the finished cake being delivered and carefully set up at your venue.

The cost of a wedding cake can vary considerably depending on its size, design and level of detail. Intricate sugar flowers, handmade figures, intricate modelling, textured finishes and other bespoke elements all take additional time and skill to create.

I believe your wedding cake should be something you're genuinely excited about — a beautiful centrepiece that reflects you as a couple, tastes every bit as good as it looks, and is created with care from beginning to end.

Below you'll find my guide prices to give you an idea of what you can expect to invest in your wedding cake. Every cake is bespoke, so once I know a little more about your plans, I can create a personalised design and quotation just for you.

SMALLER INVESTMENTS

Timeless buttercream designs that prove simplicity can be effortlessly beautiful are perfect for couples seeking understated charm on a smaller budget. A 3 tier semi-naked cake starts from £400 for weddings of up to 100 guests. A small cutting cake with a cupcake tower average starting price £350.

CONSIDERED INVESTMENTS

More detail, decoration and personalisation, creating a cake that feels completely yours.

Fondant design cakes start from £700 for weddings of up to 100 guests.

SIGNATURE INVESTMENTS

These are larger, statement & highly bespoke intricate designs, with handmade sugar work, carving, modelling and show-stopping details for couples wanting their cake to be a true centrepiece. Prices will vary depending on the amount of details but on average prices will start from £1000.



FINISHING *Touches*

You've chosen your cake, now it's time to think about how you're going to display it.

The right cake stand can completely transform the look of your cake table, helping to showcase your beautiful cake and tie your styling together. To make things a little easier for my couples, I have a selection of pretty cake stands available to hire alongside your wedding cake.

Whether you're looking for something elegant and timeless like my antique silver plated stand, modern like my gold geometric stand, which has a matching spacer, or informal romance like my rustic hoop, there's a stand to complement a whole range of wedding styles and cake designs.

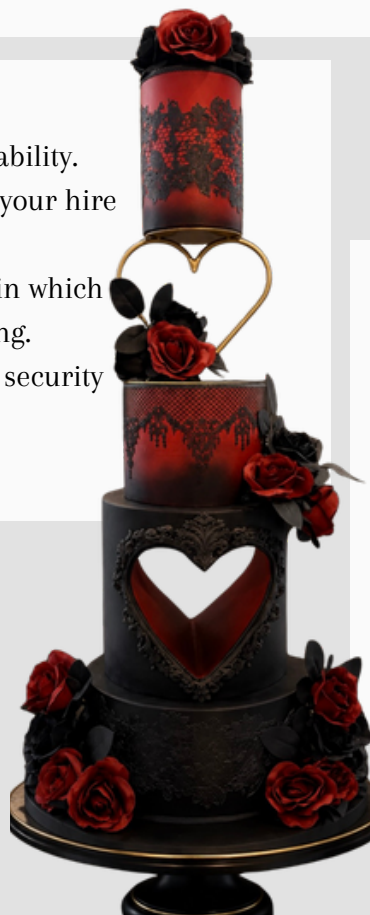


HIRING THE PERFECT CAKE STAND

Cake stands can be hired separately or alongside your wedding cake from A Little Bit Naughty. If I'm delivering and setting up your wedding cake, I'll take care of placing the cake onto the stand as part of the setup, so there's one less thing for you to worry about on your wedding day. Cake stand hire prices vary depending on the stand, along with a refundable security deposit. Stands must be returned to me within 7 days, unless otherwise agreed.

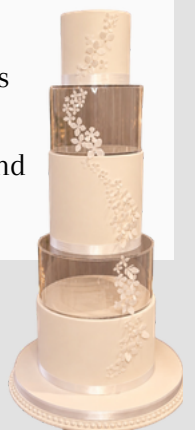
A FEW THINGS TO KNOW

- Cake stands are available to hire subject to availability.
- Stands are reserved for your wedding date once your hire has been confirmed.
- Stands must be returned in the same condition in which they were supplied within 7 days after the wedding.
- Any damage or loss may result in the loss of the security deposit.



SPACERS

Spacers are another element that can be incorporated into your cake design to add drama and height. These can be hired or purchased. From clear fillable spacers to romantic hearts, geometric shapes and floating designs.



SERVICE & Contract

- ✓ Award-winning cake designer
 - ✓ Professional delivery and setup
 - ✓ Venue and florist coordination
 - ✓ Public liability insurance
 - ✓ Professional catering kitchen
 - ✓ 5* Food hygiene rating
 - ✓ Level 2 Food hygiene certificate
 - ✓ Fully Insured
-



“I would love to create a cake that reflects your story and your celebration, from a timeless white tiered design to something a little more fantastical like my Magical Dragon (pictured). Let’s make your cake dreams a reality.”

Michelle
A Little Bit Naughty

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