BESPOKE CAKES BY MICHELLE

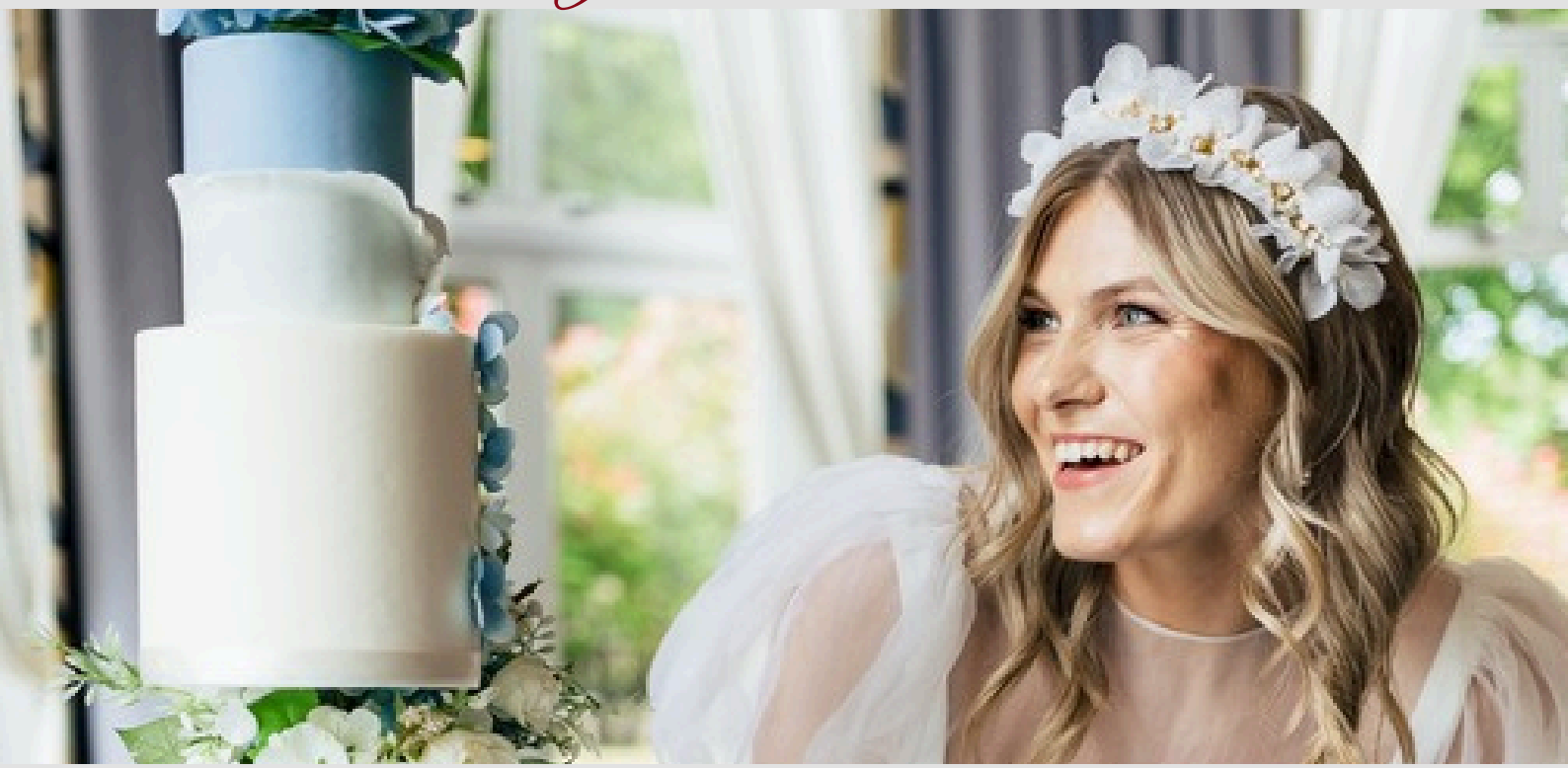
A little bit Naughty

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.

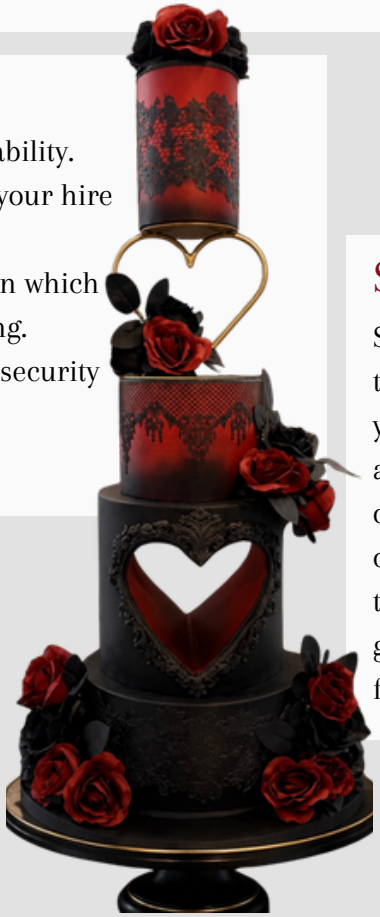
Whether you're looking for something elegant and timeless like my antique silver plated stand, modern like my gold geometric stand, which has a matching spacer, or informal romance like my rustic hoop, there's a stand to complement a whole range of wedding styles and cake designs.

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.

CUSTOMER *Reviews*

Mr & Mrs Harvey pictured

FLAWLESS FROM START TO FINISH!

Michelle was absolutely amazing with our wedding cake. She immediately made us feel at ease and supported us through the wedding cake design process. Michelle provided a range of delicious different tasters and even provided us second samples when we still weren't sure, which made choosing our flavours so easy. She even went out of her way to provide gluten free cupcakes for my sister to ensure that everyone was included. She honestly is the most amazing and lovely lady and to top it off her cakes are DELICIOUS! Michelle's communication was perfect throughout and we could not have asked for a better experience, thank you. The final cake was even better than we imagined—she truly exceeded our expectations!

Daisy Ramsden

Mr & Mrs Coulthurst pictured

AMAZING CAKE AND SERVICE!

I cannot recommend Michelle enough when it comes to cakes, firstly her customer service is absolutely amazing, she's an absolute pleasure to talk to and she replies quickly! When we walked in to our reception room and saw our cake we were absolutely over the moon, it was the most beautiful cake I have ever seen, she listened to my vision and she brought it to life perfectly. When the cake was cut and we ate some I can happily say it was the nicest cake I have ever eaten, we had a three tier cake in three different flavours and each tier tasted absolutely amazing, we were sad when there was none left because it meant we couldn't eat anymore! I will definitely be ordering through Michelle again for birthdays and other events.

Zena Barber

Mr & Mrs Hansford pictured

OUR DREAM WEDDING CAKE

Michelle was lovely from the first time we spoke, and we had so much fun sitting with her and talking through our design ideas (and her lovely hubby was even kind enough to bring out some Freixenet!). Michelle made all our dreams come true with a stunning two-tier cake decorated with beautiful cherry blossoms and topped with the gorgeous Bride and Groom Totoro figures (so cute!!!) standing on a bridge (like we were for our wedding photos!). Michelle even went the extra mile by providing a lovely cake description of the flavour and design process, and decorating the additional tray-bake cake we had ordered 🌸 plus we cannot count how many complaints we received on the cake and the taste 💕

Rachel Huynh

Amy & Ryan pictured

OUR AMAZING WEDDING CAKE SUPPLIER

Michelle was fantastic throughout the whole process — always prompt with her replies, so helpful and nothing was ever too much trouble. We even made a last-minute request to add an extra layer of cake to have out the back in case we ran out, and Michelle happily arranged this for us.

And the cake itself... absolutely beautiful and everything we had hoped for and more. Our guests' comments during and after the wedding have been so complimentary, with so many people telling us how delicious and stunning it was. We are so incredibly glad we found and booked Michelle at A Little Bit Naughty. She was an absolute pleasure to work with, and we couldn't recommend her highly enough.

Thank you so much, Michelle, for helping make our wedding day even more special!

Becky Laws

Mr & Mrs Borrett pictured

"I'm so thankful to all of my amazing couples who have left such lovely reviews on Hitched and voted for me in The Wedding Industry Awards — your support truly means the world."

Mr & Mrs Jansen pictured

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

"II 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

📍 Sussex & Kent and beyond
🌐 www.alittlebitnaughty.co.uk
📧 michelle@alittlebitnaughty.co.uk
ALBNCakes/
@alittlebitnaughtycupcakes/
Phone: 07809 382 362

CAKEAWAY ACADEMY FOUNDING MEMBER

Hitched wedding awards 2026 WINNER!

THE 2026 WEDDING INDUSTRY AWARDS REGIONAL FINALIST

2026 Quirky Wedding Awards FINALIST

A Little Bit Naughty