CLAIRE'S CREATIVE BAKES



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Your cake journey could start here...

Hello! I'm Claire, I started Claire's Creative Bakes in 2014 and have been baking for many years before that. I design and make bespoke wedding cakes with a focus on elegance and romantic detail. I understand that your wedding day is one of the most significant and unforgettable days of your life. That's why I am committed to crafting bespoke cakes that not only reflect your unique style but also leave a lasting impression on you and your guests.

I'm here to simplify the process of designing your wedding cake with a personalised service that includes a consultation in my studio with me. We will discuss your preferences, wedding theme or colour, and any specific details you want to incorporate, such as beautiful sugar flowers, your intials or any other personal touches.I'm dedicated to making the experience enjoyable and stress-free.

I take pride in my attention to detail, creativity, and passion for baking. Each bespoke wedding cake I create is a masterpiece, created with love and precision to ensure it becomes a stunning focal point of your celebration. Whether you envision a classic and elegant cake, a modern and sleek design, or even a whimsical theme, I work closely with you to bring your vision to life through my creative bakes.

www.clairescreativebakes.co.uk



“Wow, just wow! Our wedding cake was an absolute masterpiece it was everything we had envisioned and more! The experience was amazing from start to finish, and the final product exceeded our wildest dreams. The cake was not only stunningly beautiful, but it was also incredibly delicious. Our guests are still raving about it! Thank you for creating such a special and unforgettable part of our wedding celebration. 5 stars isn’t enough – I’d give it 10 stars if I could! The colours we requested were spot on just how we imagined - the fact that you illustrated the cake before hand showed your professionalism and gave us the excitement we desired prior the wedding - such a lovely touch!
We were gutted when the cake finished!.”

{Serin & Tommy}

“Our wedding cake was absolute perfection—exactly what we had hoped for and presented beautifully. The variety of flavours delighted our guests, who haven’t stopped talking about how delicious it was. Claire’s talent and professionalism are outstanding, and we wouldn’t hesitate to recommend her to anyone.”

{Catherine & Mike}





“Our wedding cake was the most stunning creation! It surpassed all our expectations, and, not only did it look incredible it tasted amazing too! We received so many lovely comments about it from our guests.
Claire listened carefully to what we wanted and brought our thoughts to life! She made some great recommendations and shared sketches along the way to ensure we were happy, she was even able to match our bridesmaid dress colour perfectly for the icing on one of the tiers!
I would not hesitate to recommend Claire to our friends and family....book her, you won’t be disappointed ⭐⭐⭐⭐⭐.”

{Tonia & Ed



Wedding Cake Tasting And Design Consultations

Your consulatation appointment is a relaxed and elegant part of your wedding planning journey, designed to ensure your cake is as beautiful as it is delicious. This is a dedicated one-to-one consultation where we explore your vision in detail and begin designing a cake that perfectly complements your day.

During your appointment, we'll discuss your wedding style, colour palette, size requirements, and overall theme. You'll choose four samples carefully selected from my flavours list for £25, allowing you to choose the flavours you truly love with confidence.

These consultations are an important step in the process, giving you the chance to meet me personally, view my studio in Rugby, and see where your wedding cake will be expertly created. Following our meeting, I will produce a bespoke hand-drawn sketch of your cake along with a fully detailed quotation, so you have a clear and considered design tailored to you.

Should you decide to go ahead with your booking, an £75 deposit will secure your wedding date. The £25 tasting fee is then deducted from your final wedding cake cost, making the consultation an investment in your wedding cake.

Appointments typically last 30–45 minutes and are available weekdays and weekends, with flexible scheduling to suit your needs. and you'll also take home a box of your cake samples.

I look forward to welcoming you to my studio and beginning the process of creating a timeless, elegant centrepiece for your special wedding day.

The Details

All of my wedding cakes are generously constructed with four layers of delicious, beautifully baked sponge and three layers of filling, ensuring each tier is as indulgent as it is elegant. This structure provides a luxurious depth of flavour and a perfect slice for your guests to enjoy. The following prices are based on standard height nine, seven and five inch round tiers.

Each cake is priced on the finish, with decorative elements charged separately. This allows every design to be fully bespoke, whether you choose handcrafted sugar flowers, textured finishes, metallic details, or statement décor. Pricing decoration separately ensures you only pay for the elements that bring your vision to life.

Semi-naked cakes

A semi-naked cake features a delicate layer of buttercream that allows the cake beneath to subtly show through, creating a soft, effortless finish. This style is perfect for couples who love a natural, romantic aesthetic and works beautifully with fruit, fresh or handcrafted sugar flowers. The look is timeless yet relaxed, offering understated elegance with a light, organic feel.

Two tier semi-naked - £325
Three tier semi-naked - £445
Four tiered semi-naked - £525



Buttercream Covered Cakes

A buttercream-covered cake is finished with a smooth, luxurious layer of buttercream, giving a refined and elegant appearance. This versatile style can be kept classic and clean or textured for added depth and movement. Buttercream cakes are ideal for a wide range of designs, from modern and minimal to romantic and floral, and provide a beautifully soft, inviting finish.

Two tier Buttercream - £400
Three tier Buttercream - £530
Four tiered Buttercream - £630





Fondant Cake

A fondant cake is covered with a thin layer of white chocolate ganache laying a flawless base, to be finished with a smooth layer of fondant, creating a sleek and polished look.

This style is ideal for more structured or contemporary designs and allows for crisp edges, clean lines, and intricate detailing. Fondant provides a timeless, couture-style finish and is perfect for couples seeking a sophisticated, statement wedding cake.

Two Tiered Fondant - £450
Three tiered Fondant - £600
Four Tiered Fondant - £700



Every cake quote includes more than just your wedding cake — it's a thoughtfully curated experience designed to add a little extra luxury and care to your celebration. As a thank-you for booking with me, you'll receive a Newlyweds' Gift Box, created especially for you to enjoy. This includes a cupcake in each of your chosen wedding cake flavours, perfect for reliving the taste of your cake once the celebrations have settled. Your quote also includes a bespoke acrylic cake topper, adding a modern and elegant finishing touch to your cake design.
To ensure all of your guests are catered for, a box containing six cupcakes, available as dairy-free or gluten-free, so those with dietary requirements can enjoy something just as special. Delivery to certain venues is included if I am a recommended suppiler, a delivery charge will apply to all other venues.

These finishing touches are all part of my commitment to providing a personalised, considered service — from your first consultation right through to after your wedding day.

A spot light on sugar flowers



I am highly skilled in the art of creating handcrafted sugar flowers, with a strong focus on detail, realism, and refined finishes.
Each flower is individually made by hand, with every petal carefully shaped, veined, and coloured to achieve an exceptionally lifelike and elegant result.

Sugar flowers are a beautiful addition to any cake, offering complete creative freedom in both design and styling. They can be created out of season, in any colour palette, or even finished in solid gold for a truly luxurious statement. Unlike fresh flowers, sugar flowers will never wilt, ensuring your cake looks flawless throughout your wedding day and beyond.





My sugar flowers can be made in any size, from delicate accents to dramatic statement arrangements, and are designed to complement the proportions and overall aesthetic of your cake. This level of craftsmanship allows for a bespoke finish that enhances the design while adding timeless beauty and sophistication.

Whether soft and romantic or bold and contemporary, I expertly craft sugar flowers to bring an enduring elegance to your cake and transform it into a striking centrepiece.






MR & MRS
Millard










Always


C&N


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