

BAKED BY RI

LUXURY CAKE ARTIST

HOW IT ALL BEGAN...

What started as a creative outlet has blossomed into a thriving cake artistry business, where I now specialise in crafting bespoke wedding cakes, celebration cakes, and indulgent treats.

Since launching in 2020, I've built a reputation for elegance and precision, and although I balance my cake creations with other commitments, I take great pride in delivering luxury cakes to clients across London and beyond.



CONSULTATIONS

Before booking your wedding cake, we'll need to discuss a few key details to ensure I create a bespoke design tailored to your vision. By understanding your preferences, I can craft a cake that delights the senses and complements the elegance of your special day. Some of which include:

- Venue
- Theme or colour scheme
- Dietary requirements
- Serving size
- Set up on the day





SERVING GUIDANCE

When planning your cake, consider your overall dessert spread. If you have other treats provided by your caterers, you may not need as much cake, as not every guest will indulge in dessert. I'll help you determine the perfect quantity, ensuring your cake is just right - beautiful, delicious, and perfectly portioned for your celebration.



SOMETHING UNIQUE

For a creative twist, place a beautifully crafted wedding cake on top a macaron or cupcake stand. This “grab and go” concept offers guests the convenience of individual treats while keeping the cake as the centerpiece. It’s an elegant and interactive way to showcase both cake and other desserts in one stunning display.

ACRYLIC TIERS

For a sleek, modern aesthetic, clear acrylic tiers add subtle height and an elegant floating illusion to your cake. The transparent supports create a refined look, enhancing the cake's design without overpowering it. A refundable deposit is required for the acrylic tiers, and they will need to be returned following your celebration.



FLOATING TIERS

Floating tiers are a stunning way to enhance your cake's height and visual appeal. This elegant technique uses a discreet spacer to create the illusion of levitating tiers, offering a sleek, modern look. A refundable deposit is required for the spacer, and it will be returned to you once the spacer has been safely returned after your wedding.



FLAVOURS

Your wedding cake should be as delightful to the taste as it is to the eyes...

With a selection of luxurious flavours, each crafted from the finest ingredients, we ensure every bite is unforgettable. Booking a personalised tasting box is an essential part of the process - it allows you to experience the flavours first hand, ensuring your cake is perfectly tailored to your vision and tastes, and that every detail exceeds your expectations.



FOR HIRE

Champagne Flutes

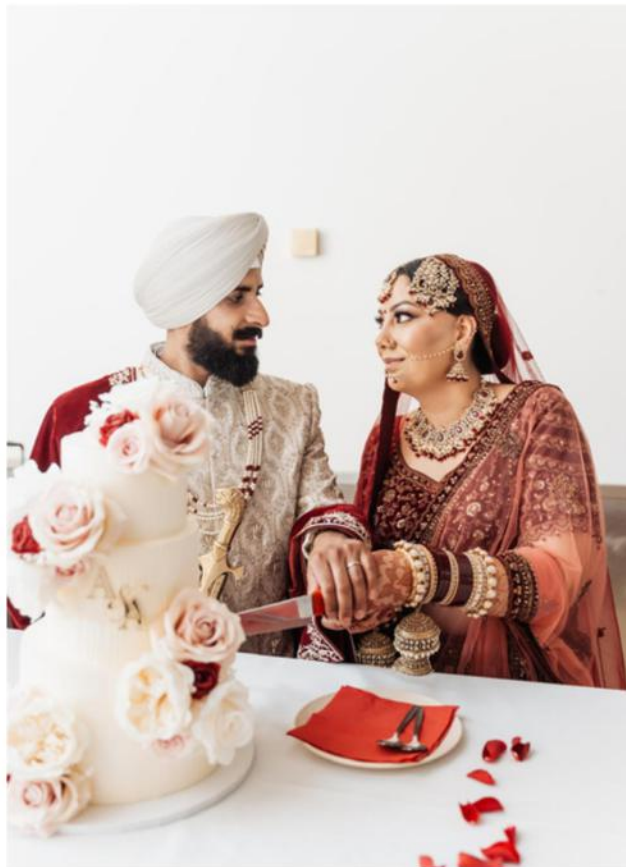
£10 hire fee + £10 refundable deposit

Cake Knife Sets

£10 hire fee + £10 refundable deposit

(Available in Silver & Gold)

TESTIMONIALS



ARUN & ANISHA

I just wanted to say a massive THANK YOU for the cake! It looked amazing and tasted even better! Everyone who had the cake said it tasted so good!



KAVIT & CHANDNI

Just wanted to reach out and say thank you so much for the lovely cake. It was so pretty and exactly what we wanted! You honestly bought our vision to life - it was sooo pretty! Can't recommend you enough!



RUYAN & MARK

Thank you so much! The cake and macarons looked and tasted amazing! Truly stunning! Thank you so much again for your fantastic creation...

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