

CATHLENE'S CAKES

DELICIOUSLY STYLISH WEDDING CAKES



Understated elegance

Delicious flavours

Flawless finishes

Handcrafted details

Congratulations on your engagement and thank you so much for your interest in booking me to be your cake designer.

There is so much choice these days, with fondant iced cakes, buttercream cakes, semi-naked cakes, dessert tables. Where do you even start designing your wedding cake?

I can help with that.

In this brochure I have included information to get you started on your cake journey.

YOUR CAKE JOURNEY

By getting to know you and discussing your wedding plans, I will work with you to design your cake or dessert table to complement you and your special day perfectly.



1. AVAILABILITY

Send me an enquiry with your date, venue, rough guest numbers and any style ideas you may have. Don't worry if you haven't a clue where to start with the design. That's what I'm here for.

2. PRICE ESTIMATE

Confirming that I am available, I will email you my brochure containing useful information on how I work, my pricing and process.

At this time, we will book a time for video chat or in-person consultation to discuss your wedding plans and cake ideas.

NOTE: if you know you would like me to make your cake but are not sure yet what style or design of cake you would like, you can pay a £100 booking fee, which secures your date in my diary, and we can book a design consultation closer to your wedding date.

3. DESIGN CONSULTATION

If required, we will book a time for a design consultation. I will ask you to bring along anything that we can use for inspiration, e.g. invitations, Pinterest boards, photos of the venue, bridal party outfits, fabric swatches. There are no silly ideas.

4. CAKE TASTING

You can read all the feedback there is, but at the end of the day, the best way to decide if you like my cakes is to try some. The best way to sample my cake is to either come and see me at a wedding fair or order a sample box to be posted to you.

The price of the sample box will be deducted from your cake price when you confirm your booking with me.

I bake cake samples on a regular basis and I will let you know when the next batch is due.

5. QUOTE & BOOK

Once we have finalised the design, I will email you a final quotation, including delivery and set up at your venue.

I will prepare a booking form detailing the final design and all other relevant details of your booking.

If not paid already, a £100 booking fee will be due, to confirm your booking.

I will be in touch a month or so before your wedding to confirm your cake details. The final balance will be due at this time.

If you would rather pay in instalments, that is OK too. Just ask.

Relax, your cake is in good hands.

*"Totally trusted Cathlene and she really delivered!
The cake looked stunning, it was exactly what we asked for and it tasted great!"*

Kate and Mark

FLAVOUR MENU

Each tier of my wedding cakes is made up of four layers of moist sponge cake filled with Swiss meringue buttercream and any other relevant fillings such as fruit conserves, curds or home-made caramel.

Fondant iced cakes are covered in white or plain chocolate ganache and finished with fondant icing.

Buttercream cakes are generously covered with Swiss meringue buttercream.

Semi-naked cakes are thinly covered with Swiss meringue buttercream so you can still see the cake layers.

Below are some popular flavours. If you cannot see your favourite flavour combination, just ask and I will do my best to provide it for you.

Classic Vanilla - Vanilla sponge layered with vanilla buttercream.

For a tasty variation, swap the vanilla buttercream for caramel buttercream.

Victoria Sponge - Vanilla sponge layered with vanilla buttercream and seedless raspberry or strawberry conserve.

Luscious Lemon - Fragrant lemon sponge layered with zingy lemon curd buttercream.

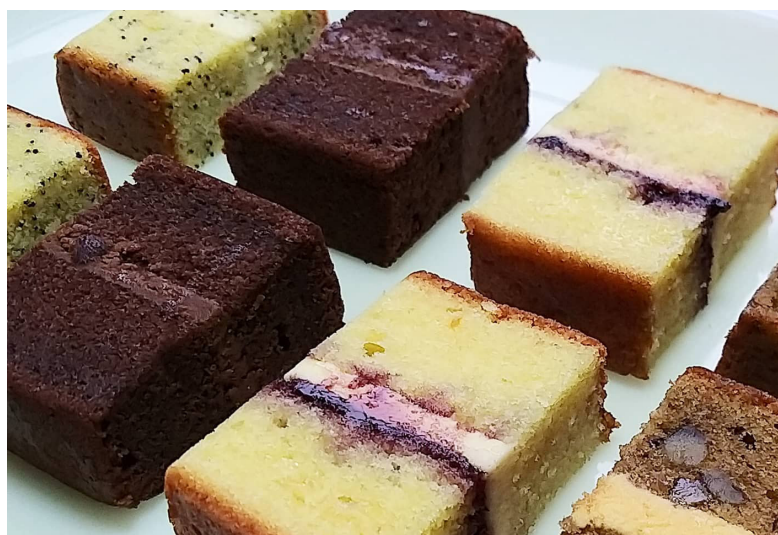
Lemon & raspberry - Fragrant lemon sponge layered with raspberry buttercream.

Orange & white chocolate - Orange sponge layered with white chocolate buttercream.

Coconut & lime - Coconut sponge layered with tangy lime curd buttercream.

Raspberry & white chocolate - Raspberry flavoured sponge, layered with white chocolate buttercream.

Classic Chocolate - A deliciously light chocolate sponge layered with velvety chocolate buttercream.



Cherry chocolate - A deliciously light chocolate sponge layered with cherry conserve and vanilla buttercream.

Coffee, walnut & caramel - Coffee & walnut sponge layered with caramel or salted caramel buttercream.

Carrot, pecan & lime - Delicious carrot cake with pecans, layered with lime curd buttercream.

Pistachio & rose - Fragrant pistachio cake, layered with delicately flavoured rose buttercream.

Cherry Bakewell - Almond sponge layered with cherry conserve and vanilla buttercream.

Sticky Toffee - Decadent sticky toffee sponge layered with salted caramel buttercream.

Caramelatté - Coffee sponge layered with caramel buttercream.

Rich, boozy fruit cake - Packed with fruit, my fruit cakes are matured for 3 months and regularly infused with brandy or sherry. Can be non-alcoholic if preferred. Usually covered with marzipan and then fondant, however if you require nut-free, that can be managed.

“The lady is an absolute artist. The cake looked spectacular and tasted even better. Cathlene was brilliant to work with and helped us to design our perfect wedding cake and then made it to the exact plan we had.”

Becky & Josh

PORTION GUIDE

What is a cake portion anyway, and why is it important?

The general rule of thumb is a finger portion is 1" x 1" x the height of the cake and a dessert portion is 1" x 2" x the height of the cake.

If you're serving your cake with tea & coffee at the end of your wedding breakfast, or only at the evening reception, you'll most likely want finger portions.

If you're having your cake as the dessert for your wedding breakfast, you'll probably want dessert portions.

You'll get about half as many dessert portions than finger portions from the same size of cake. For example, a popular 3 tier cake will give approximately 100 finger portions, and about 50 dessert portions. So, you would need a larger cake for dessert portions.

Ultimately though it will depend on who cuts the cake, and I find the actual portion size is somewhere between these two sizes.

This is why I give you a portion number range, and as long as your guest numbers are somewhere in that range, you should be fine. Not everyone eats the cake anyway (strange people).

PRICE GUIDE

As your cake will be designed to your individual requirements, the total price will depend on the size of your cake and the level of decoration. I can provide you with a detailed quote once we have discussed your requirements for your special cake.

I have listed below the starting price for a number of popular size options as both fondant finished or buttercream.

There are other size options available, these are just the most popular.

2 TIERS (35 – 70 PORTIONS):

From £350 for buttercream finish

From £410 for fondant finish

3 TIERS (60 – 120 PORTIONS):

From £455 for buttercream finish

From £525 for fondant finish

4 TIERS (105 – 210 PORTIONS):

From £600 for buttercream finish

From £700 for fondant finish

PLEASE NOTE: The prices listed above are projected estimates for 2024. The cost of supplies and ingredients will be reviewed closer to your wedding date and the final balance amended if required.



DESSERT TABLES

A fantastic alternative to a traditional wedding cake, there are many dessert options for you to choose from.

Some options include brownies, blondies, cakesicles, cake pops, macarons, meringues, iced cookies, mini cakes, cupcakes, mini cheesecakes and different flavoured cookies.

Each dessert table is priced individually. Get in touch to discuss the options available.

WEDDING FAVOURS

If you decide to provide a little gift for your wedding guests, edible favours are a great option.

I currently offer personalised cookies, macarons and meringues.

Prices start at £3.20 per favour.

Get in touch to discuss the options available.

FREQUENTLY ASKED QUESTIONS

DO YOU CATER FOR SPECIAL DIETS

I bake exclusively gluten-free, which simply means I use a special flour blend. There are no strange additional ingredients and the cakes taste just like 'normal' cake so everyone will enjoy them.

Take a look at the feedback from previous happy customers and you will see that many people don't even realise the cake is gluten-free.

If you're still unsure, come and see me at a wedding fair and try a cake sample, or order a taster box. Just get in touch.

Depending on the cake flavour required, many cakes can be prepared dairy free, egg free or vegan.

Most of my cakes don't contain nuts, however my kitchen is not certified nut-free.

*"Everyone commented on how lovely it tasted and how fluffy it was!!
And not a single person realised it was gluten free."*

Kathryn & Joshua

CAN I HAVE MORE THAN ONE FLAVOUR?

If you have more than one tier, then yes you can.

I often suggest, if you are having 3 or more tiers, that you split the flavours amongst the tiers so that you end up with a similar number of portions of each flavour.

For example, the top 2 tiers of a 3 tier cake will give you a similar number of portions as the bottom tier, therefore I usually suggest that 2 flavours would be best.

However, if you still want a different flavour in each tier then I will happily do that for you.

DO YOU OFFER CAKE TASTING SESSIONS?

If you're able to, come and see me at a wedding fair as I always have samples available.

Alternatively, you can order a cake sample box. They cost £20 for 4 flavours. This cost is deducted from your cake price if you subsequently book me to create your cake.

DO YOU DELIVER AND SET UP THE CAKE

Absolutely! This is not a stress you want on your big day. Leave it to me.





CATHLENE'S
CAKES



THE 2020
WEDDING
INDUSTRY AWARDS

**REGIONAL
FINALIST**



THE 2022
WEDDING
INDUSTRY AWARDS

**REGIONAL
FINALIST**



**WEDDING
AWARDS
2023**

**REGIONAL
FINALIST**



hello@cathlenescakes.co.uk
www.cathlenescakes.co.uk



Stylish • Handcrafted • Delicious