



Weddings

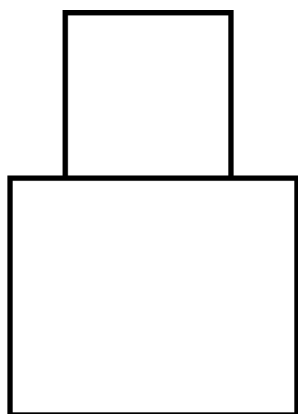


Thinking of ordering a Ve-Bakes wedding cake?

Thinking of ordering a Ve-Bakes wedding cake? Each cake is crafted to be as beautiful as it is delicious. Using only high-quality ingredients, I create designs that will delight your guests and perfectly complement your special day.



Size Variations



Small Two Tier

Serves approx. 35

Pricing starts from £160

Medium Two Tier

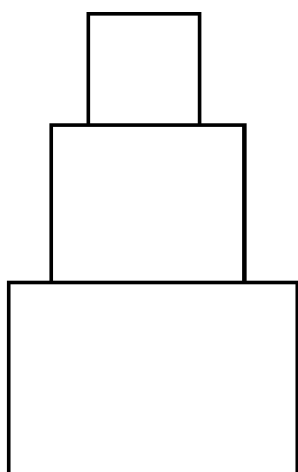
Serves approx. 50

Pricing starts from £200

Large Two Tier

Serves approx. 70

Pricing starts from £260



Small Three Tier

Serves approx. 45

Pricing starts from £225

Medium Three Tier

Serves approx. 70

Pricing starts from £300

Large Three Tier

Serves approx. 100

Pricing starts from £400

Customise Your Cake

At Ve-Bakes, I strive to make it as easy as possible for you to choose the perfect cake. I understand that you have a lot to plan for your big day, is why I have developed a simple formula to achieve your dream cake.

Accent colour



Smooth



Peeking through



Ruffle



Vintage



Inspiration



STEP 1: Choose one of the following buttercream finishes: accent, ruffle, smooth, peeking through, or vintage.

STEP 2: Share any specific colour schemes you envision.

STEP 3: Determine if you would like to include any add-ons, which may consist of fresh flowers, bows, personalized wording or initials, edible flowers, fresh fruit, greenery, pearl sprinkles, painted flowers, or decorative elements like pet figures or disco balls. Please note that these add-ons may increase the starting price.

STEP 4: Then, leave the rest to me!

Wedding Cake Flavours

Choose up to one flavour per tier:

- **Vanilla:** A light vanilla sponge with silky buttercream, complemented by raspberry, cherry, blackcurrant or strawberry jam filling if desired.
- **Chocolate:** Rich chocolate sponge layered with buttercream and chocolate sauce, with optional indulgent twists such as Biscoff, Oreo, orange, or classic vanilla buttercream.
- **Biscoff:** Soft sponge infused with Biscoff flavour, paired with smooth Biscoff buttercream.
- **Oreo:** Decadent Oreo sponge with creamy Oreo buttercream.
- **Red Velvet:** A timeless favourite — velvety sponge with a subtle cocoa flavour and smooth buttercream.
- **Caramel:** Vanilla sponge swirled with caramel-flavoured buttercream and finished with a drizzle of caramel sauce.
- **Lemon Curd:** Classic vanilla sponge layered with Sicilian lemon buttercream and a swirl of homemade vegan lemon curd for a bright, zesty finish.
- **Black Forest:** Moist chocolate sponge layered with vanilla buttercream and cherry jam for a rich, fruity finish.
- **Lavender & White Chocolate:** A delicate blend of lavender and vanilla sponge, crowned with white chocolate buttercream.
- **White Chocolate:** Vanilla sponge with white chocolate buttercream, with the option to add raspberry or strawberry jam for a sweet, fruity touch.

What's Next?

If you wish to make an enquiry, please feel free to contact me. When making an enquiry, please share as many details as possible, such as your venue, wedding date, desired cake size, flavour preferences, and any initial design ideas. This helps me bring your vision to life more easily. Additionally, please inform me of any allergens to consider.

Should you wish to increase the number of servings, I invite you to explore the 'Goodies' page on my website. Together, we can curate a complimenting selection of baked goods for your wedding.

You can reach me at molly@ve-bakes.co.uk

I would be delighted to arrange a selection of sample cake flavours for you to try at your convenience.

I look forward to being a part of your special day.

Best regards,

Molly

Owner & Head Baker



Delivery Service

I offer a wedding cake delivery service for orders within 30 minutes one way of the bakery, DE224HB. Price is generated based on delivery location. I recommend choosing my delivery service for peace of mind. My car is equipped with air conditioning and a cool box to ensure your cake arrives safely and stress-free.