



Weddings

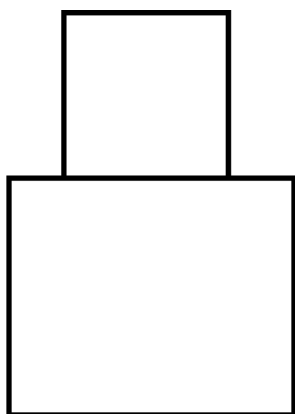


Thinking of ordering a Ve-Bakes wedding cake?

I create unique wedding cakes that are both beautiful and delicious. Using high-quality ingredients, I ensure that every cake delights all your guests. Let me contribute to celebrating your love with a stunning cake that perfectly complements your special day!



Size Variations



Small Two Tier

Serves approx. 35

Pricing starts from £125

Medium Two Tier

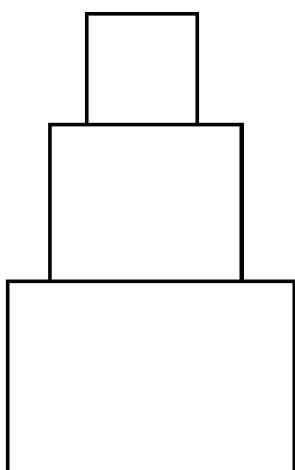
Serves approx. 50

Pricing starts from £175

Large Two Tier

Serves approx. 70

Pricing starts from £235



Small Three Tier

Serves approx. 35

Pricing starts from £140

Medium Three Tier

Serves approx. 70

Pricing starts from £250

Large Three Tier

Serves approx. 100

Pricing starts from £350



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



These categories are to show you the type of buttercream finish. For example, 'Peeking through' is a semi naked style cake but slightly more covered than rustic, then you can customise as you wish with flowers etc.

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 will affect the starting price.

STEP 4: Allow me to work my magic!

Wedding Cake Flavours

Select a maximum of one flavor per tier:

- Vanilla: Vanilla sponge with buttercream; raspberry or strawberry jam filling available upon request.
- Chocolate: Chocolate sponge paired with chocolate sauce and buttercream; options include Biscoff, Oreo, chocolate orange, or vanilla buttercream.
- Biscoff: Biscoff sponge with buttercream.
- Oreo: Oreo sponge with buttercream.
- Red Velvet: A unique take on traditional red velvet cake.
- Caramel: Vanilla sponge infused with caramel-flavored buttercream and drizzled with caramel sauce.
- Lemon: Vanilla sponge with lemon buttercream; vegan lemon curd available upon request.
- Black Forest: Chocolate sponge layered with vanilla buttercream and cherry jam.
- Lavender & White Chocolate: Lavender and vanilla sponge topped with white chocolate buttercream.
- White Chocolate: Vanilla sponge with white chocolate buttercream; raspberry or strawberry jam filling can be added.

What's Next?

If you wish to make an enquiry, please feel free to contact me. I kindly ask that you provide as much information as possible, including the venue, wedding date, desired cake size, and flavour preferences, along with any initial ideas regarding the cake's style. 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 me delivering your cake, my car is suited for it with air conditioning and I have a cool box to ensure safe delivery. It also takes the stress off you on your big day by leaving it all to me.