WEDDING CAKES

A handmade vegan cake, created around your day. Tell me your guest numbers, how you plan to serve it and the details you love. I will help you choose the size and design.

CHOOSE YOUR SIZE

Small two tier Approx. 35 finger portions	**From £180**
Medium two tier Approx. 50 finger portions	**From £225**
Large two tier Approx. 70 finger portions	**From £285**
Small three tier Approx. 45 finger portions	**From £250**
Medium three tier Approx. 70 finger portions	**From £330**
Large three tier Approx. 100 finger portions	**From £440**

Serving guide is based on smaller wedding finger portions.
Single-tier/custom sizes available. Delivery and decorations are extra.



MAKE IT YOURS

YOUR CAKE, YOUR STYLE

These photos are inspiration for your own cake. Choose a finish, share your colours and we will create a design for your day. You do not need a finished idea to enquire.



Accent colour



Smooth



Peeking through



Textured / ruffle



Vintage

1 INCLUDED FINISH

Simple smooth, textured or peeking-through buttercream is included in the starting price.

2 SHARE YOUR COLOURS

Send your palette or a few inspiration images. I will interpret them in my own style.

3 ADD PERSONAL DETAILS

Choose flowers, fruit, bows, wording or a sentimental topper that means something to you.

Vintage piping, painted details, flowers, toppers and other decorative extras are quoted according to your design. You can also ask about using a sentimental topper you already own.

THE DELICIOUS PART

CHOOSE YOUR FLAVOURS

One flavour per tier. Choose different flavours for each tier if you would like a mix of favourites.

Vanilla

Vanilla sponge and buttercream, with optional raspberry, cherry, blackcurrant or strawberry jam.

Chocolate

Chocolate sponge, buttercream and chocolate sauce. Optional Biscoff, Oreo, orange or vanilla buttercream.

Biscoff

Biscoff-flavoured sponge with smooth Biscoff buttercream.

Oreo

Oreo sponge with creamy Oreo buttercream.

Red velvet

Soft sponge with a subtle cocoa flavour and smooth buttercream.

Caramel

Vanilla sponge, caramel-flavoured buttercream and caramel sauce.

Lemon curd

Vanilla sponge, Sicilian lemon buttercream and homemade vegan lemon curd.

Black Forest

Chocolate sponge, vanilla buttercream and cherry jam.

Lavender & white chocolate

Lavender and vanilla sponge with white chocolate buttercream.

White chocolate

Vanilla sponge and white chocolate buttercream, with optional raspberry or strawberry jam.

Want to taste before choosing?
Ask me about arranging a selection of sample cake flavours.





LET US PLAN YOUR CAKE

YOUR WEDDING

DELIVERY

Delivery and cake setup are quoted separately for venues within 30 minutes one way of the bakery, DE22 4HB. Send your venue address so I can confirm availability and the delivery price.

CAKE AND A LITTLE MORE

Would you like more choice for your guests? Add a matching dessert table or a selection of individual bakes. Ask for my Dessert Table Guide; extra bakes are priced separately.

ALLERGIES

All cakes are vegan, but vegan does not mean allergen-free. Please disclose allergies before booking. Ingredients may carry may-contain warnings; I cannot cater for severe allergies or gluten-free requirements.

HOW TO BOOK

I will confirm availability and help you choose the details before preparing your quote. A 50% deposit secures your booking once the quote is agreed.

READY TO START?

Email your date, venue, guest numbers and any initial ideas. Tell me about allergies and whether you would like delivery. We can work out the rest together.

molly@ve-bakes.co.uk