

A tall, cylindrical wedding cake with white frosting and a decorative band of pink and white flowers. The cake is the central focus, with the text overlaid on it. The background is a soft, light grey.

Wedding Cakes

by Marnie's Cakes



Hello

Congratulations on your engagement! Planning a wedding is such an exciting time, and choosing a vendor for your special day is a hard yet fun decision! Reading this means you've taken one step towards deciding who should make your cake and what it should look like. Thank you so much for considering Marnie's Cakes for your big day. Please feel free to have a look through this brochure to get an idea of what to expect, how to book, and maybe feel a bit inspired as well.

I'm looking forward to hearing from you!

Marnie x



Ordering Process

Initial Consultation

Once you reach out, Marnie will discuss the cake details with you. This conversation will cover initial ideas for your design and flavor, as well as whether you need a TasterBox. Throughout this process, Marnie will create a collage of design ideas for you until both parties agree on the design and aesthetic for the wedding.

After finalizing the design and flavor, Marnie will provide a personalized quote that reflects the cake's flavor, size, and design.

Securing your Date

Once the quote has been accepted, Marnie will send an invoice that includes instructions for paying a 20% deposit to secure your chosen date.

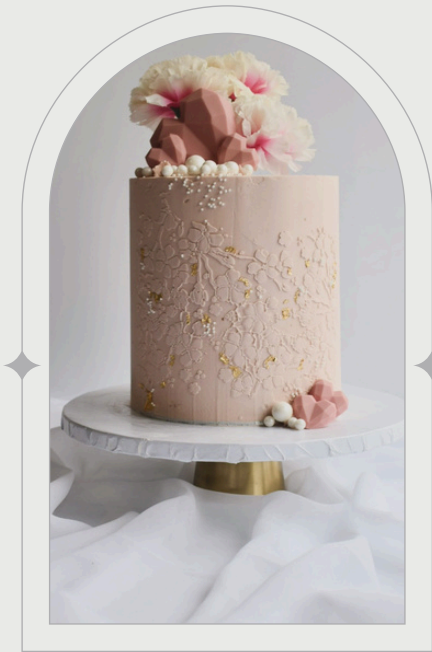
Marnie can reserve the selected date for up to two weeks until the deposit is paid. If the deposit is not received within this timeframe, the date will become available to other couples. However, if the deposit is received during the two-week period, the date will be confirmed, and Marnie will send a booking confirmation.

Final Checks & Delivery

About a month prior to the wedding, Marnie will reach out to the couple to discuss their vision for the cake. She will inquire whether their design and flavor preferences have changed or remained consistent. Should the couple wish to make adjustments to either the design or flavor, the previously established price may be affected.

In addition, Marnie will coordinate with the venue ahead of the big day to arrange for the cake delivery and setup.

Prices



Single Tier



Two Tier



Three Tier

5" tall starting at £85
6" tall starting at £95
8" tall starting at £130

6"+4" starting at £190
7"+5" starting at £275
8"+6" starting at £350

8"+6"+4" starting at £450

Prices are stated as starting prices, not including decorations or bespoke designs

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Flavours Recommendations

Vanilla and Strawberry

Vanilla Sponge with a homemade strawberry conserve filling, creme patissiere and vanilla buttercream

Lemon and Raspberry

Lemon Sponge with raspberry conserve filling and lemon buttercream

White Chocolate and Raspberry

White chocolate Sponge with homemade raspberry conserve filling and white chocolate buttercream

Chocolate and Kinder

Milk Chocolate Sponge, Kinder Chocolate Buttercream and Kinder Bueno Filling

Orange and Biscoff

Orange Sponge with Biscoff buttercream filling

Cookies and Cream

Vanilla Sponge with Cookies and Cream buttercream filling

Chocolate and Caramel

Milk Chocolate Sponge with homemade caramel filling and white chocolate buttercream

Eton Mess

Vanilla Sponge with homemade strawberry conserve filling, fresh strawberries and meringue and vanilla buttercream

Choose your own

Can't find a flavour you're interest in? No worries, head over to the website and create your own flavour combination. Mix and match your sponge and buttercream flavour and filling of choice!

Portion Guide

Single tiered cake portions

5" feeding up to 16 guests

6" feeding up to 24 guests

8" feeding up to 48 guests

Two tiered cake portions

6"+4" feeding up to 35-40 guests

7"+5" feeding up to 55-60 guests

8"+6" feeding up to 70-75 guest

Three tiered cake portions

8"+6"+4" feeding up to 80-85 guests

Other shapes such as heart shapes and other custom shapes are possible. Please let Marnie know and she will see what she can do!





Extras

Taster Box

Try up to 6 flavour combinations in Form of cupcakes: £35

Matching Cupcakes

Stretch the numbers of your portions with cupcakes that match your theme or your cake £35 (per dozen)

Wedding Favours

Wow your guests with delicious favours that they can eat up to 3 days after the wedding

- Bespoke fondant decorated sugar cookies £4.00*
- Bespoke Cake Pops £3.00*

*price per item

Get in touch



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Marnie's Cakes

