



YOUR
WEDDING CAKE
guide

BY THE COTSWOLD CAKE KITCHEN

Welcome!



Hello, my name's Tanya and I am the owner and creator of The Cotswold Cake Kitchen.

Since deciding to make a career from my baking I have continued to grow my skills and have attended courses at Ecole Ritz Escoffier in Paris and at Squires Kitchen International School and have won numerous awards for my wedding cakes and sugar flowers at the world renowned Cake International. My cakes have been featured in many wedding industry magazines and on line publications.

"I offer a totally bespoke service to my brides and grooms, bringing them the finest taste with the most exquisite and elegant designs, from contemporary wedding cakes to matching sweet tables"



My philosophy

My focus is on creating beautiful cakes that not only look good, but taste delicious, and I would love one of my cakes to be a part of your special day.

At The Cotswold Cake Kitchen, we are committed to using only the finest ingredients for our cakes. All cakes are freshly baked to order and filled with delicious layers of homemade buttercream, frostings, luxury preserves and quality chocolate.

I use free range eggs, real butter, premium Madagascan vanilla, Belgian cocoa & chocolate and local Cotswold flour.

I believe my couples should never have to compromise on taste.

Booking your cake

I advise booking your cake 6-12 months in advance of your wedding. This allows enough time for the design process plus dates during peak season can fill quickly.

Once you have booked your venue you can contact me to check my availability. In order to secure your date you will need to pay a £100 'save the date' booking fee.

If you already know the style of cake you are looking for I can provide you with an initial estimate based on numbers, cake size and design. If you are not at the design stage you can still secure your date and we can chat about design when you are ready.

Once you have secured your date I can book you in for a design consultation and cake tasting or you can order a taster box to be delivered and we can book a virtual meeting. You will get to choose 6 flavours to taste and we will chat about your wedding cake design and discuss the logistics of your big day.

If you wish to taste my cakes before securing your date, you can of course do so by pre-ordering a sample box.



The Creative Process

To enable me to create your perfect wedding cake, I will invite you for a design consultation either in person or via video call. I work with couples from all over the UK and abroad so it's not always possible to meet in person but the design process can still be carried out online. When it comes to designing your cake, I understand that every detail matters, I take inspiration from elements of your wedding; the stationery, colour palette, flowers, fabric and any other things that reflect your style.

I encourage you to send me anything that will help with that creative process, whether it is invitations, Pinterest boards or photos of flowers, etc.

We will discuss your ideas and requirements for the day and I will work on crafting a cake that is bespoke to you, following which I will send you a quote and sketch if necessary to give you an idea of what your cake will look like on the day.

Should you love one of my pre-existing designs, we can also work to adapt that design to your wedding's criteria.



Price Guide

Your wedding day is one of the most special days in your life. Each wedding cake regardless of size receives my full attention therefore my prices reflect the personal service I offer to every one of my couples.

The price of your cake will depend on the size, number of portions and tiers, flavours and amount of time needed to create your chosen design. If your cake involves complex sugar work with piping, sugar florals, hand painting, etc. the cost will reflect this.

Below, is a guide to prices for my 2023 wedding cakes.

*Please note this is just a **guide** and the price **will** vary depending on your design.*

An additional fee for delivery and setup will be applied separately dependent on distance.

Fondant Cakes

The starting price represents the minimum price for a plain white cake. Each tier is a generous 5" deep. All cakes are covered with a layer of white chocolate ganache before covering with fondant in order to achieve a smooth, clean finish. The portion guide is based on finger portions of 1"x1"x5".

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Tiers

8 & 6"
round tiers
serving approx 60

From £300
Average spend
£350-500+

3

Tiers

9, 7 & 5"
round tiers
serving approx 95

From £450
Average spend
£500-650+

4

Tiers

10, 8, 6 and 4"
round tiers
serving approx 130

From £600
Average spend
£675-850+

5

Tiers

12, 10, 8, 6 & 4"
round tiers
serving approx 210

From £875
Average spend
£950-1150+

Macarons + Sweet Tables



Macaron Favours

From £3.75



Geo Cake Hearts

From £3.50



Cake Pops/Cookie Pops

From £3.00



Macaron Towers

From £250

Above is a selection of some of my sweet treats and macarons with an example of prices. A dessert table is a delicious addition to complement your wedding cake with treats like cake pops, marshmallows, meringues, cupcakes, cookies, and more.



Dorfolio



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Happy customers



The cake was absolutely stunning. Everyone has commented on how lovely it was and there wasn't a crumb left so it went down very well!

Photo by @katrinabartlam

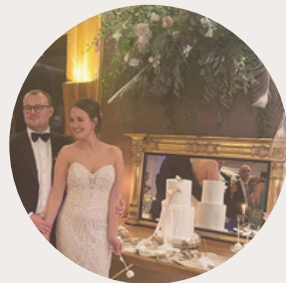
HANNAH & STEWART



Thank you for the wonderful cake. It looked incredible and tasted beautiful. Everyone raved about it and the whole cake was eaten!

Photo by @harrymichaelphotography

SIOBHAN & MATT



We just wanted to thank you for the amazing wedding cake you crafted accompanied by the sweet cake pops and macarons - you are so talented. The cake was beautiful and received many comments. Chelsey and Oliver absolutely loved it and it looked stunning on the cake table.

CHELSEY & OLIVER

THE
*Cotswold
Cake*
KITCHEN

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