



Wedding Cake Information Booklet

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Required Information

So...you're getting Married?!

It would be our honour to be part of your special day and provide you with the BEST.CAKE. EVER!

Help us help you when discussing your order and let us know the following information:

- Your Wedding Date
- Your Venue Location (Venue name, address and postcode)
- Preferred Cake Style (inspiration photos welcome!)
- Cake Size/Number of Portions Required
- Preferred number of tiers
- Cake flavour for each tier
- Any allergies to be catered for
- Time of delivery (this can be established closer to the big day!)

Wedding Cake Portion & Pricing Guide:

Cake Size	Approximate number of servings	Prices starting from
2 Tier Cakes		
8" & 6"	45-55	£90
10" & 6"	60-70	£115
10" & 8"	75-85	£135
3 Tier Cakes		
8", 6" & 4"	55-65	£130
10", 8" & 6"	90-100	£180
12", 10" & 8"	135-145	£255
4 Tier Cakes		
10", 8", 6" & 4"	100-110	£220
12", 10", 8" & 6"	160-170	£300
5 Tier Cakes		
12", 10", 8", 6" & 4"	170-180	£340

Delivery & Set Up Pricing

Our set up fee is at a flat rate of £25, plus 50p per mile to and from the wedding venue

(e.g., If your wedding venue is 15 miles from our bakery, the delivery & set up charge will be £40 total*).

*Toll fees will also be applicable if there is a toll or congestion charge on route to your venue.

Cake Flavours Available

Sponge Flavours

- Vanilla
- Lemon
- Caramel
- Chocolate
- Vanilla & Oreo
- Red Velvet
- Banoffee
- Chocolate Orange
- Mint Chocolate
- Carrot
- Coffee (& Walnut)
- Coconut

Frosting Flavours

- Vanilla
- Chocolate
- Chocolate Orange
- Mint Chocolate
- Caramel
- Lemon
- Coffee
- Coconut
- Oreo
- Lotus Biscoff
- Chocolate & Raspberry

Optional Fillings

- Raspberry Jam
- Strawberry Jam
- Lotus Biscoff Spread

Additional Information on Flavour Choices:

Having a Traditional White Wedding?

The outside frosting on your cake will need to be Vanilla, Lemon or Coconut (other flavours will affect the colour the frosting).

The frosting between the cake layers can be whichever flavour you like! (e.g., caramel sponge, with lotus biscoff frosting between the layers and vanilla frosting on the outside).

Looking at Ordering a Naked/Semi-Naked Cake?

Consider that the sponge of the cake will be fully or partially visible, so the overall look will be different if you choose flavours such as coffee or chocolate that are light brown and dark brown in appearance.

If you'd like the sponge to be light in colour, we recommend vanilla, lemon, coconut or caramel sponges.

Can we have more than one flavour?

YES! We offer one flavour per tier at no additional charge. Just be sure to tell us which flavour you would like for each size (e.g., in a 3 tier 10/8/6" cake, tell us what flavour you'd like for the biggest, the middle and the smallest tier.

Can we try before we buy?

Of course! If you aren't familiar with our mouth-watering treats, it's completely understandable you'd like to try before you buy.

We currently do not offer a formal sit-down tasting and consultation service, as our bakery is too small to accommodate this. However, we can offer samples in the form of cupcakes (priced at 4 for £8 or 6 for £12, please order these at a minimum of 72 hours' notice prior to collection).

Our bakers will always try to make themselves available to you if you stop by in store, but during busy times this may not always be possible. Our preferred method of ordering is via email so we have all your order details in writing and there's no room for error!

Some of our guests have allergies, can you cater for us?

We always do our best cater for allergies and intolerances. We can make cakes/cupcakes without gluten, soy and nuts upon request*.

*Please be aware that our kitchen handles the following allergens:

Gluten, soy, peanuts, nuts, sesame, sulphur dioxide, mustard and celery.

Let's Talk Fruit, Flowers & Foliage!

Fresh Fruit

Fruit can be a great addition to your cake; not only does it complement the cake flavour-wise, but it also adds a pop of colour! We are often asked to add fruit to more simple designs such as semi-naked cakes, to take the overall-look to the next level.

If you would like fruit on your cake, we can provide this and add it when we assemble the cake at your venue.

Flowers & Foliage- Real vs Artificial

Flowers are a stunning addition to any design and can also be used to match the cake to the rest of décor at your venue.

If you are having fresh flowers provided by a florist for your venue, we strongly recommend adding extra flowers to your order with your florist for the cake. This will mean that all the flowers will match and will have the best overall look.

If you would like artificial flowers, we can provide these, we will just need guidance on colours and styles

(Note: we cannot guarantee a colour match to the rest of your décor).

We are happy to dress the cake once assembled regardless of whether they are artificial flowers provided by us, or real flowers provided by your florist.

Cake Toppers & Cake Stands

Cake Toppers

There are many different types of toppers available when it comes to Wedding Cakes, here we will outline what we can and cannot provide:

- Traditional Bride/Groom Topper: NO. We know our strengths and we know our weaknesses, and edible people are definitely not our speciality. We aren't yet confident in this area of cake decorating, so we suggest if you have your heart set on a Bride/Groom topper to out-source this.
- Miscellaneous Fondant Toppers: YES. If you'd like a simple topper that is personal to you (e.g., a pet, symbol etc) we can make these, please ask to see our previous fondant models.
- Card Toppers: We can design and fabricate card toppers; we would require some general design direction for your requirements. We can currently offer designs in cardstock such as solid/gloss or glitter colours.

Cake Stands

We do not hire out cake stands.

In our experience 95% of wedding venues will have cake stands that they will hire out free of charge for weddings. We recommend enquiring about this with your chosen venue.

If you have a specific stand you would like (e.g., a wooden log stand), this will need to be either hired or purchased and taken to the venue prior to the cake delivery.

Leftovers

If you happen to have leftover cake from your wedding, we recommend wrapping in individual portions and freezing.

If you have an entire tier leftover this can be frozen whole, if you wish, but it will need to be placed in an air tight container first.

You can then defrost the cake at room temperature to eat again.

Cake Styles

Here is a collection of previous wedding cakes we have made! If you have a design in mind unlike those below, just let us know and we will always do our best to accommodate you!

(Please note that we do not offer fondant-covered cakes).



A 3-tier semi naked cake in sizes 10/8/6" with fresh figs and dark berries.



A 3-tier buttercream covered cake in sizes 10/8/6" with coloured buttercream and fresh summer berries.

Bride/groom topper externally sourced.



A 2-tier semi naked cake in sizes 10/8" with fresh flowers & foliage.



A 4-tier patterned buttercream covered cake in sizes 12/10/8/6" with artificial flowers & foliage.



A 4-tier semi naked cake in sizes 12/10/8/6", sat on a log stand provided by the venue.



A 3-tier patterned buttercream covered cake in sizes 10/8/6" with fresh flowers & foliage (provided by florist) and custom named topper.



A 3-tier semi-naked cake in sizes 12/10/8" with artificial flowers and a custom named topper.

Testimonials

Kind words from our previous wedding customers.

Oliver (August 2021 Wedding):

'Vegan Antics made our wedding cake for our recent wedding. The service from start to finish was excellent, Grace was very communicative and helpful. We thought that the cost was very reasonable as well. Grace delivered the cake on time and set it up at the venue for us and it easily lasted all day sat in a marquee. The cake looked incredible and was exactly the design we had in mind, and tasted amazing as well. Vegan antics are a fantastic vegan bakery and we would highly recommend them.'

Florence (August 2021 Wedding):

'Just wanted to say a massive thank you for our wedding cake yesterday. It was absolutely gorgeous and you separated and presented the fake flowers we did so well! We loved it and was so much better than we hoped for! It was delicious and everyone enjoyed it. Thank you so much for providing something so special to our day.'

Amarbeer (August 2021 Wedding):

'We were seriously impressed by it - it looked stunning and was absolutely delicious too!! Will definitely be keeping you in mind for future events!'

Laura (August 2021 Wedding):

'Thank you for my amazing wedding cakes! Everyone was so impressed and they looked amazing! I'll attach some pictures for you! Having five cakes was definitely the right choice, no regrets! THANK YOU!'

Hannah (September 2021 Wedding):

'I just wanted to say thank you so much for our wonderful cake! It went down an absolute storm as well as looking amazing-this was amongst vegans and non-vegans alike. Thank you so much again.'