



# Heather's Cakes for all Occasions

Email: heathermanifield@aol.com

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## Wedding Cakes

All of Heather's cakes are individually made and designed, taking into account your budget.

The first thing we must point out, is that the earlier you start your cake consultation with Heather, (around 3 months), the better, especially if your dream cake has lots of intricate floral detail.

Because of the importance of the occasion, consultations, orders and terms and conditions are slightly different to those of Celebration Cakes. Heather will talk this through with you and you can also refer to the Terms and Conditions on the website and the price guide below.

### 3 Things you need to know

There are three key decisions that need to be considered when ordering your wedding cake:

- How many people would you like to have a piece of your cake?
- How many tiers would you like to your cake?
- How much budget do you wish to allocate to this showpiece of your special day?

Wedding cakes can also be delicious and beautiful with the minimum of decoration. These cakes are known as 'naked' or 'semi-naked' cakes.

### Naked or Semi-naked Wedding Cakes

These cakes consist of even layers of sponge filled with a choice of fillings and simple decoration. It is the style of decoration that will determine the final cost of the cake and this will all be explained during the consultation process.

### Bespoke Fully-Decorated Wedding Cakes

The layers of these cakes are sponge, with your flavour and fillings of choice. The sponge tiers are masked in 'ganache' (a special mix of cream and chocolate) before being finished in high quality sugar-paste.

### Sugar Flowers

Here's a gentle hint – Sugar flowers are Heather's specialty! Although they are very time consuming, you will be absolutely thrilled with the results!

*Decoration and customization can be as elaborate and complex as you wish. If design time, creation time or budget is affected, these will be clearly explained and agreed during your consultation with Heather.*



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## Sponge Wedding Cakes

Tiers, Sizes, Portions, \*Starting Prices (September 2022)

*Depth of each tier is approximately 5" but can be altered to suit*

Naked or Semi Naked		
Sizes of Tiers (diameter)	Wedding Portions Size: 1" x 1" x 5"	**Starting Price
<b>3 Tiered Cakes</b>		
8" 6" 4"	70	£250
9" 7" 5"	90	£280
10" 8" 6"	120	£310
<b>4 Tiered Cakes</b>		
10" 8" 6" 4"	130	£360
Fully Covered		
<b>3 Tiered Cakes</b>		
8" 6" 4"	70	£350
9" 7" 5"	90	£400
10" 8" 6"	120	£450
<b>4 Tiered Cakes</b>		
10" 8" 6" 4"	130	£490
11" 9" 7" 5"	165	£530
12" 10" 8" 6"	200	£570
<b>5 Tiered Cake</b>		
12" 10" 8" 6" 4"	210	£665
<b>6 Tiered Cakes</b>		
11" 10" 9" 8" 7" 6"	270	£820
12" 11" 10" 9" 8" 7"	315	£915

\*Prices are a guide only and may be subject to change before design and budget is agreed in writing.

\*\*Cost of delivery and installation at the wedding venue is not included.

Please refer to the full terms and conditions.



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## Wedding Cake Flavours and Fillings:

- Velvety vanilla with vanilla buttercream and raspberry or strawberry conserve
- Luscious lemon with lemon buttercream and lemon curd
- Classic chocolate with chocolate buttercream
- Chocolate orange with chocolate orange buttercream
- Spiced carrot with lemon or cream cheese flavoured buttercream
- Coffee with coffee flavoured buttercream
- Bakewell (raspberry, almond and white chocolate) with almond flavoured buttercream
- Red Velvet with vanilla or cream cheese flavoured buttercream
- Rich Fruit cake covered in marzipan and sugarpaste

*Heather is happy to discuss other flavours and fillings but please be aware additional costs may be incurred for specialist flavours.*

## Finally...

Heather creates wedding cakes with real devotion; she has chosen this path of creativity which all started with her very own wedding cake many years ago.



Heather knows how it feels to have that 'wow' factor on one of the most important days of your life.

She knows exactly how much worry, creativity and commitment went into creating her own centre-piece on her very special day, so she also knows how much trust is placed in her as a person, and with her skills, to produce these centre-pieces for other people.

The memory of her very own wedding cake is in every cake she creates to this day.

It all starts with a phone call, email or facebook message, so why not start the ball rolling now?

Heather is looking forward to hearing from you.