



Cakes



2009/10



Traditional English on Swan Neck Stand

On this page we describe and illustrate some of our cakes. Please discuss your requirements with your Event Manager. Prices and order form can be found on page 3. **Please order your cake at least 2 months in advance.**

As a rough guide we recommend the following:

12" Square Fruit Cake provides 100 small portions

12" Square Sponge provides 70 small portions or 60 pudding portions

If you would like to keep your top tier, for 80-100 guests 3 tiers are advised.

Traditional English*

A rich moist fruit cake soaked with cognac, covered with marzipan, decorated with soft icing or Royal icing in any colour and finished with a fresh floral spray of your choice. Served on a stand or tiered.

Sachertorte*

An ultra chocolately Belgian torte - a moist chocolate layered cake with either Apricot or Chocolate filling and covered with a rich, glossy Chocolate Ganache.

Chocolate Fudge Cake

A rich dark chocolate sponge, soaked with Cointreau syrup, and filled with chocolate fudge icing. The cake is then covered with a thin layer of Chocolate Ganache and the side are decorated with your choice of White, Dark or Milk Chocolate scrolls.



Sachertorte on 16" Round Silver Stand



Croquenbouche on Round Silver Stand

Croquenbouche

The traditional French wedding cake – a tower of profiteroles filled with crème Diplomat, flavoured with cognac, Cointreau and fresh vanilla, and decorated with spun sugar. Contains approximately 300 profiteroles, serving approx 80 people. **Priced from £420.00 plus VAT.**

Classic Victoria Sponge or Lemon Drizzle

A light vanilla or tangy lemon sponge liberally sprinkled with Rose Liqueur or soaked in a sharp lemon syrup and filled with vanilla buttercream and raspberry jam or lime curd. Both are covered in a thin layer of buttercream and soft Ivory Regal iced.

Cup Cakes

Individual cupcakes come in a choice of Vanilla, Chocolate, Carrot* or Lemon. Each one is soaked with either rose, Cointreau or lemon syrup and then soft regal iced. Colours and decorations are to your own specifications.

A 7" round cake to be used for cutting in your photo's can be made to tie in with the cupcake decorations. This can be either Fruit*, Chocolate, Vanilla, Lemon or Carrot* cake.



Cup Cakes on Cup Cake Stand



Cheese 'Cake'

Cheese 'Cake'

A selection of cheeses of your choice layered to form tiers and garnished with grapes, celery and figs. **Priced from £400.00 plus VAT.**

Please note that floral decorations should be ordered through your florist. Your Event Manager will be happy to discuss suitable varieties and colours etc.

***Contains NUTS as an ingredient. All cakes may contain traces of NUTS.**

CAKE PRICES & ORDER FORM

Cake Style	Icing Style	Single Tier		Two Tier		Three Tier	Four Tier
		10"	12"	6" & 9"	8" & 10"	6", 9" & 12"	6", 8", 10" & 12"
Traditional English	Regal	£120.00	£180.00	£280.00	£335.00	£460.00	£540.00
	Royal	£145.00	£205.00	£310.00	£350.00	£480.00	£575.00
Sachertorte or Chocolate Fudge	Regal	£110.00	£170.00	£270.00	£300.00	£430.00	£510.00
	Ganache or Scrolls	£120.00	£190.00	£300.00	£335.00	£455.00	£530.00
Victoria Sponge or Lemon Drizzle	Regal	£105.00	£145.00	£240.00	£270.00	£385.00	£480.00

Croquenbouche	From £420.00	Cupcakes	from £3.00 each
Cheese 'Cake'	From £400.00	Miniature Cakes	from £5.00 each
7" Top (Cutting) Tier (Cup Cakes)	From £50.00	Models for top of Cake	from £35.00 each

Name		Date Required	
Venue		Tel Number	

	Comments	Costs
Number of guests		
CAKE TYPE		
Traditional English*		
Sachertorte*		
Chocolate Fudge		
Classic Victoria Sponge		
Lemon Drizzle		
Cup Cakes		
Croquenbouche		
CAKE STYLE		
Round or Square		
Number of Tiers required: 1, 2, 3, 4		
Display Style – Tiered or Stacked		
ICING TYPE		
Regal (soft) please specify colour/shade other than ivory		
Royal & Marzipan (traditional English only)		
Chocolate Ganache (White, Dark or Milk)		
Buttercream(Cup Cakes)		
ADDITIONAL DECORATION		
Chocolate/Scrolls/Stencilling		
Iced/Piping/Beading/Butterflies		
Bride and Groom Models (ornamental or sugar crafted)		
FINISHING TOUCHES		
Pillars or Separators – please specify type & colour		
Ribbon – specify colour/s and width/s		
Flowers (to be supplied by clients Florist) – please specify		
Cake Knife & Cake Stand/Cup Cake stand/ Base Stand		
Free Delivery (within a 15 mile radius of Bristol & Bath)		
Additional Delivery Charge Upon Request		
ADDITIONAL INFORMATION		
Any Food Allergies N.B. All cakes may contain traces of NUTS		
	Subtotal	
	VAT	
	Total	

All prices are subject to VAT