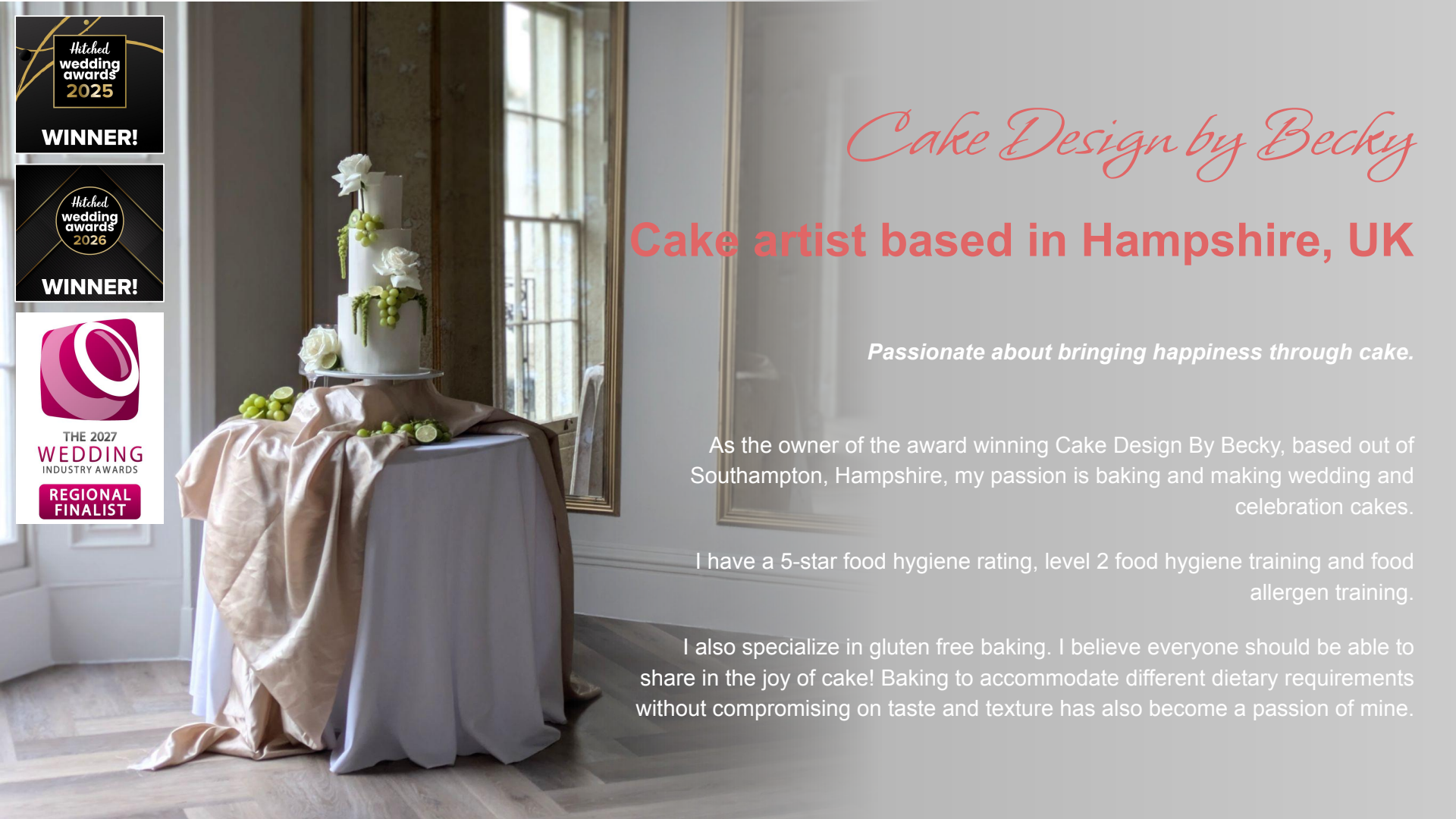


Cake Design by Becky

Cake artist based in Hampshire, UK

Passionate about bringing happiness through cake.

As the owner of the award winning Cake Design By Becky, based out of Southampton, Hampshire, my passion is baking and making wedding and celebration cakes.

I have a 5-star food hygiene rating, level 2 food hygiene training and food allergen training.

I also specialize in gluten free baking. I believe everyone should be able to share in the joy of cake! Baking to accommodate different dietary requirements without compromising on taste and texture has also become a passion of mine.

Bespoke packages

My bespoke packages are tailored mostly towards weddings, however I have options available for celebration cakes when a special and unique cake is wanted but the full bespoke package isn't necessarily required. Please reach out via email at ***cakedesignbybecky@hotmail.com*** *for options and prices. My prices reflect the time taken to develop unique custom cakes which included consultations over the phone/video call or in person, designs, tasters, delivery and set up as well as all the background organisation with florists and wedding/event coordinators, all of which I will take out of your hands to give you a worry free and seamless process.*

My style is elegant and modern, and I like to decorate my cakes with fresh and/or dried flowers. I also like to incorporate some seasonal ingredients into the cake flavours or designs.

I offer a fully bespoke design service where I like to find out all your dreams for your big day, colours and themes. Following which I can produce a series custom designs for your consideration painted delicately with watercolour paints. After which we can discuss the designs in depth and add, remove or interchange any elements from the designs.

With my signature style, I like to include 'painted' elements on the cake, especially with my buttercream cakes. I like to use techniques such as pallet knives and piping nozzles to create unique designs often including floral and foliage elements to tie in with your wedding aesthetic.







Flavour choices

My flavours are all chosen with the utmost care and with attention to the best ingredients available. I strive to always use fairtrade sugar, rainforest alliance chocolate, free range British eggs and red tractor British dairy products. I hope you like the sound of some of my favourite cake flavours, however I am more than happy to develop recipes if you wanted flavours/ingredients incorporated into your cake that aren't included on my standard list.

I offer tester boxes including four flavours for £15 (plus postage at £5 if required and £2.5 for each custom flavour). With tiered cakes, many couples and clients like to have more than one flavour included in their cake. Additionally, at this point it is important to inform me of any dietary requirements. I cater for many requirements including gluten and dairy free* at no extra cost and have completed full food allergen training.

Lemon and elderflower sponge with lemon infused Italian meringue buttercream & lemon curd

Lemon and blueberry sponge with lemon Italian meringue buttercream & blueberry jam

White chocolate sponge with raspberry pieces, white chocolate Italian meringue buttercream & seedless raspberry jam

Orange sponge with orange infused Italian meringue buttercream & blackcurrant jam

Fresh strawberry infused sponge with strawberry Italian meringue buttercream & strawberry jam

Pink lemonade - Lemon sponge with raspberry pieces, lemon and raspberry Italian meringue buttercream and raspberry jam

Vanilla sponge with vanilla Italian meringue buttercream & raspberry jam

Salted caramel with salted caramel Italian meringue buttercream

Chocolate sponge with chocolate or salted caramel filling

Tiramisu - Vanilla sponge drizzled with espresso and Kahlua with a vanilla Italian meringue buttercream and cocoa powder sprinkle



Guide Prices

These prices are based on semi-naked cakes and so please expect an increase for fully iced cakes. I also offer an entry level package where I can offer reduced prices based on some criteria outlined on the next page.

Multiple sizes are available for each tier option so please contact me with you specific serving requirements for more accurate prices:

Single tier cakes
Serves between 20-80

£95-£180

Two tier cakes
Serves between 30-100

£220-£360

Three tier cakes
Serves between 40-180

£375-£540

Four tier cakes
Serves between 110-200

£675-£725











Entry Level Package

I also offer an entry level package where elements such as in person or over the phone consultation, watercolour designs and tasters may not be required and therefore I can offer a lower price.

Unfortunately, my entry level package is only available Tuesday-Thursday

This package includes:
Semi-naked cake with Italian meringue buttercream.
Placement of flowers provided by your wedding florist in 2-3 locations on the cake.
A choice of my full list of flavours including different flavours per tier.
Delivery and onsite set-up within a 30 mile radius (further miles charged at £1 per round mile).

This package excludes:
Taster box (although an upgrade to this is available for £30 exc delivery).
In-person or over the phone design consultation.
Design sketch.

Sizes available as below, these are for slightly shorter cakes with three cake layers per tier (as opposed to four cake layers):

Two tier cake	8” and 10” tiers	Finger portions 40-65	£290
Three tier cake	6”, 8” and 10” tiers	70-90	£350



Icing options



ITALIAN MERINGUE BUTTERCREAM

This is my go-to icing for buttercream cakes. It differs from the traditional ‘American’ buttercream which is very sweet and grainy. Italian meringue buttercream takes a lot more patience and expertise to make, however the effort is rewarded with a silky smooth, less sweet icing which is perfect for creating designs with the buttercream and obtaining that crisp smooth finish. Italian meringue buttercream is also perfect for achieving my signature floral ‘painted’ designs.

Additionally, Italian meringue buttercream stands up better to heat than traditional ‘American’ buttercream. However, due to the increased temperatures and unreliability of the British summer, **all my buttercream cakes have a crumb coat in white chocolate ganache to add additional structure**.

**Please be aware that no icing is able to withstand high temperatures or direct sunlight and on really hot days a white chocolate ganache may be need to be used to fully cover the entire cake instead.*

**Please note that buttercream cakes can never be a brilliant white and white food colouring can alter the flavour.*



White Chocolate Ganache

White chocolate ganache gives a similar finish to italian meringue buttercream, but it is more more stable in higher heats and is definitely recommended for summer weddings. It also tastes delicious.

Please expect roughly 5% extra for white chocolate ganache covered cakes.



FONDANT ICING

Fondant icing is currently experience a resurgence in popularity. I like to use my fondant icing a little bit differently to a traditional cake and use it to create a marble effect. All fondant cakes are first covered in a layer of white or dark chocolate ganache.

Please expect roughly 15-20% extra for fondant covered cakes.

Dessert Tables and Cart

I offer bespoke dessert table packages perfectly customised to your event colour schemes.

This is a great way to wow your guests and is perfect if you aren't looking for a large cake but would prefer to offer your friends and family a wide choice of different tasty treats. Also catering for corporate events. Designed to perfectly enhance the aesthetics of your event with a centrepiece everyone will be taking photos of.

Dessert/sweet cart hire includes customisation of fabric, flowers and candles to perfectly match your event themes.













Ordering Process

If you have decided on your wedding date then please get in touch and I will guide you through how to order. Send me an email at **cakedesignbybecky@hotmail.com** so that I can check for availability. Wedding cake season can be busy and so I would recommend reserving your date as soon as possible. Couples usually get in contact between 9-6 months before the wedding, although please reach out earlier if you wish. Alternatively, some sooner wedding dates may still be possible depending on my availability.

ESTIMATING YOUR CAKE COSTS

Following confirmation of availability, I can provide an initial estimated quotation based on your cake size, preferred finish, decoration ideas and delivery address. I can advise you on the size of cake based on how many guests you have. I can consult with you via email and phone to learn the important details you have chosen for your wedding. Details include the style of your venue, colour schemes, floral choices and any other design details you would like me to include in your cake.

FINALISING YOUR WEDDING CAKE ORDER

I will be able to provide a final quote for your wedding cake once we decided on your cake style, design and decorative details. If you are happy to proceed with a cake from Cake Design by Becky, I will then be able to send you an invoice with all the details we've discussed along with terms and conditions of sale. At this point I will require a non-refundable deposit amount to reserve the date (£150 or 50% of cake cost - whichever is the lowest). Payment is accepted by bank transfer. When I receive this payment, I will confirm you wedding cake order and reserve you wedding date. However, don’t worry I won’t fully book a date you’re interested in before you’ve paid the deposit without first getting in touch, however if I don’t receive a reply for more than 48 hours I may need to give the date away. The balance of your order becomes due 21 days prior to your wedding day.

ON THE DAY

Due to the delicate nature of our wedding cakes, many couples choose a full delivery and set-up service at their venue. For an additional cost of £40 (plus 50p per round mile) I would recommend this for any cake over two tiers tall. I will liaise with your wedding coordinator directly to arrange this in the lead up to your wedding day. You may also collect your cake from our premises in Hampshire. However as mentioned, depending on the design of the cake this is not always advisable.

FRESH FLOWERS

I find many couples want fresh flowers on their cake. This is something I can cater for and I have several florist contacts I can order directly from. However, many couples prefer to source their flowers directly from their florist to match the bouquets and arrangements. This is absolutely fine! However, I will need the contact information for the florist so that I can liaise directly to organise handing over of the flowers, the format the flowers will be in and to ensure all flowers comply with food safety regulations. Due to these flower regulations I must be made aware with plenty of time that there will be fresh flowers on the cake as I am required to complete documentation for the regulating body for every flower that goes onto a cake I have made. It is important for me to let you know that unless flowers are sourced from an organic supplier there is always a risk of pesticide and chemical use. I wash all flowers and dry before putting on the cake and the flowers themselves are not inserted into the cake in accordance with food regulations.

Testimonials

Molly R.

Professional - Perfect

Our wedding cake, accompanying tray bakes and cupcakes were absolutely perfect! The design fitted our theme beautifully. The flavors were delicious. Everyone loved it, we had limited leftovers and it was a wonderful addition to our special day. Highly recommend!

Matt and Gemma

Amazing Cake

Becky was fantastic from start to finish. She came up with a far more beautiful cake than we could have imagined. We also needed a dairy and gluten free cake which is not easy to do. We were struggling to find a supplier when we stumbled across Becky. The cake would so good nobody knew it was gluten and dairy free. We also got cookies for a barbecue the day before which were perfect. Would highly recommend!

Ben and Vikki

Perfect Wedding Cake

Our whole wedding cake experience was perfect with Becky, from start to finish. She was a wonderful host when we visited her home and she took the time to understand what we wanted. She was very open to our honest feedback from the tasting samples and slightly tweaked the final recipe to our taste. The design process was perfectly balanced to allow my wife to feel involved but not overwhelmed with the job. This was finalised with a lovely drawing of the design to be sure we were all on the same page. Communications with our florist happened almost without any input from us at all which was one less thing for us to worry about, and she delivered and assembled the whole thing for us on the day, long before anyone arrived at the venue. And all of that for a fantastically reasonable price. We would absolutely use her again for any future celebrations.

Casey D.

Thank you so much for the amazing wedding cake, it was just incredible! We got so many compliments on how delicious it tasted and it looked just stunning. It was the centrepiece to our day. Simon mentioned how much time and effort you put into setting up and arranging the flowers, it really showed.



Testimonials



Nicole S.

The best cake I've ever had!

From the moment Becky, my husband and I started discussing what we'd like our cake to be, I knew we were in the best hands. Becky was so attentive, patient and creative. We were not easy customers to work with - my husband and I kept changing our minds in the creative stages, and weren't going for a standard tiered wedding cake. Becky was fantastic at helping bring our ideas to life and figure out exactly what it was we wanted when we really didn't even know ourselves! The cakes were absolutely incredible, genuinely the most delicious cakes we have ever had and everyone at the wedding kept commenting on them and wanted to take some home! We had 3 layers; a ginger cake, a lemon cake and a fruit cake/ traditional wedding cake. I truly couldn't tell you my favourite layer, they were all incredible - so moist and so delicious! Becky was attentive, accommodating, creative and, for the amount of time, attention and care she was giving us, we really couldn't believe she wasn't charging us much more! I truly couldn't recommend her enough.

Roberta and Riccardo

Absolutely amazing

Becky made us the perfect wedding cake, and she was a super star from beginning to end. We needed a two-tier, smallish wedding cake with a very simple design. Becky was incredibly helpful and accommodating with our preferences. We did two rounds of samples because she wanted to make sure we found the perfect flavours. In the end we got her lemon and elderflower, and a custom-made chocolate sponge with hazelnut filling - both absolutely delicious. All our guests loved it. And not only did it taste incredible, but the cake also looked stunning. Becky delivered it to the venue in the morning and gave us all instructions about storing and serving it. We couldn't have been happier with any part of process. As well as a wonderful baker, Becky is so lovely and responsive. We will definitely find excuses to order cakes from her again! Do not hesitate to book her.

Hannah

Yummiest cake ever!

Becky was a delight to order our wedding cake from. We went with a 3 tier cake with different flavours for each - lemon & elderflower, white chocolate & raspberry, and lemon & blueberry. It was hard to pick a favourite as they were all delicious. We wanted the cakes dairy free which Becky accommodated and also opted for gluten free due to some of our guests, and honestly you wouldn't know it was DF/GF! I can normally tell gluten free but Becky works some sort of magic to make it taste better than a 'normal' cake! The presentation of them was beautiful as well, and Becky was friendly and responsive throughout the ordering process making sure we were happy with everything. We will definitely be recommending her to friends and family, not just for wedding cakes but for any occasion, and she does postbox brownies which we have since tried and are absolutely amazing! 5/5 stars.

Portfolio: Floral Buttercream ‘Painted’ Designs





















Italian Meringue Buttercream














White Chocolate Ganache & Fondant







