



BAKING LOVE
LONDON

WEDDING MENU





BAKING LOVE
LONDON

For over 10 years, we have been helping couples to enjoy a deliciously beautiful moment during their wedding day.

We will make it look like a piece of cake. Choose your dream cake, and we take care of everything else.

Thank you



Types of cake decoration



1. Fondant icing

It's used to sculpt personalised cakes.

2. Buttercream

AKA butter icing or butter frosting.



3. Naked

Omitting the majority of frosting



Flavours: Essentials

1) Red Velvet



- Red velvet sponge
- Cheese cream
- Buttercream



2) Dulce de leche



- Vanilla sponge
- Dulce de Leche



3) Funfetti



- Vanilla
- Funfetti cake
- Vanilla Buttercream



4) Victoria Sponge



- Vanilla sponge
- Strawberry jam
- Vanilla buttercream



5) Guava & Yogurt



- Vanilla buttercream
- Yogurt cream
- Guava cream



6) Chocolate



- Chocolate sponge
- Chocolate ganache



7) Passion fruit, Mango & Lemon



- Vanilla sponge
- Passion fruit
- Mango buttercream
- Lemon buttercream



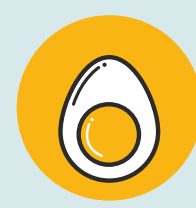
Soy



Nuts



Gluten



Eggs



Milk



Flavours: So Loved

8) Carrot cake



- Carrot sponge
- Cheese cream
- Buttercream



9) Rainbow cake



- 6 Vanilla layers with rainbow colours
- Vanilla Buttercream



10) Pistachio & Rose



- Rose sponge
- Pistachio buttercream



11) Lemon summer



- Vanilla sponge,
- Lemon buttercream
- Lemoncurd



12) Tropical



- Vanilla sponge
- Coco buttercream
- Pineapple pieces
- Dulce de leche



Flavours: So Loved

13) Nutella



- Vanilla sponge
- Nutella



14) Blueberries & Cheese cream



- Chocolate sponge,
- Blueberries jam
- Cheese cream
- Buttercream



15) Chocolates & Oreo



- Chocolate sponge
- Milk chocolate
- White chocolate
- Buttercream
- Milk chocolate ganache
- Oreo pieces



16) Custard and chocolate caramel



- Vanilla
- Chocolate sponge
- Custard cream
- Caramel
- Chocolate ganache

17) Chocolate & Orange



- Chocolate sponge
- Chocolate ganache
- Orange jam



Flavours: Delux

18) Ferrero



- Chocolate sponge
- Chocolate ganache
- Milk chocolate buttercream
- Chocolate crunchy
- Ferrero pieces



20) Light Fruity



- Custard cream
- Cheese cream buttercream
- Strawberry pieces



22) Kinder



- Chocolate and
- Vanilla sponge
- White chocolate ganache
- Chocolate crunchy
- Milk chocolate
- Buttercream
- Kinder pieces



19) Creamy

- Vanilla sponge
- Cookie cream
- Caramel
- Cookie buttercream
- Milk chocolate buttercream
- Cookie pieces



21) Raffaello

- Vanilla sponge
- White chocolate ganache
- White chocolate
- Buttercream
- Raffaello pieces



Flavours: Delux

23) Tiramisu



- Vanilla sponge
- Coffee sirope
- Mascarpone cream



24) Baileys

- Vanilla sponge
- Baileys
- Buttercream
- Salted caramel



25) Banoffee



- Vanilla sponge
- Caramel
- Vanilla
- Buttercream
- Bananas
- Cookies



26) Fresh Forest

- Vanilla sponge
- Strawberry
- Fruits of the forest
- Buttercream
- Strawberry pieces



27) Leches & Dulce de Leche



- Vanilla sponge
- 3 leches syrup
- Dulce de leche



Flavour Menu

Our 27-flavour menu offers a vast and delicious range to choose from. Choosing a flavour not included on the menu or mix&match will incur an extra £10 charge.

Which flavours do we recommend?

Our top wedding cake flavours:

- Salted caramel
- Baileys
- Chocolate sponge & chocolate
- Red velvet
- Passion fruit
- Mango and lemon
- Creamy

Your wedding is a very special day, so be sure to select the flavours that make you the happiest of all!



Flavour Questions

How can I taste the cake?

There are two ways:
a) Once we have received your order confirmation, we will post you a flavour sampler box for free with your chosen four favourite flavours.



However, we understand you might like to taste our cakes before ordering.

b) We can post a 4-flavour sampler box before ordering your cake for £20.

Can every tier have a different flavour from our menu ?

Yes, and it will not vary the price.

Can I add allergy-friendly portions?

Yes, it's not a problem. We can do vegan, dairy, eggs or gluten-free cakes.





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Sizes and Tiers



1-tier cakes



2-tier cakes



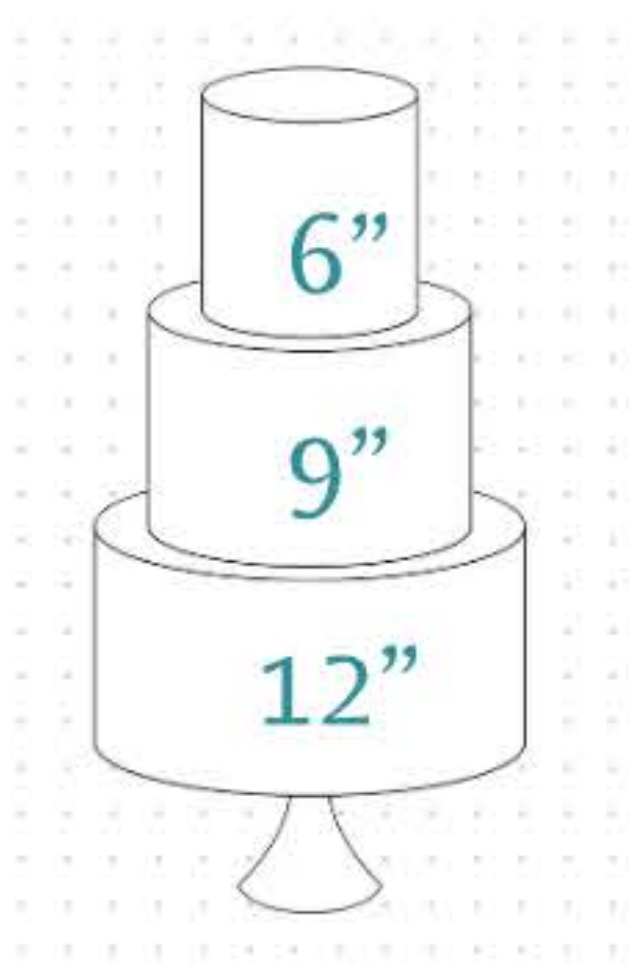
3-tier cakes



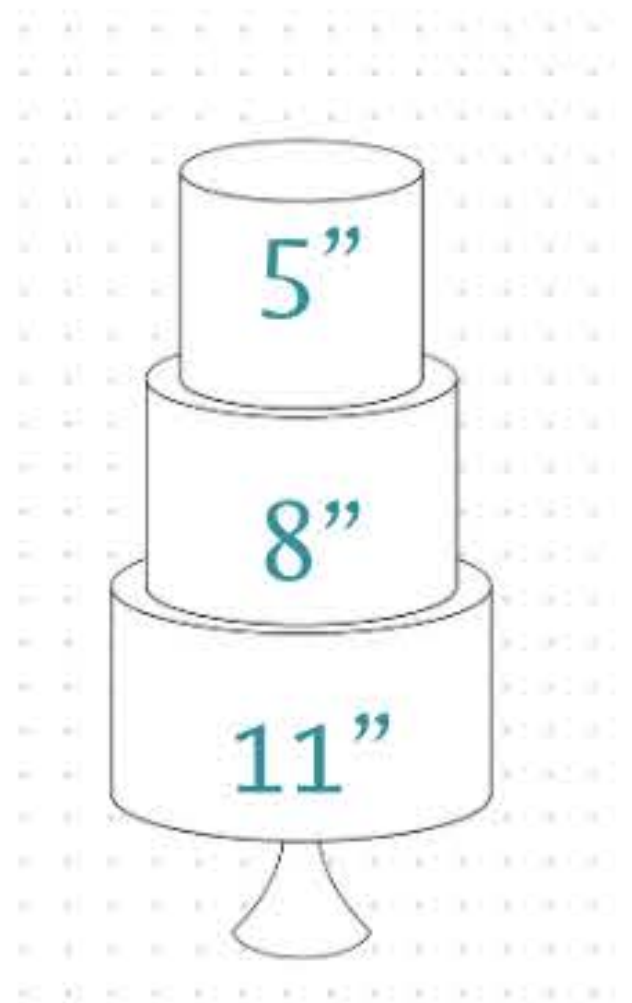
4-tier cakes and more



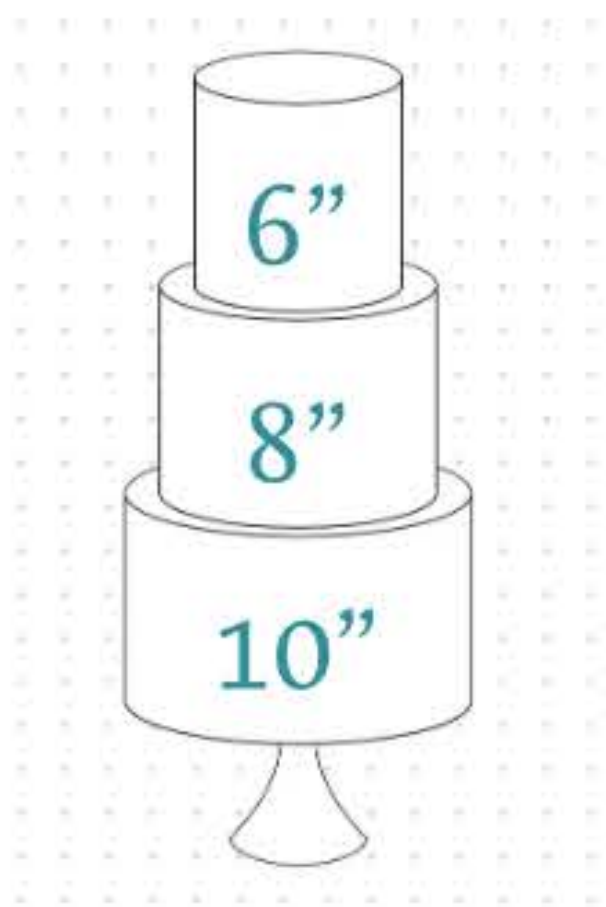
Here are some examples:



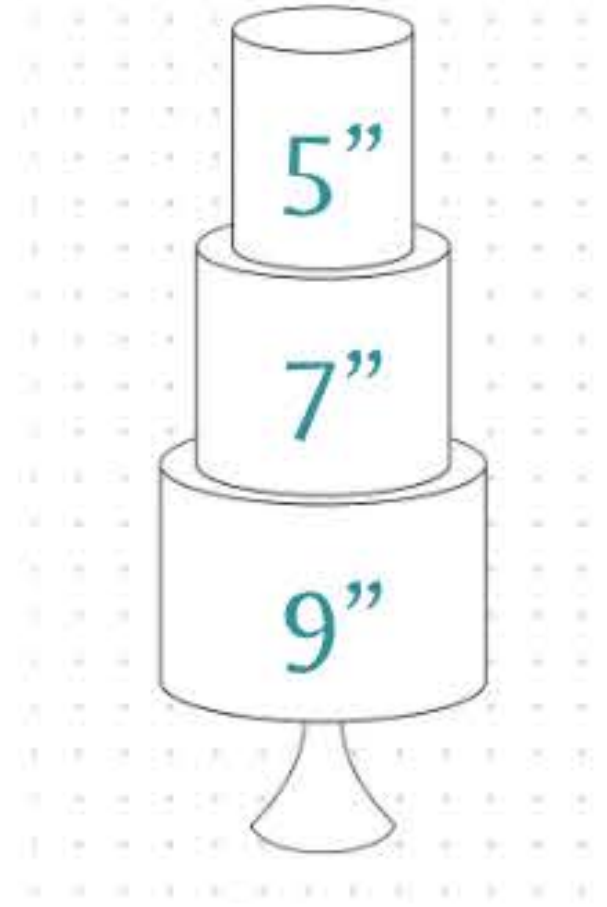
102 Portions



78 Portions



76 Portions



57 Portions

How to choose your perfect wedding cake size

We can work out the perfect size by telling us how many portions you need and the number of tiers you would like.

Fill out our wedding cake form, and we will let you know the size that suits you.

I want a cake with a special structure

When you fill out the form, you can upload pictures to let us know the shape you have in mind. We can work out how to make it possible matching the portions you need.





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Take time to
think about



your unique
design



With lots of details, embroidery cakes...



Using plants and flowers...



Or anything you could think of!



Cake dummies

When the portions you need don't match the cake size you have in mind, we could use a dummy cake.

Cake dummies are very safe and look as stunning as real cakes. One tier can be edible, so you can still make the cake cutting; the remaining cake will be pre-cut in the kitchen.

Some venues prefer this option as it makes an easier serving for the waiters.

Cake dummies are 15% cheaper than real cakes.

Can I use a Dummy Cake if my dream cake is smaller or bigger than the portions I need?



Yes, it's not a problem. We can explain it in more detail during our personal consultation.



When should I order?

We recommend booking at least 3-4 months in advance to ensure we can serve you. However, you can always reach out to us to check availability.

BOOK AND RELAX!

We work on a first-come, first-served basis, and your order is only fully booked and confirmed when we have received the first payment.



We like to be fair to all our customers, that is why we are unable to confirm a booking date without receiving the confirmation payment. The remaining payment has to be paid by two weeks prior to the wedding.

Thanks for your support and understanding



How do I choose my cake design?

We find that Pinterest and Instagram are great sources of inspiration. Run a quick search and remember to screenshot your favourites! :)



Please share the cakes that make you feel inspired. In the wedding form, you can easily upload many pictures and explain in detail your ideas.



What's next

- Go through our Wedding Menu

When you are ready, fill out our Wedding Form:



- Our pastry chef will reply with a quote and information about your enquiry.
- We will always be in touch so you can ask us any questions directly.
- To confirm the cake, 50% of the payment would be needed.



Do we offer delivery ?



Delivery **is included** in our wedding cake prices, as well as the set up in the venue by the Baking Love team.



Prices

When we receive your form, and if all the details have been completed, we'll be able to send you a personalised quote. Prices start from £95 for an 8-portion cake

Some examples



- 3 Tiers
- 71 Portions
- Fondant special cake

£595



- 2 Tiers
- 46 Portions
- Naked cake with flowers

£365



- 4 Tiers
- 190 Portions
- Buttercream cake with flowers

£950

Delivery & Set up included



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Other Baking Love Products



Personalised
Dog Cakes



Corporate cakes
following your
brand guidelines



Personalised,
theme-based
cookies



Group workshops
for kids or adults



About us



We are a Spanish family raised in the warmth of a local bakery where everyone was always welcome. Cakes make everyone happy and we bake them as our dad always did, with love.



Miriam Hernandez

Founder - Cake Artist

Arrived in London in 2015 and, after working for big companies such as Peyton and Byrne, decided to start her own pastry shop in Crouch End. Miriam has several awards and nearly 20 years of professional experience.



Jenni Hernandez

Customer Service - Operations

After almost 15 years of living in London, Jennifer is an interpreter with a great experience in customer service and processes. She's always optimising the workflow and, more importantly, looking after everyone's happiness.



Noemi Hernandez

Marketing

Passionate marketer with 10 years experience in the London labour market. Assisting in conveying Baking Love's mission of delivering premium products and services.



Social Responsibility



Baking Love and My Medina Schools work together to ensure that children in Senegal continue their secondary education.



Every child deserves a birthday cake!

For every cake we bake, we donate one pound to My Medina Schools. The charity celebrates children's birthdays every month, and the cakes are on us!

For many of these children, it's the first time they enjoy a birthday party with a cake . We are very proud of this contribution, which wouldn't be possible without all our generous customers.



Stay in touch!



www.bakinglove.co.uk



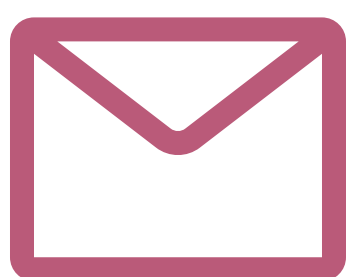
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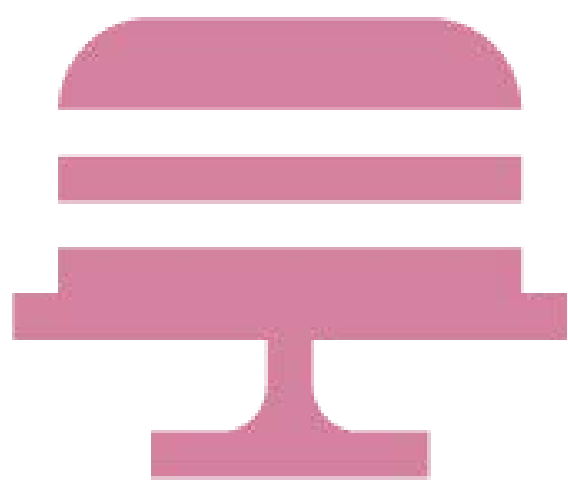
[@BakingLoveLondon](https://www.youtube.com/BakingLoveLondon)



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Thank you