

Wedding Cakes & Edible Favours by

Bitesize Bakehouse





hello@bitesizebakehouse.com

07577447001

www.bitesizebakehouse.com

Hello from Bitesize Bakehouse



Hello, I'm Jade, Head Baker and Owner of Bitesize Bakehouse.

Firstly, congratulations on your engagement! I hope you have been thoroughly enjoying the planning process so far. Weddings are my favourite here at BB HQ, and I love nothing more than working with you to create a bespoke design that perfectly reflects your personality and special day.

This brochure is for you to have a little look through in order to view some indicative pricing, as well as to find out why I might be a good fit for you both and your wedding day.

So, sit back, grab a cup of tea, and let me tell you a little more about Bitesize Bakehouse and how I can help you.

*Please note that all prices detailed are an approximation, subject to change based on your final bespoke design and requirements.



Testimonials

"The most delicious cake I have ever eaten!! Not only was it beautiful, and the flowers you added to decorate my wedding cake looked amazing, the cake itself was beautiful. Then there were the favours of marshmallows and macarons, they matched our colour scheme beautifully and tasted amazing. Thank you Jade for adding so much to our day and the lovely box of homemade chocolates you gifted to us where delicious and did not last long!!"



"Jade made our wedding cake and we were absolutely delighted with the result. She completely understood what we were after from start to finish, with the design process, tasting box and cake topper! I thoroughly recommend Bitesize Bakehouse and we will be back for future celebration cakes!"

"It was great to work with Jade on the design of the cake as I felt like she really understood the vision of what I wanted and in the end it looked so impressive! The cake also tasted really good and was one of the talking points for people after the wedding. Would definitely recommend her!"

"We worked with Jade to design our dream wedding cake. She was amazing from start to finish, so calming and professional & we felt reassured everything was in hand from the word go. To top off a perfect experience the cake tasted amazing, so many guests commented and followed up about who did our cake! Thank you so much xx"

"Jade created the edible favours for our wedding. Her client care is excellent - she was very responsive and receptive to our tastes and ideas. The favours themselves were exceptional, with great attention to detail. I would highly recommend her to anyone"



Wedding Cakes



Every wedding cake created by Bitesize Bakehouse will be as personal as your wedding is to you. Please use these prices as a guide - they reflect a buttercream style cake in the respective size.

After finding out a little more about you and your wedding day, I would be more than happy to provide a precise quote for you to consider. So please do reach out and we can chat more about your style and aspirations for the big day... and book in a cake tasting!



Pricing starts from:

2 Tier - £440

3 Tier - £510

4 Tier - £655



Pricing for Wedding Cakes include:
The cake itself (all edible elements), a consultation to create your bespoke design, delivery of the cake on the day to your venue and full set up on site.

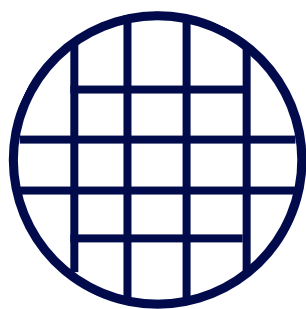
Extras costs you might like to consider: cake toppers, cake stands, other inedible decorations (ie. flowers)



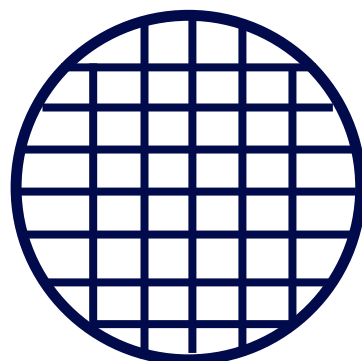
Portion sizing Considerations

Contrary to some expectations, you will find that I normally guide my couples to slightly under cater for their expected numbers when deciding on cake portions and sizing. Although I have included some guidance below on my cake tier portions, I would always advise that you keep in mind (especially if serving the cake as evening food) that not all guests will part-take in a sweet treat in the evening - so you don't necessarily need to match your guest numbers exactly.

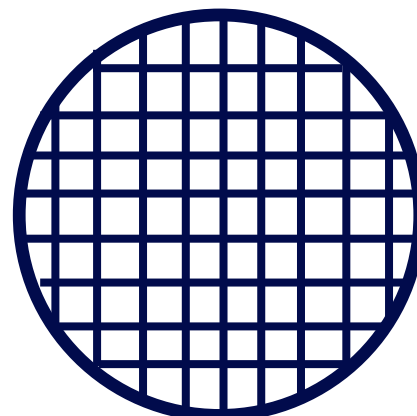
Having said that, there are exceptions to this rule and I can also provide some beautiful alternative options (dummy tiers, floating tiers, perspex layers etc) if you would like to reduce portion sizing (and potential waste!) but maintain the height and drama of a larger feeling cake.



6 inch tier:
approx. 20 portions



8 inch tier:
approx. 40 portions



10 inch tier:
approx. 60 portions

Considerations: These are the most commonly booked tier sizes for wedding cakes, but I can also provide smaller and larger sizing if required. The portion sizing I have estimated are based on slices of 1 inch by 1 inch and different venues catering teams may vary in their cutting style.

Edible Favours

Edible favours are a fun, unique way to say "thank you" to your guests for joining you on your special day. They can add character and style to your tables whilst still fitting in with your overall theme and aesthetic.

Below are a few ideas that you might like to consider. There are plenty of options and flavours we can explore during our consultation, depending on your budget and style.



Pricing per portion from:

- Marshmallows (2 pieces)- £2.25**
- Chocolate Box (2 pieces) - £3.75**
- Meringue Kisses (2 piece) - £1.50**



Pricing for Edible Favours are based on minimum orders of 30 or more.

Further personalisation such as bespoke stickers, packaging and display options are also available.





A little about Bitesize Bakehouse

My overall aim is to provide a space for conscious consumers to be able to easily find sustainable sweetness that has been fused with tasteful touches. I don't compromise on quality or experience because of my eco conscious grounding - if anything, this value pushes my need for true 'quality' to the forefront of everything I create.

I strongly believe in using the very best ingredients to create your bespoke cakes and am completely committed to using organic, free range and locally sourced ingredients, wherever possible.

When it comes to weddings, Bitesize Bakehouse really comes into its own...

Firstly, I will only ever book one wedding per day. This is to ensure full attention and flexibility around your event. Working with you, I will design a bespoke cake that fits in perfectly with your special day.



Once I have confirmed availability, we can embark on the design process!

Whether you come to me with 1000 ideas or none, I can help guide you through the process of selecting the flavours, tiers, portion sizes, as well as the all important look and feel of the overall cake.

With multiple consultations available, optional tastings and a personalised hand-drawn cake sketch so you can visualise your final design, I ensure that every little detail has been covered ahead of your big day so you can sit back and relax in the knowledge that I have you completely covered!

You can rest assured that I will deliver on my promise, and that you will be served a delicious wedding cake on your big day!





How to book...

If you like the sound of what I have to offer, and would like to take the next step then reach out and let's get the ball moving!

The best way to reach me is via email (hello@bitesizebakehouse.com). I can then send you across my Wedding Questionnaire that helps me find out a little bit about your plans and can enable me to send you an initial quote and check availability for your date.

If you would prefer a chat, please feel free to call me on 07577447001. If I am busy in the kitchen and miss you, I will pop you a call straight back.



What you can expect when you reach out to book your wedding cake...

An initial quote and date availability check

follow up call/email to book in a cake tasting and answer any questions

cake consultation including a full tasting and design session (plus you get to take home all the extras!)

a personalised final quote and hand-drawn cake sketch

continued contact and liaison up to your wedding day with you and other relevant suppliers

delivery and full set up of your cake on the day





Cake Portfolio























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