

Beyond The Icing

Luxury wedding cakes handcrafted with love



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Welcome to Beyond The Icing - Who am I?

I'm Catherine, a multi-award-winning cake designer, baker, sugar flower maker, administrator, accountant, website creator, sample packer and all round juggler for everything else.

I specialise in luxury floral wedding cakes and feel it is a privilege to create my clients dream wedding cake. Drawing inspiration from your wedding dreams and weaving in personal touches I combine artistry and expertise to create your perfect wedding cake.



- I have over 40 years of baking experience, starting off when I was tall enough to reach the mixer
- I started Beyond the Icing in 2015 after leaving a full-time job in corporate finance
- I have a food hygiene certificate, a 5 star EHO rating and I've completed an allergen training course
- I'm fully insured
- I'm a 50's rockabilly girl who loves to dance jive, ballroom & latin



How does it work?

It can be daunting ordering a wedding cake, trying to find your way through an overwhelming array of choices to be made. Using my knowledge and experience, I will guide you through the process from choosing flavours to design choices. I'm happy to work in the best way for you, whether that is by phone, email or in person.

- It all starts with your initial enquiry where we discuss your date, venue, number of guests, budget & ideal style. At this stage I can give you a guide price and a starting point design.
- If you like my ideas and feel I would be a good fit for you, I ask for a £100 booking fee to secure your wedding date in my diary. I only take on one cake per week so I can devote my time entirely to your cake.
- If we haven't already finalised the details, I will arrange a consultation to fully discuss your cake and wedding. If it's in person I always bring cake so it's an opportunity to try some delicious flavours. Consultations can be in person or by phone, whichever is easiest for you. Sample boxes can be ordered on my website if you're some distance away.
- I will then provide a detailed quote and a digital design of your cake. This is where you see your ideas come to life.
- The balance of the cake is due four weeks prior to the wedding. If you prefer, you can pay in monthly instalments up to that point.
- A few weeks before your wedding, I will contact the venue to see if they have any specific requirements regarding ingredient information and to check delivery arrangements. I will also contact you to double check that everything is as agreed.
- I will then create your dream wedding cake.
- On the day of your wedding, I will carefully pack up your wedding cake and deliver it to your venue. Once there it will be set up and tweaked if required so it's perfect for you.
- A full ingredient listing, allergen advice and cutting guide is delivered with each cake along with any instructions regarding your wedding cake flowers..



Flavours & Allergens

All of my cakes are created using quality ingredients, free range eggs and Belgian chocolate. Here are some of my most requested flavours but if you have a favourite that's not here, we can discuss it as an option. I run a nut free kitchen and I can make allergen free cakes. However, I do not have a separate kitchen for this. I take the utmost care to avoid any cross-contamination. We can discuss this if it's something you need.

Vanilla

A light vanilla sponge filled with my signature raspberry buttercream

Chocolate

A light chocolate sponge filled with chocolate buttercream

Lemon

A light zesty lemon sponge filled with either lemon or passionfruit buttercream

White Chocolate & Raspberry

A white chocolate sponge sprinkled with raspberries filled with white chocolate buttercream

Chocolate Velvet

A rich decadent chocolate sponge filled with chocolate buttercream. This is gluten free

Champagne & Strawberry

A light champagne flavoured sponge, sprinkled with strawberry pieces filled with a champagne flavoured buttercream

Chocolate & Orange

A light chocolate sponge flavoured filled with orange flavoured buttercream

Biscoff

A light brown sugar sponge filled with Biscoff buttercream & crushed Biscoff biscuits

Lemon & Elderflower

A delicately elderflower flavoured sponge filled with lemon buttercream

Carrot & Orange

A fruity carrot sponge filled with orange flavoured buttercream. No nuts

Toffee

A brown sugar sponge filled with a toffee buttercream and drizzled with homemade toffee sauce

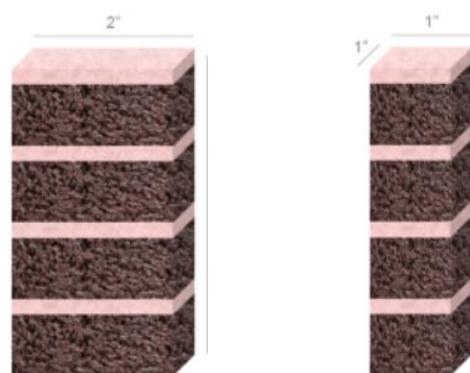
Fruit

A traditional boozy rich fruit cake flavoured with either brandy or Cointreau covered in dark chocolate ganache

How much cake do I need?

The final size & shape of your cake will depend on the number of portions required. I will advise on the minimum size you'll need, You may wish to go larger if you would like to keep some cake for the following day or freeze it to have when you open your wedding gifts. If you do decide to add additional cake, your wishes will be communicated to the venue and I will leave a box with them.

There are two portion sizes I use for wedding cakes. The dessert portion is 1" x 2" by the height of the tier. Ideal if you're having the cake as a dessert. The other is a finger portion, 1" x 1" by the height of the tier. Perfect to go with coffee after the meal or in the evening.



As a guide, my standard round cakes will serve the following portions

Two tiers - 6" & 8"

35 dessert portions
75 finger portions

Three tiers - 6", 8" & 10"

75 dessert portions
150 finger portions

Three tiers - 5", 7" & 9"

55 dessert portions
120 finger portions

Four tiers - 6", 8", 10" & 12"

130 dessert portions
260 finger portions

Other sizes/combinations are available

Design & finishing touches

I specialise in sugar florals so you will see these on most of my cakes. There are many ways we can add height, style and the wow factor to your wedding cake from fillable tiers to spacers and even a floral tiara. The choice is yours. The right stand can also set off your cake off perfectly. I have a selection of items which can be hired for the day.

Sugar flowers

I create all the flowers for my cakes from sugar. I have spent many years perfecting the processes to achieve realistic flowers. There are many ways these can be added to your cake from a floral crown to vials to posies of them. We can discuss how you would like your flowers during your consultation. I will work with your florist to ensure your cake flowers are in line with the bridal flowers. Please note that I do not use real flowers on my cakes as some are toxic and they all need to be made food safe.

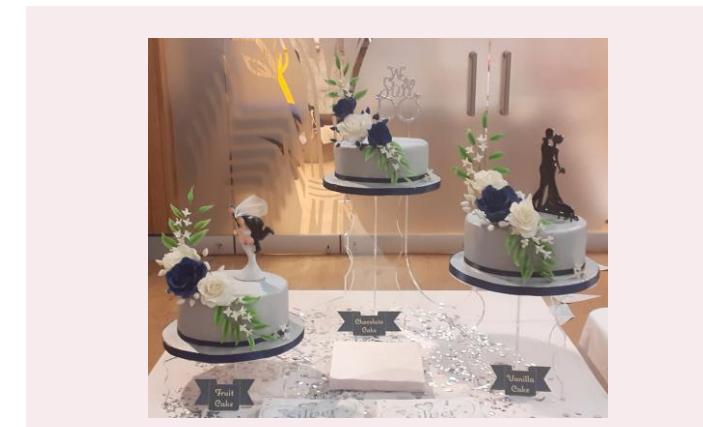


Spacers & separators

These can be used to add height to give a wow factor to your wedding cake without the need for additional cake. The options are endless from clear tiers which can be filled to metal stands.

Cake stands

There is nothing like the perfect cake stand to match your cake. I have a selection available for hire, from log slices to metal stands.



How much will it cost?

As every cake I create is bespoke, they are quoted individually. The size of cake, flavours & complexity of design will determine the overall price. I will provide a guide price during the initial consultation. Once the design is finalised, I will provide an accurate price. However, if you have booked me more than a year in advance, I will review the price about six months before. There may be a small inflationary price increase. I ask for a £100 non-refundable booking fee to secure the date for you exclusive use & I offer all my clients the option to pay in instalments if it makes life easier.



Two tier 6" & 8"

From
£325

Price includes

2 tier cake
2 flavours
consultation

Three tier 6", 8" & 10"

From
£500

Price includes

3 tier cake
3 flavours
consultation

Four tier 6", 8", 10" & 12"

From
£750

Price includes

4 tier cake
4 flavours
consultation

Delivery is charged at 45p per mile return

Reviews & Testimonials

It is always appreciated when my clients take the time to leave me a review or send me a thank you. Here are just a few of them.

I just wanted to reach out and say thank you so so so much for creating the wedding cake of our dreams... I was completely overwhelmed with the result on the day! How you recreated the wildflowers was like witchcraft, and as people who don't have much of a sweet tooth, it was absolutely delicious - if I could eat cake like that more often, I'd definitely convert to being a cake-fiend!

Everyone was so complimentary of how the cake looked (lots of guests said it was the best cake they'd ever seen!) and how it tasted, so we can't thank you enough - my mum saved lots of the wildflower decorations and has them in as a little bouquet in her kitchen, and everyone always thinks they're real flowers!

Thank you so much again - we'll be forever grateful!

F & G July 2025

Our wedding cake was done by Beyond The Icing, my experience from start to finish was just great! The cake not only looked amazing and was just what we wanted but it tasted sooo good, it was complimented by all our guests. We had the option to pick the flavours we wanted. Catherine was so helpful, I cannot recommend her enough! Her service is out of this world.

R October 2024

Beyond The Icing made our wedding cake and we couldn't have asked for a better service. The cake was absolutely beautiful, far better than we could have imagined. The flavour was rich and decadent. She was always accommodating and professional at every point. The icing flowers that she made were absolute pieces of art. We saved them as we couldn't bear to throw them away. We would 100% use Beyond The Icing again and would most definitely recommend her talent to friends and family and anyone looking for an amazing cake maker.

N & A September 2023

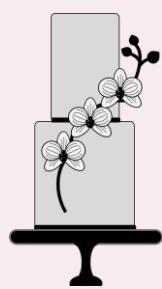
WOW WOW WOW!

Thank you so much! You amazing lady! Our cake looked and tasted amazing (obviously) When we walked into the Mill and we both first set eyes on our wedding cake, we had the wow factor. Everyone commented how beautiful it looked and that they have never tasted anything like it.

Like what you see?

I hope that you are excited about creating your wedding cake. I would be delighted to be part of your special celebration. I only take on one cake per week so to ensure I have your date available

it is advisable to get in touch once you have your date & venue confirmed. If you have any questions or would like to start this amazing journey to your perfect wedding cake, please contact me using the details below.



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