

# Beyond The Icing

Bespoke luxury wedding cakes handcrafted with love



# Who am I?

Hello, I'm Catherine

I'm an award winning cake designer, baker, sugar flower maker, administrator, website creator 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. I take inspiration from listening to you and your plans for your wedding.



- 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.
- I won a silver & third place in the class at Cake International in 2024
- I have a food hygiene certificate & 5 star EHO rating and I've completed an allergen training course
- I'm insured
- I'm a part qualified accountant

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## 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.

- 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.
- 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.
- Next is a consultation to fully discuss your cake and wedding. This gives you the opportunity to try some of delicious flavours. Consultations can be in person or by phone, whichever is easiest for you.
- 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 then create your dream wedding cake.
- On the day of your wedding, I will deliver your cake to the venue and set it up so it's perfect for you.
- A full ingredient listing, allergen advice and cutting guide is delivered with each cake.



## 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 can make allergen free cakes but I do not have a separate kitchen for this. 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 Belgian chocolate ganache

### 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 chocolate sponge filled with Belgian chocolate ganache. This is gluten free

### Carrot & Orange

A fruity carrot sponge filled with orange flavoured buttercream

### Fruit

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

### Biscoff

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

### Lemon & Elderflower

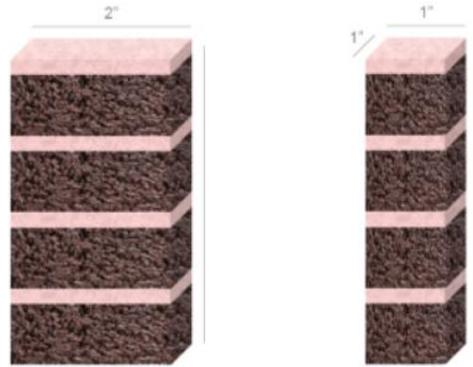
A delicately flavoured sponge filled with lemon buttercream

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## 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, It's your choice if you decide to go larger. You may want to keep some cake for the following day or freeze it to have when you open your wedding gifts. Your wishes will be communicated to the venue.

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

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

130 dessert portions

260 finger portions

Other sizes/combinations are available

## Let's talk prices

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 quote.



Two tier  
6" & 8"

From  
£300

Price includes

2 tier cake  
2 flavours  
consultation

Three tier  
6", 8" & 10"

From  
£475

Price includes

3 tier cake  
3 flavours  
consultation

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

From  
£650

Price includes

4 tier cake  
4 flavours  
consultation

Delivery is charged at 45p per mile return

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## Design & finishing touches

I specialise in sugar florals so you will see these on most of my cakes. I can work with your florist & venue decorator to ensure the cake flowers work with your flowers, colours and overall look for your wedding. However, feel free to challenge my creative side, most things are possible.



### 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 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.



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## Reviews & Testimonials

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



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.

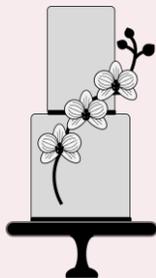
Just wanted to say a massive thank you for our cake, it looked and tasted amazing, you are very clever! Tom was very surprised but loved it. Thank you so much x

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.

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## 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.



# Beyond The Icing

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