

SILVIE

BESPOKE (WEDDING/GATHERING) CAKES

Thank you for taking an interest in us creating your bespoke cake.

Please send your enquiry to hello@silvie.co.uk including your event date along with any particular cake ideas you may have and we will be in touch. In the meantime, here is our bespoke cake menu and FAQs for your information.

CAKES MENU

Our cakes are made using quality, seasonal and local (where possible) ingredients. All our sponges, buttercream, syrups and fillings made from scratch in our small kitchen.

Our flavour choices are as follows –

Silvie Vanilla

light vanilla sponge w vanilla milk soak, filled with our raspberry hibiscus jam and iced with vanilla bean Swiss buttercream.

Very Berry

Light vanilla sponge w vanilla milk soak, filled with bramble berries compote and iced with vanilla bean Swiss buttercream.

Raspberry St Clements

light orange almond sponge filled with our St Clements curd and fresh raspberries and iced with vanilla bean Swiss buttercream. *(gluten free)*

Very Berry Chocolate

Rye chocolate sponge w vanilla milk soak, filled with combo of bramble berries compote and chocolate mousse, iced with vanilla bean buttercream. *(can be vegan)*

Chocolate Cherry

Rye chocolate sponge w vanilla milk soak, filled with combo of cherry compote and chocolate mousse, iced with dark chocolate buttercream *(can be vegan)*

Espresso Martini (tiramisu cake)

Light vanilla sponge w espresso martini syrup (alcohol), filled with whipped mascarpone cream, iced with espresso Swiss buttercream.

Miso Maple Pear

Choose our light vanilla or rye chocolate sponge w vanilla milk soak, filled with miso roast pear compote, iced with our miso maple Swiss buttercream.

Chocolate

Choose our light vanilla or rye chocolate sponge w vanilla soak, filled with chocolate mousse, iced with either vanilla bean or dark chocolate Swiss buttercream.

Fruit

Traditional fruit cake (alcohol and nuts) w royal icing finish (each tier is single layer).

Alternatives

Dessert table / Basque cheesecake / Italian fresh fruit millefeuille / Croquembouche – ask!

Speak to us about our Seasonal Cake flavours or your missing faves - Flavours through the year include elderflower, rose water (Persian love), rhubarb, blood orange, strawberries, apricots, plum, apple, blackberries, pear, gooseberries or quince – enquiry!

Finish + Decor

We can offer our cakes with different finishes.

We decorate our cakes with a beautiful SILVIE style using flowers and small amount of piping work to give contour and texture. We can work with your florist to match flowers to yours or we work with Nong Smithand Flowers and Bicycle Blooms (local florists) and can follow your desired colours/theme considering season and availability.

We very much have our own SILVIE style but also more than happy to match your cake vision and welcome exploring ideas of decor including retro vintage piping work, alternative foliage (dried / pressed flowers) and colours prior to quoting – love a cake mood board! Or we can offer a simple plain iced finish without floral décor. Also let us know if space is required for your cake topper.

Size info *serving numbers are approximate as cake can be cut dessert or finger portion.

Single tier

Small (8 inch, serves 14)

Medium (10inch serves 30)

Large (12 inch serves 60)

Two tier

Small (8 inch and 6 inch serves 30)

Medium (10 inch and 7 inch serves 50)

Large (12 inch and 8 inch serves 90)

Three Tier

Small (8, 6 and 5 inch serves 40)

Medium (10, 7 and 5 inch serves 80)

Large (12, 8 and 6 inch serves 120)

Each tier is triple layer and the cake finish can be naked iced or fully iced.

For wedding larger than 120 guests; we would recommend additional single tiers that your caterer would portion for your guests.

Alternative sizing – speak to us about square, rectangle (long table) and heart shape finishes.

BESPOKE CAKE FAQs

WHAT IS THE LEAD TIME FOR YOUR BESPOKE CAKES?

A minimum of 30 days prior to the wedding date, but the earlier the better as things book up quickly and we are a super small team!

DO YOU DELIVER?

Yes, we now deliver! We can add this to your quote and the cost will depend on location. We would also require a nominated recipient available to receive your cake and their contact details provided to avoid any delivery issues or non-delivery.

DO YOU SUPPLY CAKE STANDS/KNIVES/TOPPERS?

We do not.

DO YOU OFFER VEGAN OR GLUTEN FREE CAKES?

Please enquire.

If wishing to honour dietary requirements for some of your guests - we would recommend an additional separate single tier for your gluten free / vegan guests to avoid cross contamination and finish differences.

There is more information regarding allergens below.

DO YOU OFFER CAKE TASTERS?

Currently, we do not offer tasters but we are working on providing this in the near future. For now we recommend coming along to one of our pop-up to review the quality of offering.

DOES MY CAKE COME PRE-ASSEMBLED?

Yes, if you have ordered a tiered cake then this will come assembled and dressed to your chosen finish (flowers etc). All cakes are presented on a strong metallic board to sit beautifully on your stand.

CAN WE HAVE DIFFERENT FLAVOURS FOR EACH TIER?

For quality of finish and to respect the pressures on the kitchen we do not offer different tier flavours.

Should you desire multiple flavours; I would recommend you choose to have an additional single tier or from our celebration cake menu to join your cake on the day. You can choose to have several single cakes as your 'cake' on the day creating a 'sweet buffet' and has worked very successfully for many clients.

BESPOKE CAKE CARE + ALLERGY INFORMATION

Cake Storage & extras

All our cakes should be kept in a cool place or fridge between collection and serving. We advise taking cakes out of the fridge one hour before serving to allow it to come up to room temperature. We advise serving any cakes with fresh veg/fruit or flowers on the day of collection. Please note our flowers are decorative and not edible. We do not provide cake toppers, stands, knives, plates, cutlery or napkins. All cakes come fully assembled and decorated unless otherwise pre-arranged.

Allergies or Ingredient sensitivities

All our cakes are made in a kitchen that uses soy, milk, eggs, peanuts and other nuts. If you have any food allergens or intolerances, please speak with us about our ingredients before placing your order. Cakes are provided with a print out of ingredients used for reference for your guests.

BESPOKE CAKE ORDER TERMS + CONDITIONS

Cancellation Policy

Please note for cake orders under six months' time, payment in full is required to secure your order and all sales are final. Those cake beyond six months require a non-refundable deposit to secure the date. We require 60 days (cut-off) notice for cancellation - we have held the date and use fresh ingredients that will be ordered specifically and coordinate our small team to prepare your cake plus dedicate the date/timing to your order. For this reason we are not able to cancel orders after the cut-off has passed.

It is not possible to amend an order after it has been placed. Should you seek to amend, the order will be cancelled (cut-off notice permitting) and re-quoted.

Thank you so much for understanding the policy of our small business while we do our best to be flexible to individual needs.

Ordering + payment

We require payment in full to finalise and confirm your order. Prices are subject to change

until your order is paid for. Our kitchen is small and our capacity is limited. For this reason, we suggest you allow as much time as possible to avoid disappointment.

Collection + delivery

We may have specific time slots that your cake will be ready for collection or delivery. The time slot will be stated on your quote / invoice, please note that unfortunately, your cake cannot be ready other than the stated time. We will quote separately for a delivery charge and we would require a nominated recipient available to receive your cake and their contact details provided to avoid any delivery issues or non-delivery.