



The Maplewood
B A K E R Y

Wedding Cake Menu

Listed below, is a guide to how many guests our multi-tiered wedding cakes serve, as well as their corresponding starting prices. These sizes are all based on finger sized portions (1" x 1" x 5"). If you wish to serve your guests dessert size portions (1" x 2" x 5") please half the recommended serving sizes. If you're catering for more than 250 guests, additional single-tiered cakes can be made and kept in the kitchen to be portioned up and served alongside the display cake.

Our flavours and fillings are also listed below where you will have the option to choose a different flavour for each tier! All our cakes are externally iced with my vanilla Swiss meringue buttercream so as the outside appearance of the cake remains the same for which ever flavours you choose. The cake can be iced to create either a semi-naked or fully coated look, or can even be applied using various textures if you wish. I mainly decorate my cakes with fresh flowers, fresh fruit or both. These will be carefully chosen to compliment the rest of your wedding features.

Two Tier Cakes

Serving 30 – 80 guests starting from £120.00

Three Tier Cakes

Serving 90 – 160 guests starting from £360.00

Four Tier Cakes

Serving up to 190 guests starting from £760.00

Five Tier Cakes

Serving up to 230 guests starting from £920.00

Flavours

Strawberry and Vanilla Bean Cake: Four layers of light vanilla sponge filled with a vanilla buttercream and home-made strawberry jam.

Double Chocolate Cake: Four layers of rich, chocolate sponge filled with a luscious dark chocolate and sour cream ganache buttercream.

Chocolate Salted Caramel Cake: Four layers of rich, chocolate sponge filled with a vanilla buttercream and salted caramel.

Red Velvet Cake: Four layers of super moist, light red velvet sponge filled with a cream cheese buttercream.

Lemon and Elderflower Cake: Four layers of light lemon sponge delicately scented with elderflower, filled with an elderflower buttercream and home-made lemon curd.

Lemon, Blueberry and White Chocolate Cake: Four layers of moist white chocolate sponge jewelled with fresh blueberries, filled with a white chocolate buttercream and home-made lemon curd.

Raspberry, Passionfruit and White Chocolate Cake: Four layers of moist white chocolate sponge jewelled with fresh raspberries, filled with a white chocolate buttercream and home-made passionfruit curd.

Blackberry and Coconut Cake: Four layers of light coconut sponge jewelled with fresh blackberries, filled with a coconut buttercream.

Orange and Walnut Carrot Cake: Four layers of super moist carrot and walnut sponge scented with fresh orange zest, filled with a cream cheese buttercream.

Chocolate, Coffee, and Walnut Cake: Four layers of rich chocolate and espresso flavoured sponge jewelled with walnuts, filled with an espresso flavoured buttercream.

Maple, Fig and Pecan Cake: Four layers of moist fig and pecan sponge flavoured with maple syrup, filled with a cream cheese buttercream.

Pistachio, Orange and Saffron Cake: Four layers of light pistachio and orange sponge scented with saffron, filled with a cream cheese buttercream.

Free-From Flavours

Persian Love Cake (GF): Four layers of super moist almond sponge delicately scented with rose water and cardamon, filled with a cream cheese buttercream.

Rose and Pistachio Cake (GF): Four layers of super moist rose and pistachio sponge filled with a cream cheese buttercream.

St. Clements Polenta Cake (GF): Four layers of super moist polenta cake flavoured with fresh orange and lemon zest, filled with a cream cheese buttercream and lashings of home-made lemon curd.

Strawberry and Vanilla Bean Cake (V): Four layers of moist vanilla sponge filled with a vanilla “buttercream” and home-made strawberry jam.

Double Chocolate Cake (V): Four layers of fudgy, dark chocolate sponge made filled with a light chocolate “buttercream”.

Lemon Cake (V): Four layers of light lemon sponge filled with a lemon “buttercream”.

In addition to our listen gluten-free cakes, all our regular flavours can be made gluten-free by swapping out our usual flour for GF flour.

Ingredient Sensitivities

If you have any ingredient sensitivities or allergens, please speak to us prior ordering your cake so as we can work to find you an option to avoid these.

Please be aware that although some of our cakes are made with gluten-free ingredients, all goods are baked in the same kitchen so we cannot certify them as 100% gluten free. Likewise, all our cakes may contain traces of nuts.

Delivery

On the morning of your wedding, we will personally deliver the cake to your wedding venue where we will assemble the tiers and add the fresh flowers or any other finishing touches to the cake. This comes at an additional cost dependent on the location of the venue of which will be quoted upon enquiry. We will get in touch with your venue or wedding coordinator/planner close to date to arrange a suitable delivery time and the logistics of the set up.