



## WEDDING CAKES

Our master baker has created a range of beautiful wedding cakes to suit your style.

Our cakes are baked in house, presented with a contemporary naked finish, semi naked or fully iced with buttercream or fondant

For more information email us on [info@secretherbgarden-cafebistro.co.uk](mailto:info@secretherbgarden-cafebistro.co.uk) or call us on 0131 374 5605

### Classic flavours:

Vanilla Sponge (can do as gf & df)  
 Lemon Drizzle (can be gf)  
 Carrot cake (can be gf)  
 Chocolate (can be gf)  
 Red velvet (can be vegan)  
 Salted caramel

### Flavours inspired by our garden:

Lemon & lavender  
 Lemon & thyme  
 White chocolate & orange  
 White chocolate, strawberry & basil  
 Chocolate & mint  
 White chocolate, apple & cinnamon  
 Tangerine & sage  
 Apple & sage  
 Chocolate & rosemary

### Size Guide:

Style	Diameter	Slices
Medium single tier	9"	38
Large single tier	12"	70
Single tier double height	9"	76
Small double tier	8" + 6"	45
Medium double tier	10" + 8"	77
Large double tier	12" + 10"	108
Double tier double height	8" + 6"	90
Medium three tier	10" + 8" + 6"	93
Large three tier	12" + 10" + 8"	147

### Finish:

Naked  
 Semi naked  
 Buttercream  
 Fondant

### Décor:

Wild garden flowers  
 Bespoke flowers  
 Pressed flowers  
 Hand painted  
 Fondant figures

- Dietary requirements can be catered for separately with an additional smaller cake or as cupcakes
- Full price available on confirmation of size, number of tiers, sponge, finish & decoration.
- A minimum of 6 weeks notice is required to place an for a wedding cake.
- We kindly request a 50% deposit on ordering and balance 7 days prior to the date of your wedding.
- A wedding cake tasting can be booked for £10 per person to taste 3 flavours including tea/coffee, minimum of 1 weeks notice required for a tasting.