WEDDINGS AT

Kav Bakes Cakes

BESPOKE CAKES DESIGNED & HANDCRAFTED IN WAKEFIELD

EST. 2019



More than a cake

CAKE ARTISTRY BY AMY

WELCOME TO WEDDINGS AT KAV BAKES CAKES.

I'M AMY, THE PROUD OWNER OF THIS WONDERFUL BUSINESS, AND IT'S MY PLEASURE TO WELCOME YOU AND DISCUSS YOUR WEDDING CAKE.

I'VE SPENT YEARS HONING MY SKILLS TO CREATE SHOW-STOPPING, BESPOKE CAKES FOR YOUR SPECIAL DAY. I SPECIALISE IN BEAUTIFUL BUTTERCREAM CREATIONS AND WORK CLOSELY WITH FELLOW LOCAL SUPPLIERS TO BRING YOUR VISION TO LIFE.

I COVER AN APPROXIMATE ONE-HOUR RADIUS FROM WAKEFIELD, INCLUDING AREAS ACROSS NORTH, EAST, SOUTH AND WEST YORKSHIRE. IF YOU'RE FURTHER AFIELD, PLEASE GET IN TOUCH WITH YOUR VENUE DETAILS AND I'LL ALWAYS SEE WHAT'S POSSIBLE.

I LOOK FORWARD TO DISCUSSING YOUR WEDDING WITH YOU AND CREATING SOMETHING TRULY SPECIAL FOR YOUR BIG DAY.

BEST WISHES,

Amy x



2 TIER CAKE, 1 LAYER TIERS

Charlotte Nelson Photography



12" HEART CAKE, 2 LAYERS

Jessica Sommerville Photography

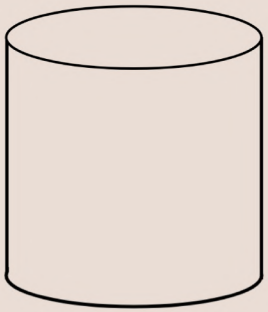


8" HEART CAKE, 3 LAYERS

Daniel Berry Photography

Cake Sizes

POPULAR SIZE OPTIONS



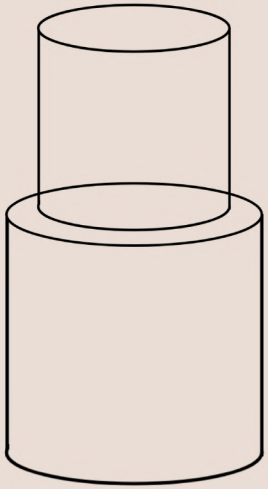
SINGLE TIER

6" OR 8"

6" - 28 SERVINGS

8" - 54 SERVINGS

(BASED ON A 4 LAYER CAKE)

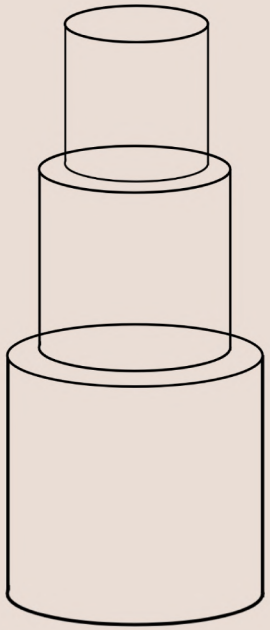


TWO TIER

TT: 6" & BT: 8"

85 - 90 SERVINGS

(BASED ON TWO 4 LAYER TIERS)



THREE TIER

TT: 4", MT: 6" & BT: 8"

120 - 130 SERVINGS

(BASED ON THREE 4 LAYER TIERS)

Tiered Cakes

GUIDE PRICING

TIERS	SERVINGS	PRICE FROM
TWO TIERS 4 LAYER TIERS	85 - 90	£400
THREE TIERS 4 LAYER TIERS	120 - 130	£550
TWO TIERS 3 LAYER TIERS	60 - 70	£350
THREE TIERS 3 LAYER TIERS	90 - 100	£500

There's something really special about a tiered wedding cake. It instantly becomes a focal point in the room and gives you so much more freedom when it comes to the design.

Whether you want something simple and elegant or a cake that really makes an impact, we can bring together your colours, flowers, stationery and other details from your day to create something that feels completely personal to you both.

With different flavours across the tiers, you can also give your guests a choice, while making sure there's plenty of cake to go around.

Most importantly, it's a cake that has been designed specifically for your wedding.



3 TIER CAKE, 3 LAYER TIERS

Ben Cummings Photography

Vintage Cakes

GUIDE PRICING

SIZE	SERVINGS	PRICE FROM
6" 2 OR 3 LAYERS	12 - 18	£65
8" 2 OR 3 LAYERS	20 - 30	£85
12" 2 OR 3 LAYERS	50 - 70	£250

If you love a cake with a bit of character, vintage-style Lambeth cakes are such a beautiful choice for a wedding. With their intricate piping, delicate borders and pretty details, they have that lovely old-fashioned feel while still looking completely at home at a modern wedding.

They work beautifully as both round and heart-shaped cakes, and the design can be tailored to your colour scheme, from soft and romantic to something a little bolder.

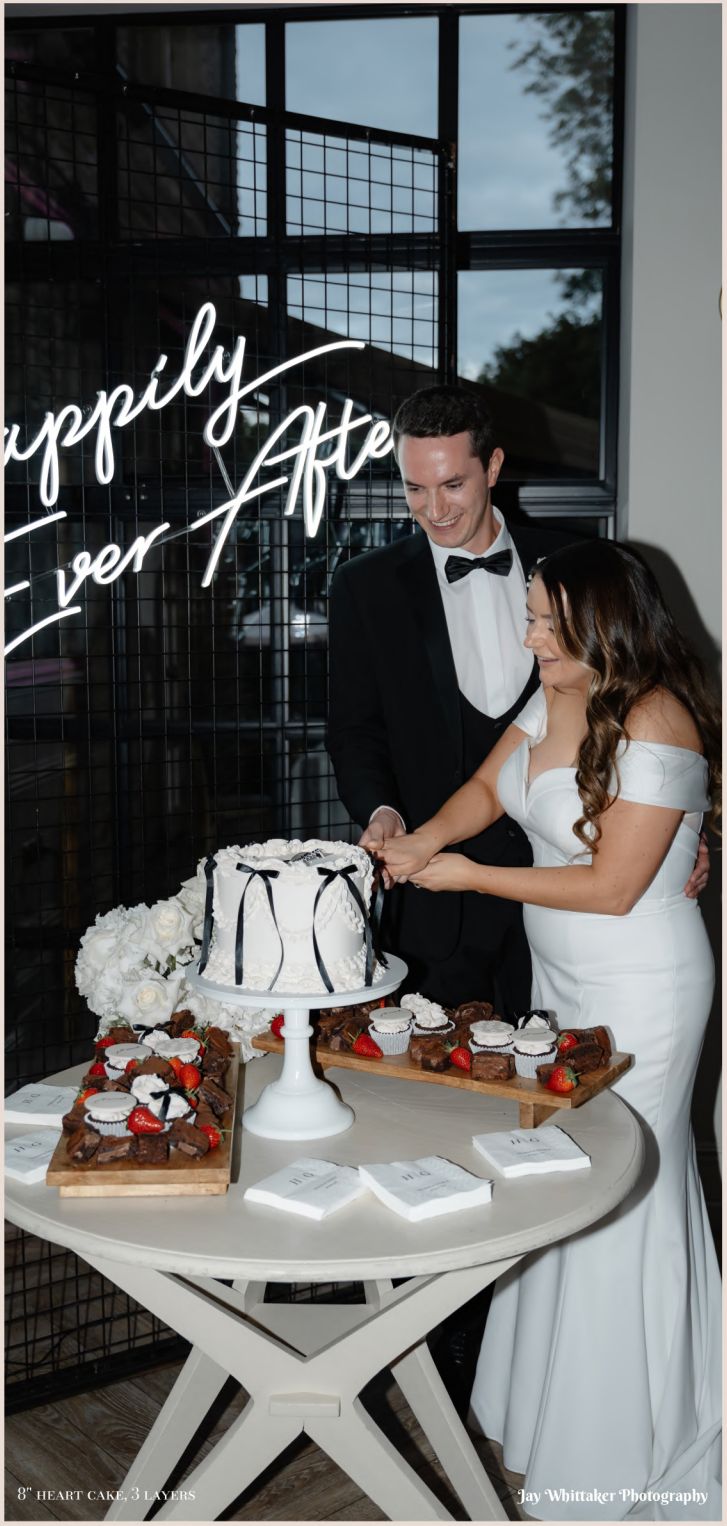
A heart-shaped Lambeth cake is particularly lovely if you want something a little different, while a round cake gives you that classic vintage wedding cake look.

Whichever shape you choose, these cakes are all about the detail and make a gorgeous centrepiece for your day.



12" 2 LAYER HEART CAKE

Jessica Sommerville Photography



8" HEART CAKE, 3 LAYERS

Jay Whittaker Photography



8" HEART CAKE, 2 LAYERS

Jasmin Paige Photography



3 TIER CAKE, 3 LAYER TIERS

Olivia Amy Photography

Grazing Tables

GUIDE PRICING

ITEM	PRICE FROM
CUTTING CAKE	£95
BROWNIE BITES	£2
COOKIE BITES	£2
MINI COOKIES	£1.50
CUPCAKES	£3.50
CHOCOLATE STRAWBERRIES	£3
BISCOFF FUDGE	£3

If you're looking for something a little more relaxed for your wedding, a graze table is a lovely way to give your guests plenty of treats to enjoy throughout the day or into the evening. My wedding graze tables include a cutting cake, brownie bites, cookie bites, mini cookies, cupcakes, fudge, chocolate dipped strawberries and fresh fruit garnish, all arranged together to create a generous and inviting display.

The cupcakes can also be personalised to tie in with your wedding, whether that's through colours, details or something meaningful to you both. It's a great option if you want a variety of treats for your guests to help themselves to, while still having a beautiful cake and a thoughtfully styled table to enjoy.

Graze tables have a minimum spend of £500, with the final price depending on your guest numbers and the size of your chosen setup.



Wedding Favours

GUIDE PRICING

ITEM	PRICE FROM
SUGAR COOKIES	£3
BESPOKE EMBOSSER	£10
INDIVIDUALLY WRAPPED	50p

If you're looking for a little something extra to leave for your guests, personalised sugar cookies make a lovely wedding favour. Each cookie is hand decorated with fondant and can be made in a variety of shapes, colours and designs to complement your wedding day.

They can be personalised with names, initials, dates or other details from your day, making them a thoughtful addition to your table settings as well as a sweet treat for your guests to enjoy.

Your cookies can be individually presented in clear-lid boxes or clear bags, finished with matching ribbon bows to tie everything in with your wedding colours.

Whether you want something simple and elegant or a design that ties in closely with your wedding theme, there are lots of ways to make them completely your own.



Wedding Cupcakes

GUIDE PRICING

ITEM	PRICE FROM
CUPCAKES	£3.50
BESPOKE EMBOSSER	£10

Wedding cupcakes are such a lovely option if you want something a little more relaxed, but still beautifully personalised to your day.

I can create your cupcakes around your wedding colours, theme and overall style, from simple and elegant designs to something a little more detailed and extra.

You can also choose from a range of flavours, so there's something for everyone to enjoy.

Whether you're having cupcakes as your main wedding cake, alongside a smaller cutting cake, or simply adding them to your dessert table, I'll make sure they look just as beautiful as they taste.

I love being able to add those little personal touches that make your cake table feel like it belongs to you.





2 TIER CAKE, 4 LAYER TIERS

Charlotte Nelson Photography



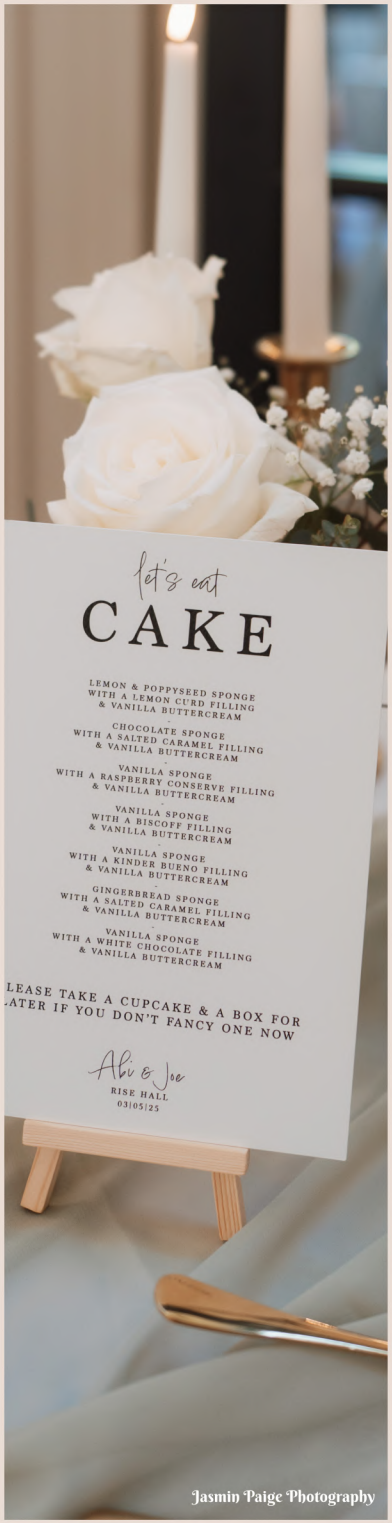
3 TIER CAKE, 3 LAYER TIERS

Eilish Louise Photography



2 TIER CAKE, 4 LAYER TIERS

Ashley Jayne Photography



Cake Flavours

DELICIOUSLY TANTALISING FLAVOURS

CLASSIC VANILLA & JAM
Deliciously soft vanilla bean sponge filled with raspberry or strawberry conserve, finished with vanilla buttercream.

ZESTY LEMON
A zesty lemon sponge, with or without poppyseeds, filled with a tangy lemon curd conserve, finished with vanilla buttercream.

CHOCOLATE (N)
Fudgy chocolate sponge sandwiched with a smooth milk chocolate filling, finished with vanilla buttercream.

SALTED CARAMEL
A decadent dark brown sugar caramel sponge with a rich salted caramel filling, finished with vanilla buttercream.

COOKIES & CREAM
Chocolate or vanilla sponge filled with delicious cookies and cream filling, finished with vanilla buttercream.

BISCOFF
Chocolate, vanilla or caramel sponge filled with a creamy caramelised biscuit filling, finished with vanilla buttercream.

CHOCOLATE HAZELNUT (N)
Chocolate or vanilla sponge with a milk chocolate hazelnut filling, finished with vanilla buttercream.

KINDER BUENO (N)
Chocolate or vanilla sponge with a white chocolate hazelnut filling, finished with vanilla buttercream.

PASSIONFRUIT (SUMMER ONLY)
Lemon or vanilla sponge filled with a tangy passionfruit curd filling, finished with vanilla buttercream.

CHOCOLATE ORANGE (N)
Chocolate or vanilla sponge with a milk chocolate orange filling, finished with vanilla buttercream.

CINNAMON APPLE
A cinnamon sponge filled with a cinnamon bramley apple filling, finished with vanilla buttercream.

GINGERBREAD
A warming dark brown sugar gingerbread sponge with a salted caramel filling, finished with vanilla buttercream.



2 TIER CAKE, 4 LAYER TIERS

Olivia Amy Photography

Faq's

MOST ASKED QUESTIONS

HOW EARLY SHOULD WE BOOK IN?

I open my diary around 18 months in advance, which allows me to give you the most accurate quote possible for your wedding. Prices can change over time, so working to this timeframe means I can make sure your quotation reflects the current cost of ingredients, materials and my time, giving you a realistic price from the outset.

HOW DO WE SECURE OUR DATE?

To secure your wedding date, I take a £50 deposit. Once this has been paid, your date is officially booked in my diary and reserved exclusively for you. The remaining balance will be confirmed once all of your final details have been agreed and will be due 4 weeks before your wedding date.

WHAT HAPPENS AFTER WE BOOK IN?

Once you've paid your deposit and secured your date, you can sit back and relax (at least when it comes to the cake!) for a little while. I know it can feel like it's all go, go, go when you're booking suppliers, and then suddenly things go a little quiet. That's completely normal.

Around 2–3 months before your wedding, we'll schedule a call to go through everything together. By this point, you'll usually have your final guest numbers and plans in place, so we can confirm all of the details for your cake and make sure everything is exactly as you want it. I'll then send across your final invoice.

If you have any questions at any point, please don't hesitate to get in touch, but otherwise, you can relax knowing your cake is safe in my hands. As your wedding day gets closer, I'll contact your venue directly to confirm the timings for the day and arrange the best time for me to arrive and set everything up. I'll keep you updated with what's been agreed, so you can have peace of mind that everything is planned and taken care of.

Then, on your wedding day, I'll arrive at your venue, set up your cake ready for you and your guests to enjoy, and leave you to get on with celebrating!

DO YOU OFFER FLAVOUR SAMPLES?

Of course, you'll want to know that your cake tastes just as good as it looks! I offer flavour tasting boxes a couple of times throughout the year for couples who have booked their wedding cake with me. I'll get in touch to let you know when the next tasting date is available for your wedding.

The tasting box is currently £38 and includes a selection of my most popular flavour pairings for you to try at home. It's a lovely opportunity to sit down together, have a little taste and decide which flavours you'd like to have as part of your wedding cake.

Tasting boxes are collection only from my studio in Wakefield. I'll provide the collection details when your tasting date is confirmed.

Faq's

MOST ASKED QUESTIONS

CAN WE SEND INSPIRATION PICTURES?

Absolutely! Inspiration pictures are a great starting point when it comes to figuring out the design of your cake. I'd recommend having a look through my work first, just to get an idea of the styles and finishes I create. I specialise in buttercream cakes and don't work with fondant or make sugar flowers, but that doesn't mean you need to completely change the design you have in mind. I'll always be honest about what I can create and, where something isn't quite possible, I'll suggest alternative ways of achieving the look you're after.

One of the best things about choosing a bespoke cake artist is that you don't have to simply pick a design from a set menu. I can take the things you love from your inspiration, your wedding style and all those little details that are important to you, and use my expertise to create something that feels completely bespoke to your day.

DO YOU CATER FOR ALLERGIES/INTOLERANCES?

Unfortunately, I'm unable to cater for allergies or intolerances. I work from one kitchen where all major allergens are handled, so I cannot comfortably guarantee that any of my products will be free from traces of allergens or that cross-contamination will not occur.

I maintain a very high standard of kitchen hygiene and use the recommended cleaning products and procedures between bakes. However, because allergens are regularly present within my kitchen, I cannot guarantee that any cake or treat will be suitable for someone with an allergy or intolerance. I'd much rather be completely transparent about this so you can make an informed decision when choosing your cake.

WHAT HAPPENS IF MY GUEST NUMBERS CHANGE?

I completely understand that wedding plans can change, and I'll always do my best to accommodate any changes you need to make. All I ask is that you let me know as soon as possible, particularly if your guest numbers or cake requirements change, so I can make sure I have the appropriate time and space allocated in my diary for your wedding.

Some changes may affect the overall price of your cake, for example increasing the number of portions, adding extra tiers, changing the design or adding additional decorations or personalised details. If a change does affect the price, I'll always let you know and confirm the additional cost with you before anything is added to your order. The earlier you let me know, the easier it is for me to make sure everything can be accommodated.

DO YOU LIAISE DIRECTLY WITH OUR VENUE?

I do! Taking as much pressure off you as possible is really important to me, and I know the right questions to ask your venue ahead of your wedding day. If I need to confirm anything, particularly in the immediate lead-up to your wedding, I'll speak to the venue directly rather than asking you to act as the go-between.

I'll keep you updated and send you confirmation of any plans or arrangements made with the venue, so you always know what's happening. My aim is to take one more thing off your plate and make sure everything is organised behind the scenes, without you having to chase people or pass messages back and forth.





2 TIER CAKE, 4 LAYER TIERS

Sam Chipman Photography



2 TIER CAKE, 4 LAYER TIERS

Charlotte White Weddings



8" HEART CAKE, 3 LAYERS

Ashley Jayne Photography

Featured Suppliers

HIGHLY RECOMMENDED WEDDING SUPPLIERS

PLANNING A WEDDING REALLY DOES TAKE A VILLAGE, AND I KNOW FIRST-HAND HOW MUCH OF A DIFFERENCE IT MAKES TO HAVE THE RIGHT PEOPLE AROUND YOU. YOUR SUPPLIERS ARE SUCH A HUGE PART OF YOUR DAY, SO FINDING PEOPLE WHO GENUINELY CARE ABOUT YOUR WEDDING, UNDERSTAND WHAT'S IMPORTANT TO YOU AND TREAT IT WITH THE SAME CARE THEY WOULD THEIR OWN IS SO VALUABLE.

I'VE BEEN LUCKY ENOUGH TO WORK ALONGSIDE SOME AMAZING SUPPLIERS OVER THE YEARS, AND I'M ALWAYS HAPPY TO RECOMMEND PEOPLE I KNOW YOU'LL BE IN SAFE HANDS WITH. THE SUPPLIERS BELOW ARE ALL INCREDIBLE AT WHAT THEY DO, AND I'VE INCLUDED THEM NOT JUST BECAUSE THEIR WORK HAS BEEN FEATURED IN THIS BROCHURE, BUT BECAUSE I GENUINELY TRUST THEM TO LOOK AFTER YOU AND HELP MAKE YOUR WEDDING DAY EVERYTHING YOU WANT IT TO BE.

PHOTOGRAPHERS

Hove & Co Photography
Charlotte Nelson Photography
Jessica Sommerville Photography
Daniel Berry Photography
Ben Cummings Photography
Jay Whittaker Photography
Jasmin Paige Photography
Olivia Amy Photography
Eilish Louise Photography
Ashley Jayne Photography
Charlotte White Weddings

VENUES

Westfield Farm Weddings - Malton, North Yorkshire
Wharfedale Grange - Harewood, North Yorkshire
The Chimney House - Sheffield, South Yorkshire
Whitley Hall Hotel - Sheffield, South Yorkshire
Wortley Hall Hotel - Sheffield, South Yorkshire
Manor House Lindley - Huddersfield, West Yorkshire
Woodlands Hotel - Leeds, West Yorkshire
Rise Hall - Hull, East Riding of Yorkshire

FLORISTS

Handtied by Naomi - Wakefield, West Yorkshire

ENQUIRE NOW AT

Kav Bakes Cakes

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ALL GUIDE PRICING IN THIS BROCHURE IS VALID FOR 2026/2027

BESPOKE CAKES DESIGNED & HANDCRAFTED IN WAKEFIELD

EST. 2019