

# Rosehill Cake Studio

HOW TO CHOOSE THE PERFECT WEDDING CAKE





# Let's talk cake...

## A GUIDE TO REALISING THE WEDDING CAKE OF YOUR DREAMS

The following pages will walk you through all the elements you will need to consider when choosing your wedding cake and the person who is going to make it for you.

Think of this as a handy guide to help you make the best choice for you.

Your wedding cake is going to be on show for everyone to see. You want a beautiful centerpiece that reflects your style and personality and tastes as good as it looks.

You want people to remember your wedding cake long after it has been eaten.

*Margaret*

# Wedding Cake Vision

When you start to plan your wedding cake design, think about your wedding day from start to finish.

Have you chosen a theme - vintage, rustic, classic, modern?

Ask yourself some questions, such as:

What features are important to you about the cake?

Is it the taste; that it coordinates with the room; that it's the tallest cake you've ever seen?

Think back to a friend's recent wedding, what did you like about their cake?

What don't you want from a wedding cake?

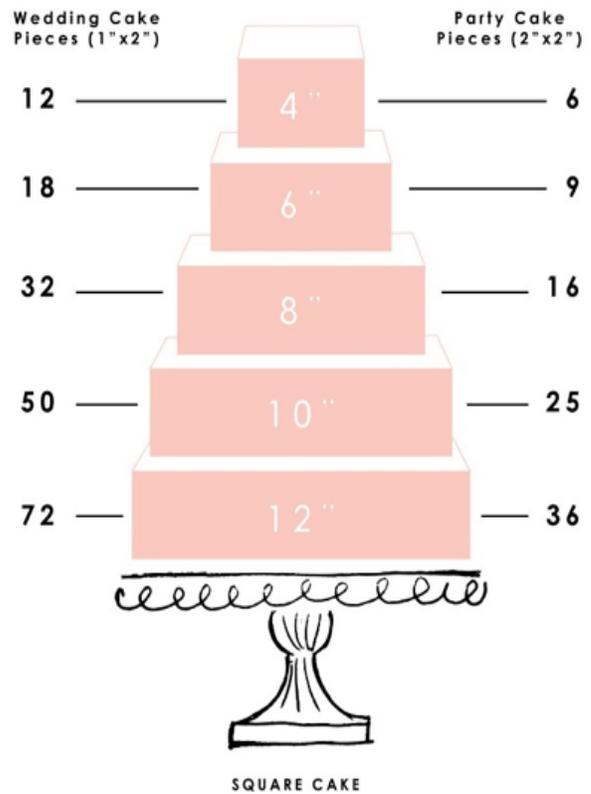
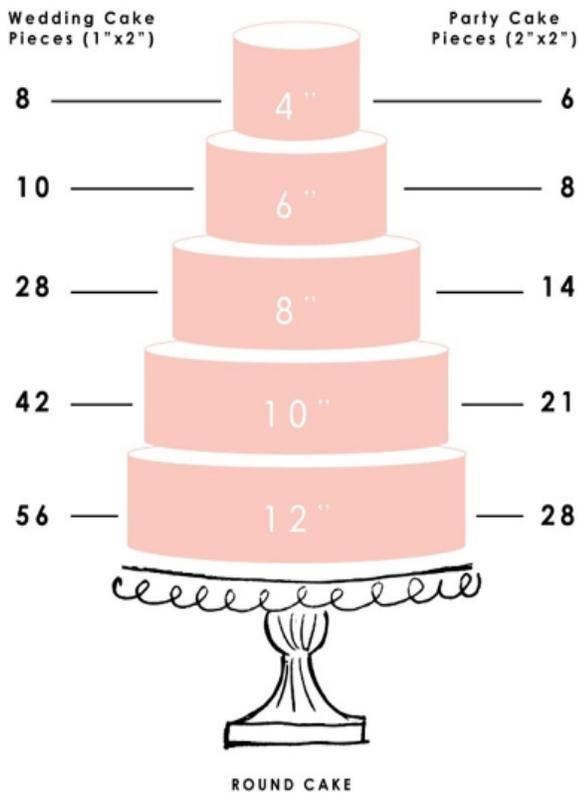
And finally, what would you hope your guests would say about your wedding cake?

We've put all of this together in a handy little sheet for you to print off and add all of your ideas to.

Click [<HERE>](#) for Wedding Cake Design Sheet



# CAKE SERVINGS GUIDE



## Wedding Cake Sizing

Wedding cakes are traditionally cut into 1"x1" portions so it can be deceptive just how many servings you can get.

To give you a rough guide, a three tier cake made up of 10", 8" and 6" round tiers, will give you a minimum of 120 1"x1" pieces, whereas a square cake will give you somewhat more.

Use the guide above to work out what size of wedding cake you would need, bearing in mind that not everyone will want cake.

If offering it during the evening, we tend to suggest providing for two-thirds to three-quarters of your guests.

Are you using the cake for your dessert? You will need a larger slice plated for every guest so you will need to halve the number of portions each tier will provide.

At this point, don't worry about how many tiers you would like from a visual perspective, just think about the number of tiers you actually need to be able to feed your guests.

If once you've established what you actually need, but would like a bigger cake still, we can then add 'dummy' tiers to give that 'wow' factor.



# Wedding Cake Flavours

I get asked a lot “Can we have more than one flavour in our cake?” Of course you can! Each tier can be a different flavour but there are some things worth considering when making your choices.

Firstly, try some flavours before you make your final decision but if you are still unsure about what to go with, these tips might help you;

1. What season are you getting married? Summer months call for lighter sponges such as elderflower or pink champagne whereas the colder months call for heavier, richer flavours such as chocolate salted caramel or fruit cakes.
2. Consider what you are having for dessert. For example, if you are having a chocolate dessert, choose a different flavour for your wedding cake.
3. What flavours do YOU like? While it’s nice to think you will please each and every one of your guests, realistically it’s more important to choose flavours that you and your partner like. It is your special day after all. If you have a stand out favourite, ask the venue to save some for you to enjoy when you head up to the honeymoon suite.

# Wedding Cake Design



This has to be the most exciting part of choosing your wedding cake. Why? It says so much about you as a couple; it's a reflection of your taste and style.

It might seem obvious but keep in mind the overall appearance of the day when it comes to choosing your wedding cake. It can be easy to get carried away with gorgeous wedding cakes seen in magazines or Pinterest but those cakes might not fit in well with your venue or the style of the day you are trying to create. They are someone else's dream wedding cake, let's work together to create *your* dream wedding cake. Work closely with your designer so they can guide you through the process.

However, there are a few things to consider before you meet with a designer to make the most of the consultation process;

Think about the style of wedding day you are having - is it feminine, rustic, classical or a themed day? This is a great starting point for your creativity.

Is there an element you would like to include in your cake? Is it the venue, invitation, wedding dress, flower bouquets, colour palette or even where you were when you were proposed to or proposed?

Do you want clean, sharp lines or something a little more rustic? There are a few types of coverings for cakes. Knowing if you like the look of fondant or are happy with textured buttercream will help steer you in the right direction as buttercream cakes can't take intricate details and designs, whereas fondant can.

Do you want your cake to literally tell your story - with small figurines and sky - scrapers? There are some very talented cake decorators who can create your story in cake.

Research (via Pinterest or Google) different cake designs that you love and take them along to the consultation. Your designer can mix them up and create something original for you.

When researching your cake maker, make sure they can give you examples of what they can do. Not all cake makers can make all cake designs.

If you know that you want the cake to include an element of your day, try and confirm those before having your consultation as this will help the two of you design the cake to blend well with the overall day.

Above all - remember it is **YOUR** wedding cake - don't be afraid to go against tradition.

# Who will make your cake?

## CHOOSING THE DESIGNER THAT TOTALLY GETS YOU



### STYLE:

Look for a cake maker who matches your style and is as excited about your vision as you are.

Have a look through their portfolio and see if it reflects the style of cake you are looking for, if not, can they recommend someone who is more suitable?



### TASTE:

Make sure you try some of their cakes.

Remember, it's important that the cake tastes as good as it looks. Ask about flavours. Can they accommodate any flavor requests you may have?



### EXPERIENCE:

Ask what experience they have.

How many years have they been trading?

How do they keep their skills up-to-date?



### PROFESSIONLISM:

You have the right to expect a professional set-up.

All cake makers should have a food hygiene certificate, be fully

Insured and registered with their local environmental health.

[<SEARCH HYGIENE RATINGS HERE>](#)



I do hope that you choose a wedding cake that is just the right fit for your wedding day.

If I sound like your kind of cake maker, please head over [HERE](#) and let's book in a good time to talk cake.

**Margaret Levy**  
Cake Designer at Rosehill Cake Studio

Rosehill Cake Studio, Rosehill Rd, Burnley, Lancashire BB11 2JS

Tel: 07803 219 929