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## Wedding Cakes & Cupcakes

*Below is a list of information that I will need to know in order to help create your special cake:*

**The event date:**

**The number of guests:**

- Do you require a portion for every guest or only the daytime guests?
- Do you require any spare portions (for guests that can't make it on the day)?
- Would you like a large display cake whilst only require a small number of portions? This can be done by using dummy tiers.

**Planned location/Venue:**

**What time will you be arriving at the venue:**

**Contact information for the wedding planner/venue manager:**

**Will the reception be indoors or outdoors?**

- Cakes can not be displayed in direct sunlight and must be in an air conditioned room (especially on a warm day). Do not have the cake table positioned in front of a window as the direct sunlight can melt the cake.
- Cakes must not be put in a fridge. It dries out the sponge and when they are brought back out to room temperature they will sweat and ruin the decoration.
- The cake table must be steady enough to hold the weight of the cake and positioned on a flat surface.

**How formal will the wedding be?**

- This can have an effect on the design of the cake.

### **Brief description of ideas/flavours that you may have had**

- Cake photos/ideas
- Shape (Round, square, hexagonal, heart shaped)

### **Do you have any colour samples/swatches?**

### **Do you have a floral theme?**

- Fresh flowers must be suitable to place on to a cake/not poisonous!
- I use Bella Fiori for fresh flowers. However if you are using a different florist then let me know who and I will go and collect the cake flowers from them. Do not pay for them as they are included in the cake price!
- Would you like Sugar flowers on the cake instead of fresh flowers?

### **How are you intending on serving the cake?**

- **Dessert:** You will need a larger cake
- **Plated for a buffet:** Serving the cake at an evening buffet to which additional guests have been invited allows you to include people who may have missed other special moments throughout the day. Ask your caterers to plate up the cake and provide dessert forks.
- **Served as a canape:** Displaying portions of wedding cake on platters, handed out by the waiting staff at the evening reception, is a very good way of making sure that the cake isn't accidentally overlooked once the party is in full swing.
- **Served as a wedding favour:** Boxing up your cake slices for guests to collect as they leave the reception is a traditional way of serving your cake. It also means that wedding cake favours can be sent to friends and family who are unable to attend. (I can provide cake boxes which can be quoted for depending on the design required).

Make sure that your venue or caterer are prepared to box up the slices and that they understand how you want the boxes to be packed and finished. The cake will need to be wrapped in clingfilm before being boxed up.

If you have different flavours of cake within your tiers then you can have stickers on the outside of the box indicating the flavour inside.

### **Would you like me to provide a personalised silver cake knife and server set?**

Quotes can be provided based on the detail of the set required.

## Would you like to hire one of my stands?

- Stand hire is £10 extra but includes delivery and set up. I will then return the next day to collect the stand.

## Portion size guide

**Please note that the portion size guide is for finger size portions. If you would like to serve dessert size then I would suggest going for the next size up.**

	<b>Round</b>	<b>Square</b>
<b>6" Cake</b>	Serves 10-15	serves 15
<b>8" Cake</b>	Serves 20-25	Serves 25
<b>10" Cake</b>	Serves 25-35	Serves 40
<b>12" Cake</b>	Serves 35-45	Serves 60
<b>14" Cake</b>	Serves 45-55	Serves 80

## Estimated prices:

- 8" and 6" tiered cake- **£135**
- 10" and 8" tiered cake- **£180**
- 10" 8" and 6" tiered cake- **£240**
- 12" 10" and 8" tiered cake- **£300**
- 12" 10" 8" and 6" tiered cake- **£340**
- 14" 12" 10" 8" and 6" tiered cake- **£500**
- 6" cutting cakes or a Giant cupcake- **£40**
- Cupcakes- **£1.70 each**
- Cake push pops- **£2 each** (minimum order of 10)

## Cupcake flavours

- vanilla
- Vanilla and sultana
- Vanilla and cranberry
- 99' flake
- Fig and vanilla
- Orange iced fig and vanilla

- Fig and vanilla with honey buttercream
- Ginger iced fig and vanilla
- Spiced ginger
- Jammy dodger
- Custard Cream
- Red velvet
- Nutella
- Chocolate
- Chocolate truffle
- Triple chocolate
- Chocolate chip
- Crunchie
- After Eight
- Mint Aero
- Maltesers
- Cream Egg (Only at Easter)
- Mini Egg (Only at Easter)
- Ferrero Rocher
- Snickers
- Mars Bar
- Rolo
- Dairy Milk
- Reece's Peanut butter
- Devils food with chocolate frosting (variations: coffee iced, white choc iced and hazelnut and choc iced)
- Chocolate chip and cherry
- Choc orange chip
- Black forest gateau
- Rocky road
- Chocolate and pear
- Bounty
- Jaffa Cake
- Rose chocolate (Turkish delight)
- Chocolate and Guinness
- Chocolate and Ginger
- Cherry bakewell
- Cherry sundae
- Choc n prune
- Choc n blueberry
- Chocolate brownie

- Chocolate and Marshmallow
- Chocolate and passion fruit
- Milky bar
- White chocolate and strawberry
- White choc and raspberry
- White choc with Jersey cream fudge
- White chocolate and cranberry
- Chocolate and chilli
- White choc and chilli
- White chocolate and macadamia nut
- White choc and apricot
- White choc and almond
- Chocolate hazelnut (variations: choc hazelnut and cranberry, choc hazelnut and orange, choc macadamia nut)
- Lemon
- Lemon and raspberry
- Lemon and cranberry
- Fresh Lime
- Lime & coconut
- Carrot
- Carrot and orange with mascarpone icing
- Carrot and walnut
- Honey drizzle
- Fruit and nut
- Chocolate toffee
- Strawberries and cream (variations: strawberries and white choc, strawberries and honey, strawberries and lime)
- Strawberry cheesecake
- Strawberry and champagne
- Strawberries and shortbread
- Eton Mess
- Black bottom
- Banana
- Banana and chocolate
- Banoffee
- Banana and pecan
- Banana and peanut butter
- Banana and salted caramel
- Cranberry
- Cranberry and orange

- Cranberry, orange and macadamia nut
- Blueberry and Ameretti trifle
- Apple streusel
- Peaches and cream
- pumpkin
- coconut and pineapple
- Tropical pineapple
- Coconut and cherry
- marshmallow
- Tiramisu- The Italian-restaurant favourite recreated in cupcake form. The creamy mascarpone and strong coffee flavours come bursting through the middle of this heavenly delight.
- Mocha
- Double choc Mocha
- Mocha and walnut (variations: coffee walnut and orange, Irish cream and walnut, choc chip and walnut)
- Caramel
- Salted Caramel
- Boston cream- A moist vanilla sponge filled with custard and topped with a rich chocolate frosting.
- Espresso
- Coffee
- Lattee
- Cappuccino
- Apple and walnut
- Marbled- chocolate and vanilla mixed together
- Lemon with crumbled meringue
- Plum- A delicious summer cupcake, the buttermilk and plum jam make the sponge really moist.
- Raspberry trifle
- Raspberry coconut ice
- Raspberry Ripple
- Cola- decorated with cola bottles
- Apple crumble
- Sticky toffee
- Beetroot and chocolate
- Christmas- cupcake version of a Christmas cake
- Candy cane
- Eggnog
- Gingerbread
- Chocolate orange (variations: choc orange marshmallow centered, choc orange and vanilla custard, white choc and vanilla)

- Baileys cupcakes
- Baileys cheesecake
- Guinness cupcakes with creme cheese frosting
- Chocolate and coffee cupcakes with baileys buttercream
- Vanilla with hazelnut chocolate
- Fudge
- Cappuccino
- Peanut butter
- Peanut butter and jam
- Peanut butter and banana (variations: with maple syrup and ginger icing, with choc chips)
- Peanut butter with fudge icing
- Rum and raisin
- Malibu and pineapple
- Apple sauce and cinnamon- Cinnamon brings a delicate sweetness to this cupcake and compliments the apple sauce marvelously.
- Apple sauce and pear
- Apple sauce and caramel
- Apple sauce and brandy drizzle
- Poppy seed cupcakes with lemon drizzle
- Poppy seed cupcakes with orange and lemon drizzle
- Poppy seed and blueberry cupcakes with lime drizzle
- Poppy seed and cranberry cupcakes with lemon drizzle
- Almond
- Almond and cherry cupcakes
- Fennel cupcakes- lightly crushed fennel seeds give this cupcake a sweet liquorice flavour.
- Fennel and orange
- Fennel and almond
- Liquorice and blackcurrant
- Rhubarb
- Rhubarb and ginger
- Rhubarb and cinnamon
- Rhubarb and custard
- Sultana, rhubarb and ginger
- Fudge iced sultana cupcakes
- Sultana and mint choc
- Almond and Amaretto
- Hazelnut and Kahlua
- Pecan brownie cupcakes
- Maple and peacan
- Dalmatian brownie cupcakes- white choc chips and plain choc chips

- Choc fudge iced brownie cupcakes
- Smarties cupcakes
- Cookies and Cream cupcakes
- Mango and passion fruit
- Mango, Raspberry & coconut
- Sea breeze- Grapefruit and cranberries
- Frosted berry
- Fudge and raisin
- Butterscotch
- Neapolitan
- Sticky date and toffee
- Cosmo cupcakes- has Cointreau liqueur in them
- Doughnut cupcakes
- Grasshopper cupcakes
- Strawberry milkshake
- Banana milkshake
- Sangria
- Bubblegum

### Cake push up pops

- Chocolate with chocolate buttercream
- Chocolate orange with chocolate orange buttercream
- Vanilla sponge with vanilla buttercream and strawberry jam
- Lemon sponge with lemon buttercream
- Orange sponge with vanilla buttercream
- Red velvet with either vanilla buttercream
- Tiramisu
- Carrot cake with vanilla buttercream
- Ginger sponge with vanilla buttercream

### Cake flavours

- **Chocolate marble cake**
- **Half choc half vanilla cake-** alternating layers of 2 choc and 2 vanilla sponge, 2 layers with choc buttercream, 2 layers with vanilla buttercream
- **Chocolate orange marble cake-** chocolate marble cake with grated rind and juice of one organic orange
- **Reece's peanut butter cake (chocolate cake with peanut butter buttercream)**
- **Red velvet cake with vanilla buttercream**
- **Lemon cake**
- **Lemon poppy seed cake**

- **Orange and lemon cake**
- **Milkybar sponge (white chocolate)**
- **Coffee cake**
- **Almond cake**
- **Cherry- halved glace cherries**
- **Vanilla sponge with vanilla buttercream and Strawberry jam.**
- **Raspberry sponge cake**
- **Lime sponge cake**
- **Lime & coconut cake**
- **Chocolate cake**
- **Mint choc cake (after 8 cake)**
- **Summer berry**
- **Creamy Caramel cake**
- **Peanut butter and Jelly cake**
- **Banana fudge layer cake**
- **Carrot cake**
- **Carrot and ginger cake**
- **Cookies and cream**
- **Orange and white chocolate cake**
- **Chocolate Guinness cake (£5 extra)**
- **Chocolate and Merlot cake (red wine) (£5 extra)**
- **Chocolate brownie cake**
- **Salted caramel chocolate cake**
- **Maple and Pecan layer cake**
- **Spiced Apple cake**
- **Honey and pear cake**
- **Lemon curd cake**
- **Coffee Walnut cake**
- **Hazelnut and lemon cake**
- **Hazelnut and chocolate cake**
- **Honey, spice and orange cake**
- **Butterscotch walnut cake**
- **Orange and Almond cake**
- **Gingerbread cake**
- **Spiced ginger cake**
- **Sticky toffee cake**
- **Orange Marmalade cake**
- **Chocolate beetroot cake**
- **Dark chocolate and ginger cake**
- **Prune and chocolate orange cake**
- **Marbled chocolate orange cake**
- **Apple cake**
- **Apple and Cinnamon cake**

- **Apple and Blueberry cake**
- **Apricot yogurt cake**
- **Pear and Almond cake**
- **Pear and Ginger**
- **Plum Cake**
- **Cider Apple cake (£5 extra)**
- **Apricot squash cake**
- **Almond and Apricot cake**
- **Blackcurrant cake**
- **Cherry Almond cake**
- **Banana pecan cake**
- **Amaretto cherry sponge cake (£5 extra)**
- **White chocolate and lime sponge cake**
- **Strawberry and white chocolate cake**
- **Strawberry Cake (vanilla sponge with chopped strawberries, or strawberry flavoured sponge)**
- **Coconut cake**
- **Coconut and pineapple cake**
- **Caramel cake**
- **Pistachio and Cranberry cake**
- **Cornish clotted cream cake**
- **Rhubarb cake**
- **Raspberry and peach cake**
- **Lemon Limoncello cake**
- **Spiced pecan, apple and cranberry cake**
- **White chocolate cappuccino cake**
- **Banoffee cake**
- **White chocolate passion fruit cake**
- **Baileys cake**
- **Mocha cake**
- **Banana cake**
- **Courgette, walnut and cinnamon layer cake**
- **Sweet and Salty chocolate cake**
- **Maple and Pecan layer cake**
- **Spiced Apple cake with brown sugar frosting**
- **Honey and pear layered cake**
- **Lemon curd sandwich sponge**
- **Gorgeous lemon cream cake**
- **Coffee Walnut cake**
- **Hazelnut and lemon cake**
- **Hazelnut and chocolate cake**
- **Toasted hazelnut meringue cake**
- **Hummingbird cake**

- **Honey, spice and orange cake**
- **Butterscotch walnut cake**
- **Orange and Almond slices**
- **Gingerbread cake**
- **Sticky toffee cake**
- **Marmalade cake**
- **Sticky orange marmalade cake**
- **Chocolate beetroot cake**
- **Dark chocolate stem ginger cake**
- **Prune and chocolate orange cake**
- **Marbled chocolate orange cake**
- **Apricot yogurt cake**
- **Pear and Almond cake**
- **Pear and Ginger**
- **Plum Cake**
- **Cider Apple cake**
- **Sweet date and bitter orange cake**
- **Apricot squash cake**
- **Almond and Apricot cake**
- **Blackcurrant cake**
- **Cherry Almond cake**
- **Banana pecan cake**
- **Amaretto cherry sponge cake**
- **White chocolate and lime sponge cake**
- **Strawberry and white chocolate cream cake**
- **Coconut cake**
- **Caribbean coconut cake**
- **Triple layer caramel cake**
- **Ginger cream Christmas cake**
- **Pistachio and Cranberry cake**
- **Parrot cake- juicy ripe mango, fragrant passion fruit, pineapple and bananas and plenty of chopped nuts.**
- **Cornish clotted cream cake**
- **Rhubarb crumble cake**
- **Raspberry and peach cake**
- **Cardamom and mango cake**
- **Lemon Limoncello cake**
- **Spiced pecan, apple and cranberry cake**
- **White chocolate cappuccino cake**
- **Tipsy orange truffle cake- has Cointreau orange liqueur in it**
- **White chocolate passion cake**

## **Buttercream flavours**

- **Vanilla**
- **Chocolate**
- **Orange or Lemon curd**
- **Coffee**
- **Raspberry**
- **Strawberry**
- **Almond**
- **Cream cheese**
- **Ginger**
- **Marshmallow icing**
- **Coconut**
- **Rhubarb**
- **Nutella**
- **Maple syrup**
- **Caramel**
- **Milkybar/White chocolate**
- **Lemon**
- **Orange**
- **Lime**
- **Banana**
- **Peanut butter**
- **Butterscotch**
- **Chocolate orange**
- **Mint choc**
- **Peppermint**
- **Bubblegum**
- **Passion fruit**
- **Oreo**
- **Buttercream with alcohol in will be £3 extra per cake or per 12 cupcakes**

## **Once the design has been discussed:**

- I will email you with a quote with a clear breakdown of which costs apply to which area.
- A £50 deposit will be required when you order to secure your booking place. This is non-refundable but will be deducted from your final costs. (Details of how to pay the deposit can be found on my Ts&Cs)
- The final payment is due no later than 1 week before the wedding date. Payments can be made earlier if you wish (I will provide a receipt of payment).
- If payment is not received by the deadline then this will result in your order being cancelled.