**WEDDING CAKES BY MOCHA**

Here at Mocha we will do our very best to make the cake of your dreams for your big day. Through consultations, tasters, colour matching and portioning we aim to provide a dedicated one to one service to ensure your cake is exactly what you want.

**How much will our cake be?** Because each and every one of our cakes is bespoke, we quote individually based on design. We do however apply a pricing scale to our cakes, starting with a ‘base cost’ depending on the size/amount of portions the cake will provide. Cost is then added for any additional decoration on top of this depending on the skill level and the time it will take to produce. Time is generally the key element when pricing our cakes, therefore the ultimate cost will not necessarily reflect the size of the cake. Please contact us for a full consultation.

**Cake tasting** Where’s the fun in ordering a wedding cake if you don’t get to try some first? At Mocha we offer a cake tasting service in which you get to choose up to six flavour combinations to try before making your final decision, come in and sample your cakes over a coffee or have us package them up for you to enjoy at home. There is a £20 charge for this service, which is then deducted from your final price once your order is placed.

**Delivery and set-up** To ensure that it is presented to the highest standard we deliver and set-up your cake on your big day. We will liaise with the venue and florist (if required) to arrange all details and ensure you don’t have to stress about any cakey aspect. We will provide your venue will an allergens list and any other information required. Our delivery and set up cost is £25 plus 50p per mile for the round trip from our shop to your venue.

**Cake stands** We have a selection of cake stands which can be hired if your venue does not provide one, there is a £20 hire fee plus a £15 refundable deposit for the use of our stands. Stands must be returned to Mocha within three days of your wedding.

**Example Cake portion to cost guide**.

Based on 2” x 1” slices. 5” deep sponge. Round cakes

**2 tier cakes**

40 portions – 8” & 6” – £140

64 portions – 10” & 8” - £224

**3 tier cakes**

46 portions – 8”, 6” & 4” - £161

78 portions – 10”, 8” & 6” - £273

100 portions – 12”, 9” & 6” - £350

120 portions – 12”, 10” & 8” - £420

128 portions – 14”, 10” & 6” - £448

**4 tier cakes**

134 portions – 12”, 10”, 8” & 6” - £469

196 portions – 14”, 12”, 10”, 8” - £686

**5 tier cakes**

210 portions – 14”, 12”, 10”, 8”, 6” - £735

**Deposits & Payment** We take a 25% non-refundable deposit to secure your date and order. Please see our Cake Order Terms and Conditions for full details.

**Why do Wedding Cakes cost more than birthday cakes?**

We spent our first few years of cake making asking ourselves this very question, but now feel qualified to explain - Wedding cakes just aren’t the same as your average ‘celebration cake’, it doesn’t mean we care less, or put less effort in to our other cakes but the foodie centrepiece of your big day just takes that bit more time, cost and experience to create.

Firstly the ingredients used are of higher quality (we use Massa Ticino sugar paste on our wedding cakes to ensure the best possible finish, which is more than double the price of our usual sugar paste. We use a more expensive butter to ensure a whiter buttercream, we use Callebaut chocolate in our ganache to make it more creamy, we could go on… but needless to say we use the best ingredients we can get to ensure the tastiest and most professional looking cake for you and your guests.)

Secondly there’s a lot more correspondence and preparation when it comes to creating a bespoke wedding cake; there’s meetings with the bride and groom, consultations, emails, liaising with venues and other suppliers, colour matching, sketching ideas and creating cake samples and that’s all before we even turn the oven on – These are services that really aren’t involved in the creating of a birthday cake.

Time is a factor often overlooked for cake makers; the average 3 tier cake will take around 15-20 hours to complete, even at the national living wage this equates to £117.45 – £156.60 before ingredients, rent, electricity, equipment etc. are even factored in.

Finally there’s the experience. In our earlier years of cake making we wouldn’t have dreamed of tackling someone’s wedding cake, it’s a huge task to take on and something that will reflect a cake maker’s skills to hundreds of people within the space of a few hours. Every detail has to be perfect, and that puts a lot of pressure and stress on one individual. It’s a reflection of our years of work perfecting our cakes, recipes, icing skills, stacking, fondant/sugarpaste/modelling work and our ability to drive a cake to a venue (possibly the most nerve-wracking part!)

So, is a wedding cake, just a glorified birthday cake? Quite simply… No! It’s so much more, and that (in a nutshell) is why it’s more expensive.

**Cake Cutting Guide – Wedding Portions**

