

PERSHORE

Danielles

CAKES



Photo by Laurajenkinsphotography

Award winning wedding cakes by Danielle

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My Story

Hello! I'm Danielle, Creativity has always been a core part of who I am.

To get to know me better, delve in:

Originally from Hertfordshire, I relocated to Worcestershire during my mid-teens. The countryside, walking the dogs, and spending serene moments at the stables with my horse has always been close to my heart

Life introduced me to Richard, my partner, who runs a private fitness studio. Embarking on the journey of self-employment is both fulfilling and challenging..

Our pride and joy, our son Roman, fuels our drive to excel. The dream? For him to look up at us and feel proud of the legacy we're building, especially since we started from scratch.

My passion for crafting cakes started in my early 20's. However since having Roman, I was keen to reignite this passion, nudging me to embrace baking full time. The convenience of working from home, especially with a young one, was undeniable.



Every cake I create is a testament to my pursuit of perfection. The freedom to explore my creative side unfettered often results in my best work.

Our So here's my philosophy: I aim to craft breathtaking, flawless cakes that not only look divine but taste heavenly too. With every creation, I hope to redefine what a cake means to you.

**Because it's not just any cake...
It's a Danielle Cake.**

Gallery



Your Cake Journey



INITIAL ENQUIRY

I encourage all enquiries to come via email. You will be asked about any allergies, date & location, design ideas, colour themes and styles you like. I will also ask what your budget is so please don't be shocked by this, it is so I can guide you along the process of design to keep to your budget.

I will aim to get back to you with a guide quote for your cake within a few days from gathering all the information.

Should you wish to secure your date I require a security deposit of £100.

Samples can be ordered at this stage. You can choose up to 6 of my delicious flavours.



CONSULTATION

I will follow up with a consultation, this can be in person, via video call or by telephone, to confirm design, size, details and answer any other unanswered questions.

The final balance for your cake will be due Monday 4 weeks prior to delivery.

DELIVERY

Prior to delivery (around 4 weeks) I will make contact to confirm there are no alterations that may need to be made. I will also make contact around the 2 week time to touch base as well and get any names and contact number I may need for delivery and set up.

I will contact the venue the week of delivery and also the florist if needed, so you don't have to be the middle man.

The cake will be set up at a time suitable for the venue and your wedding. All you need to do is enjoy your day and eat cake.



Gallery



Photo by Oliver Kirk Photography

Gallery



Gallery



Gallery



Flavours

CLASSIC FLAVOURS



- Vanilla bean cake with buttercream & compote
- Chocolate cake with buttercream
- Lemon cake with buttercream & curd
- Coffee & Walnut cake with buttercream
- Cherry bakewell with buttercream & cherry compote
- Raspberry cake with white chocolate buttercream & Raspberry compote
- Salted Caramel cake with buttercream & Salted caramel
- Biscoff cake with buttercream & biscoff sauce
- Cookies & Cream cake with oreo buttercream & chocolate ganache
- Chocolate Orange cake with buttercream
- Funfetti with vanilla or strawberry milkshake Buttercream
- Elderflower cake with Lemon (or Lime) buttercream & curd



SIGNATURE FLAVOURS



- Red Velvet Cake with White Chocolate Buttercream
- Sticky Ginger Cake with Lemon Buttercream
- Apple strudle cake with cinnamon buttercream & apple filling
- Chocolate Guinness Cake with Baileys Buttercream
- Carrot Cake with Orange Buttercream
- Black Forest Cake with kirsch soaked cherries
- Strawberry Daiquiri, Strawberry Cake with rum buttercream & Lime curd
- Pina colada, Coconut Cake with rum buttercream and a Pineapple & Mango filling

Prices

All of my cakes are bespoke so are priced individually but I am often asked how much for a 3 tier cake, this will give you an idea of where I start from

In 2025 my minimum order value will be £400

SEMI NAKED	BUTTERCREAM	FONDANT
<p>From</p> <p>2 tier from £250 3 tier from £350 4 tier from £485 5 tier + Please contact to discuss</p>	<p>From</p> <p>2 tier from £260 3 tier from £380 4 tier from £530 5 tier + Please contact to discuss</p>	<p>From</p> <p>2 tier from £300 3 tier from £450 4 tier from £580 5 tier + Please contact to discuss</p>

Prices are based on smallest size options

2 Tier - 4" & 6" to feed upto 30
3 tier - 4", 6" & 8" to feed upto 70
4 Tier - 4", 6", 8" & 10" to feed upto 130

These prices are based on a plain undecorated cake, sugar flowers, ruffles, painting, artificial flowers etc are all at extra cost so I do advise contacting me to discuss a quote for your design

Prices are current for weddings Jan 2024 to Dec 2024 and may be subject to change

Weddings in 2025 are charged at a different rate please contact me for a quote

Signature flavours are charged at a higher rate

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Size & Portion Guide

Here is a guide that will help you decide on the size of the cakes you would like

The portion sizes on the left are larger than portions in the right so this may help you decide, remember if you are using the cake as a dessert you may want larger portions

You may or may not want left overs, I find alot of couples do so they can enjoy all of the flavours once everything has calmed down.

HINTS & TIPS

Venues sometimes hold back half of each tier, so it's a good idea to discuss this prior to your big day, you may think all of your cake hasn't been eaten but that may be the reason why

When you serve your cake can make a difference, if cut and served earlier in the day rather than late at night people are more likely to eat your cake, this means you can also get beautiful cutting pictured in daylight



Testimonials

Danielle made our beautiful wedding cake for us in June. We were so happy and all of our guests were so impressed with the amazing detail and flavour. I sent Danielle a few ideas and this is what she created, we were beyond pleased. She came and set the cake up for us and everything went smoothly. Couldn't recommend her enough, price was so reasonable too. Was just another perfect touch to our wedding. Thank you !

"Danielle recently created our beautiful wedding cake. It was really wonderful - looked beautiful and tasted delicious. There was plenty of cake to serve our guests and it was admired by everyone. Danielle even kindly delivered the cake to our wedding venue which was very helpful. Can't recommend her cakes and the lovely service she provided highly enough. We will be back for our next celebration cake"

"Danelle made our wedding cake, and what a good job she made of it. I sent her a few photo ideas and she make my vision become real. Everything was just so easy from start to finish. She arrived at my venue to set up the cake which she decorated for me there and then as I'd left some artificial flowers and cake topper. Nothing was any hassle. Not only did the cake look great but it tasted amazing !! Good luck choosing a flavour, there are so many to choose from and partly why we ended with a 3 tier cake haha. We had lemon, chocolate and cherry Bakewell, and all 3 were an absolute hit. We will definitely use Danielle in the future. 5* plus. Highly recommend"

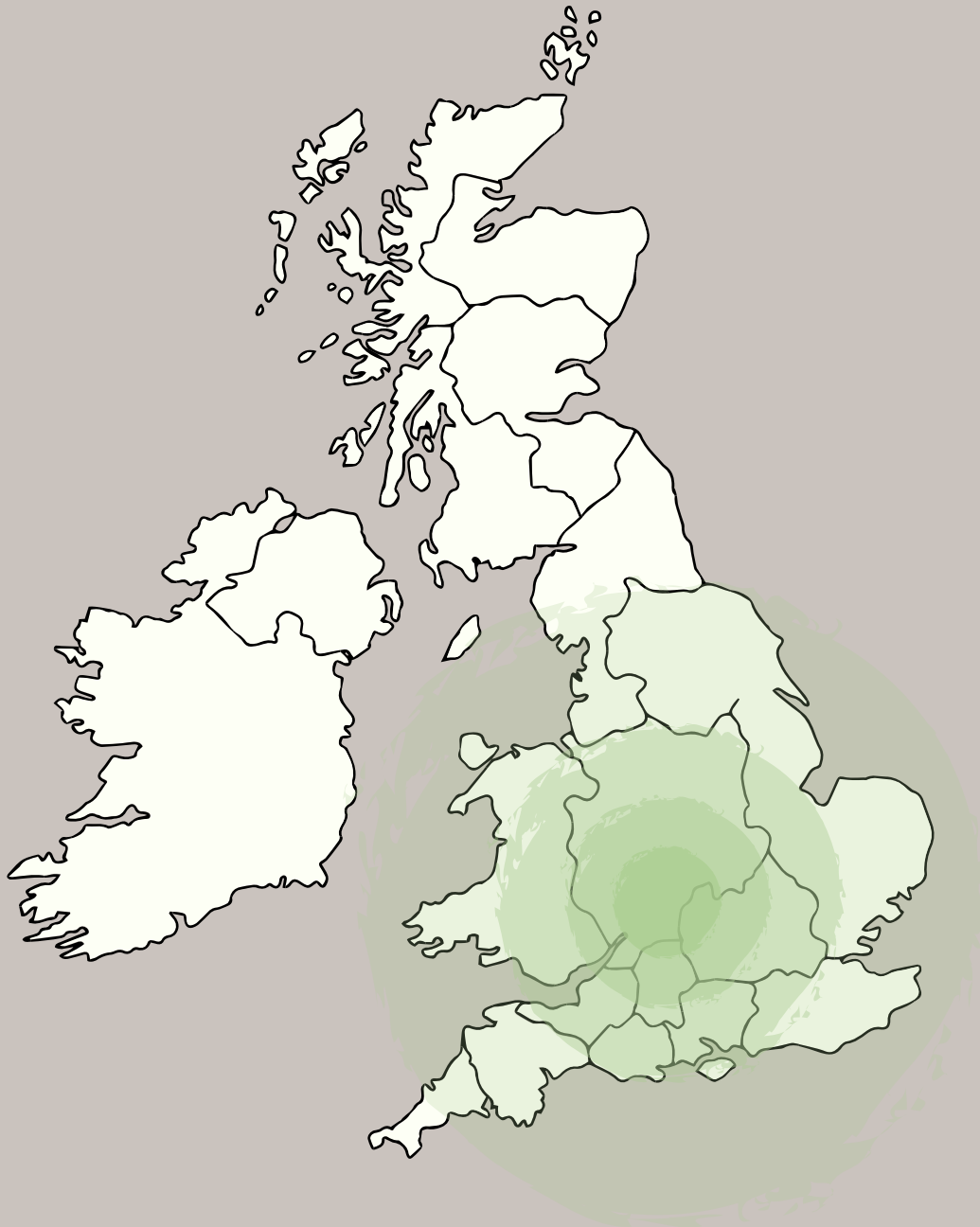
We could not have hoped for any better! The cake was beautiful, tasted delicious and had rainbow colours inside that we loved. We cannot thank you enough

Delivery

I am based in Pershore Worcestershire and my regular delivery areas are Worcestershire, Herefordshire, Oxfordshire, Gloucestershire, Warwickshire, West Midlands, Birmingham and the Southwest

I do however deliver across the whole of the UK, Wales and upto Scotland (I have delivered to the Peak District & Falkirk historically, this is subject to additional cost

If you would like to have one of my cakes but are unsure if I will travel the answer is likely yes, please get in contact and I will happily discuss this with you





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