

DANIELLE'S CAKES

LUXURY WEDDING CAKE DESIGNER

Timeless design | Meticulous detail | Exceptional flavour

WORCESTERSHIRE • UK WIDE DELIVERY

THE STUDIO

Beautifully considered, from the first idea to the final tier.

Wedding cakes for couples who care about design, detail and flavour.



With more than 15 years of cake decorating experience, Danielle creates wedding cakes as elegant centrepieces for modern, design-led celebrations.

Every cake is designed around the couple, the setting and the atmosphere of the day. Texture, form, movement and floral detail are considered alongside flavour, so the finished cake feels personal rather than simply decorative.

Taking only one wedding per week means each commission receives the time and attention it deserves aswell as the level of care the couple recieve

RECOGNISED BY THE INDUSTRY

Silver — Wedding Cake Design, Cake International 2025
Bronze - Wedding Cake Design, Cake International 2023
Wedding Cake Designer of the Year — West Midlands, 2026
Wedding Cake Designer - Highly Commended - West Midlands 2025

Food Hygiene Certified • 5-star EHO rating • Recommended venue supplier

A LITTLE ABOUT DANIELLE

A creative studio with a slower, more personal approach.

I'm Danielle. Originally from Hertfordshire, I now call Worcestershire home. The countryside, time at the stables and a quieter pace of life all influence the way I work.

My cake journey began in my early twenties and, after becoming a mum, I found my way back to the creative work I loved. What began as a passion has grown into a studio built around artistry, craftsmanship and meticulous attention to detail.

I believe a wedding cake should feel like part of the day — considered, expressive and quietly unforgettable.

"Design, artistry and flavour — brought together to create something truly personal."

MY PRINCIPLES

Timeless design • Meticulous detail • Exceptional flavour

SELECTED WORK

A cake should make an impression before it is even cut.



Photography by Sophie TC Photography



Photography by Bee Wild Studio



Photography by Lee Ewa Photography

THE EXPERIENCE

Simple, personal and designed around you.

01

01 THE FIRST CONVERSATION

A relaxed 15-minute conversation online or by phone. We talk through your plans, style, guest numbers and the sort of cake you are drawn to.

02

02 SECURE YOUR DATE

A £150 booking fee secures your wedding date in the studio diary and allows us to move forward.

03

03 DESIGN CONSULTATION

Closer to your wedding, once the key styling details are known, we explore design, flavours, flowers, textures and presentation together.

04

04 YOUR BESPOKE DESIGN

You receive a tailored design proposal and final quotation, bringing the ideas together into one considered cake.

05

05 THE FINAL DETAILS

I liaise with your venue and, where appropriate, your florist or planner. Timing, placement and presentation are confirmed before the day.

06

06 THE WEDDING DAY

Your cake is hand-delivered and professionally set up, ready to be enjoyed, photographed and most importantly eaten.

DESIGN

From soft and understated to something with presence.

Every commission begins with the wedding itself — the venue, flowers, stationery, dress, textures and the feeling you want the day to have. From there, the cake is composed rather than decorated at random.



RUFFLE TIERS

Wafer paper or sugarpaste ruffles can be soft and romantic, vertical and elongated, or designed to echo the pattern of your dress.
These can also be free flowing for a modern approach to cake design



FLOATING TIERS

A spacer creates the illusion of a floating tier and can be combined with florals, texture and other statement details.

Other possibilities include acrylic tiers, floral crown stands, hand-painted details, sugar flowers and textural finishes. Designs are quoted individually.

INVESTMENT

A guide to help you understand where bespoke cakes begin.

BUTTERCREAM	
2 tier	from £350
3 tier	from £525
4 tier	from £700

FONDANT	
2 tier	from £450
3 tier	from £600
4 tier	from £750

Every cake is individually quoted according to size, flavour, finish and design.
These starting prices give you an idea of where bespoke cakes begin.
During peak season (May–September), my minimum wedding cake investment is £600.

SMALLEST SIZE OPTIONS (starting prices)

2 tier — 4” & 6” — up to 30 portions
3 tier — 4”, 6” & 8” — up to 70 portions
4 tier — 4”, 6”, 8” & 10” — up to 130 portions

Guide prices are for plain, undecorated cakes. Sugar flowers, ruffles, painting, artificial flowers and other bespoke details are additional. Signature flavours are charged at a higher rate. Delivery and set-up are quoted separately according to venue and design.

Most couples invest between £800 & £1,500 on their wedding cake.

THE MENU

Classic collection

Familiar flavours, made with a little more thought.

Vanilla Bean & Strawberry

Vanilla bean sponge, silky vanilla buttercream & bright strawberry compote.

Zesty Lemon

Lemon sponge, lemon buttercream & sharp lemon curd.

Cherry Bakewell

Almond sponge, cherries, almond buttercream & cherry compote.

Biscoff

Brown sugar sponge, Biscoff buttercream & crunchy Biscoff filling.

Funfetti

Light vanilla sponge with sprinkles & vanilla or strawberry milkshake buttercream.

Lemon & Blueberry

Lemon sponge with blueberries, lemon buttercream & blueberry compote.

My Famous Chocolate

Rich chocolate mud cake with vanilla or chocolate buttercream.

Espresso Latte

Coffee sponge, espresso syrup & vanilla buttercream.

Salted Caramel

Salted caramel sponge, vanilla buttercream & house-made salted caramel.

Raspberry & White chocolate

Raspberry scattered sponge, white chocolate buttercream & raspberry compote.

Elderflower & Citrus

Elderflower sponge, lemon or lime buttercream & citrus curd.

Carrot & Orange

Spiced carrot cake with fresh orange zest & orange buttercream.

THE MENU

Indulgent collection

A little more decadent, for couples who want something memorable on the plate.

Strawberry & Champagne

Champagne-infused vanilla sponge, vanilla buttercream & strawberry compote.

Spiced Apple

Spiced apple sponge, cinnamon buttercream & softly cooked apple.

Chocolate Guinness

Deep chocolate sponge made with Guinness & Baileys buttercream.

Vanilla Chai

Chai sponge, vanilla Swiss meringue buttercream & spiced caramel.

Pineapple & Coconut

Coconut sponge, rum-kissed buttercream & pineapple jam.

Chocolate Orange

Chocolate orange mud cake, Chocolate Orange buttercream & Zesty Orange curd

Apple & Blackberry Crumble

Apple & blackberry sponge, brown butter buttercream, compote & crumble.

Bounty

Coconut sponge with silky milk chocolate ganache.

Snickers inspiration

My famous chocolate sponge with peanut butter buttercream, chopped peanuts and caramel

The Peanut Butter Cup

Chocolate mud cake, homemade peanut butter filling & milk chocolate ganache.

Wedding Cake Sample Boxes are available as an optional way to experience a selection of the menu before your consultation.

SIZE & PORTIONS

Choosing the right cake size.

The guide below shows the approximate wedding or dessert portions for each tier size.

Tier	Wedding portions	Dessert Portions
4”	10	5
6”	20	10
8”	40	20
10”	60	30
12”	80	40

If your cake is being served as dessert, you may prefer larger portions. Some couples also choose a little extra to enjoy after the wedding.

Cake-cutting earlier in the day can help guests enjoy the cake and gives you the opportunity for beautiful cutting photographs in natural light.

And when it comes to flavour, choose what you genuinely love. There is no need to please everyone.

Brownies and handmade favour biscuits are also available.

Portions are a guide rather than a guarantee. Your final cake size will be discussed around your guest numbers, how the cake is being served and whether your venue retains portions.

DELIVERY & SET-UP

From my studio to your wedding day.

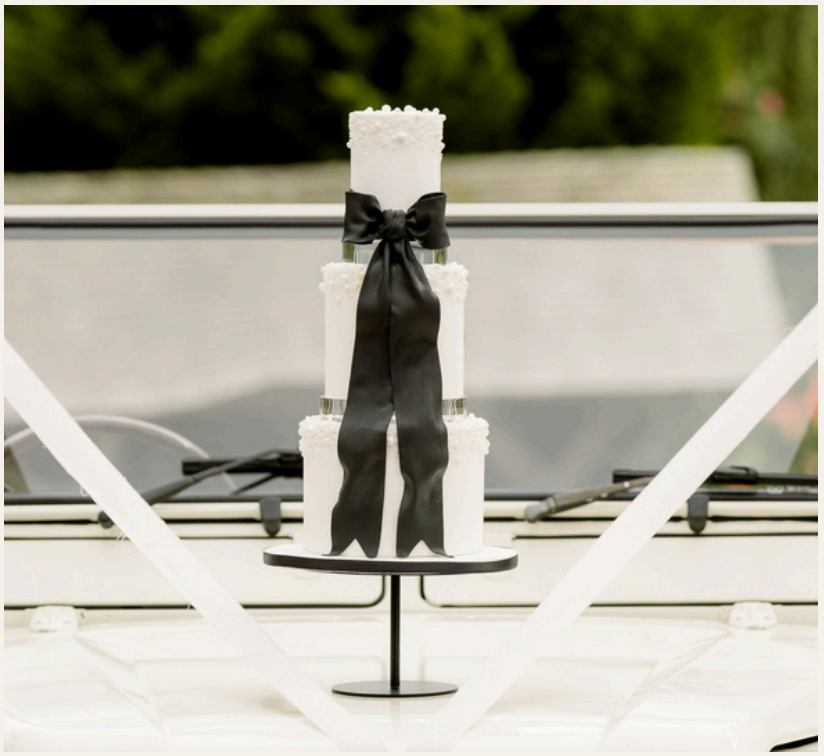
Your cake is delivered by Danielle and professionally set up at your venue.



Based in Worcestershire, I regularly deliver across Worcestershire, Herefordshire, Oxfordshire, Gloucestershire, Warwickshire, the West Midlands, Cotswolds, Birmingham, Staffordshire and the South West.

I also deliver further across the UK, Including London, Wales and as far as Scotland.

Delivery and set-up are quoted according to your venue and the design of your cake.



VENUE CO-ORDINATION

Where appropriate, I liaise with your venue, florist or planner so that timing, placement and presentation are all agreed before the day. Your cake is finished, positioned and ready to be enjoyed and photographed.

Not sure whether I travel to your venue? Just ask. If I can get there, I'll be happy to discuss the arrangements with you.

KIND WORDS

The part of the job I never take for granted.



Danielle made our wedding cake and wow, what a cake it was! Danielle was recommended to me by a friend, who had been told by another friend how fantastic her cakes tasted! If that's not good business, I don't know what is! I reached out to Danielle on her Instagram and the whole process from there, was so easy and stress free! We met up for a coffee to discuss the flavours and what we wanted the cake to look like. This was a great personal touch and Danielle is so down to earth! We had a specific allergy to support and Danielle adapted all 3x flavours to cater to this, when we had previously been told no by someone else! The cake looked and tasted phenomenal, Danielle is so talented! If you want perfection and amazing flavour with natural ingredients, Danielle's is definitely the one!

Danielle was incredible, she made the whole process so easy and was so adaptable to the changes we made. She checked in to ensure we were happy and the cake itself was delicious!

Danielle was incredible from start to finish. We even had a change of heart in design mid way through and she worked with us without any problems and made us our dream cake for our wedding day !

*I can't recommend Danielle enough, from start to finish she was extremely helpful and professional. The cake she made was perfect in design and especially taste. 5 * in every way*

Danielle took on the dubious task of making and transporting a cake from the UK to Italy and hand finishing it on location. She did it with passion and even though I'm sure it was super stressful we couldn't tell. The guests loved the cakes style and most importantly the taste! It was so good there wasn't any left and I couldn't wait and bit a chunk out of it during the cutting.. everything was perfect from start to finish- thanks Danielle! Xx

Genuine client feedback from Google and the wedding industry awards feedback form



LET'S CREATE SOMETHING BEAUTIFUL

Your wedding cake starts with a conversation.

If you have your date, venue and approximate guest numbers, send them across and we can start there.

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