

Rosalind Jenkins

CAKE DESIGN





Wedding Cakes for the detail lovers, the rule breakers and the romantics

I'm Rosalind and I create romantic, modern wedding cakes that are designed and made in my dedicated studio on the edge of the Cotswolds.

I love to create cakes that are show stopping works of art, finished with luxury fondant icing, subtle detailing, adorned with handmade sugar flowers.

It goes without saying that your cake must taste as amazing as it looks. All preserves, curds and sauces used in your cake are freshly made and when paired with silky swiss meringue buttercreams or whipped ganache, and soft sponge cakes, a heavenly combination is formed.

I want your wedding cake to be perfect, and this is reflected in the high level of service provided. Only a limited number of orders are accepted, to ensure that every one of my cakes receives my full attention, as after all, your cake should be as unique as you are.

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Cakes that speak louder than words



When to Book and What to Expect

01. BOOKING

12-18 months to go

The first step of your wedding cake journey is to secure your wedding in my diary with a £50 booking fee



02. CONSULTATION

6 months to go

A design consultation with Rosalind who will want to hear all about your wedding plans, colours and ideas



03. TASTING

Now for the most delicious part of your wedding planning! You will experience six flavours of your choice in a luxury wedding cake-tasting box delivered to your door

04. SKETCH

After your consultation and tasting, a detailed annotated sketch of the proposed design will be provided for your consideration and approval



05. DELIVERY & STYLING

Rosalind will communicate directly with your venue coordinator and take care of delivering your cake, assembling with the utmost care and styling for a display with presence

A Portfolio of Edible Art













Cake Servings Guide

FINGER SERVINGS



Finger Slices

1 inch x 1 inch x 4 inches
(2.5cm x 2.5cm x 10cm)

4" Round	6 servings
4" Square	16 servings
5" Round	13 servings
5" Square	25 servings
6" Round	16 servings
6" Square	36 servings
7" Round	29 servings
7" Square	49 servings
8" Round	40 servings
8" Square	64 servings
9" Round	49 servings
9" Square	81 servings
10" Round	68 servings
10" Square	100 servings
11" Round	73 servings
11" Square	121 servings
12" Round	96 servings
12" Square	144 servings
13" Round	117 servings
13" Square	169 servings
14" Round	132 servings
14" Square	196 servings

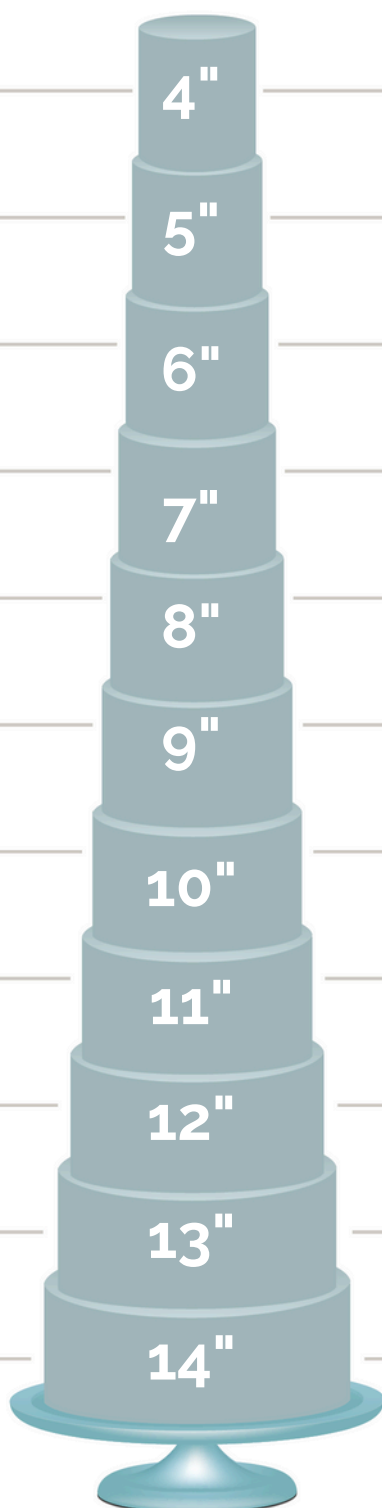
DESSERT SERVINGS



Dessert Slices

2 inch x 1 inch x 4 inches
(5cm x 2.5cm x 10cm)

4" Round	4 servings
4" Square	8 servings
5" Round	8 servings
5" Square	12 servings
6" Round	12 servings
6" Square	18 servings
7" Round	15 servings
7" Square	24 servings
8" Round	20 servings
8" Square	32 servings
9" Round	26 servings
9" Square	40 servings
10" Round	28 servings
10" Square	50 servings
11" Round	34 servings
11" Square	60 servings
12" Round	42 servings
12" Square	72 servings
13" Round	56 servings
13" Square	84 servings
14" Round	60 servings
14" Square	98 servings



Wedding Favors

Many couples are choosing to add a dessert table or send their guest home with a box of sweet treats

Wedding favors can be personalized, such as iced cookies with your initials, or the date of your wedding with a color that matches your wedding theme

I OFFER THE FOLLOWING:

ICED COOKIES
MACARONS
BAKED DONUTS
BROWNIES
CUPCAKES
CAKE POPS
MERINGUE KISSES





All cakes, preserves, curds, ganache and caramels are freshly made by hand in a dedicated studio

All buttercreams are Swiss Meringue based

Vanilla

Vanilla bean sponge with raspberry or strawberry preserve and vanilla bean buttercream

Fruit Cake

Classic brandy soaked fruit cake

Chocolate

Rich chocolate sponge with chocolate buttercream and chocolate sauce

Chocolate & Toasted Marshmallow

Rich chocolate sponge with salted pretzel crunch and toasted marshmallow buttercream

Chocolate & Salted Caramel

Chocolate sponge with salted caramel sauce and salted caramel buttercream

Chocolate Hazelnut

Chocolate sponge with chocolate hazelnut buttercream and hazelnut praline

Caramel Chai Latté

Warming chai spiced sponge with chai caramel sauce and chai latte whipped ganache

Lemon

Zesty lemon sponge with lemon curd and fresh lemon buttercream

Passion Fruit and White Chocolate

Coconut sponge with passion fruit curd and white chocolate buttercream

Raspberry and White Chocolate

White chocolate and fresh raspberry sponge with seedless raspberry preserve and white chocolate buttercream

Lemon and Blueberry

Lemon sponge baked with fresh blueberries, filled with lemon curd and alternating lemon & blueberry buttercream

Pistachio and Blackberry

Pistachio sponge with blackberry preserve and pistachio praline buttercream

Lime and Blackberry

Coconut sponge with blackberry preserve, lime zest and blackberry lime buttercream

Wildflower & Honey

Wildflower infused sponge with raspberry preserve and honey buttercream

Investment

This pricing is an average guide for the most popular cake sizes

Portions are based on 1"x1" portion, consisting of 4 layers of sponge and three layers of pillowy soft fillings, which is 5" tall as standard. I suggest catering to around 80% of your guest numbers if your cake is being served during the evening

Number of Tiers	Portions	Starting Price (Average Client Investment)
2	71	£400 (£500)
3	62	£450 (£600)
3	95	£525 (£650)
4	125	£655 (£750)
4	160	£720 (£850)

A selection of cake stands are available to hire for a set fee of £40

Delivery is charged at £25 within 15 miles of SN26 plus £15 per hour. Additional mileage is charged at 50p per mile and charged as a return trip. I cover Wiltshire, Gloucestershire and Oxfordshire.

Kind Words that Keep Us Booked Out



Alex & Jessica

"Thank you so much for which was BEAUTIFUL, everyone complimented on the design and taste so thank you once again for providing it for us!!"

Sophie & Chris

"Thank you so much for creating such an amazing cake. We couldn't have asked for anything better!"



Rachel & Raf

"The cake was so beautiful. Exactly as I imagined it with the simple black and white but also stunning flowers and velvet ribbon. It suited the theme and room so much and all flavours were delicious. We had great comments and feedback! "

What you might be wondering

and didn't know to ask

DUMMY TIERS

A dummy tier is indistinguishable in external appearance from a real tier. It is made from lightweight Styrofoam and decorated in the same way as a sponge cake. For certain designs, dummy tiers can be effective in adding height and drama without wasting a lot of cake.

DELIVERY

Delivery fees will be determined by the mileage between your venue and the studio Blunsdon, SN26, and the amount of time needed for assembly. Generally, cakes are transported semi-assembled and finished at the venue, or require full assembly at the venue.

CAKE STANDS

I offer a cake stand hiring service, and it will be reflected in your final invoice. The cost of the cake stand includes collection by myself from the venue after the wedding.

TASTING BOX DELIVERY

Taster box deliveries are included as part of the booking fee, or available as a stand alone purchase. If a taster box is purchased and you then go on to book your wedding cake, the cost of the box is deducted from your final balance.

BOOKING FEES

If you love my style and decide to proceed with your booking, a £50 non-refundable booking fee is required to secure your date. This booking fee covers the work and communication undertaken to arrange the booking and will be deducted from your final balance. The remainder of the balance is due 4 weeks before your wedding date.

Let's make the unimaginable happen



*If you would like to commission
Rosalind to design and make
you a unique wedding cake,
please reach out to learn more.*

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