



Buttercream wedding cake  
designer based in Cambridge, UK



Grace's Kitchen is a bespoke, home-based bakery nestled in the heart of Cambridge. Founded in 2019 our bakes are a testament to a love for crafting exceptional cakes that elevate your special moments.

Each and every one of our wedding cakes is meticulously handcrafted with a passion for flavour and an eye for detail.

With our heart and soul poured into each cake, we ensure not only a delicious wedding cake that leaves your guests wanting more, but a work of edible art that reflects your style and taste.





## TAILORED TO YOU

Every wedding cake created by Grace's Kitchen is a reflection of your individual style and vision. We believe that no two weddings are alike, so each cake is designed with meticulous attention to detail to ensure it perfectly complements your big day.

## SIZE GUIDE

To give you an idea, our rough portion guide can be found below:

Two Tier (6 & 8) - 60 portions  
Two Tier (8 & 20) - 120 portions

Three Tier (4, 6 & 8) - 75 portions  
Three Tier (5, 7 & 9) - 110 portions  
Three Tier (6, 8 & 10) - 160



## A BURST OF FLAVOUR

Our flavour offerings have been chosen to blend unique combinations of flavours, crafted from the freshest, highest quality ingredients. Where possible we aim to source local and organic ingredients to deliver a burst of flavour. From classic to seasonal pairings our cakes are designed to leave both you and your guests wanting that second slice!

## FLAVOURS

Classic Vanilla Bean  
Traditional Victoria Sponge with raspberry conserve  
Belgian Chocolate  
Belgian Chocolate & Salted Caramel with salted caramel sauce  
Chocolate Mocha  
Columbian Coffee and Walnut  
Black Forest with black cherry conserve  
Zesty Lemon with lemon curd  
Lemon and Elderflower with lemon curd  
Lemon and Blueberry with blueberry conserve  
Lemon and Raspberry with lemon curd  
White Chocolate & Raspberry (& Pistachio - optional)  
Salted Caramel  
Carrot with orange buttercream  
Caramelised Biscuit with smooth Biscoff sauce  
Red Velvet

This list is not exhaustive, and we welcome custom flavour requests to suit your preferences. Seasonal flavours are available upon request if you are wanting to add a seasonal flair to your wedding cake. Cakes are made with a thin layer of white chocolate ganache.





Grace was so helpful throughout this entire process. She did a wonderful job of my wedding cake, it looked and tasted wonderful! Also the customer service was 5\*, she dealt with all my questions and concerns professionally and kindly - she really put my mind at ease when it came to my cake. Overall very happy!



"The cake was EPIC! We have had the most rave reviews it was crazy. We barely had any left!"



## TRANSPARENT PRICING

To give you an idea, our prices are as follows:

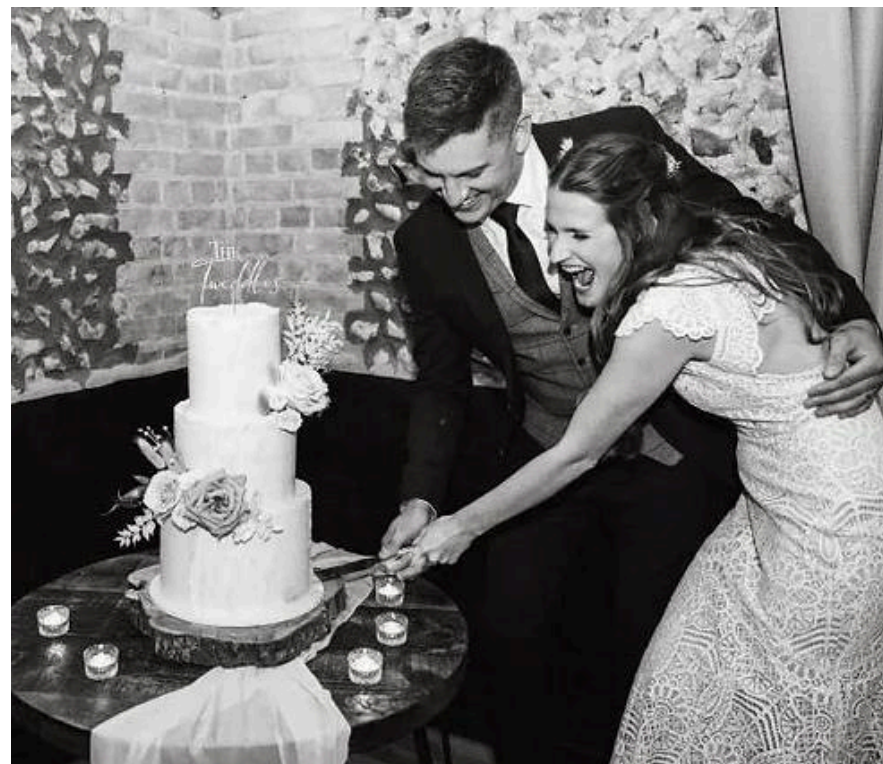
- 1 Tier: from £160
- 2 Tier: from £290
- 3 Tier: from £400

Our pricing includes:

The cake itself along with any edible components, delivery to your venue and complete on-site set up.

For those looking to add extra touches, optional additional costs to consider may include cake toppers, cake stands and any other non-edible embellishments such as flowers to further enhance your cake.

Please note we have a minimum spend during May-September of £400.



## EDIBLE FAVOURS

Why not add a sweet touch for your guests to enjoy on your big day?

Our edible sugar cookies are a great alternative to the more traditional favours, you could even personalise each one with your guests name to serve as a place setting too.

Available in various shapes and colours.

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 @graceskitchen\_