



a wedding cake guide
by
Home Farm Kitchen

2026

welcome

Hello, I'm Bec, I make cakes that taste as good as they look. I never compromise on flavour or ingredients; that's why I choose to make every component from scratch, with care.

Whether you'd love a striking centerpiece or a beautiful dessert table, I'd be delighted to create something unforgettable for your day.

I work across Herefordshire, Gloucestershire and Worcestershire, delivering to venues that share my values around great food and careful cake handling.

If you think we could be a good fit, I'd love to hear from you!





first things first

It may seem small, but the timing of your cake cutting really helps determine the size and style you need.

Traditionally, the cake is cut after evening guests arrive, served alongside savoury food. This is still popular, but cutting it too late can mean some cake goes uneaten.

Couples often also choose to:

- Serve the cake as dessert during the wedding breakfast
- Create a dessert table with the cake as part of the display
- Offer cake with welcome drinks after the ceremony
- Hold a “cake & cocktail hour” between the wedding breakfast and evening party.

Once you know roughly when you'll serve it, I can guide you through portion sizes and design options.

how to book

I'd love to see any inspiration you have — Pinterest boards, flowers, colours, invitations, or screenshots of designs you love.

If we seem like a good match, a £100 deposit secures your date. You'll then receive a cake sample box (available several times a year) so you can choose your flavours. For short-notice weddings, I can offer sample cupcakes or recommend my most popular flavour combinations.

Once your flavours are chosen, we begin the design process.





the design process

After your tasting, you'll receive a short questionnaire covering your wedding style, colours, flowers, and design preferences. This gives me a clear sense of the day you're creating. If needed, we can arrange a telephone/zoom call to explore details further.

I will then design 2-3 cake concepts for you, each with a full explanation and a final quote. Designs are usually delivered within 2-4 weeks. Once you're happy, we finalise everything ready for the big day.



price guide



Every cake is bespoke and pricing reflects design, size and detail.

If you have a budget in mind, please let me know — it helps shape the design.

A minimum spend of £650 applies between 1 May–30 September (unless ordering a package)

2026 average cake prices:

4-tier cake (140 finger portions): £925–£1000

3-tier cakes (≈70–130 finger portions): £655–£920

2-tier cakes (≈50–86 finger portions): £450–£775

Finger portions are approx.
1" × 1" × 3.5".



wedding cake packages

If a bespoke design isn't within your budget, I offer a selection of set-design packages with limited flavour options but the same high quality.



The Pearl Package

Elegant smooth tiers with sharp edges and delicate pearl sprinkles.

2 tiers, 2 flavours, 60 finger portions - £300
3 tiers, 2 flavours 70 finger portions - £435

The Semi Naked Package

A soft semi-naked finish with subtle floral decoration and macarons on each tier.

2 tiers, 2 flavours, 60 finger portions - £320
3 tiers, 2 flavours 70 finger portions - £455



The Pressed Edible Flower Package

A smooth buttercream finish with rough edges and pressed edible flowers all over.

2 tiers, 2 flavours, 60 finger portions - £330
3 tiers, 2 flavours 70 finger portions - £465



Delivery & set up charges apply.
Cake sample boxes are included but kept to minimal flavours.

the cake menu

Year-Round Favourites

Vanilla cake with berry compote

Lemon, almond & coconut cake with citrus curd

Carrot, cinnamon & pecan cake with cream cheese icing

Chocolate cake with raspberry compote and dark chocolate
Swiss meringue buttercream

Chocolate & hazelnut cake with chocolate hazelnut
buttercream

Pistachio & white chocolate cake with pistachio butter
and raspberry Swiss meringue buttercream

Beurre noisette & hazelnut cake with butterscotch sauce

Rich chocolate cake with salted caramel

Coffee cake with coffee Swiss meringue buttercream

Seasonal Flavours

Lemon & elderflower cake with lemon & elderflower curd

Apple & olive oil cake with maple syrup cream cheese
icing

Black forest cake with kirsch and cherry compote

Strawberries, almond and cream cake with
strawberry compote

All cakes will be iced with vanilla Swiss meringue buttercream unless stated otherwise.

This is not an exhaustive list — if you have a specific flavour in mind, please ask.



dessert tables

If you'd prefer a show-stopping alternative to a single wedding cake, I offer stunning dessert tables.

Choose individual desserts, full-size sharing desserts, or a mix of both. They pair beautifully with relaxed, street-food wedding breakfasts and are always a guest favourite.

I'm happy to include a wedding cake within the display if you'd like a combination.

Just share your ideas and I'll prepare a bespoke quotation.

statement desserts

Italian-style giant desserts make a spectacular centrepiece — think a giant mille-feuille for dessert or a huge pavlova for your evening guests to dive into.

Statement desserts from £685.



wedding favours

Beautifully presented gifts
can also be ordered to
compliment your wedding
breakfast table.

Available to order are
shortbread biscuits, macarons,
mini cupcakes, mini
meringues.

Please feel free to discuss
your requirements with me.



dietary requirements

Whilst I choose not to substitute eggs & butter in my Swiss meringue buttercream to avoid compromising on flavour, I can offer suitable equivalents to iced cakes that suit many dietary requirements.

Please note that all of my cakes and their components are made in a kitchen where other allergens are used so traces may be present.



flowers on cake

I take much care in choosing flowers & greenery that are suitable for close food contact. I grow a selection of flowers myself and I tend to source others from local growers who avoid the use of chemicals.

If you want to have fresh flowers on your cake I am happy to supply them or liaise with your florist. If you are after pressed edible flowers for your cake I will happily source these from a reputable supplier.

I don't make sugar flowers and nor do I let others put flowers on my cakes.





best wishes

I look forward to hearing all about your wedding day and hopefully designing and making your dream wedding cake!

Bec
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