

VIOLET

Violet Wedding Cake Menu

One of the most exciting aspects of planning a wedding is choosing what your cake will look and taste like. At Violet we believe that cake should taste as good as it looks. Choose from our sponge and filling options and then take it to the next level with a Swiss meringue buttercream covered cake, decorated with beautiful fresh flowers, and served on one of our clear acrylic boards to mark your special occasion.

Below are some suggestions of typical cake sizes and combinations to create a multi-tiered wedding cake. Please refer to our cake menu for flavours descriptions.

To serve 50

8" tier, 12" tier - £610

To serve 70

6" tier, 8" tier, 12" tier - £875

To serve 100

8" tier, 12" tier, 15" tier - £1,415

To serve 150

6" tier, double height 8" tier, 12" tier, 15" tier - £1,730

If you are catering for more than 150 guests, we suggest ordering additional single-tiered cakes to be served from the kitchen. For example, if you have 200 guests you could order an additional 8" and 12" to make up for the extra guests. These can be kept behind the scenes and portioned and served along with the display cake.

Cake tastings & Consultation

We offer £5 deluxe cupcake tasters for all our cake flavours. Tasters must be ordered at least 48 hours in advance and can be collected from our bakery or delivered directly to you from 11.30am Monday – Friday, and from 2pm on weekends.

For a quote, please send us an email at info@violetcakes.com. Please include the event date, the number of people you would like to serve, your preference of cake flavours, including any dietary requirements, and the venue location.

All the above prices include fresh flowers, Swiss meringue buttercream, a Perspex cake board and an assembly fee. One of our highly skilled bakers will deliver the cake to the venue where they will assemble the tiers and add fresh flowers and other finishing touches. The above prices do not include delivery. Additional fees apply for weddings outside London.