

# A BONNIE WEE CAKE



Photo credit : BernadetaKupiec

Exquisite artistry,  
designed to be different



Photo credit : BernadetaKupiec

## ABOUT

ABWC brings together the perfect balance of flavours art and elegance to create a cake that reflects your unique wedding celebration. My designs range from modern and sculptural to delicate and romantic, with considered flavours and a finely detailed finish – each carrying its own character and presence.

What sets my work apart is the balance of refinement and originality - wedding cakes with the highest level of finish, created to feel personal rather than predictable. Whether through intricate sugar flowers, subtle detailing, or a modern twist, every design is made to belong within your wedding while still standing out as something special.

Each cake is hand-crafted with care, using only the finest ingredients. From flavour to finish, every detail is considered so your cake doesn't just look exquisite, but feels like a true part of your celebration. It's always a privilege to create something so central to such an important day.

ALISON

# FROM FIRST ENQUIRY TO YOUR WEDDING DAY

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Planning your wedding cake should be one of the most enjoyable parts of your preparations.

I've made the process simple, clear, and stress-free so that you know exactly what to expect from start to finish.

## **Initial Enquiry**

Get in touch with me with your wedding date and venue. I don't need much more information than that to begin with. Designs and cake flavours are decided apx 6 months prior to your wedding date.



Photo credit: Dave Fallon

## **Prices**

I have a price guide included in this brochure. This is very much an approximation. It initially gives you an idea of cost/size however, there are so many factors that effect the final cost please ask me if you would like a more accurate indication and we can discuss. Please never feel awkward if you have a budget to work to, but also be realistic with your budget as everything I do is made from scratch, to a high standard and I am exceptionally experienced. ABWC is my full time business, not a hobby.

## **Secure your date**

If I am available on your date I would always recommend securing it as soon as possible. Because my designs can be highly time consuming and venues for delivery are often quite a distance to travel, or have a specific window for delivery/turnaround time, I have a limit of one wedding per week. I also book quite far in advance so if you are sure ABWC is the cake designer for you, get your date booked. A booking fee and some contact details secures your wedding date in my diary, and means you can relax knowing your cake is in safe hands.

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## FROM FIRST ENQUIRY TO YOUR WEDDING DAY

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### **Tasting boxes**

Periodically throughout the year I offer postal taster boxes available for purchase. Outwith peak wedding season, these may also be available on request. Due to my reputation it is highly unusual now for couples to request cake tasters before booking, however, it is completely understandable if you would like the security of having tasted before you book. If this is you, my tasting boxes cost £30 and include 5 slices of my most popular flavours.

### **Design Consultation**

Closer to your wedding, we'll arrange a design and tasting consultation. This is where we'll bring your ideas to life, choose flavours from my extensive Cake Menu and finalise your design details. This can be done in person at my Studio, or via postal samples and remote consultations, whatever is most convenient for yourselves.

### **Final Details**

Once flavours and design are finalised, I will confirm all the details and let you know your final costs and delivery and setup arrangements.

### **Your Wedding Day**

On the big day, I'll deliver and set up your cake at your venue so that it's ready and waiting to be enjoyed. You don't need to worry about a thing.

*"IT WAS A BIG HIGHLIGHT OF THE WEDDING AND  
EVERYONE WAS COMMENTING ON IT ....  
....ABSOLUTELY STUNNING CAKE AND MADE OUR  
DAY VERY SPECIAL"*

*JEN AND CRAIG*

# The Menu

## Signature

### Lemon

Soft and zesty lemon sponge infused with lemon sugar syrup. Complemented with lemon buttercream and an optional burst of refreshing lemon curd.

### Coconut

The lightest of sponges, made with coconut milk and dessicated coconut. Pair this with delicately flavoured coconut buttercream and add a twist of lime, mango or passion fruit for a distinctive touch.

### Dulce de Leche

Indulge in the delight of my soft caramel sponge, layered with creamy caramel buttercream for a heavenly experience. For something slightly different, pair with banana or apple for a banoffee or a caramel apple surprise.

### Rhubarb & Ginger

Inspired by my favourite gin pairing, enjoy the lightly spiced ginger sponge paired with rhubarb buttercream. It's a delightful combination.

## Classic

### Vanilla

Light, moist and delicately buttery, this timeless sponge paired with a Madagascan vanilla buttercream is sure to please everyone's palette.

### Carrot

Packed with carrots, walnuts and cinnamon spice, layered with a generous swirl of tangy cream cheese frosting, this is a rich, comforting classic with irresistible depth and texture.

### White chocolate & raspberry

Made with pieces of white chocolate and pureed raspberries, this soft sponge is matched with white chocolate buttercream providing a classic combination of flavours.

### Chocolate/ vanilla marble

A timeless favourite, swirled rich chocolate and vanilla in every slice. Soft and beautifully balanced - a classic that has never gone out of style.

## Indulgent

### Pistachio, Rose & Raspberry

A fusion of flavour and fragrance, soft, nutty pistachio sponge layers, rose-infused buttercream and a drizzle of raspberry reduction, giving a burst of tart sweetness balancing the richness and elevating every bite.

### Chocolate Miso Butterscotch

Chocolate sponge layered with silky butterscotch buttercream, enhanced with the subtle savoury depth of miso. A perfect balance of sweet, salty and indulgent.

### Blackberry & Lime

A bright and elegant pairing of zesty lime sponge and the natural sweetness of blackberries. Layers are finished with a luscious blackberry buttercream - tart citrus and deep berry notes create a refreshing yet indulgent balance.

### Highland Spice

Warm spices and soft brown sugar meet a bold espresso whisky buttercream. Creamy, aromatic and irresistibly indulgent.

If there is a flavour you'd like to try that isn't listed, please ask and I will do my best to recreate it for you

## PRICES AND PORTIONS

TIERS	PORTIONS	PRICE
2	50	495
3	90	560
4	130	665
4	165	760
5	225	850
5	280	925
6	355	975

Starting prices are based on wedding cakes with a simple level of designed finish.

Additional costs are worked out on the time spent and materials needed to create your specific design.

Wedding portion numbers are based on round cakes cut into 2" x 1" slices.

Setup and delivery costs are not included in these prices.



*The cake was stunning, exceeded our expectations, and tasted just as incredible as it looked. Best of all, the entire process was completely stress-free. We couldn't have asked for a better experience!*

*Nicky & Dan*

I look forward to working with

you,

*Alison*

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