



Just Like Mummy's

we're amazing, just like mummies!

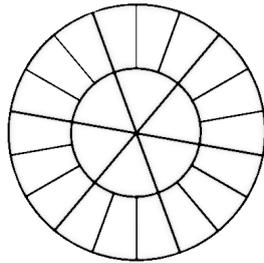
Wedding Consultations

2019/2020

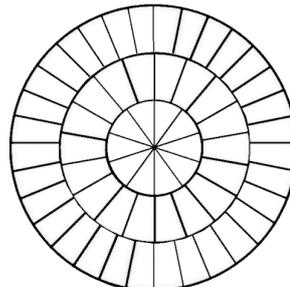
Guide to Wedding Cakes

Cutting

Usually wedding cake portions are smaller than party cake portions. The general rule is that a slice of cake should be cut in 2 x 1 inch portions. In order to achieve this cake should be cut in a circular motion (for round cakes) starting from 2 inches from the edge.



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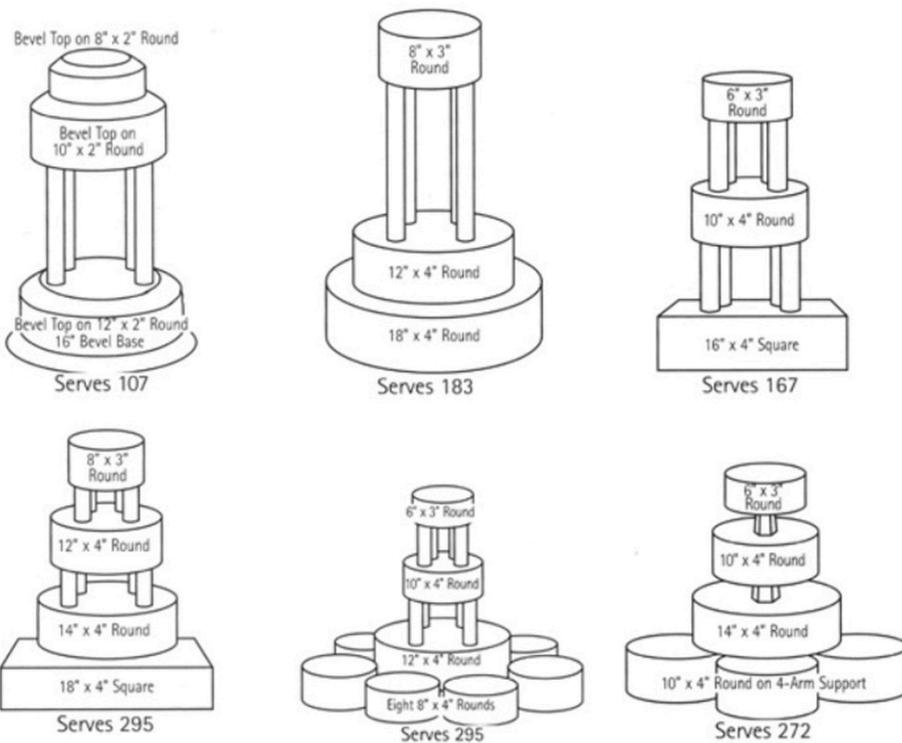
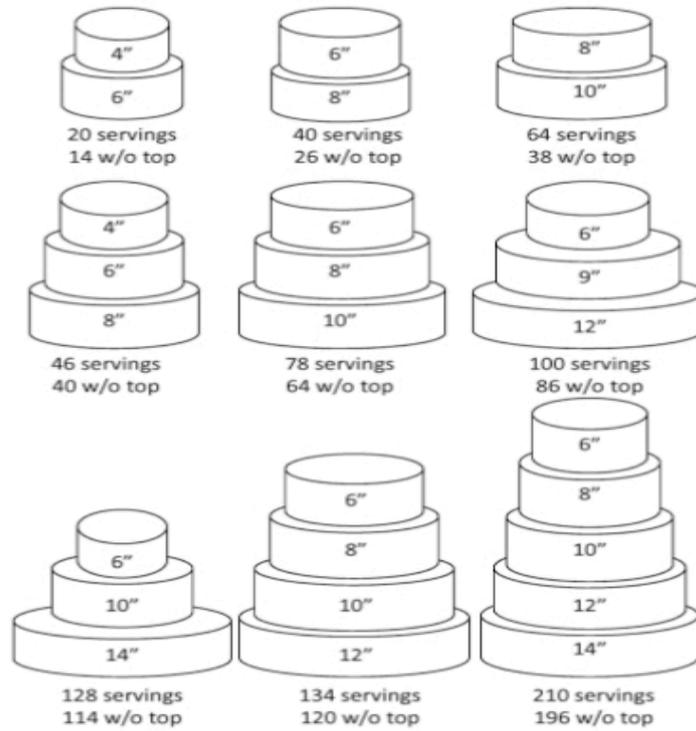
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Please see below a rough guide on the amount of cake portions you are likely to have depending on the size of your cake. Please note these figures are based upon a cake being cut in 3" x 1" slices.

	Round	Square
4 inches	6 servings	8 servings
6 inches	10 servings	18 servings
8 inches	24 servings	32 servings
10 inches	42 servings	50 servings
12 inches	58 servings	60 servings
14 inches	72 servings	98 servings
16 inches	98 servings	128 servings
18 inches	120 servings	162 servings

As nice as it is to cater enough portion slices for your guests, it's even nicer to leave some cake for the happy couple to enjoy whilst on your honeymoon! Traditionally, the top tier is kept aside for the bride and groom and did you know that historically, it would be the Christening cake for the first child – I would only advise this for Fruit and rum cakes. Many couples wonder how much cake they need for their wedding day; well that depends entirely on you! Many couples prefer each and every seated guest to have a slice; whilst many chose a smaller cake however have a desserts table.

We at Just Like Mummy's also offer dummy tiers in order to create a grander cake but at a cheaper budget. Here are some examples of tier combinations:



Cake Flavours

Whether you dream of a tall stacked wedding cake, or a tower of delicious cupcakes; Just Like Mummy's can create any flavour according to your taste-buds. Below are a few suggestions taken from our popular Classics range. Intricate

Vanilla Sponge

Depending on the design of your wedding cake, we recommend using our Vanilla and Lemon Madeira cake recipe. This recipe creates a denser cake which is able to with stand the weight of other cake if stacked or using pillars. This recipe uses combines vanilla, lemon and a secret blend of mixed spices to create a unique taste sensation. The cake is then ganached or covered in butter cream before covered using sugar paste fondant. If choosing a stacked tiered cake, we recommend choosing this cake as a base cake. The cake also tastes divine when sandwiched with your choice of butter creamed and fruit preserved fillings.

Chocolate Fudge Mud Cake

Our Chocolate fudge cakes are not only rich in colour but taste so chocolatey! We only use cocoa products which contain a minimum of 70% cocoa solids listed in the ingredients. You can choose to ganache this cake using white or dark chocolate. You can also choose to use either White or Belgium chocolate fondant which can coloured (depending on your colour scheme) or cigarillos. Our Chocolate cakes are also sandwiched using our ganache filling or a chocolate buttercream.

Red Velvet

This cake is a crowd pleaser! It is rich in colour and is also smooth in taste. Due to the lightness of the cake it is recommended to be used in the top or middle tiered stacked cakes. This cake is sandwiched and ganache in a cream cheese and a mascarpone frosting which is made using both full fat cream cheese and Mascarpone cheese. Why not go the extra mile and choose a velvet cake that goes with the colours of the day? Our velvets range is available in a variety of colours such as red, blue, yellow, orange, purple or green.

Fruit Cakes

Our Fruit cakes can be made traditionally – packed with rum and sherry soaked fruits – or as a Caribbean Black cake (alcohol infused fruits blended together). Our fruit cakes requiring maturing and a minimum of 6 weeks are needed to ensure that not only are the fruits soaked in a blend of alcoholic beverages prior baking; the cake is also soaked too! The result is a rich, fruity and deliciously tasting cake.

Carrot Cake

Our Carrot cake is NOT just a carrot cake! Containing a range of wholesome ingredients such as apples, raisins and pineapple, this cake can be made with or without walnuts. This cake is sandwiched and covered in our delicious cream cheese buttercream before delicately finished in fondant icing.

Lemon Drizzle Cake

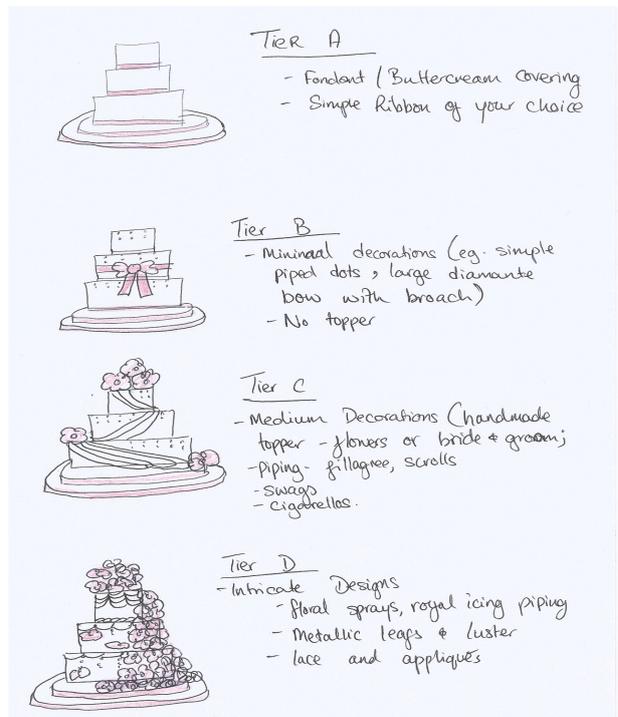
Our lemon sponge cake is made with freshly grated lemon zest which is incorporated into the sponge batter. Once baked, a delicious lemon syrup is poured over the cakes before being filled with homemade lemon curd and lemon infused buttercream.

Not just content with providing you with exceptional cakes from our classic range (which also includes banana and coconut cakes); Just Like Mummy's can also incorporate some of speciality range flavours you're your cake as an added twist for your guests:

- "Cookies and Cream" – a chocolate chip cake filled with a vanilla buttercream and crushed Oreo cookies
- "Chocolate Orange" – a chocolate cake infused with homemade candied orange peel, filled with a milk chocolate orange buttercream
- "Triple Chocolate bomb" – a double chocolate chip cake with a white chocolate ganache filling
- "Coco-Chanel" – a coconut and glace cherry cake filled with a Morello cherry preserve and a vanilla buttercream
- "Tropical sensation" – a passion fruit sponge cake filled with a homemade passion fruit and mango curd and a lime infused buttercream
- "Raspberry Swirl" - A white chocolate chip sponge cake filled with layers of raspberry jam, a white chocolate ganache and white chocolate buttercream.
- "Party time" – a vanilla sponge infused with an Irish Cream liqueur and sandwiched with a chocolate and Irish cream butter cream
- "The Cuban" – A peppermint and lime sponge cake infused with white rum sandwiched with a white and dark rum buttercream
- "Caribbean sun" – A coconut cake infused with a white rum cake sandwiched with a white rum buttercream sitting on a bed of fresh fruits.
- "On the rocks" - an almond flavoured sponge cake infused with Amaretto sandwiched with an amaretto flavoured buttercream

Pricing

We at Just Like Mummy's use a four-point tiering system as a guide to price your individual and bespoke wedding cake. Please note; fruit cakes, alcohol cakes and cakes from our speciality range incur a surcharge. As we only create bespoke wedding cakes, prices vary according to the complexity of your design, materials used and any other resources required. The following guide provides an illustration of our tiering system:



The following prices are illustrative of a vanilla sponge cake and use of silk flowers:

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
6",8"	34	220	250	280	325
8",10"	52	260	300	375	450

2 Tier Cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8"	40	300	375	450	550
6",8",10"	80	350	425	500	600
6", 10", 14"	140	470	520	600	725
8",10",12"	120	430	500	580	700
8", 12", 16"	180	470	540	635	750

3 Tier Cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8", 10"	90	400	475	580	650
6",8",10", 12"	140	480	600	750	900
6", 10", 14", 18"	270	670	800	950	1100
8",10",12", 14"	230	580	650	825	1000

4 Tier Cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8", 10", 12"	150	530	680	800	950
6",8",10", 12", 14"	220	650	800	950	1100
8",10",12", 14", 16"	330	780	850	1000	1200

5 tier Cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8", 10", 12",14"	220	700	850	1000	1150
6",8",10", 12", 14", 16"	320	900	1050	1200	1500

6 Tier Cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8", 10", 12",14",16"	340	950	1100	1350	1600
6",8",10", 12", 14", 16",18"	440	1200	1480	1700	2200

7 tier Cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8", 10", 12",14",16", 18"	500	1250	1580	1750	2500

8 tier cakes

Cake size	Servings	Tier A (£)	Tier B (£)	Tier C (£)	Tier D (£)
Faux Cake – 4" + 6" + 8		75	100	130	160
Faux tier – 6" + 8" + 10"		100	130	160	200
Faux tier – 4" + 6" + 8" + 10"		130	160	210	250
Faux tier - 6" + 8" + 10" + 12"		150	180	230	300
Faux tier – 8" + 10" + 12" + 14"		200	250	300	400
12" round / 10" square cake		120	150	180	200
14" round / 12" square cake		150	180	220	300
16" round / 14" square cake		180	220	280	400
10" square cutting cake (50 servings)		From £120 / £180 (fruit cakes)			
14" square cutting cake (100 servings)		From £180 / £250 (fruit cakes)			
Cupcakes		From £3.50 each			
Wedding cupcake bouquet		From £80 (vase included)			
Mini cakes		From £5 each			
Wedding cookies/ place cards		From £3 each			
Gold/Silver 16" cake stand		£80 (£40 deposit returned after use)			
"G" / "S" / "E" wedding cake stand		£50 (£20 deposit returned after use)			
18" Diamante wedding cake stand		£80 (£40 deposit returned after use)			
Personalised wedding knife cutting set		£30			
Wedding knife cutting set hire		£30 (£15 deposit returned after use)			
Cylinder pillars (fillable)		£20 (£10 deposit returned after use)			
Cake delivery and set up costs		£100 delivery within M25. £75 + £1 per mile (return) additional for venues outside the M25 ring.			
Cake cutting service		Delivery fee plus £90. - 9 hour service - Includes free stand and wedding knife hire.			
Table dressing and design		From £100			
Table hire		From £250			
Personalised Acrylic cake topper		From £30			
Handmade Bride and Groom cake toppers		From £150			

A non-refundable payment of £50 is required to secure your wedding date and a deposit of 50% of total cost is required to secure and confirm your order. Please note that the £50 already paid will be deducted from your final payment. The outstanding balance needs to be paid no later than four weeks before your wedding date. Please note that if hiring items, your deposit will be refunded once received in its original condition. Please see below our terms and conditions for further information.

Thank you for choosing Just Like Mummy's and allowing us to be part of your special day! I hope that you enjoy your taster sample of lovely treats! Please do not hesitate to contact me if you have any questions or queries.

Krystle Ijeoma Oguntayo
Owner and Cake Engineer

Tel: 01322 802 253

Email: weddings@justlikemummys.co.uk

Web: www.justlikemummys.co.uk

Facebook.com/just.like.mummys

Twitter@JustLikeMummys

Instagram@Just_Like_Mummys



Terms and Conditions

1. Deposits and payments

- 1.1. A non-refundable payment of £50 must be made to secure your date. This is not included within the deposit; however, will be deducted from your final pay instalment.
- 1.2. A deposit totalling 50% of the final price of your order is due within 2 weeks of confirming your order.
- 1.3. The outstanding balance must be paid in full four weeks before your wedding event.
- 1.4. For orders made within a notice period of 2 weeks, an express fee may be added to the quoted total. This will be dependent upon the complexity of your overall design and features of your bespoke cake. Full payment will be required to proceed with your order. If full payment is not made a week before your wedding event, your order will be cancelled.
- 1.5. Just Like Mummy's accepts bank deposits, cash payments, cheques or PayPal payments. Please note that a 3.5% processing fee is applicable in relation to PayPal payments. If you do not want to pay using PayPal, our bank details will be provided in your invoice. For payments made using cheques, your order is confirmed once the cheque has cleared into the account. Please note, the times frames specified in point 1.4 apply.
- 1.6. We reserve the right to cancel your order if full payment is not made a week before your wedding event.

2. Delivery and Collection

- 2.1. All delivery requests should be made at the time of order confirmation and are in addition to the price of your cake. The client should provide Just Like Mummy's with the location and preferred delivery time. Just Like Mummy's will confirm the time of delivery at least 24 hours before the delivery date.
- 2.2. Any cakes consisting of more than three tiers will need to be assembled at your chosen venue and we do not recommend that these cake creations are collected by the client. Should the client insist on collection in these cases, Just Like Mummy's will not be liable for any damages incurred.
- 2.3. In situations where a cake is to be delivered in the absence of the client, we shall need the details of the designated collection person. We are happy to deliver to persons and venues other than the client. The condition of the cake will be checked by both the receiving client and Just Like Mummy's delivery personnel and signed confirmation will be obtained. We shall not be responsible for the condition or storage of the cake once it has been delivered.
- 2.4. In cases in which Just Like Mummy's sets up your cake order, photographic evidence will be taken and can be used as proof of delivery and confirmation of the condition of the cake.
- 2.5. Just Like Mummy's will not be liable or responsible for the condition of the cake once we have completed our delivery.
- 2.6. Hired items must be return in its original condition by the date specified. A collection service is available for an additional fee.
- 2.7. Collection of smaller cakes may be permitted from our studio at a date and time specified and mutually agreed. Please note, that should the cake fail to be collected at the specified time, we shall not be held liable for any additional costs incurred or delays to your event.
- 2.8. Just Like Mummy's will not be responsible for damages to your cake once it leaves our studio. Please keep the cake cool, on a flat surface (boot or the floor of your vehicle) and away from the sun to prevent softening and melting.

3. Cancellation

- 3.1. In the event of a cancellation, a fee of 50% of the total price will be deducted from any monies paid if notified 4 weeks prior to the delivery in addition to the £50 wedding date secure fee.
- 3.2. If the cancellation period is less than 8 weeks a full refund cannot be made.
- 3.3. Just Like Mummy's is happy to re-arrange a date if this is applicable however please note that additional surcharges may incur.

4. Product care

- 4.1. As all our products are freshly baked, we begin the baking process at least 3 days before the delivery date to ensure the optimum taste.
 - 4.2. As a result, we recommend that are products taste the best once eaten within 7 days.
 - 4.3. We recommend that cakes should be eaten at room temperature. Should they be refrigerated; we recommend that they are sealed in an airtight container and taken out of the fridge at least 2 hours before serving.
 - 4.4. Please note that in relation to wedding cakes, the humidity of the room will affect the sugar paste and in turn the cake itself. Please ensure that the venue is well ventilated and the heat from lighting features does not affect the cake.
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4.5. For cupcakes, cream cakes, gateaux and butter-creamed cakes, we recommend that these items are refrigerated and eaten within 3 days. These items should also be kept in an air-sealed container.

5. Disclaimer

5.1. Please note that your product may contain inedible such as cake dowels or wires in order to help support the structure of the cake.

5.2. Upon delivery of your cake you will be informed of all the inedible items that are used in your cake.

5.3. Just Like Mummy's will take no responsibility for any harm or injury caused when eating our cakes.

5.4. Just Like Mummy's reserve the right to amend the design of the cake once the decorating process has begun. We will endeavour to inform the client of any changes at the first available opportunity, however this may not be at the time in which the design alteration has occurred.

6. Dietary requirements

6.1. Prior to confirming your order, you would have been given the opportunity to discuss any dietary requirements with a member of our team.

6.2. We can create products that are nut, wheat, gluten or dairy free; however please be aware that your product will be made in an environment where traces of these items are present.

7. Refunds

7.1. In the unfortunate event that you are unhappy with the product provided, a refund may be provided subject to discussion.

7.2. Just Like Mummy's must be notified of your dissatisfaction and request for a refund no later than 24 hours after the delivery. Notifications may be made via text but ideally emailed to us.

7.3. The cake must also be retained to discuss the problematic area. Refunds will not be given to faults that arise from not adhering to storage advice.

7.4. Any refunds made on the behalf on Just Like Mummy's will be made within 28 days of the agreed amount.

8. Our Obligations

8.1. While we take our responsibilities very seriously, there may be some extreme conditions, such as accidents or inclement weather, which may prevent us from fulfilling our obligations. Please keep your contact information and alternate contacts up to date so that we may notify you of any situation that may have occurred or may be anticipated.

8.2. We take our obligation to provide your cake as agreed in this contract very seriously. However, should an unforeseeable event occur which prevents us from fulfilling our obligation and we must cancel our agreement with you, we will refund your payment in full. In addition, if at all possible we will work with you to find another qualified bakery to assist you with your cake and will cooperate in transferring materials to the new bakery.

8.3 While we make every effort to provide exactly the flavours, fillings, decorations, sizes, shapes and colours you have requested, the creation of a wedding cake is an art and may be subject to slight variations and/or errors by the creators.

8.4. We reserve the right to take and use our own photos of your cake(s) to use for marketing and promotional purposes, including advertising and promotion through our marketing partners, without compensation to you. We may also request photographs from your photographer for the same purpose again without compensation to you, though we may be able to credit the photographer in some marketing if agreed by us and the photographer.

8.5 Upon delivery and after the setup is complete, the care and protection of the cake becomes your responsibility.