

Mesmerising Icing.
Leicestershire Wedding Cakes



Congratulations.

Oh wow, cheers to you both on your enegagment.

*Hope your having a blast on planning your
special day.*

*Now that your ready to plan your wedding cake
lets talk, themes, colours, flavours, fillings,
decoration and all the things that will reflect you
as a couple in the design of
your cake as well as evoke
beautiful precious memories for you.*

*Together we will create a wedding cake that is
elegrant, beautiful and environmentally
freindly by being vegan.*



*"The wedding cake
was one of the best
parts of my wedding!
The taste was amazing
for each tier! It was
the best thing out of
all the food we had!*

*Jamiacan ginger,
salted caramel, cherry
& coconut, geo hearts ,
srumptious"*



Cake Styles & Options



Semi Naked cake - a modern alternative to iced cake. The cake is covered thinly with buttercream & is an ideal choice for those that enjoy eating cake with a delicious filling but not keen on a heavier covering. Decorated with beautiful non toxic fresh flowers of your choosing would compliment an elegant or rustic setting.

Price Guide (base/starting price)

*1 tier
from £95*

*2 Tiers
From £210*

*3 Tiers
From £425*

Buttercream or Ganached cakes - This is a popular choice for most couples. The cake is covered in delicious fluffy buttercream or scrumptious chocolate ganache enabling a beautiful outcome from a smooth finish, textured bands, dappled swirls. Adorned with fresh non toxic flowers, handmade sugar flowers (a keepsake of your day as they are forever green), wafer paper flowers finished with satin or edible ribbon would be an elegant addition to your day and compliment any theme.

Price Guide (base/starting price)

*1 Tier from
£110 to 120*

*2 Tiers from
£240 to 260*

*3 tiers from
£490 to £530*

Fondant cake - represents a more formal traditional style. The cake is covered in a chocolate ganache & premium white fondant. Such a cake would have a smooth finish. Dressed with flowers beet sugar, fresh or wafer paper finished with edible or satin ribbon such a cake would compliment a traditional or modern theme .

Price Guide (base/starting price)

*1 Tier
From £130*

*2 Tier
From £280*

*3 tier
From £580*



“I recently tasted the most delightful vegan blueberry cake made by Varsha. The moist, fluffy texture combined with burst of juicy blueberries created a symphony of flavours. A true testament to vegan baking done right. A delightful treat for vegans and non vegans alike”



Cup Cake Bouquet - Selection of flavoured cupcakes with or without a filling piped with beautiful flowers in your choice of colours. A bouquet can be in addition to your wedding cake or an alternative to a wedding cake. It can be made to compliment the brides bouquet, floral decor and theme of the venue.

Price Guide

*Dependinng on the size required
from £39 to £569*

*“Stunningly beautiful cupcakes made with absolute love and care!
They are so pretty and made with and intricate design. Once
you’ve stopped admiring how amazing they look, you get to enjoy
the wonderful flavours of the cakes - they taste incredible! I loved
the rose cupcake the most!”*

Cake Sampling

Available in 2 ways



1. At the design consultation you can sample 5 flavours of your own choosing. You will have 10 cupcakes, each piped with the buttercream filling and the compote or conserve you have selected. The advantage of this is that you can sample 5 of the cakes at the consultation and take the remainder home for your family to sample or just have some more for yourselves.

2. Postal cake box consist of cake slices in 5 flavours. The flavours are pre-set. These are available 3 times a year – 30 January, 30 April and 30 October. The flavours are different in each postal date. This method of sampling is ideal for virtual design consultation. These samples can be preordered.

Samples are complimentary for couples who have booked



Flavour Menu

Classic flavours

Vanilla bean sponge layered with vanilla infused buttercream & strawberry or raspberry conserve

Citrus sponge layered with orange curd & lemon infused buttercream

Zesty Lemon sponge layered with lemon curd & lemon buttercream or elderflower infused buttercream

Blueberry sponge layered with blueberry compote & vanilla infused buttercream

Chocolate Orange sponge layered with orange curd & chocolate buttercream or orange infused buttercream or vanilla buttercream .

Chocolate sponge layered with chocolate buttercream or vanilla buttercream.

Raspberry sponge layered with raspberry conserve wiith raspberry conserve & raspberry or vanilla flavoured buttercream.

Red Velvet chocolate sponge layered with strawberry conserve & vanilla buttercream

Modern Flavours

Rose & Cardamom flavoured sponge layered with strawberry & rose conserve and an essence of rose or vanilla buttercream

Lime & Coconut sponge layered with lime conserve & coconut flavoured buttercream

Passion Fruit sponge layered with passion fruit curd & passion fruit or coconut or pineapple flavoured buttercream

Pina Colada flavoured sponge layered with pineapple conserve and coconut infused buttercream.

Coconut & Orange sponge layered with orange curd & orange flavoured buttercream

Bakewell Tart sponge layered with cherry conserve & cherry Bakewell flavoured buttercream.

Caramel sponge layered with caramel & a caramel infused buttercream.

Exotic spice sponge layered with ginger conserve & buttercream infuseed with cinnamon or ginger

Chocolate sponge layered with caramel buttercream or biscoff buttercream or coconut & vanilla buttercream

Other fillings are available as shown on the website

Traditional flavours

Black Forest, a rich chocolate cherry infused sponge layered with cherry conserve and chocolate buttercream or vanilla infused buttercream.

Cherry and Coconut sponge layered with coconut infused buttercream & cherry conserve.

Jamaican Ginger sponge layered with Jamaican ginger conserve & gingerbread infused buttercream

Coffee & Walnut sponge layered with a coffee infused buttercream or mocha buttercream. Conains nuts

Fruit Cake layered with cinnamon buttercream

Carrot Cake sponge layered with either lemon essence buttercream or vanilla buttercream. Contains Nuts but can be made without

Please note all cakes & fillinfs are vegan created in a domestic kitchen which handles nuts, soya, soy, dairy, gluten & other allegens. Whilst great care will be taken to ensure equipment and surfaces are free from allergens/ intolerances this cannot be completely guaranteed



"These cakes are amazing. The flowers were so lifelike, my guests thought they were real. Thank you for making my wedding extra special mesmerising icing"

Cake Order Process

Choosing your wedding cake is not an everyday purchase, its a big decision for a special day that should reflect you as a couple, your taste and style. I have made the process as relaxed, enjoyable & as seamless as possible.

"Varsha was attentive, friendly, accomodating and easy to work with throughout our cake journey"

*Enquiry
12 months before*

Email me or fill in the contact form on my website with the date, location of your venue, number of guest, design, style, theme you have in mind. After checking that I am available for your date we can have a 15-20 minute discovery call by phone or zoom to talk through your requirements. Following which an estimated quote can be provided.

Save the date

Once an estimated quote has been provided your date will be kept for you for 7 days. If you wish to proceed the secure your date with a non-refundable booking/reservation fee of 30% of the quote or £150 whichever is lesser.

*Cake sampling
4-6 months before*

Depending on whether your design consultation is in person or by Zoom you can sample 5 flavours chosen by you at the consultation or you can have a box of cake slices with pre-set flavours sent to you in the post.

Cake sampling at the design consultation comprise of 10 cupcakes, each piped with the buttercream filling and the compote or conserve you have selected.

The boxed cake samples comprise of 5 cake slices. The flavours are pre-set available 3 times a year – 30 January, 30 April and 30 October. The flavours are different in each postal date.

*Design Consultation
4-6 months before*

At the consultation we will concentrate on colours, textures, style, decoration and firm up the design with sketches. Once we have discussed the finer details at the consultation you will be sent a sketch of your cake design. Any small tweaks can be dealt with via a further zoom meeting, phone call or via email. A WhatsApp group can also be set up if this is an easier way to discuss your cake.

If the design of your cake design alters substantially & the price of ingredients increase from the original enquiry in terms of theme, style, texture, decoration etc. then this may result in an adjustment of the estimated quote given at the enquiry stage.

*Final Checks
2-3 months before*

A quick zoom or phone call to ensure you are happy with the flavours and filling of each tier of your wedding cake. No design alteration can be made at this stage. A final invoice with a due date to pay the balance will be sent to you.

8 weeks before

I will liaise with your venue co-ordinator regards delivery and set up and any necessary logistics

6 weeks before

6 weeks prior to your event you will be sent a reminder that your balance is due.

Your wedding day

Your wedding cake will be delivered, set up at an agreed time so just relax and enjoy your celebration of your love and happiness



Contact Details



mesmerisingicing.com



[@mesmericingcakes](https://www.instagram.com/mesmericingcakes)



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pinterest.co.uk/mesmericing/



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[Contact form](#)

About me

Hi I am Varsha the face behind Mesmerising Icing. I love to create a cake that will bring joy to your day invoking precious memories with the flavours chosen & making new memories by including colours, flowers, edible lace etc in the design to compliment the theme and make your day special with the bonus that the cake is beautiful and elegant. When creating a cake, I choose ingredients that are environmentally friendly which enables me to contribute a little to the sustainability of the environment we live in.

[Terms & Conditions Link](#)



