



Wedding Cake Brochure 2026

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About Mandy's Home Bakery



My name is Mandy Taylor and I live in Worcester, UK. I have been baking for as long as I can remember. I discovered the art of beautiful floral cupcakes and cakes a while ago now, and have spent the last few years perfecting my buttercream and ganache flowers and floral art. My garden is a constant delight to work in and I love incorporating many of the flowers and foliage in my work. I am also passionate about ensuring my cakes are baked to perfection and pride myself on making cakes that taste as good as they look! I recently won a Gold Award for my cupcake entry to "Cake International" which was a great honour, as this is truly an international competition. I was also a Regional Finalist in the 2026 Wedding Industry Awards.

How to Book Your Cakes



Initial Enquiry:

You can contact me by telephone, via social media or via my contact form on my website. We will have an initial chat about dates, location, cake design and pricing, as well as any other questions you may have.

If you decide that you would like to proceed with your booking, you can pay an initial £75 "Save the date" fee.

Consultation:

I will then arrange a consultation with you, either in person, via telephone, or video call. At this time we will discuss your cake and your wedding in more detail. A deposit of 50% of the total cost is payable at this time, with the final payment due 2 weeks prior to the event.

We will discuss in more detail your ideas for your cake/s, the style of your wedding, the colours and anything else that will help me truly envisage what you would like for your dream wedding cake/s.

Taster Boxes

A taster box can be purchased for £20 + (p&p if applicable) with your choice of 6 flavours. This can be collected or mailed. This cost will be deducted from your final amount for orders of £400 or more. These are available three times a year – generally in January, April and October. Message me to be added to the list for the next available collection / mailing date.

Classic Flavours

Menu

Classic Vanilla Sponge

A classic moist and light sponge, made with Madagascan vanilla extract, layered with vanilla buttercream and raspberry preserve.

Classic Chocolate Sponge

A delicious rich chocolate sponge, layered with decadent chocolate buttercream

Zesty Lemon Drizzle Sponge

A lovely light sponge, made with fresh lemon zest, layered with lemon buttercream and a layer of luscious lemon curd

Red Velvet Sponge

A lovely light fluffy cake with a hint of chocolate and of course that gorgeous rich red colouring! Layered with vanilla buttercream.

Lemon and Blueberry

My classic light lemon sponge with lemon zest and lemon extract, with plump blueberries.

Luxury Flavours

Lotus Biscoff Sponge & Biscoff Italian Meringue Buttercream

A moist and light sponge, flavoured with Lotus Biscoff spread, with Biscoff Italian meringue buttercream, and a decadent Biscoff filling.

Chocolate and Orange

A luscious rich chocolate sponge, with zesty orange extract, a rich chocolate orange ganache, and a filling of fine confiture d'oranges.

Toffee Apple

A delicious toffee sponge, with small chunks of apple, with silky toffee flavoured Italian meringue buttercream and a toffee sauce filling

Carrot Cake

A lovely light sponge, grated carrot, nuts and subtle spices, with a zesty orange Italian meringue buttercream

Matcha & White Chocolate

A lovely light fluffy cake flavoured with premium grade matcha, a white chocolate ganache centre, with vanilla Italian meringue buttercream

Raspberry and White Chocolate

My classic light vanilla sponge with pieces of fresh raspberry and chunks of white chocolate. Layered with raspberry and white chocolate buttercream and raspberry conserve

Mocha

A rich mocha sponge with espresso Italian meringue buttercream, filled with a rich coffee ganache

Mango, Passionfruit & Coconut

A light sponge with desiccated coconut, a mango and passionfruit curd centre and vanilla Italian meringue buttercream.

You can choose any of the flavours for your cupcakes and cakes, but the icing for my floral cupcakes will always be classic vanilla buttercream, as this is what is required to pipe my beautiful flowers!

If you would like a flavour that is not listed here, please do contact me to discuss, I am very happy to work with you to make the cake of your dreams!

Gallery

When you choose Mandy's Home Bakery to make the cakes for your special day, I work with you, your florist and your venue, to match your floral cakes to your wedding flowers and colour themes. So whatever your colour palette and flowers, you can be assured that your cakes will match beautifully. This ensures your cakes will be completely unique and bespoke to your celebration! And it goes without saying that they taste amazing as well! If you would like non floral cupcakes, check out my luxury range [here](#). I can also provide some beautiful wedding favours - again carefully made to ensure they match your theme seamlessly.



Photograph by "The Little weddings Photographer"



Gallery

Many couples choose a beautiful "Cutting Cake" so they have an opportunity to have that iconic photograph of the cake cutting and also have beautifully decorated matching cupcakes. Not only does this arrangement look stunning, it also reduces the potential for wastage, as the number of cupcakes can be chosen according to the number of guests attending, allocating 1 (or 2!) per guest.



Gallery

Some couples choose simply to have exquisite bouquets of cupcakes, sometimes with additional cupcakes. These can be made up to virtually any size, and decorated in colours and flowers to match your wedding flowers and colour palette. These look stunning and offer something really unique! You can be assured that *nobody* else will have wedding cakes like yours! Assorted flavours can be chosen within the your bouquet.



Favours

These mini flowerpots will be filled with the same flowers as your cakes / cupcakes, presented in your choice of either a mini cupcake stand, or mini dome.



Delivery and set up

I will liaise with your venue and deliver your cake / cakes and set them up for you on the day.

There is a charge of £15 plus 45p / mile return journey

Cake Stand Hire

I have various cake stands available for hire.

There is a £10 hire charge, with a £40 refundable deposit once the stand is returned to my home address, intact and without any damage.

Refundable deposit for super-bouquet stand - £50, refunded once stand returned to my home address.



Prices

All of my cakes are made bespoke for your wedding, so all prices are based on your individual cake. However, I realise that it can be helpful to have a rough idea of what you may expect to pay.

Cutting Cake

6 inch, 4 layer cake - starting from £100

Individual Floral Cupcakes

£4 / £4.50 each (depending on flavour)

Luxury Non Floral Cakes

£5 each

Bouquets

7 cupcakes - £35 / £40 (depending on flavour)

12 cupcakes - £60 / £70

19 cupcakes - £95 / £110

24 cupcakes £120 / £140

30 cupcakes - £150 / £175

Super Bouquets

61 cupcakes - £360 / £400 (depending on flavour)

91 cupcakes - £510 / £590

Refundable deposit for super-bouquet stand - £50, returned once stand returned to my home address.

Favours

Mini flowerpot presented in Mini Cupcake Stand - £2.50 each

Mini flowerpot presented in Mini Dome - £2.50 each

Prices are current up to 31/12/26

Prices are subject to change

Start price is for basic plain cake, additional textures & additions are charged at an extra rate.

Delivery charge not included

Message for further information