

Kasserina Cakes

Inspirational Cake Design

Wedding Brochure
2025

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Welcome to the world of Kasserina

We conjure exquisite, bespoke cakes that delight the palate and dazzle your guests.

It is our gift to design and make one-of-a-kind piece of cake art for our clients that mirrors their design aesthetic, their day and their flair.

Kass has been successfully transforming cake visions into stunning, delicious, award winning realities for over a decade.

Kasserina is committed to upholding excellence, quality, flavour, sustainability and a heartfelt connection in all aspects of the business.

Ensuring for Kass' clients a harmonious journey, a distinctive elegance, and a place of calm.



Who is Kasserina?

Hi, I'm Kass.

I'm the person behind Kasserina Cakes, helped by my family.



Wedding cakes are my passion.

I'm honoured to say that I've been making wedding cakes for many years now and, though the styles may have changed, the singular excitement of being part of that has never changed for me.

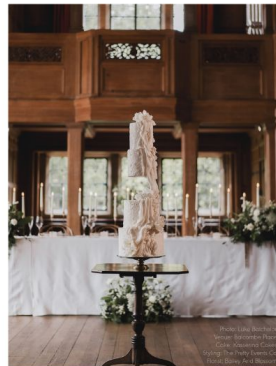
Wedding days are magical. They embody joy and love and family and romance and make memories that last forever.

Thanks so much for considering me to be a part of such an important part of your day.

Why have a cake?

A cake is often spoken about as if it is temporary, passing, peripheral... an empty investment.

It really isn't.



Your cake is the centre piece of your reception design. The visual and edible culmination of your hard work in creating your wedding.

Your cake signifies your united tastes. The photographs, the videos, the memories, and the feelings it creates in you and your guests will last a life time.

That's why it's so important to me to make it the best it can be for you.

It should also be the best cake you and your guests have ever tasted!!



"Our wedding cake truly exceeded our expectations. It looked beautiful, just perfect for our wedding, and tasted amazing.

Kass was great to work with and really listened to what we wanted"

KB

"Kass created such a beautiful cake from our inspiration pictures and meeting, better than anything we could have imagined!

The flavours of our cake were unbelievable and better than we had even remembered from our tasting.

Throughout the whole process, Kass was so helpful and supportive."

SA

The Process

Most people starting their wedding planning have not commissioned a bespoke cake before, certainly not one on this scale.

Like so much about wedding planning, it can be daunting, but I'm here to help you through and make you feel supported.

It's my job to interpret your ideas into the perfect cake for you, both in taste and design. Here's my quick guide to how this works:

Step 1 - Get in touch.

That's it really. Drop me a line letting me know the when and where of your wedding so I can check my availability and get back to you.

Other useful things to know are what style of cake you have in mind, how many guests you will have to feed and if you have an ideal budget we should work toward.

If you don't know what you want yet, that's fine too. Either way we can get the ball rolling.

Step 2 - We start to design your cake.

This is where the fun bit starts. Together we work out the optimum style, flavours and size of your cake. We make a provisional design plan, organise tasters and a consultation then work out costings.



Step 3 - Secure your date

With a framework in place, you can place your order with a booking payment of £100.

I then start to build and sketch your design to create something truly unique to you.

A further instalment is due 4 months before and the final payment due 1 month before your date, but you can schedule monthly payments if you'd prefer to.

Step 4 - Finalise the details

6 weeks before your wedding date, I ask you to complete a checklist which gives me all I need to confirm the design details of your cake and to be able to liaise directly with your venue & other suppliers.

This ensures that I have no need to bother you in the few precious weeks before your wedding, when you have lots of other things to think about.

Of course, I'll still be available if you need me though!



Step 5 - Delivery and set up.

This is the bit where I float in and have the cake all set up ready for you and your guests to be wowed!

I work directly with your venue and other suppliers to schedule and prep so that your day is seamless and your vision complete.

Flavours...and some

Flavour is king at Kasserina.

Most cake makers offer 6 to 8 flavours...maybe a few different fillings...

Kasserina's offerings are far more extensive.

The most popular sponge flavours are:

- Chocolate Fudge cake
- Lemon Drizzle
- Slow Roasted Strawberry
- Caramel Biscoff
- Red Velvet
- Cherry Bakewell
- Pina Colada

White Chocolate & Raspberry
and (of course) Victoria sponge.

But, there are so many other options to choose from...(see the website for more details).

Fillings such as salted caramel, Nutella, jams, fruit compotes, fruit curds, praline crunch, toasted nuts, ganache, fresh fruit, cookies and cream, etc. can also be added to make your cake as individual on the inside as it is on the outside!

If you have a favourite flavour profile, let me know and I can create a unique combination for you.



Natural ingredients



Kasserina offers an extensive menu, with a passion for using naturally sourced, top quality ingredients rather than chemical additives.

Here the lemon cake is made with real lemons, the chocolate frosting is made with real chocolate and the vanilla buttercream is made with real, fully matured, vanilla bean.

I steer clear of synthetic flavourings so there is no nasty chemical aftertaste with a Kasserina cake.

Each tier of your cake can be a different flavour. In fact it's something I positively encourage for a wedding or large event as it gives you and your guests more choice.

(PS. I also make an outstanding rich fruit cake, made from scratch and generously fed with brandy, rum or sherry)

Prices

How much is a cake?

This is the question I am asked most, but it's probably the hardest one to answer cold. It depends so much on what design you want and how many serving you need.

My minimum order value for wedding, large event and sculpted cake orders are £450 during the busy summer wedding season (April to September) or £350 in the quieter winter season (October to March). This is due to limited capacity, as no cake should be rushed.

If you have an ideal budget, do let me know so I know where to pitch the design ideas.



Photography: Ivyhouse
Styling & Coordination: Clover & Fern
Cakes: Kasserina Cakes
Floristry: Heathland Flowers
Furniture: Marauder's
Decor: Winterbourne
Runners: The Knotting Shopkin
Venue: Symondsby the Barn

Creating an estimate

When creating an estimate, we start with the base (starting) cost of the cake according to the size and covering style.

We then cost out the time and materials required to create your bespoke design. As a rule the additional decoration adds around 30-80% of the starting cost, depending on the level of decoration.

Special flavours and delivery will also be added.

Most Kasserina cakes come in at around £800.

To see more about pricing, look for the page on the website; Kasserina.com



"Kass was incredible. She really got excited by our ridiculous ideas and came up with ways of making it work that we would never have thought of."

The cake was an absolute centrepiece for the day and received so much attention."

APVS

Floristry, texture, colour...

I love to make flowers and foliage from sugarpaste, cold porcelain and wafer paper.

I love how they look and that they can be kept long past the wedding day. I love that they give you the opportunity to create both naturalistic and fantasy flowers and create a style that is completely unique.

I also often use decorating techniques like impression moulds, indenting, hand painting, layering, wafer sails, draping fondant, wafer lace, etc. all of which build texture, aid storytelling and create that modern style

Of course I also make figures, animals, buildings... the details that make your cake totally you.



Please note: I no longer use standard fresh, dried or faux flowers on cakes due to increasing risks of toxicity and contamination. The safety of you, your family and your guests has to be the priority.

However, edible grade fresh or pressed flowers can still be used.

Tasters and Consultations

I currently offer a choice between a free zoom consultation or a face-to-face consultation which carries a small fee.

Tasters can be collected in person (by prior arrangement) or you can request a luxury sample box, which are baked fresh and mailed out several times a year.

Prices vary according to requirements.



When Kass from Kasserina Cakes came to meet us with tasters, we were absolutely blown away. The flavours were incredible. She only uses natural ingredients and you could tell. They were the best cakes we've ever tasted and we booked her straight away. Our big-day bake included a tier each of lemon drizzle, victoria sponge, carrot cake and chocolate fudge cake.

Photo: Lloyd Richard
Cake: Kasserina Cakes
Venue: Field Place

Allergies and Preferences



Unlike many other bakeries, all Kasserina's cakes are suitable for your vegetarian guests, etc. with no gelatine hidden in icings, fillings or decorations.

For guests who have specific food requirements I usually recommend ordering a small run of cupcakes to be kept separate to the main cakes and to be served specifically to these guests.

Having a single vegan tier, etc. does not work as it touches others and would likely be compromised further during the serving process.

As with all other cake makers who don't specialise in allergen free foods, while I can make cakes with Gluten-free flour, I cannot accurately claim my cakes to be "gluten-free" because they are not made in an entirely gluten-free kitchen. Products for Celiacs should only be sourced from a specialist gluten-free supplier due to the dangers of any gluten being present.

The same conditions apply to other allergens such as nuts and seeds.

Cake sizes

The size of a tiered cake is usually based on both how many people you need it to serve and what shape you would like it to be.

You don't really need more slices than you have guests as some won't want cake, while others will want to try more than one flavour and will happily snaffle them up.

You can always add a "dummy" tier or two to add extra wow factor to a smaller cake!

Cake slices usually come in a choice of 2 sizes:

"Coffee / cocktail / canapé" sized servings are equivalent to (approx) 3.5" x 1" x 1" (3.5 inches cubed) - basically they are half the size of wedding sized slices.

"Wedding" sized servings are equivalent to (approx) 3.5" x 2" x 1" (7 inches cubed) - traditionally serving numbers are based on this size.

It's always good to check which size your cake maker is basing their estimate on so you know what you are getting.



Design

The design of your cake should reflect you, and I work hard to create something that will match your dream.

There are many different ways to design a cake, but hopefully you've already seen something in my work that matches your aesthetic tastes. While we don't want to replicate cakes, if you haven't liked my work to date, then I'm just not the best match for you. We all do our best work when we are excited about a project.

The design stage really is a blank canvas. textured, precise, towering, wild, classical, colourful, opulent or naturalistic. Finding your cake design can be the most fun... save maybe the eating, lol.

Give me a few ideas that you like and I can work with you to make something truly special as a centrepiece for your reception.

Kasserina Cakes
Inspirational Cake Design

Website: www.kasserina.com

Email: info@kasserina.com

Tel: 01903 49 10 39

Location: Bournemouth, Dorset

Socials: search for Kasserina

Frequently asked questions

What area do you cover?

I cover an area up to around 150 miles from Bournemouth (most of the South of England) for fondant covered cakes, or 50 miles for Buttercream covered (which just doesn't travel as well).

What are the different cake decoration styles?

The main cake covering styles are:

- * fondant (sugarpaste) covered; with a layer of chocolate ganache underneath to create a crisp finish. Sugarpaste colours are fairly unlimited and it can be easily textured to create architectural styles. (NB. the cake inside the this coating tastes exactly the same as any other kind of cake, so don't believe the "fondant cakes taste bad" myth!)
- * Buttercream covered cake; either smoothed, or textured, wide range of colours and rustic surface textures available.
- * Semi-naked cakes; cakes with a small amount of buttercream on that is scraped back so you can see the sponge through it.

Do you supply stands and separators?

Yes, I have an extensive range of cake stands to hire, as well as many separators including floating tiers, invisible and fillable separators. You can see the range on the website.

Do you deliver?

Yes, I always deliver and set up the cake on site. It's something you don't want to have to worry about on your day and it's just too risky for anyone else to transport or set up the cake. Because I prefer to be transparent, I charge this as a separate fee rather than hiding it in the overall cost.

When is payment due?

A £100 booking fee is required to place your order, This is to cover initial admin and design costs.

4 months before your event, a further instalment is required to allow for pre-ordering materials.

4 weeks before your event, the balance is due.

Kind Words

"I cannot thank you enough for our absolutely beautiful cake.

Every single person there, guests and staff, all commented on how beautiful and delicious the cake was.

We couldn't have asked for more. It completely exceeded our expectations.

You are a true artist and we couldn't recommend you more, everyone was asking who made the cake!! People even asked to take some cake home after the reception!

Huge thanks Kass x"

L&M



"It was the most beautiful piece of art that looked and tasted spectacular. Anyone who chooses Kass would be as lucky as I was to have found such an amazing artist"

WM



"Kass was amazing from start to finish!

The cake tasted divine and many of our guests said how it was the best wedding cake they had ever had. I would recommend her to anyone."

JW





"We wanted our cake to reflect our heretages (English, Italian and Iranian)... It was clear Kasserina understood this and elevated our ideas."

WMK

"Honestly the most amazing cake. So, so delicious and beautiful... The flavours were amazing and the service Kass provided was warm, professional and tailored."

JW

"There was no one else I'd trust on this earth to make our wedding cake. It had to be you!

You bought our vision to life and I am so happy."

B&T



" Kasserina makes exceptional wedding cakes. We absolutely loved our cake, the taste, the look and everthing!

Her finished product just shows how much pride she takes in her work."

CKF

"The cake Kass provided was just what we had envisaged! She listened to what we wanted and then provided advice on the best way to achieve this.

The cake tasted delicious and received many compliments on the day. Kass' range of flavours were incredible."

EE