



# *Just Like Mummy's*

**we're amazing, just like mummies!**

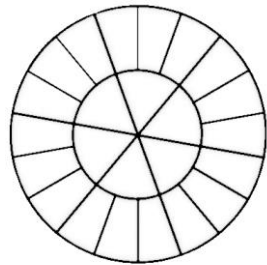
*Wedding Consultations*

*2021/2022*

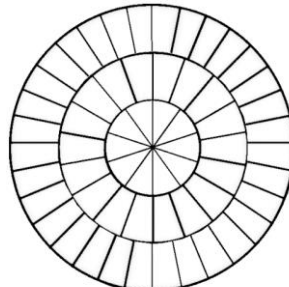
## *Guide to Wedding Cakes*

### *Cutting the cake*

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.



[www.yourcakebusiness.com](http://www.yourcakebusiness.com)



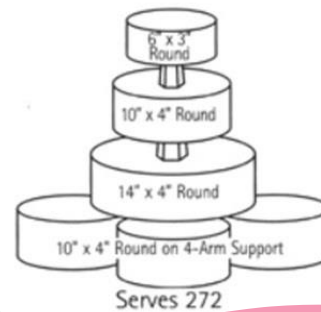
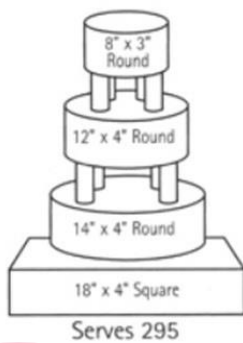
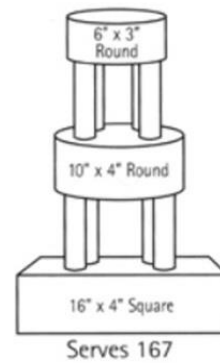
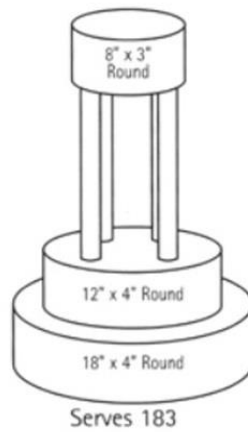
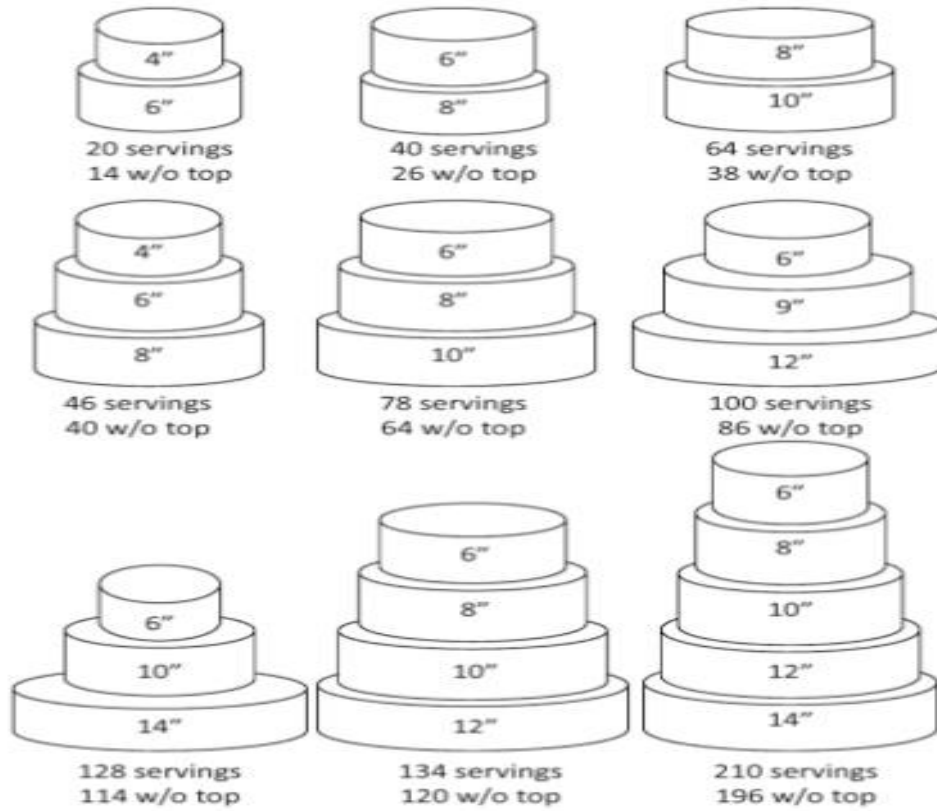
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Please see below a rough guide on the amount of cake portions you are likely to have depending on the size of your cake. Please note these figures are based upon a cake being cut in 3" x 1" slices.

	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:



## *Custom 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.

### **Vanilla Sponge**

Depending on the design of your wedding cake, we recommend using our Vanilla Victoria sponge cake recipe. This classic recipe, sandwiched with alternating layers of vanilla buttercream and strawberry jam, creates a unique taste sensation, This cake is then encased in chocolate ganache before covered using sugar paste. If choosing a stacked tiered cake, we recommend this cake as a base cake.

### **Nigerian Sponge Cake**

If you are not a fan of buttercream or jam, why not opt for our Nigerian sponge cake – and no it's not like the type you have tasted at parties! Our own take is similar to a Madeira cake, light, fluffy and sweetened with the undertones of vanilla, citrus and mixed spices.

### **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 be coloured (depending on your colour scheme) or cigarillos. Our Chocolate cakes are also sandwiched using our ganache filling and 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, pink, orange, purple or green.

### **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, we also offer exceptional flavours from our **Speciality Range**, which can be added as an added twist for your guests:

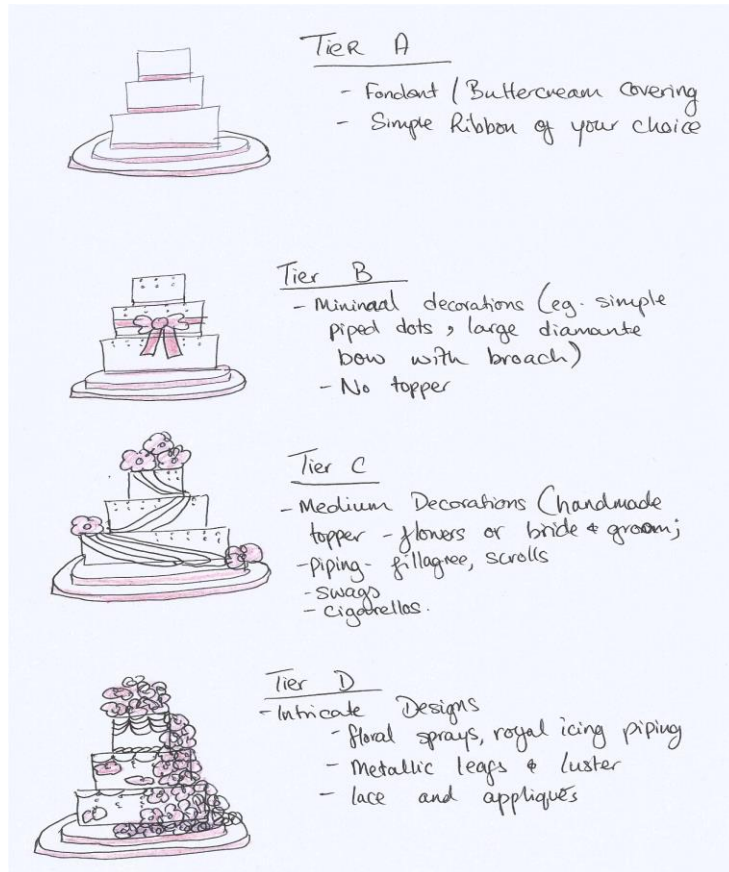
- “Cookies and Cream” – a chocolate chip cake filled with a vanilla buttercream and crushed Oreo cookies
- “Chocolate Orange” – a chocolate cake infused with homemade candid orange peel, filled with a milk chocolate orange buttercream
- “Triple Chocolate bomb” – a double chocolate chip cake with a white 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
- “Salted Caramel” – a caramel sponge cake made using homemade salted caramel sauce, filled with alternating layers of salted caramel sauce and caramel buttercream.
- “Strawberry Fizz” – a marbled strawberry and champagne sponge cake filled with fresh strawberry pieces, champagne buttercream and strawberry jam.

**Fruit Cakes** -Our Fruit cakes can be made traditionally – packed with rum, brandy and sherry soaked fruits – or as a Caribbean Black cake (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.

We are also able to accommodate your favourite flavour combination if it's not on the list.

## Pricing

We at Just Like Mummy's use a four-point tier 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 tier system:



The following starting prices are illustrative of a vanilla sponge cake and use of silk flowers & does not include delivery:

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
Tall 6"	12	£80	£120	£175	£250
Tall 8"	20	£100	£140	£200	£300
6", 8"	34	£220	£300	£280	£350
8", 10"	52	£260	£350	£400	£450

Single and 2 tiered cake

	Servings	Tier A	Tier B	Tier C	Tier D
4", 6", 8"	40	£350	£400	£450	£525
6", 8", 10"	80	£425	£500	£580	£650
8", 10", 12"	120	£480	£550	£635	£700
6", 10", 14"	140	£525	£580	£670	£750
8", 12", 16"	180	£550	£625	£700	£800

3 tier cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8", 10"	90	£500	£580	£650	£750
6",8",10", 12"	140	£580	£670	£750	£900
8",10",12", 14"	230	£680	£750	£850	£1000
6", 10", 14", 18"	270	£830	£950	£1100	£1300

#### 4 Tier Cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8", 10", 12"	150	£650	£730	£850	£950
6",8",10", 12", 14"	220	£730	£800	£930	£1100
8",10",12", 14", 16"	330	£850	£1000	£1150	£1300

#### 5 tier Cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8", 10", 12",14"	220	£800	£900	£1150	£1400
6",8",10", 12", 14", 16"	350	£925	£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	£1000	£1200	£1500	£1900
6",8",10", 12", 14", 16",18"	440	£1300	£1550	£1950	£2500

#### 7 tier Cakes

Cake size	Servings	Tier A	Tier B	Tier C	Tier D
4",6",8", 10", 12",14",16", 18"	500	£1500	£1900	£2500	£3500

#### 8 tier cakes

Cake sizes	Servings	Tier A	Tier B	Tier C	Tier D
Faux Cake – 4" + 6" + 8"		£150	£200	£250	£300
Faux tier – 6" + 8" + 10"		£180	£230	£300	£350
Faux tier – 4" + 6" + 8" + 10"		£200	£250	£350	£450
Faux tier – 6" + 8" + 10" + 12"		£250	£290	£380	£480
Faux tier – 8" + 10" + 12" + 14"		£350	£425	£500	£600
12" round / 10" square cake	58/50	£120	£150	£180	£250
14" round / 12" square cake	72/ 60	£150	£180	£220	£300
16" round / 14" square cake	100	£200	£250	£300	£400
10" square cutting cake (50 servings)		From £150 /£200 (fruit cakes)			
12" square cutting cake (60 servings)		From 180 / £225 (fruit cakes)			
14" square cutting cake (100 servings)		From £200 / £250 (fruit cakes)			
Individually boxed cake slices (with personalised sticker and bow)		£5 per box			


### Dessert and Sweets tables

<b>Cupcakes</b> – available in vanilla, red velvet, chocolate, lemon. ***Speciality flavours available an additional price***	-Plain swirls from £3.50 each -Cupcakes with personalised plaque from £4.50 each	Minimum order of 24 per flavour
<b>Cake pops</b> – available in vanilla, red velvet or chocolate. ***Speciality flavours available an additional price***	-Freestanding (cake ball at the top) from £3 each (Add 50p each for individually bagged and ribbon choice).	Minimum order of 24 per flavour
	- Table top (cake on table surface) from £3.50 each (Add 50p each for individually bagged and ribbon.)	Minimum order of 24 per flavour
	- Bespoke / themed cake pops from £4-£5 each	Minimum order of 24 per flavour
<b>Iced Cookies</b>	-Plain round/square/heart shaped from £3 each. (Add 50p each for individually bagged cookies and ribbon choice)	Minimum order of 24 per flavour
	- Personalised cookies – from £5 each (Add 50p each for individually bagged with ribbon choice.	Minimum order of 24 per flavour
<b>Macarons</b>	- Individual macarons - £1.85 each	Minimum order of 30
	Duo favour box with bow – from £4.50 per box	Minimum order of 30 boxes
<b>Macaron Tower</b>	Small tower (holds 40 macarons)	From £100
	Medium tower (holds 90 macarons)	From £180
	Large tower (holds 235 macarons)	From £450
<b>Cakesicles</b>	Individual cakesicles (up to 3 different colours from £4 each - Individually boxed cakesicles from £5 each	Minimum order of 20
<b>Chocolate covered Oreos</b>	From £3 each	Minimum order of 12
<b>Chocolate covered Strawberries</b>	From £1.85 each	Minimum order of 20
<b>Strawberry tower - includes flowers</b>	Small tower (holds 40 strawberries)	From £100
	Medium tower (holds 80-90 strawberries)	From £180
<b>Chocolate covered Rice Krispie Treats</b>	From £2.50 each	Minimum order of 12
<b>Chocolate covered Madeleines</b>	From £2.75 each	Minimum order of 12
<b>Doughnuts (iced and decorated)</b>	Small wall (holds 9) + 9 spare doughnuts	£35
	Large wall (holds 20) + 20 spare doughnuts	£90
<b>Deluxe sweets table - 104 pieces</b>	24 Cupcakes, 24 cakepops, 20 cakesicles, 12 oreos, 12 strawberries, 12 rices krispie treats (freestanding), table décor and stands	From £450
<b>Platinum sweets table – 215 pieces</b>	24 cupcakes, 24 cakepops, 20 cakesicles, 12 bespoke cookies, small macaron tower, small strawberry tower, small doughnut wall, 12 oreos, 12 madeleines, 12 rice krispie treats (freestanding), table décor and stands	From £950

### Set-up and decorative services

Gold/Silver 16" cake stand hire	£80 (£40 deposit returned after use)
14" Floral wedding cake stand hire	£80 (£40 deposit returned after use)
18" Diamante wedding cake stand	£80 (£40 deposit returned after use)
Personalised wedding knife cutting set	£40
Wedding knife cutting set hire	£30 (£15 deposit returned after use)
Cake delivery and set up only	£100 delivery within M25. £80 + £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
Cake Table hire	From £250
Personalised Acrylic cake topper	From £30
Handmade Bride and Groom cake toppers	From £150





A minimum notice period of 6-9 months is required when booking your wedding cake, although we may be able to accommodate a shorter period. 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 eight weeks before your wedding date. Please see below our terms and conditions on page 9 for further information.

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

*Krystle Jeoma Oguntayo*

Owner and Chief Cake Engineer

01322 802 2253

[weddings@justlikemummys.co.uk](mailto:weddings@justlikemummys.co.uk)

[www.justlikemummys.co.uk](http://www.justlikemummys.co.uk)

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## Terms and Conditions

### 1. Deposits and payments

1.1 Wedding cake orders: 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.

1.5 If full payment is not made 4 weeks before your wedding event or once the invoice has been made, in the cases of express orders, Just Like Mummy's has the right to cancel your order and retain in full any monies previously paid.

1.6 For all other occasions, full payment must be received 10 days prior to your event.

1.6 Just Like Mummy's accepts bank deposits, cash payments, cheques, PayPal payments and card 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 For non wedding cake orders, we, Just Like Mummy's, reserve the right to cancel your order if full payment is not made a week before your event and withhold any payments previously paid.

### 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 the client collect these cake creations. 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 to be delivered in the absence of a client, we shall need the details of a named person. We are happy to deliver to persons and venues other than the client. Both the receiving client and Just Like Mummy's delivery personal will check the condition of the cake 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 assembles up your cake order, photographic evidence will be emailed to the client 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 WEDDING CAKE ORDERS: In the event of a cancellation by you, the client, a fee of 50% of the total price will be deducted from any monies paid, less the £50 wedding date secure fee, if notified 8 weeks prior to your wedding date.

3.2 If the cancellation period is less than 8 weeks a full refund will not 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.

3.4 ALL OTHER ORDERS: In the event of a cancellation by you, the client a fee of 50% of the total price will be deducted from any monies paid, if notified 4 weeks prior to your delivery date.

3.5 In the exceptional event that we, Just Like Mummy's, are unable to make your cake due to any unforeseen circumstances that we are responsible for, we will endeavour to find an alternative and recommended baker to make your cake and any monies that you, the client, have already paid will be refunded to you within 28 days. Please note we will not be liable to pay for any additional charges applied by the new baker.

3.6 Our liability is strictly limited to the cost of making your cake. We will not be held liable for any other costs spent by you for your wedding day or celebration event. In cases in which Just Like Mummy's has cancelled your cake due to unforeseen circumstances on our part, the maximum refund that you will receive is the total amount that you have spent so far on your wedding/occasion cake order.

3.7 In the event of a cancellation due to a national pandemic, conditions 3.1, 3.2 and 3.4 apply.

3.8 In the event that your wedding has been re-scheduled due to a national pandemic, subject to our availability, we will re-schedule your wedding cake and the terms of your signed contract free of charge within 12 months of your original date. If subsequent changes arise due to a national pandemic, 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 our 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.

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 Notifications may be made via text but ideally emailed to us.

7.2 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.

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

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

7.5 Just Like Mummy's must be notified of your dissatisfaction and request for a refund no later than 24 hours after the delivery.

#### **8. Cake Classes**

8.1 We encourage students to work according to their pace during the classroom. As a result, class times may vary depending on the experience levels and learning speeds within the class

8.2 The equipment provided within each class continue to be the property of Just Like Mummy's LTD. The

sole purpose of this equipment is for the completion of the advertised course and will not be given away to attendees upon completion of the course.

8.3 All courses are booked on a first come, first served basis. Customers are required to secure a class place with a 50% deposit. Payments include credit/debit cards, cash or gift vouchers.

8.4. If you wish to make a class booking, please use the secure online booking system or email [classes@justlikemummys.co.uk](mailto:classes@justlikemummys.co.uk) and an invoice will be sent to you. Within 2 working days of making the booking, a further email containing details and instructions of the class shall be sent to you. Please feel free to contact us at any stage regarding queries of your booking or class.

8.5 For certain classes, you can spread the cost out by paying in two instalments. Please contact [classes@justlikemummys.co.uk](mailto:classes@justlikemummys.co.uk) for more information prior to making your booking.

8.6 The class fees should be paid in full two weeks before the start of the class. If the balance is not paid in full by this date, we reserve the right to release your class place for others to book. Any payments already made shall not be refunded due to late payment of the outstanding balance.

8.7 In the unfortunate event that Just Like Mummy's has to cancel a class, you will be contacted in the earliest opportunity and a full refund will be offered. We may also offer to place you on the same class at another time depending on the availability due to the Just Like Mummy's cancellation.

8.8 Should you decide to cancel or are unable to attend your class we are unable to offer a refund or transfer for your place to another, similar class at a later date. Please double check dates and travel arrangements before you make a booking. Class placements can be transferred to another person of your choice if you are unable to personally attend.

8.9 Our liability is strictly limited to the cost of a class booking. We will not be held liable for any other costs spent by your in order to attend the class – such as travel costs, hotel bookings etc. In cases in which Just Like Mummy's has cancelled a class, the maximum refund that you will receive is the total amount that you have spent in booking the class with us.

8.10 The minimum age for students is 16 years for most advertised classes. We do occasionally have classes aimed for children. In these cases, an adult is not required to stay. Should they choose to do so, the adult will have to pay for their own place.

8.11 Filming is not permitted on any of the classes. You are permitted to take notes and take photographs for your personal use.

8.12 We reserve the right to take and use our own photos of the class for marketing and promotional purposes, including advertising and promotion through our marketing partners, without compensation to you. If you do not want to be included in any promotional marketing – including social media posts, please complete and return your consent form as provided.

## **9. Our Obligations**

9.1 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 obligation. 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.

9.2 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.

9.3 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.

9.4 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 the photographer and us.

9.5 Upon delivery and after the set up is complete, the care and protection of the cake becomes your responsibility.

9.6 Any payments received by you indicates that you have read and agreed to the terms and conditions provided to you.