

About our Cakes

Most designs can be made with a combination of the following:

Firm Favourites - our most popular fillings, perfect to use as a combination.

Traditional Rich Fruit Cake - Made from all natural ingredients including unsalted butter, dark sugar, almonds, whiskey, cherries and quality sun dried fruits. We slow bake the cakes in a lightly steamed oven to ensure a moist and delicious cake.

Vanilla Madeira - Traditional Madeira, split and spread with a layer of raspberry swiss buttercream followed by a layers of vanilla swiss butter cream.

Chocolate Biscuit - Made of a combination of biscuits and chocolate as well as fruit, cherries and nuts.

Speciality Choices- Remember when catering for large numbers of guests that not all guests will be as enthusiastic as you for some of the more unusual flavours.

Chocolate Truffle - A gorgeous moist chocolate cake made with pure chocolate it has the texture of a chocolate brownie. It is split in the middle and filled with chocolate ganache buttercream. (maximum 10" cake)

Carrot - Made with rum soaked sultanas, coconut, walnuts, spices and of course carrots. Our carrot cake is split and filled with an orange flavoured buttercream (maximum 10" cake).

Tangy Lemon Madeira - Lemon flavoured madeira cake, split in the middle and filled with a tangy lemon buttercream.

Coffee - Coffee flavoured madeira split in the middle and filled with an espresso buttercream.

Marzipan - All our wedding cakes are designed to have a thin base layer of marzipan before the outer sugarpaste icing. There are several good reasons for this:

- Finish - a thin layer of marzipan helps to achieve a much smoother finish for the sugarpaste icing.
- Freshness - it helps to seal the cakes to keep them at their freshest.
- Show through - it reduces any show through on the icing from the cake underneath.
- Taste - we think it adds to the taste of our cakes.
- Structure - it gives a stacked cake a stronger structure.

NOTE - Our products may contain or come into contact with milk, wheat, nuts, soy, and other allergens.

Wedding Favours



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14 February 2010

CELEBRATIONS! WEDDING CAKE GUIDE



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BY APPOINTMENT ONLY

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WATERFORD

HACCP COMPLIANT
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"Whether you are looking for a contemporary, traditional or a totally original style, we offer creative tailor made, bespoke Wedding Cakes decorated to your individual requirements."

About Us

Established in 1997, Celebrations creates bespoke wedding cakes hand crafted to your individual requirements. Our work has been featured in many publications including Confetti Magazine, Weddings Irish Style Magazine, Irish Brides and Homes Magazine and Wedding Cakes a Design Source.

By specialising in weddings, you can be assured that you will receive the best attention to quality and detail at all times - from first consultation through to collection or delivery of your Wedding Cake.

We freshly bake all our delicious cakes in our HACCP compliant, Health Board registered premises and use only the finest of ingredients. From using free range eggs and salt free butter to the highest quality dark chocolate, we make every effort to create the perfect cake.

Consultations are by appointment and last approximately 45 minutes. We have an ever growing portfolio of original designs so you can evaluate our capabilities and be inspired by choices other clients have made. You may select from one of these designs or have us create a bespoke cake. We welcome input from our clients and please feel free to bring in photos, magazines or any visual aids that will assist us in understanding the style of cake you desire.

Whether you are looking for a contemporary, traditional or a totally original style, Celebrations! offers creative, tailor made Wedding Cakes decorated to your individual

Tara O'Neill

Your Wedding Cake Questions

How soon should I order?

We accept bookings up to 11 months in advance. In order to maintain the highest standards and give each cake the attention it deserves we limit the number of orders we accept each week. It is therefore advisable to place a deposit to secure your booking and you can decide your Wedding Cake design at a later date.

How do I order?

A deposit of €50 is required to secure your wedding cake order. This deposit is non refundable and non transferable. Dates are not held without a deposit. Bookings are taken on a first come first served basis and it must be stressed that simply enquiring about a cake/date, making an appointment or stating your intention to place a deposit is not deemed a booking. We accept payment by cash, Laser, Master card, Visa, American Express or cheque. All wedding cakes must be paid for in full prior to collection or delivery.

You can order your cake by visiting us, (by appointment only.) We have some cake designs on display and photographs of previous commissions. You can also order over the phone or by email.

How much does a Wedding Cake cost?

The price of your cake will depend on the size and number of tiers, the complexity of the design and decoration, quantity of sugar flowers, etc.

For an exact quote please contact us with details of the style of cake you are interested in.

How would you like to stand your cake?

Stacked, pillared or on a cake stand. This is purely a matter of choice but will give a very different appearance to the same cake. The use of our chrome cake stands, pillars or separators is complimentary however a security deposit is required. Check with your hotel as often they provide the use of a stand with their wedding package.

Do you deliver?

We are based Waterford and delivery is complementary to any hotel in Waterford City (Hotels in Tramore, Dunmore and Faithlegg included). For weddings outside Waterford City, we are happy to make your cake as long as you can arrange your own collection the afternoon prior to the wedding.

Presenting your Cake

In the excitement of choosing the cake - don't forget the cake table! You will need to instruct your reception organiser to set aside a table and will need to arrange the dressing - a swath of tulle or

bridesmaids fabric or scattered rose petals will really show off your cake and enhance the photo opportunity. If your cake is being delivered by us please ensure the cake table is in position and ready by midday in order for us to set up the Wedding Cake.

Size and Number of tiers?

Wedding Cakes are measured in inches ranging from 4"- 12". The most popular sizes are 6", 8", 9", 10" and 12". The size of your wedding cake is sometimes determined by the number of guests you are inviting. Do you want to give cake to evening guests as well, perhaps you want to take some to work or send some slices to neighbours or relatives?

Our most popular wedding cake is a 3 tier in sizes 6", 8", 10" (approx 160 guests), if you need more cake what about a medium size 3 tier in 6", 9", 12" (200+ guests). Even bigger again is an 8", 10", 12" but this is quite a large cake. If having a small reception your cake will look more impressive if it consists of two smaller tiers rather than one large tier. There is also an option of a plain iced cutting cake to provide extra portions.

Wedding Cake Portions

Size	Round	Square	Heart	Hexagonal	Oval	Petal
6" / 15cm	25-30	30-35	25-30	25-30	15-20	20-25
8"/20cm	40-50	55-65	40-50	45-55	30-35	40-45
10"/25cm	65-80	85-100	65-80	70-85	45-55	60-70
12"/30cm	95-115	125-145	95-115	105-125	65-80	90-105

Wedding Fruitcake size guides are traditionally based on 2.5cm (1 inch) pieces. However we have found that cake fingers for weddings are cut smaller than this and the tables above gives a rough guide to the number of servings each cake will yield.

There is a small discount for the use of Styrofoam or if you provide your own fruitcake.

Extra Cake Portions

Cutting cakes can be provided (at an additional cost) in order to facilitate the bigger wedding.

Our Cakes

We bake all our wedding cakes fresh at our premises, using only the finest ingredients, from salt free butter to free range eggs, no packet mixes here! Rich fruit cakes are baked weeks in advance to allow time to mature, our madeira cakes are baked only 3 days before you wedding.