

Bespoke Cakes



Proclivity Ltd.

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PROCLIVITY
CAFE BAR

Our Bespoke Service

A cake should be the centrepiece of any event.

Let us create a cake that reflects everything you want whether it's your wedding your golden anniversary or birth of your first child.

From the initial consultation to the cutting of the cake, we promise to give you a memorable experience. Our bespoke service offers you a private consultation to talk about your plans and inspiration and allows you to try some of our cake to try. We work with you to ensure your cake and event are as special as you.

During the consultation we will offer you a selection of different flavours of our delicious cake to try. In a multi-tiered wedding cake you can choose to have a single flavour or a combination of different flavours.



We work with your ideas and inspiration will be transformed into your own bespoke cake design.

We will develop a cake design which may incorporate hand-piped lace detail, hand-painting, sugar flowers or bespoke models, inspired by elements from the event, particularly things like, flowers, colour theme or design features from the event stationary.

To get the most out of the consultation we would advise you to think about these details before arranging your appointment. At this stage there is no obligation and you are welcome to take some time before deciding whether or not you want us to make your cake.

There is a consultation fee of £55 which is deducted from the cost of the cake if you place an order. Demand for cakes can be high during peak season, therefore if you wish you can "save the date" in our diary with a £250 non-refundable deposit against your cake and have your design consultation later to avoid disappointment.



Your dream cake unfolds before your eyes.



Work on the sugar decoration will start a few weeks before the special day but the cake will always be freshly baked early in the week.

It is then filled and coated with flavoured buttercream or luxurious chocolate and icing as agreed.

If you have chosen to have our fruit cake it will have been maturing over a period of months, and when ready will be covered with a layer of almond paste and sugar paste or royal icing.

As the day approaches, our small team will carefully decorate and assemble the cake before the finishing detail is applied.

Request your cake design consultation
Our bespoke, hand-crafted cakes are available to order.



PROCLIVITY
YOUR NATURAL INCLINATION

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Your dream cake unfolds before your eyes.



At the design consultation we will discuss different options and listen to your event plans to get a feel for how you want your day to be, so that together we can realise your dream cake.

The aim of the consultation (as well as letting you try the cake!) is to present you with a personal cake design.

If we are available for your special day, we will contact you to arrange an appointment.

There is a consultation fee of £55, payable at the time you make your appointment. This fee is credited towards the cost of your cake if you proceed to book us.

You may cancel your appointment at any time within 14 days of payment. You will have no obligation and we will return your money.

If you request an appointment within the cancellation period then your right to cancel and receive a refund would no longer apply once the design consultation has been completed.

You may additionally cancel your appointment up to 72 hours before your appointment and receive a refund less £10 administration charge.



Classic Cake Flavours

Our classic flavours are listed below. You are welcome to request your own favourite flavour. We have a number of Gluten-free & Vegan options available



Double Chocolate

Intensive in flavour, this moist chocolate cake is filled with dark chocolate ganache buttercream.



Vanilla

This classic vanilla sponge is filled with raspberry conserve and organic Madagascan vanilla bean buttercream.



Carrot Cake

A great alternative to our fruit cake, this carrot cake is packed full of flavour with citrus, spices and a little tot of rum (optional!)



Fruit Cake

We dont mind saying this will be one of if not the best moist fruit cake you have ever had!



Salted Caramel

Layers of chocolate, toffee and vanilla sponge filled with a salted caramel buttercream.



Red Velvet

This American classic smooth chocolatey sponge is filled with vanilla bean buttercream.



Lemon

This zesty fresh lemon cake is filled with limoncello and fresh lemon buttercream

Bespoke cake price and portion guide.



The price for a bespoke celebration cake will depend upon the intricacy and complexity of the design and the time required to make the sugarcraft elements.

All our celebration cakes are covered in a layer of butter cream, chocolate ganache or marzipan and fully iced. 'Naked' or 'semi-naked' cakes are available.

The portion guide is based on single cake tiers of 5 inches deep and finger portions (i.e. typical wedding servings) of 1 x 1 x 5 inches.

Our classic 3 tier wedding cakes serving approximately 84 portions typically cost approx £525

The Larger, classic 3 tier wedding cakes serving approximately 150 typically cost approx £725.

Four-tier classic cakes serving approx 160 typically cost approx £775

Cutting cakes (covered but not decorated) to provide additional servings are available with the purchase).

6" square £63 (36 portions)

8" square £112 (64 portions)

10" square £175 (100 portions)

12" square £252 (144 portions)

