

TWO MAGPIES BAKERY

WEDDING CAKES

Bespoke handcrafted
cakes for your special
day

Venue delivery
throughout **East
Anglia**





Welcome

to our wedding cake brochure.

We create show-stopper cakes using the finest ingredients and exquisite craftsmanship. Our cakes are the perfect accompaniment to all of life's special celebrations.

'We put love and care into every bite'

Our team has a distinct style when it comes to creating your wedding cake. We specialise in naked, semi naked & fully iced buttercream cake designs. Each one of our cakes is bespoke and can be tailored to the colours and style of your event.

We have an extensive selection of flavours for you to choose from which will ensure every one of your guests is satisfied.



Flavours

We believe your wedding cake should be all about you! With our extensive flavour range, you are sure to find your favourites as well as something to please all your guests. We are dedicated to sourcing local produce whenever possible and using the highest quality ingredients to deliver exceptional flavours.

SPONGES

Vanilla - Lemon - Lime - Raspberry - Salted Caramel - Coffee - Sticky Toffee - Coconut - Carrot - Spiced Apple
- Hazelnut - Ginger - Orange - Almond - Blueberry - Chocolate Fudge

BUTTERCREAM

Vanilla
Lemon
Lime
Salted Caramel
Espresso
Earl Grey
Toffee
Hazelnut
Irish Cream

GANACHE

White Chocolate
Milk Chocolate
Dark Chocolate
Dark Chocolate &
Irish Cream
Dark Chocolate &
Hazelnut
Salted Dark Chocolate

FILLINGS

Lemon Curd - Passionfruit Curd - Lime Curd - Grapefruit Curd - Toffee Sauce - Salted Caramel - Peanut
Caramel - Raspberry Jam - Rhubarb Jam - Blackberry Jam - Strawberry Jam - Cherry Jam

FULL BUTTERCREAM

Buttercream finish can be smooth or textured, creating a unique look for your wedding cake.



THE *semi-naked* STYLE

A light layer of buttercream over the cake, allowing the deliciousness to peek through.

Naked.

Just letting the cake talk for itself. Expose the cake layers for a simple and understated look.



RUFFLE

A buttercream cake wrapped in pure Belgian chocolate ruffles. A unique show stopper sure to wow your guests.



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Two Magpies Bakery

1,760
Cakes created

1,136
Wedding venues
delivered to

3,264
Possible flavour
combinations

Café

- Small group of bakery cafes Suffolk/Norfolk
- Bespoke handmade wedding cakes
- Recommended at many of East Anglia's top wedding venues



Alternative to Wedding Cakes

When a cake won't cut it, let us talk you through the options.

Here at Two Magpies Bakery, we understand that sometimes you want more than a cake. We still have you covered with a number of contemporary options for your special day.

Our Croquembouche is a statement piece. Standing at least three hundred handmade profiteroles tall, it is sure to make your centrepiece one to be remembered. Wrapped around a crafted Belgian chocolate cone, and decorated with bespoke flowers and melted chocolate to match your theme, this is the perfect option if you want something different that still caters to a large number of guests. A Croquembouche serves approximately 100 guests (allocating three profiteroles per portion), as this is a bespoke product individual to you, when there is not at least three hundred profiteroles on the tower, we will always provide extras so no guest is left without a sweet treat!

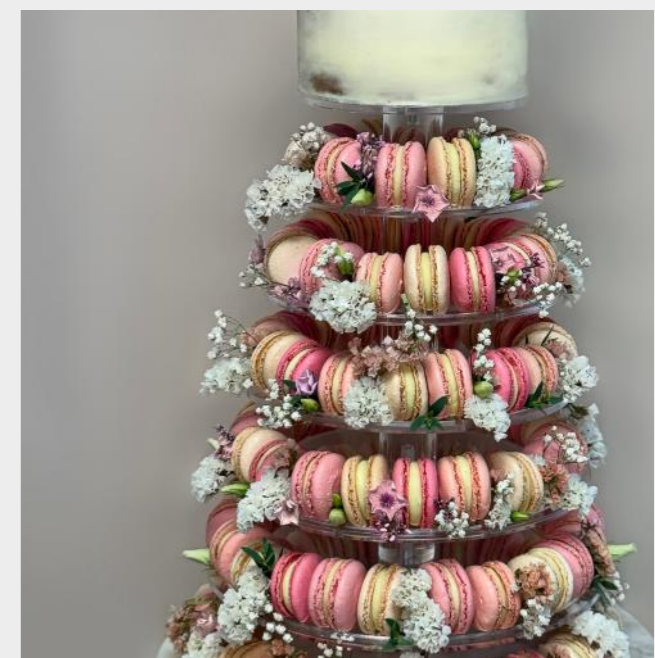
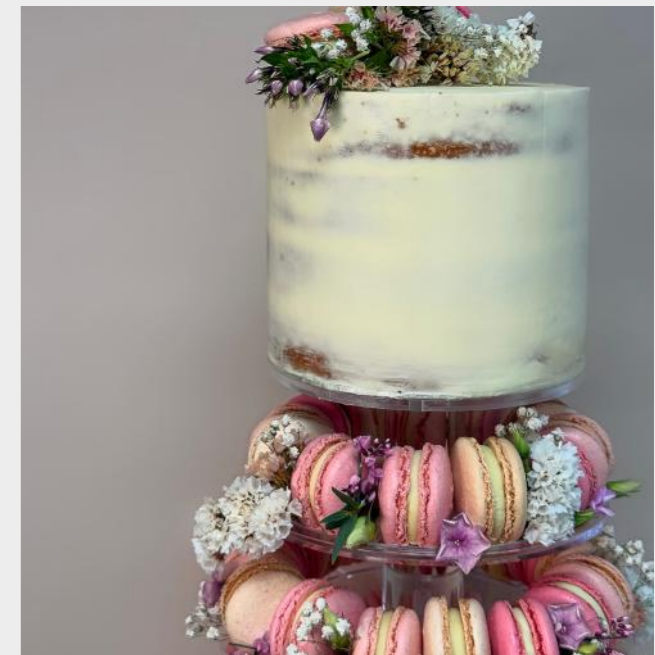
In collaboration with our sister business, Hilton Macarons, we offer an alternative to cake in the form of a macaron tower. This can be accompanied by any one of our cake styles, or you can let the macarons steal the show. With dozens of flavours to choose from, cater easily to every flavour and dietary preference; macarons are a gluten free treat beloved by all. Macarons also make the perfect wedding favour for your guests to take away. Let us handle all the work as we can provide individually packaged Macarons in quantities of three or six as a small token of appreciation.

We don't stop at macarons, any Magpie product can be tailored to your special day. Why not turn



your favourite magpie product into a centre piece? Brownie towers, doughnut towers or even a tower of your favourite seasonal Bakewell! This offers a variety of options for your guests as well as covering a wide range of allergens for any guests with dietary requirements.

As well as your show topper centre piece, we also offer a selection of grazing boards. Whether it's fresh viennoiserie at your Wedding Breakfast, or a dessert table in the evening, we can create a bespoke offering to ensure your day is exactly as you imagined. Equally, all our grazing boards are available on our website to purchase or browse! Visit us at our Darsham Café to begin your journey in designing the perfect sweet offerings for your Wedding.





So what's next?

Let us do you a FAVOUR



from left to right:
Macarons, Friands, Doughnuts, Brownies

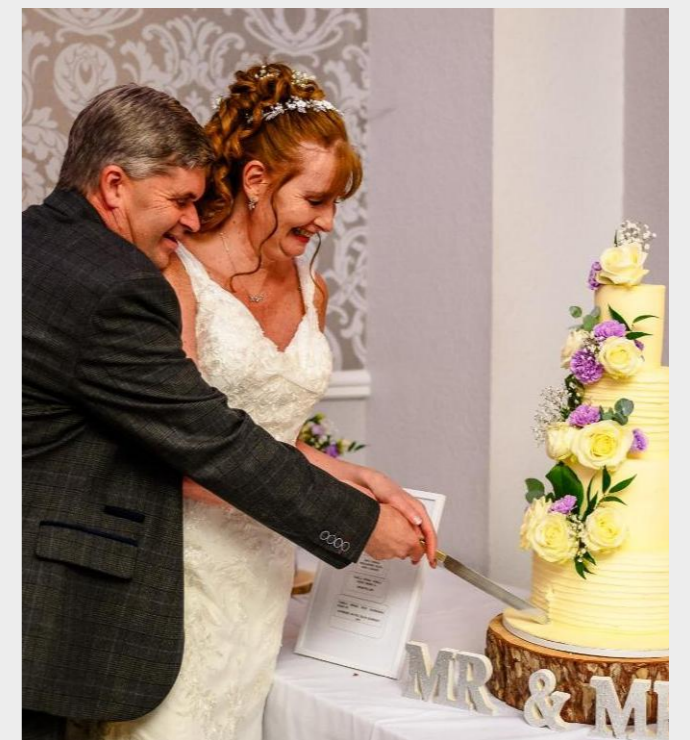
also available: cookies, cupcakes, dessert tables
(enquire for pricing and specific requests)

We recommend coming to see us at our Darsham Café for a consultation. Here you can try some flavours of your choice and chat to us about all your wedding cake dreams! We will guide you through the process, helping you as much or as little as necessary with the design of your dream wedding cake. Once we have a thorough understanding of your vision and you would like to go ahead with the booking, we ask for a 50% deposit to secure your date. The remaining balance will then be due one month before your big day. We will be here along the way of your planning process to make any additional notes or amendments necessary.

Please contact us for our next available tasting date.

We always recommend that we deliver and set up your cake, this means we can ensure that your cake is perfect for your day. We deliver free of charge within 30 miles from our HQ, and miles are charged thereafter.

Once delivered, we will fully set up your cake in a location of your choosing at your venue, and dress it with all the finishing touches!



Pricing

	Naked	Semi-Naked	Buttercream	Chocolate Ruffle
Two Tier	£350	£375	£420	£485
Three Tier	£450	£480	£520	£585
Small Four Tier	£485	£520	£600	£675
Large Four Tier	£620	£670	£720	£775
Five Tier	£670	£720	£775	£825

Croquembouche

300 handmade profiteroles, on a chocolate cone. £650

Macaron Tower	100	120	140	160
(with 6" cake)	£375	£415	£450	£480

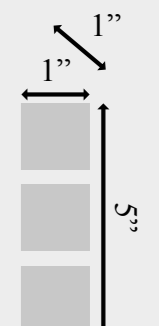
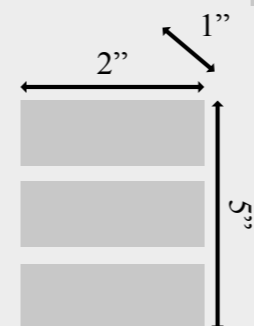
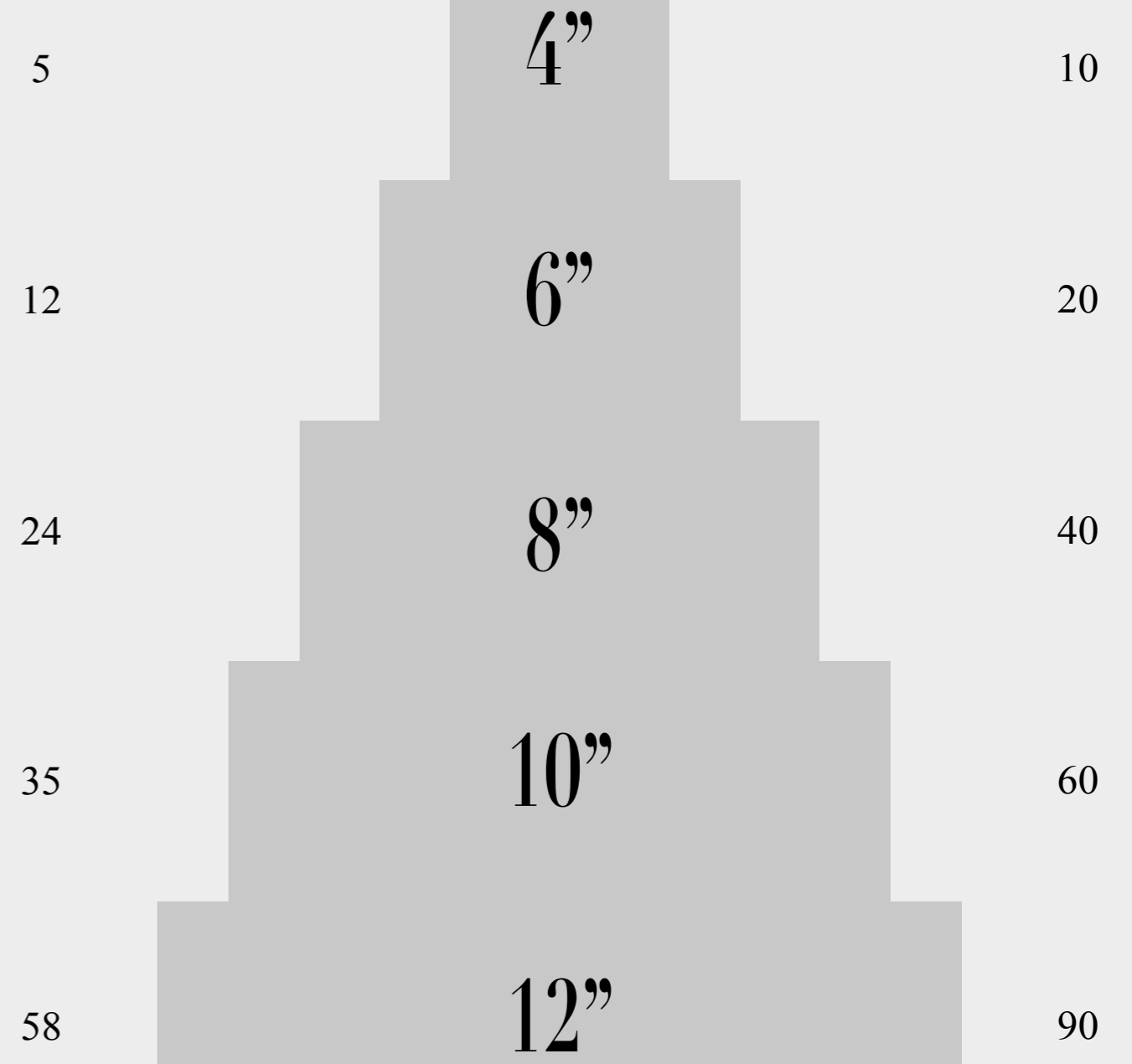
*additional macarons at £1.80 each above 160 units

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Portion Guide

Party Portions

Finger Portions



twomagpiesbakery.co.uk
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