

A horizontal brushstroke in shades of pink and light red, with a soft, painterly texture, serving as a background for the company name.

THE *Pretty* CAKE *Company*

Every cake made with dedication, creative flair and pure love!

Established in 2008 by myself, Samantha Tempest, The Pretty Cake Company stands as a beacon of excellence in the realm of bespoke luxury wedding cakes. With a steadfast commitment to craftsmanship, I specialise in creating beautiful creations that will enhance the essence of your special day.



My Ethos

At the heart of my ethos, lies the desire to create wedding cakes that reflect the unique personalities and tastes of each couple. I understand that your wedding cake is not just a 'cake' but also a symbol of your love story. Therefore, I dedicate myself to infusing every detail with meaning and significance, ensuring that your wedding cake becomes a cherished centerpiece that will be remembered for years to come.

With over 16 years of experience in the art of cake design and creation, I have created hundreds of beautiful wedding cakes. I bring a wealth of expertise to every project. I also take pride in my collaborative approach, working closely with esteemed and luxurious wedding venues and suppliers throughout Oxfordshire, Gloucestershire, and The Cotswolds.

Nestled in the picturesque setting of Minster Lovell, in West Oxfordshire, my studio serves as a haven of creativity and innovation. Here, you can see first-hand examples of my beautiful work.

So, whether you seek timeless elegance, modern sophistication, or whimsical charm, my portfolio showcases a diverse array of styles to suit every taste. Rest assured, I am committed to providing you with a personalised, efficient, and memorable experience, where quality is never compromised.

Experience the epitome of luxury and elegance with The Pretty Cake Company. Enquire today and let me bring your wedding cake dreams to life.

Samantha



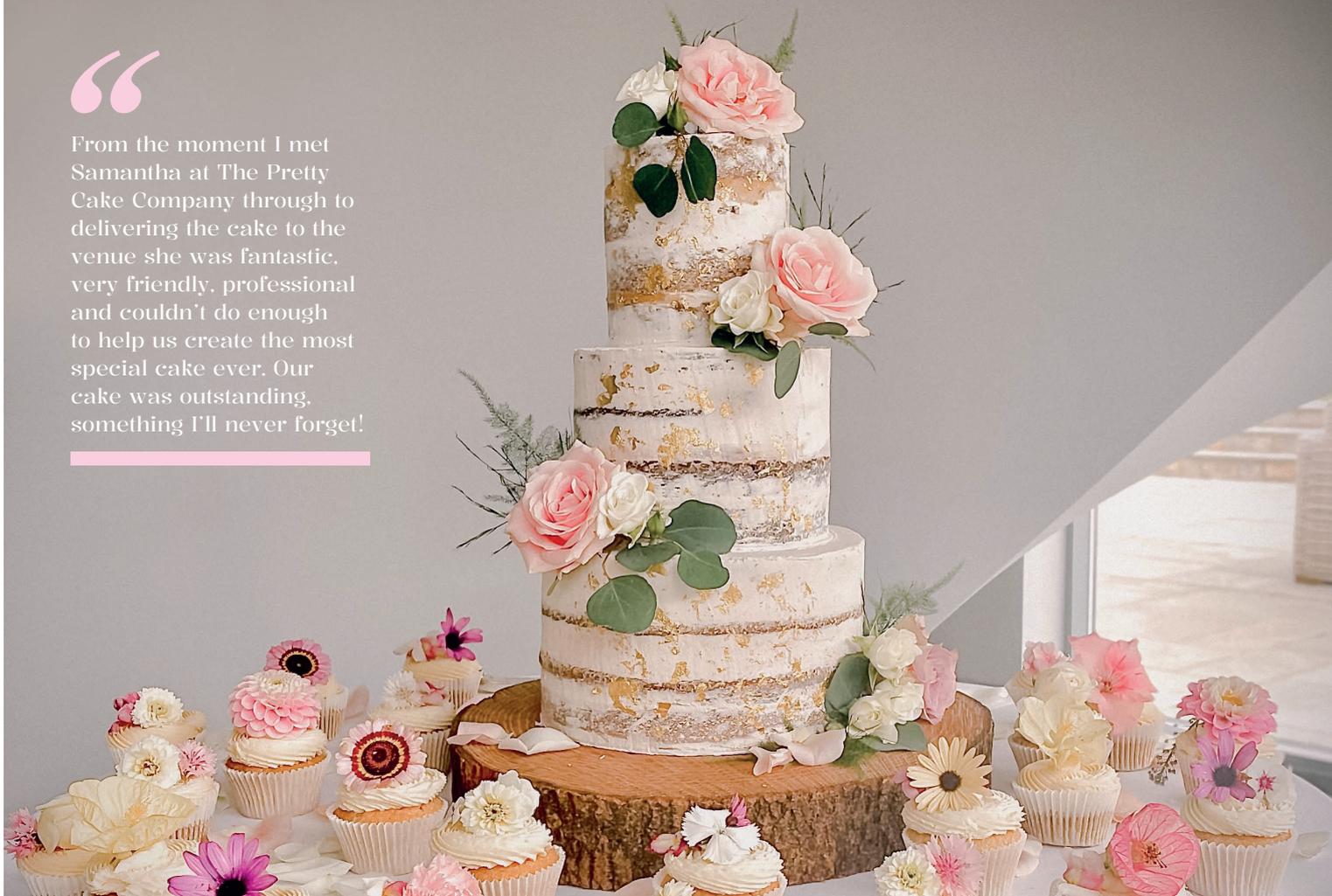
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Samantha was an absolute pleasure to work with, listening to my vision whilst also providing professional advice to ensure the finished product was of an extremely high standard on the day. The finished article was exquisite and tasted delicious, receiving a multitude of compliments.

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From the moment I met Samantha at The Pretty Cake Company through to delivering the cake to the venue she was fantastic, very friendly, professional and couldn't do enough to help us create the most special cake ever. Our cake was outstanding, something I'll never forget!





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I had met with many cake designers and companies but did not have the right feeling until I met Samantha. She was so friendly and helpful with my ideas, very patient and creative.





KRISTIAN LEVEN PHOTOGRAPHY



KRISTIAN LEVEN PHOTOGRAPHY

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Excellent service from start to finish, very warm and friendly made us feel very at ease and made a big part of our special day stress free. For me and my wife it couldn't have been any better and the amount of people that commented that it was the best cake they had ever tasted backed this up.





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Samantha was one of the most professional and caring people I met during my wedding planning. Nothing was too much for her and she was so incredibly helpful and passionate. I really would recommend her to any bride and groom-to-be.

Every wedding cake is meticulously designed and lovingly created to a bespoke standard and therefore pricing is tailored to each individual order.



The prices are reflective on the personal service I offer, my years of extensive experience and the premium ingredients that I use. Below are starting prices for a simply decorated cake. Final prices are dependent on size, flavours and any further decoration such as sugar flowers.

Please note there is a minimum spend of £600 for naked/semi naked/ buttercream cakes and £750 for fondant iced cakes (all excluding delivery and cake stand hire).



from £600



from £750



from £950

Not only do the wedding cakes look impressive, but they taste delicious too!



Each cake is baked fresh to order, using carefully selected and finest quality ingredients, such as unsalted butter, Cotswold free-range eggs, organic cocoa, Madagascar vanilla bean extract and the finest Belgian

chocolate. Each tier consists of four layers of sponge and three layers of filling, such as buttercream, preserves, and curds. Allergen information is available on request and will be provided to your venue on the day.

Vanilla

Traditional and an overall crowd pleaser, the vanilla cake is a light sponge made with finest Madagascar vanilla bean extract. Popular fillings for this cake are a creamy vanilla bean buttercream with or without seedless raspberry jam.

Lemon

Zesty and palette cleansing and particularly refreshing on a hot summer day, our lemon sponge is drizzled with a tangy lemon syrup for extra lemony-ness! Complimentary fillings for this cake are lemon curd buttercream, passion fruit curd buttercream or elderflower buttercream.

Chocolate

A dense, rich and delicious chocolate cake, made with the finest Belgian dark chocolate and organic cocoa powder. Chocolate has an affinity with so many other fillings so you can take your pick for wonderful flavour combinations. Choose from chocolate, chocolate orange, salted caramel, peppermint, white chocolate or Black Forest.

Carrot

A delicious, flavour packed moist cake, with a huge array of ingredients. Often seen as a modern alternative to traditional fruit cake, it incorporates all the elements of fruit cake but with a much lighter modern twist. Combining sultanas, coconut, orange, cinnamon, nutmeg, ginger and cloves, in a delicious light sponge then filled with a zesty orange buttercream.

White Chocolate Mud

A deliciously dense and moist white sponge cake made with creamy white Belgian chocolate that resembles a blondie in places. This cake is filled with a white chocolate buttercream and goes particularly well with either seedless raspberry jam or passion fruit curd.

Rich Fruit Cake

Traditional brandy-soaked dried fruits, cherries, mixed peel and nuts baked 2-3 months in advance so to allow flavours to mature. Covered with delicious white marzipan and fondant.

Sticky Toffee

This cake is a take on the pudding favourite and is made with dark muscovado sugar and dates. Filled with a salted caramel buttercream, this cake is exceptionally popular in autumn and winter months.

Coffee and Walnut

A teatime favourite of a light coffee sponge with chopped walnuts and filled with an espresso buttercream.

Cherry Bakewell

A moist almond sponge with chopped cherries, filled with almond buttercream and seedless raspberry jam.

Rhubarb and Custard

Reminiscent of your sweet shop favourite, the pale pink rhubarb flavoured sponge is drizzled with rhubarb syrup and then filled with a creamy vanilla custard buttercream and homemade Yorkshire rhubarb compote.



Lovedale, 38 Upper Crescent, Minster Lovell, Witney, Oxon OX29 0RT

Call: **07947472237** • Email: **info@theprettycakecompany.com**

www.theprettycakecompany.com



PLEASE NOTE: CONSULTATIONS ARE BY APPOINTMENT ONLY