

*nicole olivia*  
CAKE DESIGNS

*Wedding Cake Brochure*  
2026/2027

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



REGIONAL  
FINALIST  
THE 2025  
WEDDING  
INDUSTRY AWARDS

WINNER



NORTH NOTTS  
BUSINESS WOMEN  
AWARDS 2022

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*Welcome*

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# A MESSAGE FROM NICOLE

Firstly, congratulations on your engagement and upcoming wedding! What an exciting time. I know you'll be deep in planning, and now it's time to think about the cake.

My name is Nicole, and I've been baking cakes for over a decade. I'm completely self-taught and spent years building my skills before finally taking the leap to open a cake shop with my family in Retford (Nottinghamshire) in 2020. Opening during a pandemic was certainly a risk, but looking back, I'm so glad I trusted my instincts - it's brought me to where I am today.

I hope this brochure gives you plenty of helpful information about my wedding cakes. If you have any questions at all, please feel free to get in touch with the team.

I'd love to work with you to create your dream wedding cake!

Best Wishes,

*Nicole x*



# Flavours

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## CLASSIC RANGE

### VICTORIA SPONGE

Vanilla bean infused sponge layered with vanilla buttercream and strawberry preserve.

### RED VELVET

A moist vanilla sponge with a hint of cocoa. Layered with fluffy cream cheese frosting.

### CHOCOLATE

Moist, rich chocolate sponge with milk chocolate ganache.

### CHOCOLATE ORANGE

Moist, rich chocolate sponge with milk chocolate ganache and zingy orange flavours running through.

### COFFEE & WALNUT

A brown sugar sponge with our house brewed espresso and roasted walnuts finished with a coffee buttercream.

### LEMON

Zesty lemon sponge, layered with vanilla bean buttercream and our homemade lemon curd.

### SALTED CARAMEL

A dark brown sugar and vanilla bean sponge layered with either homemade salted caramel ganache or caramel buttercream and our homemade salted caramel sauce.

### CARROT

A beautifully light and fluffy carrot cake with cream cheese frosting.

### MOCHA

Our signature chocolate sponge infused with our house brewed espresso. Layered with coffee infused milk chocolate ganache.

### COCONUT & LIME

Light coconut sponge with a hint of zesty lime. Layered with coconut buttercream and house made lime curd.

### RASPBERRY & WHITE CHOCOLATE

Vanilla sponge laced with fresh raspberries and white chocolate chips. Filled with a white chocolate ganache, fresh raspberries and a hint of raspberry preserve.

MADE WITHOUT  
WHEAT &  
PLANT BASED  
OPTIONS  
AVAILABLE.  
PLEASE  
ENQUIRE

# Flavours

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## DELUXE RANGE

### MIXED BERRY

Vanilla bean sponge, laced with reduced blueberries and raspberries. Layered with homemade mixed berry compote and mixed berry buttercream.

### KINDER BUENO

Our signature chocolate sponge layered with white chocolate and hazelnut buttercream, hazelnut spread and crushed bueno pieces.

### STICKY TOFFEE

Earl grey infused dates blitzed into a delicious brown sugar sponge. Layered with homemade sticky toffee sauce and buttercream.

### CHOCOLATE FUDGE

Our signature chocolate sponge filled with homemade dark chocolate fudge sauce and milk chocolate ganache.

### COOKIES & CREAM

Our signature chocolate sponge with Oreo pieces. Layered with cookies and cream buttercream and Oreo pieces.

### CHOCOLATE & GUINNESS

Guinness infused chocolate sponge. Layered with fluffy cream cheese frosting.

### FERRERO ROCHER

Our signature chocolate sponge infused with roasted hazelnuts. Layered with Nutella, hazelnut ganache and Ferrero Rocher pieces.

### BAILEYS

Baileys infused chocolate sponge. Soaked in Baileys milk and layered with Baileys vanilla buttercream.

### CHERRY BAKEWELL

Almond sponge laced with glacé cherries. Layered with almond buttercream and morello cherry conserve.

### BISCOFF

A dark brown sugar sponge layered with Biscoff buttercream and Biscoff spread. A customer favourite!

### WHITE CHOCOLATE, LEMON & PISTACHIO

A pistachio infused sponge layered with white chocolate ganache, homemade lemon curd and roasted pistachio.

### BLACK FOREST

Our signature chocolate sponge soaked in kirsch cherry brandy reduction. Layered with cherry brandy buttercream and homemade forest fruit compote.

# Sample FLAVOUR BOXES

Our cake sample boxes are priced at £30 which comes with 5 delicious classic flavours - **Victoria Sponge, Chocolate, Lemon, Raspberry & White Chocolate and Red Velvet**. All come beautifully wrapped for to enjoy at home - perhaps with a bottle of fizz?. These samples can either be collected or posted out to you. Additional samples can be ordered and collected at our bakery as a cupcake. If you've already booked your wedding with us then you'll receive a box for FREE!







# *Important* ALLERGENS

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Upon enquiring about your wedding cake, it is important you inform us of any allergens that may affect anyone eating the product. We have a specific flavour list for different allergens so please ensure you make us aware.

We must stress that although every reasonable care and effort is taken in the preparation, we can NOT guarantee your product will be 100% trace free of allergens. We bake in an environment that handles: Nuts, Peanuts, Gluten, Eggs, Dairy, Soya, Sesame, Sulphur Dioxide (Dried Fruits) and Mustard. Please Note: All our cakes are suitable for vegetarians.

In purchasing one of our cakes you agree that it is your responsibility to inform your guests attending your wedding of the allergens in this product and to carry out your own risk assessment if required.

By purchasing any Nicole Olivia Cake Designs products, you accept and acknowledge that you understand this statement.

# Icing OPTIONS

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Choose from 3 different icing options: Semi-Naked Ganache (Partially Iced), Fully Chocolate Covered Ganache (Most Popular) or Iced Fondant. Each icing option varies in price but all taste just as beautiful!

## Semi-Naked Ganache



A partially iced design with cake visible through the ganache. Please note: we strongly advise against choosing a semi-naked ganache design during hot summer months unless your venue is air-conditioned.

## Full Ganache



Our most popular icing style is chocolate ganache, made with just two simple ingredients: chocolate and cream. It looks beautiful, tastes indulgent and offers excellent stability.

## Fondant



Our most luxurious icing style, featuring a chocolate ganache base layer with Saracino fondant covering the exterior.

# Investment STARTING PRICES

Every wedding cake is unique and therefore prices will be bespoke to you. Please email: [bookings@nicoleoliviacakes.co.uk](mailto:bookings@nicoleoliviacakes.co.uk) for a personalised quote.

80 GUESTS

100 GUESTS

120 GUESTS

150 GUESTS

**2026**

SEMI-NAKED: £400  
GANACHE: £444  
FONDANT: £480

**2026**

SEMI-NAKED: £475  
GANACHE: £520  
FONDANT: £555

**2026**

SEMI-NAKED: £540  
GANACHE: £585  
FONDANT: £610

**2026**

SEMI-NAKED: £590  
GANACHE: £640  
FONDANT: £660

**2027**

SEMI-NAKED: £420  
GANACHE: £470  
FONDANT: £500

**2027**

SEMI-NAKED: £490  
GANACHE: £545  
FONDANT: £575

**2027**

SEMI-NAKED: £555  
GANACHE: £610  
FONDANT: £630

**2027**

SEMI-NAKED: £610  
GANACHE: £660  
FONDANT: £680

\*THESE STARTING PRICES  
ARE BASED ON A ROUND  
CAKE. HOWEVER SQUARE  
AND HEART CAKES ARE  
ALSO AVAILABLE.

WE CAN ALSO CATER FOR  
SMALLER OR LARGER  
GUEST NUMBERS.

PLEASE ENQUIRE

Bespoke to you



A close-up photograph of a bouquet of handcrafted sugar flowers. The central focus is a large, multi-petaled white rose with a spiral center. To its right are two white anemone flowers with dark, textured centers. Above the rose is a bright orange poppy flower. To the left of the rose is a small, five-petaled blue flower. The background is a soft, out-of-focus light green. The text 'Handcrafted Sugar Flowers' is written in a cursive font at the bottom left.

*Handcrafted Sugar Flowers*

# Favours & DESSERT TABLES

Why not add something extra special to your day? We offer a range of favours from Macarons to Personalised Shortbread Biscuits. We are also able to provide mini tray-bakes, cakesicles and cupcakes which create the most exquisite dessert table! Please enquire if you are interested.



# The PROCESS

The steps to your dream wedding cake!

1

Send your enquiry through to us via our website including the date, venue and how many guests you would like to serve.

Also send us any inspiration or colour schemes you have in mind.

2

We will get back to you with an initial quote.

A £100 non-refundable deposit will be asked to be made to secure the date.

3

Receive your FREE sample box as a thank you for choosing us!

Cake sample boxes can be collected or posted out to you.

Nicole's next batch of sample dates will be shown on our website.

4

We offer a free consultation at our bakery (Bridgeway, Retford) to discuss final designs in person and flavours (optional).

Alternatively, this can also be finalised via email if you prefer.

5

Your final balance will be due 4 weeks before your wedding date. A final invoice will be sent across to you via email.

This is the opportunity to give everything a final check before the big day.

6

Sit back and relax! We will do the rest.

We'll deliver and setup your cake so it looks picture perfect for the day!

We hope you and your guests enjoy the cake.



# FAQs

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## **DO YOU REQUIRE A DEPOSIT?**

Yes, we require a low £100 non-refundable deposit to secure your cake. No booking will be added to our diary until this has been paid. The remaining balance will be due 4 weeks before your wedding date.

## **WHAT IF WE HAVE CHANGED OUR WEDDING DATE?**

If you have postponed your wedding, we will always try to accommodate. However, if we are fully booked on your new date then this would result in a loss of deposit.

## **CAN WE MAKE CHANGES TO THE CAKE?**

Of course, we allow changes up to 6 weeks before the wedding date. Please be aware that any changes or extras may result in an additional fee which will be added to your final balance.

## **CAN WE HIRE A CAKE STAND FROM YOU?**

Yes of course. We offer a cake stand hire of £60. You will receive a £30 refund once returned back to us within 7 days.

## **WHAT TIME WILL YOU DELIVER THE CAKE?**

Nicole aims to deliver your cake 1-2 hours prior to the ceremony time. Simply let us know what time your guests will start to arrive and we will ensure everything is setup ready to go before then.

## **WHAT IF YOU CAN'T MAKE MY CAKE ON THE DAY?**

Nicole has never once let down a couple on their wedding day and is incredibly dedicated to her work. In the very unlikely event that she was unable to deliver your cake due to serious illness or emergency, we would do our utmost to make alternative arrangements through our trusted cake designer contacts. If this were not possible, a full refund (including your deposit) would be provided.

## **WILL MY CAKE BE OK IF IT'S A HOT DAY?**

Please speak with your venue in advance to confirm whether the cake can be placed in a cool area, ideally an air-conditioned room. While we have never experienced a cake melting, we would hate for this to occur due to the cake being positioned in an overly warm environment. Tiered cakes are NOT suitable in outdoor marquees/tipis especially in peak summer months!

## **STILL NOT ANSWERED YOUR QUESTION?**

Please refer to our T&Cs where we may have answered your question there. Alternatively, you can contact us by emailing [bookings@nicoleoliviacakes.co.uk](mailto:bookings@nicoleoliviacakes.co.uk)



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CAKE DESIGNS

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