

# The Busy Whisk Bakery Luxury Wedding Cake Design



Web: [www.thebusywhiskbakery.com](http://www.thebusywhiskbakery.com)

Email: [thebusywhiskbakery@gmail.com](mailto:thebusywhiskbakery@gmail.com)

FB&Insta @thebusywhiskbakery



# HELLO I'M HALEY

Cake designer, baker, administrator,  
social media manager and all things  
inbetween.

I run my business with the help of my  
husband Kieran

I specialise in luxury wedding cakes  
in all shapes & sizes.

I work from my custom built kitchen in  
our back garden, and deliver all over  
Ireland

## Heres a little about me

15 years of experience in cake  
decorating starting out as a  
hobby baker

5 years in the Wedding  
Industry

County Down Wedding cake designer  
of the year 2019

NI Wedding cake designer of the year  
2019

Wedding Help NI Cake designer of  
the year 2024

Level 3 Food hygiene certificate  
and 5 star Food hygiene rating

Allergen trained

# THE BUSY WHISK BAKERY

# How it works?

## Working with me looks something like this:

- 1 It all starts with your initial enquiry where we will discuss your date, venue, budget, allergen requirements and ideal style. I then provide you with our pricelists including a quote for delivery to your venue.
  - 2 Next we will discuss sample boxes. These are £20 per box (£15 if already booked in with deposit). They can be posted or collected from us in Lisburn
  - 3 **If you love your samples, which we know you will, you then pay a £50 non refundable deposit to secure your wedding date in the diary & hold any prices quoted.**
  - 4 We need to finalise your design for your wedding cake, 3 months before your date.  
This is to make sure any items needing ordered are in on time.  
Final flavour choices are confirmed 4 weeks before.
- Final balance payment is due in full no later than 2 weeks prior to your wedding date.**
- 5 The morning of your wedding (or an alternative time if arranged) I'll deliver and set up your beautiful wedding cake in the agreed location at your venue.  
Photographs of your cake are sent via our usual contact method



# Whatsyourflavour?

Made using high quality ingredients, our current flavour list is made up of the following 18 choices

## Victoria Sponge

Fluffy Vanilla sponge,  
strawberry jam &  
Vanilla buttercream

## Lemon Drizzle

Zesty Lemon Sponge,  
lemon curd & Lemon  
buttercream

## Strawberry & Champagne

Strawberry Sponge,  
strawberry Jam &  
Champagne  
buttercream

## Red Velvet

Deep red coloured  
chocolate sponge with  
vanilla buttercream

## Raspberry White Choc

Raspberry flavoured  
sponge with raspberry  
jam & white chocolate  
buttercream

## Carrot Cake

Lightly Spiced  
carrot cake sponge  
with vanilla  
buttercream

## Raspberry Ripple

Raspberry marbled  
vanilla sponge &  
raspberry & Vanilla  
buttercream

## White Choc Bueno

White chocolate  
sponge, bueno sauce  
& Bueno buttercream

## Cookies&Cream

Crushed oreo vanilla  
sponge with an oreo  
buttercream &  
chocolate sauce

# Whatsyourflavour?

Made using high quality ingredients, our current flavour list is made up of the following 18 choices

## Chocolate Fudge

Rich chocolate sponge, chocolate fudge buttercream & chocolate sauce

## Salted Caramel

Caramel flavoured sponge, Salted caramel buttercream with salted caramel sauce

## Raspberry Ruffle

Chocolate sponge, Raspberry ruffle buttercream

## Biscoff

Crushed biscoff sponge & crushed biscoff buttercream, with biscoff sauce

## Chocolate Orange

Chocolate sponge cake with chocolate orange flavoured buttercream & Chocolate sauce

## Orange Cream

Orange flavoured sponge cake with orange flavoured buttercream

## Guinness Choc Cake

Guinness Chocolate cake with vanilla buttercream & chocolate sauce

## Baileys Cream

Baileys sponge with Baileys flavoured buttercream

## Coffee Cake

Coffee flavoured sponge cake with coffee buttercream

You can never have too much cake...



As a guide to my standard round tiered cakes:

A 2 tiered cake would serve 75

A 3 tiered cake would serve 125

A 4 tiered cake would serve 175

The final shape and size of your cake will dictate your portions and can be adapted as required.

Dummy cakes can be used to increase the overall size of your cake if desired, & we also offer kitchen slab cakes to ensure all your guests get to try your delicious cake



# Let's talk PRICES?

As all my cakes are bespoke they are individually quoted. However below are some starting prices and guide prices for my most popular designs:

## 2025/2026

A single tier buttercream cake from £85

A single tiered fondant iced cake from £99

A 2 tiered buttercream cake to serve 75 portions starts from £150+ delivery

A 2 tiered iced cake to serve 75 portions starts from £165+ delivery

A 3 tier small buttercream cake to serve 95 portions start from £199 + delivery. 4/6&8inch sizes

A 3 tiered, buttercream cake to serve 125 portions start from £255 + delivery 6/8&10inch sizes

A 3 tiered, iced cake to serve up to 125 portions start from £285

A 4 tiered buttercream cake to serve 175 portions starts from £315 + delivery 4/6/8/10inch

A 4 tiered iced cake to serve 175 portions starts from £350 + delivery

Designs which include elements such as ruffles/petals/handmade flowers will incur further charges which will be disclosed when quoting your design.

Delivery costs are chargeable per hour and will be quoted individually

When booking your cake, we do not require a final design, we will provide quotes based on designs discussed at the time. If, when finalising your design, there are changes made we will amend your invoice to reflect this, sometimes this may mean an increase.



# Semi Naked cakes



One of our most popular cakes are these "Semi Naked style cakes. Still filled with gorgeous creamy buttercream however the outside has just a thin skim allowing the sponge to show through. Perfect for the more rustic look. Beautiful when dressed with flowers or fresh fruit

# Buttercream cakes

Another popular design is this gorgeous buttercream cake. Vintage or lambeth style as its better known. We also offer Scallopped, dotted or smooth designs that look stunning in any setting, and can be paired with fresh or faux flowers.



# Fondant Iced cakes



Fondant icing gives a beautiful smooth finish to any cake. Whilst it sets firm to the touch its soft and chewy to eat. The inside of your cake will still be sponge & buttercream of your choice.

# SHOWSTOPPER CAKES



Looking for something a bit more ...wow? We can help.

Larger cakes are real showstoppers & look incredible as a focal point in the room.

Mostly made of dummy cakes, these designs can be beautifully detailed and as tall as you'd like!

Supplied with kitchen cakes for serving, this means your cake can sit all day without being taken away and sliced up for your guests. prices for these are available on request



THE BUSY WHISK BAKERY

# Like what you have seen?



## 3 things to ask yourself to help you decide if I am the cake designer for YOU

- Do you want a wedding cake that tastes as good as it looks?
- Do you like the style of my work? The finish of my cakes?
- Does your budget match our prices as disclosed above?

If the answer to all of the above is YES, I would love to hear from you and learn more about your dream cake

I book up quite quickly so I suggest getting in touch as early as possible in your wedding journey



GET IN TOUCH

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email: [Thebusywhiskbakery@gmail.com](mailto:Thebusywhiskbakery@gmail.com)

Whatsapp/Text 07907874369

## Frequently Asked Questions...

How far in advance should i book my wedding cake?

We recommend booking in as soon as you have your date & venue confirmed

Can you cater for Gluten free/Vegan?

We can offer options to suit most free from requirements. Just mention during your initial enquiries and we can discuss.

Can we collect our cake to save on delivery charges?

Unfortunately collection is not an option we offer, We do not build your cake until we are at your venue so your cake is in separate boxes and set up on the morning of your wedding.



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email: [Thebusywhiskbakery@gmail.com](mailto:Thebusywhiskbakery@gmail.com)

Whatsapp/Text 07907874369