



THE ORCHID KITCHEN

EST. 2020

FINE ART CAKE DESIGNER



www.theorchidkitchen.co.uk



WELCOME TO ME

Hey there, Future Newlyweds!

I just wanted to take a moment to say a big thank you for considering me to design and create your special wedding cake. It means the world to me that you're thinking of having me be a part of your big day!

In this brochure, you'll find examples of my work, cake designs and flavours that I've poured my heart into.

Take a look through. And if you have any questions, don't worry - I've got you covered in here too!

I can't wait to work with you to create something truly magical for your wedding day.

Warmest wishes,

Joanna Kieliszczyk Day



MEET THE TEAM

Owner - Baker - Designer

✉ info@theorchidkitchen.co.uk



Hi there, I'm Joanna, the proud owner of Orchid Kitchen. Hailing from Poland, my passion for cooking and baking blossomed during my childhood, where I spent countless hours in the kitchen with my family, learning the art of crafting delicious meals and decadent desserts.

In 2010, I embarked on a journey to the UK to pursue my studies, and it wasn't long before I found myself immersed in the vibrant culinary scene. Over the years, I've had the privilege of working in some truly exceptional restaurants, including several Michelin-starred establishments, where I honed my skills as a pastry chef.

In 2022, I tied the knot with my best friend, Nick, and true to form, I couldn't resist the opportunity to create our wedding cake myself. Now, at Orchid Kitchen, I bring together my diverse background and love for baking to create delectable treats that bring joy to every palate.

Now settled in the picturesque landscapes of Yorkshire, my husband Nick and I call this breathtaking region home. However, I am thrilled to extend my services beyond our local borders, catering to couples across the UK and even beyond. Distance is no obstacle when it comes to crafting the perfect confectionary masterpiece for your special day.



THE DESIGN EXPERIENCE

01

Step One

Once you've secured your date and venue, let's connect! The first step is to ensure my availability for your wedding day. You can reach out via email or complete the contact form on my website. I'll respond within 48 hours to confirm my availability. If I'm free for your chosen date, I'll send you a set of follow-up questions to better understand the style of your wedding, your preferred cake design, and details such as size and location. Based on your guest numbers, cake size, and desired style, I'll provide you with an initial price guide to get the ball rolling.

02

Step two

If you're ready to take the next step, you will receive an invitation to a design video consultation conducted via Zoom. This informal conversation allows us to delve into the specifics of your wedding. We'll discuss flavor suggestions, color palettes, textures, preferred design elements, as well as how the cake will complement the styling and setup of your venue. If you will be happy with everything and reserve your date, a £150 non-refundable booking fee is required. Following our discussion, I'll sketch a range of digital designs based on our conversation and present you with a personalized quotation for these designs.



THE DESIGN EXPERIENCE

03

Step three

Next up, it's time to indulge in some cake tasting! You'll be scheduled for your complimentary Signature Cake Tasting Box (for wedding cakes exceeding £600), featuring an array of my signature cake flavors. Enjoy sampling them in the cozy confines of your home. Please note that postal cake taster boxes are dispatched quarterly.

If you'd like to experience the cakes before confirming your booking, the Signature box is available for £40 (excluding P&P) and can be ordered through my website shop or by reaching out via email at info@theorchidkitchen.co.uk.

04

Step four

Four weeks prior to your wedding, I'll extend an invitation for you to schedule a call with me to finalize the last details for your cake. This will also mark the due date for the balance payment of your cake.

During the week of your wedding, I'll liaise with your venue coordinator or planner, as well as your florist if you've opted for fresh flowers to decorate your cake table, to ensure seamless coordination on your wedding day,

I'll arrive promptly at the agreed-upon time and discreetly set up your finished cake. If needed, I'll provide additional styling to the cake table. All pertinent information regarding allergens and cake cutting will be provided to your catering team or venue coordinator.

At that point, all you need to do is relax and savor every moment of your special day.

PRICING

Because of the unique nature of my designs, each one is priced individually, taking into account various factors that we'll delve into during the cake consultation. These factors include:

- Size (number of tiers, portions needed, extra tall tiers)
- Shape (round, square, or hexagonal)
- Purpose of the cake (dessert or evening serving)
- Inclusion of sugar/wafer paper flowers, fresh flowers, ruffles, and other decorative elements.

During our consultation, we'll discuss these aspects to ensure your cake perfectly aligns with your vision and requirements.



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P R I C I N G

The pricing guide provided below is for round tiers covered in ganache with a sugarpaste finish. Alternatively, simple buttercream cakes are also an option.

Additional costs will apply for decorations such as sugar flowers, intricate stenciling, ruffles, hand-painted elements, and more. Please note that delivery is not included.

It's important to mention that for weekend weddings (Friday-Sunday), there is a minimum spend requirement of £650. This can include a smaller cake along with edible wedding favors for your guests or even a dessert table (excluding delivery).



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PRICING

thank you for your interest
in our beautiful cakes.

	PORTIONS	INVESTEMENT
• 2 TIER WEDDING CAKES	45	£500
• 2 TIER WEDDING CAKE-TALL	70-75	£600
• 3 TIER WEDDING CAKES	70	£650
• 3 TIER WEDDING CAKES TALL	90	£700
• 4 TIER WEDDING CAKES	125	£800
• 4 TIER WEDDING CAKES TALL	165	£900
• 5 TIER WEDDING CAKES	225	£1000
• 5 TIER WEDDING CAKES TALL	275	£1150
• 6 TIER WEDDING CAKE	300+	CONTACT ME TO DISCUSS

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P R I C I N G

In addition to a delectable and visually stunning cake, you have the option to enhance your dessert experience with extra treats.

Consider adding a dessert table to complement your cake selection. This could feature a variety of artistic patisserie items such as a macaron tower, tarts, or possets, as well as beloved favorites like delicious brownies, donuts, or cookies.

It's a delightful way to offer your guests an array of sweet indulgences to enjoy alongside your main cake.

ELEGANT DESSERT TABLE OPTIONS:

	<u>PRICE FROM</u>	<u>MINIMUM QUANTITY</u>
MACARONS (ALSO AVAILABLE IN A TOWER OPTION)	£1.80	20 per flavour
CAKESICLES	£4.50	10 per flavour
SPHERE CAKES	£15.00	3 per flavour
MINI 3" ROUND ICED AND DECORATED CAKES	£20.00	3 per flavour
MINI 3" ROUND SEMI-NAKED BUTTERCREAM CAKES	£9.50	3 per flavour

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P R I C I N G

	<u>PRICE FROM</u>	<u>MINIMUM QUANTITY</u>
LARGE CUPCAKES	£4.00	12 per flavour
MINI CUPCAKES	£2.00	18 per flavour
CHOCOLATE BON BONS/TRUFFLES	£1.85	24 per flavour
BROWNIES/BLONDIES/FLAPJACKS	£3.00	12 per flavour
MERINGUE KISSES	£1.25	20 per flavour/colour
MARSHMALLOWS	£1.30	24 per flavour
ICED DONUTS	£3.00	12 per flavour.
ARTISAN LILIPOPS	£1.50	15 per flavour/ colour

LUXURY PATISSERIE OPTIONS: (PRICES ON REQUEST)

CROQUEMBOUCHE

MACARON TOWER

ECLAIRS

CHOUX PASTRIES

LEMON MERINGUE PIE

CHOCOLATE HAZELNUT TART

CITRUS POSSET

MINIATURE CHEESECAKES (VARIOUS FLAVOURS)

MADELEINES (VARIOUS FLAVOURS)

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M Y A R T



I N S P I R A T I O N



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CAKE FLAVOURS



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AUTUMN- WINTER CAKE FLAVOURS

Cakes can be served as dessert size or a coffee size.

Dessert size is recommended if your cake is the only dessert to be served during your wedding reception.

Coffee size is recommended if your cake is to be served with other desserts during the wedding reception.

Gluten Free and Allergy friendly options are available on request.

Vanilla Bean
Buttercake

Plum & Rosemary Swiss Meringue
Buttercream- Dark Chocolate
Ganache- White Chocolate Cookie
Crumb

Sicilian Lemon
Buttercake

Lemon Buttercream-Home made Lemon
Curd- Toasted Almond Flakes-
Caramelised Ginger

Coffee
Mudcake

Coffee Swiss Meringue
Buttercream- Almond Flakes- Milk
Chocolate - Amaretto

Chocolate
Mudcake

Toasted Hazelnut- Cookie & Cream
Swiss Meringue Buttercream -Salted
Caramel

Cinnamon
Buttercake

White Chocolate Buttercream-
Pear Sauce- Macadamias Nut
Crumb

Toffee &
Cinnamon Cake

Spiced Apple Sauce- Brown Sugar
Swiss Meringue buttercream- Pecan
Nuts



NEXT STEP



Let's create your edible masterpiece together! Reach out today to begin crafting the cake of your dreams.

Yours,

Joanna



Thank you!

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