



THE ORCHID KITCHEN

EST. 2020

FINE ART CAKE DESIGNER



www.theorchidkitchen.co.uk



WELCOME

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 your date and venue are set, get in touch via email or my website. I'll respond within 48 hours, ask a few questions about your wedding and cake vision, and provide a tailored price guide for your modern wedding cake.

02

Step two

To secure your date, a £150 non-refundable deposit confirms your booking, alongside our T&Cs. We'll then connect via Zoom to explore your wedding vision — from flavours and colours to textures and design details. After our consultation, I'll create digital sketches and a personalised quote, bringing your modern wedding cake concept to life.



THE DESIGN EXPERIENCE

03

Step three

Next, the tasting experience. For wedding cakes over £600, a complimentary Signature Tasting Box is sent to your home, offering a selection of my favourite flavours. Boxes are posted quarterly, or if you'd like to sample before booking, they can be purchased for £40 (plus P&P) via my website or by emailing info@theorchidkitchen.co.uk

04

Step four

Six weeks before your wedding, we'll have a final call to confirm details and settle your balance. In the week leading up, I'll coordinate with your venue and florist to ensure everything flows smoothly. On the day, I'll arrive on time to set up your cake, add final styling touches, and provide allergen and cutting instructions — leaving you free to enjoy every moment. Venue setup usually takes 1–1.5 hours. Travel is charged at £0.60 per mile (from Leeds) plus £15/hour, included in your personalised quote. Venue setup usually takes 1–1.5 hours. Travel is charged at £0.60 per mile (from Leeds) plus £15/hour for travel time, and will be included in your personalised quote.

P R I C I N G

Each of my modern wedding cakes is designed to be one of a kind — a reflection of your story, style, and celebration. Because every design is unique, pricing is tailored to your vision. During your consultation, we'll discuss every detail — from size and flavour to artistic design — to create a cake that's truly yours.

The price of your modern wedding cake depends on tiers, portions, and shape, as well as whether it's a dessert or evening cake. Handcrafted details — sugar flowers, wafer paper, ruffles, and other decorations — also influence the design and cost.

The pricing guide provided below is for round tiers covered in ganache with a sugar paste finish.

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.



- 2 TIER CAKE – INVESTMENT FROM £550 (45-55 PORTIONS)
- 3 TIER CAKE- INVESTMENT FROM £650 (75-90 PORTIONS)
- 4 TIER CAKE- INVESTMENT FROM £800 (95-130 PORTIONS)
- 5 TIER CAKE- INVESTMENT FROM £900 (150+ PORTIONS)
- 6 TIER CAKE- INVESTMENT FROM £1150 (200+ PORTIONS)

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DESSERTS

Alongside a show-stopping cake, why not elevate your dessert experience with an array of additional treats?

A dessert table can perfectly complement your cake, offering a selection of elegant patisserie-style delights like macaron towers, tarts, or possets. You can also include crowd-pleasing classics such as gooey brownies, donuts, or cookies.

It's a charming way to treat your guests to a variety of sweet indulgences, adding even more joy to your celebration.

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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PRICING

	<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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I N S P I R A T I O N



CAKE FLAVOURS



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SIGNATURE 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.

PISTACHIO - RASPBERRY

Vanilla Cake- Pistachio Buttercream-
Raspberry Jelly- Chocolate Raspberry
Crunch

LEMON- PASSIONFRUIT

Lemon Cake- White Chocolate Crunch-
Passionfruit Cremieux- White Chocolate
Buttercream

CHOCOLATE- SOUR CHERRY

Chocolate Cake- Cherry Jelly- Milk
Chocolate Crunch- Chocolate Buttercream

CHOCOLATE- CARAMEL- BANANA

Chocolate & Coconut Cake- Vanilla
Buttercream- Gold Chocolate Mousse-
Caramelized Banana

HAZELNUT- STRAWBERRY

Hazelnut Cake- Hazelnut Mousse-
Strawberry Jelly- Hazelnut Crunch-
Hazelnut Buttercream

VANILLA - COCONUT

Coconut Sugar Cake- Vanilla
Buttercream- Milk Chocolate Mousse-
Vanilla Cream Crunch



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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