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[vanillapodbakery.com](http://vanillapodbakery.com)

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The home of luxury  
bespoke cakes

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THE  
*Vanilla Pod*  
BAKERY



# Vanilla Pod Bakery

**The home of luxury bespoke wedding cakes with a relaxed yet elegant vibe.**

From the tingling anticipation and joy you feel to the warm smiles on the faces of friends and family, and from the relaxed and elegant venue to the stunning cake, chances are you have a wonderful vision for your perfect wedding day.

At the Vanilla Pod Bakery, we understand how much the details matter. We've been creating luxurious wedding cakes for church weddings and civil partnerships across the Cotswolds since 2009. We are honoured to be part of our couples special day.

Located in the beautiful spa town of Cheltenham, Gloucestershire, we are proud to work with many prestigious venues such as Barnsley House, Ellenborough Park, Cripps Barn, The Slaughters Manor, The Painswick, Temple Guiting Manor, Hyde House & Barn, Lapstone Barn, Cornwell Manor, Norton Hall and many more.

We also regularly deliver our beautiful wedding cakes to venues, private houses and marquees across Gloucestershire, Oxfordshire, Berkshire, Wiltshire, Somerset, Monmouthshire, Herefordshire, Worcestershire and Warwickshire.

We would be delighted to talk to you about your ideas for an exquisite and mouthwatering, wedding cake.

*Let us bring them to life in the most magical way.*

welcome

# Cake Portion and Sizing Options

Wedding cakes can be created in a whole host of different sizes, from elegant single tiers to show stopping 8+ tiers!

The number of tiers doesn't necessarily have to reflect how many people you'd like to feed, as we can always add a sneaky faux tier or two. We can create cakes that cater for beautiful intimate affairs of 20 or so guests, to grand showstoppers catering for 500+.

4" ROUND 10 Finger Portions	5" ROUND 15 Finger Portions	6" ROUND 20 Finger Portions	7" ROUND 30 Finger Portions
8" ROUND 40 Finger Portions	9" ROUND 50 Finger Portions	10" ROUND 60 Finger Portions	12" ROUND 80 Finger Portions
14" ROUND 100 Finger Portions	16" ROUND 120 Finger Portions	18" ROUND 140 Finger Portions	TWO TIER ROUND 4", 6" 30 Finger Portions
TWO TIER ROUND 5", 7" 45 Finger Portions	TWO TIER ROUND 5", 8" 55 Finger Portions	TWO TIER ROUND 6", 8" 60 Finger Portions	TWO TIER ROUND 6", 9" 70 Finger Portions
TWO TIER ROUND 7", 9" 80 Finger Portions	TWO TIER ROUND 7", 10" 90 Finger Portions	TWO TIER ROUND 8", 10" 100 Finger Portions	TWO TIER ROUND 8", 12" 120 Finger Portions
TWO TIER ROUND 9", 12" 130 Finger Portions	THREE TIER ROUND 4", 6", 8" 70 Finger Portions	THREE TIER ROUND 4", 6", 9" 80 Finger Portions	THREE TIER ROUND 4", 7", 10" 100 Finger Portions
THREE TIER ROUND 5", 7", 9" 90 Finger Portions	THREE TIER ROUND 5", 8", 10" 115 Finger Portions	THREE TIER ROUND 5", 8", 12" 135 Finger Portions	THREE TIER ROUND 6", 8", 10" 120 Finger Portions
THREE TIER ROUND 6", 8", 12" 140 Finger Portions	THREE TIER ROUND 6", 9", 12" 150 Finger Portions	THREE TIER ROUND 7", 9", 12" 160 Finger Portions	THREE TIER ROUND 8", 10", 12" 180 Finger Portions
FOUR TIER ROUND 4", 6", 8", 10" 130 Finger Portions	FOUR TIER ROUND 5", 7", 9", 12" 175 Finger Portions	FOUR TIER ROUND 6", 8", 10", 12" 200 Finger Portions	FOUR TIER ROUND 8", 10", 12", 14" 280 Finger Portions
FIVE TIER ROUND 4", 6", 8", 10", 12" 210 Finger Portions	FIVE TIER ROUND 6", 8", 10", 12", 14" 300 Finger Portions	FIVE TIER ROUND 8", 10", 12", 14", 16" 400 Finger Portions	SIX TIER ROUND 6", 8", 10", 12", 14", 16" 420 Finger Portions
SIX TIER ROUND 8", 10", 12", 14", 16", 18" 660 Finger Portions	MIXED TIER OPTIONS		

# Cake styles, options and types

Choose a design from our portfolio or enquire about having a completely unique cake created for you. We offer a complete service and will go the extra mile to create the perfect cake for your special day. All of our beautiful wedding cakes are handmade to order.



## SEMI NAKED

The semi naked wedding cake finish is a gorgeous modern alternative to a heavier iced wedding cake. There are a couple of different looks you can go for with this type of finish. You can add texture with a pallet knife or make it super smooth with elegant sharp edges. Image credit Lucy Davenport Photography.



## BUTTERCREAM

Delicious fluffy buttercream, many of our couples opt for this finish as it tastes delicious and you can achieve many wonderful looks. From perfectly smooth icing to buttercream bands, to icing swirls, elegant ruffles and more. Image credit Captured by Katrina Photography.



## CHOCOLATE GANACHE

A wonderful indulgent icing finish. Chocolate ganache is a cream and chocolate mix. We use different ratios of the two ingredients to achieve different looks. Ganache can be made from dark chocolate, milk chocolate, white chocolate and can even be coloured to match your colour scheme.

*From the first meeting up to tasting our incredible cake I can put to words how amazing the service from Pia and her team was! We had updates throughout the year and felt they couldn't do enough for us. Myself, my new Husband and our guests all loved the cake, I can't put into words the elegance and beauty of it.*

*Sammie Underhill*

Image credit: Amy O'Boyle Photography



# Dessert Tables

Dessert tables are a wonderful way to add a selection of baked treats to your wedding day. We can style your table with different height cake stands, glass jars, candles and work with your florist to add fresh flowers. Dessert tables can add a sense of wow to even the simplest of wedding cakes.



## FONDANT ICING

Fondant iced cakes have a beautiful smooth finish. This style is refined, it is elegant and is the covering most people associate with the Christmas and birthday cakes of their childhood. With a base of indulgent chocolate ganache or marzipan. Fondant icing is the extra pizzazz, it covers your cake in elegance. You can have the fondant icing smoothly covering your cake, or have it draped into fabric folds, or ruffled to look like a beautiful ballerina tutu. You could even texturise the fondant to add a touch of drama.

Image credit Caroline Alexander Photography



Image by Amy O'Boyle Photography

*What can I say? Pia and her team created the most beautiful cake for my wedding! It was so much more than I ever could have dreamed of! Not only did it look amazing but it tasted equally as fantastic! We had so many compliments! The team even helped design and make our bespoke cake toppers to match our wedding theme! Pia was an absolute pleasure to deal with right from the initial cake tasting all the way through to the day. A true professional! There's no one else I would go to for a special occasion cake now and I highly recommend Vanilla Pod Bakery!*

*Georgie Norton*

## DESSERT TABLE MENU

Regular size cupcakes

Fairy size cupcakes

Bite size cupcakes

Macarons

Bite size brownies

Large size brownies

Bite size meringue swirls

Little meringue nests

Round shaped iced biscuits

Heart shaped iced biscuits

Baked doughnuts



## ROYAL ICING

Steeped in tradition, this is the cake finish that kicked it all off. Created by using a mixture of icing sugar and egg whites. Royal icing is pure white icing that sets rock hard as it dries out but melts in your mouth once consumed. The firmness of the icing makes it ideal for weddings in super hot countries.

*The cake was absolutely wonderful, looked amazing, tasted amazing!! Pia was great from start to finish. Would highly recommend The Vanilla Pod Bakery!*

*Charlotte Pell*

# Flavour Menu

Fragrant vanilla, delicious fluffy buttercream, indulgent chocolate. We love all types of different flavours at the Vanilla Pod Bakery and one thing we love to encourage is choosing a different flavour per tier. Over the years we have created a menu of mouth-watering flavours.

## BEST SELLING CAKE FLAVOURS

### MADAGASCAN VICTORIA SANDWICH CAKE

Madagascar vanilla sponge sandwiched with strawberry jam and Madagascar vanilla buttercream.

### LEMON DRIZZLE CURD CAKE

Lemon sponge coated in a light lemon drizzle sandwiched with lemon curd and fresh lemon buttercream.

### SALTED CARAMEL CAKE

Madagascar vanilla sponge sandwiched with salted caramel sauce and salted caramel buttercream.

### LEMON & RASPBERRY CAKE

Lemon sponge sandwiched with lemon curd, fresh raspberries and lemon buttercream.

### WHITE CHOCOLATE & RASPBERRY CAKE

White chocolate sponge sandwiched with raspberry jam, white chocolate ganache, white chocolate chips and white chocolate buttercream.

## CHOCOLATE CAKE FLAVOURS

### BELGIAN CHOCOLATE TRUFFLE CAKE

Belgian chocolate sponge sandwiched with Belgian milk chocolate buttercream and Belgian milk chocolate ganache.

### MADAGASCAN VANILLA & CHOCOLATE CAKE

Madagascar vanilla sponge sandwiched with Belgian chocolate buttercream and Belgian milk chocolate ganache.

### RED VELVET CAKE

Bright red velvet sponge sandwiched with Madagascar vanilla buttercream.

### HAZELNUT & NUTELLA CAKE

Light hazelnut sponge sandwiched with Nutella flavoured buttercream and a drizzle of Nutella spread.

### ORANGE & CHOCOLATE CAKE

Orange sponge sandwiched with fluffy Belgian chocolate orange buttercream.

### OREO COOKIE CAKE

Crushed Oreo cookie sponge sandwiched with crushed Oreo cookie buttercream.

## CLASSIC CAKE FLAVOURS

### ALMOND & STRAWBERRY JAM CAKE

Almond sponge sandwiched with strawberry jam and Madagascar vanilla buttercream.

### CARROT, WALNUT & ORANGE CAKE

Carrot, walnut & orange sponge sandwiched with Madagascar vanilla buttercream.

### TRADITIONAL STICKY TOFFEE CAKE

Traditional sticky toffee sponge sandwiched with toffee sauce and toffee buttercream.

### VANILLA POD BAKERY SIGNATURE FRUIT CAKE

Rich brandy soaked fruit cake packed with dried fruit and a hint of dark Belgian chocolate.

### APPLE & CINNAMON CAKE

Cinnamon sponge sandwiched with apple sauce and Madagascar vanilla buttercream.

### MADAGASCAN VANILLA CAKE

Madagascar vanilla sponge sandwiched with Madagascar vanilla buttercream.

## TROPICAL CAKE FLAVOURS

### COCONUT & RASPBERRY CAKE

Fluffy coconut sponge sandwiched with raspberry jam and Madagascar vanilla buttercream.

### PASSION FRUIT CURD CAKE

Madagascar vanilla sponge sandwiched with passion fruit curd and passion fruit buttercream.

## ALCOHOL CAKE FLAVOURS

### PROSECCO & STRAWBERRY CAKE

Prosecco soaked Madagascar vanilla sponge sandwiched with hint of Prosecco buttercream and Prosecco infused strawberry jam.

### ESPRESSO MARTINI COFFEE CAKE

Coffee sponge coated with a coffee liqueur syrup sandwiched with coffee liqueur buttercream.

*Bespoke*

Your favourite flavours.  
Chosen by you.

# TASTING SCORE CARD

1 .....

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2 .....

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3 .....

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4 .....

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Write your favourite cake flavours down in ascending order, so we can create the perfect cake for you.

# Cheese Stacks

**Cheese stacks are another fabulous option for your wedding day. A cheese stack on its own makes a great alternative to a wedding cake, or a cheese stack and a wedding cake ensure there is something for all your guests.**

We are proud to partner with South West based cheese supplier, Godminster, and can provide two delicious cheese stack options for your wedding day.

We can also arrange crackers and chutney too.



## LARGE CHEESE STACK

### Top Layer

Heart-shaped Vintage Organic Cheddar (200g, 3" diameter)  
The crowning jewel at the top of the tower is the lovely Godminster heart!

### Layer 7

Goddess (200g, 2.5" diameter)  
A semi-soft cheese made by Alex James with Guernsey milk gently washed in Temperley Somerset Cider Brandy to give the product a lovely golden hue.

**Layer 6** – White Nancy Goats Cheese (500g, 4" diameter)  
A stunning handmade semi-soft goats cheese with a slightly sweet, fresh lemony taste. Made by fellow Somerset cheesemakers White Lake Cheeses. Please note this cheese is made from unpasteurised milk.

### Layer 5

Francis (750g, 5" diameter)  
A richly-flavoured, pungent cow's milk cheese with a sticky, washed rind from Dorset.

### Layer 4

Godminster Vintage Organic Cheddar (2kg, 6.5" diameter)  
Our award-winning cheddar, deliciously rich and creamy with a soft and smooth texture made with milk from Godminster farm.

### Layer 3

Two Cornish Bries (2kg, 8" diameter)  
This luxury hand-made brie is a full-bodied soft cheese with a wonderful character and complexity of flavour.

### Layer 2

Colston Bassett (2kg, 8.5" diameter)  
A naturally crusted, handmade Stilton made from cow's milk. A rich and creamy cheese with a mellow flavour and distinctive blue veins.

### Bottom Layer

Cornish Yarg (3kg, 10" diameter)  
A lightly textured, low-fat hand-made cow's milk cheese wrapped in fresh nettles with a definite bite.

The stack should serve approximately 100-120 guests and stands at roughly 54cm in height. *Please note: on rare occasions a substitute product may be included if there are unforeseen supply shortages. We apologise should this happen. NB. The round elm board that this product is displayed upon is not included in the price but this can be purchased.*

## SMALL CHEESE STACK

A beautiful 2.65kg tower of delicious British organic cheeses, including:

A 1kg Organic Brie  
A 1kg truckle of our burgundy waxed Godminster Vintage Organic Cheddar  
A 250g Organic Brie  
Our 200g Oak Smoked Vintage Organic Cheddar  
Topped off with our iconic 200g Vintage Organic Cheddar Heart  
Suitable for approximately 25-35 people.

*NB. The round elm board that this product is displayed upon is not included in the price but this can be purchased.*



# Guide Prices

Because our luxury wedding cakes are designed just for you, we do quote each cake on an individual basis.

Generally Vanilla Pod Bakery couples allow a budget of between:-  
£500 – £1,250 for their bespoke wedding cake and/or dessert table.

However, please note once we have discussed the finer details, the actual price may be higher or lower.

For a quote please email us [enquiry@vanillapodbakery.com](mailto:enquiry@vanillapodbakery.com) or book an initial phone consultation through our website.



# Save the Date

To secure your booking with the Vanilla Pod Bakery we ask for a non refundable **Save the Date** deposit of £250.00.

**YOU THEN HAVE TWO BALANCE PAYMENT OPTIONS:**

A) pay in monthly instalments

B) pay the remaining balance in full one month prior to your wedding date

Subject to our Terms and Conditions which can be found on our website.

*Oh just wow, the cake was AMAZING (and still amazing as we are still working our way through it). It was so absolutely beautiful and tasted so great! We would just like to thank you for all your hard work, and just for being the wonderful person you are! We will never forget our tasting with you at the Queens hotel, it was one of the first wedding meetings we had, and you made us feel SO special and continue to do so throughout the process.*

*Thank you thank you thank you!*

*Rebecca Zanelli*



Image credit: Bowtie and Belle Photography

# Cake Consultations

Choosing a wedding cake that reflects your taste and personality is a big decision .

After all it isn't an everyday purchase – and you may need a little help along the way.

We believe choosing your wedding cake should be a special and enjoyable part of your wedding preparations. So we have created a variety of wedding cake consultation options to suit all types of requirements and experiences.

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## INITIAL WEDDING CAKE PHONE CONSULTATION

We offer a free initial phone consultation. This is a great way to chat with our founder Pia Cato about what you are really looking for in a wedding cake. Together we can talk about styles, themes and can give you a more in depth personalised quote.

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## CAKE DESIGN AND TASTING CONSULTATION

*PLEASE SEE OUR WEBSITE FOR CURRENT PRICES*

Our most popular option is the Design and Tasting consultation. These are held at the elegant four star Queens Hotel in Cheltenham. Over a cup of tea, glass of champagne or even a beer, this consultation is the perfect meeting to discuss your wedding day and design for your dream wedding cake in detail.

You will explore the wonderful types of cake finishes on offer. The gorgeous decorations available. The different flavours you can have. The number of tiers you would like and much more. Taking your ideas and inspiration, Pia will look at incorporating all of these elements into something truly wonderful and unique for you. Pia will make use of her trusty sketch book and modern computer programmes.

During the consultation you will also be able to try four of our signature Vanilla Pod Bakery cake flavours. There will also be our wedding cake portfolios and bridal magazines to flick through. As well as our sugar flower portfolio and ribbon swatch book.

The consultations are for you and your fiancé. However, if you would like your parents or extended wedding party to join, then please let us know as we are more than happy to accommodate up to 6 guests. Additional boxes of cake flavours can also be purchased.

We strongly recommend this type of consultation if you are looking at commissioning a highly bespoke cake.

## VIRTUAL CAKE DESIGN CONSULTATION

*PLEASE SEE OUR WEBSITE FOR CURRENT PRICES*

Virtual Cake Design Consultations are the perfect type of meeting if you can't get to Cheltenham and want to have a chat with Pia face-to-face. We hold our consultations either via FaceTime or Zoom. It is a wonderful chance to explore the many options available.

View any inspirational Pinterest boards you may have, and design your beautiful wedding cake via the power of the internet.



*Everything ran like clockwork. Pia was friendly from the first moment. Lovely cake tasting in Cheltenham. She was recommended by our venue Hyde House and she also provided great pictures on many different wedding cakes she had made over the years.*

*Sophie Meakin*

## POSTAL CAKE TASTING BOX

*PLEASE SEE OUR WEBSITE FOR CURRENT PRICES*

Our postal cake taster boxes are the perfect addition to the Initial Wedding Cake Phone Consultation and the Virtual Cake Design Consultations. Each box contains four signature Vanilla Pod Bakery cake flavours of your choice and you can order as many as you wish. Enjoy just the two of you or get your wedding party involved, crack open the bubbles and host a fabulous wedding cake tasting party.



# Frequently Asked Questions



Sue Ann Simon Photography

## WHEN SHOULD I BOOK MY WEDDING CAKE?

We only take on a limited number of wedding cakes per year and can be booked up to two years in advance. Therefore, I would say the earlier the better.

## HOW DO I BOOK MY VANILLA POD BAKERY WEDDING CAKE?

To commission the booking we require a non-refundable deposit of £250 in order to secure the date and block out our diary. The remaining balance can then either be paid in monthly instalments or in full one month prior to your wedding date.

## HOW DO I DESIGN MY PERFECT WEDDING CAKE?

There are a number of ways you can do this. The most popular way, by far, is to book a private Design and Tasting Consultation. This is a wonderful way to design your perfect cake. The consultation usually lasts about 1 hour and during that we will explore everything about your wedding day and narrow down what you would like your dream cake to be.

## DO YOU CATER FOR DIETARY REQUIREMENTS?

We can cater for dietary requirements, after all everyone deserves cake. We can create vegan, dairy free, egg free, nut free and gluten free cake. However, please note we do bake and decorate where we handle nuts and gluten therefore we cannot guarantee traces won't be found.

## HOW DO I TASTE VANILLA POD BAKERY'S CAKE BEFORE MY WEDDING?

You are welcome to order a Postal Cake Tasting box or book a Cake Design and Tasting Consultation

## DO YOU CREATE OTHER TYPES OF CAKES?

We are very happy to say we do! We can create cakes for Extra Special Occasions including milestone birthdays, christenings and graduations. We can also create cakes for Corporate Occasions as well. We take on limited orders per week and have a minimum spend (please see our current price list for this).





Jonny Barret Photography



Elena Popa Photography



Tamara Gruner Photography



Virginia Photography



Cotswold Pictures



Dan Morris Photography



Erin Browne Photography



ARJ Photography



Charlie Bantoft Photography



Nikki Kirk Photography



Bowie & Belle Photography



Bowie & Belle Photography



Jonny Barret Photography



Captured by Katrina



Carlien Koning Photography

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## AWARDS



## FEATURED IN



@vanillapodchelt

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@vanillapodbakery

07828 66 89 32  
enquiry@vanillapodbakery.com

vanillapodbakery.com  
Cheltenham, Gloucestershire



THE  
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Cheltenham

[vanillapodbakery.com](http://vanillapodbakery.com)



Image credit: Carlien Koning Photography