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& Cakes, cakes & more cakes

WEDDING CAKES ARE NOT JUST ABOUT A DESSERT OR A PIECE OF CAKE WITH YOUR CUP OF TEA ANYMORE, IT HAS BECOME A MAJOR STATEMENT THAT TAKES CENTRE STAGE AT THE RECEPTION. THEY HAVE TO LOOK GORGEOUS, FIT IN WITH THE WEDDING THEME AS WELL AS TASTE GREAT!

One new trend that is happening is leaving the traditional cake and choosing cupcakes instead, as well as including a small 'topper' cake to incorporate an overall display. Every guest receives their own personal cake and is also less messy to serve. United States especially has had an incredible rush of cupcake towers for a number of years and it is only recent times that New Zealand is discovering this fashionable and "conversation piece" style of wedding.

Other latest trends in wedding cakes are going for a clean and classic design that no longer is covered in frills and adorned in 1970's decorations. It is accepted that cakes no longer have to be white as colours and chocolate are

now showing up on the cakes to match flowers, bridesmaids and even reception décor.

Cake tiers stacked upon roman columns also seem to be in the past as most cake choices are tiers placed directly on top of one another. Fresh flowers are very popular, although sugar-paste flowers are still included but mostly have simplified it down to fashionable flowers such as orchids, calla lilies, roses, daisies and gerberas.

Do your homework in regards to choosing your wedding cake. Look at plenty of cake photos so you know your options. If you have a custom style in mind, definitely discuss this with your cake decorator and they should be able to help sketch a design. Be strong in what you are wanting, however you must also realise some ideas may not work and this is where the cake

decorator usually has a better understanding. Your cake should be booked four to six months before your wedding as reputable cake decorators do tend to become booked out well in advance.

When having a consultation, make sure you are clear on all costs involved e.g. cost of cake (some flavours cost more), any extras for decorations (the more decorations, the more labour involved which can be costly), delivery and set up fee, deposit required and lastly when it comes to your big day – don't forget to have a piece of the cake as well!

written by Janine Mitchell
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