

Sweet
LONDON
Bakery

Wedding Cakes & Dessert Tables 2025-2026



A World of Flavor in Every Bite

About Us

At Sweet London Bakery, we believe in more than just beautiful cakes — we believe in meaningful flavor.

Our work is guided by five values:

- Flavor First – Every bite should leave an impression.
- All-Natural Always – No shortcuts, no preservatives — only premium ingredients.
- Small, Bold Indulgences – Bite-sized treats that deliver big flavor.
- Culturally Rooted – Inspired by heritage, crafted for today.
- Inclusive & Conscious – Options for dietary needs, so everyone can enjoy.

A cake should taste as good as it looks — and ours always do.



Your Wedding Cake Journey

From first inquiry to your big day — here's how we make it simple, joyful, and flavor-filled.

1. Let's Chat

Start by filling out our wedding inquiry form with your date, venue, guest count, and ideas. Whether you know exactly what you want or just want to begin, we'll guide you through.

2. Your Proposal

We'll send a personalized proposal with flavor suggestions, package options, and starting prices, tailored to your celebration.

3. Secure the Date

To confirm, we require a 40% non-refundable deposit. Once booked, you'll receive our planning guide with all next steps.

4. Design Details

For custom cakes, we'll arrange a relaxed consultation (in-person or virtual). We'll talk style, color palettes, florals, and flavors. You'll receive a digital cake sketch to help visualize your design. Dessert tables do not include sketches, but are styled with elegance on your wedding day.

5. Final Confirmation

Four weeks before the wedding, we'll confirm guest numbers, flavors, timings, and venue details. The final balance is due at this time.

6. The Big Day

We deliver and set up with care, ensuring your cake and desserts look picture-perfect. All you need to do is celebrate and enjoy watching your guests delight in every bite.

Crafted with premium British ingredients, Belgian chocolate, farm-fresh dairy, and bold spices, our cakes are designed to be as unforgettable in flavor as they are in design.



Classic Wedding Flavors

Vanilla sponge with raspberry jam
Signature chocolate sponge with hazelnut chocolate filling
Lemon sponge with lemon curd
White chocolate sponge with raspberry
Signature chocolate sponge with white chocolate filling
Salted caramel sponge

All finished with our signature vanilla buttercream frosting



Deluxe Wedding Flavors

Cookies & cream
Biscoff
Carrot cake
Red velvet
Masala chai
Vanilla sponge with light mango cream

All finished with our signature vanilla buttercream frosting.



Bespoke Flavors

Looking for something personal? We also offer bespoke flavor pairings and seasonal specials to reflect your theme, heritage, or personal story.

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Tasting Experience

A chance to savor, share, and choose your perfect wedding flavors.

In the months leading up to your wedding, you'll receive your flavor tasting box — beautifully packaged with a curated selection of our cakes. It's the perfect opportunity to sit down together, sample our flavors, and choose the ones you'd love for your wedding cake.

Make sure you keep a note of your favorites and bring this along to your design consultation, or simply email us your choices!



Tasting Dates

We hold four tasting dates each year. Couples who have booked a wedding package will be invited to select one of these dates to receive their tasting box:

January | April | June | September

Included in Your Package:
A flavor tasting box is included with every wedding cake package.

If you'd like to try our flavors before booking, tasting boxes are available for purchase upon request.

Savor and select your wedding flavors.

Wedding Cake Pricing

Every Sweet London Bakery wedding cake is baked to order with all-natural ingredients — from premium British flour and golden sugar to Belgian chocolate and fresh, locally sourced dairy. Each tier is generously layered with your chosen filling, ensuring every slice is as delicious as it is beautiful.

One Tier

6" round – serves approx. 25–30 guests – from \$250
8" round – serves approx. 40 guests – from \$320
10" round – serves approx. 55–60 guests – from \$400



Two Tier

4" & 6" – serves approx. 40–45 guests – from \$390
6" & 8" – serves approx. 70–75 guests – from \$500
8" & 10" – serves approx. 110–115 guests – from \$700



Three Tier

4", 6" & 8" – serves approx. 80 guests – from \$600
5", 7" & 9" – serves approx. 100 guests – from \$680
6", 8" & 10" – serves approx. 130 guests – from \$750

Delivery & Setup

All wedding cakes are delivered and set up at your venue to ensure they arrive in perfect condition. Delivery and setup fees start from \$120, depending on location.

Wedding Packages

Elegant, flavor-rich, and styled for your perfect day.

Our wedding packages are designed to give you everything you need for a beautiful cake display – with the option to add extra touches for an even sweeter celebration.

Gold

from \$575

Two-tier wedding cake*
(approx. 60 servings)

Design consultation

Signature flavor tasting box

Digital cake design sketch

Delivery** and setup at your
venue

Platinum

from \$850

Everything from the Gold
Collection, plus:

Bespoke cake knife set

Cake stand hire

Bespoke acrylic cake
charm/topper or
complimentary favor truffles
for your top table (max 6)

Diamond

from \$1200

Everything from the Gold &
Platinum Collections, plus:

Dessert table (up to value
\$250, approx. 60 bitesize
items. Additional portions
available on request)

Bespoke guest favor truffles
for 60 guests (additional
truffles from \$3 each)

* All starting prices include a two-tier cake with a simple buttercream design in one or two flavors.

** Delivery is calculated based on mileage to your venue, starting from \$120.

Dessert Tables & Add-Ons

At Sweet London Bakery, every detail is designed to elevate your celebration. Alongside your wedding cake, we offer a range of indulgent extras to delight your guests.

Edible Keepsakes

Beautifully packaged to be enjoyed on the day or taken home as a memory:

1. Personalized shortbread or butter biscuits, finished with a chocolate personalized topper
2. Mini truffle gift boxes (available in 2, 4, or 6-piece sets)
3. Seasonal mini cake bites in signature flavors

Luxury Treats & Displays

Perfect for dessert tables or late-night sweet indulgence:

1. Dessert cups (layered mousse, cheesecake, or tiramisu in elegant glassware)
2. Signature truffle towers or platters
3. Mixed bitesize cakes (choose from our flavor menu)
4. Styled dessert tables (including décor to complement your theme)

Other Elegant Add-Ons

Enhance your wedding package with thoughtful details:

1. Cake stand and knife hire
2. Bespoke acrylic or gold cake charm/topper
3. Additional portions for larger guest numbers
4. Bridal party truffle boxes or gift sets
5. Styled tasting experience boxes for pre-wedding celebrations

All dessert tables, favors, and add-ons can be tailored to your guest numbers and theme.

Prices are available on request.

FAQs

Do you cater to allergies?

Yes, we can accommodate certain dietary needs such as gluten-free, eggless or nut-free cakes. While we take every care, all products are made in a kitchen that handles allergens, so we cannot guarantee a completely allergen-free environment.

How far in advance should we book?

We recommend booking 6–12 months in advance for weddings to secure your date. Smaller celebration cakes may be available with shorter notice, subject to availability.

Do you offer delivery outside MA/NH?

Yes, delivery is available across Massachusetts and New Hampshire, with fees calculated by mileage. For venues further afield, please inquire — we'll do our best to accommodate.

Can we customize flavors?

Absolutely. You may choose from our Classic and Deluxe menus or request a bespoke flavor that reflects your personal taste and story. Customization is part of what makes your cake unique.

Can we create a custom package?

We're happy to design a bespoke package if you have something extra in mind.

How do we book our wedding cake?

Your Sweet London Bakery Wedding Cake Journey Starts Here

1. Inquiry – Share your wedding date, venue, and ideas via our Inquiry form online.
2. Consultation – We'll meet to discuss your style, flavors, and design vision.
3. Secure Your Date – A 40% non-refundable deposit secures your booking. Final balance is due 4 weeks before your wedding.
4. Tasting Experience – Your tasting box and design consultation guide your flavor and design choices.

Get in Touch

Let's create something unforgettable.
We'd love to hear about your vision and bring it to life.
Please get in touch to start your wedding cake journey.

Inquiry Form: [Order Now](#)

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