



-FAQ's

What type of cake can we choose from?

We offer a variety of wedding cake, choice from buttery Madeira, Rich fruit cake, Moist Chocolate, Chocolate Biscuit, Coffee or Carrot. All of our cakes are homemade using the finest produce, using local Irish produce where possible.

What type of flavours can be added to our cake & fillings?

Our fruit cakes are covered in delicious Almond Paste & Sugar Paste Icing. All of our other cakes are filled with a creamy flavoured butter cream & covered in Sugar Paste Icing. Chocolate Cigarillo cakes also available.

Flavours: Coffee, Mint, Orange, Lemon, Vanilla, Coconut, Caramel, Irish Whiskey of your choice, Tia Maria, Grand Marnier, Baileys Irish Cream, Morgan's dark rum, Hennessy cognac, Malibu to name but a few

Do we have to have all tiers made from the same cake?

Choose the same cake for all tiers or have a different cake for each tier.

Can we keep a tier for our anniversary?

We recommend that all cake per fruit is eaten within 3 days of delivery/collection, with fruit cake at its best eaten within 3 months. If you wish to celebrate your anniversary with cake and why not!! We suggest you order an anniversary cake from us made in the same delicious wedding cake you served on the big day

What shape can our Wedding Cake be made in?

Round, square, oval, heart, flower, hexagon to name but a few – try combining a different shaped cake for each tier to offer a unique cake or maybe a cupcake tower

How many guests, how many tiers, size, stacked, pillars, individual stands...help!

Consider size & number of tiers

Suggested portion is 1in x 1in x 3 in for fruit cake & 1in x 2in x 3in for other cake types

Table suggests number of approximate portions you get from various sizes & shapes of cake

Size in Inches	Round/Heart/Hexagon Fruit	Square Fruit	Round/Heart/Hexagon Madeira	Square Madeira
6"	25	32	14	18
7"	35	45	20	24
8"	47	60	25	32
9"	62	77	33	40
10"	72	95	39	50
11"	90	112	49	60
12"	107	135	56	72

As an example an expertly cut 3 tier 6", 9" and 12" round fruit cake will be sufficient for approximately 200 people. If you choose to have Madeira instead it will feed approx 100 guests.

If you wish to serve the cake as dessert then you will need more cake than the above quantities suggested – please contact us and we will discuss option with you.

You may also need to include portions for loved ones who were unable to attend your

celebration to which you wish to send out cake to.

A cutting cake can also be purchased from us if extra cake is needed to serve guests and the design of cake doesn't incorporate enough servings. Only 1 cutting cake per order, chocolate cigarillo cakes can only be taken as a cutting cake if they are included in your wedding cake design.

Alternatively if you have your heart set on a certain design/no. of tiers & you know that the amount of cake will never be eaten, we can substitute tiers with a fake cake – of course this cake cannot be served!

Cakes divided with pillars are supplied. We have various stands which can be hired at a cost from us, deposit is required. For stand types, cost & availability please contact us. If you intend using your own or hotel stand please supply us with shape & dimensions – the cake has to fit the stand!

All items used in the design of your wedding cake or stands on hire, must be returned by the Tuesday following your wedding. Items unreturned by this day unless agreed will have to be charged for & any deposits forfeited. The return of the items is a task which can easily be delegated to the chief bridesmaid, who can return them whilst you are off enjoying your honeymoon!

What type of decoration can be used on our wedding cake?

The world of decoration is so diverse & is almost never ending sugar paste can be used to create flowers, cut outs, figures, moulds, can be embossed into piped onto with royal icing, then you have, chocolate cigarillos, butter cream, ganache or you can choose to combine sugar paste with a souvenir cake topper. We recommend you speak with us & we will advise which will suit your wedding cake best, we hold various cake toppers or will be happy to source other toppers for you.

Can we use fresh flowers & can you supply them? You may choose to use fresh flowers on your cake. You and your florist are responsible for the placement of these flowers. We will provide you with the tier sizes, so your florist will be able to determine what is needed. Unfortunately we can not supply flowers & would recommend only roses are used as they are readily available from your florist grown without the use of pesticides/sprays, as flowers are not food items.

What colour wedding cake can we have? We can offer almost any colour you like, so if you wish to match it with the colour of your brides made dress or your flowers, please ensure we have samples when you place your order.

Can we supply the cake to be iced? Unfortunately we are unable to ice your own cakes, but we are happy to make the cake too!

Can you cater for special diets or allergies? Unfortunately we are unable to cater for special diets e.g. Gluten free or allergies. All of our cakes are prepared in an environment where nuts are used.

Can you deliver my cake? You can either collect your cake from Cake Fairy in Durrrow or we can organize delivery. Delivery & set up is free of charge within a 25 mile radius of Durrrow, Laois. If your venue is further in distance please contact us for delivery fee & delivery schedule. Please ensure that the hotel has a sturdy table organised for your cake as your cake will be heavy & we do not want to hear of any cake disasters!

Can we eat the cake & decorations? A list of inedible items (generally decorations) will also be supplied with your cake, as some items cannot be eaten.

Do you make other cakes or just wedding cakes? Cake Fairy create all types of cakes, Christmas, Valentine, Hen, Stag, Christening, Communion, Confirmation, Mothers & Fathers Day, Easter & Halloween or maybe you just want to organize a box of cupcakes for a teatime treat. Please contact us to discuss your requirements. Please note we generally need about 1 to 2 weeks notice for orders.

How much do your Wedding Cakes cost? The most significant aspect in determining the cost of your wedding cake is number of guests it is to serve & complexity of decoration. In our Gallery we have priced a selection of our cakes to give you an indication of cost.

When should we order? A limited number of orders can be taken for any particular date, with summer month being particularly busy. We recommend that your order is placed at least 3 months prior to the date of your wedding. Although once your date & venue has been booked there is no problem in starting to organise the cake too.

Can we place our order on-line? Cakes are personal to every couple & we take the time to discuss your thoughts before allowing you to decide on your design. Therefore the internet doesn't suit when ordering a bespoke wedding cake, if you see a cake we have on our site which suits then please let us know. We are of course happy to take on line enquiries e-mail sales@cakefairy.ie & we will be in touch.

We forgot to order our cake, can you take our order? We do have limited spaces for wedding cakes & summer months are generally booked up early. But please contact us as it may be possible to take your order.

When do we pay for our cake? To confirm your wedding cake a 50% non-refundable deposit is required, with Full payment due 2 weeks prior to your occasion. Your booking is not confirmed if you have made an appointment or attended a

consultation, until the deposit is received. We take various payment methods please contact us for further details.

Do we have to make an appointment to meet with you? Yes, please contact us to arrange an appointment to discuss your requirements. We offer consultations by appointment only so that we can ensure that we have plenty of time to discuss your cake – this also means we can whip up some samples for you too. Appointments can be held at our premises in Durrrow, Laois or we can organize to meet off site. We take appointments throughout the week & weekend.

Do you exhibit at Wedding Fairs? We do & dates for forthcoming Fair will be posted on our Homepage.

We have an appointment booked, how do we find you? Print directions from our website or give us a call



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