



Celebration Cakes

The Grand Celebration Cheese Cake ([link](#))

A cheese wedding cake tower is a stunning addition to your wedding, celebration, Christmas party, or special gathering of you and your partner's friends and family. Impress your guests with a beautiful cheese wedding cake that will easily serve up to 150 guests. Move away from traditional cakes and treat your wedding guests (and yourself) to our unique wedding cheese tower that they'll remember for years to come.

This 8 tier cheese wedding cake is ideal for weddings, anniversaries, parties, or any other large get-together. It's easy to put together and then you're free to leave it as it is or to decorate it as you please to complement your event, using fruit, ribbon, or anything else.

The total weight of the delicious artisan cheese tower cake is 11.3KG and should serve approximately 110-150 guests. The cheese wedding cake tower stands at roughly 54cm in height.

THE GRAND CELEBRATION CHEESE CAKE INCLUDES:

- 3.5kg wheel of Cornish Yarg – A light textured, handmade cheese wrapped in fresh nettles. This is the base layer of the celebration cheese cake and is 25cm in diameter.
- 2kg wheel of Colston Bassett – Regarded as one of the best traditionally made naturally crusted Stiltons. Mature, with good blueing and rich, deep, herbaceous flavours that linger on the palate.
- 2 x 1kg wheels of brie – This is a delicious luxury brie. The taste is creamy and full-bodied with a wonderful character and complexity of flavour which is tangy and deliciously rich.
- 2kg truckle of Godminster Vintage Organic Cheddar – A cheese wedding cake wouldn't be complete without our Vintage Organic Cheddar and we're so proud of it! A rich, strong yet buttery cheese. We guarantee that every cheese lover will adore this deliciously smooth cheddar!
- 750g truckle of Francis – A beautiful wash rind pungent cheese with a sticky rind which is richly-flavoured and generally gorgeous.
- 500g wheel of White Nancy Goats Cheese – A stunning handmade cheese from Pete Humphries at White Lake

Cheeses near Shepton Mallet. Using milk from his own herd of 600 goats. Please note: this cheese is made from unpasteurised milk.

- 200g truckle of Godminster Oak-Smoked Vintage Organic Cheddar – This award-winning Oak-Smoked Vintage Organic Cheddar, naturally smoked with sustainable oak chippings for 8-10 hours, full of wonderful smoky flavour
- 200g truckle of Godminster Heart-Shaped Vintage Organic Cheddar – as delicious as its larger sibling and the perfect way to spread the love on your special day...

LAYER DIMENSIONS:

- The Cornish Yarg – 25cm x 6cm
- Colston Bassett – 22cm x 5cm
- Brie- 20cm x 8cm
- Godminster Vintage Organic Cheddar – 16cm x 10cm
- Francis – 13cm x 6cm
- White Nancy – 10cm x 4cm
- Godminster Oak-Smoked Vintage Organic Cheddar – 6cm x 4cm
- Godminster Vintage Organic Cheddar Heart – 8cm x 4cm

[The Grand Banquet Cheese Cake \(link\)](#)

The Grand Banquet Cheese Cake is a showstopping centerpiece for your next party! With over 7kg of cheese, this glorious stack of British cheeses is perfect for 80 to 90 guests. Give your wedding or celebratory event a unique twist with a delicious cake made of cheese wheels!

The **Banquet Cheese Cake** features the following (from base to top):

- 3kg Cornish Yarg – (Height 7cm x Diameter 26cm)
- 2kg of Colston Bassett Stilton – (Height 6cm x Diameter 21cm)
- **1kg Black Truffle Vintage Organic Cheddar** – (Height 5cm x Diameter 15.5cm)
- **400g Vintage Organic Cheddar** – (Height 5cm x Diameter 10.5cm)
- 200g Ismay (Dorset soft cheese) – (Height 4cm x Diameter 9.5cm)
- 200g Oak-Smoked Vintage Organic Cheddar – (Height 4.5cm x Diameter 9.5cm)
- 200g Heart-Shaped Vintage Organic Cheddar (top layer) – (Height 4.5cm x Diameter 8.5cm)

[The Big Feast Cheese Cake \(link\)](#)

Looking for cheese for your wedding reception? The Big Feast Cheese Cake is a mouth-watering selection of British cheeses that have been hand-selected to make the perfect cheese tower for up to 70 people with over

5.5kg of cheese.

The **Big Feast Cheese Cake** features the following (from base to top):

- 2kg of Colston Bassett Stilton (base layer) – (Height 6cm x Diameter 21cm)
- 1.5kg **Cornish Yarg** – (Height 7cm x Diameter 17.5cm)
- **1kg Black Truffle Vintage Organic Cheddar** – (Height 5cm x Diameter 15.5cm)
- 400g Vintage Organic Cheddar – (Height 5cm x Diameter 10.5cm)
- 200g Ismay (Dorset soft cheese) – (Height 4cm x Diameter 9.5cm)
- 200g Oak-Smoked Vintage Organic Cheddar – (Height 4.5cm x Diameter 9.5cm)
- 200g Heart-Shaped Vintage Organic Cheddar (top layer) – (Height 4.5cm x Diameter 8.5cm)

[The Celebration Cheese Cake \(link\)](#)

The Celebration Cheese Cake is ideal for birthdays, weddings, celebrations, anniversaries, parties, picnics and many more get-togethers, and it is suitable for approximately 25-35 people. Once we have put this tower together, you're free to leave it as it is or to decorate it as you please to complement your event, with fruit, ribbon, or anything else.

This beautiful 2.65kg cheese celebration cake tower features a selection of some of our favourite British organic cheeses from cheesemakers we admire, including:

- A 1kg Brie
- A 1kg truckle of our burgundy waxed Godminster Vintage Organic Cheddar
- A 250g Brie
- Our 200g Oak-Smoked Vintage Organic Cheddar
- Topped off with our iconic 200g Vintage Organic Cheddar Heart

Please note for all cakes: Throughout the year it may be difficult to source particular cheeses as they are speciality products. We will try wherever possible to make sure that a suitable replacement is featured of similar weight and value. We apologise should this happen. Please note that most cheeses will contain Milk.

CHEESE WEDDING CAKE FAQs

WHAT IS A CHEESE WEDDING CAKE?

A cheese wedding cake is quite simply an alternative to your traditional wedding cake. This cheese cake is made up of 8 of our finest cheeses, all stacked up on top of each other to mimic the design of a traditional wedding cake. Paired with biscuits, this is the perfect savoury alternative for those looking to do something a little different on their special day.

HOW TO MAKE A CHEESE WEDDING CAKE

Our cheese wedding cake can make a beautiful and unique addition to a wedding celebration and the best part is we'll source the best quality cheeses to save you all the hard work!

When it comes to making your cheese wedding cake, you should consider the style of the wedding to help determine the right cheese tower cake design and the number of guests you'll be catering for. It's also important to have a selection of cheese products that you know you'll love – it's all about the flavour after all!

HOW TO DECORATE A CHEESE WEDDING CAKE

A cheese wedding cake can really add a special touch to a wedding – especially for cheese lovers! You can decorate your wedding cheese tower to tie in with your wedding's theme (i.e. using raffia in a more simplistic and rustic setting or adding extravagant flowers to complement a lavish celebration). The design of the cheese tower cake and the types of decorations you use will depend on a few factors, such as the season the wedding is taking place in and what the colour scheme is.

HOW MUCH CHEESE PER PERSON AT A WEDDING?

The last thing you want on your special day is to run out of delicious cheese for your guests so you'll want to make sure that there's plenty to go around. It's usually recommended that there is approximately 80g-100g of cheese per person (as not everyone will want the same amount of cheese). Our wedding cake made of cheese can cater for as many as 120 guests.

HOW IS A CHEESE WEDDING CAKE EATEN?

You can cut and eat a cheese wedding cake in a similar fashion to more traditional wedding cakes as they're also displayed in tiers. You can therefore eat cheese wedding cake in slices accompanied by complementary pairings such as wine, crackers and grapes.

HOW LONG CAN YOU LEAVE A CHEESE WEDDING CAKE OUT?

The amount of time you can leave a cheese wedding cake out can depend on the temperature of your venue but they can typically be outside between one and two hours. However we always recommend keeping your cheese refrigerated as much as possible beforehand. Some of the soft cheeses may need cake boards and dowelling to keep them in the best condition if you want to leave your cheese cake tower fully assembled.