



CHEESE TOWER WEDDING CAKES

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Love.
CHEESE & WINE

The difference is Love.

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WEDDINGS@LOVECHEESE.CO.UK





Your wedding, your day.

There isn't anyone that can tell you what you can or cannot have. We're here to open up the imagination to a whole new dimension of your wedding and that is, to have a cake made of cheese.

We know what you're thinking, that is wild. And it is. But, if you are looking for that statement, talking point or even something a little more savoury on your special day, then we have got you.

From each wheel of cheese, to each layer of the tower, you will be working closely with a Love Cheese connoisseur to create the cake of your cheese dreams.

What are they?

Our Cheese Tower Wedding Cakes are cakes made entirely from cheese. We will layer up all your favourites into a tiered cake-like aesthetic to really blow your socks off.

Each cheese selected for your cake will be chosen by you following a private tasting session with us, so you'll know it will be composed of all your favourite cheeses. You won't be restricted to a type of cheese, we can go as out there as you want to go.

IT'S YOUR DREAM, BUT OUR PASSION

BUILD THE CAKE OF YOUR DREAMS





Why get one?

The big question is – Why not? A Cheese Tower is a sure fire way to make a mark on your wedding. While we love cake – and we do – we love cheese more, and we're here to invoke that philosophy.

If you love cheese and want something a little off the cuff, a little more unusual then here you are. We will lovingly help you craft your perfect Cheese Tower with layers of all your best cheeses.

Say goodbye to one flavour, say goodbye to tradition and say hello to savoury joy!

How to get on and what's involved...

I want one, what do I do?

Well you're already on the right track. The best thing to do is enquire with our team or speak to our shop. If you have this pack then you've already done the first step.

How will it get to my wedding?

We can deliver or drop off, but we only like to deliver if your venue is happy and able to store the cake. We can have the cake ready up to a week before your wedding so we can get it ready for whenever you need!

What's involved in creating the cake?

The best part, in our opinion, about getting your Cheese Tower is the tasting!

At the tasting you will get to sample around 20 cheeses in order to find the perfect contenders to build your tower. You'll get to come to our Speakcheesey on Gillygate and delve into a private tasting dedicated to the perfect cake.

Once you have decided on your cheese, we will tower them up and create the base of your wedding cake. From there you can take it to your caterers to dress it however you like!! Add ribbons, fruit, flowers and more and make it fit your style!

Sounds good, but how much is it?

We recommend 50g to 100g of cheese per guest, this means the cost of your wedding cake will vary depending on the cheese you choose, but we can be flexible to your budget. The tasting session is £25 for the tasting where you will get to try 20 cheeses with a drink of something.

CHEESE IS WONDERFUL.

THE DIFFERENCE IS LOVE.





We're in... How do we make it look pretty?

When ordering your cheese towers with us, we provide the cheeses, pork pies, chutneys and crackers... as well as many other accompaniments to help bring you the tastiest cake ever. But, dressing the cake is up to you!

We get that this may sound intimidating but it does mean that the look and style of the cake is totally personal and in tune to your big day. To make things easier, we've come up with simple ideas on how to dress up your cake!

Whether you go traditional or unique, your cheese tower is sure to wow!

Ways to dress your cake...

Fruit

Fruit is a great way to add a pop of colour to your cakes... from grapes to berries, this is a great inexpensive way to dress your cake!

Flowers

Flowers add a delicate touch to your cake, whether your flowers match your arrangements or you go for something else, this is a beautiful way to dress your cake.

Foliage and Herbs

Foliage and herbs are a wonderful, earthy touch to your cake! Whether you want to add eucalyptus leaves or sprigs of sage, foliage and herbs are a great way to add a rustic and natural look to your cake.

Ribbons and String

Wrapping ribbons around your cheese wheels is a classy touch. For a more natural look, try wrapping twine around your cheese tower instead of ribbon... Ribbon and string are a wonderful way to spruce up your cake.

Traditional or Bespoke Cake Toppers

Finally, a great way to personalise and decorate your cheese tower is to personalise it with toppers, whether bespoke or traditional this is a way to really put the wow-factor into your cake as well as add the balance on the final layer of cheese!

Where to place your decorations

You can put your decorations on the base of your cake or in-between layers! Decorations can be wedged between layers of cheese or you can use small pins to secure your decorations cascading up your cake or placing them on the sides of the cheese. Make sure you count the pin used so that you can recollect them all before you serve your cake.

Gallery







The difference is Love.

A small business with big dreams.

What started off as a trail venture, quickly boomed into something wonderful. Since it began in 2015, Love Cheese at its core is about inclusivity and accessibility.

We want to deliver high quality produce to all walks of life in the UK. Love Cheese now has 3 amazing aspects of the business; the Shop and Speakcheesey, our Online Store, and our incredible Virtual Tasting Experiences.