



LOVE CHEESE, YORK

Cheese Tower Wedding Cakes

The difference is Love.

WEDDINGS@LOVECHEESE.CO.UK ·
LOVECHEESE.CO.UK/WEDDING-CAKES

THANK YOU

To all our wonderful couples.

Every cake in this brochure is real. We built it, and a couple dressed it and cut it on their big day. Thank you for sharing your photos with us, and for letting them inspire the next lot of cheese lovers planning theirs.

Nothing here is a mock-up or a stock photo. Every tower was chosen at a tasting, built in York and finished by the couple with their own flowers, fruit, foliage and ideas. So if something on these pages catches your eye, it started with someone just like you.

With love, Jordan and the Love Cheese team



DRESSED BY THE COUPLE

Cover photograph by Sam Chipman.

Nobody can tell you what you can or can't have.

We're here to open your imagination to a whole new dimension of your wedding: a cake made of cheese.

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

From each wheel of cheese to each layer of the tower, you'll work closely with a Love Cheese cheesemonger to create the cake of your cheese dreams.



What is a cheese tower wedding cake?

A cake made entirely from cheese. We layer up all your favourites into a tiered, cake-like tower to blow your socks off.

Every cheese in your cake is chosen by you, after a private tasting with us, so you'll know it's made of the cheeses you love. You won't be restricted to one type. We can go as far out there as you want to go.

Why get one?

The big question is, why not? A cheese tower is a sure-fire way to make your mark on your wedding. We love cake, and we do, but we love cheese more.

If you love cheese and want something a little off the cuff, a little more unusual, then here you are. We'll help you craft your perfect tower, layer by layer, from all your best cheeses.

Say goodbye to one flavour. Say hello to savoury joy.



SOFT AND SIMPLE

From first chat to cutting the cake

1

Get in touch

If you have this pack you've already done the first step. Email weddings@lovecheese.co.uk or speak to us in the shop. Tell us your date, your guest numbers and the look you're after. We'll reply within two working days.

2

The tasting

The best part, in our opinion. Come to the Speakcheesey on Gillygate for a private tasting of around 20 cheeses with a drink, and find the perfect contenders for your tower. The tasting is £25.

3

We build the tower

Once you've chosen, we source each cheese to arrive at its peak and design the tier plan: balancing textures, strengths and milk types so it looks stunning and eats even better. We can have the cake ready up to a week before your wedding.

4

Collect or deliver

Collect from our York shop, or we can deliver and drop off if your venue is happy and able to store the cake. From there you or your caterer dress it however you like.

Ready to talk? weddings@lovecheese.co.uk · 01904 622967 · 16
Gillygate, York YO31 7EQ

Cheese is wonderful. So is a straight answer.

There's no fixed price list, because no two towers are the same. The price depends on how many guests you have and the cheeses you choose, and we can be flexible to your budget. Here's what every quote is built on.

80 to 100g

of cheese per guest. Enough to look generous and for nobody to run short before the toasts are done.

£25

for your private tasting at the Speakcheesey: around 20 cheeses, a drink, and a cheesemonger to help you choose.

What we supply

The cheeses, cut and stacked to your tier plan. If you'd like them, pork pies, chutneys, crackers and other accompaniments to go with the cake. Ask and we'll price them alongside.

What's yours to do

Dressing the cake. That may sound daunting, but it means the look and style of the tower are entirely personal to your day. The next page has our ideas.

The difference is Love.

WE'RE IN. HOW DO WE MAKE IT LOOK PRETTY?

Ways to dress your cake



Fruit

A great way to add a pop of colour. Figs, berries and dried apricots look wonderful against the rinds and cost very little.

Foliage and herbs

Eucalyptus, rosemary, sprigs of sage: an earthy, natural, rustic look.

Toppers

Traditional or bespoke, a topper personalises the tower and adds balance to the final layer.



Flowers

A delicate touch. Match your arrangements or go for something completely different.

Ribbon and twine

Ribbon around a wheel is a classy touch. For a more natural look, wrap twine around the tower instead.

Where to place things

On the base, between layers, wedged in or pinned to the sides. Count the pins you use so you can collect them all before you serve.

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

Towers we've built, dressed by the couples





A SMALL BUSINESS WITH BIG DREAMS

The difference is Love.

Love Cheese is an independent cheesemonger on Gillygate, York, in the shadow of the Minster. What started as one small counter is now three things: the shop and the Speakcheesey bistro behind it, our online store delivering across the UK, and the virtual tastings we host from York.

At its core, Love Cheese is about inclusivity and accessibility: good cheese for all walks of life, chosen by people who've eaten it and can't stop talking about it.

WEDDINGS

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PHONE

01904 622967

SHOP AND SPEAKCHEESEY

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lovecheese.co.uk/wedding-cakes

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