



# *Pasticceria Lorena*

The Ultimate Guide to  
Italian Wedding cakes  
and Dessert tables



Helen Howard Photography



Darren Cresswell Photography

## *Why book with me?*

I understand that your wedding day is without doubt, one of the most important days of your life. You want every little detail to be perfect so that its memorable and special for you and your loved ones. As a result, when you entrust me with the honour of creating your special wedding cake or dessert table, I put the same care, passion, attention to detail and creativity into it, as if it were my own wedding. My aim is to put you 'Front and Centre' catering to your tastes and wishes. To create cakes of the highest quality, so that they not only look beautiful but they taste divine. I want to bring a unique 'WOW' factor to your special day and to put the biggest smile on your faces and that of your guests when you see, and more importantly devour those cakes.

SO... if you want a sensational display of eye-catching, delicious, hand-crafted, indulgent, authentic Italian desserts and cakes for your wedding day, you have certainly come to the right place!!

## *My style*

I am somewhat different to other wedding cake designers, I am an Italian Pastry chef, skilled in creating authentic Italian wedding cakes such as the Millefoglie and Pan di Spagna, these are dessert style cakes that cannot be tiered in the same way traditional wedding cakes can. I do not use fondant icing nor buttercream, and I don't heavily colour cakes either. My signature style is to create cakes adorned with fruits, meringues, pastries, chocolate, cream and sometimes fresh or faux flowers to compliment those used at your wedding.

My specialism is in creating styled dessert tables made up of luxury mini Italian patisserie known as 'Pasticcini' with a feature wedding cake.

# What do I offer?

## SWEET CANAPE TABLES

A display of mini finger pastries to accompany your reception drinks, my pasticcini are the perfect accompaniment to a glass of fizz whilst you have your photos. For a full menu of the pastry options visit my 'PASTICCINI' page on my website.

## DESSERT TABLES

A fully styled display of mini desserts (pasticcini) with a central feature wedding cake. This can form part of your wedding breakfast if your venue allows external caterers or it can be a stunning addition to your evening reception as an alternative to a tiered wedding cake and to accompany your evening food.

## ITALIAN WEDDING CAKES

My specialism and what sets me apart from other cake makers is my Traditional Italian wedding cakes. The PAN DI SPAGNA is a very light sponge drizzled with a liqueur syrup and filled with crema pasticcera (pastry cream) and coated in chantilly cream. The MILLEFOGLIE is more dessert than cake it consists of layers of flaky puff pastry and filled with crema pasticcera and topped with chantilly crema and fruits.



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## All part of the Service

My service includes:

- Designing, baking and decorating your cakes and desserts.
- Designing the display, sourcing the stands and accessories to present your cake and desserts beautifully within the style/theme of your wedding.
- Delivering and setting up your cake/dessert table including the supply of a full menu with allergens listed.
- Returning the following day to retrieve all the hired stands and accessories, wash them and clear them away.



## *Top Tips*

- Booking early is key!! Particularly if your wedding is in the Summer months.
- It's useful to have a budget in mind before contacting me.
- Check your venue is within my travel remit. I generally travel up to a 1 hour radius from my base in Nottingham, covering most of the Midlands area.
- I cannot secure your date without a booking fee.
- Its best to have your consultation and tasting appointment when you have chosen the theme/style/details of your wedding.

## *The Booking Process*

If you would like me to create your wedding cake or dessert table, this is the process for booking my services:

- CHECK MY AVAILABILITY and fill out my WEDDING ENQUIRY FORM. (This form gives me a clearer idea of what you are looking for, the details of your big day and if your venue is within my travel remit)
- From this I will be able to tell you if I can help and give you a rough ESTIMATE.
- If you are happy with the estimate you can secure your date with a £200 NON-REFUNDABLE BOOKING FEE and signing my T&C's
- 6-12 months prior to your wedding you will be invited to a TASTING AND CONSULATION appointment. These are at a cost of £30 and include a tailored tasting platter for 2.
- Following your consultation you will be sent a detailed PROPOSAL, DESIGN AND INVOICE to bring your payment up to 50%.
- 2 months prior to your wedding, I will contact you to FINALISE all the little details.
- The BALANCE of your order will then be payable 1 month prior to your wedding date.

## *On the Day*

- Prior to arriving at your venue, I will contact your wedding coordinator to confirm all the details regarding my arrival and set up.
- After working hard to create your special cake and desserts, I will deliver them to your venue where they will be set up on a fully styled display. If you have a stylist and florist I will collaborate with them to ensure everything perfectly matches your decor.
- My arrival time will be determined by you and when you would like your desserts to feature in your day. If this is during your wedding breakfast I will set up whilst you are having your ceremony/reception drinks. If in the evening, its usually when the room is being turned around.



## *Important Things to consider*

- All of my products contain fresh creams or pastry creams, so due to health and safety they cannot be left out for long periods especially during the summer months. It's important to consider the right seasonal desserts, and the best time and place to display them when designing your dream dessert table.
- Its a good idea to contact your venue prior to booking with me about the service you would like me to provide, as its different to a standard wedding cake. It is worth asking whether they will be willing to cut and plate the cake. Whilst my mini desserts are all classed as finger foods and easy to eat, the cakes are plated desserts and would require a fork and plate to eat with.



## *A Guide to Pricing*



Chris Snowdon Photography

As each and every dessert table or cake is different, so therefore is the price. Pricing is determined by many factors such as the size and type of cake, pastry choices, number of guests, complexity of design and how long it takes to create as well as additional charges such as styling and stand hire, delivery, set up and take down. Therefore it is difficult to give an accurate price until all factors have been considered. However here is a rough guide to help you decide on possible options:

### DESSERT TABLES ARE TYPICALLY BETWEEN £10-13 PER HEAD

This would provide 2-3 mini desserts per person, a single tier feature wedding cake for cutting, styling, delivery to a local venue and set up. Please note: I have a minimum order of 50 per type of pasticcini, so the number of varieties you can have will depend on the overall number of pasticcini you choose. (maximum number of varieties for any event is 6). 2-3 pasticcini per person is recommended as a dessert portion.

### ITALIAN WEDDING CAKES

PAN DI SPAGNA - TYPICALLY £5-£7 PER PORTION inclusive of stand hire, delivery to a local venue and set up

MILLE FOGLIE - TYPICALLY £4-£5.50 PER PORTION inclusive of stand hire, delivery to a local venue and set up.

If you are opting for a stand alone wedding cake, its important to note that my Italian wedding cakes are catered for in dessert size portions rather than finger slices. This is because they are lighter more dessert like, and difficult to cut in very small portions.

### SWEET CANAPE TABLES ARE TYPICALLY £8-£10 PER HEAD

This would provide 2-3 mini pastries per person, styling, delivery to a local venue and set up.

## What my clients say



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Just wow! Lorena's pasticcini and tortas are incredible! We have always loved going to Italy, especially enjoying the local cuisine. So when we heard about Lorena and that she catered for weddings it was a no brainer that we had to book her! We initially ordered a limoncello torta for a family birthday and then one of her monthly pastry club boxes, all of which were amazing! The initial consultation due to covid was remote and we collected a wedding tasting box to try, and then had a zoom call to discuss our ideas. Cannoli's are a firm favourite of ours so we knew that we wanted to combine our wedding cake with an Italian pastry table for our guests to also enjoy. We were then able to have a in person consultation closer to the wedding where we got to eat more of her delicious pastries and cakes. She saw our vision perfectly and our wedding cake and pastry table couldn't have been more perfect for what we wanted. All of our guests said what a lovely idea it was to have a dessert table alongside our cake and that it wasn't something they had necessarily seen at other weddings. When near enough all of the desserts were eaten on the night you know its a sign that everyone enjoyed them! We couldn't recommend Lorena enough and cant wait to order more of her delicious creations!

Thank you so much! Mr & Mrs Skeates xxx

We are an Italian couple with a family background in patisserie, so when we decided to get married in the UK, having a pure Italian cake was essential for us. We never liked the English buttercream, and we wanted to gift our guests an excellent authentic Italian cake to make them feel at home.

We contacted Lorena and had a few challenges for her, such as long-distance delivery, a list of allergens, a picky husband-to-be, and a coeliac mum of the bride. All this did not discourage Lorena, who not only provided us with a fantastic three tiers cake but also made sure the top tier was utterly gluten-free, so my mum could enjoy the cake without feeling left out!

All three tiers were made of a light-as-a-feather pan di Spagna, an exquisite lemon-flavoured cream and fresh fruits on top (fabulous figs!). All our guests were so excited to have a proper Italian cake at the wedding, and my mum could not even tell the difference between the GF cake and the regular one!! The cake was visibly amazing, the white chocolate around was delicious and truly high quality, the figs and the fruit were fresh and plump, and the pan di Spagna was melting in the mouth.

Lorena was also available to deliver the cake, and although we didn't use this service, she was in contact with my friend all the time and ensured the cake was delivered safely.

We honestly couldn't recommend Lorena enough!! If you are looking for a REAL Italian wedding cake, a GF option, or just some pasticcini (we had a small selection, and it was like going back to when I was five and my dad used to buy them on Sundays back from church)... Lorena is the right person!! We just wished there was another Lorena in London so we could enjoy your delicacies every week!

Thank you so much Lorena for being part of the most beautiful day of our lives!

Mr & Mrs Palagano



## *Additional Services*

When you book your dessert table or wedding cake with me, you also have the option of purchasing  
**EDIBLE FAVOURS**

Wedding favours originate in Italy, known as 'Bomboniere' these often took the form of an ornament or keepsake along with a small pouch of sugared almonds known as La 'Confettata'.

My modern take on this tradition consist of bagged or boxed Italian Almond biscuits or meringues designed and created with your theme and style in mind. These can also be teamed with a special thank you card.

If you like the idea of gifting your guests some beautiful Italian biscuits as part of their place setting or as a gift to take home, why not ask me about the variety of treats on offer and the array of packaging to suit the styling of your day.

STARTING AT £4 PER FAVOUR



Contact Lorena: Tel; 07919107098  
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Daniel Burton Photography

For more inspiration and examples of my work please follow me on Instagram and Facebook @pasticcerialorena