



Make your wedding day a little bit different with a unique and specially made Caws Cenarth Cheese Wedding Cake.

Choose from our award-winning range of cheeses for each layer, building the tiers to create a really striking, and tasty, alternative to a traditional sweet wedding cake.

We recommend you allow around 100g of cheese per guest. As a guide for creating a multi-layered cake for around 150 guests,

here are some suggestions:-

At the bottom, we'd suggest you choose from our delicious hard cheeses – the Traditional Caerffili, or our Caws Cryf, a silky-sweet mature cheddar, or for something a bit different, our Cennin Cenarth, a mature cheddar with leek and wine.

For the next two layers, choose from our Caerffili cheeses – the plain, the Smoked or the Garlic and Herb Caerffili - and our lovely Perl Las, a creamy blue cheese. Or there's our mature cheese selection, including Brandi Braf (with apricots and brandy), Tomi Twym (sundried tomato and spice) and Cennin Cenarth.

Over the next two layers, we suggest using our softer cheeses - Perl Wen, a brie-like soft cheese, or Golden Cenarth, a soft-rind cheese that is really quite unique and special – so special in fact that it won Supreme Champion at the British Cheese Awards in 2010.

The top tier to crown the cake can be created from any of our cheeses. Additionally, we have a selection of mini waxed cheeses – the Caerffili, Cennin Cenarth, Tomi Twym or Brandi Braf – that can be used either as the top layer, or as building blocks to separate the tiers or to create a ring around the bottom of the cake, making your wedding cake really striking and giving your guests extra flavours from which to choose.

We also make a special small, white, heart-shaped Perl Wen and a red, waxed, heart shaped Caws Cryf or Tomi Twym to order to put that finishing touch to your cake.

We don't provide the decorations or stand for your cake – but that means you can decorate the cake as you want and according to the theme and colour scheme of your wedding.

We do need four to six weeks' notice to create your individually made cake so give us a call on 01239 710432

The price includes delivery to anywhere in England and Wales and parts of Scotland. We can deliver to your home or directly to your wedding venue.

You are of course welcome to visit the shop in west Wales for a tasting session before ordering – please arrange a time with us beforehand; we do charge £20 for this consultation but this is deductible from the final price of your Wedding Cake when you pay for your order.

We can also provide a sample box of our cheeses for tasting for £12.95, including postage – see the ordering section.