

# 7 Marvels





Baking from within the iconic, century-old Poppy Factory in Richmond upon Thames, 7Marvels' founder, Cristina Popescu, works to the tradition of artisans.

Handpicking only the most quintessential ingredients, from seasonal, British berries to the renowned Amalfi lemons in Italy, each cake from 7Marvels is designed with meticulous detail and forethought.

Whether it be Cristina's famed Macaronia™ cake, flavoured by peaches, Belgian chocolate, pistachios or something in between, a blueberry-jeweled lemon sponge or an entirely original creation, 7Marvels work closely with each couple to translate their story into a cake that truly resonates.



# Cake styles and options

Whilst our portfolio boasts a wealth of traditional and contemporary recipes and flavours, we are most excited when faced with a truly bespoke project.

Our shared knowledge of, and love for, gastronomy and cake culture allows us to not only meet your expectations, but find joy in exceeding them, too.

And whilst dietary requirements can be seen as a barrier for some, we view them as an opportunity, so gluten free, eggless and vegan cakes are all proudly available at 7Marvels.



## FONDANT

Famous for its extensive range of designs, tastes and flavours, such as the trendy geode cake, stunningly decorated to replicate the natural formations of rocks and precious gemstones.



## BUTTERCREAM

Light and airy, our delicious, Italian buttercream can be matched with a wide variety of fruits, confectionaries and liquid extracts, and in many styles, each adorned with fresh blossoms from our local preferred florist.



## MACARONIA™

Our bestselling signature cake, topped with a cascade of freshly baked French macarons and a choice of seasonal fruits and garnishes, is an extravagant evolution of a Fresh classic.



## CHOCOLATE GANACHE

Crafted from the silkiest white, milk and dark Belgian chocolates and organic cream, this indulgent ganache's finish can even be colour-matched to your wedding's theme.



## MACARON TOWER

Seen as the new cake du jour, this delicate selection of gourmet treats, from roseberry ispahan and rustique hazelnut to Caribbean chocolate and valentine's hearts, acts as an alternative wedding cake as well as a colourful centrepiece.



## CHOUX TOWER

Known as *croquembouche*, a tower made of choux puff pastry filled with pastry cream and held together with caramel drizzle, this traditional French masterpiece from 7Marvels is unrivalled in the area.

## Flavour menu

Drawing from her culinary discoveries across Europe and Africa and the generations of cooks and bakers in her family, Cristina prides herself at unifying French gastronomy and world flavours to compliment the British palate.

Here, you will find some of the recipes and flavour combinations which are both a result of that epicurean journey, and an inventive twist on some well-known classics, available to be mixed and matched as you prefer.



- ♥ **Red Velvet wedding cake:** red velvet moist sponge filled with our 7Marvels signature cream cheese
- ♥ **"Vanilla Supreme" cake:** vanilla pods sponge filled with vanilla pods French buttercream
- ♥ **Victoria sponge by 7Marvels:** our version of the classic Victoria sponge cake, a moist vanilla sponge filled with fresh strawberries, handmade preserve and French buttercream
- ♥ **Lemon and blueberry cake:** lemon sponge dotted with blueberry jewels and filled with vanilla pods Italian buttercream, lemon curd and fresh blueberries

- ♥ **"Ispahan" inspired cake:** almond and pistachio sponge filled with Rose and Lychee Italian buttercream and fresh raspberries
- ♥ **Chocolate and strawberry cake:** chocolate sponge and strawberry cream
- ♥ **White chocolate and raspberries cake:** white chocolate cake dotted with raspberries and filled with white chocolate ganache and fresh raspberries
- ♥ **Chocolate cake:** rich and moist chocolate sponge filled with whipped chocolate ganache
- ♥ **Carrot cake:** carrot cake sponge filled with 7Marvels signature cream cheese
- ♥ **Pink champagne cake:** champagne infused sponge filled with vanilla Italian buttercream and grapefruit curd
- ♥ **Orange poppy seed cake:** orange and poppy seed sponge filled with mascarpone cream and orange curd
- ♥ **Bellini cake:** moist and fluffy white sponge soaked in champagne syrup and filled with peach cream and peach curd
- ♥ **Opera cake:** the famous French entremet, made as a wedding cake: a moist sponge soaked in coffee syrup and filled with chocolate ganache and French coffee buttercream



## *Cake tasting and design consultation*

Typically seen as the concluding centrepiece before the First Dance, the cutting of a wedding cake by the married couple is a time-honoured tradition. That is why we want to work closely with you to ensure that every aspect of it is as cherishable and memorable as can be.

To this end, we offer a couple of consultation options which afford us all the opportunity to meet your exact requirements, whilst enhancing your ideas with our own expertise and knowledge.



## *In person consultation and cake tasting*

You are warmly invited to our bakery located inside the famous, century-old Poppy Factory in Richmond upon Thames, where we all hang our aprons at the end of the day.

Over a warm cup of Royal Blend tea, Earl Grey or even a glass of sparkling champagne, this is the perfect occasion for us to discuss your wedding and the requirements for your dream wedding cake.

We will cover design, colour theme, your wedding mood board and we will take this moment to get to know each other.

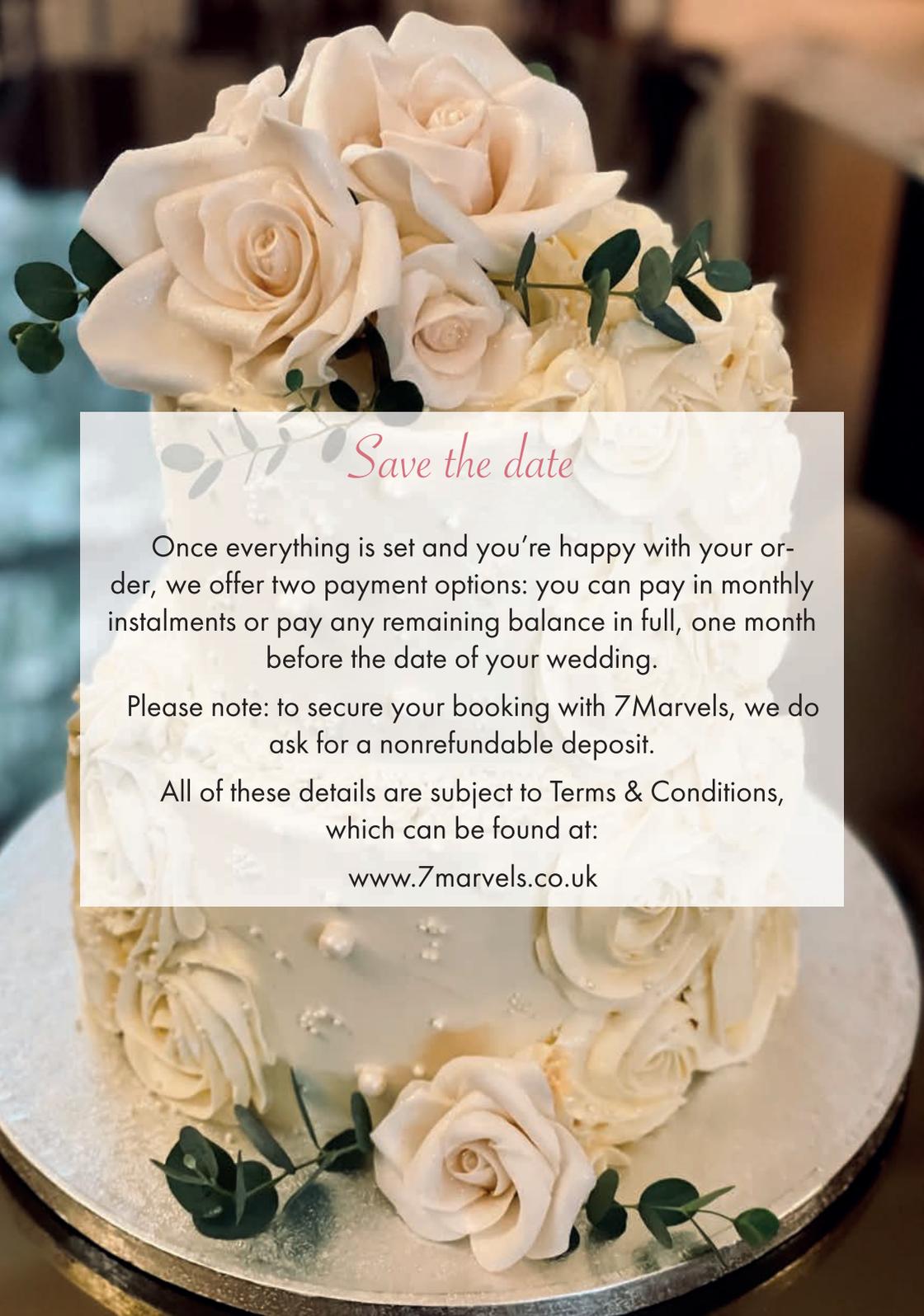
During our meeting, you will be able to sample three wedding cake flavours of your choice, whilst additional boxes of cake flavours can also be purchased.

The consultation is for you and your fiancé, but if you would like parents or extended family to join, we are happy to accommodate up to six people.

## *Remote consultation*

This type of consultation is perfect if we can't meet in person and want to have a face-to-face chat. Using either Facetime or Zoom, we will cover many of the aspects mentioned above, exploring all of the options available, your mood board and then design your wonderful cake online.



A close-up photograph of a wedding cake. The cake is covered in white frosting with intricate piped designs, including large white roses and smaller greenery accents. The top of the cake is heavily decorated with several large, realistic-looking white roses and sprigs of green leaves. The cake sits on a silver-colored circular base.

## *Save the date*

Once everything is set and you're happy with your order, we offer two payment options: you can pay in monthly instalments or pay any remaining balance in full, one month before the date of your wedding.

Please note: to secure your booking with 7Marvels, we do ask for a nonrefundable deposit.

All of these details are subject to Terms & Conditions, which can be found at:

[www.7marvels.co.uk](http://www.7marvels.co.uk)



## *Bookings*

Your wedding cake is designed just for you and your fiancé. For this reason, we quote each cake on an individual basis.

If you know what you want and wish to obtain a quote, or simply wish to have a conversation and organise an initial consultation, please email us at: [cristina@7marvels.co.uk](mailto:cristina@7marvels.co.uk)









