

*7 Marvels*



Couture Wedding Cakes  
*by Chef Cristina*



# About Cristina

Founded by pastry chef Cristina Popescu Aboulfaouz, 7Marvels is shaped by a deeply personal approach to craft, design, and celebration.

Trained in the traditions of French haute pâtisserie at *École Ducasse*, and further refined through experience at *Le Meurice in Paris* under *Cédric Grolet* and *Alain Ducasse* at *The Dorchester in London*, Cristina's work carries both technical precision and a quietly artistic sensibility.

Her career has been forged in demanding, high-level kitchens and large-scale events, where discipline, consistency, and attention to detail became second nature. Yet her practice has always remained rooted in care *for flavour, for proportion, and for the people behind each wedding.*



# Artistic identity

Based in London, with an international presence in Paris and Dubai, Cristina blends classical French technique with modern architectural aesthetics. The result is wedding cakes that feel intentional, elegant, and timeless - never overworked, never artificial.

More than a designer, she is a maker: sketching, refining, and shaping each creation with a sculptor's eye and a pastry chef's discipline, ensuring that every cake feels both *considered and alive*.



# Design philosophy

Each creation is guided by proportion, balance, and intention rather than trend or excess. The focus is on designs that feel considered and timeless, cakes and dessert structures that belong naturally within their setting.

Rather than working to a fixed style, the approach adapts to the mood of each celebration, drawing inspiration from architecture, florals, textures, and light. The result is work that feels personal, refined, and visually cohesive, designed to complement the occasion rather than compete with it.

*Subtle in detail, confident in presence*

A multi-tiered wedding cake is the central focus, presented on a silver cake stand. The top tier is a round cake with white frosting, chocolate drizzle, and a bouquet of white flowers. Below it are four tiers of macarons in white, light green, dark green, and chocolate. The background is a bright, out-of-focus window with white curtains.

# Signature creations

Each wedding is approached as a design project, not a predefined formula.

Our signature creations reflect a balance of architecture, flavour, and intent, designed to complement the celebration rather than dominate it.

# Macaronia™



A signature 7Marvels creation, blending the refined cake design with the visual rhythm of hand-crafted French macarons.

# Textured buttercream



A contemporary expression of craftsmanship, celebrating subtle movement, finished exclusively with real flowers chosen to complement the event's floral design.

# Fresh fruit & Flowers



Designed around seasonality, this style highlights fresh fruit and selected flowers chosen to complement the wedding's palette.

# Cake & Macaron tower



A composed pairing of cake and hand-crafted macarons, designed to create visual rhythm and balance across the dessert display.

# Bold colours



Defined by confident use of colour, this style explores marbled finishes and intentional contrasts to bring depth and character to the design.

# Macaron tower



An alternative to the traditional wedding cake, composed of hand-crafted macarons arranged as centrepiece. Designed to harmonise with the wedding styling.

# Choux tower



A refined interpretation of the croquembouche, composed of delicate choux filled and assembled by hand.

# Desserts table



A composed selection of refined desserts, arranged with balance and intention to enhance the wedding setting.

# Centrepiece tart



A large-format tart conceived as both sculpture and dessert, defined by clean lines, generous scale, and seasonal freshness.

# Flavour selection

Our flavour selection is intentionally curated, balancing timeless classics with contemporary profiles chosen to suit the season. Each pairing is created to complement the overall design of the cake while offering a memorable tasting experience.

## Heritage classics

Elegant flavour pairings inspired by British classics, reinterpreted with balance and refinement.

- Victoria sponge vanilla and raspberry jam
- Lemon drizzle
- Carrot cake
- Coffee and walnut

## French foundations

Timeless flavour compositions inspired by French pâtisserie, refined and universally loved.

- Vanilla bean sponge and Madagascar vanilla cream
- Chocolate sponge and silky chocolate ganache
- Opera cake - a mix of chocolate and coffee
- Hazelnut praline and milk chocolate

## Middle Eastern inspirations

Refined flavour structures influenced by regional preferences, interpreted with balance for modern wedding celebrations.

- Pistachio and rose
- Saffron and cinnamon
- Date, caramel and milk chocolate
- Coffee and cardamom

## Chocolate-led

Deeper, indulgent profiles for those drawn to richness and intensity.

- Dark chocolate and salted caramel
- Chocolate and black cherry
- Chocolate and hazelnut gianduja
- Chocolate and passion fruit

## Celebration flavours

Elegant combinations chosen for festive moments and evening receptions.

- Champagne and strawberry
- Coffee and mascarpone
- Vanilla, caramel and toasted nuts
- Coconut, mango and lime

## Floral and fresh

Delicate, aromatic flavours that bring lightness and subtle complexity.

- Pistachio and raspberry
- Rose, lychee and raspberry
- Elderflower and lemon
- Orange blossom and almond

## Seasonal notes

Seasonal adaptations and bespoke flavour development are available upon request, allowing each cake or dessert to reflect the time of year and the style of the celebration. Special dietary requirements can be accommodated with the same care and consideration.

# Designing your cake

## From concept to celebration

Each wedding cake is designed individually, guided by the overall mood of the celebration rather than a fixed template. Through conversation, visual direction, and sketching, the design is refined to sit naturally within the wedding setting.

## How it unfolds

### 1. Visual Direction

The creative direction is shaped through references, colour stories, and textures drawn from the wedding's wider aesthetic, forming the foundation for the design.



## 2. Sketching and Design

Each cake is sketched to refine form, balance, and detail, ensuring the final design is intentional and bespoke.



## 3. Craft and Execution

The confirmed design is crafted by hand with precision and care, resulting in a refined piece created to be experienced, not just displayed.



# The Experience

From initial conversations to final refinement, the process is intended to feel calm, considered, and seamless.

Communication takes place thoughtfully and efficiently, allowing design, flavour, and presentation to align without unnecessary complexity.

Rather than fixed appointments or rigid formats, the experience adapts to the scale and style of each celebration, enabling couples to move forward with clarity and confidence, regardless of location.

Selected weddings

# OMURSEN & TIM

Orleans House Gallery – Summer 2024

“Cristina created a wedding cake that was not only visually stunning but also absolutely delicious. She was so friendly and accommodating ...”

*Omursen and Tim*



Image © Matt From London, licensed under CC BY 2.0 via Wikimedia Commons



Selected weddings

# VIKKI & OWEN

## The Petersham Hotel - Summer 2023

“Had the pleasure of having Cristina as our wedding cake (and macarons) baker, and cannot emphasise enough how amazing they were on the day..”

*Vikki and Owen*



# Selected weddings

## MAMI & COSTIN

### Cambridge Cottage Kew – Summer 2024

“Cristina prepared and delivered our beautiful wedding cake for our big day and it was such a hit....”

*Mami and Costin*



Image © AndyScott, licensed under CC BY-SA 4.0 via Wikimedia Commons



# Trust and Experience

100+ weddings delivered across London, Paris  
and Dubai

Trusted by leading London venues

Featured in lifestyle press

## Selected venues

The Dorchester London

Pembroke Lodge

The Bingham Riverhouse

Kew Gardens

The Petersham Hotel

Orleans Park Gallery

Richmond Hill Hotel

Cambridge Cottage Kew

## As seen in

The Telegraph Weddings

Discreet delivery • On-site installation •  
Full hygiene compliance



# The Booking Process

Each wedding is accepted with limited availability to ensure a fully bespoke service. A tailored quotation is provided following an initial exchange and reflects the creative scope and scale of the celebration.

A non-refundable retainer secures the date, with the remaining balance settled ahead of the event. Final details are confirmed closer to the wedding once styling and logistics are in place.

# Selected works





# Let's begin

For availability and further information, enquiries are welcomed via email or through the website. Each project is considered individually, with a limited number of weddings accepted each season.

[cristina@7marvels.co.uk](mailto:cristina@7marvels.co.uk)

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

London · Dubai · Paris  
Destination Weddings