

Your guide to

BESPOKE CAKES



by Cake J'adore - Genève

An exceptional maison born from the expertise of an architect-turned cake artist.

Preferred partner of Four Seasons Hotel des Bergues Geneva

WHAT IS A BESPOKE CAKE

A bespoke cake is a one-of-a-kind edible sculpture, conceived for a single event and created in harmony with:

- Your venue
- Your flowers and decor
- Your outfits or brand identity
- Your story and tastes



With a formal background in architecture, I design, engineer and hand-craft each piece over several days, using techniques closer to architectural model-making and fine arts than everyday baking.

How your bespoke cake is created

To help you understand what you are investing in, here is what typically happens behind one custom tiered cake.

1. Creative direction

We discuss your event, mood, colours, guest count and budget, then create initial sketches or digital mock-ups.

2. Flavour architecture

Together, we select sponges, fillings and finishes suited to your season, menu and guests, balancing taste, texture and structural needs.

3. Baking & preparation

Multiple layers are baked for each tier, then cooled, levelled, stacked and filled, with resting time so everything sets perfectly.

4. Structure & finishing

An internal support system is built, and the cake is coated with ganache for clean edges before being covered with sugar paste.

5. Decoration

Sugar flowers and decorative elements are hand-made over several days, then hand-painting and architectural details are added.

6. Delivery & installation

The cake is carefully transported, sometimes assembled on site, and coordinated with your planner or venue.

Even a simple, elegant cake often represents 20-40 hours of work. Large, architectural designs can require significantly more.

TIMELINES

I accept a limited number of commissions each month.

- *Weddings & large private celebrations:* ideally 3–6 months in advance.
- *Large corporate or brand events:* at least 6–8 weeks in advance.
- *Intimate celebrations (up to 30 guests):* ideally 2–4 weeks in advance.

Early booking is strongly recommended, especially from May to October.

INVESTMENT

Bespoke cakes are priced according to:

- Number of servings
- Visual size and height
- Complexity of design and structure
- Delivery and on-site installation

Elegant celebration cakes

From CHF 500.- for a simple, refined design for small gatherings.

Wedding cakes

From CHF 1'800.-, with most couples investing between CHF 2'500.- and CHF 4'000.- for multi-tier centrepieces.

Corporate and brand cakes

Fully custom projects start from CHF 2'000.-, depending on the brief and size.

If you are simply looking for “a cake for dessert” rather than a bespoke centrepiece, a classic patisserie may be a better match.

TASTE AND INGREDIENTS

My cakes are created to be as refined in flavour as they are in design.

- I use high-quality Swiss and European ingredients.
- Flavours are tailored to your tastes, cultural traditions and menu, so your cake is truly enjoyed by your guests.
- Each design is engineered for both elegance and ease of service.

Certain dietary preferences may be accommodated on request.

What I don't do

To stay focused on excellence, I do not offer:

- Licensed characters (Disney, Pixar, superheroes, etc.)
- Standard supermarket-style birthday cakes
- Last-minute or low-budget cakes

If you're looking for a simple themed birthday cake, I will gladly recommend more suitable options in Geneva.

Who this is for

This bespoke service is ideal for you if:

- You value craftsmanship, design and detail.
- You are planning a wedding, milestone celebration or corporate event with a clear aesthetic.
- You want a one-of-a-kind centrepiece that guests will remember long after the last slice.



HOW TO START

Send an email to info@cakejadore.ch with:

- Date and venue
- Type of event
- Number of guests and servings
- Approximate budget
- Any inspiration (theme, colours, design, flowers)

I'll let you know:

- If your date is available
- What's possible within your budget
- Suggested next steps