

MARKS &
SPENCER

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(England and Wales)
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01151367



Colin the groom or Connie the bride wedding cake £50 each for 40 portions
Everyone's favourite caterpillar cakes get a matrimonial makeover! Both have delicious chocolate sponge with milk chocolate covering, filled with chocolate buttercream. Colin has a bow tie and top hat, while Connie comes with an edible lace veil and posy – and both are decorated with edible confetti. Mini Colin and Mini Connie sold separately.

Colin the groom
00345323

Connie the bride
00345355

Mini Colin £12
25 pieces 00151535

Mini Connie £12
25 pieces 00151016



ORDER ONLINE OR IN STORE | DELIVERED TO YOUR STORE

M&S
— FOOD —

WEDDING

CAKES | FOOD | FLOWERS | DRINKS

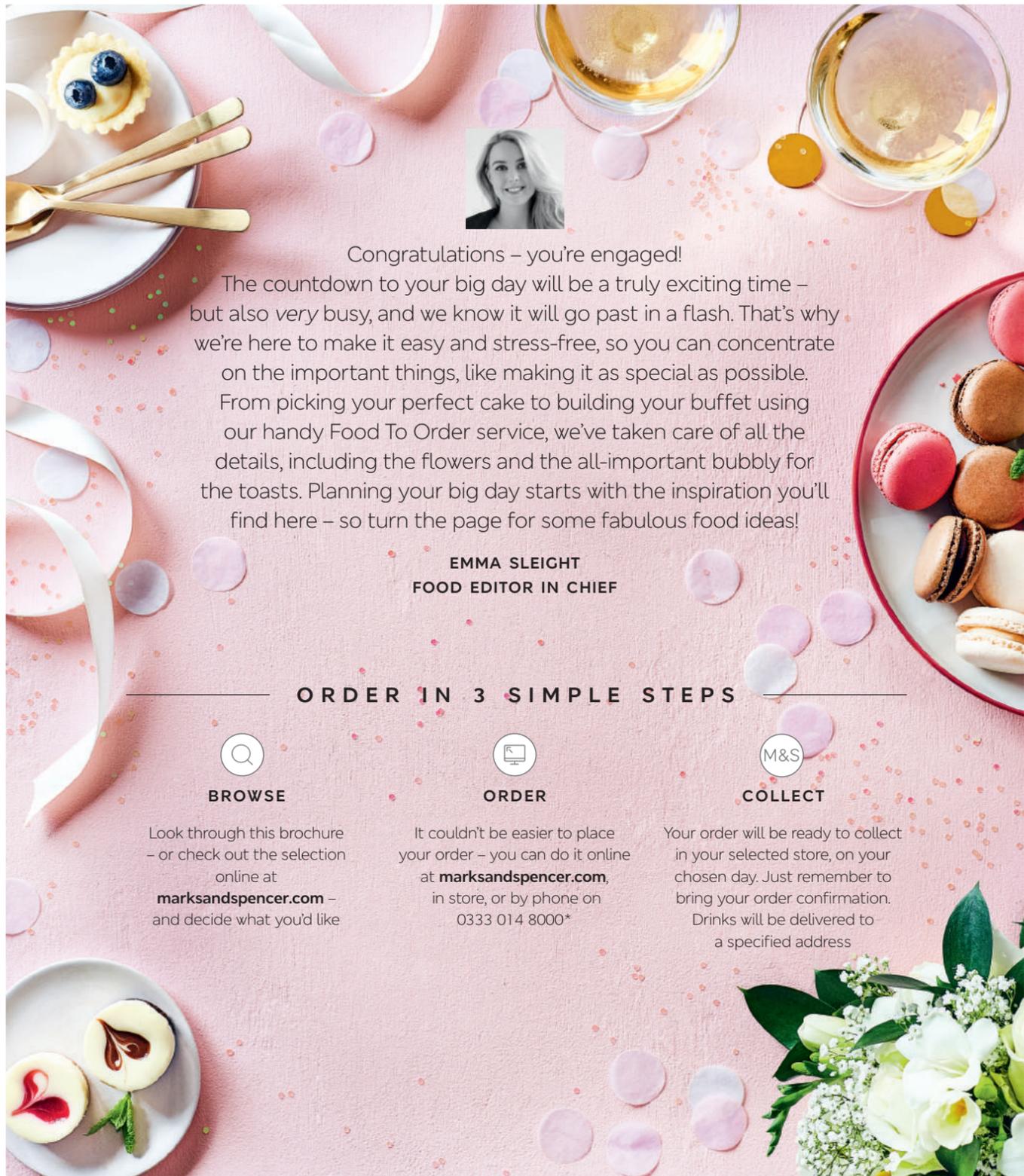
BRILLIANT IDEAS FOR
YOUR WEDDING DAY INSIDE!
SEE FULL RANGE AT
MARKSANDSPENCER.COM



1 BROWSE
FIND OUR FULL
RANGE ONLINE

2 ORDER
PLACE YOUR ORDER
ONLINE OR IN STORE

3 COLLECT
PICK UP FROM
YOUR M&S STORE



Congratulations – you're engaged!

The countdown to your big day will be a truly exciting time – but also very busy, and we know it will go past in a flash. That's why we're here to make it easy and stress-free, so you can concentrate on the important things, like making it as special as possible. From picking your perfect cake to building your buffet using our handy Food To Order service, we've taken care of all the details, including the flowers and the all-important bubbly for the toasts. Planning your big day starts with the inspiration you'll find here – so turn the page for some fabulous food ideas!

EMMA SLEIGHT
FOOD EDITOR IN CHIEF

ORDER IN 3 SIMPLE STEPS



BROWSE

Look through this brochure – or check out the selection online at marksandspencer.com – and decide what you'd like



ORDER

It couldn't be easier to place your order – you can do it online at marksandspencer.com, in store, or by phone on 0333 014 8000*



COLLECT

Your order will be ready to collect in your selected store, on your chosen day. Just remember to bring your order confirmation. Drinks will be delivered to a specified address

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We have a huge range of traditional and contemporary wedding cakes, as well as delicious sweet treats to wow your guests.



11 WEDDING DRINKS
Stock up for the big day with our fantastic selection of champagne, prosecco and cava as well as great-value red and white wines.



12 WEDDING FOOD
Keep friends and family happy with a magnificent spread of savoury nibbles from our stress-free Food To Order service.



14 WEDDING FLOWERS
Whether you're going classic or contemporary, we've got beautiful wedding arrangements to suit all styles and budgets.

KEY

- Suitable for freezing
- Ready to eat
- Table presentable
- Suitable for vegetarians
- Not suitable for nut and peanut allergy sufferers
- Ready to cook
- Gluten-free product
- Indicates the number of days you must place your order before you require it (between 2 and 21)**
- Indicates the number of days you must place your order before you require it (between 2 and 21)**

*See p15 for full order details
**Lead times may vary. Please check online or in store.

ALSO IN GLUTEN-FREE

We're proud of our gluten-free cakes – you'll find them highlighted throughout this brochure

CREATE YOUR BESPOKE WEDDING CAKE

Every dream wedding deserves the perfect cake, and what could be better than a personalised creation? Follow our simple steps to build your very own masterpiece



STEP 1

CHOOSE TRADITIONAL OR MODERN

Our individual, made-to-order cake tiers come in two beautiful minimalist styles – so it's ultra easy to create the look you want. Take your pick from traditional (6cm high) or deep-filled modern (8cm high) for a contemporary feel.

THREE TIERS FROM ONLY **£60**



Traditional wedding cake, three-tier cake from £60
Individual tiers covered in white or ivory soft icing with royal icing detail.



DS458689

OR



Deep-filled modern wedding cake, four-tier cake from £140
Deep individual tiers covered in white icing with royal icing detail.



DS498929

STEP 2

CHOOSE YOUR ICING

All our wedding cakes are covered in white soft icing and decorated with royal icing. The traditional wedding cake also has an ivory icing option.



White



Ivory

STEP 3

CHOOSE YOUR FLAVOURS

There's no need for guesswork when ordering. Cutting bars (see step 5) and taster cakes are available to try before you buy, so you'll know exactly what to expect on your special day. Find the full range, and how to order, online.



Sponge



Fruit



Chocolate



Sponge



Red velvet

STEP 4

CHOOSE YOUR SIZE

Use your guest list as a guide to determine the size and number of tiers your cake will have, so everyone can enjoy a slice. Two, three or four tiers? The choice is yours.†

Small tiers from £10
Serves 8-12

Medium tiers from £16
Serves 16-24

Large tiers from £34
Serves 30-44

Extra large tiers from £48
Serves 44-64

Small tiers from £14
Serves 8

Medium tiers from £30
Serves 20

Large tiers from £40
Serves 30

Extra large tiers from £56
Serves 50

STEP 5

CUTTING BARS

Cutting bars are a great-value answer to making your cake go the extra mile – whether catering for extra guests, special dietary requirements, or extending your flavour options. Choose from a range of delicious fillings.



Sponge with white or ivory icing



Fruit with white or ivory icing



Chocolate with white or ivory icing



Chocolate with chocolate ganache



Red velvet with white icing



Lemon sponge with white icing



Carrot cake with white icing

GLUTEN-FREE



Gluten-free chocolate



Gluten-free sponge



Gluten-free fruit

STEP 6

STYLE IT YOUR WAY

Whether it's a cascade of flowers or green foliage††, a tumble of seasonal fruits or an adornment of sweets, it's easy to give your cake that final flourish. Less is more, so keep decorations simple to tie in with your wedding theme.



You will need dowels to stack your tiers, or choose pillars (and dowels) to add height to your design. Order online at the same time as your cake.



To get the best from our long-lasting fruit cakes, we recommend eating them within 14 days of collection. All other varieties should be eaten within five days. † We don't advise stacking fruit layers on top of other varieties. †† When choosing fresh flowers to decorate your cake, please check suitability with your florist as some varieties are poisonous. All images are serving suggestions only.

WEDDING CAKE SHOWSTOPPERS

Your big day deserves a beautiful centrepiece. Here are just some of our amazing cakes, ready for you to personalise with finishing touches

Elegant wedding cake from £199 for 170 portions

A simple and stylish three- or four-tier cake, covered with white soft icing.

- Choose classic sponge with buttercream or chocolate with chocolate ganache
- Or choose a combination of fruit (with a layer of marzipan), sponge and chocolate, or fruit, sponge with buttercream and lemon sponge with lemon buttercream
- Cake requires stacking
- Dowel rods included
- Flowers not included



Four-tier **PB19042681**
Three-tier **PB19042979**
Gluten-free **P60094643**

My **M&S** FAVOURITE

'It looks sophisticated and can be customised – three or four tiers with assorted flavours. Plus there is a gluten-free option, too'

Maddy Lovett, cake product developer
#MyMarksFave



ALSO IN
GLUTEN-FREE

Fruit, sponge and
chocolate tiers

WEDDING

MAKE IT PERSONAL

Decorating cakes with flowers or foliage that match your wedding theme creates a truly stunning centrepiece



Shimmering hoop chocolate wedding cake £249 for 110 portions

Modern four-tier chocolate cake, covered with chocolate icing and filled with chocolate ganache, finished with edible decorated hoops in a choice of white with gold, pink or silver detail, or dark with gold detail.

- Cake comes assembled in tiers, but hoops need positioning
- Flowers and cake stands not included



Gold **00344944**
Dark and gold **00976398**
Pink **00976275**
Silver **00344715**



Birdcage wedding cake £349 for 150 portions

Whimsical four-tier cake, covered with soft icing and finished with icing decorations.

- A combination of fruit (with a layer of marzipan), sponge with buttercream, chocolate with chocolate ganache, and lemon sponge with lemon buttercream



00976961

When choosing fresh flowers to decorate your cake, please check suitability with your florist, as some varieties are poisonous. All images are serving suggestions only



Naked vanilla wedding cake £125 for 42 portions

Pared-back, contemporary three-tier sponge cake filled with vanilla buttercream.

- Personalise to your chosen theme with flowers, berries or chocolate truffles
- Cake requires stacking
- Fruit, foliage and cake stand not included



00161435



Vogue wedding cake £199 for 100 portions

Contemporary three-tier cake covered in white icing, finished with a choice of black, gold, silver or white icing and ribbon detail.

- A combination of fruit (with a layer of marzipan), sponge with buttercream, and chocolate with chocolate ganache
- Cake requires stacking
- Dowel rods included
- Flowers, fruit, macarons and cake stands not included



Black **00347198**
Gold **00344883**
Silver **00345002**
White **00343640**



Serene heart wedding cake £199 for 95 portions

Elegant but fun three-tier cake covered in white soft icing and soft icing hearts, with a hidden red heart in the top tier.

- Choose from sponge with buttercream, or chocolate with chocolate ganache
- Cake comes fully assembled
- Flowers and cake stand not included



Sponge 00345118
Chocolate 00345279

MY M&S FAVOURITE

'Indulge your guests with this contemporary two-tier cake, ideal for any chocolate-loving couple. The salted caramel truffles are delicious!'

Siobhan Geary, cake buyer
#MyMarksFave



ALSO IN GLUTEN-FREE

The wow factor without the worry

Romantic pearl wedding cake from £199 for 140 portions

Pretty three-tier set of cakes, covered with white or ivory soft icing.

- Available in fruit, sponge, chocolate, assorted (fruit, sponge and chocolate) and gluten-free assorted options*
- Cake requires stacking
- Dowel rods included
- Flowers and cake stand not included



White icing PB19042194
Ivory icing PB19042508
Gluten-free P60095138

Salted caramel and chocolate truffle wedding cake £149 for 48 portions

Two triple-layered chocolate sponges, filled and covered with chocolate ganache and finished with edible chocolate hoops with piped chocolate detail. Decorated with soft-centred salted caramel and milk chocolate truffles.

- Cake requires stacking
- Truffles supplied separately
- Cake stand and cake topper not included



00151054

*Gluten-free available only with white icing. When choosing fresh flowers to decorate your cake, please check suitability with your florist, as some varieties are poisonous. All images are serving suggestions only.

WEDDING

SAVOURY CAKES

Looking for something a little bit different? If your tastes run more savoury than sweet, try a tiered cheese or pork pie wedding 'cake'



£99
FOR THREE TIERS OF TASTY PORK PIE

Tiered celebration pork pie £99 for 30-40 portions

A wedding 'cake' with a difference: three pork pies made with uncured pork and deliciously rich hot-water crust pastry.

- Cake requires stacking



00979801

FINISHING TOUCH

Scatter your savoury centrepiece with fruit, salad or herb garnishes that can be used as an accompaniment



Cheese celebration cake £160 for 90-120 portions

Made from five English cheeses: Gould's Cheddar, Farmhouse Red Leicester, Blacksticks Blue, Farmhouse Double Gloucester and Ravens Oak goat's cheese.

- Cake requires assembling
- Two boards, pillars, dowel rods and instructions included
- Fruit, nuts and herbs not included



00821896

Small cheese celebration cake £95 for 50-70 portions

Made from five cheeses: Gould's Cheddar, Creamy Lancashire, Brie, White Stilton and Cranberry and Blacksticks Blue truckle.

- Cake requires assembling
- Two boards, pillars, dowel rods and instructions included
- Fruit and herbs not included



00906531





SWEET TREATS

These little bites of deliciousness are perfect with after-dinner tea or coffee

Mini doughnuts £10
Traditional mini doughnuts with a sugar sprinkle and butterscotch sauce. 24 pieces.
V nut READERY TO COOK 3 DAYS
00272858

Mini fresh fruit tartlets £12
All-butter pastry tartlets filled with crème pâtissière and topped with colourful fresh fruit. 24 pieces.
V nut READERY TO EAT 2 DAYS
00615297

The Collection chocolate ganache bites £14
12 chocolate and orange and 12 Belgian dark chocolate ganache bites. 24 pieces.
V nut READERY TO EAT 5 DAYS
00176521

Cheesecake bites £12
12 mini raspberry and white chocolate and 12 mini chocolate-chunk cheesecakes. 24 pieces.
V nut READERY TO EAT 4 DAYS
00983204

The Collection classic macaroon assortment £12
French almond macaroons in vanilla, raspberry and chocolate flavours. 24 pieces.
V nut READERY TO EAT 4 DAYS
00817240

RAISE A TOAST

From champagne and sparkling wine to expertly-sourced reds and whites, we've got everything you need to celebrate your wedding in fine style

DELIVERED DIRECT TO YOUR DOOR



Delacourt champagne brut, case of six £180
Elegant and fresh with flavours of brioche, vanilla and peach. 00193962



Bellante sparkling rosé, case of six £60
Fruity flavours of pears and raspberries. 00562072

Conte Priuli prosecco, case of six £72
Fresh and floral with ripe peach and honeysuckle. 00955799

Louis Vertay champagne, case of six £120
Elegant and fruity with flavours of peach and red berries. 00250511

Lead times may vary. Please check online or in store.



Fairtrade® Dolphin Bay merlot, case of six £36
Fresh cherry and fruit cake scented. 00920575

Campo Aldea rioja, case of six £54
Cherry and blackcurrant with a hint of spice. 00054621

Solliard bordeaux, case of six £60
Full-bodied with vanilla aromas and flavours of ripe berries. 00054638



Peach Garden chardonnay, case of six £36
Subtly oaked, crisp and full of fresh citrus flavours. 00920704

Pavia pinot grigio, case of six £60
Dry white with citrus blossom and pear aromas. 00051736

Limestone Coast sauvignon blanc, case of six £60
Dry with flavours of cut grass and grapefruit. 00050210

TIP #1
When deciding how much wine you'll need for the big day, a good rule of thumb is about six glasses to the bottle, or roughly half a bottle per person.

TIP #2
Although champagne is considered the traditional wedding fizz, prosecco makes a fabulous alternative for both aperitifs and toasts.

TIP #3
Instead of lots of different bottles, choose one fruity red and one easy-drinking white. These crowd-pleasers will be more likely to complement your dishes, and suit the taste of all your guests.

BUFFET MADE EASY

Our Food To Order service is designed to take the stress out of any occasion. Simply browse the full range online and order whatever takes your fancy. Here's just a taste

MY M&S FAVOURITE

'One to impress your guests... a delicious and impressive centrepiece that won't go unnoticed'

Rosie White, dairy and deli product developer
#MyMarksFave

PERSONAL TOUCH

Design your own wedding cake – see p4 for details

Orzo pasta and roasted tomato salad £8

Slow-roasted tomatoes, chives and red wine vinegar make a piquant pairing with orzo pasta. Serves 6-8.



00975759

Serrano ham joint with knife and stand £40

Boneless ready-to-carve Consorcio serrano ham matured for 12 months with sea salt. Approx 50 slices.



00392112

Sticky chicken yakitori kebabs £14

Bite-sized sticks of succulent British chicken pieces marinated in a flavourful soy, mirin and sake glaze. 20 pieces.



00973489

British pork belly squares £14

Wood-smoked pork belly squares with sweet and sticky barbecue glaze. 36 pieces.

• Cocktail sticks included



00873727

Luxury canapé selection £20

Bread and blini bites with New York deli-style pastrami, Wensleydale and carrot chutney, Scottish Lochmuir™ smoked salmon and cream cheese, and king prawn and avocado. 24 pieces.



00168229

Afternoon tea sandwich fingers £17

Finger sandwiches filled with British ham and cheese, egg and watercress, Scottish Lochmuir™ oak-smoked salmon and cream cheese, prawn mayonnaise, and British rare roast beef and horseradish mayo. 20 pieces.



00667715

Party selection £30

20 mini cocktail eggs, 20 pork cocktail sausage rolls, 20 pork cocktail sausages, 20 mini cured pork pies and 24 mini quiche bites. 104 pieces.



00398565

Lead times may vary. Please check online or in store.

WEDDING FLOWERS

From bouquets to centrepieces, there's a wide range of stunning blooms available on our website – and they can be tailored to suit your special day

White rose and freesia wedding party package* £140

- Bridal bouquet – 14 white roses, 12 white freesias, 8 ruscus, 2 white gypsophilas and 5 aspidistra leaves
 - Bridesmaid bouquet – 12 white roses, 12 white freesias, 12 ruscus and 2 white gypsophilas
 - Groom buttonhole arrangement – 1 white rose, 1 white freesia and 1 ruscus
 - 3 guest buttonhole arrangements – 1 white rose and 1 ruscus
 - Flower packages can be tailored to suit same-sex marriages
- 00160629

Celebration table plan – pale pink £70

- 1 white wooden crate with heart cut-out detail planted with ivory roses and ivy
 - 5 white terracotta planters with pale pink roses (also available in ivory and yellow)
 - 6 wooden chalkboards
 - 50 wooden plant labels
- Pale pink 00045032
Ivory 00044929
Yellow 00044943



*Individual bouquets, buttonholes and corsages are also available. See marksandspencer.com

HOW TO ORDER

All you need to know to order the cake, food, flowers and wine for your perfect wedding

BROWSE

Browse this brochure for a small taster of our wedding cake, food, flowers and wine selection or go online to discover the full range and place your order at marksandspencer.com.

ORDER

It couldn't be easier to place your order – do it online at marksandspencer.com, at a **Food Information Desk** at any participating M&S store, or call **0333 014 8000**.

COLLECT

We'll have your order ready in your selected store on your chosen pick-up date. Remember to bring your order confirmation as a print-out or as an email on your phone**.

CAKES

- All cakes are exclusive to M&S.
- Some wedding cakes require home assembly – see individual products for details. You may need to order dowels, rods, pillars and blocks separately (see marksandspencer.com).
- Wedding cakes are available for collection up to 24 December; they're unavailable from 25 to 28 December; then collections restart on 29 December.
- Fruit cakes should be eaten within 14 days of collection, while carrot cakes and all sponges should be eaten within five days.
- None of the cakes are suitable for freezing. Keep the cake in its box (or boxes) somewhere dry, at room temperature or in a

cool environment if the weather is hot. When serving your cake, keep it out of direct sunlight, and try to avoid putting it under spotlights or other heat sources.

FOOD

- Your food order will keep for at least two days from collection, except sandwich platters and other selected items that should be eaten on the collection day. See individual products for details.

FLOWERS

- Wedding flowers can be ordered up to 3 months in advance and can be ready for collection in your chosen store in 21 days.

WINES

- **Standard wine delivery (within 3-5 working days)** £3.50 or FREE with orders over £100.
- **Nominated-day delivery** Get your order on a day that suits you, and place an order by 7pm to get your wine delivered tomorrow. £3.99 or FREE with orders over £150.

ORDERING INFO

- Check the symbols next to individual products to see how many days we need to prepare and deliver them (to store for wedding cakes, flowers and Food To Order items; home delivery for wine). As all items are specially prepared for you, this will be between 2 and 21 days* (see chart below for order and collection days).
- To help you plan your big day, wedding cakes, wedding flowers and wine can be ordered up to 3 months in advance and items from M&S Food To Order can be ordered up to 2 months ahead of collection day. Place your order by 7pm on the appropriate day for wedding flowers and wine and by 8pm for wedding cakes and Food To Order.
- We suggest you order your wedding cake, flowers and wine to arrive at least 1 day before the event.
- Ordering lots of items? Remember that the longest delivery time applies for your entire order. If you want items on different dates, you'll need to place separate orders.
- Full payment is taken at time of ordering.
- If your order is not collected on your chosen date, you won't be eligible for a refund.
- Once placed, your orders can't be amended or cancelled. Ensure the contact details you provide are accurate, as we will need these in the event of a query with your order.

ALLERGY INFORMATION

If you are sensitive to certain allergens, please check before ordering. In the event of supply difficulties or discontinued products, we may have to make substitutions at short notice, so please check product labelling before consumption.

Please contact customer services on **0333 014 8555** for further product-specific information, including ingredients, allergens and nutrition declaration.

IF YOU WANT TO COLLECT ON	PLACE 2-DAY ORDERS* BY 8PM ON	PLACE 3-DAY ORDERS* BY 8PM ON	PLACE 4-DAY ORDERS* BY 8PM ON	PLACE 5-DAY ORDERS* BY 8PM ON	PLACE 7-DAY OR 21-DAY ORDERS* BY 8PM ON
Sat	Thur	Wed	Tues	Mon	Sat
Sun	Fri	Thur	Wed	Tues	Sun
Mon	Sat	Fri	Thur	Wed	Mon
Tues	Sun	Sat	Fri	Thur	Tues
Wed	Mon	Sun	Sat	Fri	Wed
Thur	Tues	Mon	Sun	Sat	Thur
Fri	Wed	Tues	Mon	Sun	Fri

TERMS AND CONDITIONS

1 The ordering service is available at participating stores only. 2 Products are subject to availability. 3 Numbers of portions are for guidance only. Product supplied accords with written description. Any garnish, decoration, serving dishes or utensils are not included, unless stated in the product description. 4 Products shown may not be actual size. 5 In the event of supply difficulties or discontinued products, we reserve the right to offer alternative goods or packaging of equal quality and value. 6 Prices and weights

are a guide only and may be liable to change. If the price of a particular product is more than stated, you have the right to cancel your order for that product with no obligation and a refund will be made. All prices and product information are correct as of January 2019. 7 We regret that orders cannot be placed in the UK for collection in the Republic of Ireland and cannot be placed in the Republic of Ireland for collection in the UK. 8 Products containing alcohol can only be sold or delivered to people aged 18 or over.

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YOUR WAYS TO PAY
We accept all major debit and credit cards for payment of the deposit and balance, as well as M&S Bank vouchers and Gift Cards.



drinkaware.co.uk

