



# I HEART CAKES BY YARI

## Wedding Packages

*The wedding cake is one of the most anticipated elements at weddings. Making it requires passion, patience and creativity fused with design, architecture, and elegance.*

*Magic is achieved at I Heart Cakes By Yari, creating true pieces of art to enjoy, with the perfect balance between flavor, texture and style.*





# I HEART CAKES BY YARI

## Flavor Menu

### Cake Flavor

Vintage Vanilla  
Confetti  
Marble  
Chocolate  
Red Velvet  
Vanilla Almond  
Amaretto  
Brandy

### Filling

Buttercream  
Cream Cheese  
Cookies & Cream  
Nutella  
Dulce de Leche  
Guava  
Strawberry  
Raspberry

*Cake box samples are available for \$35. Each box contains all flavors on the menu. You may purchase following the link below:*

<https://www.iheartcakesbyyari.com/onlinestore/Cake-Sample-Box-p201928757>



*Please note that I HEART CAKES BY YARI ices fondant covered cakes with a thick layer of buttercream first. A thin layer of fondant lays over the buttercream. Your guests may peel off the fondant if they do not prefer the taste! Our buttercream of choice contains a light almond flavor. Please keep that in mind for guests with allergies. Vanilla buttercream is available upon request. Red velvet and chocolate cake will automatically be frosted with vanilla buttercream.*



# I HEART CAKES BY YARI

## *Silver Package \$475*

### **1. 3 tier cake 50 servings**

- Sizes 10/8/6"
- Bottom tier real cake serves 50
- Top 2 tiers faux

### **2. Complimentary 1st Anniversary Cake**

- 5" cake with white buttercream and flowers. This cake is baked fresh for you on your 1<sup>st</sup> anniversary. A 30 days' notice must be given via email.

### **3. 30-minute Virtual Consultation**

- During this consultation with our CEO, Yari, you will get the opportunity to discuss design ideas and ask questions.





# I HEART CAKES BY YARI

## *Gold Package \$625*

### **1. 3 tier cake 100 servings**

- Sizes 10/8/6"
- Bottom tier real cake serves 50
- Top 2 tiers faux
- Kitchen cake to serve remaining 50 guests

### **2. Complimentary 1st Anniversary Cake**

- 5" cake with white buttercream and flowers. This cake is baked fresh for you on your 1<sup>st</sup> anniversary. A 30 days' notice must be given via email.

### **3. 30-minute Virtual Consultation**

- During this consultation with our CEO, Yari, you will get the opportunity to discuss design ideas and ask questions.





# I HEART CAKES BY YARI

## *Diamond Package \$750*

### **1. 4 tier cake 100 servings**

- Sizes 10/8/6/4"
- Bottom tier real cake serves 50
- Top 2 tiers faux
- Kitchen cake to serve remaining 50 guests

### **2. Complimentary 1st Anniversary Cake**

- 5" cake with white buttercream and flowers. This cake is baked fresh for you on your 1<sup>st</sup> anniversary. A 30 days' notice must be given via email.

### **3. 30-minute Virtual Consultation**

- During this consultation with our CEO, Yari, you will get the opportunity to discuss design ideas and ask questions.





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## Terms & Conditions

1. Every cake is tailored to each couple as cakes are not duplicated.
2. Most silk flowers are included in pricing.
3. Cake toppers, bling or extras incur an additional fee.
4. Only 2 flavors choice per package.
5. **Kitchen cakes** may be purchased separately for larger guests count.
6. Why faux cakes? You can read more about this further down.
7. A 50% nonrefundable retainer is due at the time of placing your order to guarantee your date, along with a signed agreement.
8. Any remaining balance is due 30 days before your wedding date. Failure to pay remaining balance will result in cancellation of order and forfeit of deposit.
9. If order is made with less than 30 days' notice, FULL payment must be made at the time the order is placed.
10. **Delivery is required and there is a \$75+ fee depending on distance.**
11. Sunday & Monday deliveries start at \$125.
12. Video consultations are available per request with each package. You will get 30 minutes to discuss design and ideas with our CEO and decorator and go over any questions you may have.
13. We prefer wedding cakes to be booked 4-6 months in advance, but we could take short notice orders depending on availability. A quote does not guarantee your date. We are extremely high in demand, so booking early is essential.
14. Payments are accepted via Zelle only.





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## Mini Sweets & Extras

*Choose any desserts in 1dz quantities*

*Pricing based on color coordinated treats and minimal detail.*

*Intricate or custom designs require an additional fee.*

*Chocolate Covered Oreos \$48*

*Cupcakes \$36*

*Cakepops \$42*

*Rice Krispy Treats \$36*

*Cake Jars \$60*

*Cakesicles \$120*

*Half Sheet Cakes -- serve 50 guests*

*\$150*

*Full sheet Cakes serve 100 guests \$275*

*Groom's Cake 6" serves 10-12 \$150*





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## Faux Cakes

### **What exactly are faux cakes?**

*Faux cakes are Styrofoam forms decorated in edible materials, the same was as real cakes would. Faux cakes have become a very popular choice in the event industry for so many reasons.*

*For cake designers, it's the security they provide that regardless of weather or delivery conditions, the cake will arrive safely and perfectly to its destination.*

*For our clients, it means having an amazing, tall and grand masterpiece, without breaking the bank, and without the taste of fondant that so many customers don't like.*

*Faux cakes are priced by the amount of work, and supplies used, not by serving.*



*If you choose our Gold or Diamond Package which require the use of faux cakes, you will also receive a kitchen cake.*

*Kitchen cakes are similar to sheet cakes, meant to solely serve your guests and be kept in the kitchen. Our kitchen cakes are double layered, each with the filling of your choice, so that your guests feel like they're eating from the main cake.*



# I HEART CAKES

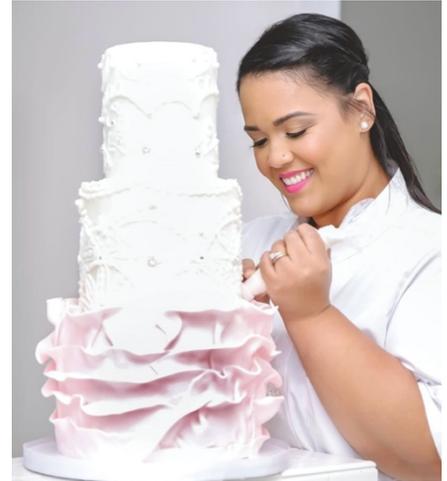
BY YARI

## Get To Know Us...

"When people ask me if I love my career as a cake designer, before saying a word, a smile appears on my face immediately. Since 2013, I have been creating cakes, with a simple and delicious recipe, consistent and with premium ingredients. My focus is always attention to detail, using both modern and traditional techniques to design and decorate edible art.

I know that everyone has their "go to cake person", but to me, cake decorating is not just a job. It's a means to support my family, it's an escape from the world, and it's a source of connecting with people and being a part of their most special moments and celebrations.

It's not just cake, it's a way of life."



## People Talk...



*"Love her cakes! She is truly amazing, very talented and over all extremely professional at what she does. I recommend her to everyone who is planning any type of event specially Weddings." Vimaris*

*"The BEST! I couldn't express how grateful I am to Yari for her dedication and the love that she put into creating my beautiful cake. Everyone at my wedding was raving about the look and most importantly the taste. From the beginning I knew I had made the right decision and when I saw my cake it was confirmed. She is truly an artist, and she will be my go-to cake lady forever! Yari thank you so much for being a part of my most special day! If you guys are in the Orlando area you HAVE to talk to her!" ~ Jessica*

*"Selecting the right person for the cake of your event is not easy but when that moment comes and you find it and you realize this person is Blessed with a Beautiful Talent, every detail, the colors, the design and let's not forget the flavors....oh wow! It's a blessing. Yari was able to create Master Piece, a Work of Art that was appreciated by many at my event. Thanks again and many blessings!" ~ Lydia*