



I HEART CAKES
BY YARI

A Cake Of Your Own

A Cake specifically for your celebration is exactly what you deserve! We work closely with you and give you personalized attention to ensure your cake is customized for you. We love to ask tailored questions to learn more about your vision to create a cake for you to remember!



Flavor Menu

Cake Flavors:

Vintage Vanilla
Vanilla Almond
Amaretto
Chocolate
Marble
Lemon
Red Velvet

Fillings:

Buttercream
Raspberry
Guava
Vanilla Custard
Nutella
Fudge
Cookies & Cream
Dulce de Leche
Strawberry
Cream Cheese
Pineapple
Coconut

Consultations are available upon request on certain dates each month. Each consultation is 30 minutes and includes samples for 2 people. Only 2 people can be present at the consultation, no exceptions. There is a \$45 fee per consultation.

Cake box samples are available for \$35. Each box contains all flavors on the menu. Please inquire about availability.

*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.*

Cake Pricing & Policy

- *Luxury wedding/anniversary cakes are priced per serving, ranging from \$6-\$10, increasing in price based on intricacy of design. Every cake is tailored to each couple as cakes are not duplicated. Most flowers are included in pricing. Kitchen cakes are \$2 per serving.*
- *All wedding/anniversary cakes will have the bottom tier made of real cake, and the top tiers will be faux (Styrofoam cakes decorated in fondant), with kitchen cakes to serve your guests. (Cake tiers decorated only in buttercream). This does not apply to “semi-naked” buttercream cakes.*
- *Why faux cakes? You can read more about this further down.*
- *The price for buttercream cakes remains the same as fondant covered cakes. Minimum of 50 servings. A 25% nonrefundable retainer is due at the time of placing your order to guarantee your date, along with a signed agreement.*
- *Any remaining balance is due 14 days before your wedding date. Failure to pay remaining balance may result in cancellation of order at our discretion.*
- *If order is made with less than 30 days’ notice, FULL payment must be made at the time the order is placed.*
- *Delivery is required and there is a \$100+ fee depending on distance.*
- *No deliveries available on Sunday or Monday.*
- *Cake sample boxes are available monthly for \$35.*
- *Face to face consultations are available once a month. You get 30 minutes of sit down time to discuss design with our CEO and decorator, sample our cakes and go over any questions you may have. There is a \$45 fee. If you have family and friends you’d like samples for, we can make sample boxes to go for an additional \$35 per box.*
- *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.*



I Heart Faux

What exactly are faux cakes? Faux cakes are Styrofoam forms decorated in edible materials, the same way 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.



More and more customers are opting for faux cakes and choosing kitchen cakes to serve their guests. Kitchen cakes are similar to sheet cakes, except ours are round tiers, tall and delicious, and can be made in any flavor and filling of your choice. They are used solely to serve your guests, are decorated only in buttercream, and are kept in the back until serving time. We price them at \$2 per serving.

Traditional Cake Price

Servings: 125

4 tiers 12/10/8/6"

Price per serving : \$8

Total price: \$1000

Faux Cake Price

Servings: 125

4 faux tiers 12/10/8/6"

Kitchen cakes price per serving : \$2

Total price: \$700

Mini Sweets

Package options and full dessert table backdrop, set up and décor available per request
Choose any desserts in 1dz quantities. Only available with cake purchase or minimum of \$200.

Chocolate Covered Oreos \$48

Cupcakes \$36

Cakepops \$42

Rice Krispy Treats \$36

Cake Jars \$60

Mini Cakes \$120

Cake popsicles \$120

Cheesecake shooters \$60

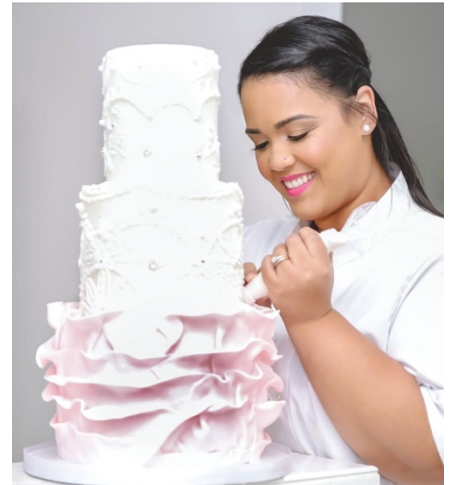
Tres leches shooters \$60

****Pricing based on color coordinated treats and minimal detail. Intricate or custom designs require an additional fee.*



Get to know us...

Established in 2013, I Heart Cakes By Yari is a cake studio dedicated to creating beautiful and unique cakes for each and every celebration. Our style distinguishes me from the rest, and the variety of flavors that we offer are sure to keep you coming back for more!



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