



3414 Rivers Ave • Charleston, SC 29405  
843-737-6201 • [www.CakesbyKasarda.com](http://www.CakesbyKasarda.com)

## Pricing

All cakes, fillings and icings are made from scratch! Wedding cakes start at \$4.50 per serving for basic flavors and \$4.75 for specialty flavors. Custom-themed cakes start at \$5.50 per serving and increase based on size and detail.

*\*Cakes utilizing fondant are an additional \$1.00 per serving*

### Basic Cake Flavors - \$4.50/serving

- Almond
- Lemon
- Vanilla
- Marble
- Strawberry
- Orange

### Specialty Cake Flavors - \$4.75/serving

- Carrot (contains walnuts and fresh carrots; no raisins unless specified)
- Caramelized banana (w/out nuts)
- Chocolate moist
- Italian cream
- Hummingbird (includes pineapple and bananas)
- Pumpkin spice
- Red velvet



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## Cupcakes

**Basic flavors - (each) \$2.50 large, \$1.75 regular and \$0.85 mini**

- Almond
- Lemon
- Orange
- Strawberry
- Vanilla

**Specialty flavors - (each) \$2.75 large, \$2.00 regular and \$1.00 mini**

- Banana
- Carrot
- Chocolate moist
- Hummingbird
- Italian crème
- Pumpkin spice
- Red velvet

**\*\*\*Decorative cupcake boxes and sleeves/wrappers can be ordered by Cakes by Kasarda - we request supplying us with these details at least three to four weeks in advance.\*\*\***

Following are some helpful sites that supply unique boxes and wrappers if you choose to order on your own:



[Roundabouts cupcake sleeves - www.roundaboutsleeves.com](http://www.roundaboutsleeves.com)

[Global Sugar Art - www.globalsugarart.com](http://www.globalsugarart.com)

[Etsy - www.etsy.com](http://www.etsy.com)

If you would like CBK to box your cupcakes individually, an additional charge of **\$1.50** per cupcake will be incurred...this is quite time consuming and tedious. Boxes, wrappers and/or ribbons must be provided by the client and dropped off at least two weeks prior to the event.



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## Fillings

All wedding cakes include basic fillings at the per serving price. Specialty fillings are an additional charge - price is determined based on cake size.

### Basic Cake Fillings

- Italian or American butter cream

### Specialty Fillings

- Cannoli
- Chocolate or vanilla pasty cream (homemade custard)
- Cream cheese
- Dark or white chocolate mousse
- Fresh seasonal berries \*based on cake size and market price
- Ganache
- German chocolate (contains coconut & pecans)
- Key lime mousse
- Lemon curd
- Peanut butter
- Raspberry, strawberry or apricot jam

### Icing choices

- American butter cream (very sweet)
- Chocolate butter cream (Italian or American)
- Cream cheese
- Italian buttercream (smooth - not too sweet)
- Fondant\*

\*\*\*If you or a member of your party is allergic to any ingredients, please inform CBK prior to placing your order.\*\*\*



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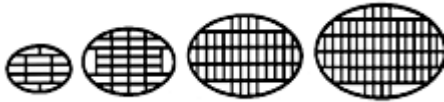
## Cake Sizes & Servings

<i>Round</i>		<i>Square</i>		<i>Hexagon</i>	
Tiers	Servings	Tiers	Servings	Tiers	Servings
6"	8	6" x 6"	8	6"	6
8"	25	8" x 8"	32	9"	18
9"	32	10" x 10"	50	12"	48
10"	39	12" x 12"	72	15"	65
12"	56	14" x 14"	98		
14"	77	16" x 16"	128		
16"	100				
18"	142				

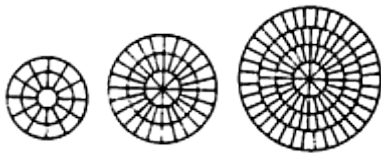


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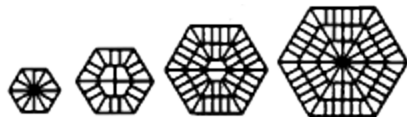
## This helpful chart shows you how wedding cakes are cut.



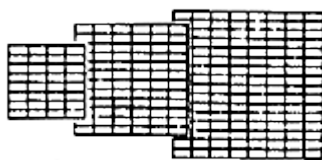
To cut oval tiers, move in two inches from the outer edge and cut across. Then slice 1-in. pieces of cake. Now move in another 2-in. and slice again until the entire tier is cut.



To cut round tiers, move in two inches from the tier's outer edge; cut a circle and then slice 1-in. pieces within the circle. Now move in another 2-in., cut another circle, slice 1-in. pieces and so on until the tier is completely cut. The center core of each tier and the smaller top tier can be cut into halves, 4ths, 6ths and 8ths depending on size.



To cut hexagon tiers, follow similar pattern as with round tiers.



To cut square tiers, move in 2-in. from the outer edge and cut across. Then slice 1-in. pieces of cake. Now move in another 2-in. and slice again until the entire tier is cut.



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## Delivery Charges

**\$45.00 delivery fee to:** North Charleston, Downtown Charleston, West Ashley and Goose Creek

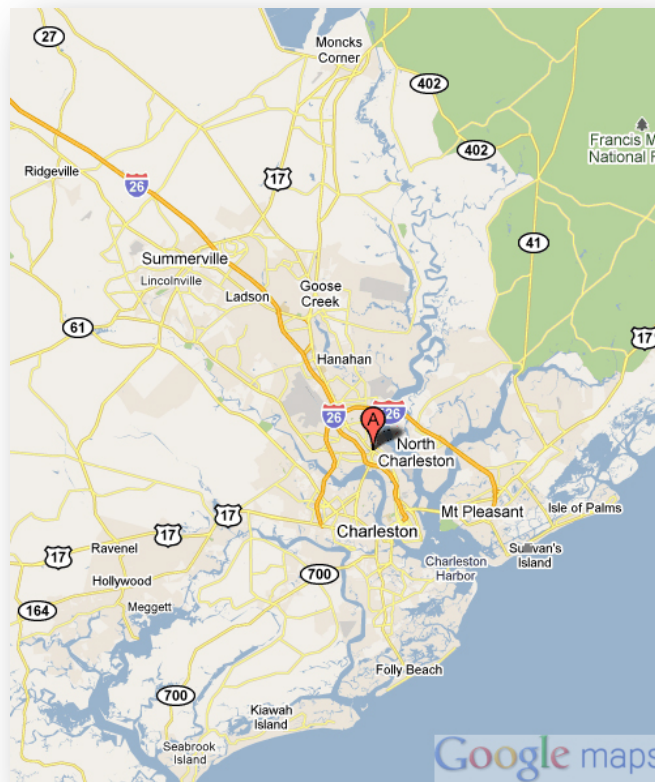
**\$65.00 delivery fee to:** Johns Island, James Island, Folly Beach, Mt. Pleasant and Daniel Island

**\$75.00 delivery fee to:** Isle of Palms, Sullivan's Island and Summerville

**\$95.00 delivery fee to:** Seabrook Island, Kiawah Island, Monks Corner and Hollywood

**\*please make sure to contact the security gate and authorize a gate pass for delivery to Kiawah and Seabrook Islands.**

**Delivery fee increases for delivery beyond the mentioned areas. Some locations will not be within my service area. Please contact me for details.**





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## “Sheet Cake Options with Wedding Cakes”

Place a two-layer sheet cake on the side!!

1/4 sheet cake - serves approximately 18-20 ... \$55.00

1/2 sheet cake - serves approximately 35-40 ... \$75.00

Full sheet - serves approximately 75-80 ... \$125.00

\*\*\*Additional charge per sheet cake for the fillings described above, layered within the sheet cakes:

1/4 sheet - \$8.00

1/2 Sheet - \$10.00

Full Sheet - \$12.00





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## Chef's creative thoughts!

Have you thought about decorations? Following, are some helpful ideas to assist you.

- Fresh flowers are always an elegant choice, and enhance the overall appearance of the cake!
- Silk flowers can help lower the cost and still look beautiful - you can hardly tell the difference.
- Gum paste flowers are edible and look authentic (the cost depends on the style and detail of the flowers.) Please note, these flowers are ordered specifically for your cake. *There will be no changes or refunds 60 days prior to your event date if these items are ordered for your cake.*
- Edible pearls - cost depends on size and estimated quantity (sizes: 4, 5, 6 & 7mm)
- Chocolate Sea Shells - \$10.00 per dozen (assorted shapes and sizes)
- Dipped strawberries, dark chocolate or white chocolate \$2.50 each
- Tuxedo dipped strawberries \$3.00 each

Visit my web site at: [www.cakesbykasarda.com](http://www.cakesbykasarda.com) to view more pictures.



Silk flowers accent the cake above

Edible pearls drape the cake below





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## Let's Talk Icing!

The icing can be the exterior coating of the cake or used between the exterior decorative layer and the cake.

The following flavors are very popular between the layers of the cake, in addition to the standard flavors.

**Italian Buttercream** - Made with an Italian meringue and real butter. Light and smooth. It can be flavored vanilla, chocolate, almond or praline (just to name a few). "Very tasty!"

**American Buttercream** - This icing is made with shortening and a butter mixture with confectionery sugar. It is very sweet. If you have an extreme sweet tooth, this is for you! This choice can be flavored with many options.

**Cream Cheese Icing** - Made with Philadelphia® cream cheese, butter, confectionery sugar and vanilla extract. "One of our favorites."

**Ganaché** - 58% chocolate; mixed with heavy cream. If you're a chocolate lover, you will love this rich and flavorful choice!

**Rolled Fondant** - Made with confectioner's sugar, cold water, gelatin, glucose, glycerin and flavoring. Fondant is a simple sugar-water-cream of tartar mixture cooked to a soft stage. After cooling the mixture, it's then beaten and kneaded until pliable. Once at the right texture, it is then rolled out to the thickness desired, then laid over the cake making it look flawless. This icing is very sweet. Rolled fondant can make beautiful, smooth and sometimes crazy cakes. It is definitely fun to use! ***Rolled Fondant is an additional \$1.00 per serving.***

\*Depending on the detail of your specific cake, there will be an additional charge based on the time needed to complete your design.



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## Most Common Round Wedding Cake Sizes! (Including top cake)

Round: 6" 9" 12" = 96 - 100 servings  
servings



Round: 6" 9" 12" 16" = 196 - 200



Round: 6" 9" = 38 - 46 servings  
servings



Round: 6" 8" 10" = 72 - 76





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## Most Common Square Wedding Cake Sizes! (Including top cake)

Square: 6x6 - 10x10 - 14x14 = 156 - 166 servings



Square: 6x6 - 8x8 - 10x10 = 90 - 100 servings



Square: 6x6 - 10x10 = 47 - 58 servings





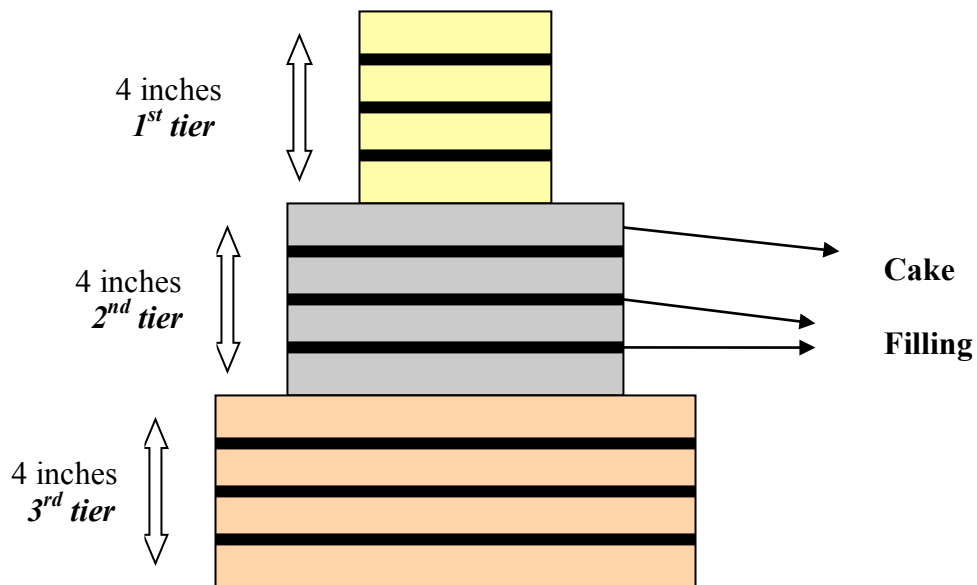
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## What are layers and tiers?

Most couples and families who come for a tasting, find it difficult to understand what make up the layers and tiers. Each tier of cake consists of four layers of cake. Within each layer, you are able to choose a filling or icing. Below is a diagram to give you a better view.

The top tier is vanilla cake, the middle tier is chocolate cake, and the bottom tier is marble cake. Each cake is considered a tier. Yes, you can change the tiers to whatever flavor of cake you like.

The colored areas are the cake layers and the black lines are the fillings. Therefore, each tier has four layers of cake and three layers of filling. Each tier will be roughly 4 inches tall.





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## Is it your Birthday, Anniversary or Baby shower?

Whatever the event, let's create something memorable together.



All creative cakes come from your ideas with a twist of our own. We highly suggest a consultation for these cakes. Pricing is based on several factors:

- ❖ Detail of Cake
- ❖ Serving Size
- ❖ Fondant
- ❖ Creative time needed to prepare the cake
  
- ❖ Most of the creative cakes are made with fondant, which gives the cake a more detailed look.
  
- ❖ These creative cakes must be ordered at least 2 to 3 weeks in advance!

Sincerely,  
Your Pastry Chef:  
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