



Wedding Cakes

Classic Cakes



LEMON

moist lemon cake layered with tart lemon curd, covered in lemon buttercream, and finished with a fresh flower cake corsage



COCONUT WHITE CHOCOLATE

white chocolate coconut cake filled with passion fruit buttercream, raspberries, and covered in white chocolate buttercream with toasted, shredded coconut, and finished with a fresh flower cake corsage



GLUTEN FREE CHOCOLATE

rich and decadent gluten free chocolate cake layered with smooth vanilla bean buttercream and topped with a fresh flower cake corsage



FARMERS' MARKET BERRY

chiffon cake layered with fresh seasonal berries and vanilla whipped cream, finished with a fresh berries and small flowers

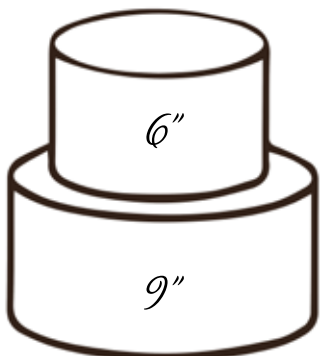


OLD FASHIONED

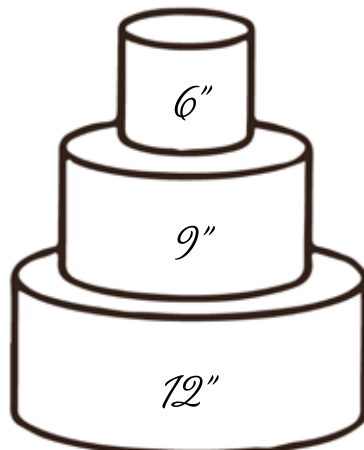
layers of rich butter cake filled and covered with milk chocolate frosting and finished with a fresh flower and chocolate pearls cake corsage

PRICING & SIZES

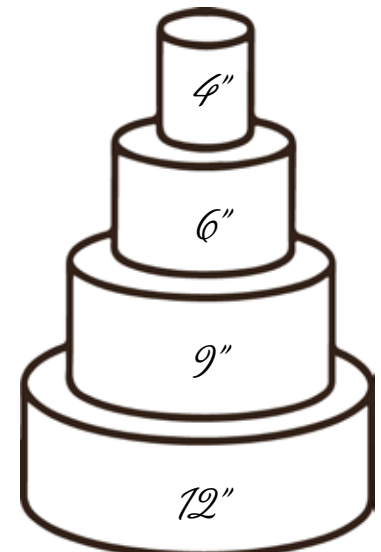
Additional 12" round cakes or half sheet cakes also available.
Additional cake finishes (fruit and/or flowers) available for extra fee. Please see accessories menu.
Classic Cakes all contain 3 layers of cake per tier.



SERVES 40-60
\$275



SERVES 80-100
\$450



SERVES 90-110
\$600

Fancy Cakes



EARL GREY BLUEBERRY*

Earl Grey cake, layered with lemon buttercream and blueberries, and finished with a fresh flower cake corsage

**seasonal*



MATCHA

layers of matcha cake with blenheim apricot jam and blenheim apricot buttercream, finished with fresh flower cake corsage



ALMOND

blanched almond cake layered with mascarpone cream and raspberries, finished with mascarpone cream, toasted almonds and a fresh flower and raspberry cake corsage



ROSE PETAL

layers of vanilla bean cake with a rose petal and passion fruit filling, covered in white chocolate glaze and finished with candied rose petals

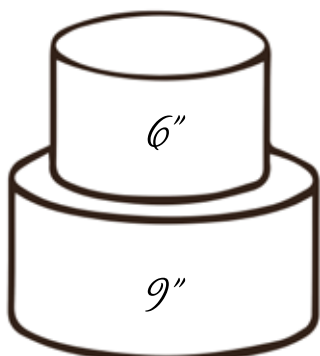


CHAMPAGNE

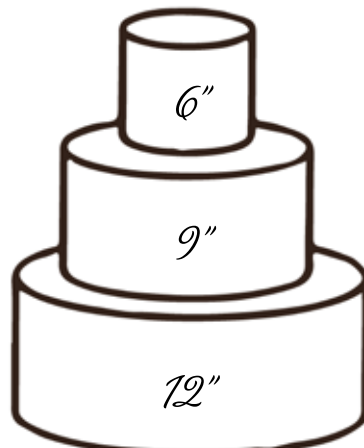
layers of rich butter cake with Champagne milk chocolate ganache, covered in bittersweet chocolate glaze, finished with gold dust

PRICING & SIZES

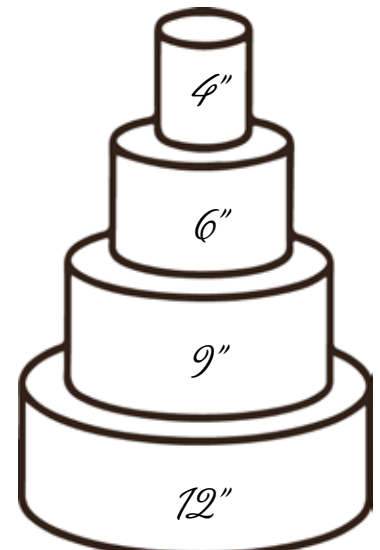
*Additional 12" round cakes or half sheet cakes also available.
Additional cake finishes (fruit and/or flowers) available for extra fee. Please see accessories menu
Classic Cakes all contain 4 layers of cake per tier*



SERVES 40-60
\$300



SERVES 80-100
\$525



SERVES 90-110
\$700

Historic Cakes

In 2009, Valerie introduced a line of Classic California Cakes paying homage to bygone bakeries



BLUM'S COFFEE CRUNCH CAKE

Valerie was approached by the Los Angeles Times to recreate the famous Coffee Crunch Cake from Blum's Bakery for a special feature on wedding cakes. With locations in San Francisco and Los Angeles, Blum's iconic cake had fans all over the state, including Valerie, a San Francisco native. We were very proud to add this cake to our collection, making it available to fans old and new alike.

Two layers of chiffon cake frosted in coffee whipped cream and topped with bit of "coffee crunch".



BROWN DERBY GRAPEFRUIT CAKE

Whimsically shaped like a derby hat, the original Brown Derby was an instant hit when it opened in 1926. A second location at Hollywood and Vine was located close enough to the movie studios and opened late enough at night that it became a hangout for many Hollywood movie stars. The Grapefruit Cake was their signature dessert.

Two layers of grapefruit cake layered in cream cheese icing with candied grapefruit and fresh grapefruit slices.



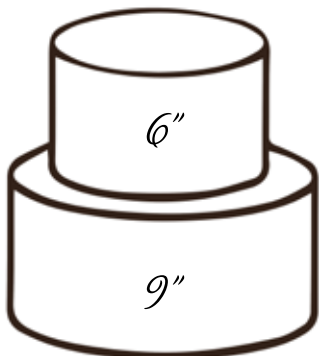
CHASEN'S BANANA SHORTCAKE

Chasen's, opened in 1936 at Doheny and Beverly, was a Los Angeles institution for nearly 60 years. One of Hollywood's most glamorous restaurants, they were known for their deviled beef bones, their carrot souffle, and their Banana Shortcake.

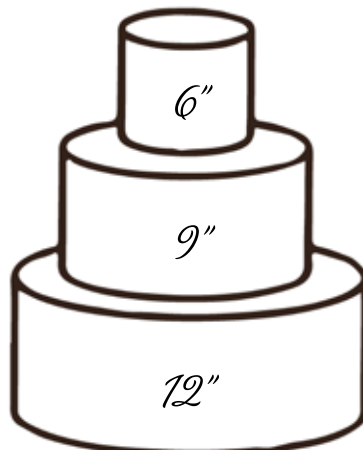
Rum-laced shortcake filled with bananas and whipped cream. Banana sauce and chocolate sauce are served on the side.

PRICING & SIZES

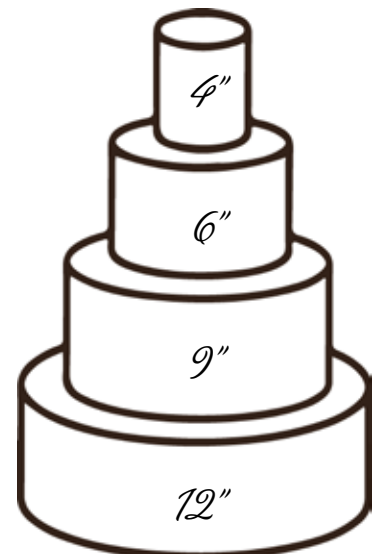
Additional 12" round cakes or half sheet cakes also available.
Additional cake finishes (fruit and/or flowers) available for extra fee. Please see accessories menu
Historic Cakes all contain 2 layers of cake per tier



SERVES 20-25
\$150



SERVES 30-45
\$300



SERVES 45-50
\$375

Cake Accessories

For an additional fee, we are happy to style your cake with a handpicked selection of seasonal fresh or dried fruit, or fresh flowers.

PRICING & SIZES

*2 tier cake: \$75
*3 tier cake: \$100
*4 tier cake: \$150

Service

Dessert Attendants are available for setting up, maintaining, restocking and serving from the dessert buffet table

DESSERT ATTENDANT(S): Minimum 4 hours, \$30 per hour for each attendant

Frequently Asked Questions

WHAT IS THE ORDERING TIMELINE?

We request at least 30 days notice for wedding cake orders; however, our calendar fills up quickly so we suggest that you reach out to us sooner when possible.

DO YOU OFFER WEDDING CAKE TASTINGS?

For \$100 you can taste 3 cake flavors of your choice, and if you move forward with a wedding cake purchase of \$400 or more, 20% up to \$100 will be credited to your wedding cake order. Tastings must be scheduled at least 72 hours in advance, by calling 888-706-1408 or emailing info@valerieconfections.com.

WHY DO DIFFERENT CAKE FLAVORS SERVE MORE OR LESS THAN OTHERS?

Our historic cakes are built with a more freeform structure than the classic or fancy cakes, which means that their portions are slightly different when sliced.

CAN I ADD ADDITIONAL CAKES/ FAVORS TO MY ORDER?

Absolutely! We have a large assortment of cookies, brownies, petits fours & chocolates that we encourage you to add to your order for the complete dessert experience. Please refer to the wedding desserts menu for our offerings and pricing.

HOW DO I PLACE AN ORDER AND WHAT IS THE ORDERING PROCESS?

Call us at 888-706-1408, or email info@valerieconfections.com to begin the ordering process. When you are ready to put your order in, we'll email you a wedding cake contract to review and sign, and request a 50% deposit to secure your spot on our calendar. The remaining balance is due within 14 days of your wedding date.

CAN I CUSTOMIZE THE CAKE FLAVOR? COVER THE CAKE IN FONDANT? ADD EMBELLISHMENTS?

All of our cakes have been painstakingly developed to be a perfect combination of complementary flavors and designs that cannot be altered. We do not work with fondant, gumpaste, modeling chocolate, or add any additional outside embellishments. To add fresh fruit, dried fruit, or fresh flowers to our classic cakes, please see our cake accessories menu.

WHAT IS YOUR CANCELLATION POLICY?

Cancellations must be made no later than 30 days prior to the event date to receive a refund.

DO YOU DELIVER IN THE LOS ANGELES AREA? OUTSIDE OF LOS ANGELES?

We have a flat rate of \$200 to deliver and set-up your wedding cake in the LA area. Please inquire for delivery quotes outside of Los Angeles. Our wedding cakes and favors are also available to pick up from our 1st Street location during store hours, free of charge.