

A close-up photograph of a wedding cake. The cake is covered in white frosting and decorated with a large, realistic pink rose and a green leaf. The sides of the cake are covered in sliced almonds. The text "VALERIE" is overlaid in a dark brown box in the upper center.

VALERIE

*Wedding
& Celebration
Cakes*

Our Cakes

All our cakes have been developed to be a perfect combination of complementary flavors and designs. We are able to make slight modifications to some cakes that have buttercream finishes to pair with your event esthetic, but please note that we do not work with fondant, gum paste, or modeling chocolate.

GLUTEN FREE CHOCOLATE CAKE

rich and decadent gluten-free chocolate cake layered with a smooth vanilla bean buttercream

LEMON CAKE

moist lemon cake layered with tart lemon curd, and covered in white chocolate buttercream

COCONUT WHITE CHOCOLATE CAKE

white chocolate coconut cake layered with passion fruit buttercream, fresh raspberries, finished in white chocolate buttercream with toasted, shredded coconut

EARL GREY BLUEBERRY CAKE

Earl Grey tea cake layered with blueberry lemon buttercream and finished with lemon buttercream

ROSE PETAL CAKE

moist vanilla bean cake layered with rose petal and passion fruit buttercream, covered in a white chocolate glaze and finished with candied rose petals

CHAMPAGNE CAKE

rich butter cake layered with champagne milk chocolate ganache, covered in bittersweet chocolate glaze, and finished with edible gold dust

FARMERS' MARKET BERRY CAKE

*chiffon cake layered with fresh seasonal berries and vanilla whipped cream. *exposed cake*

BLUM'S COFFEE CRUNCH CAKE

chiffon cake frosted in coffee whipped cream and topped with bits of "coffee crunch"

BROWN DERBY GRAPEFRUIT CAKE

grapefruit cake with citrus cream cheese icing and fresh grapefruit segments



Decor

We are able to make slight modifications to some cakes that have buttercream finishes to complement your event aesthetic, but please note that we do not work with fondant, gum paste, modeling chocolate. Custom decor of fresh flowers and fruit are available at an additional cost. Your florist can also provide us with flowers at time of delivery as well.

Pricing

Our wedding cake pricing formats are priced by cake, not by the slice as some clients prefer to offer their guests larger portions than typical event sized slice. We will walk you through the portion slices to help determine what works for you.

Dessert Tables

Create a beautiful dessert table from our large selection of individual desserts (following page), including chocolates, baked goods, and more. We generally recommend 2-3 pieces per guest.

Delivery

We offer delivery in the local Los Angeles area. Quote is based upon location address. Our wedding cakes and desserts are always available for pick up from our First Street location during store hours, free of charge.



Individual Desserts

We offer a selection of individual options perfect for dessert tables. We generally recommend 2-3 pieces per guest. If you would like us to set up your dessert table additional costs apply.

PETITS FOURS \$4-4.50 each, minimum 12 per flavor

Rose Petal	White Chocolate Lemon
Ginger	Bittersweet Lemon
Orange	Cassis
Chocolate	Champagne
Matcha	Lavender
Mint	Earl Grey

TARTLETS \$2.75 each, minimum 24 per flavor

Chocolate	Lemon Curd & Berry
Matcha	Vanilla Cream & Berry

MINI COOKIES \$1 each, minimum 24 per flavor

Durango	Brown Butter Snickerdoodle
Gingersnaps	Oatmeal Raisin
Matcha	Chocolate Chip Fleur de Sel

BROWNIES \$4 each, minimum 24 per flavor

Gluten Free Brownies
Mole Brownies
Salted Peanut Blondies

DESSERTS IN CUPS \$6-6.50 each, minimum 24 per flavor

Tiramisu	Seasonal Fruit Panna Cotta
Chocolate Pudding	Tea Infused Panna Cotta

TRUFFLES \$2.50 each, minimum 20 per flavor

72% Bittersweet	Liquid Caramel	Salt
Pepper	Champagne	Rose Petal Passion Fruit
Black & Blue	Blushing Berry	Smoke & Spice
Scotch	Stout	Jasmine
Earl Grey	Matcha	Moroccan Mint

TOFFEE \$3 each, minimum 12 per flavor

Almond	Almond Fleur de Sel	Orange
Classic	Ginger	Mint
Pumpkin	Black Sesame	Durango

Contact Us

*We are excited to hear from you and be
part of your big day!*

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