

Wedding Cakes

2013 - 2014

Traditional Cake Flavors

Liquors, Shapes, Tiers, Decorations

Pricing and Terms

*A wedding cake must simply be
Beautiful, Delicious and Unforgettable!*



We make your wedding cake with the freshest, all natural ingredients, without additives. We have found that as more couples seek to personalize their wedding experience, creative cakes are becoming increasingly popular and taste is perceived as important as an elegant appearance.

We are proud to distinguish ourselves with cakes that are both beautiful creations and gastronomical delights. We specialize in chocolate cakes decorated with fresh flowers or glistening fruit, perfect for any wedding. But whatever you choose, your cake will be long remembered as unique and luscious.

Perhaps you would like to serve individual cakes at each guest's place setting or present them stacked on an elegant stand. You might like to enhance your celebration with a sweet table abounding with bite size delicacies such as petit fours, chocolate candies or cookies.

NAEF CUISINE creative staff will create the perfect special Wedding or Occasion Cake for your event. All decorated cakes can be made with your choice of cake flavors, fillings and iced in different ways .



For special celebration / wedding cakes, catering requests an appointment should be made. Please call + 52 (329) 291 53 97, write us info@naef.com.mx and will respond as soon a possible.

Wedding Cake Flavors

- 1 Genovesa a la mantequilla de chocolate blanco con capas de chocolate crujiente y crema de vanilla
- 2 Vanilla genoise with layers of fresh lemon curd and fresh raspberry mousse filling, finished with white chocolate ganache
- 3 Soft & creamy belgium chocolate cake with chocolate ganache and raspberry coulis
- 4 Carrot cake with pecan cream cheese filling, finished with cream cheese buttercream
- 5 Carrot/banana cake with chocolate ganache filling and fresh bananas, finished with chocolate glaze
- 6 Lemon genoise sponge with layers of fresh lemon curd and light lemon mousse, finished in a lemon satin buttercream
- 7 White chocolate pistachio cake with layers of pistachio butter cream and orange ganache
- 8 Vanilla genoise with caramel toffee, cajeta mousse filling and candied almond buttercream
- 9 Yellow sponge cake with mango-passion curd, butter cream and toasted coconut mousse
- 10 Champagne infused white chocolate butter cake with fresh chantilly cream and strawberries
- 11 Traditional tres leches cake filled with vainilla mousse and peaches, finished with a banana liquor buttercream



Personalize Your Cake

CAKE

Génoises & Biscuits

- ☐ White Butter
- ☐ Yellow butter
- ☐ Chocolate
- ☐ Espresso
- ☐ Carrot

FILLINGS

Creams, Ganache & Fruit Based

- | | |
|---|--|
| <input type="radio"/> Chocolate Mousse | <input type="radio"/> Lemon curd |
| <input type="radio"/> Chocolate Ganache | <input type="radio"/> Passion Fruit |
| <input type="radio"/> Buttercream | <input type="radio"/> Raspberry mousse |
| <input type="radio"/> White chocolate | <input type="radio"/> Hazelnut Cream |
| <input type="radio"/> Vanilla cream | <input type="radio"/> Strawberry |
| | <input type="radio"/> Espresso |

LIQUORS

- ☐ Maraschino
- ☐ Kahlua
- ☐ Aged Rhum
- ☐ Frangelico
- ☐ Irish Cream
- ☐ Grand Marnier

SHAPE

- ☐ Square
- ☐ Round
- ☐ Heart
- ☐ Hexagonal

TIERS

- ☐ 1 tier
- ☐ 2 tiers
- ☐ 3 tiers
- ☐ 4 tiers

COVERINGS

- ☐ White Chocolate glaze
- ☐ Dark Chocolate glaze
- ☐ Buttercream icing
- ☐ Fondant icing

DECORATION

- ☐ Fresh Strawberries
- ☐ Fresh Raspberries
- ☐ Chocolate truffles
- ☐ Sugar daisies
- ☐ White dots
- ☐ Fresh Roses
- ☐ Lilies
- ☐ Fresh Gerberas
- ☐ other _____

NUMBER OF PEOPLE: _____

PRICE & TERMS

Wedding cakes are priced at a per-person rate starting from \$5usd per serving to \$8usd.

Special designs will have an extra cost depending on the design and details you choose.

Fondant icing will be subject to an extra 20% increase compared to regular frostings.

Larger parties may have the option of a smaller set-up cake with an undecorated back-up cake.

DELIVERY AND SET UP FEE

All cakes are carefully delivered and set up for your reception.

Punta de Mita: \$ 25 usd

Sayulita: \$ 35 usd

San Pancho: \$ 45 usd

Chacala: \$150 usd

La Cruz de Huanacastle and Bucerias: \$ 45 usd

Nuevo Vallarta: \$ 55 usd

Puerto Vallarta: \$ 75 usd

Mismaloya: \$100 usd

NAEF CUSINE will coordinate with your planner the appropriate delivery time.

DEPOSIT

To hold a date for your wedding cake order we require a 50% deposit.

The payment balance is always due 7 days prior to the event.