

MENU

Each Tier is 4 layers of Cake
and 3 Layers of Filling

Liliko'i Passionfruit

Vanilla Cake layered between Liliko'i Mousse and hand crafted vanilla frosting. Bright, tangy, and tropical.

Lemon Blueberry

Bright zesty Lemon Cake, handcrafted blueberry jam, and a tangy lemon Mousse with vanilla buttercream frosting.

Strawberries & Cream

Classic Vanilla Cake, Strawberries and Fresh Whipped Cream, finished with a strawberry Buttercream.

Chocolate Ganache

Triple Chocolate Cake! Layers of moist chocolate cake, silky smooth chocolate ganache and chocolate buttercream frosting.

Carrot Cake

Made from scratch with a beautiful blend of freshly grated Carrots, Apple, Cinnamon, Raisins and Pecans. Layered between a silky smooth cream cheese frosting.

Hawaiian Chantilly

A rich, local-style dessert featuring layers of chocolate cake and a unique creamy butterscotch-like frosting. (Optional) Macadamia nuts

German Chocolate

Decadent Chocolate Cake, delicately sweetened coconut, pecans, and a creamy, light brown sugar-butter filling.

Ube Halaya

A delectable combination of Purple Sweet Potato, a creamy Cream Cheese filling, and Luscious Ube Buttercream.



Example: 10" Single Cake



Example: 6" 8" & 10"



Example: 8" 10" & 12"



Example: 6" & 8"



Ask About our music, officiant and wedding services!

All Cakes feature a classic tiered design with a delightful filling and a simple buttercream frosting. Elegant flower arrangements can be acquired for an additional service fee of \$25+ or more depending on the season. Please Note: Cutting and serving are not included.

SIZES	QTY.	PRICE
10" Single Tier	20+	\$120
6" & 8"	30+	\$275
8" & 10"	50+	\$350
4" 6" & 8"	50+	\$350
6" 8" & 10"	70+	\$450
8" 10" & 12"	100+	\$550