



NAEF  
CUISINE

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# Wedding Cakes

Vanilla Cake, lemon curd filling, fresh raspberries, Italian meringue

Traditional Cake Flavors  
Gourmet Cheesecakes  
Liquors, Shapes, Tiers, Decorations  
Pricing and Terms

[www.sayulitalife.com/business/naef](http://www.sayulitalife.com/business/naef)

## *A Weddings 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 's 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 and wedding cakes, catering or other large orders, an appointment should be made. Please call + 52 (329) 291 53 97, write us at [info@naef.com.mx](mailto:info@naef.com.mx) and we will respond as soon as possible.

## NAEF CUISINE'S Wedding Cakes

- 1 White chocolate butter cake with layers of crunchy chocolate filling and vanilla buttercream
- 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 and 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 buttercream and chocolate orange ganache
- 8 Vanilla genoise with caramel toffee, cajeta mousse filling and candied almond buttercream
- 9 Yellow sponge cake with mango-passion curd, toasted coconut mousse and buttercream
- 10 Champagne infused white chocolate butter cake with fresh chantilly cream and strawberries
- 11 Traditional tres leches cake filled with vanilla mousse and peaches, finished with a banana liquor buttercream

## NAEF CUISINE'S Gourmet Cheesecakes

- 1 White chocolate cheesecake and chocolate chips with a hint of Irish Cream on a chocolate crust
- 2 Triple chocolate bittersweet, milk, and white chocolate cheesecake on a macadamia nut crust
- 3 Coffee and vanilla cheesecake on a butter cookie crust (Kahlúa may be added)
- 4 Vanilla cheesecake with lemon and orange zest on a butter cookie crust

## Personalize your Cake

- Cake** White Butter / Yellow butter / Chocolate / Espresso / Carrot
- Fillings** Chocolate Mousse / Chocolate Ganache / Buttercream / White chocolate / Vanilla cream  
Lemon curd / Passion Fruit / Raspberry mousse / Hazelnut Cream / Strawberry / Espresso
- Liquors** Maraschino / Kahlua / Aged Rum / Frangelico / Irish Cream / Grand Marnier
- Shape** Square / Round / Heart / Hexagonal
- Tiers** From 1 tier to 5 tiers, depending on number of guests and slices
- Coverings** White Chocolate glaze / Dark Chocolate glaze / Buttercream icing / Fondant icing
- Decoration** Fresh Strawberries / Fresh Raspberries / Chocolate truffles / Sugar daisies / White dots / Fresh Roses  
Lilis / Fresh Gerberas

## Servings & Cake Sizes

### Round Tier Style or Square Cakes

Servings	Cake Sizes
2 tier for 35	10", 7"
2 tier for 55	12", 8"
3 tier for 60	12", 9", 7"
3 tier for 100	14", 10", 7"
3 tier for 125	16", 12", 8"
4 tier for 140	16", 12", 9", 7"
4 tier for 175-200	18", 14", 10", 7"
4 tier for 245	20", 16", 12", 8"
5 tier for 260-275	20", 16", 12", 9", 7"
5 tier for 315-340	20", 16", 12", 9", 7", 3"

### Come in for a Tasting Today!

Meet us specialty consultant to help you create the cake of your dreams!  
And sample our wide variety of specialty cakes

To Schedule a tasting call **01 329 291 53 97** or write us at **info@naef.com.mx**

#### Price & Terms

Wedding cakes are priced at a per-person rate starting from \$35 pesos per serving to \$60 pesos. 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 (page 3)*

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

#### Delivery Charges

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

Punta Mita & Sayulita: no delivery or set up fee.

San Pancho, La Cruz, Bucerias: \$150 pesos delivery and set up fee.

Nuevo Vallarta, Vallarta: \$200 pesos delivery and set up fee

Puerto Vallarta to Mismaloya: \$300

NAEF CUISINE's Bakery Division will work with your caterer or contact to coordinate an appropriate delivery time.

#### Deposit

We require a non refundable deposit of \$1000 pesos in order to secure and confirm an order for a wedding or specialty event on a specific date. The payment balance is always due 7 days prior to the event. We encourage customers to secure a date early.

#### Acrylic Cake Bases and Stands

Available for use with 4 tier or smaller round tier cakes only.

Refundable deposit range from \$300 pesos to \$600 pesos.

#### Silver Cake Stand

\$300 pesos non refundable fee plus \$1200 pesos refundable deposit