



# WEDDING CAKES

## INCLUDES:

- Choose from Basic or Gourmand Flavors
- Complimentary 1 Year Mini 4" Replica Cake
- Cake Stand and Display Rentals Available
- Visit our website for more details and request a quote



TASTING CONSULTS AVAILABLE

CALL (331)318-0098





# Sweets by Kash

ALGONQUIN, ILLINOIS

## Everyday Flavors

Vanilla	Raspberry	Carrot
Chocolate	Lemon	Funfetti
Marble	Mocha-Latte	Almond
Red Velvet	Peanut Butter	Choco-Chip
Strawberry	Banana	

## Buttercream Frosting

Vanilla	Lemon	Peanut Butter
Chocolate	White Chocolate	Cinnamon
Strawberry	Coconut	Cookies N Cream
Raspberry	Caramel	Cream Cheese <small>(limited availability)</small>
Almond	Nutella	

## Fillings

\*extra charge per layer

Chocolate Ganache	Nutella
Custard	Strawberry Jam
Caramel	Raspberry Jam
Lemon Curd	Fresh Berries (seasonal)

## Gourmet Flavors

\*extra charge

S'Mores	Ferrero Rocher
Churro	Biscoff Cookie
Browned Butter Pecan	Fruity Pebbles
Strawberry Lemonade	Coconut Creme
Almond Joy	Tiramisu



WWW.SWEETSBYKASH.COM  
FACEBOOK.COM/SWEETSBYKASH  
INSTAGRAM.COM/SWEETSBYKASH21



Congratulations on your engagement! This is such an exciting time in your life but planning a wedding can be overwhelming at times. We take pride in working with you through every detail to ensure that we have a clear understanding of your vision for your wedding sweets. Trust us! It'll be a piece of CAKE!

## BOOK A TASTING

Every guest at every wedding wants to see two things... the bride and the CAKE. Surely you wouldn't purchase a dress without trying it on so why should you design a cake without trying it first?

Our tastings are prepared for you to enjoy with us in person or to take home and devour in privacy. Both options include four cake and frosting flavors.

For more details and to reserve a date, visit us online and complete our event form.



[www.sweetsbykash.com](http://www.sweetsbykash.com)  
[info@sweetsbykash.com](mailto:info@sweetsbykash.com)  
[@sweetsbykash21](https://www.sweetsbykash21.com)

## Client Testimonials

Sweets by Kash was one of the best decisions I made for my wedding day. We had a unique request of Pineapple Upside-down cake minis and Rum Bundt Cakes. SHE KNOCKED IT OUT OF THE PARK! I have tons of family from the islands and they could not believe how amazing and delicious these items were! She was polite, easy to work with, and professional. I have referred her to all of my clients, family, and friends and will continue to do so! Currently getting ready to order items for my baby shower and I could only think of one place to go!

~Chantel J. (June 2023)

I will always recommend Lindsey as my go to desert gal!!! I showed her a picture of what I was looking for and she duplicated it and even added her own little flare which was absolutely perfect!!! Her customer service is top notch as well!!! She created the most beautiful display of cupcakes and a 2 tier wedding cake for my special day. Her prices are so affordable and her work honestly speaks for itself.

Not only did the cupcakes look FLAWLESSLY AMAZING but they tasted equally as delicious! Raspberry is to dieeeeee for! Do not hesitate to use this mama for any and all of your special occasion needs. She will not disappoint!! I promise!

~Melissa H. (May 2022)

What can I say.... Lindsey made my Sweet tooth's dream come true for our wedding. I was so happy to hear that she was ALSO a huge Disney fan and she took my challenge to infinity and beyond! I am hoping our photographer took photos, but the table was a DREAM! And Lindsey was a dream to work with for almost 6 months to planning our special day! My husband is gluten free and she was able to accommodate our table to be half Gluten Free and half not. Also she went above and beyond to accommodate a celiac guest I had by grabbing a special box for her. I heard right away - that my guest was in awe and how she never gets to have dessert but she did at my wedding. What a core memory! Can't wait to share more photos and we will def be a repeat customer every time we are in Chicago!

Thank you Lindsey for bringing the MAGIC to our wedding sweets table!

~Megan G. (April 2022)