

# Gourmet Girl

CUSTOM CAKES

## ARTISTRY YOU CAN TASTE

SHARE & SHOW  
YOUR LOVE  
STORY WITH  
CAKE

WHEN A BAKER  
MAKES HER  
OWN WEDDING  
CAKE

2026 WEDDING SEASON  
ISSUE NO.01

[WWW.GOURMETGIRLCUSTOMCAKES.COM](http://WWW.GOURMETGIRLCUSTOMCAKES.COM)

# IN THIS ISSUE

**2**

About Gourmet Girl Custom Cakes  
Meet The Founder and Artist

**7**

Art Gallery Worthy Wedding Cakes  
'Cake Design Portfolio

**6**

Show Your Love Story  
with Cake

Learn About Our Signature Approach To Cake Design

**8**

Testimonials  
Hear What The Gourmies Have To Say

**10**

Services

**20**

Cake Count Considerations  
How Much Cake Do You Really Need?

**22**

When A Baker Makes Her Own Wedding  
Cake

**30**

Contact Us!  
Let's Talk About Your Cake Story!





AS SEEN IN:



Kamron Khan Photography

## ABOUT GOURMET GIRL

Adenike Harper, widely known as Gourmet Girl, is a Cleveland-based cake artist, entrepreneur, and community builder with over 20 years of experience creating luxury cakes and dessert experiences that blend artistry, storytelling, and soul. As a self-described Sugar Storyteller, Adenike is known for transforming cake into meaningful, memory-driven works of art that celebrate life's most important moments.

She is the founder of Gourmet Girl Custom Cakes, a boutique dessert studio specializing in luxury wedding cakes, custom celebration cakes, curated dessert tables, and signature cake jars. Her work is recognized for its refined design, intentional flavor pairings, and narrative-driven approach—often inspired by family traditions, cultural heritage, and the joy of shared experiences. Adenike's desserts have become a sought-after centerpiece for weddings, corporate events, and milestone celebrations throughout Northeast Ohio and beyond.

In addition to her work in luxury desserts, Adenike is the co-founder of KneadED, a cooperative bakery café and shared kitchen concept rooted in entrepreneurship, youth development, and mental health wellness through bake therapy. Through programs such as A Peace of Cake and A Piece of the Pie, she empowers youth and emerging bakers by combining hands-on baking education with mentorship, creativity, and emotional well-being.

Adenike's work sits at the intersection of culinary arts, social enterprise, and community impact. Whether designing art-gallery-worthy wedding cakes, developing consumer packaged goods, or leading baking-based wellness programs, she brings a consistent philosophy to everything she creates: desserts should hold memory, beauty should be intentional, and baking can be a powerful tool for connection and healing.

Recognized for her innovation, storytelling, and leadership, Adenike Harper continues to redefine what it means to be a modern cake artist—using sugar not just to celebrate, but to build community, legacy, and joy.

*Adenike Harper*

Artist & Founder

2

Kamron Khan Photography

# ART GALLERY

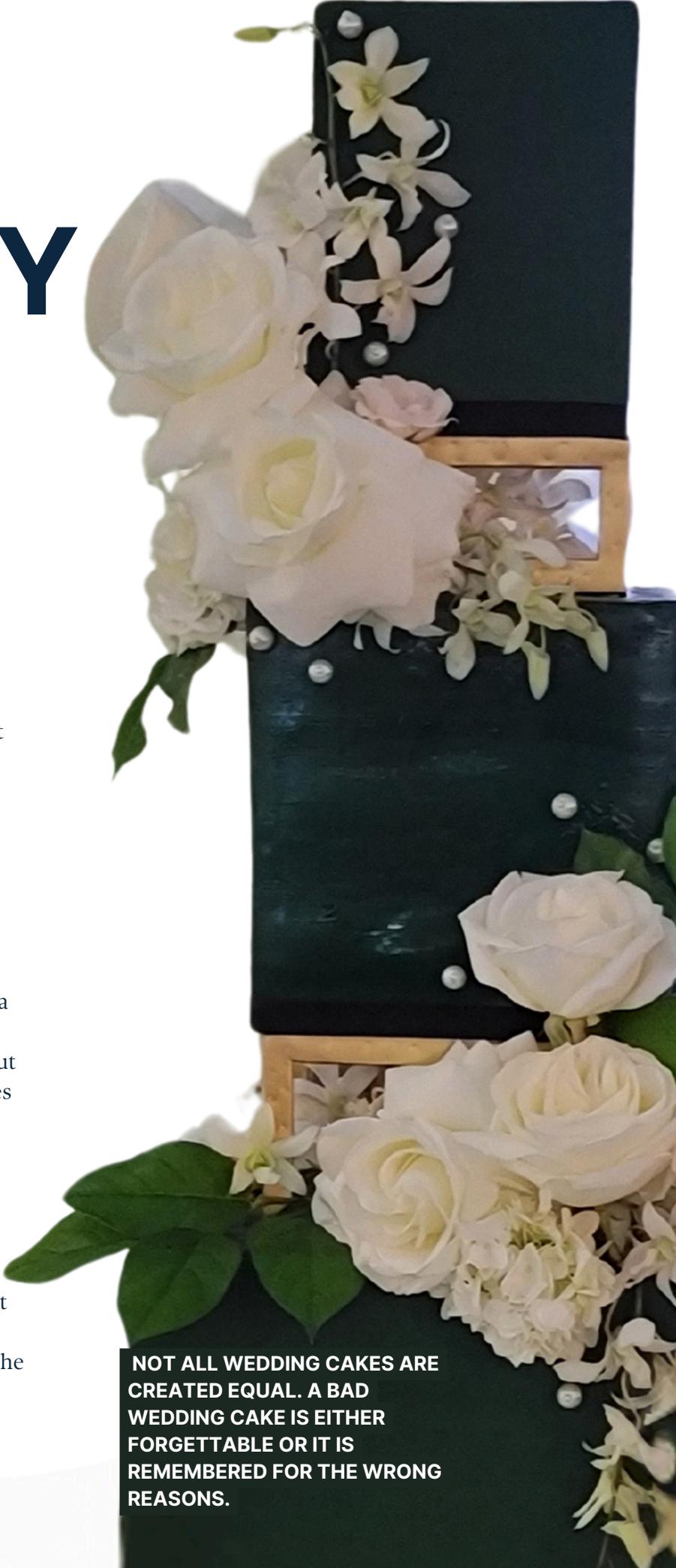
## *Worthy Wedding Cakes*

So, you are getting married and you love cake! Congratulations! I am here to affirm to you that the cake is absolutely the best part of the wedding reception followed very closely by partying with the newlyweds while eating cake!

Since we have established that wedding cake is one of the most amazing things ever! Let's talk wedding cake!

In order for a cake to be truly amazing, there is a lot of thought and preparation required. A few things should be considered when thinking about your perfect cake, because not all wedding cakes are created equal. A bad wedding cake is either forgettable, fading sadly into the background as 'just a cake' or it is remembered for the wrong reasons: bad execution, poor design or undesirable taste.

The perfect cake for your wedding is a cake that is a unique work of art, tastes fantastic and represents your personal love story. These are the 3 foundational elements that uniquely offer my clients.



**NOT ALL WEDDING CAKES ARE  
CREATED EQUAL. A BAD  
WEDDING CAKE IS EITHER  
FORGETTABLE OR IT IS  
REMEMBERED FOR THE WRONG  
REASONS.**



Photo: Natasha Herbert



Photo: Joshua Daniel Wright



Left: 5 Tier Gold Airbrushed Buttercream Cake.

Right: 6 Tier Fondant Covered Cake with Stencil Detail and Custom Gold Acrylic Keepsake

Where should you start when exploring inspiration for your wedding cake? You have so many options when it comes to flavor and design!

One thing that is super EASY to do when selecting designs for any aspect of your wedding is to want EXACTLY what you see & love. I am here to say DON'T PLAY YOURSELF like that, sweetness!

Your wedding cake should be thought of as the main centerpiece of your wedding reception; and after your 'I do's' cutting the cake is the first task you will complete as a married couple; sharing

the cake with your guest has the significance of sharing the sweetness of your love with family and friends!

Your wedding cake should be a work of art that is made for you. Not something that is a copy of someone else's design.

Also a good cake artist won't let you make an exact copy of another cake... but that's another topic for another day.

When you find a design that you like, ask yourself: outside of changing the color, how can we make this cake OURS?



Photo: Kamron Khan



Photo: Kamron Khan

Plan to order your wedding cake 6 months to 1 year in advance of your wedding date.

Wedding cakes are extremely important to plan for, you will spend time working with your cake designer settling on design, flavors and details.

Wedding cake ordering is not a process to rush. Often there are supplies that need to be ordered and things to prep.



Red Velvet Wedding Cake Slice

Photo: Dragonfly Photography



3 Tier Textured Buttercream Cake with Acrylic tiers, Dried and Fresh Floral

# SHARE & SHOW

*Your Love Story* with

# *cake*



Photo: Natasha Herbert



Think of your wedding cake as not only an extension of your wedding décor, but the opportunity to make a statement! Even if you are not a cake person, don't let your cake be an afterthought.

When finding inspiration for your cake make sure to work with your cake designer to make it unique to you in some way. Your wedding cake should be a work of art that is made for you. Not something that is a copy of someone else's design.

Also a good cake artist won't let you make an exact copy of another cake... but that's another topic for another day. When you find a design that you like, ask yourself: outside of changing the color, how can we make this cake OURS?

You and your guests can either be impressed and remember your cake for years to come: 'That's the Cake!' as in Wow, the cake is the most beautiful thing I have ever seen!

OR

Your cake is a physical representation of 'underwhelming' and the question then becomes: 'That's the cake?' with an underlying disappointing tone.

You should think of your wedding cake as the main centerpiece of your reception. Don't miss out on the opportunity to have your cake be apart of your sweetest wedding memories.

### **SHARING THE CAKE WITH YOUR GUEST IS SIGNIFICANT OF SHARING THE SWEETNESS OF YOUR LOVE WITH FAMILY AND FRIENDS!**

Sharing the cake with your guest is significant of sharing the sweetness of your love with family and friends!

Your love is deliciously sweet, right? Not dry and flavorless lol...

In sharing your love with guest, is making sure your cake taste delicious as well.

Do a cake tasting with the bakers and bakeries you are interested in and don't settle on a cake if the flavor isn't there. You don't want your cake to be remembered for being nasty.



Working with Adenike was nothing short of amazing. She is very fun to work with and very professional. I have used her in the past for cakes and there was no doubt that my husband and I would be using her to create our wedding cake. Adenike took my ideas and EXCEEDED my expectations Not only did my cake look amazing but it tasted amazing as well.

Channez D., Cleveland, Ohio



Adenike did a wonderful job with our wedding cake, it was not only beautiful, but it tasted amazing as well! I always try to make sure I order a cake from her when the holidays come around and we're in Cleveland.

Mitchell B., Cleveland, Ohio





**Gourmet Girl Custom Cakes can make anything your heart desires! not only will the cake taste beautiful, but it will taste like a dream! When I met Gourmet Girl, I gave her a vision of what I wanted and she created a dream come true cake for me. Worth every dollar spent!**

*Angel W., Cleveland, Ohio*



**We absolutely loved working with the Gourmet Girl! She the creative process so fun, and the cake flavors were all delicious. I think the entire process, from start to finish, was awesome. I loved the cake tasting boxes! I can't stop looking at pictures of the cake.**

*Brittany Z., Cleveland, Ohio*



# WEDDING CAKES WITH *Main Character Energy*

<b>INVESTMENT</b>	\$1,800-\$2,200
<b>INCLUDED:</b>	
Semi-Naked or Buttercream (4) Tier Cake	
Ranging from 4 - 12 Inches	
Two (2) Cake Flavors	
Minimal accents	
Clean, refined	
Serves 112	
<i>*Includes Delivery within Greater Cleveland</i>	



The Artisan Collection



<b>INVESTMENT</b>	\$2,300-\$2,800
<b>INCLUDED:</b>	
Textured Buttercream (4) Tier Cake Tiers	
Ranging from 4-12 Inches	
Two (2) Cake Flavors	
Artistic buttercream, movement, storytelling	
Your sweet spot	
Serves 112	

*\*Includes Delivery within Greater Cleveland*

## The Couture Collection



<b>INVESTMENT</b>	\$3,000+
<b>INCLUDED:</b>	
Fondant (4) Tier Cake Tiers Ranging	
from 4-12 Inches	
Two (2) Cake Flavors	
Sculptural, abundant floral, installation energy	
Editorial-worthy	
Serves 112	

*\*Includes Delivery within Greater Cleveland*

## The Bespoke Collection



## Luxury Dessert Tables

Transform your wedding, shower, or engagement party into an unforgettable celebration with our Luxury Dessert Tables. Designed to delight the senses, these interactive displays offer guests the opportunity to indulge in a mix-and-match selection of meticulously crafted, smaller-portioned sweet treats.

## Why Choose a Gourmet Dessert Table?

- **Interactive and Inclusive:** Perfect for creating memorable guest experiences, allowing everyone to explore a variety of flavors and textures.
- **Visually Stunning:** Each table is an artistic masterpiece, featuring carefully curated high-end platters, and stands adorned with lush greenery and fresh floral that elevate your event's ambiance.

## Our Luxury Dessert Tables are ideal for:

- **The Star of the Show:** Serve as the centerpiece dessert option, accompanied by a small cutting cake for your ceremonial moments.
- **The Sweet Sidekick:** Pair with your show-stopping luxury wedding cake as an added indulgence for guests during your reception or cocktail hour—a sophisticated take on sweet charcuterie.

Whether you envision an elegant selection of petit fours, decadent cake jars, or other signature creations, each dessert table is a seamless blend of culinary excellence and artistic design.

Let us craft a sweet story that your guests will savor and remember long after the last bite.





DESSERT

# MENU

ART GALLERY WORTHY  
SWEETS

2026

Weekday  
&  
Weekend  
Availability

## INDIVIDUALLY PACKAGED

PACKAGED CUPCAKE \$5  
*Cupcakes are packaged in a clear hinged container. See flavor menu for cupcake options. Custom branded label available upon request.*



GOURMET CAKE JAR \$12  
*8 ounces of cake joy perfection! Flavors include: Cleveland Cassata Cake, Birthday Cake, Vegan Creme Brulee*

CUSTOM BRANDED COOKIE \$7+  
*A shaped sugar cookie decorated with an edible and edible image.*

ASK ABOUT CREATING WELCOME GIFT BOXES!

## DESSERT TABLE MENU

12 Piece Minimum Excluding Petit Fours



PETIT FOURS (SET OF 60) \$120

*The perfect bite of cake! Petit Fours come in sets of 60 and includes cocktail forks and platter for a gorgeous display. Flavor options include: Lemon Honeybee, Peach Champagne, Oreo Crunch, Strawberry Crunch and Red Velvet*

POUND CUPCAKE CUBE \$6

*Lemon Honeybee Pound Cake topped with sticky honey glaze | Gluten Free Cream Cheese Pound Cake Vanilla Glaze*

CUPCAKE \$4

*Cupcakes iced in the most delicious buttercream and decorated with luxe sprinkles. Holiday flavor options include: Eggnog | Cookie Butter*

CHOCOLATE COVERED OREO \$3.50  
*Classic Oreo cookie covered in white or milk chocolate and embellished with luxe sprinkles.*

CHOCOLATE PRETZEL \$3.50  
*White or milk chocolate covered pretzel encrusted with one of the following options: peppermint, toffee pieces, luxe sprinkles or chocolate drizzle.*

DESSERT SHOOTER \$6  
*Banana Pudding | Vanilla Cheesecake*

CHOCOLATE COVERED FORTUNE COOKIE \$2  
*Fortune cookie dipped in white or milk chocolate and embellished with luxe sprinkles.*

CHURROS SHOOTER \$6  
*Cinnamon sugar dusted churros accompanied with either caramel or chocolate dipping sauce.*

DELIVERY + SETUP + TABLE STYLING \$100+

## SIGNATURE CUPCAKE FLAVORS

BUTTER VANILLA  
*Buttery Madagascar Vanilla Cake with Vanilla Buttercream (Vegan option available)*

LEMON HONEYBEE  
*Honey Drizzled Vanilla Cake, Tart Lemon Buttercream*

STRAWBERRY CRUNCH  
*Strawberry Cake, Tart Strawberry Buttercream, Cream Cheese Buttercream, Cookie Crunch Topping*

BANANA PUDDING  
*Vanilla cupcake filled with banana pudding and topped with whipped cream, vanilla wafer & banana chip*

OREO INCEPTION  
*Chocolate & Vanilla Marble Cake, Chocolate Ganache Drizzle, Oreo Filling, Vanilla Buttercream (Vegan option available)*

RED VELVET  
*Classic red velvet cake with cream cheese buttercream*

WEDDING WHITE  
*Delicate Almond Cake, Almond Buttercream (Vegan option available)*

### A LA CARTE PRICING

SEMI NAKED WITH FRESH FLORAL	\$15.00+		
BUTTERCREAM	\$17.00+		
BUTTERCREAM WITH ARTISTIC ACCENTS	\$19.00+		
FONDANT [DESIGN FORWARD]	\$22.00+		
KITCHEN CAKE	Two (2) Layers	Serving 50	\$195

### IMPORTANT PRICING INFORMATION

ALL WEDDING CAKES ARE CUSTOM-DESIGNED, ART-GALLERY-WORTHY CREATIONS AND PRICED PER SERVING BASED ON DESIGN COMPLEXITY, FINISH, AND ARTISTIC DETAIL.

WEDDING CAKE COMMISSIONS BEGIN AT \$1,600.

MOST COUPLES INVEST \$15-\$25+ PER SERVING, OFTEN PAIRING A DECORATED DISPLAY CAKE WITH SUPPLEMENTAL KITCHEN CAKES TO PRESERVE DESIGN INTEGRITY WHILE SERVING ALL GUESTS.

FINAL PRICING IS DETERMINED BY SERVING COUNT, DESIGN ELEMENTS, STRUCTURE, AND DELIVERY REQUIREMENTS.

## CUSTOM CAKE FLAVORS

<b>CAKE FLAVORS</b>	
△	Butter Vanilla
△	Rich Chocolate
△	Chocolate & Vanilla Marble
△	Pink Champagne
△	Lemon
△	Tart Strawberry
△	Red Velvet
△	Wedding White (Almond)
<b>ICING FLAVORS</b>	
△	Vanilla Buttercream
△	Chocolate Buttercream
△	Lemon Buttercream
△	Strawberry Buttercream
△	Cream Cheese Buttercream
△	Almond Buttercream
△	Brown Sugar Buttercream
△	Tart Peach Buttercream
<b>FILLING FLAVORS*</b>	
△	Lemon Cloud
△	Cookie Butter
△	Orange Cream
△	Oreo Buttercream
△	Dulce De Leche

\* An additional \$0.75 per serving

## SIGNATURE PAIRINGS

### LEMON HONEYBEE

Honey Drizzled Vanilla Cake, Lemon Cloud Filling, Tart Lemon Buttercream

### OREO INCEPTION

Chocolate & Vanilla Marble Cake, Chocolate Ganache Drizzle, Oreo Filling, Vanilla Buttercream

### PEACH CHAMPAGNE

Delicate Pink Champagne Cake, Ripe Peach Buttercream

### RED VELVET

Decadent Red Velvet Cake, Cream Cheese Buttercream

### STRAWBERRY CRUNCH

Strawberry Cake, Tart Strawberry Buttercream, Cream Cheese Buttercream, Cookie Crunch Topping

### STRAWBERRY LEMONADE

Tart Strawberry Cake, Lemon Buttercream

### WEDDING WHITE

Delicate Almond Cake, Almond Buttercream

## ADD-ONS + DELIVERY

ADD ONS		
24K Gold Leaf Silver		\$20
Leaf Metallic		\$15
Airbrush Minimal		\$35+
Floral Moderate		\$15+
Floral		\$50+
Luxe Floral		\$250+
Custom Acrylic Topper		\$35+
Edible Image (Per Sheet)		\$15

### WEDDING DELIVERY AND SET UP

Wedding cake pricing includes professional delivery and standard setup within the Greater Cleveland area, ensuring a seamless and stress-free experience on your wedding day. Additional fees may apply for venues outside the service area, extended setup times, difficult access, or complex installations.

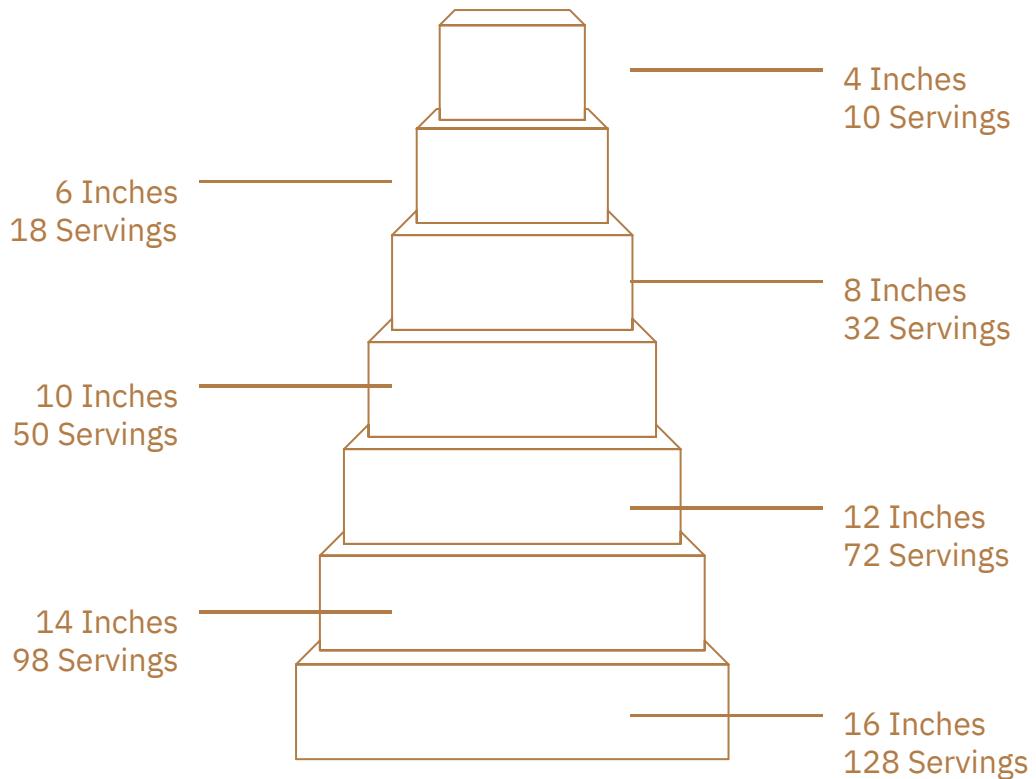
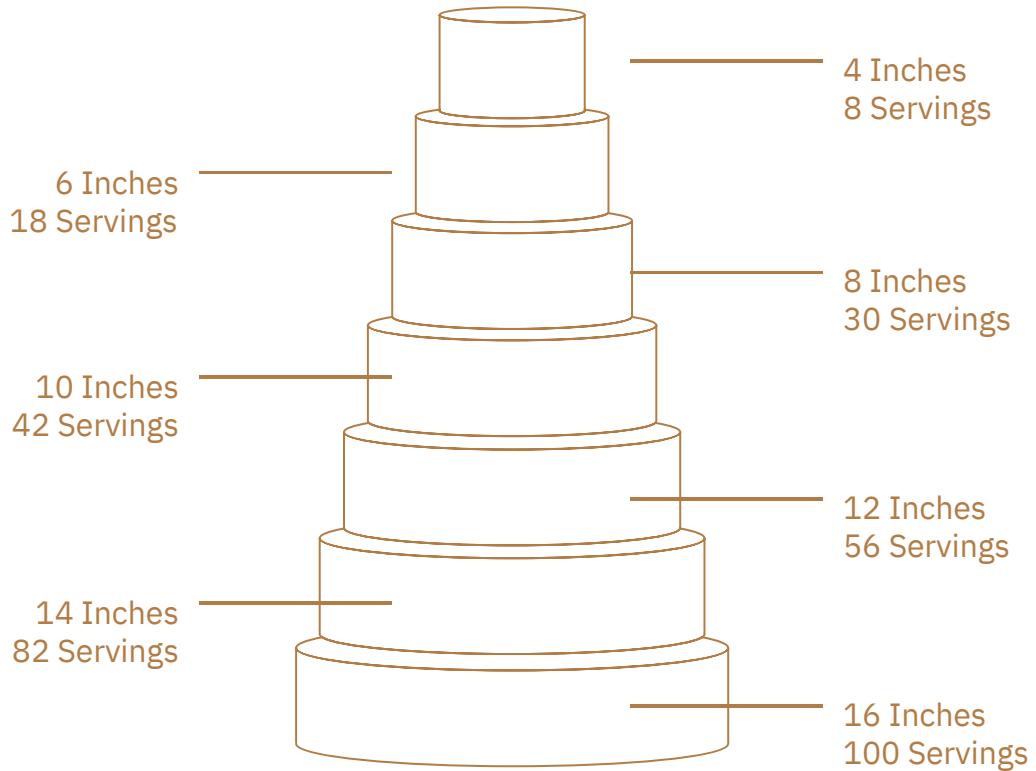
### DESSERT TABLE DELIVERY & STYLING

Artistic dessert table styling begins at \$100 and includes professional delivery and intentional dessert placement using select stands and risers to create a polished, photo-ready display. Additional fees may apply based on scale, venue access, or location.

### CAKE STAND RENTAL

Please ask about our unique offerings! There is an additional deposit for cake stands or other hardware and décor. This deposit will be based upon the value of the items being rented. The deposit will be based on the value of the items being rented, and made with the final payment via check, Cashapp or Zelle, to be held in trust until items returned.

## CAKE SERVINGS



# CAKE COUNT CONSIDERATIONS

Take these factors into consideration with the help of your baker to determine how much cake you need.

## 1 YOUR MENU

Your Menu – how much will you feed your guests throughout the night? Are you having a cocktail hour in addition to dinner? Will your guests pass on cake because they are stuffed?

## 2 TOP TIER

Are you saving your top tier for your 1st anniversary? – Plan on adding 6 to 10 servings to your cake serving count.

## 3 THE CAKE WAIT

The Time of wedding and reception itinerary - when cake will be cut and served? Is it early in the evening? Or will guests have to wait until the very end of the reception? How many of your guests will still be present at cake time?

## 4 OPEN BAR

Will there be an open bar? – with this question think ‘will they remember there is cake? Lol

## 5 FLAVORS

How many flavors did you order? – Ordering more than one flavor of cake is fun, until you learn that your favorite aunt Clara doesn't eat anything but Vanilla and all of the vanilla is gone; Or that uncle Henry and his 8 brothers somehow had 3 flavors each and now your servings are short. Sorry for the additional math word problem here, but this is something to consider if ordering a percentage of your guest count and may require ordering over your guest count if it is your dream to offer multiple flavors.



# HOW MUCH CAKE DO YOU REALLY NEED?

How much cake is enough? How much cake is TOO much?

These two questions are usually the first question that I am asked from brides. The idea of not having enough cake for cake loving guests is scary. But equally scary is the thought of having a lot of cake left over that is either wasted or that ends up at the newly weds home while they honeymoon.

My general recommendation for number of cake servings is to order enough cake for each of your guests but if you wish to reduce the number of servings, a comfortable reduced amount may lie in the range of 70-80% percent of your guest count. But to truly determine the correct amount of cake for your reception there are a few things to consider in addition to your actual guest count.





# WHEN A BAKER MAKES HER OWN *Wedding Cake*

Written by: Adenike Harper,  
Gourmet Girl Custom Cakes

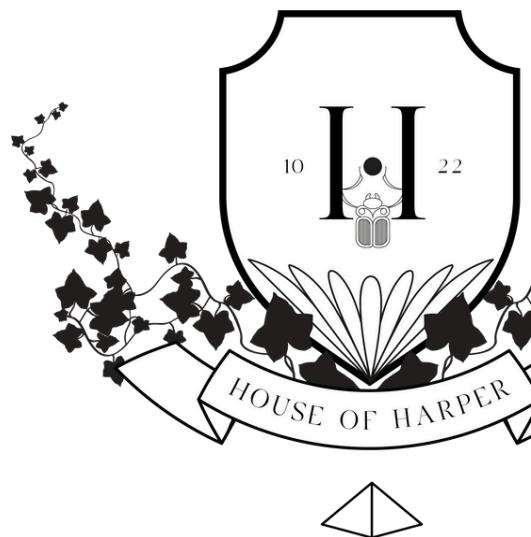
Photography: Marcus Payne



As a wedding cake artist with nearly two decades of experience, the decision to create my own wedding cake wasn't one I made lightly. Friends and family asked, "Won't that be too much to handle?" and "Shouldn't you just focus on being the bride?" While their concerns were valid, I saw this as a once-in-a-lifetime opportunity to craft something deeply personal—our cake love story.

The result was a design that was both intimate and magical, the perfect blend of my creative vision and my husband's artistic talents. Together, we conceptualized a cake that embodied our love: timeless and modern, classic and innovative. Our theme, Historically Modern, celebrated our soulmate connection throughout time—past, present, and future. It honored the enduring elegance of our love while showcasing our shared excitement for the innovation and possibilities of the future. This narrative became the foundation of our cake's design.





But there's more to this story. As avid fans of Game of Thrones, having watched the series twice, we drew inspiration from the grandeur of the royal houses. We imagined what it would be like if there were a Black royal house—House Harper—a family rooted in strength, sophistication, and legacy. This vision influenced the aesthetic of our wedding, particularly the cake.

The design was sleek and modern, with classic elements such as mirror and marble textures, clean lines, and geometric patterns. The color palette of black and white reflected both the elegance of our imagined royal house and our modern love story. If our house had a crest, which became our wedding monogram featured ivy, a pyramid and Egyptian elements —a nod to both my sorority (Alpha Kappa Alpha, Sorority Incorporated) and his fraternity (Alpha Phi Alpha, Fraternity Incorporated).



Creating our wedding cake was a deeply fulfilling experience. It was the most personal and meaningful design project I've ever undertaken, and it reaffirmed my belief in the power of storytelling through art. My husband and I poured our hearts into every detail, and to step back and see our vision realized was indescribable.

Of course, the process wasn't without challenges. I procrastinated and didn't start as early as planned (brides, take note!), and despite my ambitious hopes of documenting the entire process, I quickly learned that even cake artists need to focus on "briding." Thankfully, with the support of my incredible bridesmaids (thank you, #HouseofHarper team!), the cake came together beautifully, and the setup was flawless.

**"For most brides, entrusting these significant details to trusted professionals ensures that you can fully savor every moment of your wedding day."**

Looking back, I wouldn't change a thing. After years of creating for countless couples, it was a privilege to design for the couple I hold dearest—my husband and me. This experience reminded me that, with love and determination, magic happens.

That said, I want to offer a gentle word of advice to any bride considering a DIY approach to their wedding: while the process was deeply rewarding for me, it was also a lot of work. Planning, creating, and executing even one element of your big day can quickly become overwhelming. I was fortunate to have the support of my incredible bridesmaids and a solid background in cake artistry to bring my vision to life.

For most brides, entrusting these significant details to trusted professionals ensures that you can fully savor every moment of your wedding day. Your vendors are there to bring your vision to life while allowing you to focus on what truly matters—celebrating your love and creating memories with your partner, family, and friends.

So, dream big, tell your love story through every detail, and let the professionals help you bring it all together. After all, this is your day to be present, joyful, and surrounded by love.





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