



The
Artistic Whisk
Cake Menu





About Us

The Artistic Whisk, established in 2015, is a unique, custom, natural bakery located in beautiful, St. Petersburg Florida, servicing all of the Tampa Bay area. We're in the business of making dreams come true and making people happy! Weddings are our primary focus (we truly enjoy a good challenge) yet we create cakes and desserts for all special occasions.

Our main focus at The Artistic Whisk is to make those special moments and celebrations in our lives just a little bit sweeter. We love connecting with our clients, understanding their personal goals and ideas, and bringing it into fruition, not just in the look and design of the cake, but most importantly with the flavors and enjoyment of eating our creations. After all, what is cake if it doesn't taste good? An expensive piece of art that only lasts for a few hours. No thank you! We are creating experiences and memories. From the first phone call, emails, appointments, that first time seeing the cake, tasting the cake, and later, listening to the reactions from your guests as they enjoy the cake, even months and years later! This is why we are different and why people are talking.

We believe that baking all starts with the ingredients, and Love is always number one. All of our staff is well-trained and we love what we do; it's our passion and it really translates into our final products. Plus, we make our Cake, Fillings, Desserts, and Buttercream all from scratch, using absolutely no mixes, and while only using the finest, freshest, natural ingredients. What we mean by that is we choose to use real fruits instead of chemicals that taste like fruits, real butter rather than artificial butter flavor (yes, that's a real thing), we only use un-bleached flour from King Arthur Flour, Farm Fresh Eggs, Fresh Dairy, real vanilla extract. Our decadent Chocolate and Cocoa is imported from Switzerland. We stand strong against the use of artificial flavorings and hydrogenated oils (ie. shortening, also called trans-fats) even when we bake our vegan, dairy-free, gluten-free cakes and desserts. Our Buttercream that we make is European-style Swiss Meringue Buttercream, and is made using only 3 ingredients, butter, sugar, and egg whites. That's it. It's creamy, light and fluffy, it melts in your mouth and isn't too sweet like most buttercreams.

Get ready to taste and experience the difference!

Meet Jovana

Jovana has always been a passionate and inspired artist. Growing up in the Tampa Bay area, she sought to find her perfect creative expression in the professional world.

Jovana graduated with honors and a degree in Patisserie and Baking from Le Cordon Bleu in Orlando, Florida. In the past several years she has worked for some of the most talented pastry chefs at some of the most prestigious resorts in the surrounding areas, including; downtown Tampa's Marriott Waterside, The Sandpearl Resort on Clearwater Beach, the 5 Star 5 Diamond Ritz Carlton Beach Resort in Naples, and most recently held the position of Executive Pastry Chef at Innisbrook Golf and Spa Resort in Palm Harbor.

While in school, she knew her attention to detail, patience, and artistic eye would lead her to the niche of cake decorating. However, Jovana knew she wanted to become an all-around pastry chef first, with knowledge of all things pastry to enhance her creative abilities. She believes that the information she has gained over the years contributes to her desire to use only high quality, natural ingredients, a high level of professionalism and leadership, and the skills necessary to create artistically beautiful cakes that not only look fantastic, but taste incredible.

Photography Credits:

Nutmeg Imageworks
Lockwood Studios
The Dashing Ginger
Chantell Cruz Photography
The Hons Photography
Roberts Imagery
Marc Edwards Photography
Grind and Press Photography

Kenzie Shores Photography
Your Story By Us Photography
Limelight Photography
Nadia D. Photography
Flourish Photography
Abundant Grace Photography

Floral Credits:

Iza's Flowers
2 Birds Events







Wedding Cake Designs

All Wedding Cakes come with complimentary 2-4 hours of decorating time (up to 4 tiers)

The following decorations are included in the complimentary 2-4 hours:

- Naked and Semi-Naked Cakes
- Smooth Buttercream
- Textured Buttercream (free-handed or cake comb)
- Airbrushing, Including Ombre, Metallics, & Sparkle
- Crosshatching
- Piped Scrolls
- Piped Pearl Boarders
- Ribbon Boarders
- Piped Buttercream Ruffles
- Edible Cake Lace
- Applying Fresh Flowers to the cake (up to 25 stems)

Fondant Only

- Wave Texture
- Imprints
- Horizontal or Vertical Watercolor Painting

The above listed designs are 30 minutes each

Certain designs may contain nominal material fees (ie. cake lace, sprinkle textures, ribbon, Swarovski Crystals, etc.)

Ask us about our current specials with Tampa Bay area venues and wedding planners!







Chocolate Chip Cannoli



Mint Chocolate Chip



Orange Creamsicle



Strawberries and Champagne



Chocolate Chocolate

Artistic Flavors

- All wedding cakes include 2 hours of decorating
- 2 Flavor options are included with all tiered cake orders

At The Artistic Whisk, all of our cakes are baked from scratch while only using the finest, all-natural ingredients. We bake your cake only the week of the wedding, never before, to ensure the freshest possible flavor.

We also offer a wide variety of flavors for Gluten Free, Dairy Free, Egg Free, and even vegan, all of which is made from scratch, using natural ingredients, and delicious!

Flavors:

- Vanilla Bean
- Strawberries and Champagne
- Orange Creamsicle
- Key Lime Blueberry
- Lemon w/ Raspberry Basil Jam
- Lemon Cream
- Mango Passionfruit
- Coconut w/ Rum Roasted Pineapple

- Earl Grey with Lemon Lavender Buttercream
- Bananas Foster
- Almond Raspberry
- Apple Cider Spice
- Pumpkin with Cinnamon Cream Cheese
- Carrot Cake
- Cinnamon Roll
- Salted Caramel
- Bailey's and Macadamia
- Chocolate Chip Cannoli
- Red Velvet
- Pistachio
- Marble w/ Ganache
- Chocolate Strawberry
- Chocolate Raspberry
- Mint Chocolate Chip
- Chocolate Covered Banana
- Chocolate Orange Almond
- Joyful Chocolate Almond
- Mocha
- Chocolate Peanut Butter
- Hazelnut w/ Kahwa Espresso
- Chocolate Chocolate

Can't decide? Schedule a complimentary tasting for up to 4 people!



Chocolate Covered Banana



Hazelnut with Kahwa Espresso



Key Lime Blueberry

Special Occasion Cakes

Groom's Cakes

Groom's cakes originated in Great Britain, but the tradition was brought over to the United States and was popularized during the late 19th century. These cakes are historically richer in flavor and are typically decorated to reflect the Groom's personal interests or hobbies. Groom's cakes are usually served at the wedding, or as the dessert at the rehearsal dinner.

Birthday/Other Celebration Cakes

All of our celebration cakes are custom designed to fit perfectly with your theme and décor. Because our primary focus is Weddings and we can book up months in advance, we currently require a minimum of 2-3 weeks notice, and we currently have a \$300 minimum to fulfill an order. (unless you are a previous client of ours). We offer tastings for your celebration cake, however there is a fee of \$30 for the tasting which will go towards your custom cake if you decide to book with us. These tastings are only offered Tuesdays through Fridays.







Wedding Cupcakes

All of our Wedding Cupcakes are 'Gourmet' style, meaning that they are all filled for a wonderful surprise!

Wedding Cupcakes

\$5 or \$6 each, depending on the flavor

- All Wedding Cake Flavors can be made into the perfect, personal cupcake
- 2 flavors are included for all events
- Choose your wrapper color to coordinate with your décor
- Each cupcake can be decorated either to match your event, or 'retail style', which lets your guests know what flavor they are about to enjoy
- Cupcakes can be enhanced (for a nominal fee) to further enhance the design (ie, lace paper wraps, edible shells/flowers, etc)
- Included in the price: retail style décor, sprinkles, dragees, pearls, sparkles, 1 color buttercream swirl is included in the price
 - Lace paper wraps - \$0.75 each
 - Edible garnishes - \$ 1 each

Mini Cupcakes

\$2.25 each

Mini Cupcakes do not come filled





Complimentary Tasting

Congratulations!

We would be honored to be a part of your wedding celebration! Planning a wedding can be quite stressful, but designing your cake should be a creative, fun, and enjoyable experience.

We feel that it's best to meet with each of our wedding clients face-to-face so that we can really get to know you and your vision. Each Client is provided with a complimentary tasting and design appointment with our Owner/Chief Pastry Artist, Jovana. Each tasting is complimentary (up to 4 guests) and usually lasts about an hour. You will taste 15 unique cake flavors and we'll discuss your event and your ideas in detail. Jovana will even create a sketch of your dream cake during the appointment.

All of our wedding cakes include the following:

- 1 complimentary tasting/design appointment (15 unique flavors)
- 1 complimentary Anniversary Tier
- Complimentary Cake Stand Rental (we believe that the stand truly enhances the look and design of your wedding cake)

**Congratulations again from all of us at The Artistic Whisk.
We look forward to working with you!**





To place an order, please call or email: (727) 350-4995 • theartisticwhisk@gmail.com • www.theartisticwhisk.com

