



DUCHESS OF CAMERON  
NEW YORK

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BESPOKE CAKES

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# About.

Originally founded as a letterpress invitation company, Duchess of Cameron was established in 2013 by Grace (Grey) Pak. After years of working with couples from all over the world and partnering with multinational conglomerates in the Wedding Industry such as the Four Seasons Hotel and Martha Stewart, Duchess of Cameron felt like it was time “cards” needed a partner too. In 2017, Cakes and Cards were married off, a match made in heaven.

Ever since, Cakes by Duchess of Cameron have grabbed the attention of those looking for something new and unique in their edible art. Executing artistic ideas from a concoction of cross-cultural mediums, Duchess of Cameron showcases innovative and versatile design personalized for every client and event.



# Cakes.

We at Duchess of Cameron believe cakes are the centerpieces of every event. While we try to accommodate every style of cakes, our specialties include hand-painted cakes and realistic looking sugar flowers. Our bespoke cakes are truly a one-of-a-kind.

Whether you envision a classic centerpiece cake or a showstopper cake guests have never seen before, we guarantee that our cakes will kindle an enchanting sensation among your guests and make your event one that no one can ever forget.

## PRICING.

Because all our cakes are bespoke, the pricing depends on the intricacy of the design and the size of the cake. After discussing your vision, we will provide you with a custom quote.

Our minimum is \$2,000.



Owner and Cake Artist Grey Pak holds a Grand Diplôme in Cake Techniques & Design with Distinction, the most prestigious culinary qualification, from the International Culinary Center (formerly the French Culinary Institute) in New York City.

Opt for a cake that's not only a visual masterpiece, but one in flavor as well.

#### CAKE FLAVORS.

Classic Vanilla Cake  
 Rich Chocolate Cake  
 Ceremonial Matcha Cake

#### FILLING FLAVORS in Swiss Meringue Buttercream.

Vanilla Bean (Madagascar Bourbon)  
 Vanilla (Madagascar Bourbon)  
 Chocolate  
 Lemon  
 Strawberry  
 Apricot Cinnamon  
 Earl Grey Supreme  
 Ceremonial Matcha  
 Rose  
 Elderflower  
 Gingerbread  
 Others available upon request.

Press.



*the knot*



**VANITY FAIR**

THE WORLD OF  
**INTERIORS**

**HOUSE  
& GARDEN**

*the*  
**WILD**



**amNY**

# Clientele.

*& Partnerships*



TIFFANY & Co.

**STARZ**

martha stewart

JEFF KOONS



# FAQs.

*When should we place an order?*

We always like to say as soon as possible! Some clients order more than a year in advance while some order a few months before the event. As long as the date isn't booked, we will try our best to accommodate you.

*Where do you deliver to?*

Generally, we deliver cakes anywhere we can drive to. Delivery charges will be calculated according to the size of the cake and the distance of the delivery location from our studio.

*Do you do destination weddings?*

We love traveling to other parts of the world to help make your dream wedding come true! Additional travel fees apply.

*Do you have a minimum?*

We have a minimum order of \$2,000, not including delivery.

*Do you offer tastings?*

We offer Tasting Boxes for \$75. If you sign a contract with us for a cake for larger than 75 servings, this fee will be credited towards your final balance.

*Do you offer vegan or gluten-free cakes?*

At this time, we do not offer vegan or gluten-free cakes.

# Contact.

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