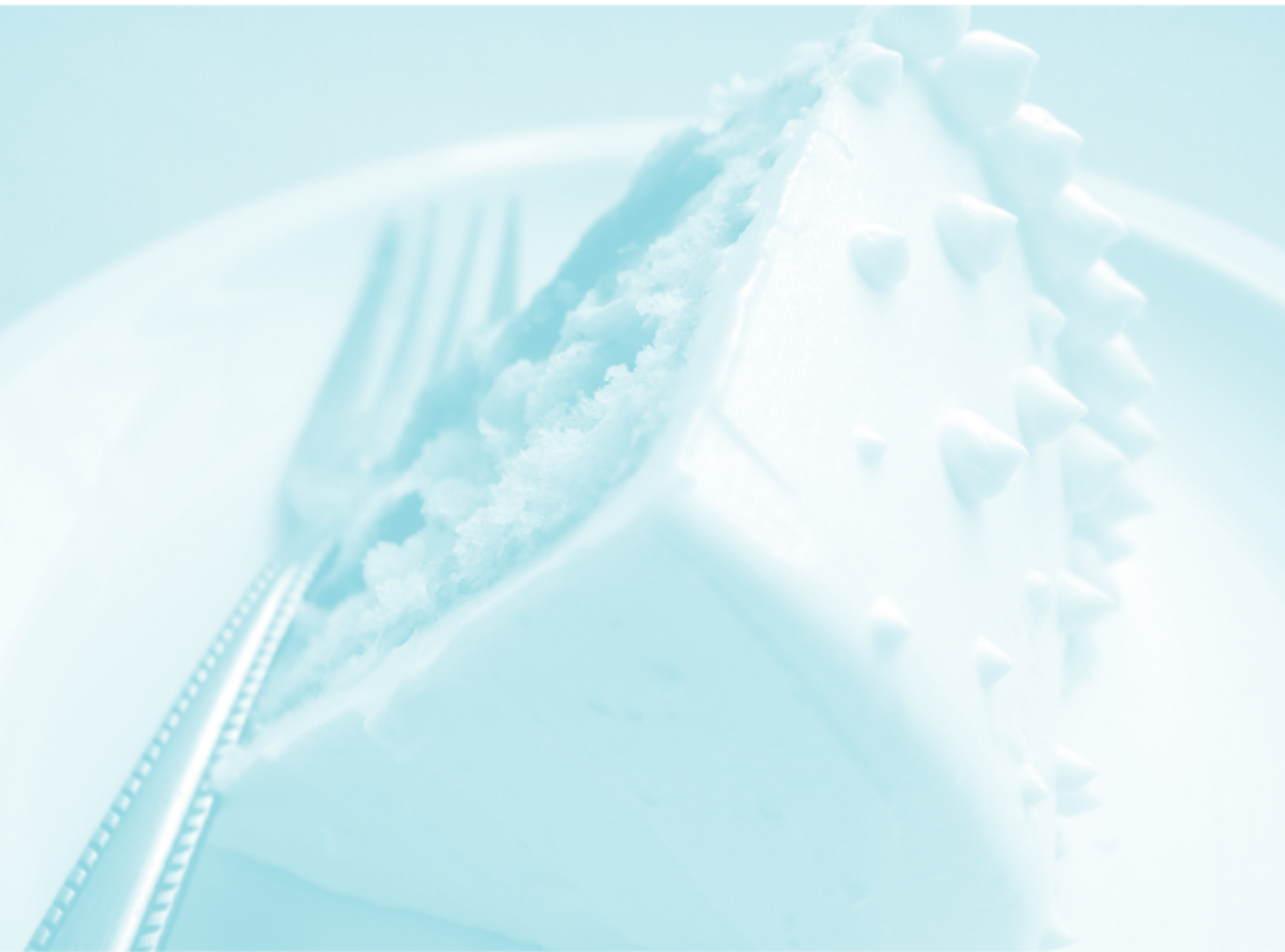


celebration cakes



DUFFLET®

ordering guide + design gallery

single-tier cakes

i have questions ...

Please contact directly the ***Dufflet retail café location** most convenient to you (via email, telephone or in-person) to arrange for a consultation and tasting, and to guide you through the design variables that effect pricing (servings, flavours, finishes, special touches etc).

Toronto locations

Downtown: 787 Queen Street West, Ph: 416-504-2870 (open 7 days) - retail@dufflet.com

Uptown: 2638 Yonge Street, Ph: 416-484-9080 (closed Mondays) - retail2@dufflet.com

Beach: 1917 Queen Street East, Ph: 416-699-4900 (open 7 days) - retail3@dufflet.com

**Wholesale accounts: Contact your sales rep or our Order Desk via services@dufflet.com or call 416-536-1330*

the big picture ...

PDF's of Dufflet's designs are available by email (ask for them by number). Or you can view our photo galleries for wedding cakes at <http://picasaweb.google.ca/duffletweddingcakes> and for celebration cakes at <http://picasaweb.google.ca/duffletcelebrationcakes>

what's in a name?

Dufflet's designs are easy to customize for flavour, size, number of tiers, colours (and more!). For example, #06 Elegant Stripes refers to the hand-combed vertical bands of buttercream which you could order on any cake shape (rounds or squares), single-tier or multi-tier.

multi-tier vs single-tier designs ...

We've grouped multi-tier concepts from #01 to #43, single-tier cakes from #101 to #122, and single-serve options from #201-203. Any multi-tier design can be recreated for a single-tier cake.

buttercream vs fondant ...

Most of the Dufflet designs are created using either buttercream or fondant. On each design we've indicated which cakes are suitable for either finish.

magazine photos ...

If you've fallen in love with a cake that you've seen in a magazine or on-line, please forward that photo to us for a quotation. Quotations for custom cakes (non-Dufflet design) take about one week.

novelty cakes / specialty flavours ...

Sorry, but we don't make cakes in specialty shapes (teddy bears, beer bottles, tilted tiers, etc) or in cake flavours not offered on our list.

price lists ...

Wedding + Celebration Cake price lists are available when booking a consultation at any of our 3 Retail cafe locations.

eat more party cake ...

Unique and colourful designs ... from **Groom's Cakes** to **Anniversaries** ... **Birthdays** to **Product Launches** ... **Seasonal Parties** to **Photo Cakes** + Cupcakes, whatever the occasion, let Dufflet sweeten the event.

get inspired ...

Begin with our **image gallery** of Dufflet's signature designs, then select the cake size (based on the number of servings) and cake flavour, followed by decorative details like finishes, **tint colours**, border **pipng styles**, **inscriptions**, **flowers** and **edible pictures + designs**.

Please *contact the **Dufflet Cafe** most convenient to you to set up a **consultation** via email, phone or in-store. You may also **provide us with a photo** (or other rendering) for a **quotation**.

**Wholesale customers, please contact your Dufflet sales representative*

what's on the inside? single-tier cake flavours ...

size chart A

Chocolate Fudge Cake ... Moist chocolate fudge cake filled and iced with bittersweet chocolate ganache (or masked with white buttercream).

Lemon Cake ... White sponge cake layered with tangy lemon buttercream; masked with white buttercream.

Mocha Cake ... White sponge cake layered with alternating flavours of mocha and chocolate buttercream; masked with mocha buttercream and a shiny chocolate glaze.

Simple White Cake ... White sponge cake layered and masked with white buttercream.

Golden Cake ... white sponge layered with fresh strawberries and buttercream with a hint of orange liqueur (strawberries may be substituted with blueberry or raspberry compote), masked with white buttercream

size chart B

Carrot Cake ... Moist carrot cake with walnuts, pineapple and coconut, filled and masked with honey-sweet cream cheese icing.

Chocolate Banana Cake ... Alternating layers of chocolate fudge and banana cake, finished with chocolate frosting and a shiny chocolate glaze.

Over-size Fresh Collection Cakes, size chart B (design cannot be modified)

Chocolate Mousse ... Light chocolate mousse alternating with layers of flourless chocolate cake, covered with bittersweet ganache and a cluster of chocolate curls (wheat-free, gluten-free)

Chocolate Raspberry Truffle ... Three layers of light chocolate cake filled with raspberry buttercream, pureed berries and a rich chocolate truffle cream.

Over-size Fresh Collection Cakes, size chart C (design cannot be modified)

Toasted Almond Meringue ... Fresh berries and cream between crunchy layers of almond meringue.

Over-size Fresh Collection Cakes, size chart D (design cannot be modified)

White Chocolate Mousse ... Classic sponge cake layered with white chocolate mousse and strawberry filling,

sizes + servings ...

These yield charts are based on a **2" x 2" serving size**. Please view our **Retail Menu** for **Fresh Collection** cakes sized **10" round or smaller** (available from our **Downloads** page at www.dufflet.com). **Design restrictions** apply to Fresh Collection cakes.

Chart A Cakes	
Size	Serves
10" Round	15 - 20
12" Round	25 - 30
14" Round	35 - 40
16" Round	50 - 55
18" Round	60 - 65

Chart A Cakes	
Size	Serves
10" Square	25 - 30
12" Square	35 - 40
14" Square	45 - 50
16" Square	60 - 70

Chart A Cakes	
Size	Serves
9" x 12" Rectangle	25 - 30
12" x 18" Rectangle	50 - 55
18" x 24" Rectangle	100 - 120

Chart B Cakes	
Size	Serves
12" Round	25 - 30
14" Round	35 - 40
16" Round	50 - 55
18" Round	60 - 65

Chart C Cakes	
Size	Serves
12" Round	25 - 30
14" Round	35 - 40
16" Round	50 - 55
18" Round	60 - 65
9" x 12" Rectangle	25 - 30

Chart D Cakes	
Size	Serves
12" Round	25 - 30
14" Round	35 - 40
16" Round	50 - 55
18" Round	60 - 65
18" x 24" Rectangle	100 - 120

flowers ...

Fresh flowers are a lovely addition to your cake. Dufflet recommends ... Roses, Alstroemeria, Freesia, Iris, Daisies or Gerbera Daisies, Hydrangea, Dendrobium or Cymbidium Orchids, Lilies, Tulips, Mums and Waxed Flowers.

extra touches + sweet flourishes ...

Please ask about additional elements to sweeten your event ... may we suggest;

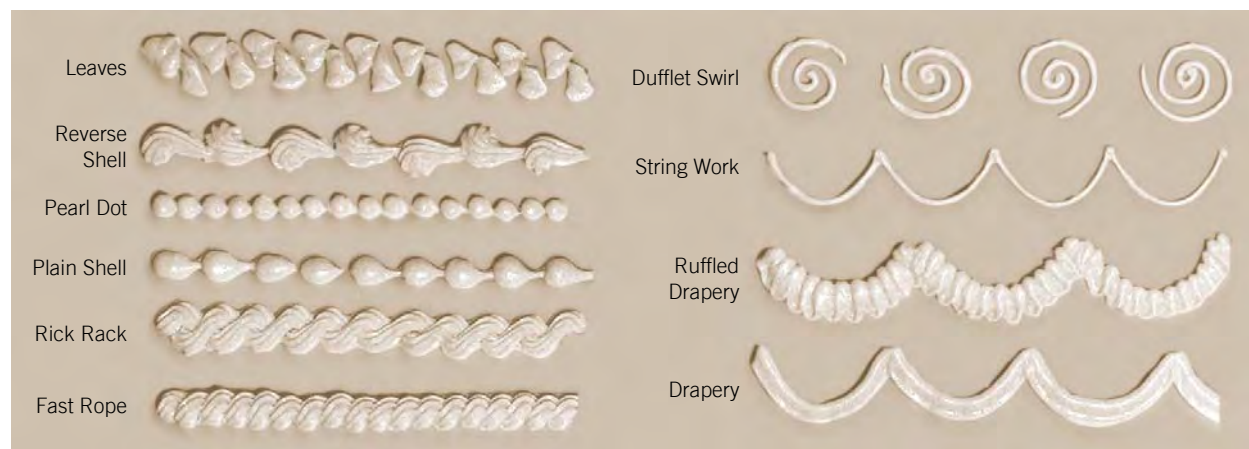
- Dufflet's pastries, tarts, bars and cookies for **gift baskets, meetings, party trays** and **sweet tables**
- dark or white **chocolate plaques** in 2 sizes for piped-on inscriptions, images or designs
- **edible photos** for cakes, chocolate plaques or cupcakes
- edible **gold or silver** highlighting
- edible **bows, monograms** or **roses**

more ways to make it your own ...

- **Custom artwork** ... simple **line-drawings or logos** may be recreated for your cake. Please allow a **minimum of one week** to prepare a quotation for custom decorations upon receipt of your artwork sample.
- **Custom colours** ... personalize your **finish or piping accents** with naturally tinted buttercreams in **pale shades** of Yellow, Orange, Pink, Lilac, Purple, Green and Chocolate. **Custom matched colours** may require non-natural ingredients.
- **Custom sentiments** ... choose Block or Script writing styles for your cake or chocolate plaque **inscriptions**.
- **Custom graphics** ... adorn your cakes, chocolate plaques or cupcakes with your **photos, logos or designs** printed on **edible paper** using *food colour inkjet printers. Supply us with your **high-resolution artwork** and photos via email, or deliver photographs to be scanned digitally. **colours may not be identical to originals*

decorative border piping ...

We are pleased to decorate the base or edge of your cake with any of these piping designs;



ordering + payment ...

- we require a **minimum of one (1) weeks** notice for single-tiered celebration cakes
- custom orders (**cakes not based on a design from our gallery**) will require additional notice
- any **changes to orders** are required before 12:00 pm with **three (3) business days** notice.
- for cakes to be delivered, full payment is required upon order
- for cakes to be picked-up, a **deposit of 50%** is required upon order, with final payment due at pick-up
- we accept all major credit cards, debit cards, cheque and cash payments
- for a full **refund**, we require 3 business days notice before 12:00 pm for cancellations.
- **deposits** will not be refunded without proper notice.

delivery ...

- no matter the size or style, our cakes are **securely boxed** for pick-up or delivery
- **Dufflet refrigerated vehicles** deliver Mondays through Saturdays within a delivery window from 9am to 3pm
- for Sunday deliveries, or a **guaranteed delivery time** Mondays to Saturdays, a courier delivery can be arranged
- **delivery charges** within Metro Toronto start at \$30.00. Rates are calculated based on destination address
- our cakes are not suitable for **shipping via air or land freight**
- cakes picked up from Dufflet Pastries should be transported in **air-conditioned vehicles** or refrigerated containers

For orders requiring delivery, please provide the following **venue information**;

- **Name** of venue plus **full address** (including closest main intersection) and venue's **main telephone** number
- Venue **contact person's** name and phone number (for before and for day of event)
- Confirmed **delivery hours** at venue
- a visual inspection and an authorized signature is required at delivery



White Chocolate Chic #101

White Chocolate Mousse Cake

Single-tier only

PHOTO

type: single tier round
 finish: white chocolate shavings + curls
 flower: asiatro lilies + ivy
 arrangement: crown



DUFFLET

www.dufflet.com January 2011



Tiffany Blue Gift Box #102

Finishes available: fondant only

Single-tier cake

PHOTO

type: single tier square
 finish: rolled fondant
 decoration: white chocolate paste ribbon + bow



DUFFLET

www.dufflet.com January 2011



Groom's Cake #103

Finishes available: buttercream or fondant (decoration in tinted white chocolate paste)
 Single-tier cake

PHOTO

type: single tier rectangle
 finish: buttercream + tinted white chocolate paste
 flowers: rose
 edge = base border piping
 reverse shell



DUFFLET

www.dufflet.com January 2011



Wedding Shower #104

Finishes available: buttercream or fondant (with buttercream piping)

Single-tier cake

PHOTO

type: single tier round
 finish: buttercream
 flowers: sweetheart roses
 arrangement: crown
 base border piping
 ruffled drapery



DUFFLET

www.dufflet.com May 2010



Wedding Anniversary #105

Finishes available: buttercream or fondant (with buttercream piping)

Single-tier cake

PHOTO

type: single tier round
 finish: buttercream
 flower: roses
 arrangement: silver
 decoration: silver
 accented artwork
 base border
 piping: leaves



DUFFLET

www.dufflet.com may 2010



Baby Shower #106

Finishes available: buttercream or fondant (with buttercream piping)
 Multi-tier or Single-tier cakes

PHOTO

type: single tier round
 finish: buttercream
 decoration: tinted white
 chocolate paste baby booties
 edge border piping:
 ruffled drapery + bows



DUFFLET

www.dufflet.com may 2010



Baptism #107

Finishes available: buttercream or fondant (with buttercream piping)
 Multi-tier or Single-tier cakes

PHOTO

type: single tier square
 finish: buttercream
 decoration: tinted white
 chocolate paste cross



DUFFLET

www.dufflet.com january 2011



Baby Birthday #108

Finishes available: buttercream or fondant (with buttercream piping)
 Multi-tier or Single-tier cakes

PHOTO

type: single tier round
 finish: buttercream
 decoration: tinted white chocolate
 paste bears + mini birthday cake



DUFFLET

www.dufflet.com january 2011



Daisy Chain #109

Finishes available: buttercream or fondant or chocolate ganache on Celebration Cake Flavours

Multi-tier or Single-tier cakes

PHOTO
Finish: tinted white
chocolate paste daisies

Daisy chain decoration is
also available on certain
flavours of Fresh Collection
Layer Cakes



DUFFLET

www.dufflet.com January 2011



Bar Mitzvah #110

Finishes available: buttercream or fondant (with buttercream piping)
Single-tier cake

PHOTO
Type: single tier square
Finish: buttercream
decoration
tinted white chocolate
paste + gold highlights



DUFFLET

www.dufflet.com January 2011



Chinese New Year #111

Finishes available: buttercream or fondant
(with buttercream piping)

Multi-tier or Single-tier cakes

PHOTO
Type: single tier square
Finish: rolled fondant
Flower: spider orchids
arrangement: cluster
decoration: tinted white
chocolate paste +
gold painted
chinese characters



DUFFLET

www.dufflet.com May 2010



Dreamy Meadow #112

Finishes available: buttercream
or fondant (with buttercream piping)

Single-tier slab cakes

PHOTO
Type: single tier rectangle (slab)
Finish: buttercream
flowers: mini gerbers daisies
arrangement: clusters



DUFFLET

www.dufflet.com May 2010



Halloween #113

Finishes available: buttercream or fondant (with buttercream piping) - Single-tier cakes

PHOTO
 type: single tier round
 finish: buttercream
 decoration: tinted white chocolate
 paste shapes +
 buttercream accents



DUFFLET
 www.dufflet.com may 2010



Seasons Greetings #114

Finishes available: buttercream or fondant (with buttercream piping) - Single-tier cake

PHOTO
 type: single tier round
 finish: buttercream
 decoration: tinted white chocolate
 paste holly + berries
 edible photo



DUFFLET
 www.dufflet.com may 2010



Mocha Slab #115

Finishes available: as shown

Single-tier cake

PHOTO
 type: single tier rectangle (slab)
 finish: buttercream
 decoration: dark chocolate glaze
 + buttercream inscription



DUFFLET
 www.dufflet.com may 2010



Classic Pearl Dot Slab #116

Finishes available: buttercream or fondant (with buttercream piping)

Single-tier slab cake (see also #01 for multi-tier)

PHOTO
 type: single tier rectangle
 finish: buttercream
 base border piping: pearl dot



DUFFLET
 www.dufflet.com march 2011



Dufflet Swirl Slab #117

Finishes available: buttercream or fondant (with buttercream piping)

Single-tier slab cake (see also #15 for multicake)

PHOTO
type: single tier rectangle
finish: buttercream
base border piping: pearl dot



DUFFLET
www.dufflet.com may 2010



Chocolate plaques with inscriptions #118

Finishes available: plaques may be placed on top of or propped next to any Dufflet cake

Plaque sizes + flavours:
Large 7.5", Small 4.5"
White or Dark chocolate

PHOTO
type: Fresh Collection
9" layer cake
finish: buttercream
decoration: small plaque (dark chocolate) with a buttercream inscription



DUFFLET
www.dufflet.com March 2011



Chocolate plaques with photos #119

Finishes available: plaques may be placed on top of or next to any Dufflet cake

Plaque sizes + flavours:
Large 7.5", Small 4.5"
White or Dark Chocolate

PHOTO
type: Fresh Collection
9" layer cake
finish: buttercream
decoration: edible photo mounted on large white chocolate plaque



DUFFLET
www.dufflet.com January 2011



Birthday greeting #120

Finishes available: buttercream or fondant (with buttercream piping)

Multicake or Single-tier cakes

PHOTO
type: single tier round
finish: buttercream
decoration: edible photo + buttercream border
picture frame design
base border piping
reverse shell + pearl dot combo



DUFFLET
www.dufflet.com January 2011



2-sheet edible photo #121

Finishes available: buttercream or fondant (with buttercream piping)

Single-tier cakes

PHOTO

type: single-tier rectangle

Finish: buttercream + tinted buttercream (Design #117 Dufflet Swirl)

Decoration: 2 edible photo sheets combined to create one image



DUFFLET
www.dufflet.com may 2010



Lace Christening Cake #122

Finishes available: buttercream or fondant (with buttercream piping)

Single-tier square cakes only

PHOTO

type: single-tier rectangle

Finish: fondant

Decoration: chocolate paste

lace mats



DUFFLET
www.dufflet.com april 2011



Over-size Fresh Collection Cakes

Over-size versions of these Fresh Collection cakes are available per the size charts below. These cakes (above) be modified with multi-tier or single-tier design concepts. Why not add a chocolate plaque with an inscription or edible photo to stand next to your cake? (see design ideas #118 and #119).



Chocolate Mousse ... Light chocolate mousse alternates with layers of flourless chocolate cake, covered with buttercream ganache and a swirl of chocolate curls.

SIZE	PIECES
12" Round	25-30
14" Round	35-40
16" Round	50-55
18" Round	65-70



Chocolate Raspberry Swirl ... Three layers of light chocolate cake filled with raspberry buttercream, pured berries and a rich chocolate puffa cream.

SIZE	PIECES
12" Round	25-30
14" Round	35-40
16" Round	50-55
18" Round	65-70



Toasted Almond Meringue ... Fresh berries and cream between crumbly layers of almond meringue.

SIZE	PIECES
12" Round	25-30
14" Round	35-40
16" Round	50-55
18" Round	65-70
9" x 12" Square	25-30



White Chocolate Mousse ... Classic sponge cake layered with white chocolate mousse and strawberry filling, covered in white chocolate curls.

SIZE	PIECES
12" Round	25-30
14" Round	35-40
16" Round	50-55
18" Round	65-70
12" x 24" Rectangle	100-120

www.dufflet.com may 2010

Dessert and Sweet Trays

Our divine ready-to-serve sweet trays make entertaining easy! We artfully arrange our most popular pastries on 12" or 16" tray selections and will suggest portions that best reflect your event theme - cocktail party, office celebration or boardroom meeting.

Same day orders are possible but selection will vary according to that day's availability. For a customized tray, please contact us a minimum of 24 hours in advance.



Photo Top - 16" Dessert Tray - 16" Party Tray - 12" Dessert Tray

Photo Right - 16" Party Tray (Mini Tarts & Squares)

Dessert Tray - Mini Pastries
12" Round 12-15 pieces
16" Round 16-18 pieces

Party Tray - Mini Tarts & Squares
12" Round 25-30 pieces
16" Round 40-45 pieces

Party Tray - Breakfast Selection
12" Round 8-10 pieces
16" Round 16-18 pieces

Party Tray - Gourmet Cookies
12" Round 12-15 pieces
16" Round 20-25 pieces

Mini Pastries Tray
12" Round 24 pieces
16" Round 40 pieces



www.dufflet.com may 2010



Mini Wedding Cakes #201

Finishes available: fondant (w/ buttercream piping)
Minimum order: 24 identical mini cakes

Mini cake flavours:
-Classic Mocha
-Classic Lemon
-Simple White
-Classic Chocolate

PHOTO
type:
A: 1-1/2" 2.5" round
B: 2-1/2" 2.5" x 1.5" round
Finish: rolled fondant
decoration: tinted
white chocolate paste
flowers + bows



Mini cake designs:
-Fanciful Twirls + mini blossoms
-Triple Dots + mini hearts
-Pearl Dot + mini daisies
-Beautiful Bows + tinted
white chocolate paste bow

DUFFLET

www.dufflet.com may 2010



Wedding Cupcakes #202

PHOTO
type: 2.5" cupcakes
finish: buttercream
decoration: tinted
buttercream designs
(flowers, monograms),
chocolate shavings,
edible dragees,
edible pictures



Finishes available:
buttercream only

Cupcake flavours:
chocolate or vanilla

Minimum order:
24 cupcakes per
flavour

Designs or Pictures
must be in multiples
of 12 identical
looking cupcakes



www.dufflet.com march 2011



Photo Cupcakes #203

Finishes available: buttercream only
Cupcake flavours: chocolate or vanilla
Minimum order: 12 identical cupcakes

PHOTO
type: 3" cupcakes
finish: tinted buttercream
decoration: edible photos



DUFFLET

www.dufflet.com may 2010



#C01 Classic Pearl Dot
(see also #C116 and #W01)



#C02 Lovely Loops
(see also #W02)



#C03 Ivory Tower
(see also #W03)



#C04 Words of Love
(see also #W04)



#C05 Daisy Cascade
(see also #W05)



#C06 Elegant Stripes
(see also #W06)



#C07 Flights of Fancy
(see also #W07)



#C08 Filigree
(see also #W08)



#C09 Country Basket Weave
(see also #W08)



#C10 Cornelli Lacework
(see also #W10)



#C11 Chocolate Whimsy
(see also #W11)



#C12 Southern Belle
(see also #W12)



A > B > C

#C13 French Garden Couture
(see also #W13)



#C14 Trailing Vines
(see also #W14)



#C15 Dufflet Classic Swirl
(see also #C54 and #W15)



#C16 Summer Garden
(see also #W16)



#C17 Rose Trellis
(see also #W17)



#C18 Urban Elegance
(see also #W18)



#C19 Brilliant Baroque
(see also #W19)



#C20 Rose Petal Cloud
(see also #W20)



#C21 Snow Flake
(see also #W21)



#C22 Cascading Blossoms
(see also #W22)



#C23 Fanciful Twirls
(see also #W23)



#C24 Modern Blooms
(see also #W24)



#C25 Floral Swags
(see also #W25)



#C26 Shimmering Ribbons
(see also #W26)



#C27 Vintage Collection
(see also #W27)



#C28 Eternal Bands
(see also #W28)



#C29 Cherry Blossom
(see also #W29)



#C30 Pastel Flowers
(see also #W30)



#C31 Fleurs de Lys
(see also #W31)



#C32 Jade Tradition
(see also #W32)



#C33 Daisy Embroidery
(see also #W33)



#C34 Tuscan Grapes
(see also #W34)



#C35 Indian Summer
(see also #W35)



#C36 Polka Dot
(see also #W36)



#C37 Gift Boxes
(see also #W37)



#C38 Lines in Motion
(see also #W38)



#C39 Bold Beauty
(see also #W39)



#C40 Tassels
(see also #W40)



#C41 Pearl Dust Petals
(see also #W41)



#C42 Royal Ceremony
(see also #W42)



#C108 Baby Birthday
(see also multi-tier #W43)

combos?

get inspired



designs #106 + #120



designs #109 + #112



designs #116 + #022



designs #116 + #120



design #119 (large plaque)



design #203



Peony (solid colour)
- size 4"

- tinted white chocolate paste
- wired (not edible)
- solid or blush tints available
- yellow wired stamen or dragees at center
- minimum order quantity: 3



Peony (blush colour)
- size 4"

- tinted white chocolate paste
- wired (not edible)
- solid or blush tints available
- yellow wired stamen or dragees at center
- minimum order quantity: 3



Peony (dragee center)
- size 4"

- tinted white chocolate paste
- wired (not edible)
- solid or blush tints available
- yellow wired stamen or dragees at center
- minimum order quantity: 3



Medium Rose
- size 2"

- tinted white chocolate paste
- not wired
- blush tint or solid tint available
- minimum order quantity: 6



Mini Roses
- size 1"

- tinted white chocolate paste
- not wired
- solid tints only
- minimum order quantity: 12



Wild Roses
- size 1"

- tinted white chocolate paste
- not wired
- solid tint with yellow centres
- minimum order quantity: 12



Calla Lilly
- size 3-4"

- tinted white chocolate paste
- wired (not edible)
- yellow wired stamen at centre
- minimum order quantity: 6



Poppies

- size 2" (see #W38)
- tinted white chocolate paste
- not wired
- solid tint with yellow centre
- minimum order quantity: 8



Pink Fantasy

- size 4" (see #W16)
- tinted white chocolate paste
- not wired
- solid tint with yellow centre
- minimum order quantity flower: 3



Leaves

- size 2-3"
- tinted white chocolate paste
- solid colours only
- minimum order quantity: 3



Cluster of Grapes with leaves

- size 4-5" (see #W34)
- tinted white chocolate paste
- not wired
- solid tints only
- minimum order quantity: 1



Monogram Plaque

- size 4" (see #W31)
- tinted white chocolate paste



Doves

- size 3-4" (see #W07)
- tinted white chocolate paste
- not wired
- solid colours only
- minimum order quantity: 2



Bears

- size 2" (see #C108)
- tinted white chocolate paste
- not wired
- solid colours only
- minimum order quantity: 1



Baby Boots

- size 1" (see #C106)
- tinted white chocolate paste
- not wired
- solid colours only
- minimum order quantity: 1 pair



Loop Bow

- size 1-3" (see #W37)
- white or dark chocolate
- solid tint, pearlesed available
- minimum order quantity: 1



Sash Bow

- size 4" (see #W37)
- white or dark chocolate
- solid tint, pearlesed available
- minimum order quantity: 1



Spiral Bow

- size 3" (see #W36)
- white or dark chocolate
- solid tint, pearlesed available
- minimum order quantity: 1



Flat Bow or BowTie

- size 2-4" (see #C102, #C103)
- white or dark chocolate
- solid tint, pearlesed available
- minimum order quantity: 1



Wired Snowflake Crown

- size 2" (see #W21)
- tinted white chocolate paste
- wired
- solid tints only



Chocolate Cone Crown

- size 1-3" (see #W11)
- white or dark chocolate cones



Chocolate Ruffle

- white or dark chocolate
- not wired
- solid tints only



Chocolate Curls

- size 3" (see #C101)
- white or dark chocolate



Asymmetrical ribbon wraps
(edible or non-edible)

- for buttercream or fondant cakes
- edible ribbon in white chocolate paste
- non-edible organza ribbons must be supplied by customer

#1



#2



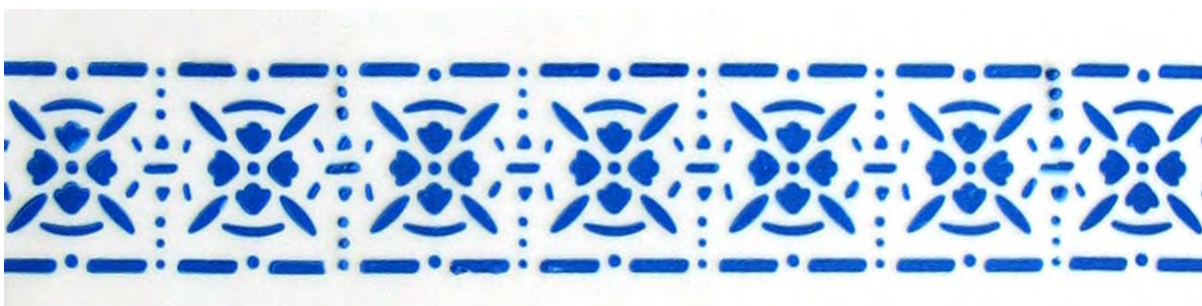
#3



#4



#5



Stencils allow an extra level of customization to the sides of our wedding and celebration cakes.

Available only on fondant cakes, stencils are applied horizontally using tinted buttercream to create a three dimensional effect

Only one line of stencil per tier; stencils may not be combined more than one stencil pattern per tier.

(see #W12)





Buttercream Shells border piping, available on Buttercream or Fondant cakes, tinting extra



Moderne full-side stencil: available on Fondant cakes only. May be applied to cake sides only.



Floral full-side stencil: available on Fondant cakes only. May be applied to cake sides only.



Three dimensional borders and impressions allow for an extra level of customization to the sides of our wedding and celebration cakes.

Whether you go subtle with a tone-on-tone look, or expressive using contrasting colours, side-borders add visual texture to your perfect design.

Shell borders are available in 1, 2 or 3-row designs (per tier)

Full-side stencils (one design per tier) available on tier sides only (not the tops of the tiers)