

wedding cakes



DUFFLET®

ordering guide + design gallery

multi-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 wedding cake ...

Sumptuous visual creations ... whatever the occasion, let Dufflet sweeten the event with a custom **multi-tiered wedding cake**, sublime **mini-wedding cakes** or delicate **wedding cupcakes**.

get inspired ...

From our **image gallery**, select from Dufflet's signature cake creations, each named for its distinctive design. Next, choose the size depending on the number of servings, tier shapes + flavours, followed by decorative details like icing finishes and tints, border piping styles and flowers.

With your cake concept in mind, please contact the ***Dufflet Cafe** most convenient to you for a **consultation** and a tasting. We're committed to making your selection from Dufflet Pastries simple and enjoyable.

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

what's on the inside - tiered cake flavours ...

Carrot Cake ... with walnuts, pineapple and coconut, layered with honey-sweet cream cheese

Chocolate Fudge Cake ... layered with bittersweet chocolate ganache

Lemon Cake ... white sponge layered with tangy lemon buttercream

Mocha Cake ... white sponge alternately layered with mocha and chocolate buttercreams

Simple White Cake ... white sponge layered 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)

Notes:

- Mousse cakes, meringues and cheesecakes are unsuitable for stacking and multi-tiered cakes.
- Dufflet recommends that no more than 2 complimentary flavours be combined for your multi-tiered cake.

what's on the outside - tiered cake finishes ...

... **White Buttercream**. A true buttercream made with sweet butter and pure vanilla, its finish has a lovely natural light cream or ivory hue and a taste that is rich and delicious.

... **Rolled Fondant**. Classic and elegant, our rolled fondant is carefully worked into a smooth white sheet, the taste is simple and sweet.

... **Cream Cheese Icing**. Naturally sweetened with honey, this classic pairs perfectly with our Carrot Cake.

... **Bittersweet Chocolate Ganache**. Smooth and rich, this ganache is ideal for finishing Chocolate Fudge or Mocha Cake flavours.

Notes:

- customize your cake's finish, piping accents or borders with Dufflet's **naturally tinted** buttercreams, frostings and rolled fondants in pale shades of Yellow, Orange, Pink, Lilac, Purple, Green and Chocolate.
- we can tailor colours to your request but note that **custom shades** may require non-natural ingredients.
- piping designs on cakes masked in rolled fondant are done in buttercream.

sizes + servings ...

Multi-tiered cakes are comprised of **2 to 4 tiers** of Round or Square cakes, or a mix of Rounds stacked on Squares. These yields are based on a **2" x 2" serving size**. Multi-tiered cakes have plastic dowels to maintain stability for display - be sure to remind your venue or caterer to remove all supports before serving.

Round Tier Cakes	
Size	Serves
3", 6"	10 - 15
3", 6", 9"	20 - 25
6", 9"	15 - 20
9", 12"	40 - 45
6", 9", 12"	55 - 60
9", 12", 16"	90 - 100
6", 8", 10", 12"	60 - 70
6", 9", 12", 16"	110 - 120
9", 12", 16", 18"	150 - 175

Square Tier Cakes	
Size	Serves
6", 10"	35 - 40
6", 10", 14"	85 - 95
8", 12", 16"	115 - 125
6", 10", 12", 14"	120 - 130
8", 12", 14", 16"	170 - 180

Mixed Tier Cakes	
Size	Serves
8"r, 12"s	40 - 50
6"r, 10"s, 12"s	70 - 80
8"r, 12"r, 16"s	110 - 120
8"r, 10"s, 14"s	90 - 100
6"r, 8"r, 10"r, 12"s	70 - 80

r = round, s = square

Mini Wedding Cakes Wedding Cupcakes
Please see our price list for individual serving options.

flowers ...

Fresh flowers are a stunning addition to Dufflet's wedding creations, or we can sugar-frost fresh flowers to create a delicate crystalline appearance. **Dufflet recommends** ... Roses, Alstroemeria, Freesia, Iris, Daisies or Gerbera Daisies, Hydrangea, Dendrobium or Cymbidium Orchids, Lilies, Tulips, Mums and Waxed Flowers.

We offer four lovely **flower + foliage arrangement** styles;

- **Crown** ... see Dufflet design #01 for an example
- **Crown + Cluster** ... see Dufflet design #04 for an example
- **Cascade** ... see Dufflet design #05 for an example
- **Garland** ... see Dufflet design #24 for an example

Notes:

- *the Cascade arrangement requires more blooms than the other arrangements*
- *please specify your flower preference, or ask us to select appropriate seasonal blooms based on your colour scheme*
- *if providing your own flowers, ask your florist to deliver to us before noon on the day before your wedding*
- *a fee will be charged for arranging flowers supplied by you or your florist*
- *prices vary according to availability, flowers types requested plus the size + style of your arrangement*

extra touches + sweet flourishes ...

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

- Dufflet's signature cakes, pastries and party trays for **Sweet Tables**
- **Shower + Rehearsal** cakes, **Groom's cakes**
- cutting instructions and **cake box** for saving the top tier
- additional dark or white **chocolate curls** for plating
- dark or white **chocolate plaques** for piped inscriptions or edible photos
- edible **gold or silver** highlighting
- elegant bands of **edible ribbon trim** around tiers
- edible **bows, monograms** or **roses**

more ways to make it your own ...

- **cake toppers** ... Bride + Groom **figurines** are available from wedding favours suppliers and cake specialty stores; we can mount these on your cake at no charge
- **cake stands** ... if you plan to display on a wedding cake stand, we will box your cake in single, unassembled tiers; please specify when ordering. Cake stands can be rented from your venue or caterer, or are available for purchase at cake supply stores.

ordering + payment ...

- we require a **minimum of three (3) weeks** advance notice for tiered cakes
- **custom orders** (cakes not based on a design from our gallery) will require additional notice
- any **changes** to orders require a minimum of **one (1) weeks** advance notice.
- all tiered cakes require a **deposit of 50%** upon order
- **final payment** is due at the time of pickup or prior to delivery
- we accept all major credit cards, debit cards, cheque and cash payments
- for a full **refund**, we require 5 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 being picked up from Dufflet Pastries should be transported in **air-conditioned vehicles** or refrigerated containers

*For orders requiring delivery, please be sure to 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*



Classic Pearl Dot #01

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO
type: 3-tier round
finish: buttercream
flowers: large calla lilies
arrangement: crown



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www.dufflet.com January 2011



Lovely Loops #02

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO
type: 4-tier round
finish: buttercream
flowers: roses, freesias + babies breath
arrangement: crown + cascade



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www.dufflet.com May 2010



Ivory Tower #03

Finishes available: buttercream only

Multitier or Single-tier cakes

PHOTO
type: 4 tier round
finish: white chocolate shavings
flowers: cream roses
arrangement: crown



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www.dufflet.com May 2010



Words of Love #04

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO
type: 3 tier round
finish: buttercream
flowers: hydrangeas
arrangement: crown + symmetrical clusters



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Daisy Cascade #05

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 3 tier round
 finish: buttercream
 flower: large gerbera daisies
 arrangement: crown + cascade



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Elegant Stripes #06

Finishes available: buttercream only

Multitier or Single-tier cakes

PHOTO

type: 3 tier square
 finish: buttercream
 flower: roses
 arrangement: crown + symmetrical clusters



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Flight of Fancy #07

Finishes available: white chocolate paste

Multitier or Single-tier cakes

PHOTO

type: 3 tier round
 finish: white chocolate paste
 decoration: white chocolate paste doves



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 www.dufflet.com january 2011



Filigree #08

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 3 tier round
 finish: buttercream
 flower: roses
 arrangement: crown



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 www.dufflet.com january 2011



Country Basket Weave #09

Finishes available: buttercream only

Multi-tier or Single-tier cakes

PHOTO

Type: 3 tier round
 Finish: buttercream
 Flower: dahlias, pom pom mums
 + seasonal berries
 arrangement: crown + clusters



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 www.dufflet.com may 2010



Cornelli Lacework #10

Finishes available: buttercream or fondant (with buttercream piping)

Multi-tier or Single-tier cakes

PHOTO

Type: 3 tier round
 Finish: rolled fondant
 flowers: roses
 arrangement: crown + garland



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 www.dufflet.com may 2010



Chocolate Whimsy #11

Photo a - Finishes available: buttercream or chocolate ganache or fondant (with buttercream piping)
 Photo b - Finishes available: buttercream or fondant (with buttercream piping)

Multi-tier or Single-tier cakes

PHOTO left

Type: 3 tier round
 finish: chocolate ganache
 decoration: ivy, dark
 chocolate hearts
 + honeycomb

PHOTO right

Type: 3 tier round
 finish: buttercream
 decoration: white
 chocolate hearts



DUFFLET
 www.dufflet.com march 2011



Southern Belle #12

Finishes available: fondant only (with buttercream piping)

Multi-tier or Single-tier cakes

PHOTO

Type: 2 tier round on square
 finish: tinted fondant
 decoration:
 buttercream stencil on sides,
 white chocolate paste flowers



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 www.dufflet.com april 2011



French Garden Couture #13

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes



a



b



c

PHOTO
type: 3 single tier round
finish: buttercream
arrangement: green
a) dahlias, ivy
b) hydrangeas, ivy
c) white chocolate paste roses

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Trailing Vines #14

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 4 tier round + square
finish: buttercream
flower: dahlias, hydrangeas
+ galax leaves
arrangement: green



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Dufflet Swirl #15

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 3 tier round
finish: buttercream
flower: roses, giant mums
+ dendrobium orchids
arrangement: green + cluster



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Summer Garden #16

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 3 tier round
finish: buttercream
decoration: tinted white
chocolate paste flowers
arrangement: green



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Rose Trellis #17

Finishes available: buttercream or fondant (with buttercream piping)

Multi-tier or Single-tier cakes

PHOTO

type: 3 tier round
finish: buttercream
flower: roses + hydrangeas
arrangement: crown + symmetrical clusters



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www.dufflet.com january 2012

Urban Elegance #18

Finishes available: buttercream or fondant (with buttercream piping)

Multi-tier or Single-tier cakes

PHOTO

type: 4 tier round
finish: buttercream
flower: symbidium orchids
arrangement: crown



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Brilliant Baroque #19

Finishes available: buttercream or fondant (with buttercream piping)

Multi-tier or Single-tier cakes

PHOTO

type: 3 tier round
finish: buttercream
flower: freesias, dendrobium orchids + babies breath
arrangement: crown + cascade



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Rose Petal Cloud #20

Finishes available: buttercream only

Multi-tier or Single-tier cakes

PHOTO

type: 3 tier round
finish: buttercream
flower: roses
arrangement: crown + garland



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Snow Flake #21

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 3 tier round

finish: fondant

decoration: applique snowflakes in white chocolate paste, royal icing and edible glitter; silver dragées
topper: wired chocolate paste snowflakes with glitter



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Cascading Blossoms #22

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 4 tier round

finish: rolled fondant

decoration: tinted white chocolate paste flowers
arrangement: scattered



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Fanciful Twirls #23

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO left

type: 3 tier round with a double stacked tier

finish: fondant

flower: calla lilies

arrangement: crown = symmetrical clusters

PHOTO right

type: 3 tier round

finish: buttercream

flower: tulips

arrangement: crown = symmetrical clusters



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Modern Blooms #24

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 3 tier round

finish: rolled fondant

flower: cymbidium orchids

= hydrangeas
arrangement: crown = garland



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Floral Swags #25

Finishes available: fondant only

Multi-tier or Single-tier cakes

PHOTO

type: 3 tier round

finish: rolled fondant

flowers: roses

arrangement: crown + cluster



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Shimmering Ribbons #26

Finishes available: buttercream or fondant

Multi-tier or Single-tier cakes

(Decorators - if you prefer to use a fabric ribbon instead of chocolate, please note that only sheer organza is suitable as other types of ribbon will be stained by the finish used)

PHOTO

type: 3 tier round

finish: buttercream

flowers: gold dipped roses

arrangement: crown

decoration: tinted pearlescent

white chocolate paste ribbons



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Vintage Collection #27

Finishes available: fondant only
(with buttercream piping)

Multi-tier or Single-tier cakes

PHOTO

type: 3 tier round

finish: rolled fondant

flowers: roses

arrangement: crown



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Eternal Bands #28

Finishes available: buttercream only

Multi-tier or Single-tier cakes

PHOTO

type: 3 tier round

finish: combed buttercream

decoration: 4" wired white chocolate

paste flowers with pink dragées

arrangement: asymmetrical



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Cherry Blossom #29

Finishes available: buttercream or fondant (with buttercream piping) + blossom design

Multitier or Single-tier cakes

PHOTO

type: 3 tier round
 finish: rolled fondant
 flower: dendrobium orchids + stems
 arrangement: crown
 decoration: white chocolate paste
 ribbons + bows



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Pastel flowers #30

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 4 tier round
 finish: rolled fondant
 flower: daisies, green berries
 + wax flowers
 arrangement: crown



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Fleurs de Lys #31

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

type: 3-tier square
 finish: rolled fondant
 flower: stargazer lilies
 arrangement: crown
 decoration: white chocolate
 plaque with gold monogram



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Jade Tradition #32

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO a

type: 3 tier round
 finish: rolled fondant
 flower: cymbidium orchids
 arrangement: crown

PHOTO b

type: 4 tier round
 finish: rolled fondant



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Daisy Embroidery #33

Finishes available: buttercream or fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO

Type: 3 tier round
Finish: rolled fondant
Flower: daisies
Arrangement: crown + cluster
Decorations: white chocolate paste daisies + buttercream flourishes



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Tuscan Grapes #34

Finishes available: buttercream only

Multitier or Single-tier cakes

PHOTO

Type: 3 tier round
Finish: buttercream
Decorations: tinted white chocolate paste leaves + grapes
Arrangement: crown + garland



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Indian Summer #35

Finishes available: fondant only

Multitier or Single-tier cakes

PHOTO

Type: 3 tier square
Finish: rolled fondant swag
Flower: roses
Arrangement: crown
Decorations: gold highlights



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Polka Dot #36

Finishes available: buttercream or fondant (decorations in white chocolate paste)

Multitier or Single-tier cakes

PHOTO

Type: 3 tier round
Finish: rolled fondant
Decorations: tinted + pearlescent white chocolate paste dots + ribbons



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Gift Boxes #37

Finishes available: fondant only

Multitier or Single-tier cakes

PHOTO
Type: 3 tier square
Finish: rolled fondant
decoration: tinted
white chocolate paste
+ pastillage boxes



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Lines in Motion #38

Finishes available: buttercream or
fondant (with buttercream piping)

Multitier or Single-tier cakes

PHOTO
Type: 3 tier round
Finish: rolled fondant
decoration: tinted
white chocolate paste
flowers
arrangement: cascade



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Bold Beauty #39

Finishes available: buttercream
or fondant

Multitier or Single-tier cakes

PHOTO
Type: 3 tier round
Finish: rolled fondant
decoration: tinted white
chocolate paste ribbon,
tinted + pearlized white
chocolate paste dots,
tinted + pearlized
white chocolate paste
roses with leaves



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Tassels #40

Finishes available: buttercream
or fondant

Multitier or Single-tier cakes

PHOTO
Type: 4 tier square
Finish: rolled fondant
decoration: tinted
white chocolate paste
ribbons
+ buttercream tassels



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Pearl Dust Petals #41

Finishes available: fondant only

Multi-tier or Single-tier cakes

PHOTO

Type: 4 tier round
 Finish: rolled fondant
 decoration: tinted
 white chocolate paste
 pearlised flowers



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Royal Ceremony #42

Finishes available: buttercream
 or fondant

Multi-tier or Single-tier cakes

PHOTO

Type: 4 tier round
 Finish: rolled fondant
 decoration: tinted
 buttercream



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Multi-tier Baby Birthday #43

Finishes available: buttercream or
 fondant (with buttercream piping)

Multi-tier or Single-tier cakes
 (see #100 for single-tier image)

PHOTO

Type: 3-tier round
 Finish: rolled fondant
 decoration: tinted buttercream piping
 tinted white chocolate paste
 bears = mini birthday cake



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Mini Wedding Cakes #201

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

Mini cake flavours:

- Classico Mocha
- Classico Lemon
- Simple White
- Classico Chocolate

PHOTO

Type:
 A: 1-tier 2.5" round
 B: 2-tier 2.5" x 1.5" round
 Finish: rolled fondant
 decoration: tinted
 white chocolate paste
 flowers = bees



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

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Wedding Cupcakes #202

PHOTO
 type: 2.5" cupcakes
 finish: buttercream
 decoration: frosted
 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



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