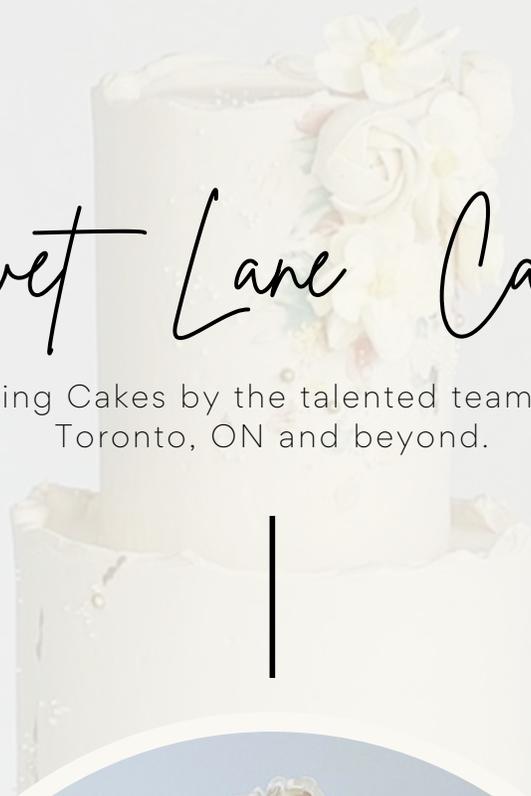


Velvet Lane Cakes

Wedding Cakes by the talented team at VL.
Toronto, ON and beyond.



www.velvetlanecakes.com



Velvet Lane Cakes

When I was baking from home, I would day dream about creating wedding cakes for couples. I knew that once the storefront opened that I had to pursue this dream. Years later, here we are making beautiful cakes for couples on their special day. There's nothing that fills my heart more than seeing a sketch come to life for you to share with your loved ones. While we can recreate most classical designs, we specialize in custom designs. These customized cakes are a reflection of you, your theme, your decor, colour palette and your flavour profile. I mean what better feeling than knowing that your cake design will not appear at another wedding?

Our team of talented individuals specialize in consulting, design, art, baking and most fun of all; cake decorating. We know how much planning goes into a wedding and this process is meant to be seamless and convenient. We hope it is also delicious & enjoyable.

DANIELLE & THE VL TEAM

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Portfolio



Our Design Process



01. CONSULTATION

The first step of your wedding cake journey begins with a 20-30 minute phone consultation with Danielle who will guide you through our process and answer all your questions.

02. TASTING

Now for the most delicious part of your wedding planning! You will experience four of our flavors in a luxury wedding cake-tasting box. These flavors could be chosen in advance from our menu. Each box includes 4 pairings for \$40.



03. SKETCH

After your consultation and tasting, a detailed annotated sketch of the proposed design will be provided for your consideration and approval. A sketch is provided for custom designs only. This step is for custom designs only.

04. CONTRACT

A contract is drafted once all details are finalized and you are ready to proceed. A 50% non refundable deposit is required in order to confirm your booking. Remaining 50% is due a week before the wedding date. We will communicate directly with your venue coordinator or wedding planner and take care of delivering your cake, transporting it from our studio to your venue, and assembling it with the upmost care.



Glamorous Cascading Florals



Minimalist



Sculptured Abstract



FLAVOUR MENU

PREMIUM

Our premium cake menu offers a range of exciting and perfectly balanced flavour combinations.

All our cakes are made to order from the finest natural and organic ingredients, locally sourced where possible for the most delicious flavor, and don't contain any preservatives.

VANILLA + CARAMEL HAZELNUT

(client favorite)

A light vanilla cake with caramel drizzel, crushed ferrero and hazelnut buttercream

VANILLA + STRAWBERRIES

A light vanilla cake with juicy sliced strawberries layered with vanilla buttercream

LEMON + RASPBERRY CREAM CHEESE

A fruity lemon cake with raspberry puree and cream cheese

LEMON + ELDERFLOWER

A fruity lemon cake with a delicately fragrant elderflower buttercream

CHOCOLATE + PISTACHIO

A decadent chocolate cake with a sweet and creamy pistachio buttercream

RED VELVET + WHITE CHOCOLATE CREAM CHEESE

A balanced mix of vanilla & chocolate cake with rich Belgian white chocolate cream cheese

FLAVOUR MENU

SIGNATURE

Our signature menu is a mix of favorites and classics

All of our cakes contain wheat (gluten), dairy, and eggs. Some flavours contain nuts, and all are made in an environment where nuts are present. Please consume within 24 hours for maximum freshness. Gluten free options are available (fees may apply).

VANILLA + SALTED CARAMEL

A light vanilla cake with a buttery caramel buttercream and a hint of salt

VANILLA + STRAWBERRY CREAM CHEESE

A light vanilla cake with a fruity strawberry purée and cream cheese buttercream

LEMON + RASPBERRY

A fruity lemon cake with a tart and sweet raspberry buttercream

CHOCOLATE + COOKIES CREAM

A rich chocolate cake with a Oreo cookies & cream buttercream

RED VELVET + CREAM CHEESE

A balanced mix of vanilla & chocolate cake with a subtle cream cheese buttercream

FUNFETTI + VANILLA

*A fun filled cake with a whipped vanilla buttercream
(kid favourite)*

VANILLA + VANILLA

A light vanilla cake with a classic vanilla buttercream

Wedding Favors

Many couples are choosing to add a dessert table or send their guest home with a box of sweet treats.

Wedding favours can be personalized, such as iced cookies with your initials, or the date of your wedding with a colour palette that matches your wedding theme too. Tags & stickers can be added to packaging as well.

WE OFFER THE FOLLOWING:

MACARONS

DECORATED COOKIES

CAKE POPS



Pricing

For initial guidance, the following is intended as an approximate price guide. There are endless possibilities when it comes to size, shape, and decorative finishes which can further affect the price of a cake. This will be discussed in detail during your design consultation.

We have a minimum \$500 + delivery, for all orders.

CLASSIC	GOLD	LUXURY
<i>Simple, elegant, minimalist, textural</i>	<i>Delicate details, beautiful textures, handcrafted flower accents</i>	<i>Show-stopping sugar flower arrangements, intricate details</i>
Three Tiers - <i>from \$515</i>	Three Tiers - <i>from \$725</i>	Three Tiers - <i>from \$1145</i>
Four Tiers - <i>from \$835</i>	Four Tiers - <i>from \$1150</i>	Four Tiers - <i>from \$1570</i>
Five Tiers - <i>from \$1205</i>	Five Tiers - <i>from \$1625</i>	Five Tiers - <i>from \$2150</i>
Five Tiers Plus - <i>from \$1750</i>	Five Tiers Plus - <i>from \$2230</i>	Five Tiers Plus - <i>from \$2935</i>

The prices above are based on a generous 1" x 2" serving, with four layers of sponge cake and three layers of buttercream.

Love Notes



Sumaya

"Extremely professional and talented beyond measure. The VL team always exceeds my expectations, they made my wedding cake, birthday cake and my sisters wedding cake"

Nelly & Radu

" It's rare to find a wedding cake that not only looks good but also taste delicious! "



Chloe & David

"Delivery was seamless the day of. The cake itself was beautiful - even better than the design ideas I sent - and delicious."

Additional Information

01. DUMMY TIERS

A dummy tier is indistinguishable in external appearance from a real tier. It is made from lightweight Styrofoam and decorated in the same way as a sponge cake. For certain designs, dummy tiers can be effective in adding height and drama without wasting a lot of cake. For certain designs, they can also help keep the cost down, if supplemented with "cutting cake".

02. DELIVERY

Delivery fees will be determined by the mileage between your venue and our studio in Toronto, ON, and the amount of time needed for assembly. Generally, 3-tier wedding cakes are transported pre-stacked and do not require assembly time at the venue. Larger cakes are often transported semi-assembled and finished at the venue, or require full assembly at the venue.

03. CAKE STANDS

We do not offer cake stand rentals at this time. We can however purchase a cake stand for you. Alternatively, you could check with your venue to find out if they have cake stands available.

04. DEPOSITS AND BOOKING FEES

Once you have received your wedding cake sketch and quote and approve your design, a 50% non-refundable deposit is required to secure your booking. The remainder of the balance is due 1 week before your wedding date.

05. ANNIVERSARY CAKE

An additional replica top tier can also be provided, presented separately in a 6" x 6" box tied with a ribbon, should you wish to freeze it to enjoy at a later date. Prices will depend on the design of your cake.

Let's get started



If you would like to commission us to design and make you a one-of-a-kind wedding cake, please reach out to learn more.

416-262-4159

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DANIELLE & THE VL TEAM