

Ribbons & Bows

CAKES



PRODUCT CATALOGUE

OUR GOURMET TREATS ARE YOUR HAPPINESS!

FAMILY OWNED

Ribbons and Bows Cakes is a long established, dynamic and growing family owned business with a strong reputation for producing the most amazing gourmet cakes and desserts. Our executive management team has a wealth of commercial and hospitality experience. We have a deep understanding of customer needs and service, providing an outstanding customer experience.

We have established long and successful relationships with many well known hospitality and food venues reflecting our ongoing commitment to quality, service and value.

Our team of highly experienced and talented pastry chefs and bakers are very passionate about their craft and our amazing products are inspired by their imagination and created by their exquisite skills.

HANDMADE GOURMET FRESHNESS

We specialise in handcrafted and freshly made gourmet cakes, desserts and pastries. We are unique in the market with the creativity, variety, appearance and taste of our products.

We use the finest and freshest ingredients available to create products which offer a point of difference and provide a wholesome indulgence.

We have an ongoing commitment to the responsible and sustainable sourcing of ingredients and other production materials where possible.

OUR CUSTOMERS

Our objective is to make people happy when they see and taste our gourmet treats. We want our customers (and their customers) to fall in love with our cakes and desserts. We have a long history of supplying the hospitality and food market including airline caterers, supermarkets, major retailers, cafes, coffee houses, restaurants, entertainment venues, food service operators and catering groups in Melbourne, Canberra, Sydney and Brisbane.

We work closely with wholesale customers to develop and produce customised cakes in high volumes to suit their menus and venues. We also work with event caterers to create customised desserts such as portion controlled cakes, corporate cupcakes and petit fours for major events and special occasions.

We have an online shop which allows us to showcase our gourmet products to a much wider market, enabling the public (including from overseas) to order our products for delivery directly to homes and businesses throughout Melbourne.

EXCELLENCE AND INNOVATION

We have invested in state of the art production facilities and equipment which allows us to continue producing handcrafted products of the highest quality at high volumes to support the requirements of a range of customers.

Our expert pastry chefs and bakers are highly creative, skilled and innovative – always refining production techniques and products to create the most amazing classic and contemporary cakes and desserts.

Our ongoing commitment to quality means applying environmentally sustainable production practices. We continue to build responsible practices into our sourcing and supply chain. Wherever we can, we choose to use ingredients and production methods which help to reduce the impact on our environment. We seek to use energy and water efficient technology and equipment, sustainable packaging and recycling.

HEALTHY EATING

We recognise the importance of healthy eating and balanced diets. We are on a continuous journey to enhance the nutritional value of our cakes and desserts. We are committed to sourcing free range egg products, farm fresh dairy products and real fruits. We are also committed to avoiding the use of preservatives, artificial flavours and colours and limiting added sugars and sweeteners in our products.

We continue to develop our product range to offer product choices which contribute to people's health, nutrition and wellness. We cater for people with allergies and intolerances so that they too can enjoy our gourmet cakes and desserts. We have proactively worked with experts to develop and offer a selection of products which are vegan (plant based), gluten free (flourless) and Halal certified. We can also produce cakes and desserts made from organic (raw) ingredients for special requests.

FOOD SAFETY ACCREDITATION

We place the utmost importance on our production processes and systems. We are HACCP certified, meaning that we have the highest level of accreditation for food safety and handling in the industry.

LEGEND



Vegan



Gluten Free (flourless)

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SINGLE PORTION CAKES – CHOCOLATE

OREO BISCUIT



Smooth vanilla cream swirled with Oreo biscuit pieces and decorated with a cream rosette and an Oreo biscuit.

BLACK FOREST



Our classic black forest cake combining layers of chocolate sponge and vanilla cream with maraschino cherry filling and chocolate flakes.

CHOCOLATE HAZELNUT ROCHER



A delicious chocolate hazelnut cream cake finished with smooth chocolate ganache and hazelnuts.

TIRAMISU



Espresso flavoured sponge filled with mascarpone cream cheese topped with marbled chocolate shards and cocoa powder.

CHOCOLATE

CHOCOLATE RASPBERRY FUDGE



V GF

A marvelously moreish vegan and flourless fudgy chocolate cake with a raspberry jam topping.

CHOCOLATE LAVA CAKE



Rich and moist chocolate cake with a soft molten chocolate centre. Warm it up and watch the gooey chocolate ooze out of the middle!

KIT KAT



A creamy Kit Kat flavoured chocolate and vanilla mousse topped with smooth chocolate ganache and Kit Kat pieces.

WAGON WHEEL



The wagon wheel keeps rolling on with light and soft white marshmallow and raspberry jam filling between chocolate layers and topped with white chocolate flakes.

MOUSSE

CHOCOLATE PASSIONFRUIT



An amazing combination of creamy dark chocolate and passionfruit mousse on a moist chocolate sponge topped with thick passionfruit glaze and a chocolate shard on a chocolate rosette.

CHOCOLATE PEANUT BUTTER CRUNCH



A smooth peanut butter flavoured mousse with peanut crunch between layers of chocolate sponge finished with a drizzle of caramel sauce and sprinkling of crushed peanuts.

CHOCOLATE RASPBERRY MOUSSE



Creamy raspberry and chocolate mousse layered on a soft chocolate sponge base topped with chocolate ganache and dollops of more raspberry mousse with a sprinkling of chocolate flakes.

MARZ BAR



Indulgently creamy chocolate mousse with a layer of rich chocolate ganache on a chocolate sponge topped with a dollop of caramel and sprinkled with chocolate flakes.

MOUSSE

CHOCOLATE



Classic creamy chocolate mousse finished with chocolate ganache and centred rosette.

GOLDEN GAYTIME



The iconic combination of chocolate ganache, caramel and vanilla mousse on a soft sponge base topped with piped caramel and sprinkling of fine biscuit crumbs.

LEMON PISTACHIO



A beautiful blend of creamy pistachio and lemon mousse with a tangy lemon glaze on a soft vanilla sponge base.

MANGO PEACH



Silky smooth vanilla cream swirled with peach pieces and topped with a sparkling mango glaze and a sprinkle of white chocolate flakes.

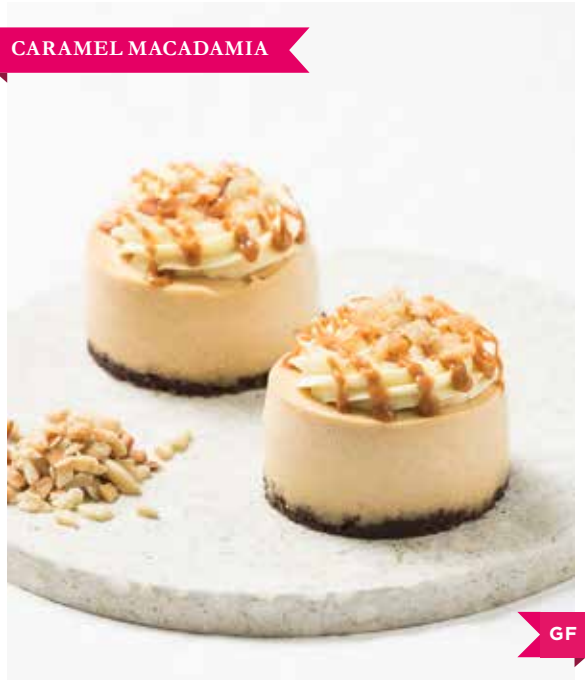
CHEESECAKES - GLUTEN FREE/VEGAN

LEMON



Baked flourless tangy lemon flavoured cheesecake made with premium Neufchâtel cheese and finished with lemon curd and piped cream cheese.

CARAMEL MACADAMIA



Setting the trend with a baked flourless caramel flavoured cheesecake on a fine chocolate biscuit base garnished with a caramel drizzle and roasted macadamia nuts.

RASPBERRY



Baked flourless creamy cheesecake made with premium Neufchâtel cream cheese, garnished with raspberry jam.

NEW YORK



A baked flourless New York style creamy cheesecake made with Neufchâtel cream cheese, dusted with snow sugar.

CHEESECAKES - GLUTEN FREE/VEGAN

PASSIONFRUIT



An irresistible baked flourless cheesecake made with premium Neufchâtel cream cheese and decorated with passionfruit glaze and white chocolate curls.

TOBLERONE



An eye-catching baked flourless Toblerone chocolate cheesecake on a fine chocolate biscuit base covered in dripping chocolate ganache and topped with a marbled chocolate shard.

MIXED BERRY



Baked flourless creamy cheesecake made with Neufchâtel cream cheese, finished with a mixed berry jam.

COOKIES & CREAM



A baked vegan smooth chocolate cookie cheesecake on a chocolate biscuit base drizzled with chocolate and topped with crumbled cookies.

GLUTEN FREE (FLOURLESS)/VEGAN

HUMMINGBIRD



GF V

A moist vegan and flourless pineapple and banana cake decorated with a dollop of cream and chopped pecan.

COOKIES & CREAM CHEESECAKE



V

A baked vegan smooth chocolate cookie cheesecake on a chocolate biscuit base drizzled with chocolate and topped with crumbled cookies.

CHOCOLATE RASPBERRY FUDGE



GF V

A marvelously moreish vegan and flourless fudgy chocolate cake with a raspberry jam topping.

LEMON SYRUP



GF V

A tantalising vegan and flourless syrupy lemon cake finished with a dollop of cream and toasted coconut flakes.

GLUTEN FREE (FLOURLESS)/VEGAN

CARROT



A wholesome flourless carrot cake with freshly grated carrots topped with cream cheese frosting and a medley of dried fruits and nuts.

PEAR CINNAMON & PISTACHIO



A flourless cinnamon spiced cake studded with pear pieces and pistachios and decorated with cream cheese frosting and sliced pears.

CHOCOLATE



A delectable flourless chocolate cake finished with chocolate curls on a chocolate ganache with a drizzle of snow sugar.

ORANGE ALMOND & COCONUT



A moist flourless orange cake topped with roasted almond flakes and shredded coconut.

CUSTARD PUFF CAKES

PASSIONFRUIT



Light and moist vanilla sponge filled with smooth custard cream, passionfruit jam centre and glazed with passionfruit fondant.

CHOCOLATE



Light and moist vanilla sponge filled with custard cream, soft chocolate centre and glazed with chocolate fondant.

STRAWBERRY



Light and moist vanilla sponge filled with smooth custard cream, strawberry jam centre and glazed with strawberry fondant and white chocolate drizzle.

BLUEBERRY



Light and moist vanilla sponge filled with smooth custard cream, blueberry jam centre and glazed with blueberry fondant.

FRUIT

STRAWBERRY TART



A golden butter shortbread tart filled with smooth creamy custard and glazed fresh strawberry slices.

FRUIT TART



A crispy butter shortbread tart filled with smooth creamy custard and topped with delicious glazed seasonal fruits.

FRAISIER (STRAWBERRIES & CREAM)



A stunning vanilla cream cake filled with fresh strawberries and decorated with strawberry glaze and white chocolate flakes.

STICKY DATE PUDDING



Timeless sticky date pudding with a self saucing piped caramel topping. Warm it up and watch the caramel drip all over the pudding.

FRUIT

CHERRY MERINGUE



A tantalising combination of fluffy meringue, cherry jam and vanilla creme between moist vanilla sponge layers.

CHARLOTTE ROUGE



Delicious layers of smooth raspberry and white chocolate mousse on a vanilla sponge base decorated with a sparkling mirror raspberry glaze.

RASPBERRY PISTACHIO CAKE



A moist raspberry infused cake with a clear glazed top and finished with fresh raspberries and crushed pistachios.

PAVLOVA



Classic pavlova, crisp outside and soft centre. Finished with fresh cream, peaches, strawberries and dripping passionfruit glaze.

GOURMET

GREEN TEA (MATCHA) STRAWBERRY



A divine green tea (matcha) sponge cake layered with smooth vanilla cream and fresh strawberry pieces.

RED VELVET



The ultimate indulgence of moist red velvet mud cake and smooth cream cheese.

RASPBERRY PISTACHIO MOUSSE



A colourful trio of creamy pistachio mousse, raspberry mousse and sparkling raspberry glaze on a soft vanilla sponge base topped with pistachio crunch.

STRAWBERRY JELLY



Refreshing combination of strawberry jelly and smooth cream between vanilla sponge layers and decorated with clear glazed strawberry pieces and crushed pistachio.

GOURMET

MANGO PASSIONFRUIT DOME



A spectacular passionfruit flavoured mousse dome coated with a mango mirror glaze and decorated with toasted shredded coconut.

STRAWBERRY DOME



A mouth watering creamy strawberry mousse dome coated with a sparkling strawberry mirror glaze and a sprinkling of white chocolate flakes.

CHOCOLATE RASPBERRY DOME



An amazing raspberry flavoured mousse dome coated with a chocolate mirror glaze and sprinkled with white chocolate flakes.

VANILLA BERRY GATEAU



Delicious layers of smooth vanilla cream and mixed berry jam on a soft vanilla sponge base garnished with white chocolate shavings and more berry jam.

SLICES

VANILLA SLICE



Our signature creamy custard vanilla slice finished in either white fondant, dusted icing sugar or passionfruit fondant.

CHOCOLATE MINT, BOUNTY, PEANUT BUTTER BROWNIE AND FRUIT & NUT BAR



A selection of vegan and flourless wholesome slices - chocolate mint, chocolate bounty, peanut butter brownie and fruit & nut bar.

APPLE CRUMBLE, HEDGEHOG, CARAMEL, BROWNIE, LEMON AND CHERRY



A selection of classic slices - apple crumble, hedgehog, caramel, brownie, lemon and cherry.

TARTS

LEMON SMALL



A small, crisp golden butter shortbread tart filled with tangy lemon curd finished with a caramelised top.

LEMON LARGE



A large, crisp golden butter shortbread tart filled with tangy lemon curd finished with a caramelised top and a dusted icing sugar border.

LEMON MERINGUE SMALL



Classic lemon curd baked into a small golden butter shortbread tart and topped with a peak of light and fluffy torched meringue.

LEMON MERINGUE LARGE



Classic lemon curd baked into a large golden butter shortbread tart and topped with peaks of light and fluffy torched meringue.

TARTS

FRUIT



A golden shortbread tart filled with smooth creamy custard and delicious glazed seasonal fruits.

STRAWBERRY



A golden shortbread tart filled with smooth creamy custard and glazed fresh strawberry slices.

PASSIONFRUIT MERINGUE



Passionfruit curd encased in a crispy butter shortbread tart and finished with torched fluffy meringue.

APPLE RASPBERRY CRUMBLE



An apple and raspberry custard filling decorated with golden crumble baked in a small crispy butter shortbread tart.

PECAN WALNUT



Delicious combination of pecan and walnut filling baked in a crispy butter shortbread tart and finished with a clear glaze.

CHOCOLATE CARAMEL



Golden butter shortbread tart filled with creamy caramel and chocolate ganache and decorated with piped caramel sauce and chocolate flakes.

SHARING CAKES – CHOCOLATE

GOLDEN GAYTIME



The iconic combination of creamy white chocolate mousse and caramel mousse layered in a soft vanilla sponge cake and decorated with rich chocolate ganache and fine biscuit crumbs.

CHOCOLATE PEANUT BUTTER



Creamy peanut butter mousse with a peanut crunch between layers of rich chocolate mud cake, topped with piped peanut butter mousse, crushed peanuts and caramel drizzle.

COOKIES & CREAM



Smooth vanilla cream mixed with chocolate cookies on a rich chocolate mud cake base decorated with piped cream and cookie crumble, wrapped in whole chocolate cookies and drizzled with chocolate sauce.

CHOCOLATE TORTE



A moist sponge cake with layers of creamy milk chocolate and white chocolate mousse covered in chocolate ganache and flakes with marbled chocolate shards.

CHOCOLATE

OREO BISCUIT



Smooth vanilla cream swirled with Oreo biscuit pieces on a moist chocolate mud base and topped with chocolate ganache and Oreo biscuits.

CHOCOLATE HAZELNUT ROCHER



A delicious chocolate cake with hazelnut cremeux smothered in smooth chocolate ganache with hazelnut rocher pieces and a dusting of cocoa powder.

CHOCOLATE RASPBERRY



Layers of creamy raspberry flavoured mousse in a rich chocolate mud cake decorated with piped raspberry mousse and jam drizzle.

DEATH BY CHOCOLATE



Chocolate lovers rejoice with our popular decadent chocolate mud cake covered in dripping chocolate ganache and shavings.

GLUTEN FREE (FLOURLESS)

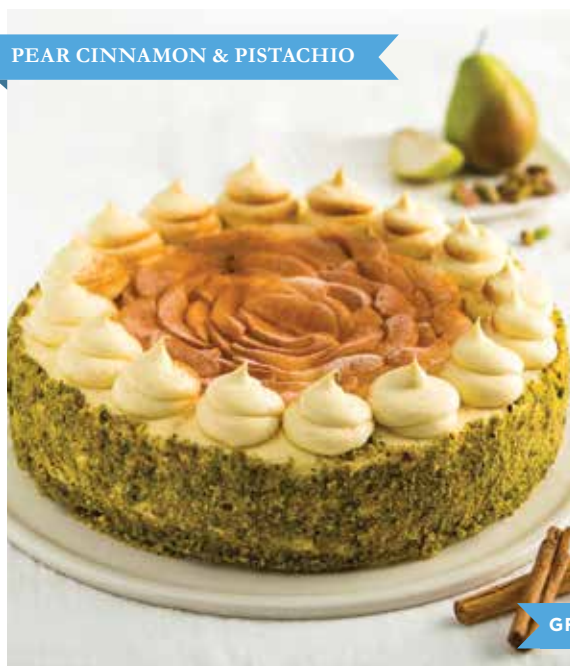
CARROT



GF

Wholesome flourless carrot cake with freshly grated carrots, coated with cream cheese frosting decorated with a medley of dried fruits and nuts, and a crunchy walnut wrap.

PEAR CINNAMON & PISTACHIO



GF

Cinnamon spiced flourless cake studded with pear pieces and pistachios and decorated with cream cheese frosting, sliced pears and pistachio wrap.

CHOCOLATE



GF

A moist flourless chocolate cake finished with thin chocolate curls and lightly dusted with snow sugar.

BROWN & WHITE MOUSSE



GF

A delicious flourless cake with layers of luscious dark chocolate and white chocolate mousse masked with a marbled chocolate ganache finish.

MOUSSE

MARZ BAR



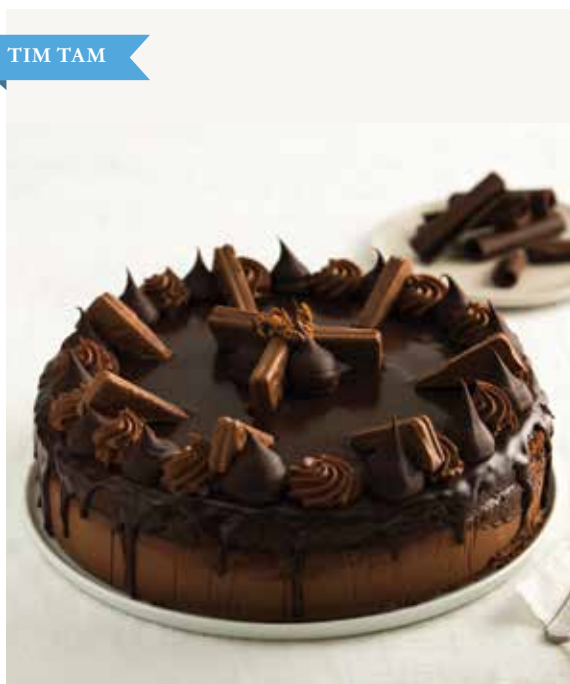
Our signature chocolate mud cake layered with chocolate mousse and caramel and finished with smooth chocolate ganache and a piped chocolate and caramel border.

CHOCOLATE PASSIONFRUIT



An amazing combination of creamy dark chocolate and passionfruit mousse on a moist chocolate sponge topped with a thick passionfruit glaze.

TIM TAM



Layers of smooth chocolate mousse decorated with dripping rich chocolate ganache and Tim Tam biscuits.

COCONUT MANGO



A refreshing sweet harmony of mango mousse and coconut cream between layers of vanilla sponge enrobed in coconut cream and shredded coconut.

GOURMET (TORTES/GATEAU)

RED VELVET



The ultimate indulgence of moist red velvet mud cake and smooth Neufchâtel cream cheese sprinkled with red velvet crumble.

TIRAMISU



Traditional Italian dessert with layers of mascarpone cream and espresso dipped sponge finger biscuits complemented with marbled chocolate shards on a cream border with a dusting of cocoa powder.

BLACK FOREST



A classic European rich and moist dark chocolate cake layered with vanilla and cherry creameux decorated with maraschino cherries on cream rosettes and chocolate curls.

MILLE FIEULLE



Layers of golden baked puff pastry with smooth custard cream. Decorated with soft white fondant icing, chocolate drizzle, toasted almonds and fresh strawberries.

GOURMET (TORTES/GATEAU)

VANILLA ROULADE



Moist vanilla sponge filled and rolled with custard, cream and fresh strawberries. Garnished with hand crafted chocolate curls, cream and strawberries.

CHOCOLATE ROULADE



Light chocolate sponge expertly filled and rolled with fresh cream, chocolate ganache and fresh strawberries. Garnished with hand crafted chocolate curls, lashings of cream and strawberries.

CARAMEL WHITE CHOCOLATE



An irresistible sponge cake flavoured with smooth white chocolate mousse and caramel mousse masked with dark chocolate shavings, caramel drizzle and a piped white chocolate mousse border.

VANILLA BERRY



A refreshing vanilla sponge layered with cream, custard and mixed berry jam. Decorated with chocolate curls, fresh strawberry slices and white chocolate wrap.

CHEESECAKES - GLUTEN FREE/VEGAN

RASPBERRY



GF

A baked flourless creamy cheesecake made with premium Neufchâtel cream cheese decorated with a raspberry jam.

LEMON



GF

An irresistible baked flourless tangy lemon cheesecake made with premium Neufchâtel cheese and decorated with lemon curd and piped cream cheese.

CARAMEL MACADAMIA



GF

Setting the trend with a baked flourless caramel flavoured cheesecake on a fine chocolate biscuit base garnished with a caramel drizzle and roasted macadamia crumble.

TOBLERONE



GF

A baked flourless Toblerone chocolate cheesecake on a fine chocolate biscuit base covered in dripping chocolate ganache and topped with marbled chocolate shards.

CHEESECAKES - GLUTEN FREE/VEGAN

COOKIES & CREAM



An irresistible baked vegan chocolate cookie cheesecake on a fine chocolate biscuit base finished with a drizzle of chocolate sauce and crumbled cookies.

NEW YORK



Traditionally baked flourless smooth and creamy cheesecake made with premium Neufchâtel cream cheese and finished in the classic New York style with snow sugar.

MIXED BERRY



Baked flourless vanilla cheesecake made with premium Neufchâtel cream cheese finished with a compote of raspberries, blueberries, cherries and strawberries.

CUPCAKES

CAKE ACCESSORIES

CUPCAKES

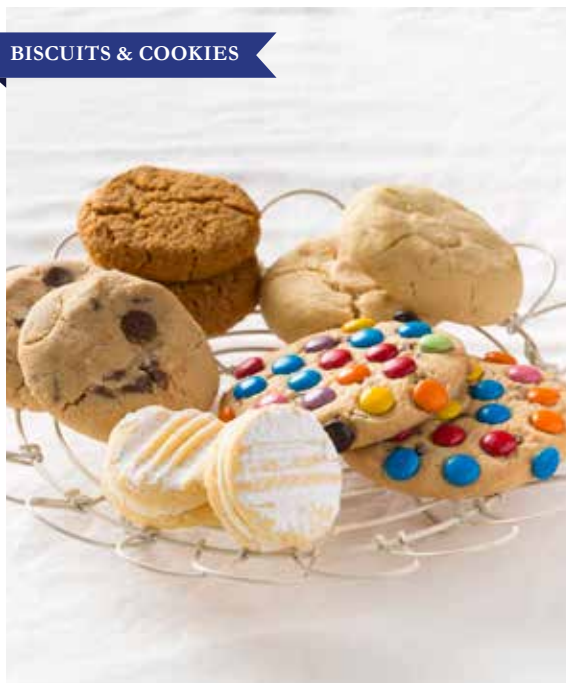


An assortment of colourful and delicious cupcakes in vanilla, raspberry and chocolate. Creatively finished with rose shaped flavoured buttercream icing.

BISCUITS & COOKIES

MACARONS

BISCUITS & COOKIES



A variety of crunchy biscuits and cookies – Anzac biscuits; chunky white chocolate and macadamia cookies; double choc chip cookies; Forever Happy (Smartie) Cookies; and YoYo biscuits.

CAKE ACCESSORIES



Create a personalised message on a cake with a chocolate plaque and white chocolate writing or an edible image on icing paper - perfect for any business, social or other celebration events.

MACARONS



A delicious range of chewy and creamy French style macarons in either chocolate, pistachio, salted caramel, rosewater or raspberry.

SWEET LOAVES

APPLE CINNAMON



A delightfully moist sweet bread loaf infused with apple pieces and spiced with cinnamon.

BANANA PEAR & RASPBERRY



A sweet bread loaf infused with a delicious combination of banana, pear, and raspberry filling.

BANANA



A moist and sweet bread loaf infused with delicious real banana filling.

FROSTED CARROT



A moist and sweet bread loaf infused with carrot and pineapple and topped with cream cheese frosting and walnut pieces.

FLOURLESS APPLE & STRAWBERRY



GF

A tasty flourless bread loaf filled with nourishing apple and strawberry pieces.

FLOURLESS BANANA & BLUEBERRY



GF

A wholesome flourless bread loaf with banana and blueberry filling.

BAKED TREATS

SWEET MUFFINS



Our freshly baked muffins come in a variety of flavours – apple crumble; blueberry; banana; double choc chip; orange poppy seed; and white forest (raspberry and white chocolate). All our fruit flavoured muffins are filled with real fruit pieces.

GLUTEN FREE MUFFINS



GF

Our flourless range of muffins are available in: apple and walnut; apple and raspberry; lemon ricotta; or banana and blueberry.

SAVOURY MUFFINS



GF

A variety of wholesome flourless savoury muffins available in: spinach, sundried tomato, pumpkin and cheese; olives, sundried tomatoes, roasted pepper and cheese.

SCONES



Baked to a traditional recipe these fluffy scones are available in plain or mixed sweet fruits – best served warm with cream and jam.

BAKED TREATS

LAMINGTONS



Delicious strawberry or chocolate dipped moist sponge filled with a layer of raspberry jam and smothered in shredded coconut.

CROISSANTS



A variety of traditional style puffy croissants filled and topped with chocolate, almond cream or apple custard.

DANISHES



A variety of glazed danishes filled with custard cream and topped with apricot, blueberry or cherry.

FRIENDS



Delightfully moist flourless friands flavoured with either raspberry or blueberry.

CANNOLI



Crispy pastry shells, lined with dark chocolate, filled with chocolate and vanilla custard and lightly dusted with snow sugar.

ECLAIRS



Classic French style choux pastry coated in chocolate and filled with smooth custard cream.

CATERING – SLAB CAKES

MARZ BAR MOUSSE



A tantalising chocolate mud cake finished with smooth chocolate ganache, a dollop of caramel and chocolate shavings.

BLACK FOREST



A classic European rich chocolate cake with vanilla cream and cherry filling decorated with chocolate shavings.

MIXED BERRY CHEESECAKE



A baked creamy vanilla cheesecake made with premium Neufchâtel cream cheese and decorated with a compote of mixed berries.

NEW YORK CHEESECAKE



A baked New York style creamy cheesecake made with premium Neufchâtel cream cheese and lightly dusted with snow sugar.

CATERING – SLAB CAKES

DEATH BY CHOCOLATE



A classic indulgence of chocolate mud cake coated with dark chocolate ganache and chocolate shavings.

ORANGE



A moist flourless glazed orange cake with toasted almond flakes.

CARROT CAKE



A moist flourless carrot cake decorated with cream cheese frosting and a medley of fruits and nuts.

RED VELVET



A classically indulgent red velvet mud cake topped with smooth cream cheese and a drizzle of cinnamon.

VANILLA BERRY GATEAU



Delicious combination of vanilla cream and mixed berry compote between sponge layers topped with white chocolate shavings.

BROWN & WHITE MOUSSE



A delicious flourless combination of smooth creamy dark and white chocolate mousse.

CATERING

TIRAMISU



Traditional tiramisu with espresso flavoured sponge filled with mascarpone cream cheese and finished with a dusting of cocoa powder.

STICKY DATE PUDDING



Rich and moist sticky date pudding with melting caramel sauce - warm it up and let the caramel sauce drip all over it!

PETIT FOURS



A range of delightful bite size mini treats to please any crowd - lemon tart, eclair, pecan walnut tart, chocolate caramel tart, chocolate peanut butter tart, flourless chocolate cake, vanilla raspberry cupcake, flourless carrot cake, raspberry cheesecake tart, pineapple cheesecake tart, lemon meringue tart and cannoli.

HOW TO ORDER WHOLESALE

1. PLACING AN ORDER

By Ordermentum – our online ordering app (if you are already using this for other suppliers, you can access our platform, otherwise please contact our office for access). This is a quick and easy ordering method using your mobile device at any time and we encourage our wholesale customers to use it.

By email – sales@ribbonsandbowscakes.com.au

By phone – (03) 9482 5888

2. CUT-OFF TIMES AND MINIMUM ORDERS

Orders must be placed no later than 2pm AEST for next business day delivery or 5pm AEST Friday for following Monday delivery. Our office is closed on Saturdays, Sundays and all public holidays. Minimum order for free delivery is AUD\$90 plus GST. Orders under the minimum amount will be subject to a AUD\$20 delivery fee. Our single portion cakes, slices, tarts, baked treats and muffins are available in multiples of six units.

3. STORAGE RECOMMENDATIONS

Upon receipt, all our cakes must be kept refrigerated at below 5 degrees Celsius. Muffins and slices can be stored at room temperature unless they are finished with curd or butter cream in which case they should be kept refrigerated. Bread loaves may be sliced, wrapped and kept at room temperature.

4. PRODUCT SIZES

Our single portion cakes are in the range of 3in (7.62cm) to 4in (10.16cm) in diameter.

Our sharing cakes are available in 8in (20.32cm) (8-10 standard slices) or 12in (30.48cm) (16-20 standard slices) in diameter. The following selected cakes are also available in a 14in (35.56cm) square shape: brown and white mousse, marz bar mousse, death by chocolate, carrot cake, red velvet, New York cheesecake, lemon cheesecake, vanilla berry gateau and black forest.

Our tarts are available in 3.5in (8.89cm) in diameter. The following tarts are also available in 8in (20.32cm) or 12in (30.48cm) in diameter: lemon and lemon meringue.

Our bread loaves are approximately 2kgs in weight (12-14 standard slices).

Our catering slab cakes are approximately 15in (38.1cm) square shape and can be pre-cut (e.g. 42 standard pieces of 5cmx6cm approximately). These must be ordered with 3 days notice.

5. PRODUCT SHELF LIVES

Our products have the following recommended refrigerated shelf lives stored at below 5 degrees Celsius:

- Single portion cakes, tarts, cupcakes and baked treats: 6 days (except for cream and fruit based products: 4 days)
- Slices: 14 days (except for vanilla slices: 4 days)
- Sharing cakes: 7 days
- Muffins and sweet bread loaves: 6 days
- Catering: 6 days

If our products are delivered frozen, they can remain frozen for up to 4 weeks, unless specific product shelf life testing determines a longer frozen shelf life.

6. ALLERGENS

Some of our products are made with gluten free (flourless) or nut free recipes. These products are made in the same factory as products which contain these ingredients. Therefore, traces of flour (wheat) and nuts (peanuts and tree nuts) may be found in products made without flour or nuts. Whilst we take all reasonable care to follow strict guidelines in making flourless and nut free products, cross contamination from products that contain flour and nuts may occur.

7. RETURNS

All products delivered must be checked against the invoice and signed for upon receipt. Any claims for damaged products, incorrect products or products you are less than completely satisfied with are to be made within 24 hours of receipt by contacting us so that we can arrange replacement products or a credit. Products must be returned within 2 days to qualify for a credit unless otherwise arranged with us.

8. FOOD SAFETY ACCREDITATION

We are HACCP certified. We conduct regular audits and testing to ensure that our products meet the highest standards of food safety and handling. Many of our products are also Halal certified.

9. PRICING AND PAYMENT

Prices are subject to change without notice. We accept payments for orders by credit card, direct credit or direct debit in advance of delivery, unless credit terms have been pre-approved by management. We do not accept payment by cash or cheques.



Ribbons & Bows
CAKES

www.ribbonsandbows cakes.com.au

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