Look Book

Rotating Menu Cakes
Shop Menu Cupcakes
Rotating Menu Cupcakes
Dessert Sizes
Frosting Textures
Décor Elements
Custom Cakes
Shortbread Cookie Decor
Cupcake Decor
*Tiered Cakes
*Stands

*only available through the Wedding & Events Department

Cake & Cupcake Components

CAKE & CUPCAKE FLAVORS

Chocolate
German Chocolate
Red Velvet
Marble
Vanilla
Lemon
Coconut
Confetti
Berries & Cream
Vanilla Salted
Caramel Almond

GLUTEN FREE & VEGAN OPTIONS

Gluten Free Carrot
Gluten Free/Vegan Carrot
Gluten Free Chocolate
Vegan Chocolate
Gluten Free/Vegan Chocolate
Gluten Free Vanilla

FROSTINGS/FILLINGS *(all gf)*

Vanilla Buttercream
Cream Cheese Frosting
Peanut Butter Frosting
Espresso Sweetcream
Salted Caramel Frosting
Fudgy Frosting
Cookies & Cream Frosting
Sweetcream
Strawberry Sweetcream
Raspberry Sweetcream
Cherry Sweetcream
Ganache
Vegan Vanilla Buttercream

FILLINGS & GARNISH ONLY *(all gf)*

Strawberry Puree
Raspberry Puree
Cherry Puree
Strawberry Crème
Raspberry Crème
Cherry Crème
Lemon Curd
Chocolate Mousse
German Filling
Whipped Cream
Flavored Whipped Cream (strawberry, raspberry, cherry, or lemon)

Shop Menu Cakes

with signature décor & garnish, available year-round

Chocolate Bliss



chocolate cake, cream cheese frosting, ganache
**available as gluten free*

Chocolate Buttercream



chocolate cake, vanilla buttercream, ganache
**available as gluten free*

Chocolate Salted Caramel



chocolate cake, salted caramel frosting,
salted caramel, ganache
**available as gluten free*

Coconut Chocolate Chunk



chocolate cake, cream cheese frosting,
toasted coconut, chocolate chunks, ganache
**available as gluten free*

Cookies & Cream



chocolate cake, cookies & cream frosting, ganache, cookie crumbs

**available as gluten free*

Mocha Chocolate



chocolate cake, espresso sweetcream, ganache

**available as gluten free*

Triple Chocolate



chocolate cake, fudgy frosting, ganache

**available as gluten free*

Peanut Butter Chocolate



chocolate cake, peanut butter frosting, ganache

**available as gluten free*

Vegan Chocolate



vegan chocolate cake, vegan vanilla buttercream, cocoa powder

**available as gluten free*

German Chocolate



German chocolate cake, coconut, pecan, fudgy frosting, ganache

Red Velvet



red velvet cake, cream cheese frosting, ganache

GF Carrot



gluten free carrot cake, cream cheese frosting, cinnamon

GF/Vegan Carrot



gluten free/vegan carrot cake,
vegan vanilla buttercream, cinnamon

Berries & Cream



berries & cream cake, cream cheese frosting,
raspberry crème

Confetti



vanilla confetti cake, sweetcream frosting,
confetti sprinkles

Creamy Coconut



coconut cake, cream cheese frosting,
toasted coconut

Lemon Bliss



lemon cake, cream cheese frosting, lemon zest

Vanilla on Vanilla



vanilla cake, vanilla buttercream, sugar sprinkles
**available as gluten free*

Vanilla Salted Caramel



salted caramel cake, salted caramel frosting, salted caramel
**available as gluten free, gf layers do not include caramel in cake*

GF Vanilla, Lemon, Raspberry



gluten free vanilla cake, lemon curd, raspberry puree, sweetcream frosting

Black Forest



chocolate cake, cherry whipped cream,
cherry puree, ganache

**available as gluten free*

Marble



chocolate & vanilla marble cake, ganache,
cream cheese frosting

Sweet Almond



almond cake, sweetcream frosting,
toasted almonds

Rotating Menu Cakes

with signature décor & garnish, available by designated month

Raspberry Brulee (January)



salted caramel cake, salted caramel frosting, raspberry sweetcream, salted caramel
**available as gluten free*

S'Mores (January)



chocolate cake, sweetcream frosting, ganache, graham crumbs, chocolate chunks, meringue
**available as gluten free*

Pink Champagne (February & May)



pink champagne cake, strawberry sweetcream, sprinkles

Tiramisu (February)



vanilla cake, rum-espresso simple syrup, ganache, espresso whipped cream, cocoa powder
**available as gluten free*

Chocolate Stout (March & October)



chocolate stout cake, Irish cream frosting, ganache

Neapolitan (March)



chocolate cake, vanilla-strawberry swirl cake, strawberry sweetcream, sweetcream, fudgy frosting, sprinkles

Coconut Flake (April)



coconut cake, sweetcream, lemon curd, toasted coconut

Earl Grey & Mousse (April)



vanilla cake infused with earl grey tea, chocolate mousse, cream cheese frosting, tea leaf garnish

Raspberry Lemonade (May)



lemon cake, raspberry sweetcream,
lemon zest, cream cheese frosting



Fresh Berry Shortcake

(June, July, August)



vanilla cake, whipped cream, fresh berries
(berry type may vary throughout month due to seasonality)

**available as gluten free*

Orange Creamsicle (July)



orange cake, orange crème, orange curd,
sweetcream, orange zest

Mint Chip (August)



chocolate cake, mint chip sweetcream, ganache, mini chocolate chips
**available as gluten free*

Bourbon Buttered Pecan (September)



buttered pecan layers, bourbon simple syrup, maple bourbon sweetcream, candied pecans
**contains uncooked alcohol*

Spumoni (September)



pistachio cake, chocolate cake, cherry sweetcream, sweetcream, fudgy frosting, jimmie sprinkles

Pumpkin (October)



pumpkin cake, sweetcream, salted caramel, toasted pepitas

Ginger Spice (November)



ginger spice cake, maple sweetcream, cinnamon, nutmeg, candied ginger

Peppermint Patty (December)



chocolate cake, peppermint frosting, ganache, chocolate jimmies
**available as gluten free*

Pistachio Raspberry (December)



pistachio cake, raspberry sweetcream, sweetcream, ground pistachios, pomegranate seeds
**available as gluten free*

Shop Menu Cupcakes

with signature décor & garnish, available year-round

Berries & Cream



vanilla and raspberry cupcake, cream cheese frosting, berry crème swirl, clear sugar sprinkles

Black Forest



chocolate cupcake, fudgy frosting, cherry puree, chocolate jimmies
**available as gluten free*

Vanilla on Vanilla



vanilla cupcake, vanilla buttercream, clear sugar sprinkles
**available as gluten free*

Chocolate Bliss



chocolate cupcake, cream cheese frosting, ganache
**available as gluten free*

Chocolate Buttercream



chocolate cupcake, buttercream frosting, clear sugar sprinkles
**available as gluten free*

Chocolate Salted Caramel



chocolate cupcake, salted caramel frosting, salted caramel
**available as gluten free*

Coconut Chocolate Chunk



chocolate cupcake, cream cheese frosting, ganache, toasted coconut, chocolate chunks
**available as gluten free*

Confetti



confetti cupcake, sweetcream frosting, confetti sprinkles

Cookies & Cream



chocolate cupcake, cookies & cream frosting, ganache, cookie crumbs
**available as gluten free*

Creamy Coconut



coconut cupcake, cream cheese frosting, toasted coconut

German Chocolate



german chocolate cupcake, fudgy frosting, german filling, ganache

Lemon Bliss



lemon cupcake, cream cheese frosting, lemon zest

Marble



marble cupcake, cream cheese frosting, ganache

Mocha Chocolate



chocolate cupcake, espresso sweetcream, ganache
**available as gluten free*

Peanut Butter Chocolate



chocolate cupcake, peanut butter frosting, ganache
**available as gluten free*

Red Velvet



red velvet cupcake, cream cheese frosting, red velvet crumbs

Vanilla Salted Caramel



salted caramel vanilla cupcake, salted caramel frosting, salted caramel

Sweet Almond



almond cupcake, sweetcream frosting, toasted almonds

Triple Chocolate



chocolate cupcake, fudgy frosting, ganache
**available as gluten free*

Carrot (GF)



carrot cupcake, cream cheese frosting, cinnamon
**made without gluten*

GF/Vegan Carrot



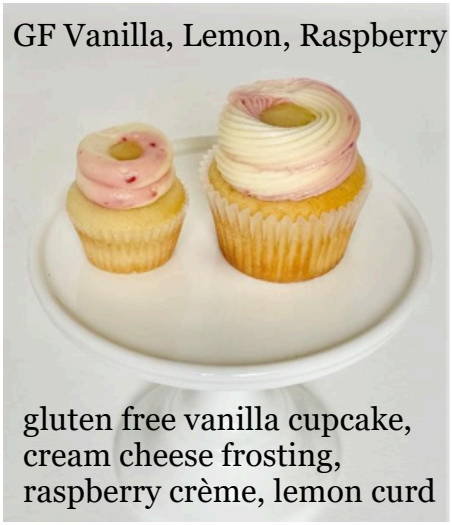
gf/v carrot cupcake,
vegan vanilla buttercream, cinnamon
**made without gluten, vegan*

GF Vanilla Salted Caramel



gluten free vanilla cupcake, salted caramel frosting, salted caramel

GF Vanilla, Lemon, Raspberry



gluten free vanilla cupcake, cream cheese frosting, raspberry crème, lemon curd

Vegan Chocolate



vegan chocolate cupcake, vegan vanilla buttercream, cocoa powder

GF/Vegan Chocolate



gluten free & vegan chocolate cupcake, vegan vanilla buttercream, cocoa powder

Rotating Menu Cupcakes

with signature décor & garnish, available by designated month

Raspberry Brulee (January)



salted caramel cupcake, raspberry sweetcream, salted caramel
**available as gluten free*

S'mores (January)



chocolate cupcake, toasted meringue, GF graham crumbs
**available as gluten free*

Pink Champagne (February & May)



pink champagne cupcake, strawberry sweetcream, sprinkles

Tiramisu (February)



vanilla cupcake, coffee-rum simple syrup, ganache, espresso whipped cream, cocoa powder
**available as gluten free*

Neapolitan (March)



marble cupcake, strawberry sweetcream, ganache, chocolate jimmies
**available as gluten free with minor modifications*

Chocolate Stout (March & October)



chocolate stout cupcake, Irish creme frosting, ganache

Coconut Flake (April)



coconut cupcake, sweetcream frosting, toasted coconut, lemon curd

Earl Grey & Mousse (April)



earl grey cupcake, cream cheese frosting, chocolate mousse, earl grey leaves

Raspberry Lemonade (May)



lemon cupcake, raspberry sweetcream, lemon zest

Fresh Berry Shortcake (June/July/Aug)



vanilla cupcake, whipped cream, fresh seasonal berries

**available as gluten free*

**berry type may vary throughout the month due to seasonality*



Orange Creamsicle (July)



orange cupcake, sweetcream frosting, orange crème swirl, orange zest

Mint Chip (August)



chocolate cupcake, mint chip sweetcream, ganache, mini chocolate chips
**available as gluten free*

Spumoni (September)



pistachio cupcake, cherry chip sweetcream, ganache, white jimmies

Bourbon Buttered Pecan



buttered pecan cupcake, maple bourbon sweetcream, candied pecans
**contains uncooked alcohol*

Pumpkin (October)



pumpkin cupcake, sweetcream, caramel, toasted pepitas

Ginger Spice (November)



ginger spice cupcake, maple sweetcream, cinnamon, nutmeg, candied ginger

Chocolate Hazelnut (November)



chocolate hazelnut cupcake, fudgy frosting, Nutella mousse, ganache, toasted hazelnuts
**available as gluten free*

Peppermint Patty (December)



chocolate cupcake, peppermint sweetcream, ganache
**available as gluten free*

Pistachio Raspberry (December)



pistachio cupcake, sweetcream, raspberry crème, pistachios, pomegranate seeds

Dessert Sizes

cakes, cookies, wedges, cupcakes


Smash | 4”


Petite | 6”


Soiree | 6”


Standard | 8”


Tall | 8”


Party | 10”


Grand | 10”


Cupcakes | Standard & Petite

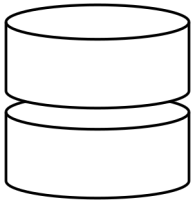

Wedges | Standard & Petite


Cookies | Standard & Petite

CAKE | Layers Guide for Cake Sizes

size | diameter
smash | 4”

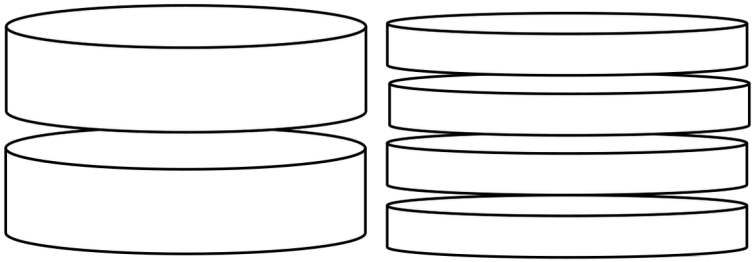
height
3” - 4”



all flavors

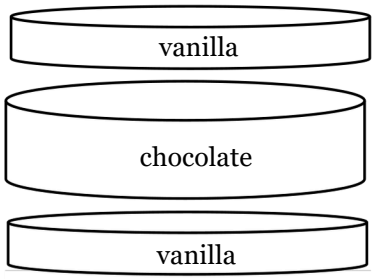
size | diameter
petite | 6” standard | 8” party | 10”

height
5” - 6”

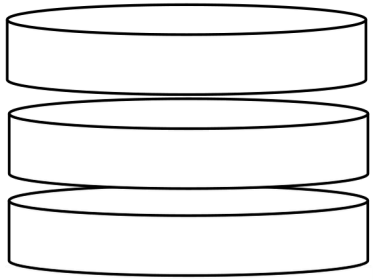


chocolate & carrot

vanilla based



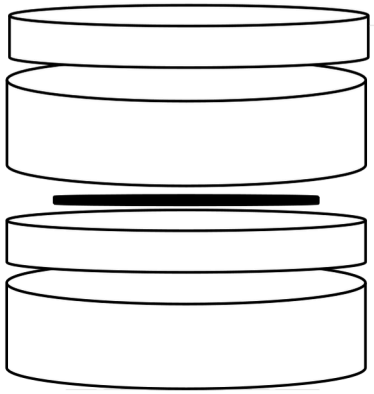
chocolate & vanilla based combo



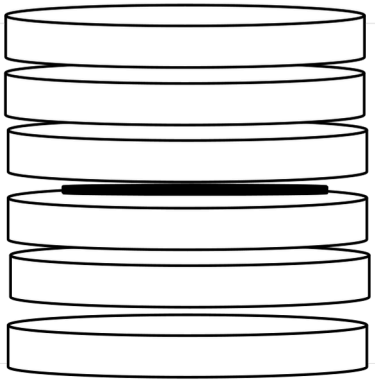
vegan choc, GF/V choc, GF choc, GF van, vegan carrot

size | diameter
soiree | 6” tall | 8” grand | 10”

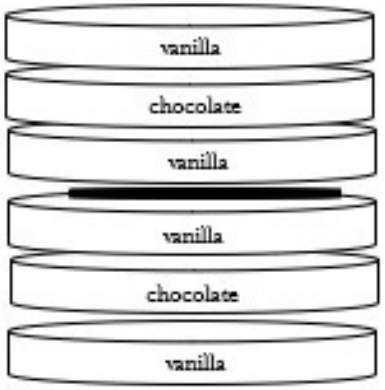
height
7” - 8”



chocolate & carrot



vanilla based
vegan &/or gf chocolate, carrot, gf van



chocolate & vanilla based combo

= *cardboard round to support easy cutting & serving*

This cardboard round is placed horizontally in the middle of the cake. Cut from the top until you feel resistance- cut and serve the top half, remove the round, cut and serve the bottom half.

Frosting Textures




Chuckanut


Cornwall


Boulevard
Not available with ganache/caramel pour-over or drips


Fairhaven

San Juan



Sehome



Smooth



Galbraith




Mt. Baker


Salish Sea


Naked
Available in Buttercream Only


Whatcom Falls
No Cream Cheese Frosting or Tall or Soiree Cakes


Larabee
No Tall or Soiree Cakes


Squalicum
No Cream Cheese Frosting

Décor Elements

available to add to any cake, cheesecake, or torte

Ganache & Caramel

Ganache Pulled Perimeter



Ganache Abstract Striping



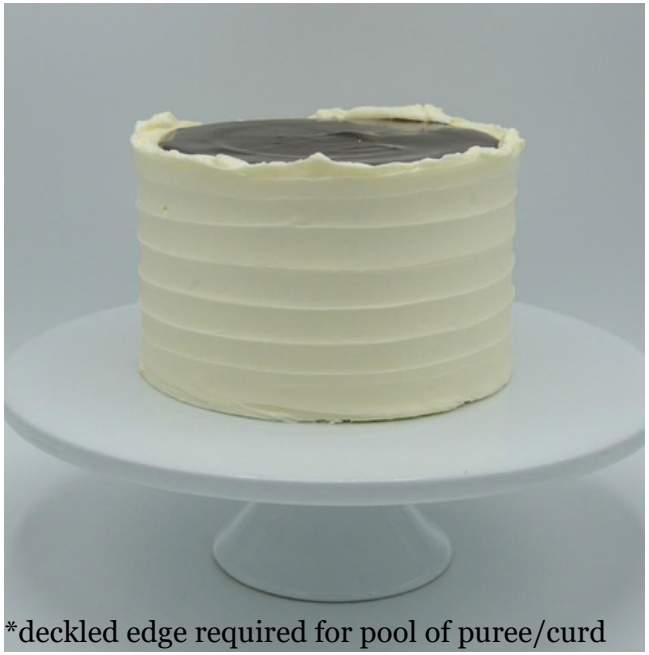
Ganache Diamonds



Ganache Pulled Striping



Pool of Ganache with Deckled Edge



*deckled edge required for pool of puree/curd

Ganache Perimeter Pour



Caramel Perimeter Pour



Ganache Pour Over



Caramel Pour Over



Caramel & Ganache Perimeter Pour



Sprinkle Effects

Sprinkle Perimeter



Sprinkle Full Side Coverage



Sprinkle Full Top Coverage



Sprinkle Full Coverage



Sprinkle Ombre – Bottom to Top



Sprinkle Crescent



Sprinkle Bottom Band



Sprinkle Splashes



Sprinkle Ombre – Top to Bottom



*Not available on Vegan Buttercream Finish

Accent Piping

Perimeter of Wild Ro ses



Perimeter of Daisies



Crescent Bouquet - Ganache



Crescent of Wild Roses



Crescent of Daisies



Crescent Bouquet - Buttercream



Heart Outline



Full Perimeter Bouquet



Gender Reveal



Perimeter of Hearts



Crescent of Hearts



Borders

Top Shell Border



Bottom Shell Border



Rosette/Leaf Border



Top Swirl Border



Top Figure 8 Border



Bottom Figure 8 Border



Gold Flake, Messages, Coconut

Gold Flake Flecks



Gold Flake Cascade



Full Coverage Untoasted Coconut



Arched Message

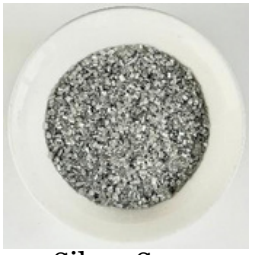


Message



Sprinkle Options


Gold Sugar


Silver Sugar


Clear Sugar


Yellow Sugar

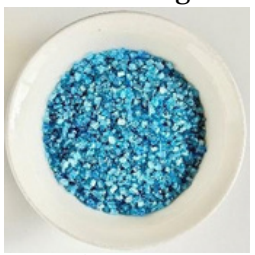

Orange Sugar


Red Sugar


Light Pink Sugar

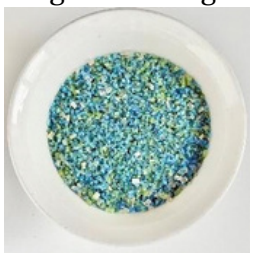

Hot Pink Sugar


Purple Sugar


Blue Sugar


Green Sugar


Black Sugar


Seahawks Sugar Mix


Rainbow Sugar Mix


Confetti Sprinkles


Rainbow Jimmies


Sunset Jimmies


Spooky Mix
(ghosts, bats, pumpkin)


Winter Mix
(snowflakes, pearls, white jimmies)


Heart Mix
(red, white, pink hearts)


Chocolate Jimmies

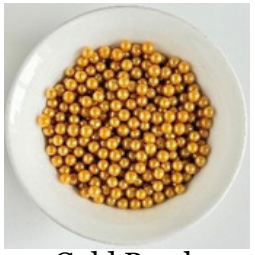

White Jimmies


Stars
(red, white, & blue)


Pink Pearls


Blue Pearls


Silver Pearls


Gold Pearls


Yellow Pearls


White Pearls

Ornate Adornment Placement









Examples Include:

- Any floral elements
- Multiple types of adornment on one cake (toppers, baubles, flowers, etc.)
- Any cake that needs frosting to affix adornments

Simple Adornment Placement









Examples Include:

- Simple toppers
- 1-3 elements that just need to be placed (no additional prep/piping required)
- Customer provides and wants crushed candy as garish

Common Adornment Placements

Single Cluster:
- small cluster on top only
- full top coverage
- single cluster at base of cake







Multiple Clusters:
- smaller cluster on top + at the base of the cake
- full top coverage + cluster at the base
- full top coverage + full bottom perimeter coverage







Cascade:
- starting at the top and wrapping around to bottom
- smaller cascade in the middle only






Custom Cakes

all custom cakes must be finished in vanilla buttercream

#1. Ombre



Must choose
☐ 1-3 color(s)
☐ direction of ombre and order of colors

Available décor element add ons
☐ message
☐ deckled edge
☐ ganache/caramel pour or striping
☐ pool of ganache, caramel, puree, curd (only with deckled edge)
☐ sprinkle options: perimeter, top coverage, ombre, crescent, splashes, bottom band
☐ crescent bouquet
☐ wild roses
☐ daisies
☐ hearts
☐ gold flake flecks or cascade
☐ any top or bottom border

Examples of this custom cake with décor elements added on



+ gold flake cascade
+ full caramel pourover



+ full pourover



+ crescent bouquet



+ crescent wild roses

#2. Solid Color



Must choose
☐ 1 color

Available décor element add ons
☐ message
☐ deckled edge
☐ ganache/caramel pour or striping
☐ pool of ganache, caramel, puree, curd (only with deckled edge)
☐ sprinkle options: perimeter, top coverage, side coverage, ombre, crescent, splashes, bottom band
☐ crescent bouquet
☐ wild roses
☐ daisies
☐ hearts
☐ gold flake flecks or cascade
☐ any top or bottom border

Examples of this custom cake with décor elements added on



+ sprinkle ombre
+ full ganache pourover
+ sprinkle perimeter



+ message
+ sprinkle perimeter



+ gold flake cascade



+ full ganache pourover
+ adornment placement

#3. Color Block



Must choose

☐ 2-6 colors
☐ order of colors
☐ approx. number of bands (max. 8)

Available décor element add ons

☐ message
☐ deckled edge
☐ ganache/caramel pour or striping
☐ pool of ganache, caramel, puree, curd (only with deckled edge)
☐ sprinkle options: perimeter, top coverage, ombre, crescent, splashes, bottom band
☐ crescent bouquet
☐ wild roses
☐ daisies
☐ hearts
☐ gold flake flecks or cascade
☐ any top or bottom border

Examples of this custom cake with décor elements added on



+sprinkle splashes
+ top border
+ adornment placement



+ ganache pour over
+ sprinkle perimeter
+ top/bottom shell borders



+ deckled edge
+ perimeter sprinkles



+ sprinkle perimeter
+ top swirl border
+ perimeter ganache pour

#4. Marble



Must choose

☐ 1 base color
☐ 1-4 marbling colors
☐ section(s) to be marbled (i.e. sides, bottom half, etc.)

Available décor element add ons

☐ message
☐ deckled edge
☐ ganache/caramel pour or striping
☐ pool of ganache, caramel, puree, curd (only with deckled edge)
☐ sprinkle options: perimeter, top coverage, ombre, crescent, splashes
☐ crescent bouquet
☐ wild roses
☐ daisies
☐ hearts
☐ gold flake flecks or cascade
☐ any top or bottom border

Examples of this custom cake with décor elements added on



+ ganache pourover



+ sprinkle splashes



+ sprinkle splashes
+ crescent bouquet



+'light' marbling just lower half
+ adornment placement

#5. Ruffles



Must choose

☐ color, choose 1:
- ☐ natural white
- ☐ 1 solid color
- ☐ OR 1-3 ombre colors and direction of ombre

Available décor element add ons

☐ message
☐ sprinkle options: perimeter, crescent, splashes
☐ pool of ganache, caramel, puree, curd
☐ wild roses on top, perimeter or crescent
☐ daises, perimeter or crescent

Examples of this custom cake with décor elements added on



+ sprinkle perimeter



+ message
+ ombre to white



+ ombre to white
+ adornment placement



+ ombre color to color

#6. Unicorn



Must choose
☐ 1-4 colors for mane
☐ 0-4 sprinkle types for mane
☐ unicorn horns/ears available for purchase from PBD (pictured left, not edible) OR provided by customer at least 48 hours prior to pick up (examples below)

Available décor element add ons
☐ bottom band of sprinkles
☐ any bottom border

Examples of this custom cake



back view



+bottom border
+unicorn horns/ears provided by client



back view



+sprinkle bottom band
+unicorn horns/ears provided by client

#7. Rosettes



Must choose

☐ color, choose 1:
- ☐ natural white
- ☐ 1 solid color
- ☐ up to 4 colors (mixed/random placement)
- ☐ OR 2-3 ombre colors and direction of ombre

☐full coverage or just sides

Available décor element add ons

☐ message (if just sides)
☐ sprinkle options: perimeter, crescent, splashes
☐ pool of ganache, caramel, puree, curd (top only)

Examples of this custom cake with décor elements added on



+ ombre
+ adornment placement



+ sprinkle splashes



+ solid color
+ sprinkle splashes

#8. The PNW



Must choose *(only available in white)*
☐ smooth natural white background
☐ OR “naked” background

Available décor element add ons
☐ message
☐ gold flake flecks
☐ deckled edge
☐ pool of ganache, caramel, puree, curd (only with deckled edge)
☐ sprinkle options: perimeter

Examples of this custom cake



+ adornment placement



+ the pnw on naked background
+ deckled edge



+ adornment placement

#9. Under the Sea



Must choose

☐ 1 base color OR 2-3 ombre colors and direction of colors
☐ 1-3 seaweed/urchin colors
☐ seaweed, urchins, or bubbles may be omitted from the design, but not substituted

Available décor element add ons

☐ message
☐ gold flake flecks
☐ pool of ganache, caramel, puree, curd (only with deckled edge)

Examples of this custom cake with décor elements added on



+ ombre



+ adornment placement



+ adornment placement
+ Salish Sea texutre

#10. Grass &/Or Clouds



Must choose

☐color, choose 1:
- ☐ 1 base color OR 2-3 ombre colors and direction of colors
- ☐ grass color
- ☐ cloud color

☐ grass OR clouds may be omitted from the design, but not substituted
☐ note any specific placement of clouds or grass (most applicable for adornment placement)

Available décor element add ons

☐ message
☐ sprinkle splashes, aka “rain”

Examples of this custom cake with décor elements added on



+ombre
+ grass omitted, clouds sides only
+ sprinkle splashes aka “rain”



+ grass omitted, clouds on top & sides
+ sprinkle splashes aka “rain”

#11. Bouquet Belt



Must choose
☐ 1 base color
☐ 1-4 bouquet colors

Available décor element add ons
☐ message
☐ deckled edge
☐ pool of ganache, caramel, puree, curd (only with deckled edge)
☐ sprinkle options: perimeter or crescent
☐ gold flake flecks

Examples of this custom cake with décor elements added on



+ solid background



+message

#12. Bouquet Clusters



Must choose

☐base color, choose 1:
- ☐ 1 base color
- ☐ 1-3 marble colors
- ☐ OR “naked” finish

☐ 0-4 bouquet colors + 0-3 sprinkle options
☐ placement: random or specific

Available décor element add ons

☐ message
☐ adornment placement
☐ sprinkle options: splashes, perimeter, bottom band, crescent
☐ golf flake flecks

Examples of this custom cake with décor elements added on



+ message
+ sprinkle splashes



+ message
+ sprinkle splashes



+ specific bouquet placement
+ adornment placement



+ specific “candle style” placement

#13. Abstract Palette



Must choose

☐ 1 base color
☐ 0-6 flower color(s)
☐ 1-2 leaf color(s)
☐ 1-2 ghost color(s)
☐ Texture: smooth or naked

Available décor element add ons

☐ message
☐ sprinkle options: splashes, perimeter
☐ gold flake flecks

Examples of this custom cake with décor elements added on



+ 2 colors for blooms
+ 1 color for leaves
+ placed top & sides



+ gold flake flecks
+ placed on sides only



+ multicolor ghosts
+ message

#14. Celebration Cake



***only custom cake available during "condensed menu times"**

Must choose
☐ 1 base color
☐ 1 border color
☐ 1-3 sprinkles OR toasted or untoasted coconut

Available décor element add ons
☐ message
☐ swap for different style top border
☐ texture of cake

Examples of this custom cake with décor elements added on



+ message
+ chocolate jimmy sprinkle bottom band



+ message
+ toasted coconut bottom band

#15. Naked



Available décor element add ons

☐ message
☐ deckled edge
☐ ganache/caramel pour over or striping
☐ pool of ganache, caramel, puree, curd (only with deckled edge)
☐ sprinkle options: perimeter, top coverage, crescent, splashes, bottom band
☐ crescent bouquet
☐ wild roses
☐ daisies
☐ hearts
☐ polka dots
☐ gold flake flecks or cascade
☐ any top or bottom border

Note: no additional charge for naked texture

Examples of this custom cake with décor elements added on



+ gold flake cascade



+ adornment placement
+ deckled edge



+ caramel pour over
+ adornment placement

#16. Polka Dots



Must choose

☐ 1 background color
☐ 0- 5 dot color(s)
☐ dot placement:
  ☐ top + sides
  ☐ just sides

Available décor element add ons

☐ message
☐ deckled edge
☐ any top or bottom border
☐ sprinkle options: perimeter, splashes, bottom band
☐ pool of ganache, caramel, puree, curd (only with deckled edge)

Examples of this custom cake with décor elements added on



+ larger multicolor dots



+ smaller white dots



+ larger pink dots

#17. Daisies



Must choose
- ☐ 1 background color
- ☐ 0- 4 daisy color(s)
- ☐ placement:
  - ☐ top + sides
  - ☐ just sides

Available décor element add ons
- ☐ message
- ☐ deckled edge
- ☐ any top or bottom border
- ☐ sprinkle options: perimeter, splashes, bottom band
- ☐ pool of ganache, caramel, puree, curd (only with deckled edge)

Examples of this custom cake with décor elements added on



+ solid background
+ top & side daisies
+ top & bottom shell border
+ message



+ solid background
+ white & yellow daisies, top and sides



+ deckle edge
+ pool of ganache
+ sides only

#18. Hearts



Must choose
☐ 1 background color
☐ 0- 4 heart color(s)
☐ placement:
  ☐ top + sides
  ☐ just sides

Available décor element add ons
☐ message
☐ deckled edge
☐ any top or bottom border
☐ sprinkle options: perimeter, splashes, bottom band
☐ pool of ganache, caramel, puree, curd (only with deckled edge)

Examples of this custom cake with décor elements added on



+ hearts top & sides



+ hearts sides only
+ message
+ top shell border

#19. Creature Cakes



Must choose
- ☐ 1 background color
- ☐ 1 - 3 eyes
- ☐ placement:
  - ☐ top + sides
  - ☐ just sides

Available sizes
- ☐ 4" smash
- ☐ 6" petite

Examples of this custom cake with variations



+ 2 eyes each



+ 1 eye
OR
+ 3 eyes

#20. Vintage



Must choose
☐ 1 background color
☐ 1 - 3 colors for borders (swirled available for extra charge)

Available décor element add ons
☐ message (not available in 4" smash size)
☐ sprinkle options: perimeter

Examples of this custom cake with décor elements added on



+ white on white



+ solid color background
+ swirled border (3 colors max)



+ solid color background
+ 3 border colors

Shortbread Cookie Decor



Floral Cluster



Solid Color



Daisies



Wild Roses



Dahlia



Message



Palette Swipe



Gold Leaf



Message + Perimeter of Sprinkles



Perimeter of Sprinkles



Sprinkles



Sprinkle Dredge



Cupcake Decor



Floral Cluster



BC Only

Daisy



Available any frosting flavor

Hydrangea



BC Only

Wild Roses



Available any frosting flavor

Solid Color



BC Only

Gender Reveal



Available any frosting flavor

Gender Reveal



Available any frosting flavor

Swirl



BC Only

Lettering



Available any frosting flavor

Rosette



BC Only

Ganache Rosette



Ganache Only

Bouquet



BC Only

Pool of Puree



Available any frosting flavor

Sprinkle Belt



Available any frosting flavor

Sprinkles



Available any frosting flavor

Sprinkle Dredge



Available any frosting flavor

Tiered Cakes

All orders for tiered cakes must be placed through PBD Weddings & Events Department

All tiered cakes must be frosted in vanilla buttercream

#1. traditional



Must choose

☐ texture (1 per tier), reference “Frosting Textures” for options
☐ color:
  ☐ natural white
  ☐ solid color, 1 color per tier
  ☐ marble, includes 1 base color + 1-4 marbling colors (only available with smooth or Fairhaven textures)
  ☐ ombre, choose 1-2 ombre colors + ombre direction

Available décor element add ons

☐ ganache/caramel pour or striping
☐ pool of ganache, caramel, puree, curd (only with deckled edge)
☐ sprinkle/coconut options: perimeter, ombre, crescent, splashes, bottom band, full coverage
☐ gold flake flecks or golf flake cascade
☐ any available borders: for top or bottom of each tier

“mix and match” available for tiered cake finishes

---

examples of this custom cake with décor elements added on the following pages



+ tall 3 tier: tall 6" x tall 8" x tall 10"
+ adornment placement



+ 3 tier: 6" x 8" x 10"
+ single color ombre
+ adornment placement



+ 2 tier: 6" x 8"
+ specific marble placement



+ 4 tier: 6" x 8" x 10" x 12"
+ top-down sprinkle ombre



+ 4 tier: 6" x 8" x 10" x 12"
+ adornment placement



+ 2 tier: 6" x 8"
+ deckled edge
+ caramel pourover
+ single color ombre



+ 4 tier: 6" x 8" x 10" x 12"
+ single color ombre per tier
+ bottom-up sprinkle ombre
+ adornment placement



+ 2 tier: 6" x 8"
+ marble
+ adornment placement



+ 2 tier: 6" x 8"
+ solid color tier
+ sprinkle ombre tier
+ adornment placement



+ 4 tier: 6" x 8" x 10" x 12"
+ full coverage sprinkle tiers



+ 2 tier: 6" x 8"
+ gold leaf cascade
+ adornment placement



+ 2 tier: 6" x 8"
+ deckled edge
+ adornment placement



+ 3 tier: 6" x 8" x 10"
+ single color per tier
+ sprinkle ombre



+ 2 tier: 6" x tall 8"
+ ganache pourover
+ perimeter of hearts



+ 2 tier: 6" x 8"
+ deckled edge
+ marble (specific placement)



+ tall 3 tier: tall 6" x tall 8" x tall 10"
+ adornment placement
+ salish sea texture

#2. naked



Available décor element add ons

☐ ganache pour
☐ caramel pour
☐ gold flake cascade or flecks
☐ bottom border
☐ adornment placement
☐ dye color of frosting

"mix and match" available for tiered cake finishes

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examples of this custom cake with décor elements added on



+ 3 tier: 6" x 8" x 10"
+ caramel pour
+ adornment placement



+ 3 tier: 6" x 8" x 10"
+ adornment placement



+ 2 tier: 6" x 8"
+ deckled edge



+ 2 tier: 6" x 8"
+ caramel pour

#3. the PNW



must choose (*only available in white*)
☐smooth natural white background
☐OR “naked” frosted background

available décor element add ons
☐message
☐gold flake flecks
☐adornment placement

“mix and match” available for tiered cake finishes

---

examples of this custom cake with décor elements added on



+ tall 3 tier: tall 6" x tall 8" x tall 10"



+ 2 tier: 6" x 8"
+ bottom tier PNW/ top tier texture
+ gold flake flecks



+ 2 tier: 6" x 8"
+ adornment placement



+ single tier
+ example on naked background

#4. vintage



Must choose

☐ background color, choose 1:
- ☐ natural white
- ☐ solid color, 1 color per tier
- ☐ ombre

☐ border color, choose 1:
- ☐ natural white
- ☐ 1 - 3 colors (swirled available for extra charge)

☐ placement of borders:
- ☐ full vintage: top/side/bottom borders
- ☐ top & bottom borders only (omit side swoops)

"mix and match" available for tiered cake finishes

---

examples of this custom cake with décor elements added on



+ two tier: 6" x Tall 8"
+ topper



+ three tier: 6" x 8" x 10"
+ top down view



+ three tier: 6" x 8" x 10"
+ adornment placement

Stands

All stand rentals are scheduled through PBD Weddings & Events Department

white ceramic





wood block





antique silver





white metal: 5 tier
display 15-22 dozen petite cupcakes
display 8-11 dozen standard





white metal: 3 tier
display 3-4 dozen petite cupcakes
display 2.5 dozen standard cupcakes

