

Ribbons & Bows

CAKES



2025 CATALOGUE

Our 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, and Sydney. 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.

NUTRITION

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 artificial preservatives, 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



Flourless (Gluten Free)



Vegan



Seasonal - subject to availability

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SINGLE PORTIONS



Chocolate Mousse

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



Chocolate Hazelnut Rocher

A delicious chocolate hazelnut mousse, finished with rich chocolate ganache and hazelnuts.



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.



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.

SINGLE PORTIONS



Berry Pistachio ☀

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



Mango Peach

Silky smooth vanilla cream swirled with peach pieces and topped with a sparkling mango glaze.



Oreo Biscuit

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



Strawberries & Cream ☀
(Frasier)

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

SINGLE PORTIONS

Baked Cheesecakes



New York 🚫

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



Lemon 🚫

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

Baked Cheesecakes



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.



Mixed Berry 🚫

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

SINGLE PORTIONS



Passionfruit 

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



Raspberry 

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



Toblerone 

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



**Vegan Cookies
& Cream** 

A delicious baked vegan cheesecake mixed with chocolate cookies on a chocolate biscuit base, finished with a drizzle of chocolate and mini Oreos.

SINGLE PORTIONS



Lemon Syrup  

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



Choc Raspberry Fudge  

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



Passionfruit Puff

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



Strawberry Puff

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

SINGLE PORTIONS



Carrot 

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



Chocolate 

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



Orange 

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



Pear 

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

SINGLE PORTIONS

Fruit



Black Forest

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



Cherry Meringue

Enticing layers of cherry compote and vanilla cream between moist vanilla sponge layers and finished with soft meringue.

Fruit



Raspberry Pistachio

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



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.

SINGLE PORTIONS



Biscoff Cake

Layers of biscoff cream, sponge cake, and white chocolate mousse, with a thin layer of biscoff spread between each. Set on a crumbled biscuit base and topped with a chunky biscoff crumble.



Chocolate Lava

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



Red Velvet

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



Tiramisu

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

SINGLE PORTIONS



Matcha Strawberry 

Layers of joconde sponge, luscious matcha mousse, a central layer of strawberry jelly, complemented by strawberry mousse with fresh strawberries, topped with a decorative buttercream finish.



Biscoff Dome

Coffee mousse filled shortbread tart, with a Biscoff mousse dome, and topped with Biscoff spread, white chocolate drizzle, and a Biscoff cookie.



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.

SINGLE TARTS



Lemon

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



Lemon Meringue

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



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.

SINGLE TARTS



Apple Raspberry Crumble

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



Passionfruit Meringue ☀

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



Pecan Walnut

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



Choc Caramel

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

SLICES



Vanilla Slices

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



Vegan & Flourless  

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



Classic Slices

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

BAKED TREATS



Cupcakes

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



Cannoli

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



Eclairs

Decadent French style eclairs with choux pastry filled with vanilla cream, finished with a chocolate coating.



Friands 

Delightfully moist flourless friands flavoured with either raspberry or blueberry.

BAKED TREATS



Muffins

A variety of muffins filled with fresh fruit pieces - apple crumble; blueberry; banana choc chip; double choc chip; orange poppy seed; and raspberry & white chocolate.



Croissants

Traditional style puffy croissants filled with almond or chocolate



Lamingtons

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



Biscuits & Cookies

Anzac Biscuits, White Chocolate & Macadamia, Triple Choc Fudge, Smartie Cookies, YoYo Biscuits, and Gingerbread Men

SWEET LOAVES

Traditional Sweet Loaves



Banana Bread

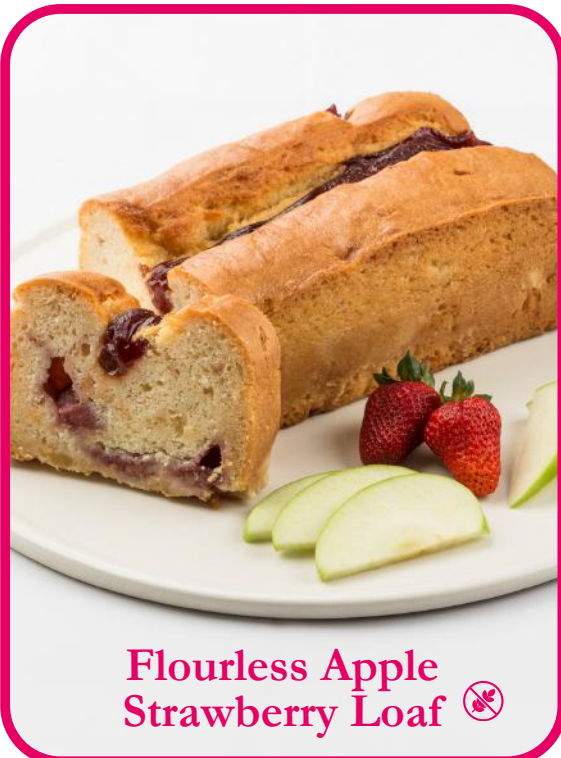
A traditional moist and sweet banana bread loaf infused with a generous serving of fresh banana.



Frosted Carrot Loaf

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

Flourless Loaves



Flourless Apple Strawberry Loaf 

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



Flourless Banana Blueberry Loaf 

A wholesome flourless bread loaf with banana and blueberry filling.

SHARING CAKES



Caramel Macadamia 🚫

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



Lemon 🚫

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



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.



Toblerone 🚫 ☀️

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

SHARING CAKES



Mixed Berry 

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



Raspberry 

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



Flourless Carrot 

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.



Flourless Pear 

A flourless cinnamon spiced flourless cake studded with pear pieces and pistachios and decorated with cream cheese frosting, diced pears and pistachio wrap.

SHARING CAKES



Black Forest

A classic European rich and moist chocolate sponge cake layered with vanilla cream, cherry jam and brandy syrup decorated with maraschino cherries on cream rosettes.



Vanilla Berry

A light vanilla sponge cake layered with cream, custard and mixed berry jam contained in a white chocolate wrap. Topped with dark chocolate flakes and a boarder of fresh cream and strawberry slices.



Oreo Biscuit

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



Tiramisu

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

SHARING CAKES



Death by Chocolate

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



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.



Choc 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.

SHARING CAKES



Red Velvet

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



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.



Vanilla Roulade

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

CATERING & EVENTS

Cake Accessories



Chocolate Plaque & Edible Image

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 event.

Petit Fours



Petit Fours

A delightful random mix of 6 flavours in a box. Flourless carrot, flourless orange, flourless choc, Biscoff cheesecake, Tim Tam cheesecake, red velvet, Oreo puff, white chocolate mud, chocolate pistachio mousse, chocolate hazelnut mousse, chocolate raspberry “mushroom”, blueberry and rose muffin.

CATERING SLABS



Carrot Cake

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



Flourless Orange 

A moist flourless glazed orange cake with toasted almond flakes.



Death by Chocolate

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



Choc Walnut Brownie

Classic fudgy chocolate brownie with walnut pieces and lightly dusted with icing sugar.

CATERING SLABS



Lemon White Chocolate

A delightful white chocolate mud cake finished with a zesty lemon glaze and white chocolate flakes.



New York Cheesecake 

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



Red Velvet

A classically indulgent red velvet mud cake topped with smooth cream cheese and finished with a layer of red velvet crumb.



Toblerone Cheesecake 

Flourless baked chocolate cheesecake with a chocolate biscuit base and decorated with chocolate ganache and almond flakes.

ALLERGEN MATRIX

Discription		Allergen						
CODE	PRODUCT	Eggs	Dairy	Gluten	Soy	Tree nuts	Peanuts	Sulphites
Individual cakes								
CANb	Cannoli brown and white - Box (6)	✓	✓	✓	✓			
CupChb	Cupcakes - CHOCOLATE - Box (6)	✓	✓	✓	✓			
CupRCb	Cupcakes - RASPBERRY - Box (6)	✓	✓	✓	✓			
CUPVan	Cupcakes - VANILLA - Box (6)	✓	✓	✓	✓			
EclChoc	Eclairs - chocolate - Box (6)	✓	✓	✓	✓			✓
ILCHb	Lamington - CHOCOLATE - Box (6)	✓	✓	✓	✓			✓
ILSb	Lamington - STRAWBERRY - Box (6)	✓	✓	✓	✓			✓
IndBFC	Ind BLACKFOREST Cake - Box (6)	✓	✓	✓	✓			
INDBISCC	Ind Biscoff Cake - Box (6)	✓	✓	✓	✓			
INDBISCD	Ind DOME - Biscoff - Box (6)	✓	✓	✓	✓			
INDBPM	Ind mousse - Berry Pistachio - Box (6)	✓	✓	✓	✓	pistachio		
INDCARMAC	Ind baked cheesecake - CARAMEL MACADAMIA - Box (6)	✓	✓	✓	✓	macadamia		✓
IndCHM	Ind mousse - CHOCOLATE - Box (6)	✓	✓	✓	✓			
IndCHRC	Ind Chocolate Hazelnut ROCHER Cake - Box (6)	✓	✓	✓	✓	hazelnuts		
INDCM	Ind Cherry Meringue - Box (6)	✓	✓	✓	✓			
IndCPASS	Ind mousse - CHOC PASSIONFRUIT - Box (6)	✓	✓	✓	✓			
INDCRM	Ind Chocolate Raspberry Mousse - Box (6)	✓	✓	✓	✓			
IndFCAb	Ind Flourless - CARROT Cake - Box (6)	✓	✓	✓	✓	almond, walnut		✓
IndFCHb	Ind Flourless - CHOC - Box (6) (Cont. Almonds)	✓	✓	✓	✓	almond		
INDFOALC	Ind Flourless - ORANGE Almond & Coconut - Box (6)	✓	✓	✓	✓	almond		
IndFPEb	Ind Flourless - PEAR Cinnamon Pistachio - Box (6)	✓	✓	✓	✓	almond, pistachio		
IndFRAI	Ind FRAISIER - Box (6)	✓	✓	✓	✓			
INDGGT	Ind Golden Gaytime - Box (6)	✓	✓	✓	✓			
IndKKC	Ind KIT KAT Cake - Box (6)	✓	✓	✓	✓			
IndLava	Ind LAVA: Chocolate Cake - Box (6)	✓	✓	✓	✓			
INDLCCb	Ind baked cheesecake - LEMON - Box (6)	✓	✓	✓	✓			✓
INDLPL	Ind Lemon Pistachio - Box (6)	✓	✓	✓	✓	almond, pistachio		
IndMBb	Ind mousse - MARZ Bar - Box (6)	✓	✓	✓	✓			
IndMBCCb	Ind baked cheesecake - MIXED BERRY - Box (6)	✓	✓	✓	✓			✓
INDMPD	Ind DOME - Mango Passionfruit - Box (6)	✓	✓	✓	✓			✓
INDMPM	Ind Mango and Peach - Box (6)	✓	✓	✓	✓			
INDMSCS	Ind Matcha and Strawberry Cake Slice - Box (6)	✓	✓	✓	✓	almond		
IndNYCCb	Ind baked cheesecake - NEW YORK - Box (6)	✓	✓	✓	✓			✓
IndOrBC	Ind OREO Biscuit Cake - box (6)	✓	✓	✓	✓			
IndPFCCb	Ind baked cheesecake - PASSIONFRUIT - Box (6)	✓	✓	✓	✓			✓
IndRASP	Ind RASPBERRY PISTACHIO - Box (6)	✓	✓	✓	✓	pistachio		
IndRCCb	Ind baked cheesecake - RASPBERRY - Box (6)	✓	✓	✓	✓			✓

ALLERGEN MATRIX

Description		Allergen						
CODE	PRODUCT	Eggs	Dairy	Gluten	Soy	Tree nuts	Peanuts	Sulphites
INDRV	Ind Red Velvet - Box (6)	✓	✓	✓				
INDSD	Ind DOME - Strawberry - Box (6)	✓	✓	✓	✓			
IndSDPb	Ind STICKY DATE Pudding - Box (6)	✓	✓	✓	✓			
IndTIRb	Ind TIRAMISU - Box (6)	✓	✓	✓	✓			
INDTOBCC	Ind baked cheesecake - TOBLERONE - Box (6)	✓	✓		✓			✓
INDVBG	Ind Vanilla Berry Gateau - Box (6)	✓	✓	✓	✓			
INDVCCBC	Ind Vegan Cookies and Cream Baked Cheesecake - Box (6)			✓	✓			
INDVCRC	Ind Vegan Chocolate Raspberry Fudge - Box (6)				✓	almonds		
INDVLC	Ind Vegan Lemon Syrup Cake - Box (6)				✓	almonds		
IPufPass	Ind Puff PASSIONFRUIT - Box (6)	✓	✓	✓				
IPufStb	Ind Puff STRAWBERRY - Box (6)	✓	✓	✓				
Slices								
SLZAC	Slice - Apple Crumble - Box (6)		✓	✓	✓			✓
SLZBW	Slice - Brownie Walnut - Box (6)	✓	✓	✓	✓	almond, walnut		
SLZCb	Slice - Caramel - Box (6) (Flourless)	✓	✓		✓			✓
SLZCHER	Slice - Cherry - Box (6)		✓	✓	✓			✓
SLZHb	Slice - Hedgehog Box (6)	✓	✓	✓	✓			✓
SLZLb	Slice - Lemon - Box (6)	✓	✓	✓	✓			✓
SLZVCB	Vegan Choc Bounty Slice - box (6)							✓
SLZVCM	Vegan Choc Mint Slice - box (6)							✓
SLZVFNB	Vegan Fruit and Nut Bar - box (6)							✓
SLZVPCB	Vegan Peanut Butter Choc Slice - box (6)				✓	almond, pistachio		✓
VANDSb	Vanilla sl - icing sugar - small - Box (6)		✓	✓	✓		✓	
VANFSb	Vanilla sl - fondant - small - Box (6)		✓	✓	✓			
VSDSLAB	Vanilla Slice SLAB - Icing (box 25)		✓	✓	✓			
VFSLAB	Vanilla Slice SLAB - Fondant (box 25)		✓	✓	✓			
Tarts								
T3.5ARC	3.5" Apple Raspberry Crumble Tart - Box (6)	✓	✓	✓	✓			
T3.5CHCA	3.5" Choc Caramel Tart - Box (6)	✓	✓	✓	✓			
T3.5FRT	3.5" Fruit Tart - Box (6)	✓	✓	✓	✓			
T3.5LMT	3.5" Lemon Meringue Tart - Box (6)	✓	✓	✓				
T3.5LT	3.5" Lemon Tart - Box (6)	✓	✓	✓				
T3.5PCT	3.5" Pecan Tart - Box (6)	✓	✓	✓	✓	pecan, walnuts		
T3.5PFMT	3.5" Passionfruit Meringue Tart - Box (6)	✓	✓	✓	✓			
T3.5STR	3.5" Strawberry Tart - Box (6)	✓	✓	✓	✓			
Bakery								
BLBan	Banana Bread	✓	✓	✓				
BLFAS	Flourless Loaf - apple strawberry	✓						

ALLERGEN MATRIX

Description		Allergen						
CODE	PRODUCT	Eggs	Dairy	Gluten	Soy	Tree nuts	Peanuts	Sulphites
BLFBB	Flourless Loaf - banana blueberry	✓						
CrAlb	Croissant - almond - Box (6)	✓	✓	✓	✓	almond		
CrChB	Croissant - chocolate - Box (6)	✓	✓	✓	✓	almond		
FCLcarrot	Frosted Carrot Loaf	✓	✓	✓	✓	walnuts		
FrBlue	Friand - Blueberry - Box (6)	✓			✓	almond		
FrRasp	Friand - Raspberry - Box (6)	✓			✓	almond		
Muffins								
MACb	Muffin - Apple Crumble - Box (6)	✓	✓	✓	✓			
MBLb	Muffin - Blueberry - Box (6)	✓	✓	✓				
MBCh	Muffin - BANANA Choc Chip - Box (6)	✓	✓	✓	✓			
MDCb	Muffin - Double Choc Chip - Box (6)	✓	✓	✓	✓			
MOPsb	Muffin - Orange Poppy Seed - Box (6)	✓	✓	✓				
MWfb	Muffin - Raspberry White Choc - Box (6)	✓	✓	✓	✓			
Petit Four	sold as a random mixed box							
PFBCC	Petit four - Biscoff Cheesecake	✓	✓	✓	✓			
PFBBC	Petit four - Blueberry Cake	✓	✓	✓	✓			
PFCHMC	Petit four - Chocolate hazelnut mousse cups	✓	✓		✓	hazelnuts		
PFCPMC	Petit four - Chocolate pistachio mousse cup		✓		✓	pistachio		
PFCRBM	Petit four - Chocolate raspberry mushroom	✓	✓	✓	✓			
PFFLC	Petit four - Flourless Carrot	✓	✓		✓	almonds		
PFFC	Petit four - Flourless Chocolate	✓	✓		✓	almonds		
PFFOCR	Petit four - Flourless Orange cake round	✓	✓		✓	almonds		
PFMOP	Petit four - Mini Oreo Puff	✓	✓	✓	✓			
PFRVR	Petit four - Red Velvet Round	✓	✓	✓	✓			
PFTTCC	Petit four - Tim Tam Cheesecake	✓	✓	✓				
PFWCM	Petit four - White chocolate mud	✓	✓	✓	✓			
Large Cakes								
L8CMCC21	8" Baked Cheesecake - Caramel Macadamia	✓	✓		✓	Macadamia		✓
L12CMCC21	12" Baked Cheesecake - Caramel Macadamia	✓	✓		✓	Macadamia		✓
L8LCC	8" Baked Cheesecake - Lemon	✓	✓		✓			✓
L12LCC	12" Baked cheesecake - Lemon	✓	✓		✓			✓
L8MBCC	8" Baked cheesecake - mixed berry	✓	✓		✓			✓
L12MBCC	12" Baked cheesecake - Mixed Berry	✓	✓		✓			✓
L8NYCC	8" Baked cheesecake - New York	✓	✓		✓			✓
L12NYCC	12" Baked Cheesecake - New York	✓	✓		✓			✓
L8RCC	8" Baked cheesecake - Raspberry	✓	✓		✓			✓
L12RCC	12" Baked Cheesecake - Raspberry	✓	✓		✓			✓
L8TC21	8" Baked Cheesecake - Toblerone	✓	✓		✓			✓

ALLERGEN MATRIX

Discription		Allergen						
CODE	PRODUCT	Eggs	Dairy	Gluten	Soy	Tree nuts	Peanuts	Sulphites
L12TCC21	12" Baked Cheesecake - Toblerone	✓	✓		✓			✓
L8BF	8" Black forest (Not Halal)	✓	✓	✓				
L12BF	12" Black forest (Not Halal)	✓	✓	✓				
L8CHR	8" Chocolate Hazelnut Rocher	✓	✓	✓		Hazelnuts		
L12CHR	12" Chocolate Hazelnut Rocher	✓	✓	✓		Hazelnuts		
L8CR	8" Chocolate Raspberry	✓	✓	✓				
L12CR	12" Chocolate Raspberry	✓	✓	✓				
L8DBC21	8" Death by Chocolate	✓	✓	✓				
L12DBC21	12" Death by Chocolate	✓	✓	✓				
L8FCA	8" Flourless Carrot Cake	✓	✓			Walnuts, Almonds		✓
L12FCA	12" Flourless Carrot Cake	✓	✓			Walnuts, Almonds		✓
L8FPCP	8" Flourless Pear Cinnamon Pistachio	✓	✓			Almonds, pistachio		
L12FPCP	12" Flourless Pear Cinnamon Pistachio	✓	✓			Almonds, pistachio		
L8GGT	8" Golden Gaytime	✓	✓	✓				
L12GGT	12" Golden Gaytime	✓	✓	✓				
L8MB21	8" Marz Bar	✓	✓	✓				
L12MB21	12" Marz Bar	✓	✓	✓				
L8ORBIS	8" Oreo Biscuit	✓	✓	✓				
L12ORBIS	12" Oreo Biscuit	✓	✓	✓				
L8RVC	8" Red Velvet	✓	✓	✓				
L12RVC	12" Red Velvet	✓	✓	✓				
L8TIR	8" Tiramisu	✓	✓	✓				
L12TIR	12" Tiramisu	✓	✓	✓				
L8VBG	8" Vanilla Berry Gateau	✓	✓	✓				
L12VBG	12" Vanilla Berry Gateau	✓	✓	✓				
L16VSR	16" Roulade - Vanilla Strawberry	✓	✓	✓				
L16CHR	16" Roulade - chocolate strawberry	✓	✓	✓				
L15SCARC	Slab - Carrot Cake	✓	✓	✓			Walnuts	✓
L15SWB	Slab - Chocolate Walnut Brownie	✓	✓	✓		Walnuts, Almonds		
L15SDBC	Slab - Death by Chocolate	✓	✓	✓				
L15SFO	Slab - Flourless Orange Cake	✓	✓			Almonds		
L15SLP	Slab - Lemon White Chocolate	✓	✓	✓				
L15SNYCC	Slab - New York Cheesecake	✓	✓	✓				✓
L15SRV	Slab - Red Velvet	✓	✓	✓				
L15TBCC	Slab - Toblerone Cheesecake	✓	✓	✓		Almonds		✓

Our products DO NOT contain any of the following allergens: Lupins, Sesame Seeds, Crustaceans, Fish

HOW TO ORDER WHOLESALE

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. ext 2

Orders can be left on our answering service and confirmation can be requested via call back or email.

CUT-OFF TIMES AND MINIMUM ORDERS

Orders must be placed no later than 2:30pm 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 metro order for free delivery is AUD\$130 plus GST. Orders under the minimum amount will be subject to a AUD\$20 plus GST delivery fee.

Our single portion cakes, slices, tarts, baked treats and muffins are available in multiples of six units.

RECEIPT OF GOODS & RETURNS

Invoices are provided by email. Drivers will have an electronic delivery slip to be signed.

Please check your orders on arrival to ensure they are correct and there are no damages. When you have checked and verified your order, please sign the delivery driver's mobile tracking device (noting any issues). It is important that you provide your signature electronically as this will be our proof of delivery.

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 emailing any images of the issues so that we can arrange replacement products or a credit.

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.

Ordermentum orders can be paid via the app using direct debit or credit card (including Amex).

We do not accept payment by cash or cheques.

PRODUCT SIZES

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

Square single portion cake are 6.5cm x 6.5cm.

Rectangle cakes and slices are 9cm x 4cm.

Sharing cakes are available in 8in (20.32cm) (8-10 standard slices) or 12in (30.48cm) (16-20 standard slices) in diameter.

Tarts are available in 3.5in (8.89cm) in diameter.

Loaves are approximately 2kgs in weight (12-14 standard slices).

Catering slab cakes are approximately :

Uncut: 30x40cm

30 portions (5x8cm)

48 portions (5x5cm)

80 portions (5x3cm)

These must be ordered with 3 business days notice.

PRODUCT STORAGE & SHELF LIFE

Upon receipt, all our cakes must be kept refrigerated at below 5 degrees Celsius. Muffins and firm slices can be stored at room temperature (and refrigerated overnight). Sweet loaves may be sliced, wrapped and kept at room temperature.

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: 5 days)
- Sharing cakes: 6 days, or 4 days fresh cream cakes
- Muffins and sweet bread loaves: 6 days
- Catering: 6 days

Most of our products can be frozen upon delivery, and remain frozen for up to 4 weeks, unless specific product shelf life testing determines a longer frozen shelf life.

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. Refer to our allergen matrix for details.

RIBBONS AND BOWS CAKES

Sales@ribbonsandbowscakes.com.au | 03 9482 5888 | www.ribbonsandbowscakes.com.au



Ribbons & Bows

CAKES

WWW.RIBBONSANDBOWSCAKES.COM.AU

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