



The Perfect One...

At Deerfields, we believe that a wedding cake is all about partnership, the perfect pairing of flavors, textures and looks.

It becomes a symbol, a lovely centerpiece that celebrates your first anniversary with you and gets captured in photographs for you and the next generation to enjoy.

We take special care to create wedding cakes that are not only delicious, but visually delightful, too. Each masterpiece is an individual work of art, a fantasy in icing, made carefully by our talented staff.

We invite you to come into our stores to peruse our wedding cake album for ideas and possibilities. Our friendly store staff will help you through the process to ensure your cake is everything you adore, and more, just like your spouse-to-be.

Deerfields
BAKERY™

201 N. Buffalo Grove Road
Buffalo Grove, IL 60089

813 N. Waukegan Road
Deerfield, IL 60015

25 S. Roselle Road
Schaumburg, IL 60193

847.520.0068

DeerfieldsBakery.com



**Wedding
Cakes**

BRING YOUR DREAMS TO DEERFIELDS



Tasting as Good as it Looks...

We hear it over and over again. Flavor is our best feature. When customers cut into what they describe as “a work of art” in cake, they are delighted to find it tastes as good as it looks. Yes, it’s true, our bakers are as talented as our decorators. We take great pride in our scratch recipes and, therefore, use only fresh quality ingredients, guaranteeing wonderful flavor. Good taste starts here.

Devil’s Food Cake

The difference between chocolate cake and devil’s food cake is in the baking soda, but the distinction is easily seen. Devil’s food has a rich dark chocolate color and, unlike most chocolate cake, it is far moister. (We have found none more moist than ours!) Your guests will be glad you shared.

Yellow (Vanilla) Cake

Don’t let tradition rule your taste buds. Our yellow cake is moist and still light enough in color to pass for white cake. The secret is in our family recipe.

White Cake

Available for “traditional” white cake lovers. White cake is an acquired taste and not recommended for those who expect an exceptionally moist cake, as the egg yolk is left out of the recipe. Can also be dyed pink or green.

Strawberry Cake

A fruity twist on a traditional white cake. Strawberry preserves are blended into the mix, and the result is both flavorful and colorful.

Fantasia (Marble)

Our house specialty is marbling the white cake and devil’s food cake together.

Pound Cake

Unlike the name suggests, our pound cake is light in taste and very moist (it’s that dash of cream cheese we’ve added).

Banana Cake

So infused with bananas, you can smell the fruit. No secret here, real bananas are whipped into the mix.

Carrot Cake

Fresh carrot shavings, raisins and pecans are loaded into the cake batter. No flavor substitutes, whatsoever.

Red Velvet Cake

The recipe for our most sumptuous, velvety red cake will remain a secret, but we can tell you the color of love is a perfect surprise in any wedding cake.

Lemon Cake

Yellow cake made zesty with natural lemon flavor.

Icing on the Cake...

Buttercream

Deerfields’ traditional buttercream is rich in taste and smooth in texture – truly like no other. The secret is how the ingredients are blended together.

Chocolate Buttercream

A delicious blend of Deerfields’ signature buttercream and chocolate make this subtle combination a perfect choice.

Whipped Cream

Our non-dairy whipped cream is a tasty alternative to traditional wedding frostings. Cakes with whipped cream icing must be refrigerated (cannot be left out for more than an hour). Decorations are limited. The effect on your taste buds, however, makes it worth the trouble.

Rolled Fondant

A natural flavor that melts in your mouth, rolled fondant is a confectionery mixture made from sugar. It is crystallized to a smooth white mass which is rolled out and molded onto the cake layers. It is similar in texture to marzipan. The overall effect is tailored and opulent. Fondant can be textured with a deliberate pattern pressed into the surface of the sugar dough and/or decorated with buttercream. It can be made in custom colors as well.

Fudge

This dark, rich, creamy frosting or filling gives chocolate aficionados a punch of flavor, and adds some drama to any nuptial celebration.

Cream Cheese

Commonly used in combination with carrot cake. The weight of cream cheese usually requires the sides of the cake to be left smooth, combed, or decorated in a basket weave pattern.

(Full) Fillings...

Buttercream	Lemon
Chocolate Buttercream	Apricot Preserves
Mocha Buttercream	Cherry Preserves
Hazelnut Buttercream	Pineapple Preserves
Chocolate Silk	Raspberry Preserves
Fudge	Strawberry Preserves
German Chocolate	Cream Cheese
Bavarian Custard - eggless	Carrot - cream cheese with nuts, raisins & coconut
Chocolate Custard - eggless	

Above is a list of the cakes, frostings and fillings available for a bridal tasting. For a complete list, please visit DeerfieldsBakery.com.

Designing Your Dream...

Our in-store wedding album is great place to get ideas and chat with a pro. However, if you’ve spotted the perfect cake in a magazine, or you want to use a motif from your invitation, or you have a special theme for your big day...just let us know. Our cake artists will be happy to draw from your inspiration.

Colors

Any of our wedding cake designs can also be made in color. When possible, please provide swatches so we can find the best match from our color chart, found on our website. When ordering your wedding cake, be sure to specify where and how you would like to see your colors used.

On the other hand, you may decide color is not necessary. There is a definite subtle elegance to a wedding cake made in all white, or simply accented with fresh flowers.

Pillars

Pillars can add drama to a tiered cake and the combinations are just about endless. Featured for visual effect, or simply out of sight, pillars are necessary to ensure stability and safe delivery of your wedding cake. We will need to know if you will be using fresh flowers, an ornament, or a fountain between the tiers. Cakes with three tiers or less can be constructed without visible pillars.

Toppers

Add your own personal touch to existing designs with a specially selected wedding ornament or simply top the cake with fresh flowers provided by your florist. If you like, we can top the cake with buttercream flowers.

Tastings...

A Do-It-Yourself Tasting Flight may be ordered for \$19.95.
Rolled fondant is \$2 extra. Allow 48 hours notice.

A Wedding Cake Consultation may be scheduled for \$59.95.
Call 847.520.0068 to schedule. See our web site for details.

Servings...

We offer wedding cake serving sizes for up to 600 guests

Commitment...

All orders must be paid in full at time of order placement.

Congrats...

Deerfields Bakery sincerely wishes you the best on your special day and beyond. We are delighted you are considering us as your partner in good taste.