

trust your
wedding cake to

Lutz



Lutz
SINCE 1948
Cafe & Pastry Shop

what goes into a wedding cake by *Lutz* SINCE 1948 Cafe & Pastry Shop

European craftsmanship

Old World quality, contemporary style

From the cascading Marzipan flowers to the fresh red strawberries, everything about a Lutz wedding cake is hand-made. We use Old World recipes to create frostings, fillings, cake and confection decorations. Only the freshest ingredients are selected. This dedication to quality, combined with our innovative design techniques, ensure the perfect cake on your special day. Your wedding cake will be beautiful, unique and delicious too!

230 years of celebrations

Join in the Lutz tradition

It started in the Black Forest region of Europe. Christian Lutz opened his pastry shop there in 1770 and the Lutz family has been baking ever since. Preserving this tradition was the vision of Mr. and Mrs. Fred C. Lutz when they opened their shop in its present location in 1948. Trust your wedding cake to us today and join in the Lutz tradition.

a unique taste experience

"very light, and not too rich"

Our cakes have no artificial flavors or preservatives. Fresh fruit, fresh eggs, pure whipped cream and sweet butter make a Lutz cake taste as exquisite as it looks. Whether decorative or dynamic in style, the flavor is always surprisingly delicate. Our variety of options for frostings and fillings – and the unique subtly of taste – will make your wedding cake memorable to everyone on your guest list.



decoration choices

Our cake decoration artisans can do almost anything with sugar and fresh eggs. They create piping, woven or lace patterns and bows. Marzipan (a confection made of crushed almonds, sugar and egg whites) is used to create figurines, flowers or just about any form you dream up. You can also choose butter cream or fresh flowers to adorn your cake.

from white to whimsical

Our first priority is to make your vision a reality. A Lutz bridal consultant will walk you through our extensive photo portfolio to focus ideas or inspire new ones. We also have the ingenuity and talent to customize a cake to your specifications. Whether it's fountains, flowers, or a contemporary geometric design, there's no limit to our capabilities. *Please note we produce a limited number of cakes each year to guarantee extraordinary care, attention and ingredients for each wedding cake, and it is best to get on the waiting list.*



mini-cakes stylish and convenient

Instead of cutting your cake into pieces, give your guests their own individual cakes. We present enough for your guestlist on stacked trays in the shape of a tiered cake.



industry recognition

*Anniversary
Encore™*

A *Lutz*
Exclusive

the awards stack up

Jim Beam/Chicago Magazine, "Best Desserts"
Chicago Magazine Reader's Restaurant Poll, 2-time "Best Desserts"
Bakery Productions and Marketing Magazine,
"Retail Bakery of the Year"
**Chicago Retailer's Bakery Association Marketplace Convention
and Exhibition**, "Award of Excellence"
Chicago Sun-Times food critic James Ward, "still nuts about Lutz"

taste the memory of your wedding day

It's your first anniversary. You took care to wrap up the top layer of your wedding cake and put it in the freezer. But when it comes time for your celebration – will it really taste like you remember? Free with any wedding cake, Lutz creates a fresh replica of your cake's top layer one year later. You will enjoy fresh cake that looks and tastes just like the memory of your wedding day. Lutz's Anniversary Encore package is a unique and romantic way to celebrate your first anniversary.

create your wedding cake by *Lutz*

your wedding cake checklist



Style

When you think "wedding cake," what comes to mind? Do you like what you see? Which word (or words) best describes the vision you'd like to create?

- | | | |
|---------------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> Contemporary | <input type="checkbox"/> Ornate | <input type="checkbox"/> Simple |
| <input type="checkbox"/> Traditional | <input type="checkbox"/> Unique | |

Shape and Structure

Given your cake's style, which shape will represent it best? (Your cake designer can help you decide.)

- | | | |
|---|--|---|
| <input type="checkbox"/> Cupcakes | <input type="checkbox"/> Heart | <input type="checkbox"/> Other |
| <input type="checkbox"/> Rectangular | <input type="checkbox"/> Round | <input type="checkbox"/> Sheet cake |
| <input type="checkbox"/> Tiered, separated (with columns) | <input type="checkbox"/> Tiered, stacked | <input type="checkbox"/> Square, triangle |

Decorations

Details and embellishments, whether lavish or laid-back, will transform the landscape of your cake.

- | | | |
|--|--|----------------------------------|
| <input type="checkbox"/> Fresh flowers | <input type="checkbox"/> Gold or silver leaf | <input type="checkbox"/> Pearls |
| <input type="checkbox"/> Sugar flowers | <input type="checkbox"/> Marzipan flowers or figures | <input type="checkbox"/> Toppers |

cakes: a glossary of terms

- BASKETWEAVE:** A piping technique (like a wicker basket).
- BUTTERCREAM:** A smooth, light, creamy icing that stays soft so it's easy to cut through. It can be used as filling too.
- CHANTILLY LACE:** An elaborate piping technique that yields a lace-like pattern.
- SWEET-HEART DOTS:** A piping technique that forms tiny dots.
- FONDANT:** A sweet, soft or rolled elastic icing made of sugar, corn syrup rolled out on top of the cake. It's a smooth firm base.
- GANACHE:** A sweet flowerless chocolate cake rich with milk or dark chocolate.
- LATTICEWORK:** A piping detail that criss-crosses with an open pattern.
- MARZIPAN:** A paste made of almonds, sugar, and egg whites, which can be used for decoration. (flowers, figures)
- SEPARATORS:** Dividers used in a tiered cake.
- TRIM:** Decorative details created using a pastry bag. Piping details include leaves, borders, basket-weave patterns, and flowers.
- PULLED SUGAR:** A technique in which boiled sugar is manipulated and pulled to produce flowers and bows.

ingredient choices

Sponge Cake Layers

vanilla, hazelnut, chocolate

Fillings

sacher, brandy, black forest, grand manier, rum, rum krokant, marzipan, pineapple, hazelnut, cheese whipped cream, mousse (strawberry, raspberry, brandy and chocolate) or cream filling (lemon, vanilla, chocolate, mocha)

Fruit Fillings

banana, cherry, kiwi, apricot, orange, peach, pineapple, strawberry

Frosting

whipped or butter cream, marzipan, fondant icing, white or bitter-sweet dark chocolate

Flower Decorations

fresh flowers, butter cream or marzipan roses



notes

call 773-478-7785
for a free consultation

Open Mon.-Fri. 9am - 6pm
Sat. & Sun. 10am - 5pm
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