



WEDDINGS & EVENTS

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*“Creativity & innovation is to events, what the
heart & soul is to the living”*

- Rehan Waris



WHY MELT?

We are passionate about creating delicious confections that will start conversations, and inspire you and your guests with every bite.
Truly, edible art.

We would love to help you celebrate, and we believe all the special moments in your life deserve something beautiful and sweet to remember them by.

Our style is contemporary, elegant, and one-of-a-kind. Our treats are beautiful to look at, but we never compromise on flavour. We use only the best ingredients - imported from South America and Europe, and only work with 100% ethically-sourced Valrhona chocolate.

Allow us to help you make the important moments in your life tasty and unforgettable!





ARTISTRY

At MELT, artistry is always top of mind. All our confections are treated as individual works of delicious, edible art. Our style is abstract, contemporary, and always elegant.

Each confection is handcrafted - from beginning to end. We hand-mix all our colours and apply all the finishing embellishments by hand - painting, metallic leaf, and even our signature watercolour effect. Each piece is unique in their beauty.



OUR INGREDIENTS

Our ingredients are truly what set our confections apart from the rest.

We use only the best for all our creations, so that they not only look beautiful, but most importantly, taste delicious.

We use 100% ethically-sourced Valrhona chocolate for our STUDIO chocolates and cake pyramids, and the difference is in the flavour.

Valrhona Ivoire chocolate is a smooth and subtle white chocolate that isn't too sweet, making it a perfect complement to our cookie crumbs and cake fillings.

Our alfajores are all filled with dulce de leche imported from Argentina, so the flavour is truly authentic. We use a home-style dulce de leche made especially for baking, so it's extra creamy and rich.



PRODUCTS



NUDE Alfajores

NUDE Alfajores - our classic Argentine treat - simple and delicious.

The NUDE alfajor is our signature treat - rich imported Dulce de Leche sandwiched between two cookies, and coated with velvety dark or white chocolate.

NUDE alfajores are a decadent treat perfect for chocolate lovers in search of simply delicious sweets.



STUDIO Alfajores

STUDIO Alfajores - our re-envisioned Argentine classic.

Individually hand-crafted, our STUDIO alfajores are filled with imported Dulce de Leche, and coated with coloured chocolate of the highest quality.

Our chocolate is hand-mixed by our artists, and our embellishments include metallic paints as well as edible silver and 23K gold leaf.



STUDIO Chocolates

STUDIO Chocolates - a lot of delicious, in a small, elegant package.

Our chocolates are hand-crafted, and made with 100% ethically-sourced Valrhona chocolate. They are layered with cookie crumbs, and delicately poured to create a beautiful effect.

Our colours are hand-mixed, and our chocolates embellished with metallic paints, edible silver and 23K gold leaf.



STUDIO Cake Pyramids

STUDIO Cake Pyramids - have your cake and eat it too.

Our cake pyramids offer the same luxe look of our STUDIO Chocolates, but with a bite of your favourite cake.

The coating is 100% ethically-sourced Valrhona chocolate, but these bites are filled with the classic cakes we love - such as chocolate, red velvet, and timeless vanilla.

PRICING



STUDIO Alfajores
1 colour from MELT palette

\$2.50/ea



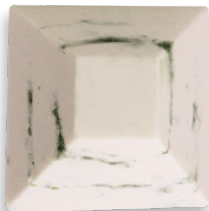
STUDIO Alfajores
1 colour from MELT palette &
metallic paint or leaf detail

\$3.25/ea



STUDIO Alfajores
2 colours from MELT palette,
metallic paint and/or gold or
silver leaf detail

\$3.60/ea



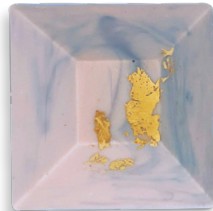
STUDIO Chocolates
1 colour from MELT palette

\$2.75/ea



STUDIO Chocolates
1 colour from MELT palette &
metallic paint or leaf detail

\$3.25/ea



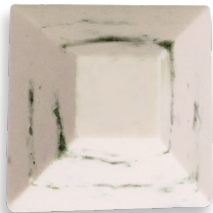
STUDIO Chocolates
2 colours from MELT palette,
metallic paint and/or gold or
silver leaf detail

\$3.60/ea

MINIMUM ORDER | 40 UNITS

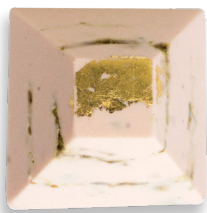
CUSTOM COLOURS | Please note that colour customization and marbling may be available for an additional fee of \$40, and is based on a consultation with our MELT artists.

PRICING



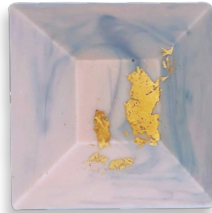
STUDIO Cake Pyramids
1 colour from MELT palette

\$2.10/ea



STUDIO Cake Pyramids
1 colour from MELT palette &
metallic paint or leaf detail

\$2.60/ea



STUDIO Cake Pyramids
2 colours from MELT palette,
metallic paint and/or gold or
silver leaf detail

\$2.90/ea



NUDE Alfajores
White chocolate alfajor

\$2.15/ea



NUDE Alfajores
Dark chocolate

\$2.15/ea

MINIMUM ORDER | 40 UNITS

CUSTOM COLOURS | Please note that colour customization and marbling may be available for an additional fee of \$40, and is based on a consultation with our MELT artists.

MINIMUM ORDER | 40 UNITS

NUDE alfajores can be customized with gold leaf for an additional \$0.10/ea.

PACKAGING

Favour packaging is available for all our confections.

We offer clear food-safe boxes that showcase the beauty of our treats.

Each box is branded with A MELT Confections white and gold label, but can be left off upon request.

PACKAGING PRICE

Chocolate/Cake pyramid boxes

\$0.80/ea



PACKAGING PRICE

Alfajor boxes

(available in 1, 2, & 3)

\$1.25/ea



MELT PALETTE



Bashful blush



Fierce fuschia



Tangy tangerine



Cooling mint



MELT FAVOURITE | These colours are client favourites. Suitable for many occasions, they are timeless and classic. These colours can be soft and feminine, but strong, and edgy when paired with deeper tones and metallic accents.



Orchid mauve



Santorini blue



Smoke gray



Creme ivory



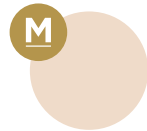
Red-hot-red



Icy blue



Emerald green



Tan



Terracotta



MELT gold



Midnight navy



Berry burgundy

CUSTOM COLOURS | Colour customization and marbling may be available for an additional fee of \$40, and is based on a consultation with our MELT artists.

INGREDIENTS | Our MELT alfajores and chocolates are hand-crafted and made with top-of-the-line ingredients. Our alfajores are produced with traditional dulce de leche imported from Argentina, and coated in high-quality coating chocolate.

Our chocolates are made with 100% ethically-sourced Valrhona chocolate and Oreo cookie crumbs. Beautiful, tasty treats you can feel good about!

All gold embellishments are 23K edible gold.



ORDERING

Our process has been designed with you in mind; to be able to work alongside you and bring your vision to life for your event.

As of March 2022, our ordering policy has been updated, so please read carefully for details.

PLACING ORDERS | We do not accept orders via social media or over the phone. Please send your request, complete with details of your treat of choice, colour/colours, gold or silver leaf, quantities and date of the event via email to hello@meltconfections.com. If you have inspiration images for colours or style, please include those as well.

ORDER CONFIRMATION | We will provide you an estimate based on the information provided, and will require 50% payment of the estimate to confirm your order. The remaining balance will be due 2 weeks prior to your event. We also understand that sometimes, quantities may change closer to the event date. Please notify us 3 weeks prior to the event date, and we will update your quantities.

TASTING BOXES | MELT Confections does not offer in-person consultations or tastings, but we do have tasting boxes available for purchase \$24/ea. These boxes contain samples of all our treats and can be picked up locally or mailed directly to you. Please inquire via email.



PHOTO | JILLIAN SCHECHER







reply

The favour of your reply is requested by
July 1, 2017

M _____

_____ accepts with pleasure
_____ # attending

_____ declines with regret

menu

soup

Alberta Corn Veloute with Blended Herbs

salad

Organic Greens and Baby Spinach Garnished with
Local Pumpkin Seeds, Dried Cherries, Shaved Heirloom
Greek Feta Cheese and Red Wine Caramel Vinaigrette

sorbet

Lemon Sorbet served with chilled spiced

entree

8oz Rosemary and Garlic Studded Alberta Prime Rib
with Garlic Mashed Potato, Thyme Jus
and Seasonal Vegetables

dessert

Apple Tarte Tatin with Homemade Creme Fraiche





MELT

CONFECTIONS

WRITE | hello@meltconfections.com



RING | 587.937.0094

VISIT | meltconfections.com