

The

ARTLAB

patisserie and bakery



Contents

01 Brand Story

02 Colours

03 Font

04 Primary logo

05 Combination logo

06 Clearance space

07 Secondary logo

08 Design Element

09 Visual

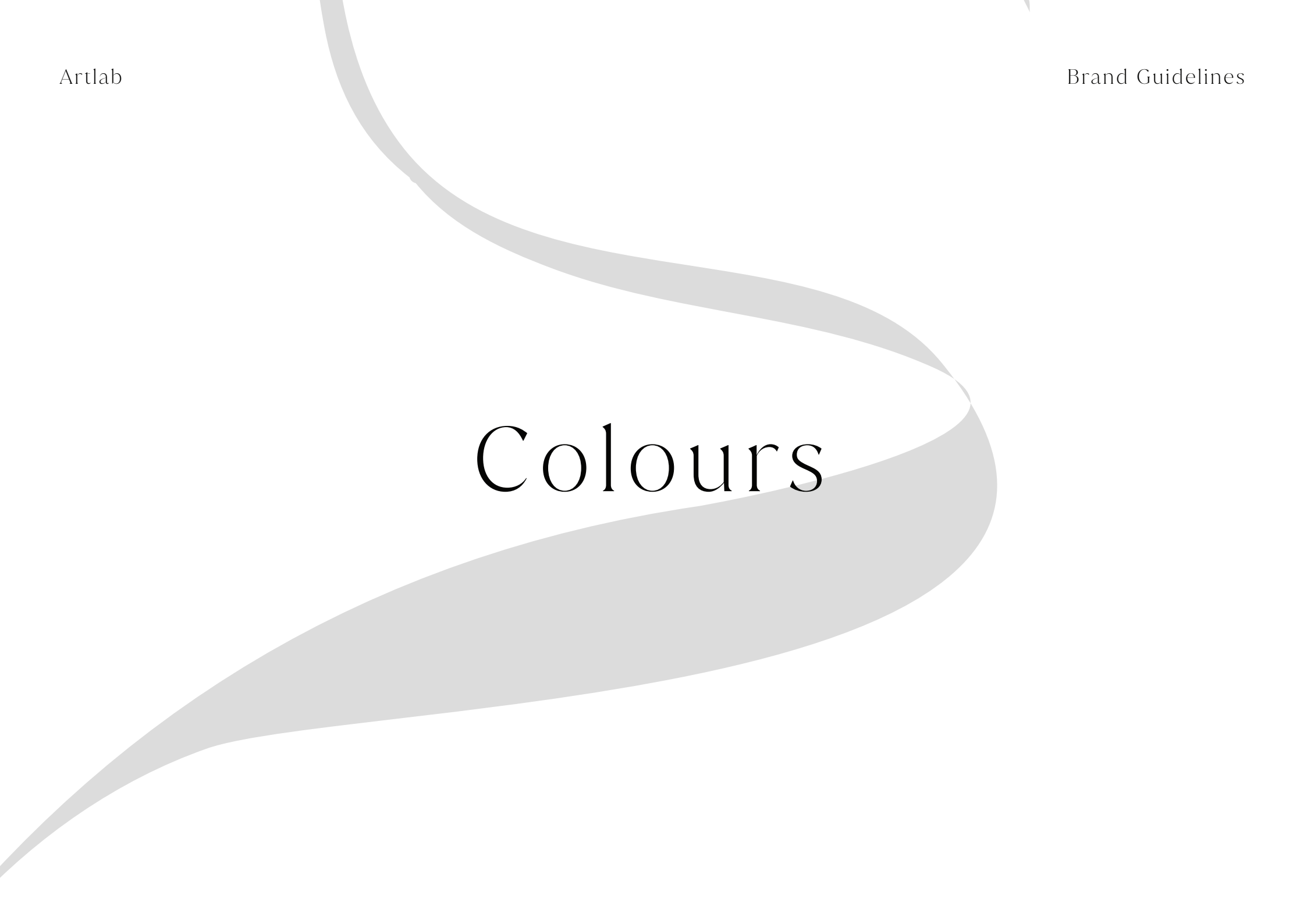


Brand Story

Technique of art

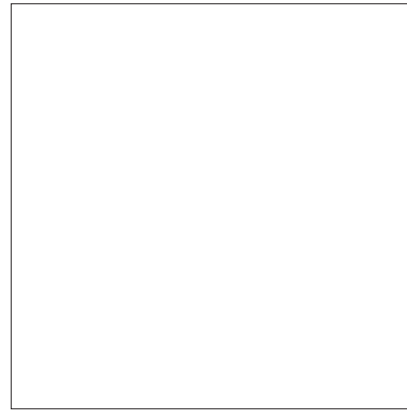
This logo is a result of the artist's technique; handling something as fragile as a cake demands a great deal of skill and ability. Through thick and thin, our initials were meant to represent the fluidity of the experience. The purpose of showcasing a flow is to demonstrate how we as a brand create our art while facing challenges to maintain the greatest level of taste. The Accent A ensures that we maintain both our crisp elegance along with our technique of art

Colours





#010101



#FFFFFF

Artlab

Brand Guidelines



Font

FSP Demo

Aa

A B C D E F G H I

a b c d e f g h i

J K L M N O P Q R

j k l m n o p q r

S T U V W X Y Z

s t u v w x y z



Primary logo

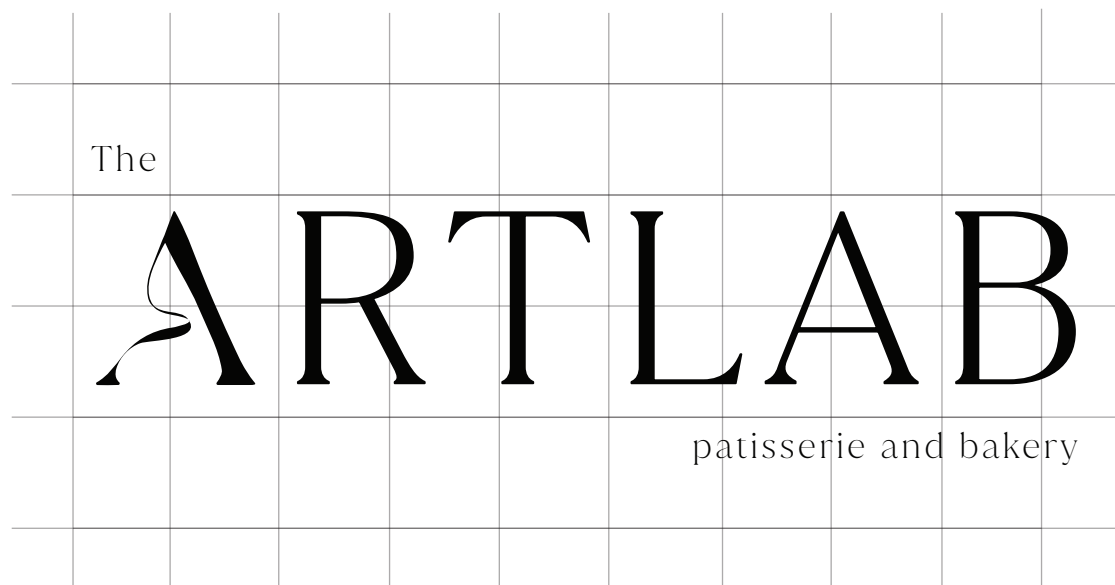
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Combination logo



A combination mark is a logo comprised of a combined wordmark or lettermark and a pictorial mark, abstract mark, or mascot. The picture and text can be laid out side by side, stacked on top of each other, or integrated together to create an image.



Clearance space



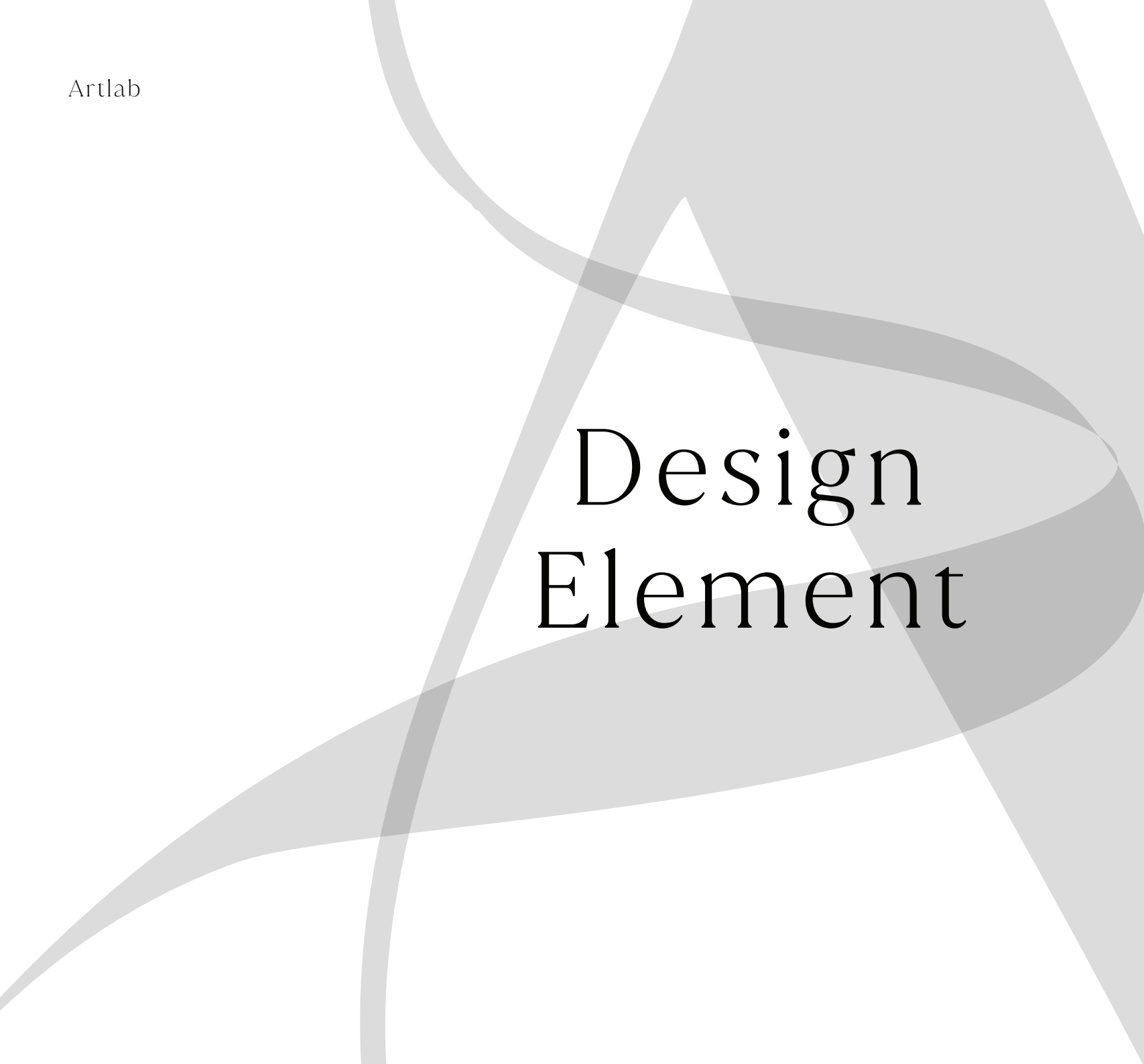
This page illustrates the minimum clearance space for the word mark. Use the cap height of the word mark to create a square box. Use this as a guide around the word mark to insure nothing else on the page is intruding.



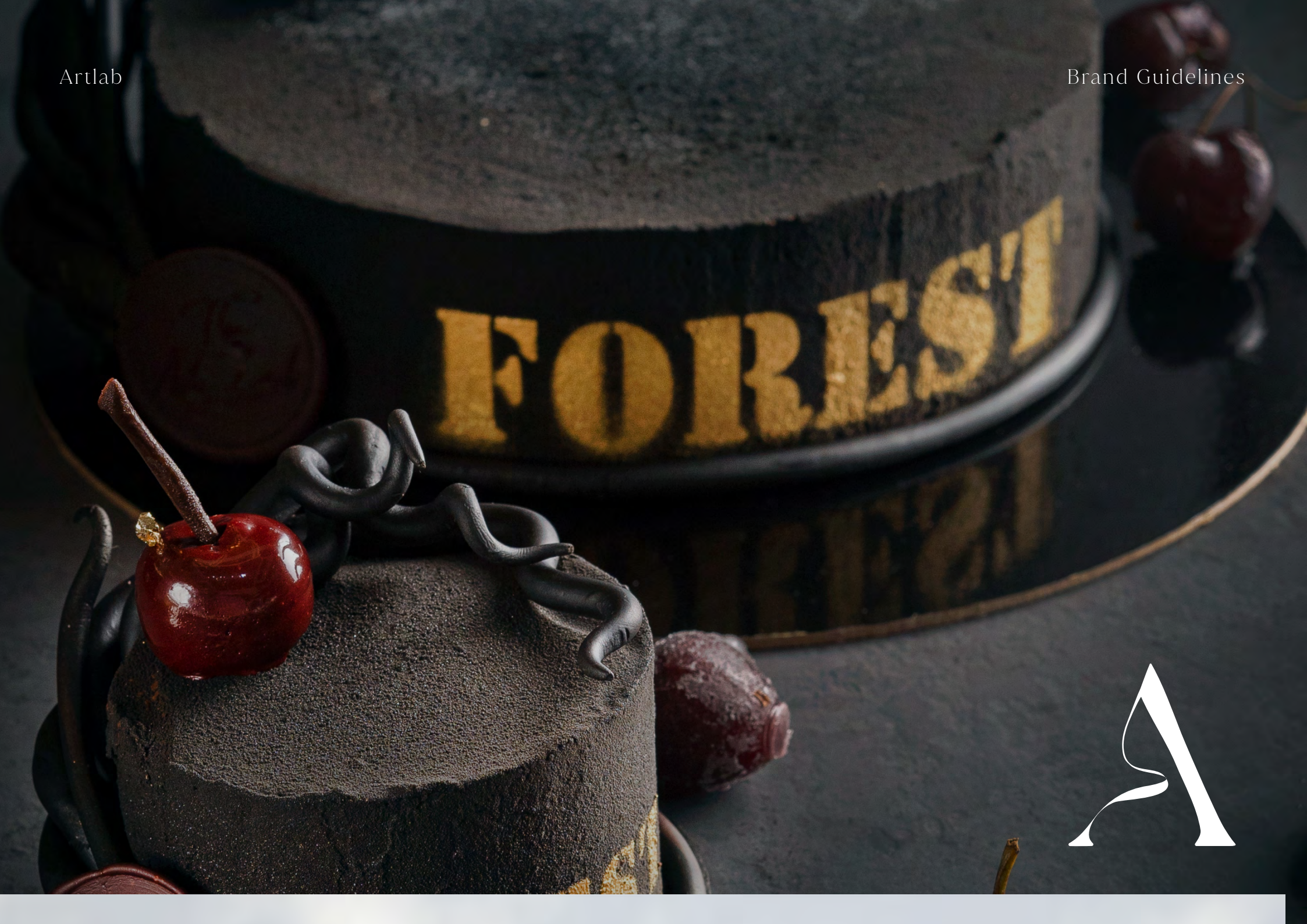
Secondary logo



The secondary logo is a simplified version of the primary logo. This design may eliminate some text or rearrange the elements to improve readability in small sizes. Secondary logos are intended for online use or when you must resize your logo to small formats.



Design Element



Artlab

Brand Guidelines



Visual

The
ARTLAB
patisserie and bakery

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theartlab_patisserieandbakery

theartlabpatisserie@gmail.com



Petit Gateaux

Papillon

Earl Grey Raspberry

Gluten-free, Eggless

Entremet - 3200/-

Petit Gateaux - 550/-



Components:

Earl Grey Mousse

Earl Grey Creameux

Raspberry Confit

Earl Grey Vanilla Sponge

Thank you
for making us a part of your celebrations

Sending you little pieces of happiness
in the form of these delectable sweets.
Your kindness and support brings joy to us.

Indulge and savour the sweetness!

AB
Patisserie and bakery



Thank
You