

An Unforgettable Sweet Experience

## La Diñata



# Q kiss, when all is said, what is it? C rosy dot on the "i" in loving. 

(Edmond Rostand)

A secret recipe to make your sweet dreams come true, big and small.

Come and find the wedding cake you'll be loving.

La Piñata Bakery....yes!


## The Wedding Cake

## Multi-tiered Cake

At three, five or seven floors, a pyramid of overlapping cakes from the largest to the smallest. From Renaissance style to Modern and Minimalist.

## Naked Cake

From a single tier cake to multiple in a pyramid shape, this cake uses a minimalist design that reveals some of the cake bread.

## Cutting Cake

For the thrill and tradition of cutting cake, but without the need to purchase a large cake for all. A small cutting cake, usually 6 ", accompanies other smaller desserts.

## Mini Cakes

A treat for every guest, in lieu of the traditional wedding cake. Every guest receives a mini cake that ranges from 2" to 4".


## The Quiceañera $G$ Sweet 16th Birthday

## Multi-tiered Cake

At three, five or seven floors, a pyramid of overlapping cakes from the largest to the smallest. From Renaissance style to Modern and Minimalist.

## Naked Cake

From a single tier cake to multiple in a pyramid shape, this cake uses a minimalist design that reveals some of the cake bread.

## Sweet Table

What's a party without bite-sized treats and desserts? Our sweet table options are full customizable, ranging from mini pastries to larger options that are setup usually around a cake and a table that is decorated.


## The Candy Bar and Sweets Table

Cake Pops Mini Brownies Pretzel Rods<br>Lemon Bars<br>French Macaroons<br>Chocolate Covered Strawberries<br>Mini Cupcakes<br>Mini Fruit Tarts<br>Mini Churros<br>And much more

## Signage

If you're looking for something more sophisticated for your party complete
with labels for each pastry, we are able to arrange that for you. We can provide small tent signs that get placed in front of each pastry, with the font
of your choice.

## Tray Options

Most venues offer tray options for sweet tables. At a venue that provides no trays? We can arrange your sweets on 12" Round black heavy trays that have a glossy finish, perfect for any color theme.


## Pricing

For our wedding, sweet 16, and quinceañera cakes, our order minimum is $\$ 100$, with servings starting at $\$ 6.00 /$ serving.

What determines price? The size of the cake, number of tiers, and intricacy of design all play a part.

Tastings are \$30, are non-refundable, and are reserved for weddings, and includes four fillings, cake flavors, and frostings.

Our sweet table pastries are individually priced, ranging from \$1.50-\$5.00

## Serving Dortions per each tier level

$6^{\prime \prime} 14$ people
$7^{\prime \prime} 19$ people
$8^{\prime \prime} 24$ people
$9^{\prime \prime} 32$ people
$10^{\prime \prime} 40$ people
$12^{\prime \prime} 56$ people
$14^{\prime \prime} 74$ people
16 " 100 people


## flavors

CAKE
Chocolate
Vanilla
Marble Swirl
Red Velvet

Carrot
Coconut
Horchata
Lemon
Orange
Strawberry

FILLING
Cajeta/Dulce de
Leche/Mexican Caramel
Chocolate Mousse
Custard
Cookies N Cream (Oreo)
German Chocolate
Mocha
Banana Cream
Cream Cheese
Lemon Custard
Orange Custard
Pecans \& Walnuts
Nutella

FRUIT FILLING
Banana
Blueberry
Guava
Kiwi
Mango
Peach
Pineapple
Raspberry
Strawberry

FROSTING
Buttercream
Fondant


## Delivery G Set-Up



Celebrate your special occasion with your family and friends and leave the hassle of picking up sweets, to us. Our staff, experienced with decades combined in food \& drink serving, are able to deliver to your venue.

Delivery in Chicago starts at \$50, with availability anywhere in Chicagoland. We ensure you will get the sweetest memorable experience.


## for Gvery Occasion

Not limited to weddings, sweet 16s, and quinceañeras, we can accommodate any any other special events, small or big.

From private and personal to corporate. Our focus is on your special day. Our passion is your pleasure.

