

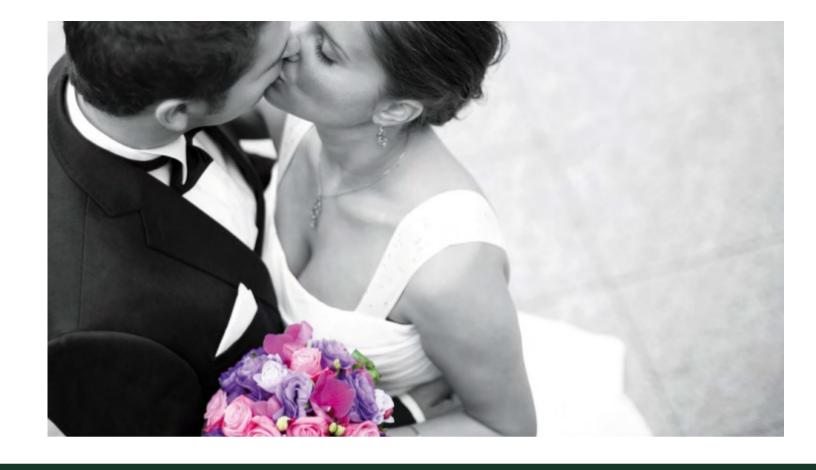
An Unforgettable Sweet Experience

Appointments

La Piñata



For All Of Your Sweet Occasions



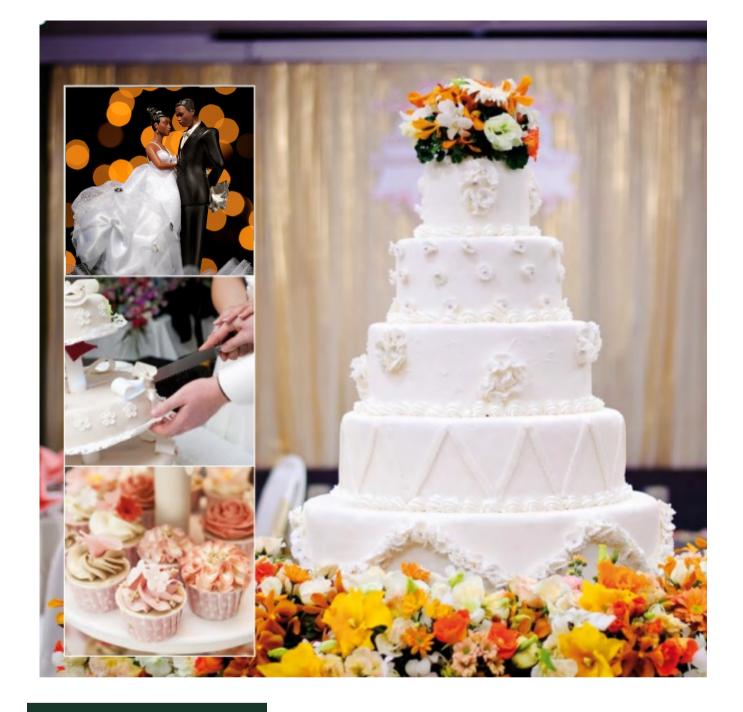
A kiss, when all is said, what is it? A rosy dot on the "i" in loving.

(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

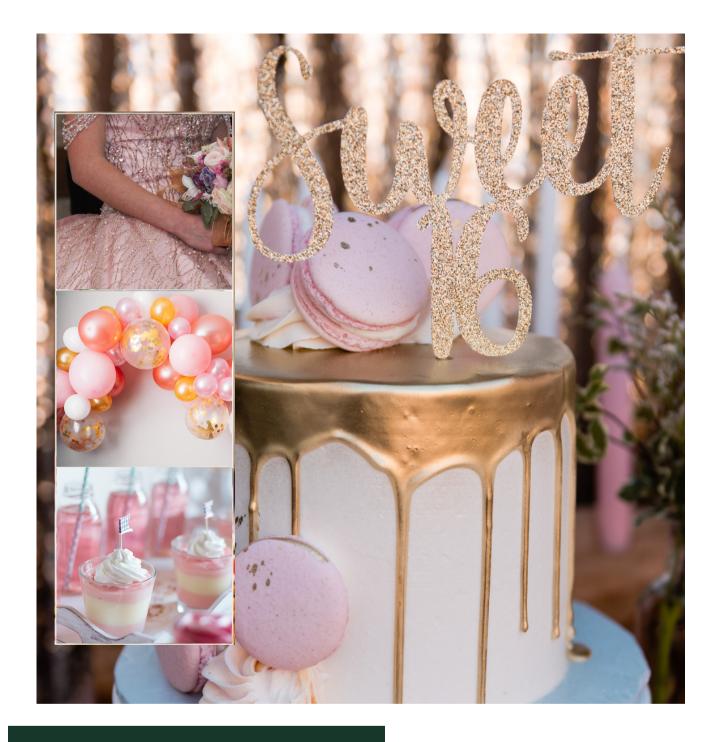
From a single tier cake to multiple in a pyramid shape, this cake uses a minimalist design that reveals some of the cake bread.

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 & 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
Lemon Bars
French Macaroons
Chocolate Covered Strawberries
Mini Cupcakes
Mini Fruit Tarts
Mini Churros
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 Portions per each tier level

6" 14 people

7" 19 people

8" 24 people

9" 32 people

10" 40 people

12" 56 people

14" 74 people

16" 100 people







flavors

CAKE

Chocolate

Vanilla

Marble Swirl

Red Velvet

Banana

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

FRUIT FILLING

Banana

Blueberry

Guava

Kiwi

Mango

Peach

Pineapple

Raspberry

Strawberry

FROSTING

Buttercream

Fondant





Delivery & 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 Every 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.

