

The cake is one of the most anticipated elements at weddings. Making it requires passion, patience & creativity fused with design, architecure & elegance.

Magic is achived at Nita's Pastries, creating true pieces of art to enjoy with the perfect balance between flavor, texture & style. Whether you having an intimate wedding or a wedding with hundred guests, a wedding cake by Nita's Pastries is always beautiful & delicious.









Flavor Menu

Cake Flavors

Vanilla

Chocolate

Funfetti

Marble

Red Velvet

Vanilla Almond

Lemon

White Chocolate

Cookies n cream

Filling

Buttercream
Cream Cheese
Barvarian cream
Raspberry
Nutella
Lemon curd
Dulce de Leche
Guava
Strawberry
Fudge

Cake box samples are available for pick up once a month at \$45.

Each box contains all flavors on the menu You may purchase following the link below:

https://nitaspastries.com/tasting-form

Please note that Nita's Pastries do not work with Fondant cakes, but we can make your style you want with buttercream (just ask if it's possible. but we do however make fondant designs for your buttercream stlye cakes.

All our cakes are frosted with our signature Vanilla Buttercream. Should you need any flavor, please let us know.





CAKE PRICING







Our tired wedding cakes starts at \$8.25 per slice(see page 5), with an additional charge for decorations. The decoration fee is desgin driven. A wedding cake featuring many design elements, e.g. sugar flowers, custom cake toppers and fondant details, will cost more than a simple cake with fresh flowers at the venue by your florist.

The size of the wedding cake depends on several factors: the number of guests, whether you're serving other desserts, and the look you want for the reception and the photos. your budget may also be a factor. you can always reduce the size of the tired cake and order kitchen cakes for serving additional slices from the kitchen (see page 4).

Delivery is available for an additional charge for wedding cake order that exceeds **\$300**. The delivery fee is **\$75.00** for venue within 10mile from our bakery which is located in hempstead, New york and **\$3.00** per mile afterwards.





Kitchen Cakes

More & more customers are opting for smaller cake servings and choosing kitchen cakes to serve their guest.

Kitchen cakes are similar to sheet cakes, expect ours are round tiers, tall and delicious, and can be made in any flavor & filling of your choice.

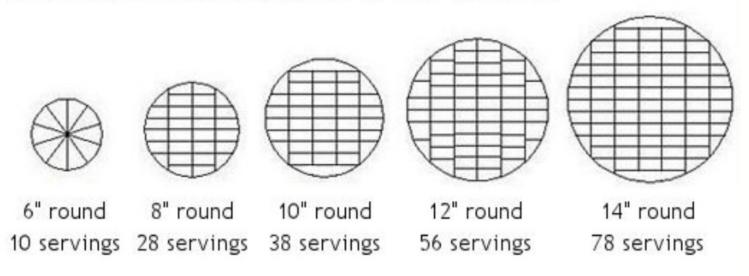
They are used soley to serve your guests, and are decorated only in buttercream, and are kept in the back kitchen untill serving time. we price them at \$4.50 per sevings.



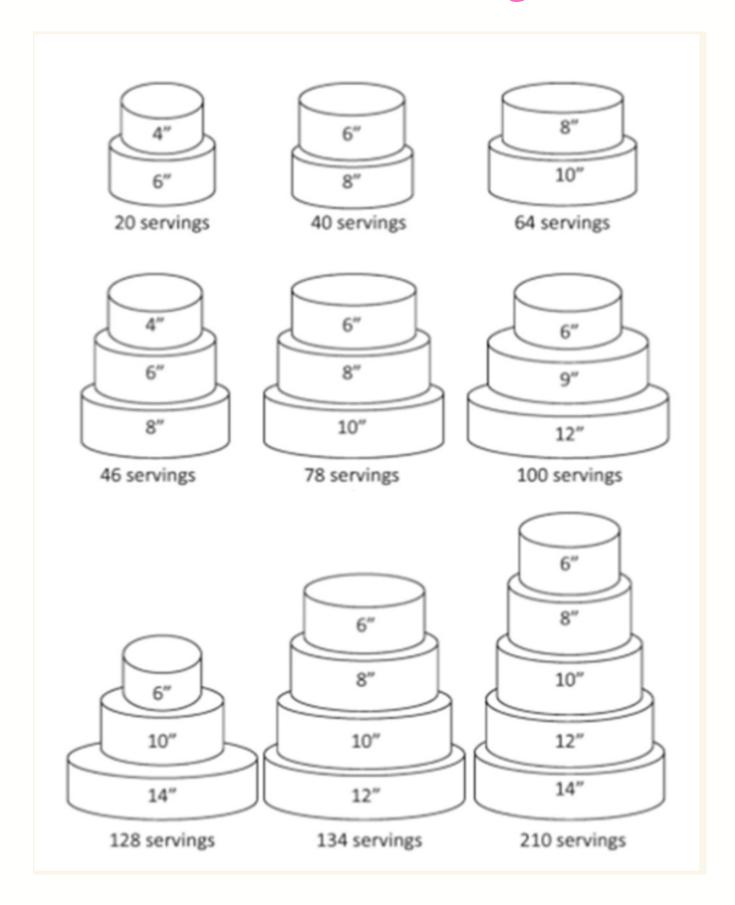
Please note that kitchen cakes are only available for customers who ordered their tired wedding cakes. can not be sold alone.

Kindly find below serving sizes for our kitchen cakes. they are also same serving servings with the regular sheet cake, but these round cakes are taller

Wedding cake cutting guide $(1" \times 2" pieces)$:



Cake Sizes & Servings



Mini Sweets.

Choose any desserts in 1dz quantity. Only available with cake purchase of \$200 upwards.

- Cupcakes \$42
- Cakesicles \$120
- Dessert Cups shooter \$60
- Lemon Meringue Tarts \$48
- Cake pops \$48
- Custom Sugar Cookies \$60
- Fruit Tart \$120



***Pricing based on color coordinated treats and minimal details.

Intricate or custom designs require additional fee.









Get to know us....

Established in 2020, Nitas pastries is a cottage food cake studio, licensed by the department of Agriculture.

At Nita's Pastries, we are dedicated to creating beautiful and unique cakes for each and every of your celebration. Our style distinguishes us from the rest, and the flavours that we offer are sure to keep you coming back for more!



People Talk......



Nita's Pastries and the owner Anita have done 3 cakes for me for 3 different occasions and they have delivered quality service every time. Her professionalism, creativity, attention to details and delicious tasting cakes are above and beyond from what I've experienced in the past from other vendors. Her cakes are absolutely beautiful and very tasty. My guests loved her cakes! She listens to all of my needs and is great to work with. Her custom cake designs are top notch and never disappoints. She is definitely my #1 go-to for all of my high end events and desserts... Spencer C

I contacted Anita 2 days before my daughter's birthday. Cause my other cake vendor called and said she had an emergency and couldn't deliver. I found her through a couple who used her for their engagement & Wedding. I called her and pleaded with her cause I knew it was impossible as other bakers turned me down. She pulled an all nighter just to make sure my baby had a wonderful day. And she listened to me and help me create a beautiful 2 tired custom birthday cake within less than 48

hrs.... Gigi S

Cake Pricing & Policy

- Luxury Wedding/anniversary cakes are priced per serving, starting from \$8.25, increasing in price based on intricay of design. Every cake is tailored to each couple as cakes are not duplicated. Most silk flowers are included in the pricing if used in small quantity.
- We use real artificial silk flowers at our bakery, Should you need real floral, kindly have your florist provide them us at the venue or have your florist put the florals on the cake at the venue.
- A 50% **RETAINER** is required to secure the event date and is NON-REFUNDABLE. The remaining balance is due 1 month (30 days) prior to delivery date.
- Payments made after due date are subject to late fees.
- Payments will be paid via credit/debit card through online invoice unless otherwise agreed upon. For cancellations within 1 month of the event, the entire amount of contract is still owed to Nita's Pastries Inc.
- Any changes to the order are subject to availability, and must be made in writing no later than one month prior to delivery and may incur additional charges.
- If order is made with less than 30 days befor your wedding date, FULL payment must be made at the time the order is placed.
- ·Client assumes full liability and responsibility for the condition of the cake once it leaves Nita's Pastries possession.
- Client is responsible for providing an appropriate and secure environment for cake(s), i.e. a sturdy table and optimum room temperature of 75 degrees or below.
- The size of the tiers will be adjusted to accommodate the correct number of servings based on an industry standard slice of approximately 8 cubic inches, 4 inches high, 1 inch wide and 2 inches deep. Nita's Pastries is not responsible for shortage of cake due to incorrect guest counts or failure to cut industry standard sized slices.
- Nita's Pastries reserves the right to use any photographs of the finished cake for promotion without compensation.
- Nita's Pastries promises a product of high quality and service, but is not liable for unforeseen circumstances, including but not limited to inclement weather, transportation problems, accidents, and other causes beyond reasonable control.

Alleregen Statement....

We do not offer a gluten or vegan friendly option, but it is baked with equpiments that handles gluten products.

Should you require these option we suggest you try out some specilaity bakery.

PLEASE BE ADVISED THAT OUR CAKES OR DESSERTS MAY HAVE COME IN CONTACT OR CONTAINS DAIRY, PEANUT, NUT, TREENUT, SOY, EGG WHEAT, GLUTEN. etc.

Like what you see, please don't hestitate to call or email us at:

Call: 347-330-3551

Email: nitaspastries@gmail.com

www.nitaspastries.com