

SIGNATURE WEDDING CAKES

WHITE CHOCOLATE MOUSSE CAKE

Three layers of French-Style Vanilla Sponge are filled with a light and lush Belgian White Chocolate Mousse. We recommend plating with our house-made Raspberry Sauce.

CHOCOLATE RASPBERRY MOUSSE CAKE

Three layers of French-Style Chocolate Sponge are filled with Dark Chocolate Mousse and European Raspberry Preserves. This Cake can be covered with our Dark Chocolate Glaze for an All-Chocolate Wedding Cake or Groom's Cake.

LEMON CAKES

Three layers of French-Style Vanilla Sponge are filled with Lemon Mousse or Lemon Curd, and often combined with European Raspberry Preserves or Fresh Raspberries.

CHEESECAKE WEDDING CAKE

Two layers of White Buttermilk Cake are filled with our light but rich Cheesecake. Consider the addition of Fruit Preserves for added color and taste. This is a popular choice for Fall and Winter Weddings.

WHITE BUTTERMILK CAKE

This moist, Southern-Style Cake has been gaining popularity amongst our brides. This is delicious when paired with Custard, Flavored Buttercream or Fudge.

WEDDING FAVORS

*Custom packaged French Macarons or Truffles,
Individually packaged Cupcakes or Petit Fours,
Custom designed and individually packaged Cookies,
3-D Cookie Cakes and Individual Wedding Cakes.*

— Additional Options Available —

WEDDING CAKES A LA CARTE

FLAVOR OPTIONS

French-Style Vanilla Sponge | French-Style Chocolate Sponge
White Buttermilk Cake | Devil's Food Cake | Carrot Cake
French-Style Hazelnut Sponge | French-Style Almond Sponge
Red Velvet Cake

FILLING OPTIONS

Belgian White Chocolate Mousse | Belgian Dark Chocolate Mousse
Fruit Mousse | Vanilla Buttercream | Chocolate Buttercream
Flavored Buttercream | Whipped Cream | Chocolate Whipped Cream
Vanilla Bean Custard | Chocolate Custard | Fudge | Cream Cheese
Dark Chocolate Ganache | Fresh Fruit | Fruit Preserves

ICING OPTIONS

Vanilla Buttercream | Chocolate Buttercream | Flavored Buttercream
Dark Chocolate Glaze | Rolled Fondant | Chocolate Rolled Fondant

CUPCAKES

With a variety of Cake, Filling and Icing options, Cupcakes are a unique and modern way to update your Wedding Cake.

*Pricing is based upon Flavor and Design.
There are additional charges for equipment rental and setup.*

- PRICING -

Our cakes are priced per serving and are based upon the filling, shape, and decoration of your choice. Additional fillings, fondant or glaze frostings, and intricate designs are options that will increase the per-serving prices. There are additional charges for equipment, delivery and set-up.

SWEET TABLE OPTIONS

MINIATURE DESSERTS

Éclairs
Fresh Fruit Tarts
Assorted Filled Tarts
Cream Puffs
Raspberry Meringues
Assorted French Macarons
Petit Fours
Assorted Mini Cupcakes
Chocolate-Dipped Strawberries
Vanilla Cheesecakes
White Chocolate Mousse Cups
Dark Chocolate Mousse Cups
Lemon Squares
Brownies
Linzer Cookies
Mexican Wedding Cake Cookies
Assorted Shortbread Cookies
Chocolate Chip Cookies
Double Chocolate Chip Cookies
Chocolate Chip Walnut Oat Cookies
Mini Sugar Cookies
Mini Custom Iced Cookies

LARGE DESSERTS

Macaron Tower
Meringue Tower
Chocolate-Dipped Strawberry Tree
White Chocolate Mousse Pavé
Flourless Chocolate Cake
— Additional Options Available —

COMPLIMENTARY CONSULTATIONS
AVAILABLE BY APPOINTMENT



A WEDDING TO REMEMBER

Brides from all over Chicagoland seek out Toni for her expertise in Wedding Cake design.

Toni knows how to make your occasion an event to remember. Please call or email to set up a consultation and complimentary tasting. We would love to discuss design ideas, flavors and fillings to make your cake perfect and uniquely you.

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WEDDING CAKES
& SWEET TABLES

