



DESSERTS

STATIONS

Dessert stations to sweeten your next event.



AFFOGATO (LIVE ACTION)

Espresso shot, biscotti and local vanilla ice cream.

Specialty macarons & handcrafted luxury chocolate bon bons,
served to guests by the culinary team.



LIVE ACTION

GELATO WAFFLE CONE STATION

locally sourced handmade ice cream in two varieties with mini waffle cones,

MINI MILKSHAKE BAR

Classic Vanilla

classic vanilla, strawberry puree, sprinkles, whipped cream

Double Chocolate

double chocolate, oreo crumbles, caramel sauce, whipped cream

ICE CREAM SUNDAE BAR

Locally sourced handmade ice cream in two varieties with whipped cream, caramel sauce, chocolate sauce, sprinkles and oreo crumble

DIPPIN' DOTS

housemade ice cream flash frozen with liquid nitrogen, choice of strawberry & yuzu, chocolate & dulce de leche, vanilla & pistachio, mango & sesame



A background image showing the lower halves of two smiling women. The woman on the left is wearing a grey top and a gold chain necklace, holding a cake with white frosting and colorful sprinkles. The woman on the right is wearing a pink top and holding a cake with white frosting and a grey decorative layer. The background is slightly blurred, suggesting an outdoor setting.

FOOD STATIONS

SUMMER DESSERT

summer berry & passion fruit pavlovas, assorted macarons
& a selection of carefully crafted mini tarts.

WINTER DESSERT

Vanilla poached pears & cardamom custard pavlova,
assorted macarons & a selection of carefully crafted mini tarts.

PETIT FOURS

a selection of carefully crafted dessert bites. (v)

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MINI TARTS

your choice of white chocolate ganache, espresso caramel, yuzu & passionfruit, matcha, milk chocolate ganache, hazelnut praline, chai latte or cardamom spiced latte in a delicate buttery tart shell (v)

CREME PUFFS

choux puffs topped with a crisp, golden craquelin and filled with your choice of vanilla bean, chocolate, espresso, chai latte or mixed berry pastry cream (v)

MACARON

a selection of specialty-made Parisian macarons (v)

CINNAMON SUGAR CHURROS

crisp fried choux pastry dusted with cinnamon, nutmeg, and sugar, chili chocolate sauce, salted caramel sauce (v)

PETIT COFFEE CAKE

brown sugar streusel, raspberry configure, classic sponge, chantilly cream (v)

MINI CAKE JAR

layered cake and frosting in a glass jar, stationed or individually set on place settings. seasonal flavors available (4oz. jar)



BRANDING & GIFTS

MACARON BOXES

Two macarons packaged in a box,
custom stickers and ribbon selection available for additional costs

EDIBLE PLAQUES

customized with colour and business logo

CUSTOM SUGAR COOKIES

Vanilla sugar cookies custom-designed with your choice of logo

CUSTOM CHOCOLATE DUO

handcrafted branded chocolates, curated in collaboration with a local chocolatier

*Enhance your dessert menu with coffee and tea.
Available upon request in your custom quote.*





WHITE TABLE

CATERING + EVENTS