



Thanks for thinking of Pint Size for your special order sweet treats!

We are a small batch, from scratch bakery that bakes w/ the seasons.

All custom treats are made to order, including each & every cake.

So plan ahead because we fill up fast! Cake orders require a minimum

4 days notice, but we are often booked 2 - 3 weeks in advance.

Custom orders are only accepted over the phone or in person!

Check out our Facebook albums for pics of our cake styles.

We specialize in rustic buttercream cakes & are not able to

offer complex designs, trademarked characters,

extensive hand piping nor fondant elements.



SPECIAL OCCASION CAKES & CUPCAKES:

Cakes @ Pint Size are made just to order, from scratch & with our signature American buttercream frosting. We use real butter, pure cane sugar, farm fresh eggs, local milk & unbleached flour in our small batch creations. Our round layer cakes are 3-4 layers of cake & buttercream, almost 5" tall & come with free sprinkles! Cake prices include 1 flavor of cake & 1 flavor of buttercream, a single color of frosting, basic design & inscription. Extra delicious options & premium flavors are additional. We have very limited availability each week, so plan ahead as we are not able to make cakes with less than 4 days notice. Our standard cupcakes are \$4.50 each & available every day in the bakery. You are always welcome to stop by for an assortment up to 1 dozen without pre-ordering!

*Please note we do not offer square cakes, nor any custom shapes/carved cakes.

CAKE SIZES & \$:

4in 'Smash Cake' for Baby's First Birthday : \$30

6in (up to 10 slices) : \$50

8in (up to 16 slices) : \$65

9in (up to 24 slices) : \$80

10in (up to 38 slices) : \$105

½ Sheet (12"x18", up to 48 slices) : \$150

(see wedding cake pricing for all tiered cakes on pg. 8)



CUPCAKE SIZES & \$:

Classic or Fancy Cupcakes : \$4.50 ea - \$54/dozen

Filled or Custom Color Buttercream Cupcakes : \$5 ea - \$60/dozen

Mini Cupcakes : \$24/dozen *1 dozen minimum per flavor

Custom Color Buttercream Mini Cupcakes : \$26/dozen

*1 dozen minimum per flavor

CLASSIC CAKE/CUPCAKE FLAVORS:

Vanilla Bean (not white cake, not yellow - but our mix of both with flecks of fresh vanilla bean)

Devil's Food Chocolate

FANCY CAKE/CUPCAKE FLAVORS:

(\$ up-charge based on layer cake size:

6in \$5 - 8in \$6 - 9in \$8 - 10in \$10 - 1/2 sht \$15)

Funfetti

Chocolate Chip

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LAYER CAKE EXTRAS:

(\$ up-charge based on layer cake size:

6in \$10 - 8in \$12 - 9in \$15 - 10in \$18 - 1/2 sht \$varies)

Dark Chocolate Ganache or Salted Caramel Drizzle

Dark Chocolate Ganache Filling

Lemon/Passionfruit Creme Filling

Raspberry Jam Filling

Rainbow Sprinkle, Coconut, Hazelnut Praline or Chocolate
Cookie Crumble Covered Cake

Petal, Ruffled or Rosette Covered Cake

Ombre Colored Buttercream : \$15 & up dependent on design

Buttercream Floral Designs : \$15 & up dependent on design

2 Flavors of Cake : \$12

2 Flavors of Filling/Buttercream : \$12

CLASSIC BUTTERCREAM FLAVORS:

*** for cakes or cupcakes ***

Vanilla Bean

Chocolate

Chocolate Chip

Funfetti Sprinkle

Cookies-n-Creme

Dulce de Leche Caramel

Coffee (Espresso, Mocha or Caramel Latte)

Tea Latte (Chai Spice, Matcha Green Tea or Sunshine Golden)

FANCY BUTTERCREAM FLAVORS:

*** for cakes or cupcakes ***

(\$ up-charge based on layer cake size:

6in \$5 - 8in \$6 - 9in \$8 - 10in \$10 - 1/2 sht \$15)

Housemade "Nutella"

Butter Pecan

Raspberry

Strawberry

Fresh Squeezed Citrus (Lemon or Orange)

Boozy (Cinnamon RumChata or Irish Creme)



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*** BAKER'S FAVE LAYER CAKES! : ***

CLASSIC CAKES:

6in: \$50 - **8in:** \$65 - **9in:** \$80 - **10in:** \$105

Classic Birthday Cake = chocolate cake w/ vanilla bean buttercream + your choice of sprinkles

Crowd Pleaser = vanilla bean cake w/ chocolate buttercream + your choice of sprinkles

FANCY CAKES:

6in: \$60 - **8in:** \$77 - **9in:** \$95 - **10in:** \$123

Cookies-n-Creme = chocolate cake, marshmallow fluff filling w/ cookie crumble buttercream + tiny chocolate chip #sprankles

Black & White = chocolate cake w/ vanilla buttercream, chocolate ganache drizzle + gold #sprankles

Salted Caramel = choice of chocolate or vanilla cake w/ dulce de leche buttercream, caramel drizzle + Maldon sea salt

German Chocolate = chocolate cake w/ german chocolate filling + chocolate buttercream

FANCIER CAKES:

6in: \$65 - **8in:** \$83 - **9in:** \$103 - **10in:** \$133

Chocolate Chip = chocolate chip cake w/ chocolate chip buttercream + ganache drizzle

Hazelnut Crunch = chocolate cake w/ orange-hazelnut buttercream + cake covered entirely in candied praline

Turtle = chocolate cake w/ hazelnut buttercream + salted caramel drizzle

Berry Lemonade = vanilla cake, lemon/passionfruit creme filling w/ choice of raspberry or strawberry buttercream

DELUXE CAKES:

6in: \$70 - **8in:** \$89 - **9in:** \$111 - **10in:** \$143

Lemon Coconut = vanilla cake, lemon/passionfruit creme filling w/ vanilla buttercream + cake covered entirely in coconut

#Sprinkle = vanilla funfetti cake w/ raspberry buttercream + cake covered entirely in sprinkles

Zinger = vanilla cake, marshmallow fluff filling w/ cake covered entirely in raspberry jam + coconut

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WHAT'S EVEN BETTER THAN A LAYER CAKE ?:

At Pint Size, we try to offer something for everyone & often that something is a bundt or pie! So when the occasion calls for a special treat, but you don't want a layer cake, look here for more fun options. As with our specialty cakes, everything we make is baked just for you. So plan ahead to give us enough time to accommodate your hopes & dreams - at least a week is required for most orders.

GLAZED BUNDTS: our favorite type of cake!

Small serves 8-10: \$32

Standard serves 14-16: \$42

Lemon Buttermilk Pound Cake (w/ poppyseeds or just lemon!)

Dark Chocolate Chunk w/ Ganache

Ricotta Pound Cake w/ Orange Marmalade

S'mores Devil's Food w/ Toasty Mallows + Grahams

Chocolate Chip w/ Ganache

Funfetti w/ Raspberry Glaze

PIES: 9" serves 8-12: \$40

Chocolate Creme Pie in chocolate cookie crust

Key Lime Pie in "graham" cookie crust

Coconut Creme Pie in "graham" cookie crust

Lemon Buttermilk Pie

Bourbon Pecan Pie w/ Steen's Cane Syrup

Walnut-Chocolate-Bourbon Pie

Coconut Black Bottom Pie

Pumpkin Pie

Sweet Potato Meringue Pie *seasonal

Farm Egg Quiche: 9" serves 8-12: \$45

Bacon/Cheese, Spinach/Cheese or just Cheese!



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SMILE...WE HAVE COOKIES !:

While cakes might be just what you need to celebrate a special occasion, cookies are what you need to make every day special! Each day at the bakes, we have a variety of tea cookies (rainbow sprinkle, gooey butter, raspberry jam spritz, mexican wedding cookies & molasses spice), brown shuga shortbread (chocolate chip, lemon-cornmeal, dried fruit & something seasonal), 3 varieties of sammies (always including our oatmeal creme pies) & quart size cookies (chocolate chunk, white chocolate-macadamia nut, triple chocolate chunk & oatmeal-chocolate-walnut). Pop by to pick & choose from our daily assortment or call ahead for something custom.

SAMMIES:

A Pint Size specialty! - 2 cookies sandwiched w/ buttercream.
Our signature Oaties (oatmeal creme pies) are available everyday at the bakes, as well as two other flavors.

Full Size : \$3.75 each (\$45/dozen)

Minis : \$24/dozen *1 dozen minimum per flavor

Oatmeal Creme Pies w/ marshmallow fluff buttercream

Chocolate w/ choice of buttercream

Vanilla Bean w/ choice of buttercream

Molasses RumChata (seasonal)

COOKIE CAKES: 9" serves 10-12

Chocolate Chunk or Triple Chocolate Chunk : \$30
w/ vanilla bean buttercream border & inscription

Oatmeal Creme Pie : \$40
2 chewy oatmeal cookies sandwiched w/ marshmallow fluff buttercream

Brookie : \$45
a brownie & a chocolate chunk cookie that fell in love



SIMPLY SWEET EVENTS BY PINT SIZE:

We couldn't be more honored when asked to provide the sweets for a wedding reception, baby shower, graduation party or just because! Specializing in seasonal flavor & customizable dessert tables for fêtes as small as 30 guests or as grand as 250 revelers. We will work with you to put together an assortment of treats or a cake table to satisfy all your sugarplum dreams.

Cake pricing begins @ \$5/slice for tiered cakes or a cake table. See page 8 for tiered cake sizes & pricing. Included are up to 2 flavors of cake & buttercream on tiered cakes. We only offer round layer cakes (no squares, nor custom shapes). Premium flavors or fillings, handmade flowers & extensive piping work are additional.

Sweets tables should be ordered with 2.5-3.5/pieces per person depending on the items chosen.

Cupcakes : \$4.50/each & up - \$24-26/dozen for Minis

Sammies : \$45/dozen - \$24/dozen for Minis

Mini Brookies : \$42/dozen

Chunk Cookies : \$21/dozen for smaller versions of our quart size cookies available in chocolate chunk, oatmeal-chocolate-walnut, triple chocolate chunk & snickerdoodle.

Tea Cakes : \$42/dozen for fruit-filled seasonal options like almond frangipan, gooey brown butter, hazelnut brown butter, candied gingerbread &/or oatmeal stout *options vary throughout the seasons

Tea Cookies : \$18/dozen for rainbow sprinkle, molasses spice, Mexican wedding cookies, raspberry jam spritz, gooey butter &/or brown shuga shortbread in assorted flavors

Lil Pies & Quiche : \$60/dozen *3 dozen minimum per flavor

Brownie & Blondie Bites : \$12.50/dozen

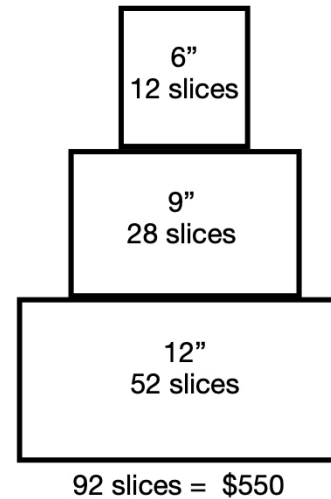
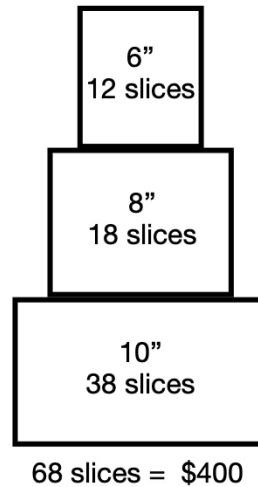
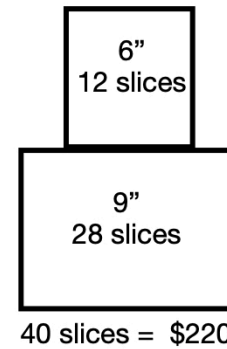
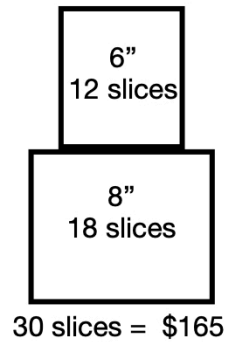
Mini Scones : \$24/dozen

Mini Crumb Cakes : \$42/dozen

Pastéis de Nata (Portuguese Custard Tarts) : \$54/dozen

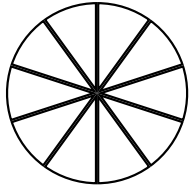
SIMPLY SWEET EVENTS BY PINT SIZE:

Tiered Cake Pricing & Sizes: Includes up to 2 flavors of cake & buttercream. We only offer round layer cakes (no squares, nor custom shapes). Premium flavors or fillings, handmade flowers & extensive piping work are additional.



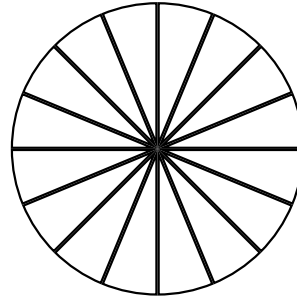
[EVENT POLICIES & F.A.Q's:](#)

Cake Cutting Guide



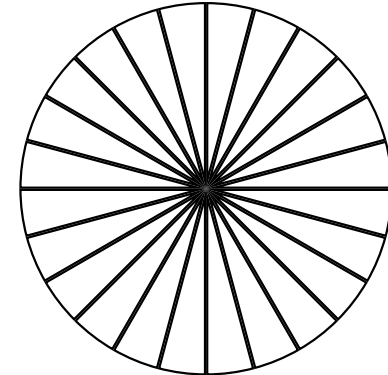
6 inch - 10 slices

Divide cake in half, then cut each half into 5 pieces



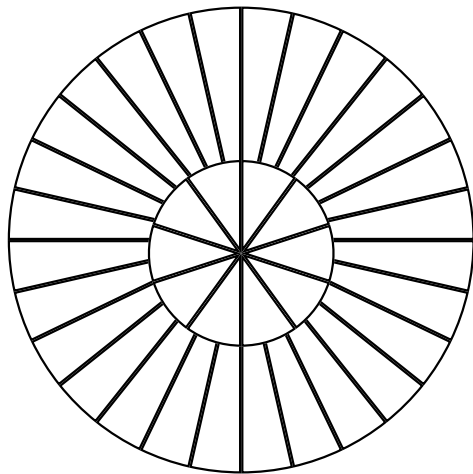
8 inch- 16 slices

Divide cake into quarters, then cut each quarter into 4 slices



9 inch- 24 slices

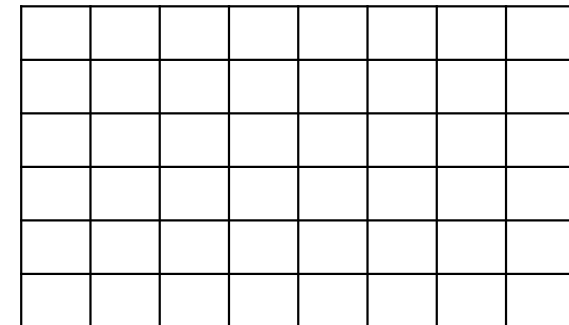
Divide cake into quarters, then cut each quarter into 6 slices.



10 inches- 38 slices

Use a small plate as a guide to cut a 6 inch round from the center of the cake.

Divide the cake into quarters, then cut 7 slices from each quarter. Once the outside is gone, cut 10 pieces from the center.



1/2 Sheet - 48 slices

Divide cake into 8 rows then cut each row into 6 slices.

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Delivery fee :

deliver in the Metro St. Louis area on orders over \$300 depending on availability & schedule.
\$65 & up

*Please note that we do not offer deliveries after 5pm or anytime on Sundays/Mondays.

Instead of a traditional “tastings”, we simply suggest that you stop in during business hours to buy a cupcake or two if you are thinking of ordering cake. We have a large variety of cookies, tea cakes & more available each day for those considering a sweets table assortment. Call ahead for specific flavors & to check availability.

*Ready to start making decisions on your wedding or large event? Call & ask for Christy or Nancy to discuss your questions!

Ask for a copy of our event contract to view our wedding policies in more depth

We don't offer event set-up, but we will work with your caterer to facilitate as needed. We do not have cake stands nor platter rentals.

Take into consideration that we are a small bakery & we tend to book up early for cakes & weddings. We are often full for cake orders a week or two in advance for Saturday pickup. The more notice you give us, the better:) Wedding deposits & contracts are accepted at up to 6 months from your reception date, but we will work with you on a quote and information gathering whenever you are ready.

Please remember that this is a guideline, not a guarantee!!! We take as many orders as we can handle, but we are limited to what our bakers (and ovens!) can physically produce.