



FIRECAKES

CATERING & EVENTS

OUR STORY

The inspiration for Firecakes is rooted in Karen's family history. Her grandfather, William "Billy" Hobbs, was a baker in the logging camps of northern Wisconsin in the 1930's. Responsible for feeding large groups of working men, Billy used his limited resources to create tasty baked goods that would sustain the workers throughout their long and arduous workdays.

Billy was renowned throughout the region for his excellent bread, and after acquiring a round dough cutter (the original of which is located in our Hubbard Street shop), Billy began making "firecakes" a backwaters take on the modern day donut. His original fried treats were made in a large cast iron pot of oil over an open fire and sprinkled with just a little bit of sugar.

EVENTS WITH US

Our bakers rise in the early hours to make our donuts fresh each morning. From weddings to corporate events, bar and bat mitzvahs to birthday parties, showers to breakfast at the office; whatever the occasion, we'll make sure the treats are looking and tasting their absolute best. From 10 guests to 10,000 guests, the Firecakes team is here to make your event extra special. Looking for a custom color of flavor? Contact our Event and Sales Coordinator, Moira at moira@firecakesdonuts.com for more information and to get started!

TESTIMONIALS

“The mere smell of these donuts bring me back to my childhood, heading to the local bakery to pick up special treats. Donuts are always a favorite at my get-togethers; something fresh and different. Firecakes never disappoints!” – Mary B.

“My wife is a huge fan of donuts and when I heard we could rent the truck for our wedding, I knew it would be the perfect surprise at the end of our special day. I surprised her and our guests with late night donuts out of the truck – and people still talk about it to this day!” – Ben M.

“I brought Firecakes in as a breakfast option for our networking event. They were such a hit that we decided to have ‘Firecakes Fridays’ in the office – we have donuts delivered every Friday. It’s a great way to end the week.” – Farrah J.



PARTY PACKAGES

Whatever the occasion, our staff can customize a package that will fit your party needs. Any combination of offerings can be brought together to create a once-in-a-lifetime experience for you and your guests.

PACKAGES

DONUT TRAYS

- Your favorite mini donuts on a platter, ready to serve!
- Small: \$30 (serves up to 15)
- Large: \$55 (serves up to 30)
- Choose from a variety of flavors, such as: Honey glazed, Vanilla Iced, Chocolate Iced, Espresso Cream, Peanut Butter Cup, Seasonal Mini



ICE CREAM SANDWICHES

Our staff will come to your party and prepare these delicious treats for each of your guests! We slice one of our fresh donuts in half and fill it with a slice of our house-made gelato, a drizzle of sauce, and wrap it up for you to enjoy.

CONTINENTAL BREAKFAST PACKAGES

- Whether it's a morning meeting at the office, or brunch at the salon while getting ready for the big day, let us take care of things. Our range of packages include donuts, fresh fruit, coffee and fresh squeezed juice, and are completely customizable by you. Starting at \$6 per person





WEDDINGS

Let us be a part of your special day – no matter how big or small. We have plenty of options to make your love of donuts a part of the day!

- Salon brunch
- Hotel room amenity box
- Party Favors
- Wedding Cake
- Groom's Cake
- Sweet table
- Truck
- Wedding Showers



CUSTOM CREATIONS

Our team will use their expertise to hand-build custom donut tiers using your theme and colors to highlight any sweet table. We start by working with the guest to select the flavors to be used. Then, working closely together, we hand select a variety of decorations and flowers to make it a one-of-a-kind design.

BILLY THE TRUCK



Named “Billy” after Karen’s grandfather, this 1968 Citroen is a classic machine built on round-the-clock hard work and a timeless design – much like our donuts. We offer a number of different packages including donuts and coffee, as well as ice cream sandwiches and specialty beverages.

Billy's base rental: \$250

Prices start at \$3 per person
(excluding taxes and fees)

FAQ

Q: When should I place my order?

We recommend placing your order within 24 hours of your desired deliver/pick up time.

Q: When do I pay for the order?

We usually take the payment information when the order is placed and charge a 50% deposit. We process the remainder of the invoice on the day of your order.

Q: Do you deliver, and if you do, what is the delivery charge?

We do! Delivery charges vary by distance.

Q: Can I order a custom flavor?

We take pride in our carefully selected flavors, using seasonal ingredients whenever possible. However, please inquire with the event coordinator to discuss any ideas you might have.

Q: Do you have a catering minimum?

We recommend at least one dozen, but no.

Q: How do you address food allergies?

We do offer a gluten-free and vegan flavor. We strive to keep our donut varieties from cross contaminating, keeping the nut varieties separate. However, we cannot make any guarantees because we are not a nut free facility.

Q: How many servings do I order?

We recommend at least one piece per person.

OUR CLASSIC DONUTS

- Tahitian Vanilla Iced
- Valhrona Chocolate Iced
- Wildflower Honey Glazed
- Buttermilk Old Fashioned
- Pistachio Old Fashioned
- Peanut Butter Cup
- Espresso Mini
- Red Velvet
- Rainbow Sprinkle
- Maple Bacon Mini
- Coconut Cream
- Lemon Poppyseed
- Malted Milk Ball
- Nutella Long John
- Peanut Butter & Jelly
- Pistachio Old Fashioned
- Butterscotch Praline
- Triple Valhrona Chocolate



Let's talk about your event! To learn more, please
email our event and sales coordinator at
[Moira@FirecakesDonuts.com!](mailto:Moira@FirecakesDonuts.com)



River North | Lincoln Park | Oak Park | The Loop | Billy the Truck

www.FirecakesDonuts.com