

A close-up photograph of several pink cake pops on wooden sticks, each tied with a small pink ribbon bow. The cake pops are arranged in a row, and the background is softly blurred, showing more of the same treats and a hint of a festive setting with floral decorations.

THE SWEET TABLE MINI KIT

Dessert Planning Made Simple



Sweet Celebrations Start Here

We're so excited you're here. This kit is our gift to you, created to make planning your dessert table as joyful as the celebration itself. Inside, you'll find everything you need to go from idea to Insta-ready in no time:

- **Pick Your Menu Style:** Find the perfect vibe for your event
- **Serving Made Easy:** Exact portion guides with or without cake
- **Dessert Planner Worksheet:** Keep track of guest counts, treats, and setup ideas
- **Presentation Tips:** Simple styling tips to wow your guests
- **You're All Set!:** Final encouragement and ways to stay connected

Grab your favorite beverage, get comfy, and let's create something delicious together!

♥ With love from My Sweet Brazil



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How to Use This Mini Kit

Planning a dessert table shouldn't be overwhelming. It should be fun, sweet, and full of joy! This mini kit is here to help you feel confident as you plan a beautiful spread that fits your celebration perfectly. Whether you're throwing a baby shower, bridal brunch, or just love making things feel special, this guide walks you through it step by step.



Start by choosing a dessert table style that matches your vibe. Then use the serving guide to figure out how many treats you'll need for your guest count (no guessing!). You'll also find a planning worksheet to map out your menu, styling tips to make your table pop, and space to jot down ideas. If you're ready to bring it to life with My Sweet Brazil, We're just a message away, but this kit gives you everything you need to get started on your own!

"Sweet moments are made from simple things...love, tradition, and a little sprinkle of joy."

My Sweet Brazil

Soft & Sweet



Description

Perfect for baby showers, brunches, or sweet little celebrations. Soft colors, delicate details, and treats that melt in your mouth.

Elegant Simplicity | Delicate Textures | White Linens | Mini Treats



Menu Items

Think soft textures, creamy bites, and delicate flavors. From fruity brigadeiros (Brazilian-style truffles) to buttery cookies, each treat adds a touch of charm and sweetness to your dessert table.

Mini cakes | Brigadeiros | Chocolate Moose Cups | Sugar Cookies



Visual Style

Think light pinks, creamy whites, and soft golds. This style is all about gentle beauty and sweet simplicity.

Pastel Balloons | Fresh Florals | Blush Napkins | Clear Treat Boxes



Add a Little Extra Magic

Sometimes it's the tiniest touches that leave the biggest impression. These simple ideas help turn your dessert table into a memory a soft glow here, a delicate detail there, and suddenly everything feels just a little more special.

Mini Photo Booth | Custom Treat Bags | Mini Flower Arrangements

Romantic & Elegant



Description

Inspired by candlelit moments, and soft sophistication, it's the perfect fit for weddings, bridal showers, or any celebration where love takes center stage.

Timeless | Sophisticated | Graceful | Romantic



Menu Items

Designed to impress with every bite, these desserts offer rich flavors, and beautiful presentation. Think chocolate shells, silky brigadeiros, and delicate sweets that reflect the elegance of the moment.

Chocolate Brigadeiros | Cheesecake Bites | Mini Layer Cakes



Visual Style

This look leans into elegance and sweet simplicity. Perfect for dessert tables that feel cozy, polished, and effortlessly beautiful.

Candles | Crystal or Glass Pieces | Gold Accent



Signature Details

A touch of shimmer, an unexpected texture, or a beautifully layered table can make your dessert setup feel like a scene from a dream. These extras aren't just about beauty, they create emotion, memory, and that quiet sense of something special.

Printed Menus | Mirrored Trays | Ribbon or Tulle Bows

Bold and Modern



Description

Think sleek lines, bold flavors, and striking contrasts. This style is made for the host who wants their dessert table to wow at first glance—clean, stylish, and unforgettable.

Stylish | Sleek | Modern | Chic



Menu Items

Designed to impress with every bite, these desserts offer rich flavors, and beautiful presentation. Think chocolate shells, silky brigadeiros, and delicate sweets that reflect the elegance of the moment.

Salted Carmel Brigadeiros | Mocha Bites | Fudge Squares



Visual Style

Think black, white, gold, and deep jewel tones. Use modern trays, minimalist signage, and dramatic pops of color or shine to make it feel upscale and intentional.

Minimal | Glam | Sleek | Black or Acrylic Cake Stand



Signature Details

Add things like modern drink pairings, a mini balloon arch in bold colors, custom stir sticks, or metallic serving accents for a high-impact finish.

Polished Finish | Pops of Color | Modern Twist

Bright & Fun



Description

This style bursts with color and energy, and is perfect for birthday parties, gender reveals, or any celebration that calls for big smiles and bright moments.

Vibrant | Joyful | Energetic | Playful



Menu Items

These treats are all about bold flavors and cheerful looks, designed to make your dessert table the life of the party.

Lemon Brigadeiros | Confetti Sugar Cookies | Funfetti Cupcakes



Visual Style

This setup is all about high-impact color and dynamic displays. Think pops of neon, confetti patterns, and rainbow accents.

Confetti | Balloons | Neon Straws | LED String Lights



Signature Details

A few unexpected touches can turn fun into unforgettable. Think quirky props, playful signage, and interactive elements that keep guests smiling.

Mini Chalkboards | Polka-dot Napkins | Paper Pinwheels

Serving Made Easy

No more guessing—this guide gives you two handy charts: one for events with a full-size cake and one for all bite-sized treats. Just pick your guest count, flip to the right table, and you'll know exactly how many of each sweet to order. Simple portions, zero stress!



Assumes a centerpiece cake, so bite-sized treats at 2 per person.

Menu Item	10 Guests	25 Guests	50 Guests	75 Guests
Brigadeiros (2 per guest)	20	50	100	150
Mini Cupcakes (2 per guest)	20	50	100	150
Cake Pops (1 per guest)	10	25	50	75
Sugar Cookies (1 per guest)	10	25	50	75
Brigadeiro Cups (1 per guest)	10	25	50	75
Fruit Tarts (1 per guest)	10	25	50	75
Choc-Dipped Strawberries (1 per guest)	10	25	50	75
Chocolate-Covered Pretzels 2(per guest)	10	25	50	75

No Cake No Problem

If you're skipping the centerpiece cake and want to load up on bite-sized treats, use this chart to see exactly how many of each item you'll need. Just find your guest count and voilà—perfect portions of brigadeiros, cupcakes, cookies, and more!



Boost those bite-sized treats and cookies to keep the party sweet!

Menu Item	10 Guests	25 Guests	50 Guests	75 Guests
Brigadeiros (3 per guest)	30	75	150	225
Mini Cupcakes (3 per guest)	30	75	150	225
Cake Pops (2 per guest)	20	50	100	150
Sugar Cookies (2 per guest)	20	50	100	150
Brigadeiro Cups (2 per guest)	20	50	100	150
Fruit Tarts (2 per guest)	20	50	100	150
Chocolate Dipped Strawberries (2 per guest)	20	50	100	150
Chocolate Covered Pretzels (2 per guest)	20	50	100	150

Dessert Planner Worksheet

Take the stress out of planning your dessert table with this all-in-one worksheet! Whether you're organizing a baby shower, bridal brunch, birthday, or any sweet celebration, this printable planner helps you track your guest count, choose the perfect treats, and stay organized from start to setup. Flip to the next page for help deciding how many treats you'll need!

Guest Count:

How many guests will be attending

Theme or Vibe:

Choose a vibe or write your own (Soft & Sweet, Romantic & Elegant, Bold & Modern, Bright & Fun)

Dessert Type	Quantity	Flavor/Colors

Special Notes:

Allergies, dietary needs, color palette, etc.

Presentation Tips

- 1 Use Varying Heights** – Elevate your display by using cake stands, risers, or stacked boxes to create layers and add visual interest.
- 2 Group by Type or Color** – Arrange similar desserts together or sort them by color to keep things looking clean and coordinated.
- 3 Add Labels** – Clearly label each treat, especially those with allergens or special dietary options, using tent cards, chalkboards, or printable tags.
- 4 Serve with the Right Tools** – Include mini tongs, spoons, or toothpicks for easy and sanitary self-serve access.
- 5 Use Coordinated Serveware** – Match trays, stands, and serving tools to your theme for a polished, cohesive look (even simple white or clear dishes work great!)
- 6 Don't Forget the Take-Home Option** – Set out small treat bags or boxes so guests can bring home extra sweets, especially if you have leftovers.
- 7 Balance the Table** – Distribute desserts evenly across the table so one side doesn't feel heavier or more crowded than the other.
- 8 Keep It Accessible** – Place smaller desserts at the front and taller items in the back so guests can easily reach everything without disrupting the display.
- 9 Add a Decorative Touch** – Tie everything together with simple decor like flowers, balloons, fabric runners, or themed signage that matches your party vibe.
- 10 Incorporate Statement Pieces** – Center a standout item, like a decorative cake or flowers, to anchor your display and add depth.



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Your All Set!

Thank you for using the Sweet Brazil Dessert Planning Kit! Whether you're hosting a baby shower, bridal brunch, or birthday party, we hope this guide made dessert planning simpler, sweeter, and a lot more fun.

You've got everything you need to plan with confidence. From portion guides to styling tips, and we can't wait to see the beautiful tables you create.

Planning a sweet moment is a labor of love, and we're honored to be a part of yours.

Lets Stay Connected

Ready to Order?

Website: Visit mysweetbrazil.com to browse our flavors and learn more about My Sweet Brazil.

Custom Orders: For custom orders, catering, or special requests, you can fill out the order form on our website. We'll get back to you within 24 hours to discuss the details and confirm your order.

Follow & Chat:

 **TikTok:** [@mysweetbrazil](https://www.tiktok.com/@mysweetbrazil)

 **Instagram:** [@sweetbrazilatl](https://www.instagram.com/sweetbrazilatl)

Phone: Have a quick question? Text or call us at 678-561-7602. We're happy to help!



Share the Sweetness:

Tag Us: We'd love to see how your dessert table turned out! If this planner helped bring your vision to life, feel free to tag us on  [@sweetbrazilatl](https://www.instagram.com/sweetbrazilatl), or  [@mysweetbrazil](https://www.tiktok.com/@mysweetbrazil).

We'd be so happy to celebrate your special moment with you! Your sweet setup could inspire someone else who's planning, too