



FOR CHEFS AND OPERATIONS MANAGERS

Desserts for Restaurants

A menu dessert that takes no kitchen space, needs no pastry chef and leaves the pass as fast as a coffee.

READY TO SERVE

NO KITCHEN WORK

LONG SHELF LIFE

PRIVATE LABEL AVAILABLE



What we can supply you

Five formats from the same bakery. You can mix them in a single order and a single delivery.



Gourmet

90 g · filled

The core line. Individually wrapped, premium fillings.



Classic

45 g

Smaller format and lower ticket, for volume and impulse.



Cookie Pie

10" · to share

A whole pie to slice, for counter display or dessert service.



Biscochos

by the kilo

Anise and cinnamon, sold by weight with a 10 kg minimum.



Bulk

unwrapped

Sold by weight for trays, canteens and sale by the piece.

One supplier

Every line comes from the same plant, on one invoice and one delivery.

Private label

Any line can carry your packaging and your flavours, quoted separately.

GOURMET LINE

The flavours you can order

The full gourmet line, filled and 90 g. You choose the flavours in your range and can change them at every restock.



Reese's Pieces



Nutz Brownie



Cookies n' Cream



Chocolate Chip



Tropicoco



Blackberry Cheesecake



S'mores



Pay de Limón

Why it works in a restaurant

1

It does not compete for the kitchen

It arrives baked and portioned. No oven time, no working refrigeration, no pastry station you probably do not have today.

2

The pass does not get longer

Plated in seconds. Dessert stops being the course that holds a table during a full service.

3

Waste is predictable

The shelf life lets you order weekly instead of daily, and what did not sell on Tuesday is still sellable on Friday.

4

Dessert margin without dessert cost

A menu dessert sells far above the cost of the piece. No ingredients, no prep hours, no production waste.

PRICE AND TERMS

One price per piece

One price per piece. It does not depend on order volume or on a monthly review.

ITEM	WHAT IT INCLUDES	PRICE PER COOKIE
Wholesale price	You collect at the kitchen — Av. Columbia, Cuauhtémoc	\$25.00
Delivered in Chihuahua	We bring it to your route	\$28.00
Outside Chihuahua	Plus freight to your destination	\$25.00 + freight
Single order of 1,000+	Quoted separately, outside this list	

BEST BEFORE

4 weeks

MINIMUM ORDER

32 pieces

PRODUCTION AND DELIVERY

5–10 days

SHIPPING

Quoted

One price

No tiers to reach and no monthly review to negotiate.

Shipping not included

Freight is quoted to your destination and added to the order.

Private label

Private label and exclusive flavours are quoted separately.

NEXT STEP

How we start your order

01

Request a sample

We send real product so your team can taste it and see it plated on your own china before deciding.

02

Agree flavours and frequency

Pick the flavours that fit your menu and how often you want them.

03

First order

We confirm the price per piece and freight to your address, and schedule the delivery.

One more dessert on the menu, without one more person in the kitchen.

+52 625 111 3000

thecookiestop.mx/en/restaurant-desserts/