

Cake Serving Chart

www.thecakemaker.us

The tier sizes do not have to be finalized until two weeks prior to the wedding. I am more than happy to help you in deciding what you will need. After the details for your cake are finalized then the final payment will be due.

Please scroll to the bottom for a list of things to think about when deciding the amount of cake that you will need to serve your guests!

The following are the number of bridal servings per tier for a round cake.

4" serves 4 (Cutting not shown below)

6" serves 10

8" serves 28

10" serves 42

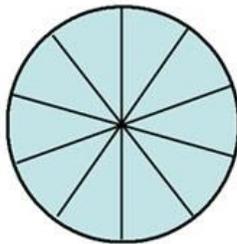
12" serves 56

14" serves 82

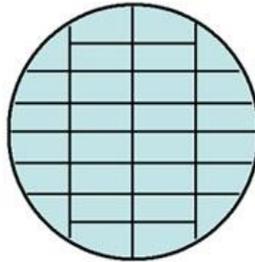
16" serves 100

Wedding Cake Cutting Guide

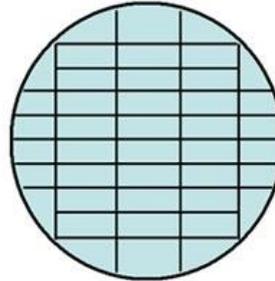
Based on 1x2 inch servings.



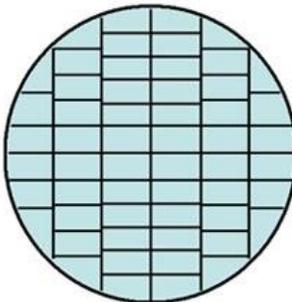
6 inch
10 servings



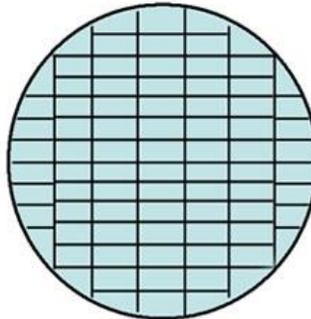
8 inch
28 servings



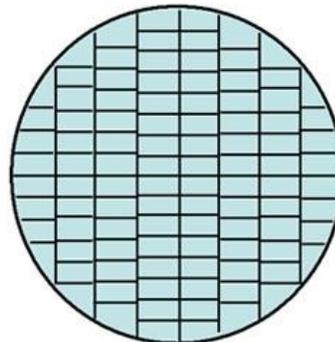
10 inch
42 servings



12 inch
56 servings



14 inch
82 servings



16 inch
100 servings

Each couple has different needs for their wedding and the size of cake you may require might be different than just going by the number of guests you are expecting.

- What is the best way to save money and still have a nice sized cake?

If you keep the entire cake the same flavor combination you can order a cake that serves close to your guest count and not have to order extra. If you are wanting to offer multiple flavors of cake for your guests to have options, you will need extra cake since some guests will want to try more than one flavor.

- Are you going to offer an open dessert bar?

If you choose to have a variety of items for your guests instead of just one item, you will need to order more than your guest count. People will not stop at one cookie. If your family is anything like my family, they would want to try at least one of every dessert and then start over!

- Are you going to offer cupcakes instead of a cake?

If you want to have cupcakes you should order a few more than your expected guest count. I think it is the portable wrapping that makes cupcakes go quickly. You do not need a plate or a fork so people eat them until they are gone.

I have had a few people ask me why wedding cakes are so expensive. Ingredients are really not too bad for most cakes. It is the bakers time that needs to be taken into consideration and the time that will go into a specific cake design can vary. The average buttercream wedding cake I will spend around 25-30 hours on. This is not only the baking, decorating and delivery time, but the time that it takes me for communications back and forth over the months before the wedding as well. Wedding cakes are also a custom item that you are commissioning, like a piece of art! Even though you eat it, it has been customized to your special requests. Your wedding cake will be one of the things your guests will look forward to seeing and one of the things they will talk most about after your wedding! Let's make it memorable!