

# WEDDING CAKE DATA CHART

Please use this chart as a guide for wedding cake servings.

<u>ROUND</u>			<u>SQUARE</u>		
	6"	12 SERVINGS		6"	18 SERVINGS
	8"	24		8"	32
	9"	32		10"	50
	10"	38		12"	72
	12"	56		14"	98
	14"	78		16"	128
	16"	100		18"	162

## ROUND TIERED CAKES

**2 TIERS**      8" + 10" = **60 PPL** SERVING  
 6" + 9" = **45 PPL**  
 8" + 12" = **80 PPL**

**3 TIERS**      6" + 8" + 10" = **75 PPL**  
 6" + 9" + 12" = **100 PPL**  
 8" + 10" + 12" = **120 PPL**  
 6" + 10" + 14" = **130 PPL**  
 10" + 12" + 14" = **150 PPL**  
 8" + 12" + 16" = **180 PPL**

**4 TIERS**      6" + 8" + 10" + 12" = **150 PPL**  
 6" + 9" + 12" + 15" = **180 PPL**  
 8" + 10" + 12" + 14" = **200 PPL**  
 6" + 10" + 14" + 18" = **240 PPL**

**5 TIERS**      6" + 9" + 12" + 15" + 18" = **280 PPL**  
 8" + 10" + 12" + 14" + 16" = **300PPL**

FAKE TIERS    3<sup>RD</sup> TIER **\$45**  
 4<sup>TH</sup> TIER **\$55**  
 5<sup>TH</sup> TIER **\$65**

(\* available only in fondant)

## SQUARE TIERED CAKE

**2 TIERS**      6" + 8" = **50PPL** serving  
 8" + 10" = **80PPL**  
 8" + 12" = **100PPL**

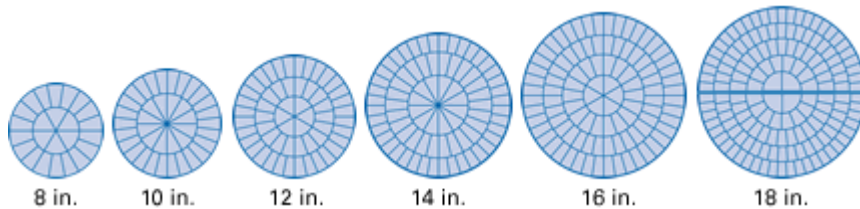
**3 TIERS**      6" + 8" + 10" = **100PPL**  
 8" + 10" + 12" = **150PPL**  
 6" + 10" + 14" = **165PPL**

**4 TIERS**      6" + 8" + 10" + 12" = **170PPL**  
 8" + 10" + 12" + 14" = **250PPL**  
 6" + 10" + 14" + 16" = **280PPL**

**5 TIERS**      6"+8"+10"+12"+14"= **270PPL**  
 8"+10"+12"+14"+16"= **320PP**

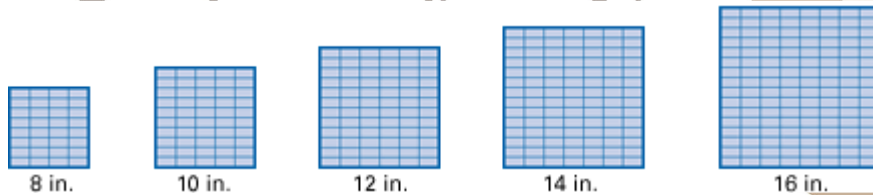
## Wedding Cake Cutting Guide

This guide shows how to cut popular shaped wedding tiers into pieces approximately 1 in. x 2 in. by two layers high (about 4 in.). Even if a larger serving size is desired, the order of cutting is still the same. The first step in cutting is to remove the top tier, and then begin the cutting with the 2nd tier followed by the 3rd, 4th and so on. The top tier is usually saved for the first anniversary, so it is not calculated into the serving amount.



### Round Tiers:

Move in two inches from the tier's outer edge; cut a circle and then slice 1 in. pieces within the circle. Now move in another 2 in., cut another circle, slice 1 in. pieces and so on until the tier is completely cut. The center core of each tier and the small top tier can be cut into 3rds, 4ths, and 6ths, depending on size.



### Square Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.