

CAKE SIZES



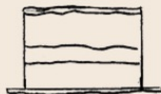
4in x 2 layers

6 servings



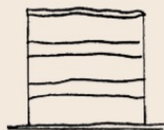
4in x 3 layers

10 servings



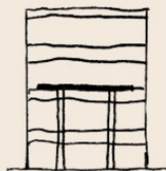
6in x 2 layers

10 servings



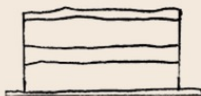
6in x 3 layers

15.6 servings



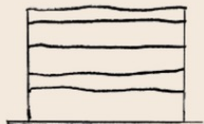
6in x 4 layers

20 servings



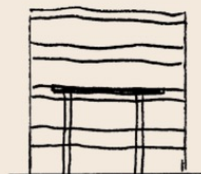
8in x 2 layers

24 servings



8in x 3 layers

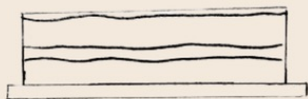
32 servings



8in x 4 layers

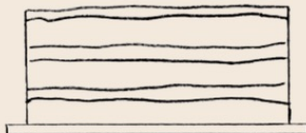
48 servings

CAKE SIZES



14in x 2 layers

78 servings



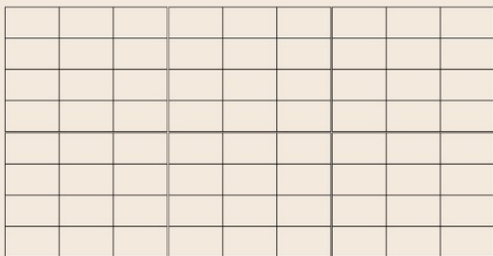
14in x 3 layers

101 servings

Double Layer Sheet Cake

19" x 12" x 2 layers

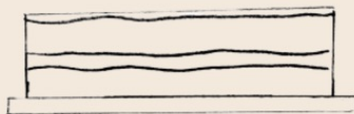
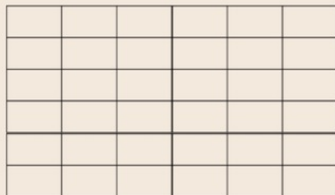
72 servings



Double Layer Sheet Cake

12" x 9" x 2 layers

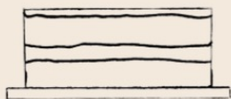
36 servings



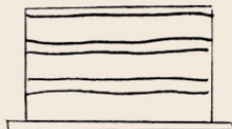
Sheet Cakes x 2 layers high

*For custom cakes over 14"
please contact us for a quote.
Our largest pan is 22" wide.*

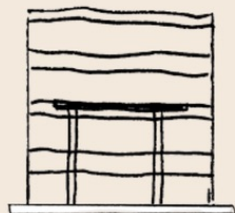
CAKE SIZES



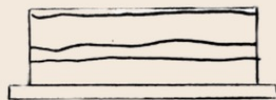
10in x 2 layers
38 servings



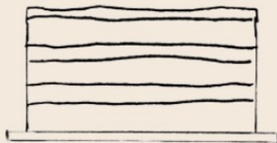
10in x 3 layers
49 servings



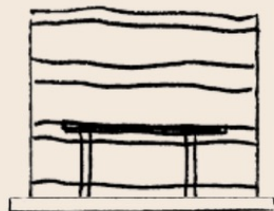
10in x 4 layers
76 servings



12in x 2 layers
56 servings



12in x 3 layers
72 servings



12" x 4 layers
112 servings

CAKE SIZES



2t-42

42 servings

<i>tier</i>	<i>size</i>	<i>serving</i>
1st	6 x 2	(10)
2nd	8 x 3	(32)

10" Cake Board
12" Cake Stand



2t-63

63 servings

<i>tier</i>	<i>size</i>	<i>serving</i>
1st	6 x 3	(15)
2nd	8 x 4	(48)

10" Cake Board
12" Cake Stand



3t-73

73 servings

<i>tier</i>	<i>size</i>	<i>serving</i>
1st	4 x 3	(10)
2nd	6 x 3	(15)
3rd	8 x 4	(48)

10" Cake Board
12" Cake Stand

CAKE SIZES



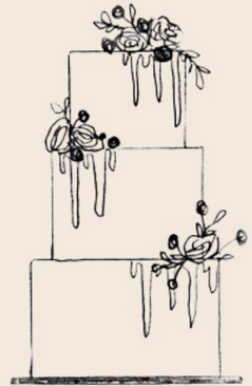
3t-73
73 servings

<i>tier</i>	<i>size</i>	<i>serving</i>
1st	4 x 3	(10)
2nd	6 x 3	(15)
3rd	8 x 4	(48)
10" Cake Board		
12" Cake Stand		



3t-114
114 servings

<i>tier</i>	<i>size</i>	<i>serving</i>
1st	6 x 2	(10)
2nd	9 x 2	(32)
3rd	12 x 3	(72)
12" Cake Board		
14" Cake Stand		



3t-123
122.8 servings

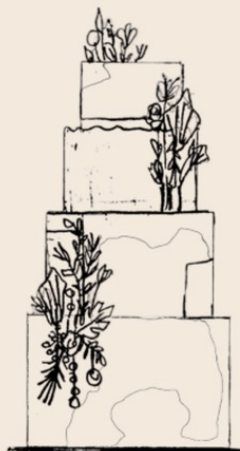
<i>tier</i>	<i>size</i>	<i>serving</i>
1st	6 x 3	(15)
2nd	8 x 3	(32)
3rd	10 x 4	(76)
12" Cake Board		
14" Cake Stand		

CAKE SIZES



4t-89
123 servings

<i>tier</i>	<i>size</i>	<i>serving</i>
1st	4 x 2	(6)
2nd	6 x 2	(10)
3rd	8 x 2	(24)
4th	10 x 3	(49)
12" Cake Board		
14" Cake Stand		



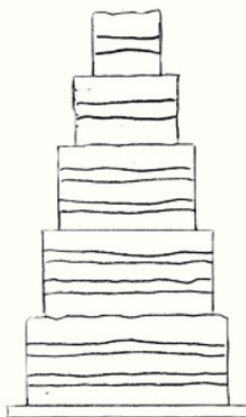
4t-235
169 servings

<i>tier</i>	<i>size</i>	<i>serving</i>
1st	6 x 3	(15)
2nd	8 x 3	(32)
3rd	10 x 4	(76)
4th	12 x 4	(112)
14" Cake Board		
14-16" Cake Stand		

Cake Tiers + Layers



2 layer, 5 tier cake



3 layer, 5 tier cake



1 Layer
(Sheet)

1.5-2" in height,
no filling



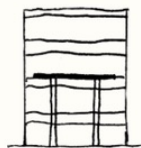
2 Layers
(Short)

4" in height,
1 layer of filling



3 Layers
(Tall)

5-6" in height,
2 layers of filling



4 Layers
(Double Barrel)

7-8" in height,
2 Short cakes are
double stacked with
hidden tier structure



Tiers
(2t-63)

Each tier is a
different size
in width;
of tiers -
of servings

Cake table checklist

Here is a suggested list of optional items you may want to gather before your special event!

During our Full Service Delivery set up, we will set out any of the following items that you provide. Please, contain all of your cake table items into a tub before delivery time so that nothing is knocked over or broken during set up.

Be sure to discuss with your venue, coordinator, cake server and/or catering company to find out what services they provide before purchasing any of the following items.

Each venue has their own, unique pricing and services.

- Large, sturdy cake stand for main cake (see cake stand guide)
- Cake Stand Rental + Return form (if applicable)
- Coordinating platters or cake stands for additional desserts
- Custom engraved, serving knife and platter
- Custom engraved set of 2 forks for the couple placed onto;
- 1 coordinating cake plate + cloth napkin
- Custom embossed napkins
- Cake plates and forks for guests
- Custom dessert menu sign
- 2 Champagne glasses
- Custom/Painted or Engraved Champagne Bottle
- Ice Bucket for champagne + ice
- Bottle Opener
- Linens for cake table/s (if needed)
- Backdrop for cake table area
- Cookie or Macaron Favor custom labels
- Custom Cake Toppers and/or candles

- Extra bread/cake knives for serving
- Small and Large Cutting boards for tier plating
- Towels/wash cloths for knife cleaning
- Food gloves for cake serving
- Custom cake/dessert flavor cards (free printable on our website)
- Food ingredient list for allergy friendly items (listed on our website)
- Hand sanitizer for guest
- Favor boxes to-go

- Assigned Person returning the cake stands
- Assigned Person/company serving the cake
- Assigned Person boxing up cake to go for the couple

cake table guide

Cake tables are so fun to plan and make a beautiful statement at your reception. Here are some easy tips for the best presentation!

Use a separate serving table near the meal area for cake deconstructing and slicing to remove clutter from the cake cutting photos.

Get creative with your cake table shape and colors! A cake with out a cutting table is like a fancy dress with out shoes!

Setting the backdrop is equally important! Set your cake table in an area that is clear from background clutter to make a photo-friendly frame for your cake cutting ceremony. This frame should clear well above your head and past the table area.

Here are a few examples of how ordinary objects that don't look bad in real life may show up looking awkward or cluttered in photos. Photos are captured in 2-D and your eyesight is 3-D. Learning to understand how those layers look all together is the key!

Bathroom hallways, windows, guests, fire extinguishers and trash cans are just a few things that you don't want layered into your cake cutting photos.



Create clear space around your cake table to stand next to and set up a backdrop if needed.



Tip: Train your eye to view things in 2D when setting up a frame of space. Take a photo of the area in black and white to test out the view and move any objects that are in the way!

cake table guide

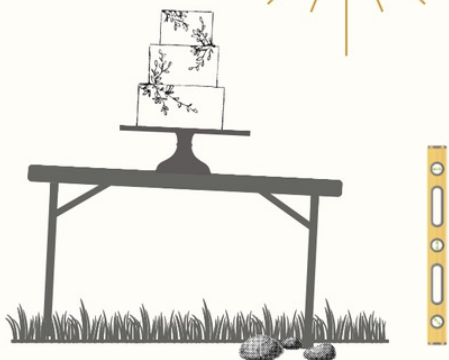
Cake tables are generally shorter in width so they are easy to stand next to for the cake cutting. Set up a separate table area for cake slicing and serving for the best presentation!



Table tops with warped planks or plastic folding tables are not the best choice for cakes. The weight of the cake leans into the surface between the framing, causing it to tip. Not only is this unstable for tall cake layers, it's also an eyesore for the cake cutting ceremony.

No other table choices?

Place a layer of wood underneath the tablecloth or glass on top to create a smooth, level surface over the entire table.



outdoors...

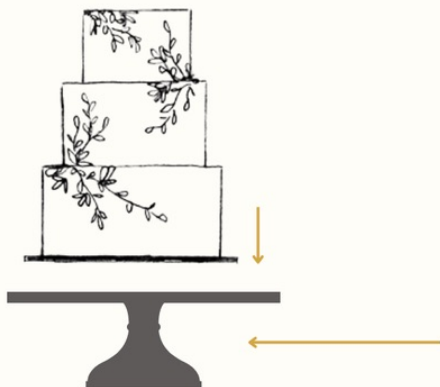
Keep your cake out of direct sunlight and remember the sunlight will move! Choose an area that is completely level and shaded the entire duration of the cake delivery to serving time.

Your table legs may need a little extra support. Narrow table feet tend to sink into the dirt with the weight of a tiered cake.

Large, rectangular tables are very difficult to level outdoors.

The smaller the table the easier it is to level.

cake stand guide



The base of your cake is on a durable cake board that is 2" wider than your cake so we can move it safely from the bakery to your event.

Please select a cake stand that is at least 1" larger than your cake board and completely flat/level on top.



Stands with beveled edges that face up or extra tall risers are beautiful for smaller cakes but they are not safe for cakes larger than 2 tiers.

Tiered cakes are heavy and need to "slide" onto your cake base with out any lips or ridges that pinch our fingers and block our tools. Tall risers make it difficult to lift a heavy cake with out risk of damage.



Recommended cake stands for cakes larger than 3 tiers: heavy-duty, flat and smooth surfaces that do not tip over easily.