Wedding Cake Cutting Guide

For caterers and serving teams

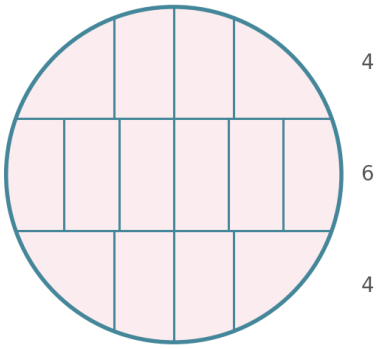
These cutting plans match the serving counts in our pricing guide. Each outlined piece represents one full-height serving. Curved edge pieces vary in shape; portions are approximately 1 by 2 inches when viewed from above.

1. Separate each tier onto its own cake board before cutting. Remove flowers, toppers, dowels, and other non-edible supports.

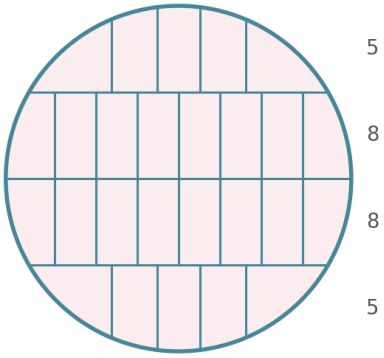
2. Cut straight across the tier in strips approximately 2 inches deep, following the horizontal lines below.

3. Divide each strip along the vertical lines. Numbers beside each strip show how many portions to cut from that strip. Cut through the full height of the tier.

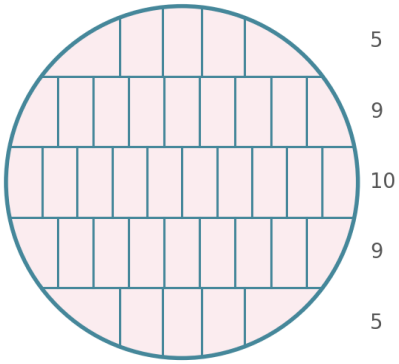
6 inch tier | 14 servings



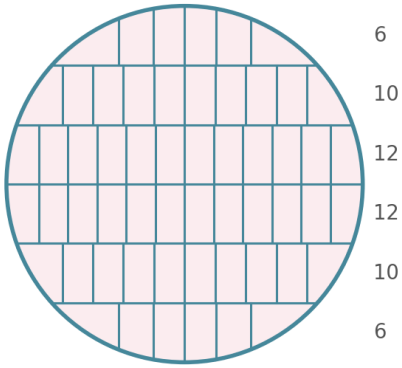
8 inch tier | 26 servings



10 inch tier | 38 servings



12 inch tier | 56 servings



Serving totals by cake size

6 inch: 14 | 6 + 8 inch: 40 | 6 + 8 + 10 inch: 78 | 6 + 8 + 10 + 12 inch: 134

Kitchen sheet cakes: Follow the pre-scored lines to cut 36 portions per cake.

Use a clean, sharp knife and wipe between cuts. Larger portions will reduce the number of servings. Diagrams show planned portions and are not printed to scale.