Wedding Cake Pricing Guide

Choose the design level that best fits your celebration. Each tier includes three layers of cake and two layers of filling. Final pricing depends on your cake size, design, frosting choice, and finishing details.

Simple

$8–$9 per serving

A semi-naked finish or light texture with minimal decoration.

Moderate

$9–$11 per serving

Smooth buttercream, decorative borders, moderate piping, multiple textures, simple mountain designs, pressed wildflower designs, or light vintage piping.

Intricate

$11–$15+ per serving

Extensive piping, aspen tree designs, hand-painted or palette knife florals, other hand-painted details, or complex custom designs.

Cake Sizes and Estimated Ranges

Cake size	Servings	Simple	Moderate	Intricate
6 inch cutting cake	14	$112–$126	$126–$154	$154–$210+
8 inch cake	26	$208–$234	$234–$286	$286–$390+
6 + 8 inch	40	$320–$360	$360–$440	$440–$600+
6 + 8 + 10 inch	78	$624–$702	$702–$858	$858–$1,170+
6 + 8 + 10 + 12 inch	134	$1,072–$1,206	$1,206–$1,474	$1,474–$2,010+

Servings follow our current cake guide (page 3). All prices are before taxes, delivery and setup fees, and any rentals.

Kitchen Sheet Cakes

For behind-the-scenes service, our sheet cakes are pre-scored for caterers to cut and serve. Each sheet cake serves 36 and costs $250 before tax. Displayed sheet cakes are priced per serving according to the design levels above.

Fresh Flowers

Fresh flowers are not included in cake pricing. Please coordinate them with your florist and have them ready on the cake table for Cake Me Away to place upon delivery.

Frosting and Custom Details

American buttercream offers a traditional sweeter finish. Swiss buttercream is less sweet with a more buttery flavor. For weddings during the high heat of summer, especially July, we recommend Swiss buttercream, which holds up better in the heat in our experience; all buttercream cakes still need shade and protection from heat. Prices include your choice of any cake flavor and filling. Swiss buttercream is an additional $10 per tier.

Have a different design in mind? We love creating something unique! Send us your inspiration so we can explore the options and provide a personalized quote.

Wedding Cake Design Examples

For more designs, visit the wedding gallery on our website. Have your own design in mind? Send us a photo, and we'll let you know which design category it falls into. Final pricing depends on cake size and specific details.

Simple | $8–$9 per serving






Detailed | $9–$11 per serving






Intricate | $11–$15+ per serving





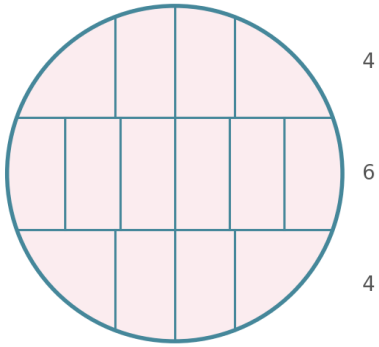

Wedding Cake Cutting Guide

For caterers and serving teams

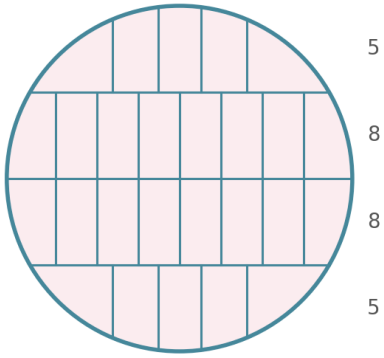
These cutting plans match the serving counts in our pricing guide. Each outlined piece represents one full-height serving. Curved edge pieces vary in shape; portions are approximately 1 by 2 inches when viewed from above.

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.

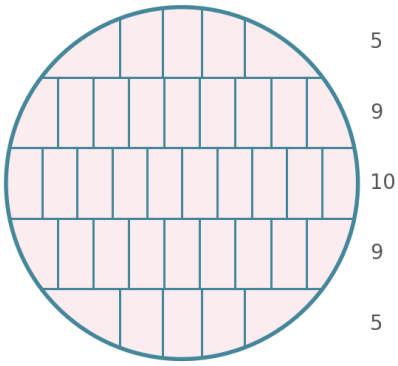
6 inch tier | 14 servings



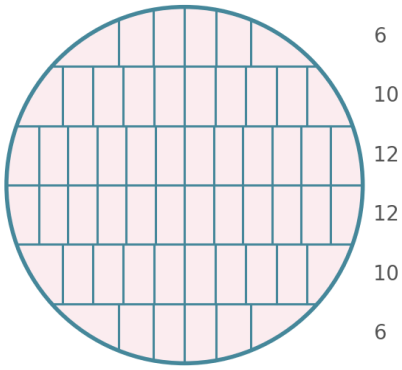
8 inch tier | 26 servings



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.