

## Approximate Wedding Cake Portions Servings Chart

Wedding Cake Size	Round Fruit Serves	Round Sponge Serves	Square Fruit Serves	Square Sponge Serves	Dessert Portions
13cm 5 inch	16	8	16	8	-
15cm 6 inch	28	11	36	17	-
18cm 7 inch	34	15	48	24	-
20cm 8 inch	40	20	54	27	-
23cm 9 inch	54	27	70	35	-
25cm 10 inch	68	35	90	45	-
27.5cm 11 inch	86	45	112	56	-
30cm 12 inch	100	50	134	67	-
35cm 14cm	115	64	196	98	-

## Tiered Wedding Cakes

Wedding Cake Size	Round Fruit Serves	Round Sponge Serves	Square Fruit Serves	Square Sponge Serves	Dessert Portions
15, 20, 25 cm 6, 8, 10inch	136	66	80	89	50
20, 25, 30 cm 8, 10, 12 inch	208	105	278	139	70
15, 20, 25, 30 cm 6, 8, 10, 12 inch	236	116	314	156	80
20, 25, 30, 35 cm 8, 10, 12, 14 inch	323	169	474	237	120
15, 20, 25, 30, 35 cm 6, 8, 10, 12, 14 inch	351	180	510	254	130

- How much you will get out of a cake will really depend on how large or small the pieces are cut. As a general rule:

1. Sponge and Chocolate Cake is cut at 10 x 2.5cm (2"x1").
2. Fruit Cake is cut at 2.5cm (1") square.
3. Dessert portions are larger and usual cut from the sponge type cakes.

- The top tier, for wedding cakes, should not be included in the portion calculation if it is to be kept for the first Anniversary or Christening.

- As a guide hexagonal, octagonal shapes yield similar portions to square, whereas heart, petal and oval yield similar portions as to round cakes.

- The smallest base that should be used for a two-tiered cake should be 25.5cm (10 inch).