

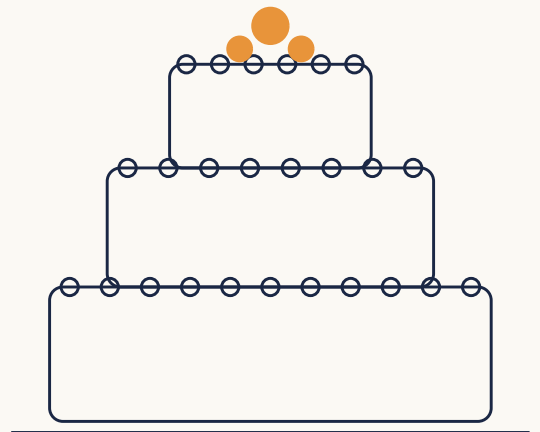


CAKE SERVINGS CHART

Cake Servings Chart

Print it and pin it up — how many servings each round, square and sheet cake gives at party and wedding portions, and the guest count each standard stack covers. The chart is the next page — print that one, at 100%.

19 cake sizes · 14 standard stacks



Cake servings at a glance

The left table answers "how many does this cake feed" — the right table answers "what size do I need for this many guests." Read the guest count in the column for the portion style you are cutting, then take the stack across. Each band ends at exactly what that stack yields, so a count sitting at the top of a band leaves nothing spare — take the next stack down the list rather than under-serve the party.

Servings by shape and size

Shape	Size	Party	Wedding
Round	4 inch	4	6
Round	5 inch	6	9
Round	6 inch	9	14
Round	7 inch	12	19
Round	8 inch	16	25
Round	9 inch	21	31
Round	10 inch	26	39
Round	11 inch	31	47
Round	12 inch	37	56
Round	14 inch	51	76
Round	16 inch	67	100
Square	6 inch	12	18
Square	8 inch	21	32
Square	10 inch	33	50
Square	12 inch	48	72
Square	14 inch	65	98
Sheet	Quarter 9x13	39	58
Sheet	Half 12x18	72	108
Sheet	Full 18x26	156	234

Guest count to standard stack

Tiers	Stack (top to bottom)	Party guests	Wedding guests
1	6 inch single tier	1-9	1-14
1	8 inch single tier	10-16	15-25
2	6 + 8	17-25	26-39
2	8 + 10	26-42	40-64
3	6 + 8 + 10	43-51	65-78
2	10 + 12	52-63	79-95
3	6 + 9 + 12	64-67	96-101
3	8 + 10 + 12	68-79	102-120
3	6 + 10 + 14	80-86	121-129
4	6 + 8 + 10 + 12	87-88	130-134
3	10 + 12 + 14	89-114	135-171
4	8 + 10 + 12 + 14	115-130	172-196
5	6 + 8 + 10 + 12 + 14	131-139	197-210
4	10 + 12 + 14 + 16	140-181	211-271

Party servings are a 1.5 in x 2 in slice (3 square inches of top area). Wedding servings are a 1 in x 2 in slice (2 square inches), on a tier assumed four inches tall. A wedding slice is smaller, so the same cake feeds more people.

Stacks are ordered by the servings they yield, not by tier count, so a tall stack of small tiers can sit above a shorter stack of large ones, and any stack also covers every count below its own band. Above the last row, add a cutting cake in the kitchen.

Where these numbers come from

It is plain geometry, not a lookup table. A round cake's top area is 3.1416 times the radius squared; a square's is the side times itself; a sheet's is its width times its length. Divide that top area by the slice size and round down — by 3 square inches for a party slice, by 2 square inches for a wedding slice. That is the whole method, and it is why a size that is not on this chart is a one-line calculation.

THIS IS ARITHMETIC, NOT A BORROWED CHART

Every count on this sheet is the cake's own top area divided by the slice size shown, rounded down. Nothing here is copied from anyone's published chart, and if you cut differently the same three lines of arithmetic give you your own numbers.

Cutting and sizing

- Cut round tiers in concentric rings, not wedges, to reach the stated serving count without leaving awkward slivers.
- Plan to keep the top tier uncut as a keepsake or anniversary freeze, and size the stack one tier larger to cover it.
- Make the bottom tier's cake board about 2 inches wider than the tier itself, so dowels and the drum have clearance and the stack sits stable.
- Some bakers cut fondant-covered tiers a little smaller per slice than buttercream; if you do, set your slice size to match.
- Hold back a small cutting cake or sheet cake in the kitchen for overflow guests beyond the display cake's count.
- Confirm with the venue or caterer who actually cuts the cake and to what slice size, since their portions may not match yours.

Illustrative reference; counts assume an even four-inch-tall tier and a clean cut, and real yields vary with the fill, the finish and who is holding the knife. The cutting and sizing notes above are common decorating practice rather than a standard — set them to match how you actually work.

What a chart cannot do

A chart tells you how big the cake has to be. It does not tell you what to charge for it — and the gap between those two answers is where a custom order quietly loses money. Sizing is the easy half.

THE SAME CHART, WIRED INTO A PRICING ENGINE

The full **Custom Cake Order Pricing & Quote Calculator** turns a guest count into a priced quote: it resolves the stack from this same table, prices the cake per serving from a flavor and filling list you set once, prices every design element from its own labor minutes at your hourly rate, checks the total against a real cost floor built from ingredients, overhead and the admin time one inquiry eats, adds delivery, setup and rush, prints the customer's quote with the deposit due and the balance date, and logs every inquiry won or lost so you can see your booking rate by price band. Ten connected tabs in Excel and Google Sheets, plus five PDFs. [See the full calculator >](#)

See the full range at ardentworkshop.com.

This chart is a free reference, not food-safety, pricing or business advice — serving counts are arithmetic from a stated slice size, nothing more.

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