


# Pricing Guide Template

		Wedding Cake Pricing Guide						
		4"	6"	8"	10"	12"	14"	
<b>BAND</b> <small>Note for the designer (delete after noted).                      Each letter relates to the level or difficulty and time to be spent on the cake. Don't fall into the trap of always going for Band C just to make it easier to get the order, you will regret it later.</small>	A	£145	£155	£175	£215	£260	£330	
	B	£135	£145	£165	£195	£235	£280	
	C	£125	£135	£155	£175	£200	£230	
	Z	by Arrangement						
<b>CUTTING CAKE</b>	Fruit		£48	£55	£62	£78	£90	
	Sponge		£28	£35	£42	£58	£70	
<b>PORTIONS</b>	Fruit (1"x 1")	Square	16	36	64	100	144	196
		Round	10	30	50	76	114	164
	Other Filling (2"x1")	Square	8	18	32	50	72	98
		Round	5	15	25	38	57	82

- NOTES: The three key factors to consider when pricing a wedding cake are, the size of the cake, the time needed to decorate and any extras.
1. Size - work out the cost per tier taking into account the time to take the appointment, stock ordering, admin and overheads.
  2. Decorating time - use a lettering guide to give the decorating time of each tier a different category. The example above is for guidance only.
  3. Extras - all extras need to be fully costed and charged for. Remember to consider time to source, order and collect these items.