







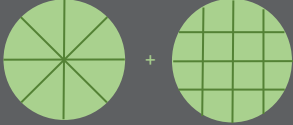
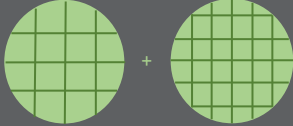




SPRING BLOSSOMS
- BAKERY -

Cake Size Chart

<i>Single Tier Cake Sizes</i>				
<i>Diameter</i>	<i>Approx. Weight¹</i>	<i>Serving Size</i>	<i>Serving Technique</i>	<i>Approx. Cake Box Size²</i>
4" Classic	0.5 Kg	2 to 6 servings		20cm(L) X 20cm(W) X 20cm(H) or 20cm(L) X 20cm(W) X 26cm(H)
6" Classic	1 Kg	6 to 12 servings		25cm(L) X 25cm(W) X 23cm(H) or 25cm(L) X 25cm(W) X 30cm(H)
8" Classic	1.75 Kg	10 to 24 servings		29cm(L) X 29cm(W) X 32cm(H) or 29cm(L) X 29cm(W) X 38cm(H)
10" Classic	2.75 Kg	20 to 38 servings		33cm(L) X 33cm(W) X 35cm(H) or 33cm(L) X 33cm(W) X 45cm(H)
4" Tall	0.75 Kg	6 to 8 servings		20cm(L) X 20cm(W) X 26cm(H)
6" Tall	1.5 Kg	10 to 16 servings		25cm(L) X 25cm(W) X 38cm(H) or 25cm(L) X 25cm(W) X 45cm(H)
8" Tall	2.5 Kg	20 to 32 servings		29cm(L) X 29cm(W) X 38cm(H) or 29cm(L) X 29cm(W) X 45cm(H)

<i>Two Tier Cake Sizes</i>				
<i>Diameter</i>	<i>Approx. Weight¹</i>	<i>Serving Size</i>	<i>Serving Technique</i>	<i>Approx. Cake Box Size²</i>
<i>4" Classic + 6" Classic</i>	<i>1.5 Kg</i>	<i>8 to 18 servings</i>		<i>25cm(L) X 25cm(W) X 38cm(H) or 25cm(L) X 25cm(W) X 45cm(H)</i>
<i>6" Classic + 8" Classic</i>	<i>2.75 Kg</i>	<i>16 to 36 servings</i>		<i>29cm(L) X 29cm(W) X 38cm(H) or 29cm(L) X 29cm(W) X 45cm(H)</i>
<i>8" Classic + 10" Classic</i>	<i>4.5 Kg</i>	<i>30 to 62 servings</i>		<i>33cm(L) X 33cm(W) X 38cm(H) or 33cm(L) X 33cm(W) X 45cm(H)</i>

¹ The table above is provided as a guide to assist with your order. Actual portions may vary depending on the mix of adults and children, guests' appetites, second servings, and whether a main course or buffet is served. If you happen to order a cake larger than needed, rest assured that our freshly baked cakes can be stored in an airtight container for up to 3 days, so they can still be enjoyed as a sweet treat even after the celebration.

² The cake box size is provided to assist you in organising your fridge and ensuring there's enough space to store your cake safely. You can also share this information with hotel or restaurant staff so they can prepare adequate space in their kitchen fridge to store your cake.