



Wedding Cake Menu

One of the most exciting aspects of planning a wedding is choosing what your cake will look and taste like. At The Farmstead Table, we believe that cake should taste as good as it looks. Choose from our sponge and filling options and then take it to the next level with a Swiss meringue buttercream covered cake, decorated with beautiful fresh flowers to mark your special occasion.

Below are some suggestions of typical cake sizes and combinations to create a multi-tiered wedding cake. Please refer to our cake special orders menu for flavors and fillings.

To serve 50

6" tier, 8" tier, 10" tier - \$500

To serve 100

6" tier, 10" tier, 14" tier - \$850

To serve 150

12" tier, 14" tier, 16" tier - \$1,200

If you are catering for more than 150 guests, we suggest ordering additional single-tiered cakes to be served from the kitchen. For example, if you have 200 guests you could order an additional 8" and 12" to make up for the extra guests. These can be kept behind the scenes and portioned and served along with the display cake.

Cake tastings

We offer tasters of all our sponge and filling options, starting from \$5 per flavor. All tasters must be ordered 48 hours in advance.

Enquiries and orders

For a personalized quote, please send us an email at thefarmsteadtable@gmail.com. Please include the event date, the number of people you would like to serve, your preference of cake flavors, including any dietary requirements, and the venue location. All the above prices include fresh flowers, Swiss meringue buttercream and an assembly fee. A cake stylist will deliver the cake to the venue where they will assemble the tiers and add fresh flowers and other finishing touches. The above prices do not include delivery.