

# Cake Cutting

## Cake Cutting Service

This service includes china plates, utensils, cutting of the cake, serving of the cake, & non-refrigerated storage of additional cakes. This service includes the cutting of up to 2 kinds of cake; each additional type of cake will be \$25. **We strongly recommend this service.** If you choose not to take this service you are responsible for the cutting & serving of the cake, cake cutters, servers, plates, forks, serving trays, and storage of all cakes. The cake cutting service doesn't include the serving or storage of Ice Cream or Ice Cream Cakes.

All uneaten cut cake will be placed on the cake table and/or portable bar after the cake has been served. Additional cakes that are not cut will be placed on the cake table unless the overnight storage is purchased. Any cake still left at the end of the evening will be discarded.

## Overnight Storage

- ⊗ Requires purchased cake cutting service
- ⊗ The cake must be picked up before Noon on the following day, at the front desk.
- ⊗ Cakes not picked up by noon will be charged an additional night of storage. Cakes will be discarded after two nights

## Pie Cutting Service

We will be happy to cut pies instead of cake as long as your guests understand that the service of pie is much slower and less appealing to the eye than cake. This service includes the cutting of two types of pies; each additional type of pie will be \$25.

## Cutting the Cake Yourself

There will be an additional charge of \$50 for clean up when an excessive amount of cake and/or frosting is left on the carpet or the table by cake cutters or servers.

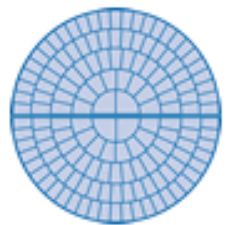
If you forget something we would be happy to rent it to you for the following price:

- |                       |           |
|-----------------------|-----------|
| ⊗ Plate Rental Fee    | Per plate |
| ⊗ Fork Rental Fee     | Per fork  |
| ⊗ Knife Rental Fee    | Per knife |
| ⊗ Clear Serving Trays | Per tray  |

Two people are recommended: one person for cutting the cake into 1" x 2" pieces (Rounds: Move in two inches from the tier's outer edge; cut a circle and then slice 1" pieces within the circle) & a 2nd person for assisting with the plates (the cutter shouldn't handle the plates). The 2nd person also has the responsibility of replenishing plates, forks & napkins, removing support plates & legs, & generally keeping the table tidy.

Please bring a container (box or trash bag) for the plates & legs. It should be placed under the table for the server's convenience and to keep the table clear for working. It is also recommended to bring something to wipe the knife off with while cutting.

The cake cutter should put a latex glove on the hand that will not be holding the knife. This protects the guests as well as being much neater for the cake server. The gloved hand is much faster and actually less messy than other methods.



How to Cut a  
Cake