

Setting the Stage for Your Cake

Written by By Ashley Gain

Wednesday, 03 August 2011 08:44 - Last Updated Wednesday, 03 August 2011 09:32

According to Fast Company Magazine \$707,051,028 worth of wedding cake and fondant frosting (more than 16 tons) was consumed last year in the United States.**

We LOVE wedding cake. Single layers, multiple layers, red velvet, chocolate, butter cream or fondant the cake tasting and cake design process is one that each bride and groom looks forward to!

Aside from how amazing the wedding cake tastes it is one of the main focal points of the reception. There will be more pictures of your wedding cake with you and your groom than there will be with your ceremony officiant, of your \$1200 wedding shoes or your stunning wedding rings. The cake is a iconic symbol of marriage!

So much time is spent on the cake. From the tasting to the design, it becomes a true show case piece for your day!

Most couples overlook how the cake is displayed. Where do we even begin to count the number of pictures of stunning cakes that sit on standard linens and normal round tables?!

It's like taking a beautiful painting and hanging on the wall of your garage. Beautiful art should be set on a beautiful backdrop.

We suggest setting aside \$50-\$300 in your cake budget to splurge on a cake stand.

Don't know where to find cake stands to fit your décor? Well, let us help you!



{Photo Courtesy of [Raise The Cake](#)}

This first cake stand is custom made with a specialty linen to match the linens on the table of the reception and the color palate of the cake itself. The cake stand comes custom to whatever type of color scheme you want yours to match!



{Photo Courtesy of [Raise The Cake](#)}

This stunning.....and we mean STUNNING.....bling cake stand comes in three sizes {all shown here} and can be rented individually for your big day!



{Photo Courtesy of [Raise The Cake](#)}

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Don't want a traditional cake and are opting for cupcakes instead? Raise The Cake also specializes in custom cupcake stands. The overall color and detailing of the stand can be made custom for your dessert display!



{Photo Courtesy of [Sarah's Stands](#)}

Why have one when you can have two? A display of multiple cakes is the hot new trend for your dessert or cake buffet! Sarah's Stands let's you order different sizes of a simplistic cake stand in custom colors! Creating a cake display full of color and variety.



{Photo Courtesy of [Sarah's Stands](#)}

Last but certainly not least the cake stand for the anthropology, outdoorsy bride.



{Photo Courtesy of [Vessels and Wares](#) on Etsy}

A cake stand turned keepsake. This custom cake stand made especially for you and your fiancé even comes with your name stamped in it! We think it looks made for a perfect pie or butter cream cake!



{Photo Courtesy of [Whitney Smith](#) on Etsy}

These two perfect cupcake cake stands arranged in a tower effect is colorful and eye catching. Perfect for a display at the bride and groom's

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seats in the reception or for a mini detail on a dessert buffet.

Wishing you a perfectly SWEET wedding day!

****Statistic from 2008**



Ashley Gain Weddings & Events

“Planning makes perfect” says event planner Ashley Gain, and we have to say, we agree. Gain promises to take you from conceptualization to realization of every detail you have in mind for your big day. She offers several tiers of planning for couples, so you can be as involved- or uninvolved- as you choose. www.ashleygain.com