

Budget Dessert Table Guide

Calculate your exact needs and look expensive for less

Creating a stunning dessert spread is entirely possible when you calculate your exact needs. Learn how to style cheap grocery store treats with clever elevation tricks for a high-end look.

● Budget Elevation Details

Two stacked \$15 rounds

mimic a custom boutique wedding cake

6-inch and 10-inch

cardboard box risers under white cloth

1 inch (2.5 cm)

clearance around hidden cup jar insert

1-inch (2.5 cm)

bite-sized portions in metallic mini liners

\$2 to \$4

each for mismatched thrifted glass jars

3

thick wooden dowels supporting cake tiers

15%

extra bulk candy for visual overflow

48 hours

cure time for clear acrylic sealant



Test your spacing

Drop a single marshmallow down the side of your glass jar to ensure it falls smoothly to the bottom without getting stuck on the hidden plastic base.

● Style Your Dessert Table

- 1 Build the foundation** Tape risers securely to the table surface before draping crisp white linens so nothing shifts.
- 2 Stack the centerpiece** Trim dowels flush with the frosting before placing the smaller cake on top for support.
- 3 Prep the blooms** Wash stems thoroughly and wrap cut ends tightly in floral tape for a sanitary barrier.
- 4 Hide the joint** Press delicate floral stems directly into the seam between the cake tiers for organic texture.
- 5 Fake jar volume** Place an upside-down drinking glass

Budget Dessert Quantity Guide

Guests	Total bites needed
20	70 bites
50	175 bites
100	350 bites

Divide total bites by your vessel count to ensure all jars look full.

Adapt to Your Occasion

Find your row: **Your planned event**

Your planned event	Your pick	Why
Fall outdoor wedding	Raw wood slices	Creates a cozy, organic feel
Evening cocktail reception	Dark velvet tablecloth	Anchors rich plum and emerald
Contemporary gallery space	Clear acrylic risers	Sleek and incredibly high-end
Spring baby shower	Woven rattan trays	Softens with bright, welcoming texture

Check Before You Buy

- ☐ Measure your table surface to ensure risers fit securely.
- ☐ Count your display vessels to calculate the exact candy volume.
- ☐ Verify the inner perimeter of your glass jars for cup inserts.
- ☐ Check that your gold spray paint and sealant are food-safe.

Budget Shopping Guide

- ☐ Basic supermarket bakery cakes for centerpiece
- ☐ Blush roses and baby's breath stems
- ☐ Green floral tape for sanitary barriers
- ☐ Standard sheet brownies to cut down
- ☐ Metallic mini liners for gourmet presentation
- ☐ Food-safe gold paint and clear acrylic sealant
- ☐ Clear plastic cups for faking volume
- ☐ Heavy-duty double-sided tape for table foundation

Party Planning Notes

Enjoy your beautiful, abundant dessert table and the wonderful memories you will create!