

Dessert Quantity & Layout Cheat Sheet

Build a lush, professional dessert display without overbaking.

Map your table from hidden risers to final gap fillers for a seamless look. Use these baseline ratios to finalize your grocery list.

● Key Layout Dimensions

3-4

Minis per guest sampling multiple flavors

2 ft

Min. clearance from the back wall

0 in

Front row height for dessert plates

3-4 in

Middle row height for mini trays

6-8 in

Back row height for layer cakes

3 in

Min. height variation between adjacent stands

Hidden box risers

Tape sturdy cardboard boxes directly to your folding table and cover with a floor-length linen to create stable, weight-bearing tiers without visual crowding.



● The Layout Map

- 1 Plates anchor the ends** Stack standard dessert plates at the front corners to establish the start of the buffet line.
- 2 Tallest in back third** Place your main layer cake on a tall pedestal to establish a clear focal point.
- 3 Fill the middle zones** Position medium stands of brownies and add platters of high-density mini treats in the front.
- 4 Bulk candy gap fillers** Fill awkward vertical gaps between cake stands with large jars of bulk candy.

● Treat Quantities

Guests	Mini treats
25	100 pieces
50	200 pieces
75	300 pieces

Plan for 3-4 minis per guest, offering three flavor profiles.

● Select Your Table Size

Find your row: **Your guest count**

Your guest count	Your pick	Why
Up to 50 guests	6-foot folding table	Ideal surface area for baseline
Over 50 guests	8-foot banquet table	Scale platter quantities up 50%

● Final Setup Checks

- ☐ Verify tallest pedestal sits perfectly level on a silicone mat.
- ☐ Check that cake servers and tongs are next to plates.
- ☐ Use distinctly colored tongs for allergy-friendly dessert platters.
- ☐ Ensure no fresh florals or greenery touch the food.
- ☐ Keep backup boxes of minis in the kitchen.

● Event Notes

Step back and check your symmetry before opening the doors to your guests!