

## Setting up a Floating Cake Stand

Pridal cakes are unique for every bride, and you have chosen one of the most unique arrangements in the floating cake stand. These can occasionally be a bit intimidating, so we have written this short guide to assist you in your setup. This kind of stand does take an additional degree of care, as it naturally free form and delicate. Please understand that our wish is to make the cake setup simple and sturdy while protecting the cake.

To assemble your cake stands, begin with a smooth top table that is level and uniform. If your tablecloth is uneven, straighten it under where the cake will be setup. You will not want to move the table once the cake is assembled, so plan ahead for how much room may be required behind or in front of the table for the bride (& groom) or cake cutters. All the pieces of the fountain come wrapped from the bakery, and you may unwrap them all before you begin.

First, you must select the general arrangement that you are going to place the cakes in. As most of our stands are free form, you have many options. Here are a few popular ones illustrated for you. Once you have selected one, place the bottom tier of cake on the table in its final position leaving room behind or around it for the acrylic columns that make up the cake stands themselves.

Next, place the acrylic tubes around the bottom tier in the arrangement you have chosen. You may adjust them as necessary to achieve the look you want for your table. Also, if you are placing anything inside the tubes, then this is the time to put it in each tube. Be careful to make sure the tubes can still sit flat on the table, and do not wobble if you insert anything in them. Do not have anything poking out of each tube or running under them between the tube and the table.

Then, take each plate and seat it over the tube with the flat side up. They should slide down slightly over the tube securing them in place. You should put the smallest diameter plate on the tallest tube. This will make for an attractive, but also stable cake. Give each plate a slight bit of pressure to ensure that they are seated prior to setting a tier of cake on them. Be very careful not to tip the tube or shatter it when doing this.

Finally, place each tier of cake on the appropriate level stand. Decorate with any additional decorations, ornaments, or flowers. When finished with your reception, please wipe off all parts with a damp towel (do not wash these acrylic pieces in a dishwasher), and return to the bakery within 7 days to receive your full deposit.

For over 25 years the Merritt family has dedicated their time and energy to the diligent care of Tulsa's premiere brides, and we thank you for allowing us to be apart of your nuptial bliss. Remember, cakes are delicate and must be treated as such. Cakes hate heat and humidity. But, children (and pets) love cake, so guard your cake even after it has arrived at your location. Obviously, we can only be responsible for the cake until it is delivered or you pick it up; after that it is yours to care for. We want

you to be safe, wise, and most importantly satisfied with our bridal cakes. It is a pleasure to serve you, and we hope to continue helping you...

Celebrate your life (together) one bite at a time!