

Wedding 101: Making Sure Your Dessert Vendor Takes The Cake

- ✓ Before you start shopping around, make sure that your venue allows outside vendors to come in.
- ✓ Arrange a consultation with your potential cake designer in person, and do a tasting before you sign a contract.
- ✓ Make sure your cake designer specializes in wedding cakes - they are usually much larger and more elaborate than the standard birthday cake from your local bakery.
- ✓ Don't forget to bring photos, samples, invitations, & patterns for inspiration

1. Do you have my date open?

2. Have you done events at my location?

3. How many cakes do you schedule in one day?

4. Can you assist with other aspects of the wedding (i.e. themes, decor, table dressing, etc.)?

5. How long have you been in business?

6. Do you have a portfolio of your work that I can view?

7. What are your specialties?

8. Can you design a custom cake to match my theme, dress or color scheme, or do I select from set designs?

9. If I provide a picture of what I like, can you re-create it? Does custom design cost extra?

10. If I have an old family cake recipe, can you adapt it for my wedding cake design?

11. If I don't have a clear vision of what I would like, can you offer some design ideas based on my theme/budget?

12. What fillings/flavors do you offer?

13. Do you have a menu of cakes/prices I can take with me?

14. What type of ingredients do you use?

15. Do you do both fondant & buttercream designs? What can you recommend for my design?



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16. Can you create sugar paste, gum paste, fondant or chocolate flowers?

17. If I decide that I want fresh flowers on my cake, will you work with my florist, or work to obtain the flowers yourself?

18. Will you preserve the top tier of my cake for my first wedding anniversary or do you provide a special cake for the occasion?

19. Can you make a groom's cake? Is it priced the same as my wedding cake?

20. How much in advance is the wedding cake actually made? Do you freeze your cakes?

21. Can we arrange a tasting? Is there a charge?

22. How do you price cakes? Does cost vary depending on design & flavors I choose?

23. Do you offer dessert tables or candy buffets?

24. Are there event packages, or is everything priced a la carte?

25. What is your minimum per-person cake cost?

26. What recommendations can you give me to maximize my budget?

27. What are your fees for delivery/set-up of cake?

28. What do you do if cake gets damaged in transit to or at my reception site?

29. Do you provide or rent cake toppers/cake knife/cake stands?

30. Do you accommodate dietary restrictions - i.e. gluten free, dairy free, vegan?

31. What type of decor can you provide for table?

32. Do you offer upgrades such as chocolate fountains, ice sculptures, s'mores bars, specialty displays?



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33. Can you provide presentation upgrades?

34. How far in advance should I order my cake?

35. What is the last date for final guest count?

36. When can I expect a contract from you?

37. How much is required as deposit to hold my date?

38. When is the final payment due?

39. Do you accept credit cards?

40. What is your refund policy if for some reason I need to cancel my order? What if I'm not happy with the cake?

Additional Questions / Notes



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