

COMMONWEALTH CAKE CO.

Cake Consultation Guide



WWW.COMMONWEALTHCAKECOMPANY.COM



Hello there!

Congratulations on your upcoming wedding! Planning your dream wedding cake doesn't have to be overwhelming. To help you prepare for your consultation, I've put together this guide to ensure that your cake is everything you've ever dreamed of.

With over a decade of experience as a wedding cake artist, I've answered lots of questions. This guide will explain some key terminology, explain what to know before your meeting, and the most important questions to ask your potential cake designer.

Let's get started!

Tiffany

Wedding Cake Artist,
Commonwealth Cake Company

Cake Language

1 Tiers vs Layers

Tiers are often confused as layers. The tiers of a cake refer to the size of the cake. Tiers are made up of layers of cake & filling. Tiers can vary in height and will affect the overall look of the cake.

2 American Buttercream

A sweet frosting that's popular in most bakeries. It's made from confectioner's sugar and either shortening or butter. It tends to be very sweet.

3 Swiss Meringue Buttercream

Made from an egg white and sugar syrup meringue base. Butter is added to create a silky buttercream that is not overly sweet. It's important to note that it won't be bright white.





4

Ganache

Made from chocolate and heavy cream. Can be used as a truffle like filling or a firmer exterior frosting. Ganache can be made from dark, milk, or white chocolate and flavored.

5

Fondant

A pliable sugar paste used as an exterior finish. A thin layer is placed over the buttercream or ganache to create a very smooth finish. It allows for more versatility of designs that cannot be done on buttercream.

6

Gumpaste

A soft sugar paste that dries hard and retains its shape. It is technically edible, but is not pleasant to eat. It's most often used for wired sugar flowers and elements that won't be eaten. Can easily be colored to match your color palette.

7

Wafer Paper

A delicate edible paper made from rice or potato starch. It is affected by high humidity.

What To Ask

01 IS A DEPOSIT REQUIRED?

Most bakers require a deposit and signed contract to officially book a date. Be sure to ask what your baker's booking policy is.

02 IS THERE AN ORDER MINIMUM?

Many bakers require an order minimum. You'll want to make sure your overall cake budget aligns with their required order minimum requirement.

03 ANY ADDITIONAL FEES?

Is there an additional fee for delivery or cake stand rentals?

04 LICENSED & INSURED?

Many venues only allow vendors that are licensed & carry insurance. Confirm that they meet these requirements.

05 ANNIVERSARY TIER OPTIONS?

Ask if they provide a box to save the top tier or if they bake a fresh anniversary tier for you.



NOTES

Additional Questions

Can you accommodate dietary restrictions?

Do you provide the cake knife and server set?

Do you provide boxes for leftover cake?

Will you place the fresh florals on the cake?

What is your return policy for cake stand rentals?

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"You can tell Tiffany puts her heart and soul into her cakes and towards making her clients happy. We were so happy with our cake and our guests were coming up to us all night telling us how delicious it was!!

- LAUREN

