



let's make your dream cake **REALITY**

- To you, what is the purpose of your wedding cake?
It is okay to be honest with your cake designer. If you want the showstopping centrepiece of season, they need to know. If you want understated elegance, they need to know. They are there to make your dream cake a reality; please, let them in on your dream.
- Your names and contact information
- Event Date
- Do you have an event planner? What is their preference for working with other vendors?
Have their contact information available at the consultation as well.
- Venue and contact information
Some venues do not allow outside food to be used. If this is the case, and you still want a cake, a stunning showpiece dummy cake can be designed and created for you. You simply use the in-house food service for serving a slab cake.
- Would you like your cake delivered, or do you plan to pick it up?
Picking it up may save you some funds, but you must consider the size of the cake you decide upon, as well as if the designer actually needs to be onsite to assemble the cake. Picking up works only well for small pre-assembled cakes; otherwise, you are adding enormous stress to your day.
- Have pictures of cakes you like.
What do you specifically like about each one? Is there something you don't prefer in a specific one?
- Do you have a colour theme already chosen for your wedding?
Bringing swatches or samples, even a hex #, would be helpful.
- What flowers are you planning on having?
Do you want similar flowers on your cake?
- What kind of climate environment will the cake be in?
Cake frosting and some decorations melt in the warm areas or in direct sunlight. Your designer will have ideas on how to keep your cake as safe as possible.
- How many servings do you need?
How big of a serving would you like to serve? Is the cake for dessert, lunch, or snack? Would you like a small statement cake with additional baking for a dessert table (decorated sugar cookies, cupcakes, or cream puffs)?
- Are there any dietary considerations or allergies for your guest list?
- Do and your guests prefer sweet or rich, decadent flavours?
- Do you already have a cake stand; if so, what size of cake drum/board would it accommodate?
- Do you have price point considerations?