

THE ELOISE

WEDDING PLANNING GUIDE

QUESTIONS TO ASK YOUR CAKE BAKER

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9-7 MONTHS BEFORE YOUR I DO'S

If you envision a very detailed and extravagant cake, then you'll want to pin down a baker nine months in advance so that they can buy all of the necessary ingredients and start early on prepping details. In general, you should hire a cake designer about seven months in advance. This ensures that you have booked all the other main details and have a solid vision of your wedding day. Your cake should complement the details in your wedding.

PRO TIP : Have an idea of your budget and how you want your cake to look prior to going to your consultation. Pin all those delicious looking cakes and desserts you're seeing all over Pinterest.



Photo Credit: Westrum Photography

Cake: Baked Lab

Elegance made simple ®

QUESTIONS TO ASK YOUR CAKE BAKER

Name of business: _____

Name of person doing consultation: _____

Contact info:

Phone: _____

Email: _____

Who will be our point of contact if we have questions during the wedding planning process?

Do you have our wedding date open? YES NO

How many weddings or events will you schedule on the same day? _____

Our venue requires food based vendors to be licensed and have liability insurance. Do you have these?

YES NO

What is the process to book with you? (contract, deposit, payment schedule)

Contract info: _____

\$ Deposit and payment: _____

What is your cancellation policy? _____

Do you have a travel fee? YES NO \$ _____

Do you have travel restrictions? YES NO _____

What is the delivery process? _____

Do you have a delivery fee? YES NO \$ _____

QUESTIONS TO ASK YOUR CAKE BAKER

PRO TIP : It's common for wedding cakes to be priced by the slice. The price will increase depending on the complexity of flavors and fillings you choose (and how detailed the design is). This goes for custom designed cakes as well.

How are your wedding cakes priced? _____

Are you able to work with our budget? YES NO

What do you recommend to get the most from our budget? _____

What are your filling choices? _____

Are there any fillings/flavors that are your specialty or most popular? _____

Is there a price difference with the different filling options? YES NO \$ _____

What are the options for cake flavors? _____

Is there a price difference with the flavorings of cake? YES NO \$ _____

Do you offer organic, vegan, gluten-free options or alternatives for allergies? Is there a difference in price? YES NO \$ _____

Do you have a set menu of flavor/filling combinations or can we mix-and-match? _____

Do you work with fondant or buttercream? _____

Is there a price difference if we want one or the other? YES NO \$ _____

Are there other icing options we should consider? What would you recommend for our cake design?

QUESTIONS TO ASK YOUR CAKE BAKER

Will you be making/decorating our cake or will someone else? _____

Do you have a fee for tastings? YES NO \$ _____

If we want real flowers on the cake will you work with our florist for the design? YES NO

Is there a fee? YES NO \$ _____

If we decide to have sugar flowers, what kind of designs can you do? _____

We have an idea of what we want, can you make it? YES NO

Does it fit in our budget? YES NO

We're not sure what we want, do you have a portfolio we can look through? What options would you recommend that would work with our budget? _____

What size and shape would you recommend our cake be based on our guest count? _____

PRO TIP : Depending on the baker, the top tier (the part you save for your 1 year anniversary) may or may not be Included in the overall price. Find out the cake baker's policy and whether having a top tier will increase the price.

Does the wedding cake price include the top tier? YES NO \$ _____

Do you preserve the top tier? YES NO

Is there are fee? YES NO \$ _____

How far in advanced should we order our cake? _____

When do you need to know our final guest count? _____

Do you provide or rent cake toppers, cake stand, cake cutting knife? YES NO

Is there a fee for it? YES NO \$ _____

QUESTIONS TO ASK YOUR CAKE BAKER

OTHER NOTES: _____

PROS OF CHOOSING THIS VENDOR

CONS OF CHOOSING THIS VENDOR

Final Thoughts