

ELOISE

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Questions To Ask
Your Baker

HIRE 7-9 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: Before you head to your consultation, it is helpful to have an idea of your budget and what you want your cake to look like. Browse through Pinterest and save all the delicious cakes and desserts that catch your eye.

Baker Questionnaire

Name of business: _____

Name of person doing consultation: _____

Who will be our point of contact during the wedding planning process?

Contact info:

Phone: _____

Email: _____

Do you have our wedding date open? Yes or 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 or No

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

Contract info: _____

Reservation fee and payment schedule: \$ _____

What is your cancellation policy? _____

Do you have a travel fee? Yes or No \$ _____

Do you have any travel restrictions? Yes or No

What is the delivery process? _____

What is the delivery fee? \$ _____

Baker Questionnaire

How are your wedding cakes priced? _____

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 or No

What are the options for cake flavors? _____

What is the price difference between the different flavorings of cake
\$

Do you offer organic, vegan, gluten-free options or alternatives for allergies?
What is the fee for this ? _____

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 or No

Do you recommend one over the other based on our style and budget?

Are there other icing options we should consider? _____

Baker Questionnaire

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

Do you offer other dessert options beside cake? Yes or No

What are the prices for this? \$ _____

What is your fee for tastings? \$ _____

If we want real flowers on the cake will you work with our florist for the design?
Yes or No Is there a fee? Yes or No \$ _____

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

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?

Does the price of the wedding cake include the top tier? Yes or No

Do you preserve the top tier? Yes or No What is the fee for this? \$ _____

How far in advanced should we order our cake? _____

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

What are the fees for these rentals \$ _____

What is the process for returning these items to you? _____

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.

Baker Questionnaire

OTHER NOTES:

PROS OF CHOOSING THIS VENDOR

CONS OF CHOOSING THIS VENDOR

FINAL THOUGHTS: