

Questions to ask Cake Designer

How long have you been designing and baking wedding cakes?

Can I see examples of your previous wedding cakes? Do you have a portfolio or gallery?

Have you worked with any specific themes or styles similar to what I'm looking for?

Do you have a written contract? What are the terms and conditions for cancellations or changes to the order?

What is your policy for handling any potential issues, such as damage during delivery or dissatisfaction with the cake?

How often will we communicate leading up to the wedding? Can I contact you with additional questions or changes?

Who is my point of contact if there are issues or last-minute changes on the wedding day?

Can you create a custom design based on my vision or theme? How do you incorporate personal elements into your cakes?

How many tiers or layers can you design? What sizes are available for different tiers?

Do you provide a cake mock-up or sketch before the final design is made?

What is the cost of a wedding cake, and what factors influence the price (size, complexity, ingredients)?

Are there additional charges for custom designs, specific flavors, or delivery?

What is included in the price (e.g., delivery, setup, cake stand rental)?

What is your payment schedule? Do you require a deposit? What are the terms for final payment?

What ingredients do you use in your cakes? Are there options for dietary restrictions or allergies (e.g., gluten-free, nut-free, vegan)?

Do you offer sample tastings for different flavors? How many can I sample?

How do you handle cross-contamination for allergies?

How far in advance should I book my wedding cake? When is the latest I can finalize the design?

What is the delivery process? Do you offer delivery, and is there a fee? How is the cake transported to ensure it arrives safely?

How long before the event can the cake be made? Will it be fresh on the day of the wedding?

Will you set up the cake at the venue? Is there a charge for setup?

Do you provide a cake stand, or should I bring one? Can you recommend a stand if needed?

Can you accommodate specific design requests, such as flowers, figurines, or patterns? Do you have a variety of design options?

What flavors and fillings do you offer? Can I mix and match different flavors for different tiers?

How should the cake be stored before the wedding? Do you provide any specific instructions for preservation?