

Deciding on your Bakery for your Wedding Cake

Choosing your cake decorator: There are many factors to consider when choosing your cake decorator. Many bakeries offer different options, and we encourage you to take the time to visit more than one. Calling to "price check" is not the most effective way to determine who will serve your needs the best, or ultimately, who can stay within your budget. There can be many additional costs beyond the basic "price per serving" at other bakeries, while many of ours are built into our base price. Taking the time to set up a consultation is the best way to have your questions answered.

Consultations: It is a good idea to call and schedule your consultation. Consultations are generally scheduled earlier in the week when I'm less busy baking, but I will try to work with your schedule as much as possible. At your consultation, you will be provided with a variety of samples. Although I have many pictures for you to look at, it is a good idea to search the internet for pictures of cakes that fit the general "feel" of your reception. Bring any photos you find interesting with you. Cakes can be designed around themes, color, wedding gown design....the possibilities are endless. Other suggestions on what to bring with you include color samples of your wedding colors (the paint samples are a great place to get these if you don't have a fabric swatch), pictures of floral arrangements or anything you may want the cake matched to, and specific directions to your reception location, along with the name and phone number of your coordinator. I also strongly recommend only bringing one to two other people with you as I do not have the space to accommodate more than this.

Booking your wedding date: To book your wedding date I require a signed contract and a \$50 deposit which is non-refundable. I strongly suggest you get your date booked as soon as possible. In order to guarantee the best quality service, I only do two to three weddings per weekend, which causes dates to fill quickly.

Fresh flowers: Fresh flowers are a beautiful addition to any wedding cake, as long as they are properly placed onto the cake. Please check with your florist to insure that the flowers are food safe to be placed on your wedding cake.

Kitchen cakes: I do offer kitchen cakes, to help offset the cost of your cake. Kitchen cakes are double layer sheet cakes. They will be the same height as your wedding cake, so it will not be apparent to guests that they are not being served from the actual wedding cake. I do not allow sheet cakes from another bakery to be served at the wedding. This is strictly enforced. Most of my business is conducted by word of mouth, and I cannot risk having our reputation tarnished by another bakery.

Outdoor Receptions: It is very important to me that I do everything in my power to make the bride's day as perfect as possible. If her dream is an outdoor reception, I want to make that happen! However, the reality is that having your buttercream-iced cake outdoors is a nightmare waiting to happen. Heat, humidity and bugs of all kinds will work against us. In order to eliminate these problems, I suggest doing outdoors cakes in fondant, not

buttercream. Fondant will hold up to the heat much better and won't allow insects to stick to the cake. Please make sure to have a shady area set up for the cake and that the table is very stable.

Saving Your Top Tier: If you decide to save your top tier for your first anniversary, the best way I have found to do that is to take the cake on the plate and freeze it for 24 hours so it is good and set. Do not wrap it then or all the decorations will get smooshed. After the 24 hours of freezing, have some kind of wrap like Saran Wrap or Glad Wrap available and wrap up the cake in several layers while still frozen. Then place that in a plastic bag to seal it tightly. Most freezers are frost free now and if you don't do the last step, it will suck all the moisture out of your cake. On your first anniversary, remove from freezer and unwrap immediately. Allow to thaw and enjoy!

If we have not answered all of your questions, please feel free to email us anytime or to call during business hours (715-423-1850). We will be happy to meet with you to discuss the many possibilities for your wedding cake.