

Devoted Wolf

EVENTS

Questions for Bakers

How long have you been in business?

Can I taste some of your cake flavors and icings?

Can I see a portfolio of cakes that you have made?

How many different cake flavors and fillings do you offer?

What are your specialties?

How far in advance are your wedding cakes prepared?

Do you work with both fondant and buttercream?

Do you do sugar paste, gum paste flowers?

Will you be the one actually baking the cake? If not, who is?

Do you offer gluten free or vegan cakes?

Can you design a custom cake to match my clients theme, style, etc?

Do you offer cake tastings for free? If not, what is the charge?

How do you price your cakes?

Do you allow my clients to choose different flavors for different tiers of their cake?

Do you have wedding cake stands? If so, what are the rental rates?

Do you make another cake for anniversaries so the couple does not have to save the top tier?

Do you make grooms cakes?

How many cakes do you schedule on the same day?

How much is your average delivery charge?

What do you do if the cake gets damaged in transit or at the reception site?

Will you put real flowers from the florist on the cake?

If the cake needs to be bigger or smaller due to number of guests, when is the final date to make changes?

What do you require for a deposit?

When is the final payment due?

Do you offer discounts for off season or non-Saturday events?