

Checklist - Wedding Cake

wedding cake checklist

Wedding cake is one of the most popular areas to get creative! The traditional rich fruit cake covered with royal icing is favoured at still favoured at formal celebrations, but the sky is the limit when it comes to satisfying your sweet tooth! Stay conservative with a sponge cake or go with a French croquemboche, a tower of profiteroles. Go casual with a wedding trifle or stick to your theme with a wedding cake made with figures on it who can be made to look like those seated at your top table, clothes, hats and all. Let your imagination run wild!

What type of cake would you like - traditional fruitcake, sponge cake, etc.?

How would you like your cake presented - flat, stacked or tiered? Round or square? Individual cakes?

How will the cake be eaten? With fingers or forks? Served or taken home in favour boxes?

Consider the decorations. Will you need fresh flowers or sugar paste? A cake topper? Ribbon?

How and when will the cake be transported? Is there a delivery charge?

Are there appropriate refrigeration facilities on site?

Are the decorations edible? Are there any nut allergies?

Who will provide the knife and cake stand?

What is the cancellation/postponement policy?

How far in advance are bookings required?

How much is the deposit to secure the date and when is it due?

How soon after the event is the balance due?

Is VAT included in the final price?

Confirm dates, times and details with a written contract.

Get insurance.
