

Your Cake Decorator

For You To Consider

- Your cake design should reflect your wedding theme and style as well as express you and your partners individual style. With so many designs available the only limitation being your imagination.
- Your wedding cake must not only look great but taste great too. Arrange a time with your cake decorator to have a taste test.
- You will need to advise your cake maker of approximate numbers to determine the size of cake to order.
- If you're having more than one tier, ask whether you can have different flavours and fillings.
- Discuss with them your theme and/or colours and take along with you pictures of cake styles you like.
- If you are considering keeping any layers of your cake you will need to decide this in advance as not all types of cakes are suitable for keeping.
- Will it be served as dessert or finger portions for your guests to take home?
- Does your venue have a cake cutting charge?
- Does your cake maker provide cake boxes for you to send cake to absent friends and family.?
- Do they provide a delivery service and what is the cost?
- Do they have a show room, website or album that you can view?
- When you are ready to order your cake, give your cake decorator at least four months, in case they are booked well in advance.
- If using fresh flowers as a cake decoration, please check with your supplier that they haven't been sprayed with any chemicals. Some florists use chemical sprays to prolong their life. This can seep into the icing making it poisonous.

*Photo by Martin Davidson
Cake by Cupids Delight*