

# what to ask

## when interviewing a wedding bakery

Asking the right questions to your wedding bakery ensures your cake not only looks stunning but also suits your taste, style, and schedule. Here is a comprehensive list of questions we think you should consider:

### GENERAL BACKGROUND

How long have you been in business, and how many weddings do you do per year?	
Do you specialize in wedding cakes, or do you also provide other desserts (cupcakes, cookies, pies, dessert tables)?	
Do you have a portfolio or gallery of past wedding cakes I can see?	

### AVAILABILITY & LOGISTICS

Are you available for my wedding date?	
How many other weddings/events are you booked for that weekend?	
Do you offer delivery and setup? If so, what are the fees?	
How far in advance do I need to place my order?	

### DESIGN & CUSTOMIZATION

Can you create a custom design from inspiration photos or my vision board?	
Do you offer cake tastings? If so, is there a cost?	
Are you able to accommodate themed or unique designs (e.g., metallics, textured buttercream, painted cakes)?	
Can you provide cake toppers, stands, or dessert displays?	

## FLAVOR & INGREDIENTS

What cake and filling flavors do you offer?	
Can we mix flavors in a multi-tiered cake?	
Do you offer gluten-free, vegan, or allergy-friendly options?	
Do you use fresh, local, or seasonal ingredients?	

## PORTIONING & PRICING

How do you determine cake size/servings?	
What is your price range per slice or per cake?	
What is included in the price (delivery, stand rental, cutting fee, flowers/decor)?	
Do you require a minimum order?	

## CONTRACT & POLICIES

What is your deposit and payment schedule?	
What happens if we need to change the order after booking?	
What is your cancellation/refund policy?	
Do you provide a written contract with all details?	

## DAY-OF DETAILS

Who handles delivery and setup at the venue?	
How should the cake be stored before serving?	
Do you coordinate with the florist if fresh flowers are being added to the cake?	
Do you provide a cake cutting guide for the catering staff?	

## EXTRAS & SPECIAL TOUCHES

Do you offer groom's cakes, dessert tables, or favors?	
Do you provide a small anniversary cake (or top tier) to freeze for our first anniversary?	
Can we rent display items (stands, platters, cupcake towers)?	

Pro Tip: Bring inspiration photos, your estimated guest count, and your budget range to the meeting so the bakery can give you tailored recommendations.

## NOTES

UPSTATE *indie* WEDDINGS