

When you have an appointment with your cake designer/Bakery, have an approximate number of guests, as well as ideas of what kind of cake you would like, ideas from websites and magazines, any dress fabrics you might like incorporated into the design and a description of your wedding flowers and reception theme. Your designer should be able to work with you and create something perfect for your day. The more information you can give them, the easier it will be, so do your research!

Have a peer at the tier



If in doubt about the sort of cake you want, why not make each tier a different flavour. This not only pleases all tastes but also makes your cake more interesting.

Interrogation

As well as taking along information and ideas of your own, encourage the baker to give their

ideas too. Ask to see examples of previous work, sometimes you will be able to taste samples of cakes…..nice. Find out the complete price, such as

delivery, set up, and loans of equipment.

Aunty Maureen strikes again



Avoid letting an inexperienced family member make your cake. As it is such a large part of your reception experience, you do want it to be just as you imagined. It will create an awkward situation if you're not pleased with the results. It's easier to expect perfection from a professional rather than auntie Maureen whose feelings may be hurt if her cake efforts aren't as you imagined. If you DO know someone who is great at cake making then its happy days.

Plain gorgeous

Save lots of money by ordering your wedding cake plain, then adorning it with fresh flowers, rose petals, beading etc once it shows up at the reception site. This may sound frugal but there are so many decorations available that are easy to dress up a cake and make it unique to your day. Many couples are now ordering plain iced cakes from places such as Marks & Spencer and decorating them at home.

Stand and Deliver 

Find a cake decorator that delivers, so you don't have to worry about the safe transport of your cake to the wedding reception. Professionals know how to transport your masterpiece without disturbing the icing.