




Questions to ask your Alaska wedding cake designer

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Here's a list of questions that you can ask your prospective wedding cake designer in person or on the phone in order to make an informed decision.

	Provider #1	Provider #2	Other vendors you need
<p style="text-align: right; margin-right: 20px;"> Business Name: _____ Phone Number: _____ Contact Name: _____ Email Address: _____ Website Address: _____ Appointment Date: _____ </p> <p>1. Custom Creation?</p> <p>Will the designer do a custom cake, or are there set styles to choose from? Look at photos and actual cakes, if possible. Be sure to bring pictures, fabric swatches, and other resources if you have a custom style in mind.</p> <p>2. Flavorful Fillings?</p> <p>What ingredients are used: fresh fruits or purees, Italian buttercream, farm-fresh butter? This may or may not be crucial to you, but the better the ingredients, the better a cake will taste! It could also cost more, though. Ask for a list of cake flavors and fillings.</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<div style="border: 1px solid black; padding: 5px; margin-bottom: 10px;">  <div style="position: absolute; right: -20px; top: 50%; transform: translateY(-50%); font-weight: bold; color: white; background-color: #333; padding: 5px;"> Superstar Pastry Design </div> </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 10px;">  <div style="position: absolute; right: -20px; top: 50%; transform: translateY(-50%); font-weight: bold; color: #800000;"> Hawaiian Vacations (907) 261-2700 </div> </div> <div style="border: 1px solid black; padding: 5px;">  <div style="text-align: center; font-weight: bold; color: white; background-color: #333; padding: 5px;"> Wedding Day Make-up Artist COR COSMETICS </div> </div>
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3. Prepared To-Go?

How far in advance are cakes prepared?
The closer to your wedding date the better.

4. Tag-Team?

Is there a baker and a designer, or does one person do the entire cake, from batter to sugar flowers? How many people work with the designer? You'll get an idea of the time it takes the shop to create a cake. Whether it's a single person or a team of people, however, should have no bearing on quality.

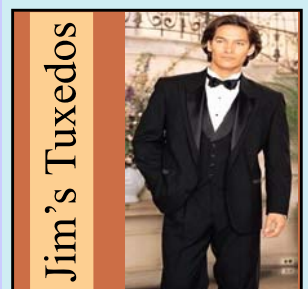
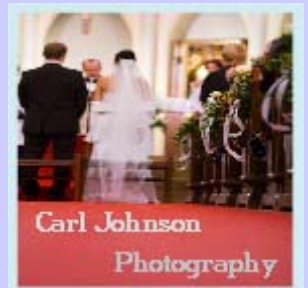
5. Accepting Requests?

How open (and able) is the designer to modifying opulent styles to something similar but within your budget?

6. On Overload?

How many wedding cakes does the shop do per weekend? This will also tell you how much time the shop puts into each cake.

Other vendors you need



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7. Work with Florist?

If you want to garnish your cake with fresh flowers, will the cake designer work with your florist, or are you responsible for the blooms?

8. Going Rate?

Are cakes priced by the slice? Are different flavors or fillings different prices? Will there be extra labor costs if the cake is one-of-a-kind or complex? Ask for a price list.

9. Delivery Fee?

Does he or she deliver? How much does it cost? If the cake is large, delicate, or at all complicated, delivery is well worth it

10. License to Bake?

Is the baker licensed by the state health department? (It might sound like a silly question, but it's very important and worth asking!

Other vendors you need

Aurora Limousines



Voted ACVB business of the month!



Horse-Drawn Carriage Company LLC.

Anderson's Bride




Flowers Cakes
Jewelry Food

COSTCO
Anchorage