

# Irresistible Cakes by Michelle

## WEDDING CAKE CHECKLIST

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### As soon as you have booked your venue

- Set a Budget: Determine your wedding cake budget, including delivery and setup costs.
- Choose style and theme: Decide on the overall style and theme for your wedding, this will influence your cake's design and decoration.
- Choose a cake designer: Research reputable designers, review portfolios and social media for a style match and budget alignment. Contact them to check availability and schedule a consultation.

### Items to discuss with wedding planner or coordinator

- Plan cake cutting: Discuss with your wedding planner or venue coordinator the timing and logistics of the ceremony. Consider any special requests or traditions to incorporate.
- Get a cake stand: If your venue doesn't provide one, arrange to rent or purchase a stand that complements your cake's style.

### Items to discuss with your cake designer

- Schedule a tasting: Arrange a tasting to sample various flavors and fillings, considering both you and your partner's preferences and any dietary restrictions or allergies of your guests.
- Choose flavors and fillings: Select the flavors and fillings you love, and consider offering a variety to accommodate different tastes.
- Discuss design: Collaborate with your cake designer on the cake's design, decoration, and theme. Share inspiration photos and discuss specific elements or details you want to incorporate.
- Confirm delivery details: Discuss the delivery time, location, and provide contact details.
- Finalize the order: Review the contract and details with your cake designer once all decisions are made. Ensure accuracy and satisfaction before signing.
- Communicate changes: If there are any last-minute changes to the cake design or details, inform your cake designer well in advance to ensure accommodation.

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