

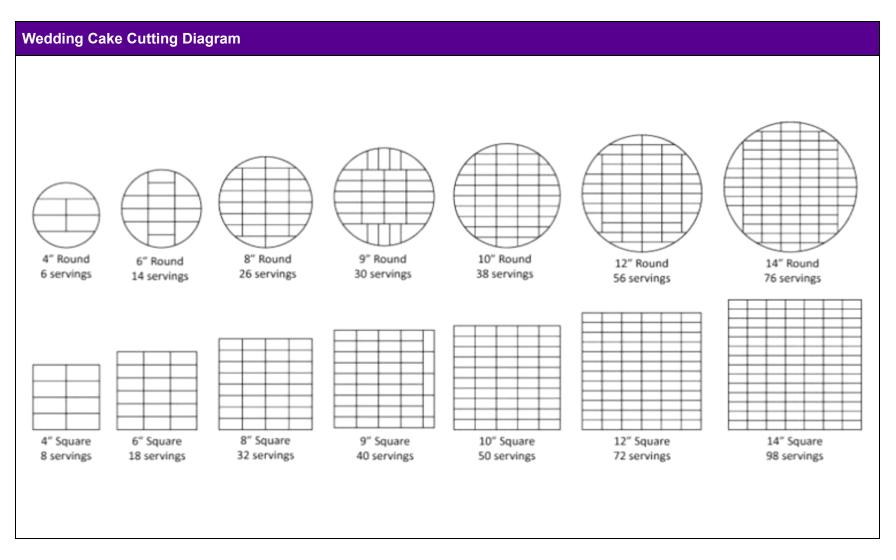
512-786-1382 | <u>www.sweetdey.com</u> | FB: Sweetdeyfans | IG: Sweetdeycakes | hello@sweetdey.com

10 Questions to Ask Your Baker	Sweet Dey	Commercial Bakers	Explanation
How many wedding cakes do you deliver on the same day?	Only 1	Average 2-3	1 Wedding cake order per day allows us to focus on every detail.
How big should a cake be for our guest count?	80%-90% of guest count	Varies between 90%-120% of guests count	For transparency & simplicity see <u>Wedding</u> <u>Cake Cutting Diagram</u>
Is the tasting fee included in our cake fee?	Yes - In most cases	Often, No	Standard Tastings are dedicated/Premium Tastings are not.
Do you have a portfolio of past designs?	Yes	Often, Yes	Available on website & social media
How far in advance do we need to book your services?	12-4 months in advance	Typically 12-18 months in advance	As our brand grows the further out we're getting booked.
How do you price your cakes?	Labor, Cost	Per serving on average	To maintain fair pricing
How far out from the wedding date are your cakes baked?	1-2 days prior	Typically 1-2 weeks prior	To maintain freshness/stability & avoid doctoring cakes
What are your thoughts about simple syrups?	Avoid	Used very often	Not necessary & healthier to avoid
How do you recommend preserving our top tier for our 1st anniversary?	Unnecessary for most clients	Typically in a air-tight container	To maximize serving amount to guests we offer a Complimentary 1yr Anniversary cake (limitations apply)
Do you offer delivery & setup?	Yes	Often, Yes	Delivery & Set-up waived to select venues.

Source: https://www.brides.com/story/questions-to-ask-your-cake-baker-before-booking



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