




# TOP TEN TIPS FOR YOUR WEDDING CAKE

- Think about all the other aspects of your day to help with the cake design – not just the flowers and the colours of your bridesmaids' dresses.
- Have more than one flavour, with one being YOUR favourite flavour.
- Think about the cake display table – show it little love like your guest's dinner tables
- Consider what other food is served in the evening to avoid doubling on flavours.
- Ask the venue to save you some cake. You'll be far too busy to eat cake on the day.



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- Don't over cater – not everyone will eat the cake.
  - Don't presume that just because your venue has a stand included in your package that it is the style or colour you'd like – ask to see it.
  - Don't leave it too late to book – you can secure your date with a £100 payment even if you don't know all the details. This leads to my next point...
  - Don't feel you need to know right away what cake design you'd like – it's best to finalise this 4-6 months before the big day. By this time, most of the other details will have been decided.
  - Don't worry if, when your consultation comes around, you still don't know what you'd like – this is where I come in.

Bonus tip: Always sample the cakes before you book a cake designer. There's no point having a beautiful looking cake if it doesn't taste equally delicious.