

Wedding FAQs

Thank you for choosing The Extra Special Touch Bakery to create your custom wedding cake. There are usually a few questions before making your final decision, so I am going to try to touch on some common ones. Then when you are ready to move forward you can contact us to schedule your personal consultation.

When should I set up my consultation?

You need to have a date for your wedding firmed up and a reception site booked for that date. Then we should start talking cake at least three months out-more than that, even better. Sometimes the longer time we have the more creative we can get! Plus you have the peace of mind knowing that your cake is taken care of.

How far in advance should I retain my date?

If your wedding is in the popular months-June thru October, I'd recommend five to six months out. Outside of those months at least three months out. No dates are reserved until a non refundable retainer has been paid.

What does retaining my date mean?

To retain your date means putting down \$100 to save your wedding date. No final decisions need to be made at this point, you just want to be sure to hold your date as there is a limit to what I can take in a day for delivery to be able to give every cake the attention it deserves.

Do I need to choose what I'd like for my consultation?

No, for your initial consultation I prepare four of my most popular flavors of cake/cheesecake and both types of my butter creams. If there's a specific flavor you'd like to try that isn't one of those then you can request a small 6" cake to have ready at your consultation. You can choose two types of fillings for this if you wish. There is a \$18 fee for this cake and you'll be able to take the remaining cake with you. Consultations are complimentary for cakes that are at least three tiers and 100 servings or more.

Do I need to bring anything to the consultation?

Bring along any design ideas you've collected as well as any color swatches. Also bring along the filled out wedding cake questionnaire. It may also be helpful if you have a wedding cake budget figured out so we know your design parameters. Also a list of any questions you still need answered. All the info you'll get can be overwhelming to it helps to have a guild of what you want to come away with.

How can I figure out how much my wedding cake will cost?

Without having a consultation this is a very subjective question. You can start by taking your guest count you'll need to serve and multiplying that by \$3 and that will get you a VERY ROUGH estimate. There are many other factors to include which is why I don't give any quotes before your consultation. If you have a larger wedding you can do a nice size display cake and supplement with "kitchen" cakes which will bring your cost down. Then, if you have an intricate design in mind that will bring the price up accordingly. Please be assured I do my best to get the cake of your dreams within your budget.

Can I have someone else make the kitchen or grooms cake?

No, all cake/dessert served for your wedding must come from me. I know the quality of my cakes and I cannot control other bakeries quality. I don't want some of the guests getting my delicious cake and others getting cake from somewhere else, where I cannot control the quality. I retain the right, at any point, including upon delivery, to refuse to deliver if I find that there will be cake, cupcakes, or other such dessert brought in to serve your guests in addition to my cake. There will be no refund. This may sound harsh, but I need to protect my reputation.

Other Good to know Info

The delivery fee is based on distance from my local. Base cost is \$60 without any extra set up time. If flowers are to be added to the cake by TEST they will need to be at the delivery venue before I get there. If fresh flowers are to be added to the cake, they will be provided by your florist and be ready to put on the cake upon delivery. It is up to you to discuss concerns of flowers that may be inedible or not suited to come in contact with food. There is a \$20 minimum placement fee unless it's just the topper that is already formed and ready to place. Anything over 30 minute set up is a \$50 up charge. Any deliveries after 5pm incur overtime fees. If there is a set up delay because the hall isn't ready at scheduled delivery time, possibly because of turn-over delay, will incur a waiting fee of \$30/hr, one hour minimum.

Can I change my mind after the contract is written up?

There are some changes you can make without having to re-write the entire contract, such as changing the amount of servings or timelines. Once you get into changing the flavors and design of the cake and the contract needs to be redone and you will incur a \$25 re-write fee. No changes to the design can be done less than four weeks out from the date of delivery.