

Choosing a wedding cake is one of the most enjoyable and exciting parts of the planning process. Not only will it be a sweet treat for you and your guests, it will provide yet another chance for you to add a personal touch to your special day.

Unlike the weddings of yesteryear, cakes these days can come in a variety of flavours, shapes and designs in order to meet your every desire. With this in mind, choosing a cake designer who can cater for you down to the very last detail is of the utmost importance to make the fantastic cake in the back of your mind into reality.

As a general rule, a cake designer who is willing to work together with you and provide a personal, professional service throughout is invaluable. The majority of cake designers today do offer a bespoke wedding cake service and will design a cake which is unique to you and your wedding.

Before you start to look for your cake designer, you should consider a number of aspects which will determine the overall design of your cake and the price!

First of all, you need to think about how many guests will be attending, and whether or not the cake will be served as desert, or simply for cutting and offering to your guests later on after the meal. If choosing to serve the cake for desert, the portions will need to be a bit more generous and therefore increase the price. A square cake also provides more portions than a round cake of the same diameter therefore will be more expensive.

Knowing your budget and having a basic idea of what you are after is also a good start. Begin by flicking through magazines and cutting out pictures of cakes and other inspirational material that you like. Gather together swatches of your dress fabric, colours and style of flowers and the reception theme and take all these along with you when you visit your cake designer.

Magazines aside, it is important to have a good look around and to see who is out there. The internet is a great resource and most established designers these days will have websites which include a variety of their designs for you to have a look at. Personal recommendations from planners and others businesses in the industry are also extremely valuable.

Start making appointments with cake decorators about 6 months prior to your wedding. Wedding cakes should be ordered anywhere between 3 and 6 months before the day to avoid any disappointment. During your consultation, make sure you sample a few of the flavours your cake maker has to offer. It is just as important that your cake tastes as good as it looks!

Finally, once you have decided on the design and the person who is going to make your cake, make sure all the information clearly written up to avoid any potential misunderstandings or mix-ups. Check all the details are correct once you have received confirmation and re-confirm everything if necessary perhaps a month before the wedding.

Zoe Clark Cakes