



PAINTING WITH SUGAR'S

ULTIMATE WEDDING CAKE CHECKLIST

plan and prep your **DREAM WEDDING CAKE** in a flash
KEEP TRACK of important wedding planning milestones
organize your **WANTS vs. NEEDS** about desserts for the big day

THE BASE LAYER

When is your big day?

Will the cake table be inside or outside?

How many people will you need to serve?

What flavor pairings are you interested in trying (something classic like chocolate fudge+ rich chocolate buttercream or something unique like chocolate chai + cinnamon buttercream?)

What other desserts will you have on your cake table?

What is your wedding cake/dessert budget? Keep in mind, the more detailed the cake design or the wider variety of handheld desserts desired the larger the budget allocation required

Hot tip!

Buttercream icing melts when left in the sun or warm temperatures for too long so it's important to keep in mind flavors and temperatures when deciding on your dream cake! Not sure what makes the most sense for your big day? Drop me a note and we'll find the perfect solution!



ICING ON THE CAKE

How do you want your wedding to feel? Do you have a theme?

What colors are you using for your wedding?

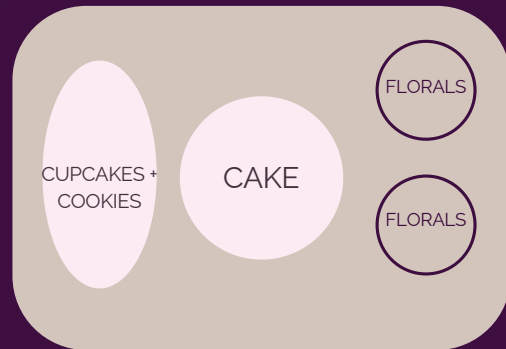
Are there any personal items you wish included on the table or a cake topper?

How would you like your dessert table to be arranged? (Ideas below)

A



B



C



D



DESSERT CHECKLIST



- Contact bakery about booking
- Discuss your vision, share design inspiration and provide logistic parameters (page 1-2) to bakery
- Order cake tasting package
- Complete invoice and contract for wedding desserts
- Finalize layout of dessert table
- Purchase cake topper and dessert table decor
- Share cake table layout with dessert table set up team
- Provide set up team with cake topper and dessert table decor
- Enjoy your beautifully delicious cake!



READY TO MAKE THIS EVEN SWEETER?

When the time is right, this Ultimate Wedding Cake Checklist will serve as the perfect planning tool to collaborate on your unique cake for your big day.

Painting with Sugar specializes in handcrafted artistic wedding cakes and dessert table pastries that add that extra (tasty) spark for you and each of your guests.

[CLICK HERE TO START
YOUR CAKE CONSULTATION](#)

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Photography credits in order, Kate Rautenburg Photography and Carolina Marles Photography