



# TRULY TRUSTED EVENTS

*crafting your day* *freeing your joy*

WEDDING & EVENT PLANNING

## 40 Questions to Ask About Wedding Desserts

1. Do you offer tastings? Are they included?
2. Do you work out of a commercial kitchen or work from home?
3. Will we need to pick up or do you deliver?
4. Will you set up the cake table? Or will we?
5. Does our cake/dessert need to be refrigerated?
6. How long can our cake/dessert sit out?
7. Will you be using dowels in our cake?
8. How many flavors or options do you provide?
9. Can you make vegan or gluten free desserts?
10. What is your protocol on food allergies?
11. Are you a certified vegan or gluten free kitchen?
12. Do you make other desserts?
13. What is your specialty?
14. Are you able to make egg free desserts?
15. What kind of frosting do you use?
16. What is the best way to cut my cake?
17. Do you include takeaway boxes?
18. Will you recreate our cake/dessert every year for our anniversary?
19. How do you recommend we save/freeze our dessert of our anniversary?
20. What size cake stand will I need? Can you provide a cake stand?
21. What type of setup will I need at the venue? Will you help me setup?
22. Will you serve cake/desserts?
23. Do you have recommendations for drinks or wine that goes with your dessert/cake?





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24. Do you provide signage for desserts?
25. Can you provide a full ingredient list for all of your desserts?
26. Are you willing to collaborate with other vendors?
27. How many servings do you recommend for our guest count?
28. Are the desserts finger-food style or do we need plates and forks?
29. Do you have your cottage kitchen license?
30. How long have you been making these desserts?
31. Are you insured?
32. Can I make special requests for flavors?
33. What is the protocol should someone get sick?
34. What is your process for cross-contamination? (pet dander, etc.)
35. Do you use nuts in your baking process?
36. How far in advance are you preparing our desserts?
37. Do you provide serving utensils or plates?
38. Are you open to using a family recipe?
39. Are you open to working with other bakers?
40. Where do you source your ingredients from?

Need support with wedding planning? Contact us at Truly Trusted Events - [trulytrustevents@gmail.com](mailto:trulytrustevents@gmail.com) or visit [TrulyTrustedEvents.com](http://TrulyTrustedEvents.com).

