



HEIDELBERG
cakes

ADELAIDE • SOUTH AUSTRALIA

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How to pick your wedding cake?

Some Questions you could consider before entering a cake shop should be:-

- Are you going to use the cake for dessert?
- Will it be the only dessert?
- What sort of cake will compliment your other courses?
- What is the weather likely to be?
- Will the cake be in a marquee?
- Do you want to keep the top tier?
- Do you want to bag the cake up for guest to take home?
- Does your reception place allow you to use your cake for dessert?
- What is the theme of your wedding
- what is your colour scheme?

What's In!!

Diamantes are hot at the moment **but** you should put some thought into the person that is going to have to remove every diamante before serving to avoid a guest **damaging a tooth**.

Heidelberg Cakes will always try and suggest you consider **silver sugar edible cachous** as an alternative. They come in many shapes and sizes or if crystals are still what you want how about having them on a thread so that they can be pulled of in a row. This way there is no chance that one will get served.

Silver Initials are also a big hit.

Bright Pink and Lime are very popular at the moment, as is red, black and sage green.

Cup cakes are a fantastic option for a **cocktail party** or for a cake to take home in a wok box or a clear cylinder. What a great **bomboniere** with a '**Thank You**' card attached.

Some **individual cakes** can work out to be more expensive than a traditionally tiered cake as they involve a lot of time to prepare.

You can ask if your cake shop can supply a cake that does not have to be plated up as this can **save you money** at your venue.



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What your cake shop should be able to offer

- ✓ Wherever you decide to go, your cake maker should be able to **confidently** answer any of your questions.
- ✓ Please make sure that you **taste the cake** that you are considering ~ **this is very important**. The cake must taste as good as it looks as a lot of your guests will be eating it.
- ✓ Make sure your cake shop can show you plenty of photos of past work as well as testimonials from past weddings.
- ✓ A good cake maker should be able to offer many different finishes and flavours.
- ✓ Remember to choose a flavour that will be popular among the majority of your guests not just yourself.
- ✓ Don't get talked in to a style that is not you ... but please be open to listening to sound advice based on experience. Having a fresh cream citrus cake, for example, that needs to travel is not a good option.

Some Simple Advice

- ✓ You can not go wrong if you enter a shop and instantly **feel at ease** with the person that serves you.
- ✓ **Taste the cake** so that you can make an informed decision.
- ✓ The **quality and service** will determine price.
- ✓ Be prepared to pay for **expertise**.
- ✓ Make sure you **see photos** of something similar to what you are wanting that has been created in the past.
- ✓ **Ask around** to other professional wedding suppliers and friends.
- ✓ **Word of mouth** is the **best** recommendation.