

BAKERY QUESTIONS

<p>Questions to Ask The BAKERY</p>	<p>Option 1</p> <p><i>Name:</i> <i>Phone:</i> <i>Address:</i></p>	<p>Option 2</p> <p><i>Name:</i> <i>Phone:</i> <i>Address:</i></p>	<p>Option 3</p> <p><i>Name:</i> <i>Phone:</i> <i>Address:</i></p>
How many years of experience do you have?			
Do you bake wedding cakes?			
How long have you been in business?			
What is your most popular wedding cake?			
What type of flavours and icings do you offer?			
When can I sample the various wedding cakes?			
What colours are the icings or fondant?			
What kinds of ornaments do you use to decorate the cake?			
What kind of cake toppers are available?			
How long will it take to set up the cake? Do you decorate the cake table? Who will deliver?			
Will we have to return any of the cake equipment (i.e. stands, décor)?			
How many additional slabs do I need?			
Are any of your cakes nut-free or lactose – free?			
What is the refund or cancellation policy?			
Is there a terms of agreement? Is there a deposit required at time of booking?			