

1. Date of your event:
2. How many people are you looking to serve with the cake? Snack size or dessert size?
3. Where is your venue?
4. What is your **cake** budget? This would not include delivery, stand rental, additional desserts etc.
5. Fresh flowers, Hand Sculpted or No Flowers?
6. One tier, Two tier, Three tier or more?
7. Have you considered flavours? <https://www.theartofcake.ca/basic-cakes>
8. Do you have thoughts on finish? Buttercream (smooth, semi-naked, lined stucco, stucco, marble), or Fondant (marble, smooth, coloured etc)

9. Please also attach any inspirational photos to your reply email.