

FAQ's



❖ **How far in advance should I start the cake process?**

6-12 months prior to your event date is preferred for availability purposes. The sooner, the better!

❖ **How do I secure my date with Wright's?**

We email you a contract via Tripleseat for you to e-sign, that states Wright's is your wedding bakery. On the top left, there is a link to attach a credit card for a \$100 non-refundable deposit. The deposit goes towards your order total. With your e-signature and deposit, your date is locked in!

❖ **Can I make changes to my order after I've e-signed the contract and placed the deposit?**

You can make any changes to your order up until thirty days prior to your event date, which is when we reach out to finalize your order details. *Please be aware, order changes may impact your total cost.*

❖ **How can I place my deposit, make payments, or pay off my order?**

We use an online portal through Tripleseat where you can attach a credit card for payments. Calling with a card or coming directly into our Cake Shop with a card or cash are also options.

❖ **When is my final payment due?**

Final payment is due no later than two weeks prior to your event date.

Please note, personal checks are not accepted for final balance payments.

❖ **Do you offer delivery?**

Delivery is available upon request, for an additional fee. We offer delivery within an hour radius of Wright's Dairy Farm and Bakery and have a limited amount of delivery slots available per day. We deliver approximately one hour prior to guest arrival time.

❖ **If I opt to pick up my order, how do I keep the dessert safe?**

Cakes and desserts should be kept on a flat surface, preferably on a non-slip surface or mat. Keep the air conditioning on in the vehicle. Avoid abrupt stops and take corners slowly.

❖ **Do you offer cake tastings?**

Our tastings are made fresh and boxed to bring home and enjoy. Your sales consultant will be happy to send you tasting information and to schedule your tasting pickup for you!

❖ **What flavors do you offer?**

Cake Flavors: Yellow, Chocolate, White, Marble, Lemon, Coconut, Spice, Red Velvet, Funfetti, Butter Almond, Chocolate Chip, Pumpkin, Chocolate Chip, Lemon Blueberry, Carrot Cake

Fillings: Strawberry, Raspberry, Pineapple, Lemon, Cherry, Coconut, Apple, Fudge, Chocolate Ganache, White Chocolate Ganache, Cream Cheese Frosting, Peanut Butter Frosting, Oreo Frosting, Chocolate Frosting, Traditional Buttercream, Italian Buttercream

Toppings: Traditional Buttercream, Italian Buttercream, Chocolate Frosting, Fondant

❖ **Can I have Whipped Cream or Cream Cheese Frosting as my cake topping?**

Unfortunately, we don't offer these as a topping choice for tiered cakes. The consistency does not allow for decoration and refrigeration is required. *They are allowed as topping on sheet cakes only.*

❖ **What's the difference between Italian Buttercream and Traditional Buttercream?**

Traditional is a bright white and the sweeter of the two, where Italian is off white and less sweet.

❖ **Can I make each tier of my cake a different flavor combination?**

Yes! With multi-tier cakes, each tier can be a different cake and filling combination. There's no upcharge for this. The only part that needs to remain the same is the exterior topping.

❖ **Do I need to have a filling in my cake?**

Yes, cakes do require a filling for structure stability. If you don't want a third flavor element in the mix, we can simply use the buttercream you're topping your cake with.

❖ **What is Fondant?**

Fondant is a thin marshmallow flavored sugar dough that is layered over buttercream. While it's not necessary for all cakes, it gives a matte smooth texture to the cake, and is required for certain decorations and designs. It's also good for outdoor summer weddings, where buttercream runs the risk of melting. If you don't like fondant, it is easily removable with delicious cake still underneath.

❖ **How much will my cake cost?**

Base pricing is determined by cake size requested. Cake size is determined by serving amount. We welcome inspiration photos that will help with designing your cake and giving a custom quote.

❖ **Do you offer fake display cakes?**

While we do offer fake display cakes if that's what you're looking for, it's worth noting that they cost the same as edible cake.

❖ **Does Wright's supply the cake topper?**

We don't provide toppers, as they are often custom to each couple. Etsy is a great place to look, with the topper not needing to be provided to Wright's until two weeks prior to your event date.

❖ **Do you have an online gallery so we can see cakes you've made?**

Absolutely! Our gallery is located on our website, wrightsri.com, under the Bakery tab.

❖ **Do you sketch cake designs?**

We do not offer cake sketches, as they're not an accurate depiction on how a cake will turn out.

❖ **How much dessert should I order?**

We recommend having at least one serving per guest.

❖ **Do you make groom's cakes?**

We do! Ask your sales consultant for details.

❖ **Do you offer non-traditional options? Favors?**

We offer single and multiple tiered cakes, sheet cakes, cupcakes, a Dessert Bar, and a Milk & Cookie Bar. Our favors include a wide variety of options that we'd be happy to discuss with you!

❖ **Do you rent cake or cupcake stands?**

We do not offer cake stands or pastry platters to rent or purchase. We do have tiered cupcake stands for rent, which require a \$100 deposit. You receive a \$60 refund when you return the stand within three days of your event, in good condition.

❖ **What if there's a food allergy/dietary restriction?** We offer a Gluten Sensitive or Sugar Free cake option, and a limited selection of other desserts for additional restrictions. We do not have dedicated equipment to produce allergen-free desserts, and work with gluten, dairy, and various nuts in our bakery daily. So, while we make every effort to avoid cross contamination, we cannot promise against it. Please make your sales consultant aware of any allergy concerns. *We currently do not offer Vegan options.*