



Your Wedding Cake Questions, Answered!

Choosing a wedding cake is not exactly a cake walk.

Everyone loves wedding cake, but choosing what to serve is no cake walk!

From picking flavours and designs to alternative desserts and when to serve them, we've rounded up some of the top wedding cake questions to help you choose the perfect sweet ending for your wedding day.

"I love chocolate, but my partner prefers fruitier flavours. Do we have to pick one?"

Why limit yourself to one cake flavor when you can have two—or more? We are frequently crafting tiers that feature different cake and filling combinations to satisfy both halves of the couple, as well as their guests. So if you'd rather have a dark chocolate cake with peanut butter filling, while your partner is all about that salted caramel or seasonal peach preserves, have both! Talk to us about strategizing which tiers feature each flavour to get a more even divide, and consider a slightly larger cake—your guests will want to try both offerings!

"When should we cut our cake?"

*While it might seem arbitrary, the timing of your cake cutting actually plays a big role in your reception. In the past, the cake cutting was the very last moment in the reception—signalling to guests that they were welcome to head home. **Though it usually happens much earlier**, cutting your cake still serves that same purpose (especially for older guests). The cake is usually cut towards the end of dinner, just before dancing, and is **the last "official" event of the evening**. Slicing on the earlier side will let your grandmother or great uncle know they're welcome to depart whenever they're ready, and will signal that they won't miss anything if they choose to head home.*

There are a few other bonuses to cut the cake early (even before you take your seats for dinner!).

1. First, it ensures your photographer gets those pictures. If you've scheduled your photographer to leave around 9pm, cutting the cake at 7pm means they won't miss it.
2. It also makes slicing and serving easier for your catering staff. If you cut the cake before dinner, they can work on slicing it once entrées have been served, and can pass out pieces as a plated dessert course before dancing gets underway.

"What's the best way to cut a wedding cake?"

Have you and your partner practiced cutting a cake together before? Probably not, and we don't blame you! Having two sets of hands on that cake knife can definitely be tricky. The neatest methods are either the box or wedge options. With the bride closest to the cake and the groom behind her, place both of your hands onto the knife. Cut an inch into the cake and slice down cleanly. Then, make a connecting cut for a wedge, using the cake knife to lift the wedge out and onto the plate. Skip the serving spatula, which is much larger than the slice should be and will just make a mess. For an even neater option, go with the box method: After you make that first slice, make a second parallel cut an inch over. Then, insert the knife vertically at the back of your two cuts and use it to push the slice out onto the plate.

"I want to surprise my new husband with a groom's cake. What should it look like? When is it served?"

Traditionally, the groom's cakes was the fruit cake wedding favor, not another dessert. The cake was sliced, boxed, and given to guests to take home. Single women would then sleep with the cake under their pillow, hoping to dream of their future groom—hence the cake's name. These days, a groom's cake is a chance to add something special for the groom to a celebration that can often feel like it's all about the bride. Displayed alongside the wedding cake, a groom's cake can take any form and be any flavour, whether a traditional cake in rich chocolate with a liqueur filling or the funfetti of his childhood, shaped like his prized grill or emblazoned with his favourite team's logo.

Since the cake used to be used as a favour instead of dessert, there aren't any hard-and-fast rules about slicing and serving. Most couples opt to slice the groom's cake immediately after cutting the wedding cake, and serving slices alongside pieces of the wedding cake so guests have a choice of flavours. If the cakes are both large enough, you could plate a duet of slices for each guest, or simply put one flavour on each plate and let your family and friends choose what they'd prefer.

"Do we need to offer additional desserts, or can we serve only cake?"

It's sweet and served after dinner, so wedding cake sounds like dessert to us! As a wedding tradition (and a favourite celebratory dessert year-round), a slice of cake is a perfect way to end the meal.

Of course, there's nothing stopping you from adding a little variety! For some extra sweetness, have us prepare trays of truffles and chocolate-covered strawberries for each table as a sweet bite that's not quite as rich as a slice of cake. Or opt for a composed cake plate, with a scoop of ice cream or a drizzle of sauce to enhance that slice. You could also use additional desserts as a late night snack, setting out milk and our fabulous cookies or arranging for an ice cream sundae bar to give guests extra energy for that late night dance party.

"Can we save the leftover tiers of our wedding cake?"

It's a long-standing tradition for the bride and groom to save the top tier of their wedding cake to share on their first anniversary. Just make sure you let us know upon placing your order! This way we will provide a box to fit the top tier, and your caterer won't accidentally serve it. And we will provide instructions and the wrapping for your cake, so you can safely tuck it in the freezer.

If there is more cake leftover, offer slices for your guests to take home as an extra treat. If it hasn't yet been sliced, wrap it up and bring it to brunch the next day as a surprise dessert for those guests who are still in town.

"Do we have to have a wedding cake?"

We've yet to have a run-in with the wedding cake police, so we say do whatever sounds good to you! If you and your partner prefer fruit pies, doughnuts, cupcakes or cookies instead of cake, let us know! Those all make great wedding dessert options. Arrange them on cake stands or pretty trays, and don't forget to share one with your new spouse as the first sweet bite of your marriage!

Not into sweets? Don't skip dessert entirely, as your guests will be expecting it as a conclusion to the meal. Instead, talk to us about a plated option that can be served after the entrées, or arrange a dessert bar where guests can choose whatever tempts their sweet tooth, and skip that cake cutting photo altogether. If coffee or a nightcap are more your speed, pair the sweets with your favourite way to end the night for a personalized touch.