



The Cake Monologues

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Congratulations on your engagement and we sincerely appreciate you considering The Cake Monologues as the place that you would like to create your cake for your special day.

Provided below are some questions that we have to get a better understanding of what you have in mind for your dream cake:

1. How many people do you estimate will attend your reception?
2. Do you require delivery or will you have someone else in mind to set up your cake?
3. Do you need to rent or purchase equipment for your cake (i.e. tiers, knives, toppers, stands and cutters)?
4. Do you want flowers on your cake? If so, does it need to coordinate with the floral theme for your event?
5. Do you have certain colors in mind/color scheme that we need to follow?
6. Do you have a theme? For instance, do you want to have a traditional wedding, animated theme, unorthodox, gothic, etc?
7. Do you have any food allergies or flavor dislikes that you **do not** want to try during your cake tasting? Flavors that you definitely want to try?
8. Are you interested in using mini cakes or cupcakes as addendums or favors?
9. If you feel comfortable disclosing, what is your budget (or range/maximum)?
10. Do you have a picture of a cake that you would like for us to recreate?
11. Do you want to include alcohol infused cakes for your special occasion?

Please send in information one day before the consultation. If you'd rather answer these questions by phone, please feel free to contact the owner, Latoya Snell at any time through the contact numbers provided below. Thank you again and congratulations for your special occasion.

-Latoya S. Snell, Executive Pastry Chef & Owner of the Cake Monologues