



## WEDDING CAKE INFORMATION

### BOX SIZES

Your cake(s) will come in one of two box sizes:

- Half Sheet -- 19.5"x14"x4"
- Standard Cake -- 10"x10"x5.5"

### TRANSPORTING

- It's important to keep the cake(s) cool. If it's warm/hot outside, a cooler would be very helpful.
- I do not recommend using ice in the cooler since it usually damages the boxes, even if they're separated from the ice block/cubes. And as ice melts the box(es) will most likely become unlevel.
- Freezer packs are good but you'll still need a towel or other barrier to prevent water from damaging the boxes.
- If you know you're going to be using a cooler just let me know and I can wrap the boxes in plastic wrap ahead of time to help secure them.
- It's important to keep cake boxes level and secure from sliding around, with or without a cooler.
- Either of the 2 box sizes can be stacked a maximum of 2 high. If you need to stack them please let me know and I'll tape them together to make sure the top box doesn't slide off.
- I recommend a towel or sheet to cover the boxes, protecting them from sun coming through windows. Even with tinted windows the sun can add unwanted heat, and it's always coming from shifting angles as you drive.
- Be gentle with turns -- boxes love to slide around.
- Be extra careful on rural/dirt/gravel roads as big bumps can damage cakes or cause them to slide around in the car. Same for potholes anywhere.
- Hard stops can damage the cake(s) so maybe drive a little more conservatively than normal. As if you were bringing a newborn home from the hospital.

### UPON ARRIVAL

- You'll most likely need to put the cakes in the refrigerator as soon as you arrive at the venue. This should be communicated with the venue well in advance to ensure there's sufficient space. Beware of stinky foods in the fridge (garlic, fish, etc) as they can impart their flavor to the cake.

### SETTING UP / STYLING / SLICING

- Any cake that goes from cold to warm or hot will likely sweat. This means condensation droplets may appear -- which is unavoidable, especially for summer, outdoor weddings. On buttercream cakes these droplets can be delicately dabbed with a soft cloth when the cake is cold. For cakes with ganache or mirror glaze, dabbing the droplets will definitely mess up the finish, so not recommended.



- If flowers are going to be added on site, please note that buttercream cakes will be pretty firm and you might need to use a little bit of force to get stems into the buttercream. If the floral elements are delicate, you might need to poke tiny holes with a toothpick first, then insert the leaves/flowers/etc.
- For best results, slice cake with a hot dry knife. This usually means having a pitcher of hot water and a rag handy. Dip knife into hot water, dry off and slice. Repeat for each slice in order to get clean cuts.

If you have any other questions, please don't hesitate to contact me!

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Here's to an amazing, beautiful, delicious wedding!!!

~jeremy