



Wedding Dessert Planning Checklist

A Simple Guide to Planning the Perfect Wedding Desserts

BY



SHMILY
Tree Cakery


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Wedding Dessert Vision

Create your Wedding Dessert Experience

- Decide on overall wedding style
- How would you like desserts to be served?
 - Traditional Wedding Cake
 - Cake & Dessert Table
 - Individual Dessert Cups
 - Late-Night Sweet Treat Station
 - Mobile Dessert Trailer Experience
 - Coffee & Dessert Station
 - Custom Dessert Experience
- Gather inspiration photos
- Select wedding colors
- Consider venue setup and display space
- Discuss any dietary accommodations

Notes:

 SHMILY Tip: Your dessert service can be part of the entertainment! From elegant dessert displays to mobile dessert trailers and late-night sweet treat stations, think about how you'd like guests to experience dessert—not just what you'll serve.



Guest Count & Servings

Wedding Details

Estimated Guests: _____

Children Included: _____

Formal Meal: Yes / No


Evening Reception: Yes / No

Cocktail hour: Yes / No

Dessert Planning

- Determine final guest count
- Decide number of dessert options
- Plan servings for all guests
- Consider take-home treats
- Plan for vendor meals if desired

Notes:

 SHMILY Tip: Most weddings require enough desserts for 75-100% of guests depending on menu and reception style.



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Dessert Budget Planning

Estimated Dessert Budget


Total Budget: \$_____

Desired Dessert Investment: \$_____

Consider

- Wedding Cake
- Dessert Cups
- Cupcakes
- Cookies
- Cake Pops
- Dessert Table Displays
- Delivery
- Setup
- Cake Cutting Service

Notes:

 SHMILY Tip: Many couples budget carefully for catering but forget to account for desserts. Setting aside a dedicated dessert budget early helps avoid surprises and ensures room for the sweet details that make your celebration unique.




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Vendor Questions Checklist

- Before booking your baker:
- Is my date available?
- How far in advance should I book?
- What flavors are available?
- Do you deliver?
- Do you provide setup?
- Can you accommodate allergies?
- What is required to reserve my date?
- When is final payment due?
- Can you customize my dessert selections?
- Do you offer anniversary cakes?

Notes:

 SHMILY Tip: Nobody wants to eat freezer burnt cake on your 1 year anniversary! SHMILY Tree Cakery offers FREE freshly made anniversary cakes!




Wedding Dessert Planning Timeline

12-18 Months Before

- Establish your wedding and dessert budget
- Create a Pinterest board and gather cake/dessert inspiration
- Determine your wedding style, theme, and overall vision
- Research and schedule consultations with potential dessert vendors
- Consider favorite desserts, flavors, traditions, and special memories that could inspire your wedding desserts.
- Decide how you'd like guests to experience dessert (traditional cake, dessert table, mobile dessert trailer, late-night treats, interactive dessert station)
- Consider a signature dessert or unique sweet experience that represents you as a couple
- Think about how your desserts can complement your wedding colors, florals, and décor

Notes:

 SHMILY Tip: Wedding desserts are one of the most photographed and talked-about parts of the celebration. Since popular dates can book 12-18 months in advance, securing your dessert vendor early helps ensure your vision comes to life exactly as planned.



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Wedding Dessert Planning Timeline

9-12 Months Before

- Select and reserve your wedding baker
- Submit required retainer/deposit
- Discuss preliminary guest count and dessert needs
- Begin exploring cake flavors and dessert options
- Discuss your wedding cake and dessert table vision
- Explore unique guest experiences such as dessert stations, dessert cups, late-night treats, or a mobile dessert trailer
- Discuss any family traditions, favorite flavors, or meaningful details you'd like incorporated
- Reserve dessert trailer service (if desired)
- Begin planning display pieces, signage, and presentation style

Notes:

 SHMILY Tip: Don't focus only on how your desserts will look. Think about how they'll fit your overall guest experience, wedding style, and reception flow.




Wedding Dessert Planning Timeline

6-9 Months Before

- Narrow down flavors and dessert selections
- Discuss display and presentation options
- Confirm venue space for cake, dessert tables, or dessert trailer service
- Consider dietary accommodations
- Discuss serving style (self-serve, plated, dessert stations, etc.)
- Select display rentals, stands, signage, or specialty décor (if applicable)
- Consider a variety of desserts to offer guests multiple options
- Discuss timing for dessert service, cake cutting, or late-night treats

Notes:

 SHMILY Tip: This is the perfect time to think beyond cake. Dessert cups, cookies, pastries, and interactive dessert experiences can add variety and give guests something they'll remember.




Wedding Dessert Planning Timeline

3-6 Months Before

- Finalize cake design and dessert selections
- Confirm estimated serving quantities
- Finalize your dessert menu and flavor choices
- Review display, presentation, and setup details
- Confirm delivery, setup, and venue logistics
- Discuss any special requests, dietary needs, or last-minute adjustments
- Ensure dessert timeline aligns with your reception schedule
- Review contract details and payment schedule

Notes:

 **SHMILY Tip:** When finalizing your dessert selections, consider offering a variety of flavors and textures. A mix of familiar favorites and unique treats helps ensure there's something for everyone.



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Wedding Dessert Planning Timeline

1-2 Months Before

- Submit final guest count
- Confirm dessert quantities and serving needs
- Review wedding day timeline with your baker
- Confirm venue access, setup location, and delivery details
- Finalize any last-minute adjustments or special requests
- Confirm payment schedule and final balances
- Designate a day-of contact for vendor communication

Notes:

 SHMILY Tip: Final guest counts often change. Be sure to communicate updates promptly so your dessert plan can be adjusted accordingly.



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Wedding Dessert Planning Timeline

2 Weeks Before

- Finalize all wedding-day contact information
- Confirm delivery address and timing
- Confirm designated cake-cutting contact
- Confirm your designated day-of contact has all vendor information
- Pack any personal items needed for cake cutting, dessert displays, or special traditions
- Share any final timeline updates with your coordinator or planner
- Celebrate—you are almost there!

Notes:

 SHMILY Tip: The details are planned, the countdown is on, and your wedding day is almost here. Designate a trusted day-of contact so you can focus less on logistics and more on celebrating with the people you love.




Wedding Dessert Planning Timeline

Wedding Week

- Relax and celebrate!
- Stay hydrated, get plenty of rest, and enjoy time with family and friends
- Trust your vendor team to handle the details
- Leave dessert setup to your professional team
- Enjoy your special day!

Notes:

 SHMILY Tip: Your desserts are more than food—they're part of the memories your guests will take home. Trust your team, enjoy the celebration, and soak in every moment.




Congratulations on Your Engagement!


Planning a wedding comes with a lot of decisions, but your desserts should be one of the sweetest parts of the journey. Whether you're dreaming of an elegant wedding cake, a dessert table filled with variety, a late-night treat station, or a unique mobile dessert trailer experience, thoughtful planning today helps create unforgettable memories tomorrow.


Ready to Start Planning Your Wedding Desserts?

I'd love to help bring your vision to life with custom wedding cakes, dessert tables, dessert cups, pastries, and unique dessert experiences tailored to your celebration.


Let's create something your guests will remember long after the last bite!

 Serving Lincoln, Nebraska and surrounding areas

 www.shmilytreecakery.com

 Contact us to schedule your consultation at shmilytreecakery@gmail.com

 Follow our socials for wedding inspiration, dessert ideas, and real wedding features

 **SHMILY Tip:** The best wedding desserts aren't just beautiful—they reflect your personality, your story, and the people you're celebrating with.


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