

The
Cheesecakeery
Madisonville, Ohio

Wedding FAQs

*All You Need to Know
2022*

How early should I book?

Anytime between 1 month to 12 months before the wedding. We prefer to have at least 1 month notice from the wedding date to ensure we have plenty of time to order ingredients and supplies. We do book up quickly and sometimes have blackout dates where we can not accommodate more orders. So, the sooner the better!

When do you need final guest count to finalize my wedding order?

Our wedding manager will reach out to you 3 weeks to 1 month prior to your event to finalize your order details.

When can I pick up my order?

Absolutely! All cheesecakes hold in the fridge for a week and in the freezer for one year. We suggest you pick up your order within 24 hours of your event.

Do you deliver?

We do! Must order a minimum of \$200 worth of products (not including fees). Fees include mileage (\$1.5/mile round trip from our shop) and a service charge (20% of total including other fees).

Can someone else pick up my order for me?

Absolutely! Send them into our café with the correct name you made the order under!

When do I need to bring any custom decor for my order to The Cheesecakery?

Any items the client wishes to provide for the bakery (such as sprinkles or ribbon) must be delivered to the bakery at least 7 days prior to the wedding with the exception of fresh flowers. Fresh flowers can be provided on the day of the wedding and can be placed on the cake at the venue upon delivery. We ask the client to let the bakery know what arrangements will be used for the cake so space can be left on the cake for placement. Clients may also bring fresh flower arrangements to the bakery ahead of time for placement.

How should I order my wedding cakes and treats?

Fill out the form by clicking the "Book Your Wedding" button on the "Catering" page of our website! Once you fill out the form, you will hear back from us within 24-48 hours. We will work with you to perfectly create the menu for your wedding!

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Can you accommodate special dietary needs? Gluten-Free? Vegan?

Unfortunately, no. We do offer a gluten-friendly option, but it is baked with equipment that handles gluten products. We wouldn't recommend for an allergy, but for a sensitivity/intolerance that is up to your discretion.

Do you rent stands?

We do! Check out our a la carte and stand options on page 16 of this guide!

Do you do custom cakes?

We do with some restrictions! Fill out the information form on our website and our Weddings Manager can go over all the details with you!

