

Wedding Cake FAQs



Gluteny Bakery

How far in advance should I order our wedding cake?

We suggest you order your wedding cake at least 4 months in advance as we book up quickly. A deposit is required to guarantee your date.

Is there a deposit to reserve our date?

Yes, a non-refundable 50% deposit of your Grand Total reserves your wedding date on our calendar.

Do you offer tastings?

Yes, we offer a complimentary tasting and consultation for up to 4 people to go over all of the important details.

What do we need to bring to our appointment?

It is important for you to have made venue, floral, and color choices before scheduling a wedding cake consultation. Please feel free to bring inspiration pictures of cakes or any wedding elements to help inform the design of your cake.

Can I get a different batter in each tier?

Yes, however, we suggest not choosing more than 2 combinations. The more flavors you choose the more likely you will run out of cake before all your guests are served. Who can resist all those tasty options?

Can I keep the top tier of my cake for my anniversary?

Absolutely! We can provide you with a box to store it in, and we suggest you wrap that box in plastic wrap to ensure ultimate freshness. Additionally, if you don't like the frozen cake idea, we can provide you with a fresh anniversary cake one year later!

If I want fresh flowers on my cake how can that be arranged?

The client should purchase extra flowers from their florist and we can arrange them on site. We arrange 25 Stems for free with an additional charge per stem beyond that.

Should I bring my cake adornments to the bakery?

Please let us know and see the type of cake topper you want to use. Some toppers may be too tall or heavy to be supported without special arrangements. Please bring ribbon or any special decorations to the bakery by the Monday prior to the wedding date and have the cake topper available at the reception venue the day of the wedding. All decorations must be cleaned, assembled, and ready for placement.

What is your delivery area? What do you charge for delivery?

We deliver anywhere in the greater Pittsburgh Area. If you are unsure, do not hesitate to ask! Our delivery fee is a standard \$25 plus \$1 per mile round trip from our bakery and your venue.

I am vegan, do you have cake and options for me?

Yes, we have several delicious Vegan options and are happy to help you select the best products for your big day.

I have a nut allergy, can you accommodate me?

Although Gluuteny Bakery is NOT a nut free facility, we have had success providing baked goods to people with allergies to nuts. We clean and sanitize our equipment and do not share ovens with nut items while they're baking. Ultimately, you know the severity of your allergy better than anyone and the final decision is up to you.

I am allergic to soy, do I have options?

Yes, we have several Soy Free items and can go over those in depth prior to your consultation.

I am allergic to corn, potato and/or tapioca, can I get a wedding cake from Gluuteny Bakery? Gluuteny's flour mix is made with a combination of all of these starches. However, we do have a selection of specialty cookies that are not made with our flour.

Gluuteny Bakery

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