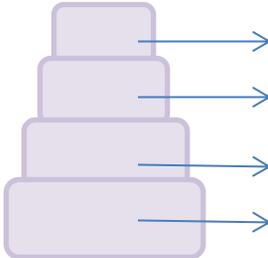




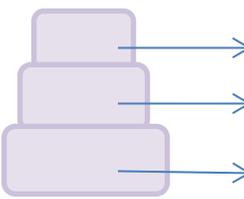
Wedding Cake Contract and Order Form
 (916) 521-2897
 kristine@sweetcreationsbykristine.com

Customer Information			
Bride name		Groom name	
Address			
Bride email		Groom email	
Bride phone		Groom phone	
Event Information			
Date of Event		Time of Event	
Event Address			
Preferred time of delivery		Location phone	
Delivery will be managed by		Phone	
Special instructions / requests			
Consultation and Tasting			
<p>We recommend you call and set up your design consultation and tasting appointment and book your event at least six (6) months in advance.</p> <p>During the consultation, you will be able to taste samples of our cakes (by request only) and share your ideas with our wedding consultants. You may also bring some photos and/or magazines of cakes you like. Just remember that many cakes you see in magazines are touched up, just like models.</p> <p>When your consultation is complete, you will be asked to verify your order information and event details and then to review and sign your contract. Please be prepared to pay a 30% deposit at that time. If you are still unsure, you may call us later with payment if you decide to proceed.</p> <p>We will provide cake tastings for up to four (4) people at the time of consultation.</p>			
Date of consultation		Date of tasting	
IN attendance		Cake flavors provided for tasting consult	
Signature		Date	

Cake Specifications																							
Number of servings		Cost per serving																					
Kitchen cake needed:	Yes No	Groom's cake needed?	Yes No																				
Cake Details																							
Shape		Number of tiers																					
 <table border="1" data-bbox="560 625 1421 913"> <thead> <tr> <th></th> <th>Size</th> <th>Cake Flavor</th> <th>Filling Flavor</th> </tr> </thead> <tbody> <tr> <td>Tier 4</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Tier 3</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Tier 2</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Tier 1</td> <td></td> <td></td> <td></td> </tr> </tbody> </table>					Size	Cake Flavor	Filling Flavor	Tier 4				Tier 3				Tier 2				Tier 1			
	Size	Cake Flavor	Filling Flavor																				
Tier 4																							
Tier 3																							
Tier 2																							
Tier 1																							
Wedding cake description and design																							
Cake icing	Buttercream Icing	Fondant Icing	Ganache																				
Cake main color		Accent color																					
Ribbon color		Flowers?	Fresh Fondant Gumpaste None																				
Fresh flowers provided by		Florist's phone																					
Keeping top tier?	Yes No	Cake Topper?	Yes No																				
		Initials																					

*We are always more than willing to decorate your wedding cake with fresh flowers or lay flowers around the base of the cake at the time of delivery. Flowers for the cake or the table (or anywhere else) need to be provided by your florist. If flowers need to be purchased by Sweet Creations by Kristine for the cake, a minimum of \$50 will be included in your contracted price. Please be certain to provide what type of flowers and colors you want on your cake. (See more details in terms and conditions).

Kitchen Cake Specifications			
Number of servings			Cost per serving
Cake Details			
Size		¼ sheet ½ sheet	Number of sheet cakes
Cake Icing		Buttercream Icing Fondant Icing Ganache	
Sheet 1	Cake Flavor		Filling Flavor
Sheet 2	Cake Flavor		Filling Flavor
Sheet 3	Cake Flavor		Filling Flavor
Sheet 4	Cake Flavor		Filling Flavor
Sheet 5	Cake Flavor		Filling Flavor
			Initials

Groom's Cake Specifications			
Number of servings			Cost per serving
Cake Details			
		Size	Cake Flavor
	Tier 3		
	Tier 2		
	Tier 1		
Filling Flavor			
Cake description and design			
Cake Icing		Buttercream Icing Fondant Icing Ganache	
Cake mail color			Accent color
Ribbon & Color?		Flowers? Fresh Fondant Gumpaste None	
			Initials

Cupcake Specifications			
Number of servings		Cost per serving	
Cupcake Details			
Cake Flavor	Filling Flavor (extra)	Frosting Flavor	Quantity
<p>*We will gladly dye the icing to match your color scheme by request. However, certain icing flavors or types of icing cannot be dyed. Please check to see if your icing flavors are changeable.</p>			
How should cupcakes be displayed?			
Cupcake main color		Accent color	
Flowers on cupcakes?	Fresh	Fondant	Gumpaste None
Type of cupcake toppers			
Special instructions			
		Initials	

Summary of Services			
	Number of Servings	Cost per Serving	Subtotal
Bride's Cake			
Groom's Cake			
Kitchen Cake			
Cupcakes			
Flowers (Gumpaste / Fondant)			
Flowers (Fresh)			
Misc. Decorations and/or Toppings			
Equipment Rental			
Delivery and Set Up			
Total			

Required retainer fee of \$50 paid on: (This is required to reserve your date and is non-refundable)		
30% Deposit (due at the time of contract signing)	\$	
Balance due	\$	
Balance due date	\$	
Type of payment: Cash / Credit	Card #:	

*Deposits are fully refundable if canceled at least 60 days from cake due. It is 50% refundable if canceled 31-59 days from cake due and is **non-refundable** if canceled 30 or less days from cake due. (Initial _____)

Fully refundable if canceled 60+ days from cake due, Last day to cancel for a full refund & (refund) amount		\$
50% refundable if canceled 31-59 days of cake due. Last day to cancel for 50% refund & (refund) amount		\$
Non-refundable if canceled 30 or less days from cake due.		NO REFUNDS ALLOWED

I have reviewed and fully understand the above "Summary of Services."

Signature

Date



3557 Bardolino Way Rancho Cordova 95670
(916) 521-2897
kristine@sweetcreationsbykristine.com

Terms and Conditions

Payment, Deposit & Cancellation

A \$50 **non-refundable** retainer fee is required to reserve your date. In addition, a 30% deposit is required at the signing of the contract and/or when placing your order. These deposits are applied toward the final balance. We must receive the balance by the due date indicated or contract will be null and void and your cake will not be completed. Note that if balance is not received by the due date indicated, no refunds will be given.

In the event of a cancellation:

- Deposit is fully refundable if canceled 60+ days from cake due.
- 50% of the deposit is refundable if canceled 31-59 days from cake due.
- Deposit is **NON-REFUNDABLE** if canceled 0-30 days from cake due
- \$50 retainer fee is **NON-REFUNDABLE**.
- Any work already completed is chargeable.
- **ALL REQUESTS FOR CANCELATIONS MUST BE MADE IN WRITING VIA REGULAR MAIL OR EMAIL.**

Forms of payment: Cash and credit cards ONLY.

Design:

Though we endeavor to match any color and design, all of our cakes are handcrafted and therefore, some differences may occur. Any cake ordered from a picture created by another cake designer can only be reproduced by Sweet Creations by Kristine as our interpretation of that cake and will not be the exact reproduction of the cake in that picture. Sweet Creations by Kristine cannot guarantee exact design match and the designs will be generic, not specific.

Sweet Creations by Kristine is Not Responsible for:

Taste change due to addition of color and/or additions or subtractions of different sources, such as: color, ornamentals, flowers (fresh or silk), ribbon, papers, toppers, bows or any other items added to the exterior or the interior of the product. Slight imperfection in design quality due to normal frosting functions: air, humidity, color lightening or darkening, 100% smoothness is not guaranteed.

Changes to Design and Flavor

Reducing the size of your cake after your deposit has been made will not result in price reduction as you are still responsible to pay the original quote. Increasing size and servings will result in additional charges. Please ensure your numbers are accurate as there will be no refunds or price reductions allowed. **ALL CHANGE REQUESTS MUST BE MADE IN WRITING.** Though we try to accommodate changes, this cannot be guaranteed.

Delivery and Set-Up

A charge of \$40 will be applied to all (wedding cake) deliveries (locally) and set-up. After 30 miles, delivery will be at \$1.00 per mile plus the \$20 set-up fee. Sweet Creations by Kristine is not responsible for any damage to cakes or cupcakes after delivery and set-up has been complete. You are responsible for providing an appropriate and secure table and optimal temperature of 70 degrees or below. Generally, we deliver cakes/cupcakes two (2) hours prior to event time. If you require a different time, be sure to indicate your requested time in the contract.

*Be sure that you or another responsible party is available to sign off on the cake when delivered.

Picking Up Your Cake

Though we do not recommend picking up wedding cakes, it is a great way to save money, therefore, we allow our customers to make this choice. Please note that Sweet Creations by Kristine is release from any and all liability and will not be held responsible for any damages to the cake once the cake is transferred to your care. (Initial _____)

Non-Guarantee

Although every possible care will be taken with the delivery of your cake, once delivered, the cake becomes the responsibility of the clients and we cannot be responsible for any destruction once it is in the client's care.

Equipment Rental

A refundable security deposit is required for all equipment rentals. Each item for rent will require a small fee (amounts may differ based on equipment). The deposit will be refunded once we receive the rentals in its original condition and washed within one (1) week past the event date. All deposits will be forfeited if rentals are not returned within the date indicated or items are not returned washed or in its original condition.

Matching Colors

In order to match specific wedding colors on the cake/cupcakes, we suggest that you provide color samples at least two (2) weeks prior to cake due. If using ribbons, we highly suggest that you provide the ribbon(s) to get an exact color match. Sweet Creations by Kristine will come as close as possible, however, we cannot guarantee on exact match and the colors will be generic, not specific.

Cake Toppers

Please provide any cake toppers no later than two (2) weeks from cake due.

Non-Edibles

Sweet Creations by Kristine will not be responsible for non-edibles placed in/on the cakes or cupcakes. These items must be taken off before the cakes/cupcakes are consumed.

Allergen Warnings

Our products may contain or come into contact with milk, wheat, nuts, soy and other allergens. You agree to notify your guests of this risk and hold us harmless for allergic reactions.

Photographs of Your Cake

We reserve the right to take and use our own photo(s) of your cake(s) and/or cupcakes to use for marketing and promotional purposes, including advertising, without compensation to you. We may also request photographs from your photographer for the same purpose, again, without compensation to you, though we may be able to credit the photographer in some marketing if agreed by us and the photographer.

Kitchen Cakes

In order to help you cut costs, we may provide a “kitchen cake” for servings over 200. The kitchen cake is decorated similarly to your wedding cake, which is sliced and served from the kitchen so your guests never see the cake. Since the kitchen cake does not require as much labor to decorate, we can provide this additional cake at a lesser cost.

Our Obligation

We take our obligation to provide your wedding cake/cupcakes as agreed in this contract very seriously. However, should an unforeseeable event occur which prevents us from fulfilling our obligation and we must cancel our agreement with you, we will refund your payment in-full. In addition, if at all possible, we will work with you to find another qualified bakery to assist you with your wedding cake and will cooperate in transferring materials to the new baker.

Thank you for choosing Sweet Creations by Kristine. We look forward to creating exquisite cakes and/or cupcakes to be the centerpiece for your wedding. When you sign below, you are acknowledging that you have reviewed this contract and cake details and fully understand the terms listed above.

Acceptance

By placing an order with Sweet Creations by Kristine, either via telephone, email or in person or any other form of communication, you are agreeing to these terms.

“I _____, agree to the terms set out in this contract and agree that I am the person responsible for all payments and decisions regarding this order.”

Signature: _____
(Bride/Groom)

Date: _____

Signature: _____
(Sweet Creations by Kristine)

Date: _____

DISCLAIMER REGARDING FONDANT ICING

If your cake is being covered in fondant icing, you are advised of the following:

- Fondant will harden when exposed to air for any significant amount of time. The interior of the fondant will continue to have some softness but as time goes on, will eventually harden. This is one reason many people choose not to eat this cake covering. Though every effort is made to keep the exterior supple, some cakes are of such size a size that they cannot be covered to prevent any air getting to the fondant. **NO REFUNDS** will be given because of this factor if you decide that the fondant is too crusty or hard.
- Fondant is moldable and can be cast into various shapes. These pieces should not be eaten as they have hardened to retain the casting/molding and may be too hard for ones teeth.
- In order for fondant to adhere to a cake, it is necessary to put a butter cream coat between the fondant and the actual cake. If you do not wish to have a butter cream layer, you can ask to have decorating gel as a substitute.
- Fondant is very sweet. It contains large quantities of powdered (confectioners') sugar and should not be eaten by those with diabetes. There is not a substitute ingredient for this recipe.
- Fondant can sometimes crack or break. For this reason, you are here advised that all attempts will be made to hide any cracks that may form in a professional manner, but that some cracks or breaks may not be repairable.
- We do not use airbrush techniques on our fondant.

DISCLAIMER REGARDING BUTTERCREAM ICING

If your cake is being covered in buttercream icing you are advised of the following:

- Buttercream icing is a foamy type of icing in which only hardens a bit as well as keeps for just a day or two.
- Buttercream icing is manufactured by conquering softened butter as well as confectioner's glucose collectively to reach the specified consistency. It is a whipped, fairly sweet taste.
- Buttercream icing will not last properly within humidity. It will melt when it is actually displayed or dished up outside or anywhere near (or in) hot temperatures. There will be no refunds given if icing is melted after cake has been set up.

"I have read the above disclaimers regarding fondant and buttercream icing. A copy of this disclaimer has been provided to me and I fully acknowledge the risks and information regarding above."

Signature: _____
(Bride/Groom)

Date: _____

Sweet Creations by Kristine
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Rancho Cordova, CA 95670
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