

Meltdown Creamery -- Contract and Agreement (Updated 10/7/24)

The host agrees to the following policies:

ALLERGENS

Although we provide many options to accommodate food allergies, Meltdown Creamery does not operate in a facility that is certified to be free of dairy, tree nuts, peanuts, eggs, soy, or wheat.

LOCATION REQUIREMENTS

The host is responsible for ensuring that the location is suitable for the dimensions and needs of the concession trailer or ice cream cart.

Where a concession trailer is to be used, the location must have sufficient access for the concession trailer to be towed and parked. It will need to be parked on a flat, paved surface and sufficient clearance between other buildings and vehicles is required.

If an outdoors cart is needed, it may be placed on turf, as long as the location is easily accessible. However, due to cart size and weight, an outdoors cart may cause damage to turf.

Where an ice cream cart is to be used, whether indoors or outdoors, it will need a clear means of access to the final location. This includes door openings with sufficient clearance and/or the use of service elevators if needed.

DAY OF SERVICE POLICIES

If the time of service is extended past the agreed-upon timeframe, the host will be charged for an additional hour(s) as needed at the rate of \$80 per hour. Payment will be in the form of cash or credit.

If the number of servings exceeds the agreed-upon count, the host will be charged for additional servings as needed at the rate of \$5.50 per serving. Payment will be in the form of cash or credit card.

If the number of servings is less than the agreed-upon count, the host may request the remaining ice cream to be scooped into pint or quart sized containers at the conclusion of the event. Remaining ice cream must be taken at the conclusion of the event. Meltdown Creamery will not provide storage of any quantities of ice cream.

DEPOSIT

In order to reserve a date, a nonrefundable deposit of \$300 is required. The deposit will be applied to the total paid by the host.

PAYMENT SCHEDULE

50% of the balance is due 30 days prior to the date of the event. The remainder of the balance is due 5 days prior to the event. At that time, the guest count will be verified and any increase in count will be taken into account.

CANCELLATIONS

Cancellations must be made seven days prior to the date of service. Any payment (excluding the nonrefundable deposit) will be refunded in case of a cancellation. If cancellation is requested less than seven days prior to the event, any payment applied to the balance may not be refunded. Refunds are at the sole discretion of Meltdown Creamery.

RESCHEDULING

After booking, if the host would like to reschedule the date of service, a rescheduling fee of \$125 may be applied.

CHOICE OF FLAVORS

The host will provide the choices of flavors 30 days prior to the event.

Packages include two classic flavors. Choose two of the classic flavors below:

Vanilla Bean Belgian Chocolate Cookies & Cream

If the client would like to substitute a specialty flavor for one or both classic flavors, a \$50 fee will be charged per substitution.

Please submit six specialty flavors (in order of preference) you would like us to offer from our current menu. Even if your package does not include six flavors, this will help us to accommodate your preferences in the event that some flavors are not available due to availability of ingredients.

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Print Name _____

Signature _____ **Date** _____