

THE PASTRY CORNER CONTRACT

TERMS

Cancellation:

Notification of cancellation must be made 14 days prior to the due date; after which 100% of total monies is forfeited and cannot be used toward any future purchases.

Right to Not Serve:

The Pastry Corner reserves the right to not take any order that involves derogatory language and imagery. We do not discriminate against race, gender, disability, sexual orientation, or religion.

COVID-19:

Due to COVID-19, The Pastry Corner reserves the right to refuse any service to customers that are non-compliant with our states health and safety requirements and will be asked to leave if so.

Cake Design:

1. Disposable boards and dowels are a minimum of \$15. With more than 3 tiers, price will vary.
2. Wedding orders and design consultations must be completed no later than six weeks before the delivery date. Orders placed later may incur additional rush order charges based upon time and product availability.
3. Reasonable changes to your order may be made up to 1 week prior to the due date. Additional costs may be incurred depending on the nature of the changes. In such event, a change order addendum that describes such changes and any resulting additional charges will be necessary. We may not be able to accommodate changes of dates, location and delivery due to prior scheduling of other contracts.

Cake Stands:

1. There is an additional deposit for Cake Stands or other hardware. The Cake Stand will be rented out and expected to be returned in the condition it was given. Should any damage occur to the Cake Stand, you will forfeit the deposit. If it is returned in good condition, 75% of the deposit will be returned to you.

Pickup waiver:

If you have chosen to have your cake picked up, we cannot be responsible for damage to any cake once it has left our shop. Any repairs or additional cakes will be subject to additional fees.

Disclaimer:

The Pastry Corner promises you the best product and service we can provide. However, The Pastry Corner cannot be held responsible for *anything* that should happen to the cake once delivery or pick up is complete. Please note that direct sunlight and temperatures of 75 degrees and higher may have drastic and adverse effects on any cake.

Refunds/Exchange:

1. Due to the tedious, handcrafted nature of our products, we are unable to provide refunds or exchanges for custom orders due to the labor hours and materials/products spent and used to complete such order.
2. Within 14-days of the due date, refunds will not be honored. At the time of pick-up, we will ask to make sure that everything is correct such as the design, spelling, etc...
3. All products are the responsibility of the customer once it leaves our shop. We are not responsible for any damage occurring to the cake during transport, set-up or any time thereafter. You will be given instructions on how to carry, transport, and store your cake upon pick up or delivery. Keep in mind that cakes are very fragile and damages can happen if not handled properly - such as cracks, smudges, melted frosting, etc. We only give refunds in accordance with refund policies stated above.
4. Cake flavor and texture is subjective. Full refunds requested due to flavor or texture after the cake has been accepted and picked up will not be honored. You may qualify for a percentage of a store credit if the product is brought back and the quality of the cake flavor or texture is determined to not meet our standards. Cakes must be brought back to us within a timely manner, preferably with 24 hours of pick up or delivery - please call or email us promptly to let us know of the issue. Quality determination is solely at the discretion of The Pastry Corner. Please understand that we cannot issue refunds for cakes that have already been completely or partially eaten. *Store credit percent are based on how quickly the cake is returned, how much has been consumed, and what we determine the quality to be. Store credits of any kind will not be issued to customers who do not contact us within 48 hours.

Photo Rights:

On occasion, The Pastry Corner will take photographs of its cakes or may order copies of pictures from your photographer. We reserve the right to use any photographs for our own reference or for display and/or promotion without compensation to you.

ALLERGIES:

We use almonds and other nut products in some of our desserts. There is a possibility that ALL products could contain a trace of these nuts. If you have a severe allergy, we do not recommend eating at The Pastry Corner

Disclaimer Regarding Allergens:

If you are allergic to it, you may assume that it is in our products.

For more specific details, please email us and will gladly try to answer your questions. We recognize the seriousness of food allergies, and will do our best to address your concerns.

The following ingredients are used in the bakery:

- **Eggs -pasteurized whole, yolks & whites**
- **Tree Nuts - pecans, walnuts, almonds, cashews, macadamia**
- **Soy - in any product containing shortening**
- **Wheat**
- **Coconut**

Should you have any questions or concerns, please contact the pastry chef whom you have made your consultation with either via telephone, email, walk-in, etc.

I, _____ have read and agree with the terms given to me by my pastry chef.

X_____

Date :_____