

## Cake & Cupcake Order Form

Allergies:	Gluten Free	e: Dairy free: _	Egg free:	Vegan:
Our flavour list includes	(but is not limited to new	v ideas!)	CAKE	
Vanilla	Chocolate	Marble	Red Velvet	French Vanilla
		Specialty		
Carrot Cake	Neapolitan	Cookies & Cream	Buttery Sweet Dough	Lemon Raspberry
S'more	Caramel	Caramel Banana	Orange Creamsicle	Key Lime
Cotton Candy	Coconut	Root Beer Float	Tiger Tiger	Dunkaroo
Pink champagne				
FILLING:		ICING:		
	s not limited to new idea			
Vanilla	Chocolate	Skor	Cream Cheese	Cheesecake
Lemon	Key Lime	Nutella	Cookie & Cream	Cookie Dough
Caramel	Smarties	Fruit Jam	OTHER:	<u> </u>
	- - F S	Reference photo: <i>Yes //</i> Saying on Cake: ADMIN) Cake size: ADMIN) Added Cost / Sup		pple:
Name:	F	Phone #:	То	oday's Date:
Date needed:	F	Pick-up time:		
Total Cost:	+ tax [	Deposit 50%:	D	Pate:

Thank you so much!



As your Cake Decorator, I agree to deliver the above mentioned cake in a timely and mutually agreed upon manner. Contingent on the following conditions:

- 1. A deposit of 50% is required to consider this an order and contract for the above described services a minimum of 7days prior to delivery date.
  - The remaining balance will be due **five (5)** days before the delivery date.
  - Any changes to this order must be made at least **three (3)** days prior to delivery.
  - If the above mentioned order is cancelled 50% of the total cost of the cake is non-refundable, plus and all expenses that have already been incurred. **Prior to 3 days or the total in non-refundable.**
- 3. Every effort will be made to provide as close of duplication to your design and colors. There are many factors which determine replication of a design the availability of supplies, skills, handmade products, and this should be desired as each cake will be unique. However, we reserve the right to make changes to determine the level of replication and creative license. Some designs may be unwise and we reserve the right to make alternative recommendations
- 4. The color's blue, purple, red and black or any shade of these colors cannot and will not be guaranteed. These colors are very unstable and tend to fade and or bleed into surrounding colors of frosting. These colors can stain teeth, clothing and can affect the cake and/or icing flavour.
- 5. Cake ingredients or machinery may come in contact with nuts, milk, and wheat products. We are **NOT** an allergen free facility.
- 6. Baked goods must be consumed within 24 hours of pick up. Our products contain no preservatives. Please keep the cake out of the sun as the icing will melt. Please do not refrigerate the cake as it will dry it out. In the unlikely event that you have leftover cake, you can seal tightly with a plastic bag, and freeze it. Then, when you are ready to eat the cake at a later date, you can thaw it until they reach room temperature and then serve.
- 7. ORDER PICK-UP TIMES The pick-up time originally discussed with our cake artists are important as we schedule our time according to pick-ups. We try our very best to ensure that your order is prepared on time....Please be kind and be on time.
- 8. You assume all liability and responsibility for the condition of the cake once it leaves Jennie's Diner & Bakery possession. Any damages that need to be fixed will incur extra costs.
- 9. If fresh flowers will be used on the cake it is the responsibility of the florist to determine flower safety and safe food practices and not the cake decorator.

In agreement to the above mentioned terms the Client and a representative of Jennie's Diner & Bakery sign below:

Date	Date
I have read and understand all that had been proposed. Signature of the Client	Signature of Jennie's Diner & Bakery