



Wedding Name: _____

WEDDING DETAILS

Date of Wedding: _____ Number of Guests: _____

Day of Week: _____

Name of Bride: _____ Groom: _____

Bride contact #: _____ Groom contact #: _____

Email address (es): _____

Hashtag or social media handle: _____

DELIVERY or PICKUP?

Venue/Reception Location: _____

Ceremony time: _____ Reception Time: _____

Delivery window (earliest – latest possible delivery): _____

Contact person at reception site: _____

Flower Placement Needed? YES / NO (if yes, specific instructions to go below)

Name of Florist: _____ Florist contact #: _____

Photographer: _____ Photog contact #: _____

Planner/Coordinator/Designee: _____

Will there be a cake topper? YES / NO

Wedding colors? Color on the cake **requires** a swatch. Colors are NOT guaranteed to be exact.

Any added instructions:



CAKE DETAILS/SPECIFICS/PRICING

WEDDING CAKE FLAVOR(S): _____

Filling: _____

Cake sizes /servings: _____

Kitchen Cake(s): ½ serves 50: **\$300** ¾ serves 75: **\$350** Full size serves 100= **\$400**

Flavor _____ Filling _____ Total \$ _____

Additional Fees: (fondant, sugar flowers, Styrofoam, Risers, etc.):

Size/Design/Description: _____

FREE Anniv tier in a year included! Must be picked up. 2 weeks notice required. Must email to claim.

Total Cost for Wedding Cake/Kitchen Cake: _____

GROOMS CAKE FLAVOR: _____

Filling choice: _____

Size/Design/Description: _____

Total Cost for Grooms Cake: _____

Delivery Charge & Set Up Fee _____

TOTAL COST OF ALL CAKES _____

\$250 Non-Refundable Retainer & Cake Deposit is required to secure the date of your event:

Total Paid: \$ _____ date: _____ via Check/Cash/Venmo/Zelle

Balance Due \$ _____ Due date (30 days prior to event) _____



FLOWERS: If you have chosen fresh flowers for your cake, **It is your responsibility to communicate with your florist what flowers you want on the cake and how many.** I love to work with your florist to make your cake perfect, but, I prefer to place the florals onto the cake myself, as it is an extension of the overall cake design and the finishing touch to my product.

CAKE STANDS: Cake stands may be rented from me. They can also be provided by the venue, caterer, or planner. If not provided by Cake Envy, please make sure the stands are capable of holding up to 40 pounds of weight. I will not put cakes on inadequate stands and hold no responsibility for a stand that fails. If you're interested in renting a stand from me, please inquire and fill out the stand rental form.

CAKE TOPPERS: Any cake toppers may be placed on the wedding table for placement upon delivery. Please have items ready to use, (i.e.: unwrapped, no cleaning or assembly required). Make sure the top tier of your cake will accommodate your topper.

DESIGN CLAUSE: From time to time, unforeseen circumstances may necessitate minor changes to the agreed upon cake design. Unforeseen issues, such as weather, heat and humidity, can cause problems that are un-foreseeable at the time of booking. Sometimes a cake design just won't work like we hoped it would during the design session. In this instance, I reserve the right to make the necessary changes to the cake design. Please understand, any changes that are made will be as minor as possible and will be done only to protect the integrity of the cake design.

If you've provided a picture of a cake for me to follow, understand that handmade art is always unique and no artists work can be replicated exactly, even my own previous work. I will do my best to accommodate your design request, but it will be unique to me and not a replica of any image you've previously sent.

HEAT/WEATHER/STORAGE CLAUSE: Your cake is, quite simply, food. Buttercream is made of butter. I do all I can to make it structurally sound and able to withstand sitting out for hours before the cake cutting. Heat is the worst enemy of cake. It is NEVER advisable to have your cake outside, however, I realize many venues do have open air, covered areas where the cake is to sit. Cake Envy holds no responsibility for weather, heat (outside or indoors), humidity nor any damage that may occur to cakes from sitting in unfavorable conditions. This applies to inadequately air conditioned indoor rooms as well. NEVER have the cake table in direct sunlight. Talk to your venue about the best options for cakes that will be in any of these conditions. Upon delivery, I will take a picture of the cake to show it is undamaged and have your designee sign off on the cake.

CANCELLATIONS/CHANGES/FORCE MAJEURE: All fees paid are non-refundable and non-transferrable with the exception of a government issued "Shelter in place" order or any Force Majeure event causing the venue to be closed down. You may reschedule for no change fees, ONLY if your date falls within the specified dates of the declared "Shelter in Place" order. Should you reschedule a wedding for any reason other than a government issued "Shelter in Place", there will be a change fee of \$250. New dates will not be reserved without this new date retainer being paid. No refunds will be given for any cancelled event, however, in the event of a Force Majeure event cancellation ONLY, funds will be kept as a credit toward a future event cake (subject to availability). If the original event date that was cancelled subsequently becomes included in a government issued "Shelter in place" order that prohibits gatherings or forces venue closure, the \$250 change fee you paid will be applied toward the balance of the wedding cake.

ONCE THE CAKE IS SET UP, IT IS NO LONGER THE RESPONSIBILITY OF CAKE ENVY OR THE DELIVERY PERSON X

DATE OF CONTRACT SIGNING: _____

I understand and accept the terms of this agreement _____

I agree to fulfill the terms of this agreement (VENDOR) _____

RECEIVED: (signed upon delivery by designee) _____