

## **ORDER TERMS**

- Orders under fifty dollars (\$50.00) are paid in full and/or your non-refundable 50% deposit reserves your event date.
- Final payment is due two weeks before event date. If final payment is not paid two weeks before due date, cake production will pause, and the contract is null and void; deposit will not be refunded. Order can be canceled if final payment is not submitted on due date.
- The date for final payment is the final date to request any changes, quantity, design, style or size of your order. If a change can be accommodated, a \$50 late fee will be added to your order.
- Setup fees will be added to your invoice if setup up is needed at your event (please inquire).
- You are responsible for providing an appropriate/secure surface (table, counter, etc.) for your order.
- If you or a representative choose to pick up and set up the cake without our assistance, you assume all liability for the condition of the cake once it leaves the Dev Delights facility.
- Dev Delights photographs all cake orders and reserve the right to use any photograph for display or promotion without compensation to you.
- Local delivery is \$25; outer area delivery is \$50 (not including tolls).
- It is your responsibility to ensure the event location is open and available for setup at the appointed time. In the event the delivery team is required to wait onsite for the location to open, you will be billed for the time waited at the rate of \$20 per 15 minutes (this fee must be paid before cake is delivered to you).
- All treats are prepared by the dozen and prices are subject to change anytime.
- A scheduled pick-up/delivery date and time is discussed when order and payment is finalized.
- Deposit holds only the date requested in a written email. Deposits are non-refundable. If a date change is requested, you must submit your request by email and dates are subject to availability and cannot be earlier than original requested date.
- Invoices are paid via PayPal/Wix using **devdelights16@gmail.com**.
- Changes are allowed only by the individual whose name appears on the invoice.
- There is a strict No-Refund Policy unless there is a consensus an error is the fault of Dev Delights (Deveraux).

- Unless otherwise stated in writing, there is no refund when full creative control is established by both the customer and Dev Delights (Deveraux)
- Customer enters binding contract upon payment and/or deposit made to Dev Delights (Deveraux).
  Customer payment is acceptance of terms and conditions. q

## **STORAGE**

- Any cake/treats placed in 70 (+) degree weather during an event has the possibility of melting or deforming due to the heat. We are not liable for a cake once it has been delivered or picked up. Treats prepared by Dev Delights require temperature control to ensure quality. Dev Delights (Deveraux) is not responsible for the quality (excluding ingredients used to prepare products) after customer receives product. To ensure the highest quality chocolates, butter cream, and fondants should not be subjected to temperatures of 70 degrees F or higher for long periods of time as this may affect design and taste
- If you are planning to serve your cake on the same day it arrives, keep it in a cool place, or refrigerate it.
- AVOID DIRECT SUNLIGHT. Daylight and fluorescent lights can fade the color of your cake decorations and cause severe melting.
- If you are planning to store it for more than a day, refrigerate it in a cardboard box (to absorb moisture).



- All cakes are refrigerated for several hours before the ordered pickup/delivery time. Cakes are best enjoyed at normal room temperature, unless it contains fresh fruit or egg-based fillings (i.e. custard/Italian cream), then it must be refrigerated.
- Remove cake from refrigeration up to 1 hour before event time to thaw to room temperature.

## **CAKE CUTTING/SUPPORTS**

- All tiered cakes have a support system (wooden dowels and large straws).
- All support systems are non-edible.

## **ALLERGIES**

- All products may contain or come into contact with milk, wheat, nut extracts, soy, flour (gluten), chocolate, food dyes, and well as other known allergens.
- If allergies are not previously shared, you agree to notify your guests of this risk and holdus harmless for allergic reactions.
- If allergens are discussed during the order process, it will be noted on your invoice.

I agree that I have read and understand all terms in this contract. I agree that I am responsible for all pay written on the attached invoice resulting in the amount of \$			
Name:	Date:		
Signature:	Phone:		