

Taysty Treat
Phone Number: 832-523-1895
Email Address: taystytreats41@gmail.com



Terms and Conditions

Deposits: We require a 50% initial non-refundable deposit to secure the order. With delivery Fee if item is being delivered.

Final payment: Final payment is due 3 days before the order due date. We reserve the right to cancel the order if payment is late.

Rush orders: Requests made 7 days before due date may be subject to rush order fees.

Changes: We'll do our best to accommodate any changes that are made 7 days before the order due date. Please note - extra charges may apply to last-minute changes.

Non-edibles: Our cakes will occasionally include non-edible items on or in the cake. We'll let you know which pieces cannot be eaten. It is your responsibility to ensure they are removed before serving.

Cake design: We cannot duplicate an exact copy of another cake artist's work but will ensure the look is similar.

Delivery & pick-up: Once an order is no longer in our care (delivered or picked up) we take no responsibility for any damage caused. Delivery fee is \$15 flat rate (0-10 miles) additional mile \$0.50 per miles round trip.

Media: We reserve the right to use all photographs of the cake for advertising purposes.

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Cake Contract Agreement

Your cake is very important to us. Please carefully look over the event and cake details in the contract to make sure that everything is correct. If you find any mistakes, let us know immediately.

Please sign below to show that you agree the details of your order as stated in this contract.

Signature	Date

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PICK-UP FORM

Tiered and Wedding Cake Pick-Ups

Tiered cakes are extremely fragile and we do recommend delivery.

TAYsty Treats is not responsible for the cake, once it leaves our shop. We will not replace or refund damaged cakes.

If you plan to pick up, here are a few important tips:

*Bring an enclosed, air-conditioned vehicle with a flat/level surface to set the cake on. (Seats and laps are not level!) A minivan, SUV, station wagon or hatchback is best.

*CLEAR vehicle space of loose objects that could fall onto or roll into the cake.

* Keep cake as **cold** as possible during transport, and away from sunlight.

*Drive carefully. **Turns, stops and starts should be performed in an EXAGGERATEDLY SLOW manner.** Avoid bumps, jiggling, hills, and use a very slow speed on curves.

*If it helps, visualize that you are driving with an open bucket of grape juice, and you must not slosh it whatsoever! Other drivers will give you the evil eye... that is okay; they can go around you!

I understand the risk involved in transporting my own cake, and agree to take full responsibility for any damage that occurs once the cake leaves the TAYsty Treats.

Signed

Date