

PLEASE READ TERMS AND CONDITIONS

Please Note:

The picture provided is ONLY a rendition of what your cake will look like. We will adjust it to fit the serving size, occasion Etc. We will design it as close to the picture as possible

Customer Pick-up- Our bakery will not be responsible for damages to your cake once it leaves our facility. If you are managing the delivery yourself, we recommend the cake be placed on a flat surface in your vehicle rather than the trunk or angled seats. SUVs with seats folded down flat and allowing air conditioning to flow to the cake would be best. Placing a non-slip mat on the surface where the cake will be placed may help prevent sliding. Remember, the speed you go is not so much the issue. Braking and taking the corners at that speed is. Never have someone hold the cake in his/her lap. Please keep the cake cool and away from the sun to prevent softening and melting.

Outside Cake in facility: It is your responsibility to make sure that outside cake can be bought and delivered to your event place. If there is any chance that the facility does not allow an outside cake we will not refund any portion of your payment. We can provide insurance and E.S certification to the facility is required but that must be expressed before delivery.

Cake cutting knife: If you have fondant on your cake it's imperative you have a sharp serrated quality knife set. EMC does provide a cake cutting knife for a fee. Each cutting knife is \$60.00. If you order the cake cutting service you would not need to purchase a cake cutting knife.

Frosting Options: We make every effort to inform our customers of the different icing flavors and types which can be found on our website. It is your responsibility to understand and to request a taste of the different frostings. Our fondants is a thin layer over your cream of choice. The thickness is less than 2 cm thick and thickness is a matter of perspective some may think its too thin/thick some may not.

Fondant vs Cream icing/ frosting: Yes they are different on how they should be cut as well as the cutting knife that should be used.

The internal temperature of the cake controls the fondant temperature and does not react the same as buttercream. The fondant will preserve the inside of your cake including the temperature(if you don't understand this statement call Eat Moore Cakes for an explanation)

Fondant should be cut with a sharp serrated quality knife set. If the internal temperature of your cake at cutting is 5 degrees your fondant will be 4 degrees making it difficult to cut with a less than quality dull knife.

Room temperature/ cream iced cakes should also be cut with a sharp knife. Your order is stored back in the refrigerator waiting for you to pick up.

Color matching: We will make every effort to match swatches of material or other color examples you provide as closely as possible, however, some colors simply cannot be recreated in frosting and may not be a perfect match.

Dowels support: There are wood food safe dowels in your cake to keep the tiers from caving in. Remove the dowel supports before cutting and servings.

Cutting Services : EMC does provide cake cutting services. The fee is bought by the hour only and it's \$15.00 per hour. The standard serving size for a slice of wedding/event cake is 2 inches deep by 1 inch wide or if your cake is a two layer it will be 4 inches deep by 1 inch wide. Please see cake servings for more information.

Delivery- Delivery is normally scheduled two weeks before your event. Accidents/Weather- While we take our responsibilities very seriously, there may be some extreme conditions, such as accidents or inclement weather, which may prevent us from fulfilling our obligation. Please keep your contact information and alternate contacts up to date so that we may notify you of any situation that may have occurred or may be anticipated. With good communication, there is a much better chance of working out a reasonable solution.

UBER /Delivery Driver Deliveries- Eat Moore Cakes uses Uber drivers or contracted drivers to deliver orders. Please make sure someone is there to receive your order at the vehicle or it will be returned to Eat Moore Cakes and incur an \$190.00 additional fee. No rescheduling will be provided; you will have to pick up your order at Eat Moore Cakes bakery. Ms. Moore will call you before your order leaves Eat Moore Cakes from **888-713-2176** and 5 min before the driver arrives to make sure the receiver is there to meet the driver at the vehicle to pick up your order.

Your order will not be sent unless Ms. Moore can contact the receiver by the number provided on your invoice or alternate number provided.

Deposits for rental or loaned equipment: We require a deposit on all rental or loaned equipment. The deposit amount is listed in the agreement. If the equipment is returned in good condition within 14 days after the event, your deposit will be refunded.

Cake Table Setup If you want us to set up and decorate the cake table for you, please let us know in advance as we may need to bring special tools, equipment, etc. The table for the cake should be sturdy and level to support at least 75 pounds. The size for a round table should be at least 36 inches in diameter and a standard 30 inches high. A square table or the shortest side of a rectangular table or must be a minimum of 36 inches. After the setup is complete, if we are so retained, the care and protection of the cake becomes your responsibility. The table should be very visible, but not in a high traffic area where it could get bumped before being cut and served. Make sure you have chosen a protected area that is level and stable, where the cake will not be overly exposed to the weather or elements, and not too close to the dance floor.

Cake Toppers and Ornaments: If you are providing your own cake topper or ornament, you may bring the item to us at least 3-5 days in advance. We will make every effort to incorporate the topper or ornament and secure it to the cake, however, we are unable to accept responsibility for the replacement cost if the ornament is lost or broken. Cake box: If you plan to save the top tier of your designer cake for your anniversary, we have cake boxes available for purchase.

Broken or missing parts/replacement costs: If you have chosen to keep the equipment or return it with missing or broken parts, you will be responsible for the replacement cost of the equipment. We will hold your deposit and charge your credit card or bill you for the additional charges.

Sheet cakes: In order to help you cut costs, EMC may provide a sheet cake for servings over 100. The sheet cake is a sheet cake decorated similarly to your wedding/event cake which is sliced and served from the kitchen so your guests never see the cake. Our Sheet cakes are 19x15 inches long and this will feed about 50 people. Please ask us about a sheet cake during your consultation

**** IN REGARDS TO CAKE ITSELF****

1. YOU UNDERSTAND THAT SOME DECORATIONS ON THE CAKE ARE NOT EDIBLE, AS IN RIBBONS OR SUGAR FLOWERS OR HEARTS OR STATUE REMOVE BEFORE CUTTING.
2. A PHONE CONSULTATION IS HIGHLY RECOMMENDED SO THERE IS NO CONFUSING WHAT THE FLAVORS WILL LOOK LIKE, AS IN TEXTURE, COLOR AND FINAL BAKING APPEARANCE, AND IF NO CONSULTATION HAS BEEN DONE,DISAPPOINTMENTS CAN SOMETIMES (ALTHOUGH VERY RARELY) OCCUR .
3. ALL SERVING SUGGESTIONS ARE JUST THAT, SUGGESTIONS, AND YOU NEED TO BE SURE THAT YOUR VENUE WILL EXCEPT AND SERVE THE CAKE ACCORDING TO OUR SERVINGS SIZE. EAT MOORE CAKES ACCEPTS NO LIABILITY IN THE INCORRECT SERVING OF THE CAKE.
4. ANY ALLERGIES FOR GUESTS NEED TO BE ADDRESSED PRIOR TO THE MAKING OF THE CAKE, AND ALTHOUGH NO PEANUTS OR ALLEGINS OF THAT TYPE ARE USED, EAT MOORE CAKES ACCEPT NO RESPONSIBILITY FOR SUCH PERSON
5. SOMETIMES COLORS FOR RIBBONS,FROSTINGS AND DECORATIONS CAN VARY AND CANNOT BE GUARANTEED TO BE A 100% MATCH TO COLOR SWATCHES, ALTHOUGH EVERY EFFORT IS MADE TO MATCH AS CLOSE AS POSSIBLE.

Payment Deadline Notice: If payment of final balance has not been received by the payment deadline, we reserve the right to terminate the agreement. In such event, we will have no further obligation hereunder and any deposits made to date will not be refunded.

Rental Equipment/Borrowed Items Return Due Date _____ (date)
Date Returned _____ Condition _____ Charge \$ _____/Refund \$ _____ Replacement Cost
if not returned without damage 8 days after event.

Changes and Cancellations - Few changes to your order may be made up to 2 weeks prior to the event. Additional costs may be incurred depending on the nature of the changes. Minimums still apply. If we are able, we will accommodate any changes you request including, but not limited to flavors, shapes, and decorations. In such an event, we require an amendment to your original agreement with signatures and charges. The order must still meet a minimum of 50% of your order before taxes.

Cancellation Policy – 50% (deposit) of your total invoice is non-refundable, If you notify the reminder after your deposit is refundable.

Our Obligation - We take our obligation to provide your cake as agreed in this contract very seriously. However, should an unforeseeable event occur which prevents us from fulfilling our obligation and we must cancel our agreement with you, we will refund your payment in-full.

Liability for Mistakes – While we make every effort to provide exactly the flavors, fillings, decorations, sizes, shapes and colors you have requested, the creation of a designer cake is an art and may be subject to variations depending on your order.

If there were no first and final phone/ in person consultation or both, E.M.C is not liable for any mistakes that may occur.

Photographs of Your Cake – We reserve the right to take and use our own photos of your cake(s) to use for marketing and promotional purposes, including advertising and promotion through our marketing partners, without compensation to you.

HOW TO CUT YOUR CAKE

This cake guide demonstrates how to achieve the maximum number of slices from your cake.

1. Disassemble: To begin, slide your knife under the cake board and remove the top tier of your wedding cake. Remove the layer and gently place it down.



- 2.
3. Repeat this step until you reach the base layer of your cake. Make sure to clean your knife between cuts so that the icing and pieces of cake do not get on pieces of the cake layer. and remove all ribbons, dowels, non edible elements etc.

4. Remove all edible items from your cake meaning dowel supports, ribbons, pictures, etc.
5. Start cutting the largest tier first. This way, if you have any leftover cake, it will be the smaller, easier-to-store tiers. Cut a 2" strip down one side of the cake.



- 6.
7. Once the 2" strip is on it's side, start cutting pieces 1" wide. (A standard cake serving is 1" wide x 2" or 4" tall). Using a cake cutting comb or a gloved hand will help keep the cake "hands free" and less messy for cutting the cake.



- 8.
9. Continue cutting 1" pieces from the 2" strip. When the 2" strip is gone, cut another 2" strip from the remaining cake and repeat the process.



- 10.
11. Transfer the cut piece of cake to a plate



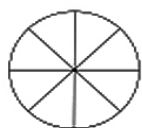
12.

13. When you get to the last 2" strip, it is strongly recommended that it be placed on it's side for cutting. Since it's the last strip, it doesn't have anything to lean against and it could fall over during the cutting of the last few pieces

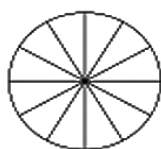
ALL SERVING SUGGESTIONS ARE JUST THAT, SUGGESTIONS, AND YOU NEED TO BE SURE THAT YOUR VENUE WILL EXCEPT AND SERVE THE CAKE ACCORDING. EAT MOORE CAKES ACCEPTS NO LIABILITY IN THE INCORRECT SERVING OF THE CAKE.

Below is a chart of expected servings for 1 layer on each tier. Eat Moore Cakes provides 2 and a half layers for each tier 6inch-8 inch 3 layers for 10-16 inch cakes .

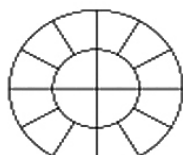
The standard wedding cake serving size is 1" x 2" by the cake height (approximately 4" or taller depending on design)



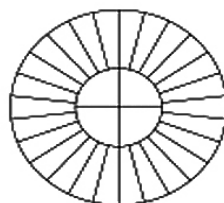
6" – serves 8



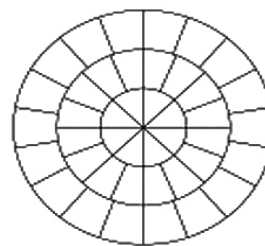
7" – serves 12



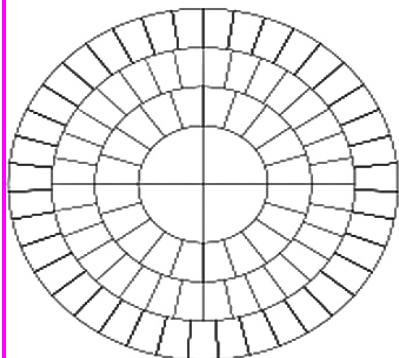
8" – serves 16



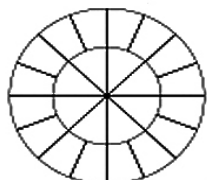
10" – serves 30



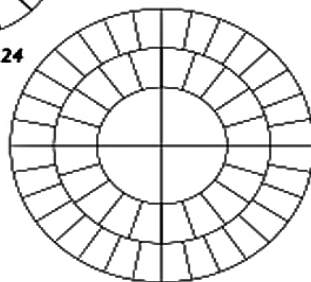
12" – serves 42



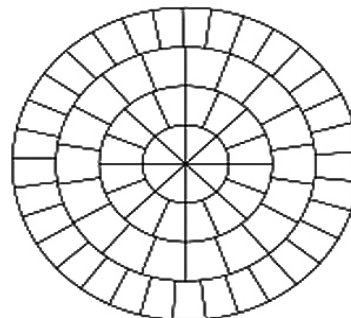
18" – serves 95



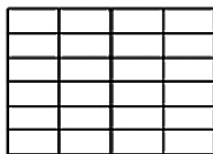
9" – serves 24



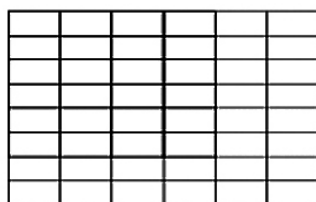
14" – serves 56



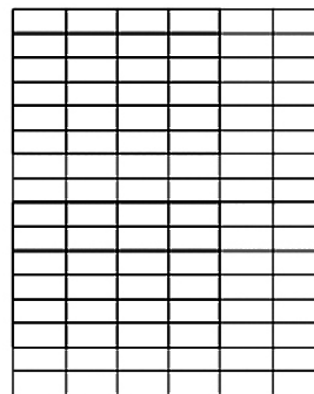
16" – serves 75



1/4 Sheet Cake – serves 24



1/2 Sheet Cake – serves 48



Full Sheet Cake – serves 96

SIZES / SERVINGS

- 6" – serves 8
- 7" – serves 12
- 8" – serves 16
- 9" – serves 24
- 10" – serves 30
- 12" – serves 42
- 14" – serves 56
- 16" – serves 75
- 18" – serves 95
- 1/4 Sheet Cake – serves 24
- 1/2 Sheet Cake – serves 48
- Full Sheet Cake – serves 96