



## **Terms & Conditions**

1. An initial **non-refundable** retainer of 50% of the total cost is required to confirm and hold a reservation (25% for orders of \$1,000 and above).
2. Amount is due **in full** 14 days prior to the event date for cake orders and dessert table orders.
3. Balance must be received by 5 p.m. on the due date indicated to begin working on your order. Failure to do so will result in a **cancellation** of the order, contract will be null and void, and retainer **will not** be refunded.
4. The Balance due date is the final date for any cancellation or changes to the event date, size, style or flavors of the cake or desserts.
5. Cancellations received after the balance due date **will not** be subject to refund. Changes made after balance due will be subject to approval and may or may not be approved for final design.
6. I reserve the right to exercise artistic license and make last-minute changes, if necessary, in order to guarantee the structural, visual and creative integrity of a cake or dessert table. My product will be as close a representation to any inspiration photos submitted upon order, but may not be an exact representation.
7. Delivery and setup is required for multi-tiered cake orders. Prices vary based on location (56 cents per mile). All other orders may be picked up by the client or a representative or delivered, if requested.
8. I am not responsible for any damage to the cake or desserts after delivery or setup (if applicable) is complete. You are responsible for providing an appropriate and secure table and environment with an optimal room temperature of 75 degrees or below.
9. If you or a representative elect to pick up and set up your cake or desserts, you assume all liability and responsibility for the condition of the cake or desserts once they leave my possession.
10. In the event of an emergency, should I fail to provide your cake or desserts on the date requested, a refund for the **full amount** will be issued to you.
11. My products may contain or come into contact with milk, eggs, wheat, nuts, soy and other allergens. You agree to notify your guests of this risk and hold me harmless for allergic reactions.
12. You are also acknowledging and responsible for all "non-toxic" items you chose for this order such as disco dust and luster dust that is not edible but for enhancing decorating use only
13. I am not responsible for supplying any fresh flowers or cake toppers that go on the cake. Fresh flowers are not a food product, and may contain pesticides, insects, dirt, or other contaminants
14. I photograph my cakes and reserve the right to use any photographs for display or promotion without compensation to you

Sagebrush Sweets, LLC.

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