

Mandy's Home Bakery Terms & Conditions

Full terms & conditions for **Mandy's Home Bakery** are detailed below. By making an initial payment it will be deemed that the terms are understood and accepted as applying to your order.

Payment Conditions

Prices

Following your consultation / enquiry, your quote is valid for 2 months, paying your initial payment (see below) secures this price & prevents any further price increases, except in exceptional circumstances beyond our control e.g. exceptional fuel / food price increases etc.

Initial Payments

A non-refundable 50% payment (total of the cake [& delivery price if applicable]) is required in order to secure the commission of your cake and chosen date with **Mandy's Home Bakery**.

Save The Date (wedding cakes)

If you wish to secure the date, without yet having a cake design and final price, a £75 payment can be made. The design and final price will be agreed at least 3 months before the wedding date. Once a full quotation has been received and agreed on, the remainder of the 50% initial payment is then due. Full payment will then be due no later than 2 weeks before the wedding date.

Equipment Deposit

If you wish to hire a cake stand, a security deposit of £40 must be left at the time of final payment. The deposit will be refunded when the stand/s are returned to the premises of Mandy's Home Bakery, no later than one week past the event date. The security deposit is forfeited if equipment is returned late, damaged or not returned at all.

Payment

Payment should be made by bank transfer.

Final payment for your cake is required no later than 2 weeks before the collection/delivery.

Late Payments

If your Initial Payment is not paid within 2 months of quoting then we reserve the right to cancel any previous arrangements. If full payment is not received and cleared in our account before the event then the order will not be released.

Cancellation

If cancellation of the event takes place we reserve the right to retain your 50% Initial Payment. If cancellation takes place 3 weeks before the event then we reserve the right to keep 75% of the total price, or if cancellation occurs 7 days prior then 100% of the value will be retained to cover the costs of production of the cake.

Cancellation must be made in writing (by letter or email) to **Mandy's Home Bakery** and will only be deemed to take effect from the date your letter/email is received at our premises. If you **postpone** the event we will endeavour to transfer your order providing the date is suitable for ourselves, otherwise it shall be treated as a cancellation.

We retain the right to cancel the booking in very unusual circumstances beyond our control, such as fire or ill health, during which we will refund any money taken in full.

Design Condition

Alterations & Changes

It is your responsibility to read & check the quote thoroughly; any amendments should be made in writing.

If requested, we will endeavour to adjust the design where possible, but sometimes this is not possible according to the nature of the request or amount of notice given. If the alteration affects the cost, or preparation work for the original design has already been undertaken, then your balance will be adjusted accordingly. Please warn us when you pay your deposit if you are undecided on the design.

Mandy's Home Bakery reserves the right to charge 75% of the initial quoted price should any changes or alterations reduce the final cost to less than 75% of the original price. We are unable to copy the work of any other baker.

Allergies & Special Dietary Requirements

Special Diets

You are responsible for informing us if any of your guests have special dietary requirements. Cakes can be made with gluten free flour / egg free / alcohol free / on request. I do not offer nut free cakes. Please be aware that although the above ingredients can be removed from the cakes, they are still used in our kitchens so we cannot guarantee that any of our cakes are completely free of all traces for people who are highly sensitive.

Mandy's Home Bakery cannot be held responsible for people with allergies and intolerances consuming the cupcakes.

Food Allergies, Coeliac Disease and Intolerances Statement:

My cakes and bakes are prepared in an environment that is not totally free from allergenic ingredients.

My hygiene practices are designed to reduce the risk of allergen contamination and I receive training to help ensure that these standards are met.

My recipes do change from time to time please check before ordering.

Should you have any concerns about the ingredients in my dishes, please do not hesitate to ask and I will happily assist you.

Please note: I make your cakes in my home kitchen where any of the 14 notifiable allergens (**celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, mollescs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites, and tree nuts**) may be used.

Colouring

The buttercream may contain the following colourings:

Sunset yellow FCF (E110)

Quinoline yellow (E104)

Carmoisine (E122)

Allura red (E129)

Tartrazine (E102)

Ponceau 4R (E124)

These colourings may have an adverse effect on activity and attention in children

Non-Edible Items

Most cakes contain small proportions of inedible items, it is the clients responsibility to ensure these are removed by your caterer/guests before consumption e.g. support dowels in tiered cakes, ribbon, wires in sugar flowers.

Delivery and Set up charge

Delivery charge is calculated on a mileage and time basis. Set up is £15 and mileage is 45p / mile from the business premise to the event location and return journey.

Alternatively, cakes can be collected from our premises.

If you choose delivery, it is our intention that your cake will be delivered in perfect condition prior to the start of your reception. However we ask for patience with factors that may be beyond our control (e.g. traffic conditions) as we cannot be held liable for any such delays. It is your responsibility to ensure you inform us of your correct ceremony & reception time plus the postcode of the venue. In the unlikely event of late delivery, the maximum compensation will be a refund of the delivery price.

We cannot be held liable for any damage that is rendered to the cake at the venue once we have left the premises. It is with this in mind that we require somebody responsible, to check that they are happy with the cake before we leave.

If you chose to collect the cake, we will not be held liable for any damage to the cake once it has left our premises and we highly recommend you check your wedding insurance covers cake damage.

Late requests for delivery (after securing the booking based on collection) will be accommodated where possible, but cannot be guaranteed, as earlier delivery commitments must take priority.

Cake Set up

It is the clients' responsibility to ensure arrangements are made for the cake table, linen, cake stand & knife, which should all be set- up prior to our arrival, (unless there is an agreement that we will liaise with the venue on your behalf). If any delay is incurred due to these not being set-up, we reserve the right to charge for any delay incurred or leave the cake with the event manager to assemble / move into position as appropriate. Please take extra care to ensure a stable cake table if you are having a marquee wedding, as surrounding floor boards can easily rock the cake once stood on.

Storage & Consumption

Damage

Please remember that cake decorations are very delicate items, and we cannot accept responsibility for damage that is done to the cake after it has left our possession.

If any damage is rendered to the cake after it has left our possession, then you can advise us and request a repair, which will be costed accordingly, including transport costs if appropriate.

Best Before Date

Your cake is baked to ensure it is fresh for the date of your event. After this date, we advise sponge cakes are frozen as soon as possible to ensure its condition is maintained,

otherwise, we cannot guarantee its quality if it's consumed more than 48 hours after the event. Our cakes are made entirely of natural ingredients, so we'd like to remind you that because of this they will not have the extended shelf life of most supermarket cakes, which contain additives and preservatives to ensure their prolonged life. Freezing the cake however, preserves the taste of the sponge and icing as much as feasibly possible, but please bear in mind that it will affect the visual appearance of the icing, as condensation will form upon defrosting. Food hygiene recommendations recommend that food should only be frozen for a maximum of 3 months.

Once home, the cake should be wrapped in clingfilm to remove as much air as possible, then stored in an airtight container before freezing for a maximum of 3 months. The cake should not be refrozen if defrosted, therefore it may be appropriate for you to cut it into convenient portion sizes before freezing, so that it can be defrosted on a per portion basis.

Complaints

If you have concerns about your cake, please notify us upon delivery / inspection so that we have the opportunity to rectify it in time for your event. We highly recommend a member of the family / event manager as the designated point for the day, to help ensure all runs smoothly.

All other concerns should be made in writing, and evidence of the fault should be included. A refund is only given if the uneaten cakes are returned, and are unsuitable for consumption / not as described in the written quote. *No refunds are given due to change of mind.* In the unlikely event of late delivery (defined as delivery after the start of the wedding breakfast), the maximum compensation will be a refund of the delivery price. We ask for patience with factors that may be beyond our control (e.g. traffic conditions) as we cannot be held liable for any such delays.

We pride ourselves on our personal yet professional service.
Thank you for using our services.