



## Wedding Cake Agreement

At GFC Bakery, we care about our customers and strive to give you exactly the cake you desire. Our talented cake decorators will render each cake design to the best of their abilities, reserving the right to make slight alterations to the design during assembly, if necessary, in order to give you the most beautiful and delicious cake possible! Due to the flawed nature of communication, some conceptual differences of design and color and other miscommunications may occur. No whole or partial refunds or store credits will be given for any cake that doesn't meet the exact expectations of the customer, in regards to design, color, size, flavor, etc. Our cake designers are happy to answer any of your questions and help you clarify all of your expectations for your cake prior to finalizing your order.

Orders must be finalized and paid in full one week prior to pick-up. After that time, no refunds will be given for cancellation and no alterations may be made to the cake design, colors, size, flavors, etc.

We do not offer local delivery or mail shipping for any wedding cakes at this time.

### Caring for your Gluten-Free Cake Creation

Please plan to pick up your cake 3-4 hours before you intend to serve it. In order to ensure that your cake travels well to your destination, we will keep it very cold prior to pick-up. You will want to hold cakes that are frosted in Vanilla or Chocolate frosting at room temperature (65-75 degrees Fahrenheit) 3-4 hours before serving so they will be softer for cutting. Cakes iced in Cream Cheese frosting should rest at room temperature 1-2 hours only before serving. Cakes iced in Whipped Cream frosting should be served cold. Do not expose cake to temperatures higher than 75 degrees Fahrenheit or to direct sunshine.

Some elements on our cakes, such as ribbons, clear bands, cake support posts, and gumpaste flowers, are not edible and must be removed before serving.

We package our cakes for safe travel to the best of our abilities. However, we do not assume responsibility for cake mishaps once your cake leaves the shop. Please keep the cake on a level, stable surface, support it well from underneath when carrying, and drive carefully!

Cake serving amounts are calculated based on an approximately 2" square slice or 2" wedge.

Refrigerate or freeze any leftover slices of cake in tightly sealed plastic containers. Cakes with fillings, cream cheese frosting, or whipped cream should not be kept at room temperature longer than 5 hours.

Enjoy your cake!

*GFC Bakery is a dedicated wheat and gluten-free facility. Allergens present in the baking facilities include eggs, dairy, soy, corn, tree nuts, peanuts, fish, and shellfish.*

Agreed to and signed \_\_\_\_\_ Date \_\_\_\_\_

Printed Name \_\_\_\_\_