

Christin's Cakes



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Name: _____ Event Date _____ Head Count _____

Phone: (h) _____ (m) _____ Email: _____

Location/Villa Name & Address: _____ Time: _____

Delivery / *Pick up _____

Cake flavor: Chocolate, Vannila, Lemon Frosting: Buttercream or Fondant
(requests also accepted) _____

Buttercream is a light, creamy frosting made with softened butter, confectioners' sugar and light cream. This uncooked frosting is beaten until light and creamy. It can be flavored in many ways and is used both as a filling and frosting for a variety of cakes and pastries.

Fondant is a beautiful rolled frosting with the consistency of a tootsie roll. It has a smooth satin finish and is especially resilient to the tropical heat. It is made of sugar syrup and glucose, which is cooked to a specific temperature and then kneaded to a smooth, soft paste. This paste can then be colored or flavored and used as an icing for cakes

Filling: suggestions welcomed

Chocolate Ganache	Vanilla Buttercream
Chocolate Mousse	Vanilla Mousse
Mocha Buttercream	Banana Cream
Chocolate Buttercream	White Chocolate Mousse
Carmel	Raspberry Mousse
Key Lime Curd	Lemon Curd
Other: _____	

Cake Style:

Stacked or Pillars

*note pillars require us on site for presentation and have an additional charge based on size and time required

Border Piping: _____

Cake Shape: Round, Square, Other: _____

Cake Decorations:

Please provide quantity and written description. We welcome photos to assist in reaching your vision.

*All decorations increase the general cost of the cake and a quote will be provided after we review your request.

Fresh Flowers _____

Gumpaste Flowers _____

Toppers _____

Sculptures _____

Other: _____

Booking Deposit- There is a \$25 deposit to reserve your date. It will be deducted from your final payment, which is required on or prior to _____. In event of cancellation of your event, your deposit is non-refundable. In addition to the reservation fee, a 30% deposit is required upon signature of this contract. Please make checks payable to Christin DeLuca or Justin Baker. Initial _____

If specialty cake equipment is used for your cake an additional security deposit is required which will be refunded once items are returned. In event of loss or damage of this equipment you be required to pay the difference for the replacement cost if the equipment cost is more than the deposit. Faliure to return equipment or rentals is subject to forfeit of security deposit. Please designate a responsible party.

*If you choose to pick up / transport your own cake, Christin's Cakes cannot be held responsible for any misshap that may occur during your transport. Initial _____

Christin's Cakes cannot be held responsible for any food allergy that we are not made aware of prior to producing a cake. Initial _____

Changes- Changes to an existing order : size, design, flavor or filling etc will only be accepted 10 days prior to the event. After Lockout date we cannot accept any changes. All changes made prior to lockout date must be in writing. Initial _____

I have read and understood the terms and conditions stated above. _____ Date _____

Decorator name(s) and signature(s) _____ Date _____

