

Cake Care Tips (for pick-up)

All cakes are professionally constructed with internal supports to carry the cake's own weight and tolerate some mild to moderate motion I.e. transport in a car or to and from the fridge. Here are some ways to ensure your cake is handled with the utmost care.

Transport

- Place your cake in an upright position on a flat surface - not your lap or on the seat. The floor of the car in the back seat is the best place
- Never put your cake products in the trunk or place items on top of your cake box.
- Drive carefully and at a moderate speed to ease breaking. Abrupt stop-and-go-motion may increase the likelihood of damage to your cake products.
- Keep the inside temperature of the vehicle at 23 degrees Celsius or cooler.

Set-Up

- A sturdy and level table should be provided for cake products.
- The temperature of the venue should be at a moderate 23 degrees Celsius or cooler.
- If your event is outdoors, bring your cake out 25-45 minutes before serving, depending on the temperature and humidex that day.
- Always keep cake products out of direct sunlight as this may cause melting or sweating of the cake.
- Keep away from all sources of heat.

Storage

- Store in a refrigerator (not freezer, unless specified by your Cake Artist) and bring out 1/2-1hr before serving (for outdoor event 25-45mins). A moderately cool temperature is best. Check your refrigerator settings before picking up your cake product and adjust as necessary.
- After your event, your cake may be stored in the refrigerator again but should be consumed with 24-48 hours from your event date. It is highly recommended that you consume all cake products on the day of your event (Tip: send extras home with your guests!)

Attention!

- If the Client/Venue Contact or designate is not at the venue upon the set delivery time, cake products will be left at the venue. Alpha-Omega Events will not be responsible for them thereafter.
- Cake transport is not easy and we highly recommend that it is done by professionals. If the Client or designate elects to pick up their cake, a waiver must be signed and the Client assumes ALL liability and responsibility for the condition of the cake once it leaves the possession of Alpha-Omega Events.
- We are not responsible for any damage to the cake after set-up is complete, or the product is picked up by the Client/Designate; Refunds will not be given for damage done to the cake once it is in the possession of the Client.
- Our products may contain or come in contact with milk, wheat, nuts, soy and other allergens. We highly recommend you notify your guests of this risk. We are not responsible for any allergic reactions due to consumption of our cake products. Please refer to our allergy product labels on cake packaging, or phone us for more details.

If you have any questions or concerns please contact your Cake Artist at: (647) 692-9258 or aoeventscakes@gmail.com

Waiver (Declaration)

I _____, the Client, have elected to pick-up and transport my own cake product(s) against professional advice. I waive my right to a refund for damage done to the cake once it is in my possession, in lieu of the normal refund policy. I release Alpha-Omega Events of all liability & responsibility, and assume complete liability for the condition of the cake once it leaves the possession of Alpha-Omega Events (or their designate representative). I agree to notify my guests of the risk of allergens that the cake product(s) may have come into contact with and release Alpha-omega Events of all liability.

Signature of Client

Date

Signature of Witness

Date