

Chef G's
450 W. Nepeasing St.
810)969-4949
ginnibruman@yahoo.com

Event Signatures

Terms and Conditions: Please read through and initial each one to insure they are understood.

_____ **RESERVATIONS:** A guest count confirmation must be given to Chef G's one week before your scheduled event.

_____ **ROOM RENTAL:** \$30 an hour if we cater. \$100 an hour if we do NOT cater. (3 hour MAX)

_____ **CHANGES:** We'll do our best to accommodate any changes that are made 7 days before the order due date. Please note - extra charges may apply to last-minute changes.

_____ **DEPOSIT:** A small Non-Refundable deposit of \$50 dollars per event is required to reserve the date and time you are requesting. This \$50 can and will be used toward the balance of the event.

_____ **PAYMENT:** Final payment due ONE week prior to the event.

_____ **GRATUITIES and TAXES:** An 22% service charge will be added to all food and beverage charges. State sales tax of 6% will be added to all charges if required.

_____ **PRICING:** Prices shown in our brochure and on the web are our current prices and are guaranteed for one full year. Reservations made 13 months or more ahead are subject to change. It is not possible to guarantee prices that far in advance.

_____ **FACILITIES and SERVICES:** Your reservation at Chef G's includes set up of all tables, linen napkins, china, silverware, and regular glassware and clean up after the function.

_____ **LIABILITY:** Chef G's is not responsible for damages to or loss of any item at the banquet facility before, during or after a function. Liability for damage to the premises will be charged to the individual or organization authorizing payment for a banquet function.

_____ **CAKE DESIGN:** We cannot duplicate an exact copy of another cake artist's work but will ensure the look is similar.

_____ **NON-EDIBLES:** Our cake, desserts or food will occasionally include non-edible items on or in the cake. We'll let you know which pieces cannot be eaten. It is your responsibility to ensure they are removed before serving.

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_____ **MEDIA:** We reserve the right to use all photographs of the cake for advertising purposes.

RULES: Please initial after reading each rule to insure they are understood!

NO ALCHOOL _____
No loose glitter or loose confetti _____
No flame candles _____

Contract Agreement

Your event is very important to us. Please carefully look over the event details in the contract to make sure that everything is correct. If you find any mistakes, let us know immediately.

Please sign below to show that you agree with the details of your order.

Signature	Date