Hendo Baking Co. Cookie Contract

Classes

Payment

Your price will depend on a whole buncha factors: how many people will be attending, location of event, number of cookies you want each person to decorate, number of icing colors, etc. Pricing starts at \$300 for four cookies, three or four icing colors, and up to six decorators. I require 50% non-refundable deposit to save your party date, and the balance is due 10 days before your party. Once you submit your deposit, that means you agree to this cookie contract and your party date is confirmed--yay!! Payment may be made through Venmo, PayPal or Zelle (or if you want to hand me a wad of cash, that's cool too).

Refunds

Refunds are available up to 24 hours after the payment has been accepted. After that time, I will have already begun working on prepping for your party and cutters have probably been ordered.

Location

Most parties are hosted at the location of your choice. If you don't have a location in mind, let me know–I have a few connections that may work out. Travel within 7 miles of downtown Hendersonville is included, locations outside that radius may incur an additional travel charge.

Party Time!

Classes last anywhere from 75-120 minutes, depending on the number of cookies and complexity of designs you choose. Once we land on specifics of your class, I'll give you a better estimate of the length of your class. I'll arrive about 30-40 minutes ahead of the class to set everything up. I just ask that you have tables and seating available as well as a trash can-I'll bring everything else!

Change Cutoff

Decisions are tough! But I'm here to help. Some changes may be accommodated until 14 days prior to your party. After that, all change requests will be under consideration and a small fee will apply. A final head count is required 10 days in advance.

Inspiration Photos

I love when clients bring inspo pictures! They are just that – inspiring. I will come up with some designs that will go along with your theme, but I want to make sure the designs we agree on are doable for your party-goers! Colors and lighting in

photos may be slightly different than what you end up with. We will chat about what you can expect to be similar and what will change. Copyright images (like Spongebob) are protected and I won't be able to replicate them baked goods. We can make a similar color palette and get creative if that's the theme of your event!

Extenuating Circumstances

I know that you can't control the weather or when you or a family member gets sick. Life happens–I get it! If you end up needing to reschedule your event, I can freeze your cookies and icing for up to two weeks. If something unexpected comes up, please reach out ASAP so we can work up a plan! If you need to cancel your party all together, the supplies are still yours if you would like them.

Last Minute Classes

While I can't always accommodate a last minute party, it doesn't hurt to ask! There is a 15% premium added to orders placed under 14 days ahead of pick-up.

Price Adjustments

All prices are subject to change, but once your initial payment is received, your pricing is locked in. Prices are often dictated by ingredient costs. I'm always trying to provide the best tasting cookies to my clients. Pricing will be confirmed verbally before your party is confirmed and will not change after that.

Photography

I photograph at most parties and may post on my Instagram account. If you have minors at your party, I do my best to avoid posting their faces on my account without permission from guardians. If you don't want your party guests photographed, please let me know so I can respect everyone's privacy and stick to cookie pics. I will post pictures of cookies so others can know how much fun cookie decorating is!

Communication

Texting is the best way to get a hold of me and the quickest way to get a response. If I have questions for you, I need to hear back from you within 24 hours. If I don't hear back in that time frame, I may have to wing it.

Achoo! Allergies?

Baked goods are often made with foods that can be known allergens (dairy, gluten, eggs, etc.). I can't always accommodate allergy-conscious orders. My kitchen is not nut free, egg free, dairy free, gluten free. Please let me know if food allergies are a concern so we can work out a plan.