



Booking Form

151 Reigate Avenue, Sutton, Surrey, SM1 3JR

Telephone: 07940 148 591

cripesitscrepes@gmail.com

Customer details:

Date of event:

Contact Name:

Address:

..... Postcode:

Telephone number:

Email:

Event details:

Type of event:

Address (if different from above):

..... Postcode:

Serving from: To:

Sweet Crepes: Savoury Crepes: Other:

Special requests:

Agreed Percentage taken:.....

Number of guests:

Please return this form to **cripesitscrepes@gmail.com** with the below signed.

Terms & Conditions

We want your event to be a success and the best way to achieve this is to formulate a strong, honest and open relationship with you, where communication is clear and expectations from both sides are understood from the outset.

We interpret your full or part payment to mean that you have read and understood the terms and conditions set out below:

Cancellation - applicable to pre-booked events only, not when vending.

In the unfortunate event that you need to cancel your event the following conditions will apply:

Please notify us immediately by telephone or email that you wish to cancel your event.

The event will only be deemed to be cancelled when we confirm by email that we have received your notification.

Cancellation more than one calendar month prior: You are required to pay 20% of the full price quoted. In other words, your deposit is not refundable.

Cancellation less than one calendar month prior to event: You are required to pay 50% of the full price quoted including your deposit.

Cancellation less than one week prior to the event: You are required to pay 75% of the full price quoted including your deposit.

In the unlikely event that where circumstances prevent us from fulfilling our obligation to you (e.g. extreme weather conditions, etc...) we will notify you in immediately and refund all monies paid.

Liability

We can confirm that we have and will maintain sufficient Public Liability insurance for events of the nature of your booking. A copy of this certificate is available on request.

We follow strict HACCP guidelines for all food production, handling, storage and distribution and in all dealings with our clients and your guests.

We recommend that all food must be consumed within 2 hours of serving. Any food consumed after two or more hours is at your discretion and therefore becomes your responsibility.

Where we use your kitchen facilities we will wish to inspect them prior to the event to ensure that facilities match our food hygiene standards.

Signed : Date: