

CAKE PICNIC

MASSACHUSETTS 2025

Location: Green Hill Park, Worcester, MA

50 Officer Manny Familia Wy, Worcester, MA 01605

Date/Time: Saturday, Nov 15, 2025, • 1:00–5:00 PM (**show up for check-in & setup by 12:00 noon**)

Contact: savicesolutions@gmail.com

WHAT THIS IS:

A fall picnic + friendly cake competition. **Competing in the cake contest portion is 100% optional.** You bring the cake; we bring the vibes, music, voting, prizes, and bragging rights.

PRIZES:

- **1st place: \$500**
- **2nd place: \$200**

READ THIS FIRST — ENTRY RULE

NO CAKE, NO ENTRY. Every ticket must be attached to a cake entry (homemade or store-bought is fine). 1 cake per entry. Entries can be solo or a team of 2 (use the Add-On Teammate ticket). There are **no spectator-only tickets for this event.**

IMPORTANT: ONLY buy an Add on team member tickets if you intend to participate in the cake contest. **Otherwise, you will be denied access to the day of the event with NO refund.** Remember, participating in the contest is **100% optional** while still having the right to vote during the judging process and tasting all the cakes. **Team members add on tickets will be limited.**

HOW IT WORKS:

- **Check-in & cake setup:** Please arrive by 12:00 noon to set up.
- **Round 1 (popular vote):** All cakes on display; everyone votes. Top 5 cakes advance and are reserved for cutting during Round 3.
- **Round 2: Time to cut the cakes—yum!** Attendees are split into groups and rotate on a timer to pack their boxes with cake. **Unless the cake design does not permit,** each cake owner is responsible for pre-cutting/portioning during setup, so the process is smooth, and everyone gets a fair sample. Once all the groups have gone. The process will be repeated to allow the opportunity to grab more cake.
- **Round 3 (taste + design):** Judges and crowd feedback narrow down the Top 2.
- **Final vote & awards:** The Top 2 are judged on creativity, taste, and overall presentation.
- **Closing — Open mic:** opportunity to market your business, yourself, and the services/products you provide. **Network throughout the event!! Bring your business cards!**

HOW JUDGING WORKS:

Popular Vote → Top 5 advance → Tasting rotations → Final: judges + crowd feedback select Top 2.

Final scoring: Taste 40% Creativity 40% Presentation 20%.

Tie-breaker: higher Taste, then head-judge decision. **Remember,** it's not only about a pretty cake!!

TICKETS:

- Contestant Entry — 1 person, 1 cake.
- Add-On Teammate — optional second person for the same entry. Must be purchased with a Contestant Entry in the same order.
- Competing in formal judging is optional; whether you opt into judging or not, **your entry must bring a cake.**
- Early Bird tickets are limited and final sale.

CAKE GUIDELINES:

- Homemade or store-bought allowed. Creativity, taste, and presentation all count.
- Please label major allergens (nuts, dairy, gluten, eggs, soy, etc.).
- Minimum 8-inch cake size
- You can bring an extra cake if you would like but only one is required for entrance.

WHAT TO BRING:

- Your cake (covered for travel), knife/cutter, serving tool, and any display items.
- Any stands/props you want. We'll supply boxes for packing, and plates/utensils for tasting.
- Picnic blankets/chairs. Dress for fall weather.

POLICIES:

NO CAKE, NO ENTRY. Tickets require a cake entry.

If we must reschedule due to weather, **ticket holders will be notified no later than Saturday, November 8, 2025. If we cancel and do not reschedule, we will refund the ticket price and ticketing fees.** If we postpone, tickets automatically move to the new date; **we will poll ticket holders and select the majority-preferred date.**

CONDUCT & SAFETY:

Behavior & safety: This is a community-friendly/centered event, and we want everyone to feel safe and satisfied. Please always follow staff directions. Entries that present safety issues or violate these rules may be disqualified. We reserve the right to refuse entry for safety or policy violations.

DISQUALIFICATION EXAMPLES:

- Missing allergen label or unsafe handling.
- Use of open flame, appliances, or alcohol service on site.
- Failure to follow staff directions.
- Any behavior that poses a threat to others
- unsafe displays.

FOOD SAFETY — TEMPERATURE & TIME:

Keep perishable **ingredients (e.g., dairy/cream, custards, mousse, cream cheese icing, fresh fruit)** at $\leq 41^{\circ}\text{F}$ (5°C) in a cooler until service. Limit time in the 41°F – 135°F (5°C – 57°C) “danger zone” to ≤ 2

hours total. Avoid raw-egg frostings; use pasteurized eggs/egg products only. No on-site food or alcohol sales by entrants. Alcohol baked into cakes is permitted only if non-intoxicating in the finished product.

REFUNDS, TRANSFERS, WEATHER:

All sales are final. If the event is canceled and not rescheduled, we will refund the ticket price and ticketing fees. If postponed, tickets automatically move to the new date (**notice will be provided no later than Saturday November 8th**). Transfers are allowed through Ticketor up to 4 hours before the event for single entry tickets only.

MEDIA & PUBLICITY:

By attending, you grant Savice Solutions permission to use event photos/video of you and your cake for promotional purposes, where permitted by law.

LIABILITY:

Entrants are responsible for the safe preparation, transport, and service of their cakes. Organizer is not responsible for loss, damage, or theft of displays or personal items.

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savicesolutions@gmail.com