

Simply Fondue - Ft. Worth
111 W. 4th Street #15 Fort Worth TX 76102
(817) 348-0633 Events Fax (817) 423-8008
reso@simplyfonduefortworth.com



Event Form - Simply Fondue FT. Worth

Name: _____

Date of Event: _____

Phone: _____

Day of Event: _____

Email: _____

Time of Event: _____

(as discussed with the manager)

Credit Card #: _____

Special Occasion: _____

(if so please list)

CC Expiration Date: _____ CCV: _____ Zip Code: _____ Number of Guests: _____

CC Type (Circle): Visa MC Amex Discover Simply Fondue Contact: _____

Guarantee Simply Fondue must receive an exact final headcount 2 calendar days prior to the event date. There is a 7-person minimum for fixed menu events. This final headcount will be used as the minimum number of guests for which you will be charged. This number is not subject to reduction. If your final headcount increases, Simply Fondue will make every attempt to accommodate your group in the same dining area.

Initials: _____

Food and Beverage All menus need to be finalized 2 calendar days prior to your event. There is a minimum cost of \$45 per person. Simply Fondue is the sole provider of food. Desserts may be brought in from an outside source; however, a dessert fee will be assessed at \$2 per person for all events. If you bring in your own wine, a corkage fee of \$25 per 750ml bottle will be applied to your final bill. Due to market availability, menu items and ingredients may change at any time. We do not allow split option meals.

Initials: _____

Deposit and Payment A deposit will not be required for your event. Instead, a signed contract and valid credit card number will be required to be on file no later than 7 calendar days prior to your event. Final billing will take place the day of your event. The final bill may exceed the estimated total, based on actual consumption, number of attendees, etc. Promotional gift cards or additional discounts may not be applied towards your bill.

Initials: _____

Auto Gratuity and Sales Tax There is an automatic 20% gratuity and 8.25% sales tax which will be added to your final bill. This applies to food, beverage, and gratuity.

Initials: _____

Split Checks No split checks for more than groups of 12. We do not allow more than 4 split checks per table.

Initials: _____

Cancellation Policy Cancellations made less than 2 calendar days before the event will be charged \$25 per person.

Initials: _____

Dining Space Unless a room rental has been agreed upon for private dining before signing, your group may be in the presence of other parties.

Initials: _____

Teen Parties Due to the nature of fondue, an adult must be present at the table with people under the age of 18 years old. Please discuss times, pricing, and menu options for teens with a Simply Fondue manager prior to filling out the event form. Teen Notes: _____

Initials: _____

Reservation Policy Your event will begin at the designated time in the contract. It is essential that your entire group be on time. If your party arrives late, Simply Fondue cannot guarantee completion of all dining courses. Events are scheduled for 3 hours and we ask that you abide by your time allotment, and to be respectful of waiting contracted parties. A fee of \$100 per 30 minutes may apply for exceeding the allotted time. Should you feel you would need more time for your event, please notify a manager upon making your reservation.

By signing this event form, you agree with all dates, times and fees associated with your event. All cancellation policies are in effect when contract is signed and received.

Signature: _____ Date: _____

Name of Contact - same as page 1: _____

Phone: (817) 348-0633

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THREE OR FOUR COURSE SPECIAL EVENT MENU OPTIONS

CHEESE FONDUES (please check box for any two of the following)

Served with fresh baked artisan breads, crisp vegetables, and seasonal dipping fruits

- ☐ **AGED CHEDDAR** Extra sharp Tillamook and pepper jack cheeses in a beer base with garlic & spices
- ☐ **SPIKEY JACK** Creamy pepper jack cheese, beer, fresh garlic & spices
- ☐ **SMOKED GOUDA BACON** Smoked Gouda in a beer base with garlic, bacon & spices
- ☐ **FRENCH ONION SWISS** Gruyere and Emmenthaler, seasoned au jus, garlic, mushrooms, shallots & spices

SALADS (please check any two of the following)

- ☐ **CAESAR** Romaine, cherry tomatoes, shaved parmesan, toasted pumpkin seeds and croutons tossed in our house-made creamy Caesar dressing
- ☐ **THE CHEF** Romaine, sliced carrots, cherry tomatoes, red onions, cheddar cheese, smoked bacon & croutons with your choice of roasted garlic ranch, honey Dijon, balsamic, or Caesar dressing
- ☐ **SPINACH AND STRAWBERRY** Baby spinach, fresh strawberries & toasted almonds tossed in a sweet cider dressing
- ☐ **ROASTED BACON WEDGE** Iceberg wedge, grape tomatoes, crispy bacon crumbles, purple onions, gorgonzola, drizzled with a made in house garlic ranch dressing

CHOOSE ONE OPTION PER EVENT

<input type="checkbox"/> OPTION 1 Three Courses \$48 per person The Combination Our three-course combination fondue; this includes an appetizer cheese fondue OR our chocolate fondue dessert, a dinner salad, and a main entrée including stuffed mushrooms, cheese raviolis, and assorted fresh vegetables. From the following, circle your course of cheese or chocolate fondue and then 4 entrée selections (1 from each box).		<input type="checkbox"/> OPTION 2 Four Courses \$55 per person The Classic Our four-course original classic fondue; this includes an appetizer cheese fondue, a dinner salad, chocolate fondue dessert, and a main entrée including stuffed mushrooms, cheese raviolis, and assorted fresh vegetables. From the following, circle 4 selections (1 from each box).		<input type="checkbox"/> OPTION 3 Four Courses \$64 per person The Chef's Feast Our four-course Chef's Feast dinner; this includes an appetizer cheese fondue, a dinner salad, chocolate fondue dessert featuring cheesecake, and a main entrée including stuffed mushrooms, cheese raviolis, and assorted fresh vegetables. From the following, circle 6 selections (1 from each box).	
Cheese Course	roasted garlic chicken	beef tenderloin	roasted garlic chicken	bacon wrapped tenderloin	roasted garlic chicken
Chocolate Course	chicken breast	six pepper beef	chicken breast	Texas tenderloin	brown sugar bourbon chicken
jalapeno cheddar sausage	coconut crusted shrimp	jalapeno cheddar sausage	coconut crusted shrimp	six- pepper beef	chicken breast
apple smoked chicken sausage	black tiger shrimp	apple smoked chicken sausage	black tiger shrimp	jalapeno cheddar sausage	coconut crusted shrimp
	soy-citrus salmon		soy-citrus salmon	apple smoked chicken sausage	black tiger shrimp
	herb crusted pork loin		herb crusted pork loin		soy-citrus salmon
beef tenderloin				teriyaki chicken	wild game (seasonal selection)
six pepper beef				whiskey glazed chicken	tequila lime shrimp
				chipotle cinnamon pork	1 additional selection from any box

Additional notes or write in entrée selections here:

CHOCOLATE FONDUE (You may choose at the time of your event)

Ask us about adding on lobster, wild game, surf & turf bites, wine, beer, or bar drinks to your event!