



Simply Fondue - Ft. Worth
 111 W. 4th Street #15 Fort Worth TX 76102
 (817) 348-0633 **Events Fax (817) 348-0610**
 gary@simplyfonduefortworth.com
 jordan@simplyfonduefortworth.com

Special Event Contract - Simply Fondue FT. Worth

Contact Information:

Name: _____

Phone: _____

Email: _____

Credit Card: MC Visa Am Express

Credit Card Number: _____

Credit Card Expiration: _____

Room Rental Fee (if applicable): _____

Event Information:

Date of Event: _____

Reservation Time: _____

Number of Total Guests: _____

Number of: Adults Teens Children

Occasion: _____

Booking Manager: _____

Cancellation Fee: _____

(for office use only)

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 \$25 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 \$20 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: _____

Service Charge and Sales Tax:

There is a 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 splitting 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:

The dining space will be set up approximately 30 minutes prior to the event reservation time. Your event space may be available for access to set up; however, please check with the event planner for availability. Unless a room rental has been agreed upon for private dining before signing, your group may be in the presence of other parties.

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

Contact Signature: _____ **Date:** _____

SPECIAL REQUEST/NOTES: _____

THREE OR FOUR COURSE SPECIAL EVENT MENU OPTIONS

Prices include all selected courses, tea, &/or soda. Gratuity and Tax are not included in price.



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

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

AGED FARMHOUSE CHEDDAR
extra sharp Tillamook cheddar,
English Farmhouse white cheddar,
beer, garlic, and spices

SPICY JACK
creamy pepper jack cheese,
fresh peppers, beer, fresh garlic and spices

SMOKED GOUDA BACON
Smoked Gouda, beer, crispy
Bacon and chives

FRENCH ONION SWISS
Gruyere and Emmenthaler,
seasoned au jus, garlic, mushrooms, shallots, & spices

SALADS (please check any two of the following)

CLASSIC CAESAR
Crisp romaine, scraped aged
Parmesan cheese, and fresh herb
croutons tossed in a creamy spicy
house made Caesar dressing

THE HOUSE
Greens, cucumber, carrot, tomato, cheese,
smoked bacon, croutons w/ROASTED GARLIC RANCH,
HONEY DIJON or BLUE CHEESE DRESSING

SPINACH & APPLE
Baby spinach, apple slices, and toasted
almonds tossed in a sweet cider dressing

ROASTED BACON WEDGE
Iceberg wedge, grape tomatos, cucumber, crisp bacon
purple onion, gorgonzola, house-made garlic ranch dressing

<p>OPTION 1 Three- courses - \$45 per person</p> <p><input type="checkbox"/> The Combination</p> <p>Our three-course <i>combination fondue</i>, which includes an appetizer cheese fondue OR our famous chocolate fondue dessert, a dinner salad, and a main entrée with ALL the following:</p> <ul style="list-style-type: none"> beef tenderloin teriyaki beef roasted garlic chicken breast chicken breast coconut crusted shrimp black tiger shrimp stuffed mushrooms cheese raviolis assorted fresh vegetables 	<p>OPTION 2 Four- courses \$51 per person</p> <p><input type="checkbox"/> The Feast</p> <p>Our four-course <i>original classic fondue</i>, which includes an appetizer cheese fondue, a dinner salad, chocolate fondue dessert, and a main entrée with ALL the following:</p> <ul style="list-style-type: none"> Six pepper beef teriyaki beef roasted garlic chicken breast brown sugar bourbon chicken black tiger shrimp sesame crusted Ahi tuna stuffed mushrooms cheese raviolis assorted fresh vegetables 	<p>OPTION 3 Four- courses \$60 per person</p> <p><input type="checkbox"/> The Proprietors</p> <p>Our four-course <i>Proprietors dinner</i>, which includes an appetizer cheese fondue, a dinner salad, chocolate fondue dessert, and a main entrée ALL with the following:</p> <ul style="list-style-type: none"> beef tenderloin Cuban beef bacon wrapped shrimp brown sugar bourbon chicken Wagyu sausage roasted garlic chicken breast ^{7th} choice from the main menu stuffed mushrooms cheese raviolis cheddar stuffed jalapenos assorted fresh vegetables
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CHOCOLATE FONDUE - choose at the time of dinner

Add-On Options:

Don't see the add-on you want? Please ask, we are here to ensure your dining pleasure!

<p><input type="checkbox"/> LOBSTER TAILS Add a 5 oz. Lobster Tail Market price per person</p> <p><input type="checkbox"/> WILD GAME PLATE 20 per plate <small>*ask which wild game selections are available</small></p> <p><input type="checkbox"/> SURF AND TURF 6 per person (3 per order)</p>	<p><input type="checkbox"/> WINE</p> <p><input type="checkbox"/> CHAMPANGE</p> <p><input type="checkbox"/> MARTINI TREES</p> <p><input type="checkbox"/> OPEN BAR</p>	<p>NOTES:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>
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THE YOUNG PERSON'S FONDUE OPTION

27 per teen (13-17)
no salad, an extra portion of cheese & chocolate, 3 entrée selections

15 per child (12 & under ONLY IF ACCOMPANIED BY AN ADULT)
no salad, a shared portion of cheese & chocolate IF applicable, entrée includes chicken, beef, and shrimp

Name on Contract - same as page 1: _____

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