

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



Special Event Contract - Simply Fondue FT. Worth

Contact: _____ **Phone:** _____
Date of Event: _____ **Email:** _____
Time of Event: (Sunday -Thursday) _____ **Special Event:** (if so please list) _____
Friday or Saturday (Circle Either) **5 PM or 8 PM** **Cancellation Fee:** (for office use only) _____
Number of Guests: _____ **Credit Card Number:** _____
Simply Fondue Contact: _____ **CC Expiration Date:** _____
CC Type (Circle): Visa MC Amex Discover

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:** _____

Service Charge and Sales Tax:

There is a 20% service charge (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:

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: _____

Name on Contract - same as page 1: _____



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 CHEDDAR** Extra sharp Tillamook and blended cheddar, beer base, garlic, and spices
- SPICEY JACK** Creamy pepper jack cheese, beer, fresh garlic and spices
- FONTINA MARINARA** Fontina cheese in a vegetable broth blended with pesto and a dollop of marinara
- FRENCH ONION SWISS** Gruyere and Emmenthaler, seasoned au jus, garlic, mushrooms, shallots, & spices

SALADS (please check any two of the following)

- CLASSIC CAESER** Crisp romaine, scraped aged Parmesan cheese, & herb croutons tossed in a creamy Caesar dressing
- THE HOUSE** Greens, cucumber, carrot, tomato, cheese, smoked bacon, croutons with your choice of /Roasted Garlic Ranch, Honey Dijon, or Bleu Cheese Dressing
- THE SEASONAL SPINACH** Baby spinach, fresh seasonal fruit, & toasted almonds tossed in a sweet cider dressing
- ROASTED BACON WEDGE** Iceberg wedge, grape tomato, crisp bacon pieces purple onion, gorgonzola, house-made garlic ranch dressing

CHOOSE ONE OPTION PER EVENT

<input type="checkbox"/> OPTION 1 <i>Three Courses</i> \$47 per person The Combination 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: beef tenderloin six pepper beef roasted garlic chicken breast chicken breast coconut crusted shrimp black tiger shrimp stuffed mushrooms cheese raviolis assorted fresh vegetables	<input type="checkbox"/> OPTION 2 <i>Four Courses</i> \$54 per person The Feast 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: bacon wrapped beef tenderloin beef tenderloin roasted garlic chicken breast teriyaki chicken black tiger shrimp sesame crusted Ahi tuna stuffed mushrooms cheese raviolis assorted fresh vegetables	<input type="checkbox"/> OPTION 3 <i>Four Courses</i> \$61 per person The Proprietors 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: beef tenderloin teriyaki beef bacon wrapped shrimp Wagyu sausage roasted garlic chicken breast wild game (in-season selection) stuffed mushrooms cheese raviolis assorted fresh vegetables
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CHOCOLATE FONDUE (You may choose at the time of your event)

Ask us about adding on Lobster, Wine, Beer, or bar drinks to your event!