



Special Event Contract - Simply Fondue FT. Worth

Contact Information:

Contact: _____

Phone: _____

Email: _____

Restaurant Contact: _____

Credit Card: MC Visa American Express

Event Information:

Date of Event: _____

Reservation Time: _____

Number of Guests: _____

Cancellation Fee: *(for office use only)* _____

Credit Card Number: _____

CC Expiration Date: _____

Guarantee:

Simply Fondue must receive an exact final headcount 7 calendar days prior to the event date. There is an 8-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 7 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. We do not allow more than 4 split checks per table.

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: _____

Cancellation Policy:

Cancellations made less than 7 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:

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: _____

Simply Fondue - Ft. Worth



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 cheddar cheese, beer, garlic, and spices
- SPICY JACK**
creamy pepper jack cheese, fresh peppers, beer, fresh garlic and spices
- SWISS CHALÉT**
Gruyere and Emmenthaler cheeses, seasoned broth base, garlic, mushroom, and spices
- MEDITERANEAN**
Tillamook sharp cheddar cheese, beer, basil pesto, garlic, spices, and sun-dried tomatoes

SALADS (please check any two of the following)

- CLASSIC CAESER** - Crisp romaine, scraped aged Parmesan cheese, and fresh herbal croutons tossed in a creamy spicy house made Caesar dressing
- THE GREEK** - crisp greens, kalamata olive, purple onion, grape tomato, cucumber, feta, herbal croutons, house-made Greek dressing
- SPINACH & STRAWBERRY** - baby spinach, strawberry slices, and 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

Chocolate Fondue - (you may choose two at the time of dinner)

<input type="checkbox"/> OPTION 1 <i>Three- courses</i> <i>\$40 per person</i> 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 <u>ALL</u> the following: beef tenderloin six pepper beef roasted garlic chicken breast chicken breast coconut crusted shrimp black tiger shrimp stuffed mushrooms w/traditional three-cheese jumbo ravioli assorted fresh vegetables	<input type="checkbox"/> OPTION 2 <i>Four- courses</i> <i>\$45 per person</i> The Chef Special 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 <u>ALL</u> the following: bacon wrapped beef tenderloin beef tenderloin roasted garlic chicken breast teriyaki chicken black tiger shrimp sesame crusted Ahi tuna stuffed mushrooms w/traditional three-cheese jumbo ravioli assorted fresh vegetables	<input type="checkbox"/> OPTION 3 <i>Four- courses</i> <i>\$55 per person</i> The Proprietors Our four-course <i>Proprietors dinner</i> , which includes a pre-selected appetizer cheese fondue, a dinner salad, chocolate fondue dessert, and a main entrée <u>ALL</u> with the following: beef tenderloin teriyaki beef bacon wrapped shrimp scallops wild game (in-season selection) roasted garlic chicken breast stuffed mushrooms w/traditional three-cheese jumbo ravioli assorted fresh vegetables
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Prices include all selected courses, tea, and soda. Gratuity and Tax are not included in price.