

Simply Fondue - Ft. Worth
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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: _____

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: _____

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** Oregon Tillamook and pepper jack cheeses in a beer base with garlic & spices
- ☐ **SPICY JACK** Seasoned pepper jack cheese, beer, fresh garlic & spices
- ☐ **SMOKED GOUDA BACON** Smoked Gouda in a beer base with garlic and bacon
- ☐ **FRENCH ONION SWISS** Gruyere and Emmenthaler, seasoned au jus, garlic, spices, caramelized mushrooms and shallots
- ☐ **MEDITERRANEAN FONTINA** Italian Fontina and Oregon Cheddar, in a beer base with a dollop of pesto and sun-dried tomatoes

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, crumbled egg and croutons with your choice of roasted garlic ranch or honey Dijon 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

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

CHOOSE ONE OPTION PER EVENT

☐ OPTION 1: Three Courses \$53 per person The Combination		☐ OPTION 2: Four Courses \$61 per person The Classic		☐ OPTION 3: Four Courses \$69 per person The Chef's Feast	
Our three-course combination fondue; this includes the 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).		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 entrée selections (1 from each box).		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 entrée selections (1 from each box).	
Cheese Course	OR	Chocolate Course			
jalapeno cheddar sausage		coconut crusted shrimp		beef tenderloin	roasted garlic chicken
apple smoked chicken sausage		black tiger shrimp		Texas tenderloin	brown sugar bourbon chicken
beef tenderloin		soy-citrus salmon		six- pepper beef	chicken breast
six pepper beef		herb crusted pork loin		jalapeno cheddar sausage	coconut crusted shrimp
		roasted garlic chicken		apple smoked chicken sausage	black tiger shrimp
		chicken breast		teriyaki chicken	soy-citrus salmon
				whiskey glazed chicken	herb crusted pork loin
				Jamaican jerk pork	tequila lime shrimp
					bacon wrapped tenderloin
					1 additional selection from any box

Additional notes or write in entrée selections here:

ADD-ONS: (check if you want and SF will discuss quantities)

- ☐ (3) Surf & Turf Bites – 10 per order
- ☐ 5 oz. Lobster Tail – mkt
- ☐ Wild Game– mkt (game varies)
- Ask about adding wine, beer, or bar drinks to your event

☐ **DELUXE DESSERT PLATE – 14 per plate**
Receive all the goodies on the dessert menu & a one-time gourmet plate including cheesecake, an assortment of dessert cookies, and seasonal fruit.