

# Four-Course Group Menu Options

(Please fill out the accompanying Banquet Agreement form with your selections.)

## Cheese Fondue | Choose two of the following:

Cheddar, Traditional Swiss, Wisconsin Trío, Spinach Artichoke, Fiesta, or Quattro Formaggio Cheese Fondue  
Served with Apples, Assorted Breads and Fresh Vegetables

## Salads | Choose any of the following:

House, Caesar, Spinach Mushroom or California

## Entrées | Choose from any of the following entrée selections:

### Fondue Fusion

Lobster Tail  
Filet Mignon Florentine  
Limoncello Balsamic Sirloin  
Shrimp Diablo  
Sun-dried Tomato Chicken  
Orange Fennel Pork Tenderloin  
Porcini Portobello Sacchetti  
\$86 per Person\*

### Lobster Indulgence

Lobster Tail  
Limoncello Balsamic Sirloin  
Shrimp Diablo  
Sun-dried Tomato Chicken  
Orange Fennel Pork Tenderloin  
Porcini Portobello Sacchetti  
\$45 per person\*

### Fondue Feast

Filet Mignon Florentine  
Limoncello Balsamic Sirloin  
Shrimp Diablo  
Sun-dried Tomato Chicken  
Orange Fennel Pork Tenderloin  
Porcini Portobello Sacchetti  
\$40 per Person\*

### Signature Selection

Filet Mignon  
Teriyaki Sirloin  
Garlic & Wine Chicken  
White Shrimp  
Spinach Artichoke Ravioli  
\$37 per Person\*

### The Vegetarian

Tofu  
Portobello Mushrooms  
Artichoke Hearts  
Asparagus  
Eggplant  
Raviolis  
\$33 per Person\*

### Seafood Combo

Lobster Tail  
Sea Scallops  
White Shrimp  
Fresh Salmon  
Spinach Artichoke Raviolis  
\$53 per person\*

All entrees served with a variety of delicious dipping sauces and fresh vegetables.

\* Prices include four courses. Gratuity and Tax are not included.

## Chocolate Fondues

Choose from any of our delectable chocolate fondues.

A 20% gratuity will be added to parties of five or more.  
Contact Mike Swartz at (512) 401-2424 opt. 5 for more information.



## Large Party Agreement - Northwest

**Reservation Name:** \_\_\_\_\_ **Contact Name:** \_\_\_\_\_  
**Phone Number:** \_\_\_\_\_ **Date of Event:** \_\_\_\_\_  
**Number of Guests:** \_\_\_\_\_ **Time:** \_\_\_\_\_ (Manager will confirm availability)  
**Credit Card Number:** \_\_\_\_\_ **Exp. Date:** \_\_\_\_\_  
**Discover/ Amex/ Visa/ MasterCard/ Diners**  
**Name on Credit Card:** \_\_\_\_\_ **Signature:** \_\_\_\_\_

The individual signing this agreement understands in case of a cancellation, he/she will cancel the reservation 48 hours prior to the event. Should the party not show, or are short more than two guests, \$20.00 per missing person will be charged in the form of a Gift Card. We will call to confirm the reservations 48 hours before your dining experience. Please be able to notify us of your final head count one day prior.

Reservations are for 2 ½ hours and cannot be guaranteed if guests arrive more than 15 minutes late. Servers will begin to make cheese fondues when the first guests arrive or within 15 minutes of your reservation time.

**LARGE PARTY ROOM MINIMUM (SEATS 32) – SUN.-THUR. \$1000 ; FRI. – SAT. . \$1300 PLUS TAX AND GRATUITY.**

**SMALL PARTY ROOM MINIMUM (SEATS 12)- SUN. – THUR. \$380; FRI – SAT. \$450 PLUS TAX AND GRATUITY**

*(ROOM MINIMUMS ARE TO BE MET BY GROUPS NOT UTILIZING ALL THE SEATING, BUT REQUIRE A PRIVATE AREA)*

**INITIAL \_\_\_\_\_ THE GUEST AGREES TO THE ABOVE STATEMENT AND VERIFIES THE DATE AND TIME OF EVENT SPECIFIED ABOVE.**

ENTREE CHOICES		CHEESE CHOICES (CHOOSE TWO)		SALAD CHOICES	
<input type="checkbox"/>	SEAFOOD COMBO \$53	TRADITIONAL SWISS		CALIFORNIA	
<input type="checkbox"/>	LOBSTER INDULGENCE \$45	CHEDDAR		CHEF	
<input type="checkbox"/>	SIGNATURE SELECTION \$37	FIESTA		MUSHROOM	
<input type="checkbox"/>	FONDUE FEAST \$40	WISCONSIN TRIO		CAESAR	
<input type="checkbox"/>	VEGETARIAN \$33	SPINACH ARTICHOKE			
<input type="checkbox"/>	FUSION (PER COUPLE) \$86	QUATTRO FORMAGGIO			
<b>(PRICE PER PERSON DOES NOT INCLUDE TAX OR GRATUITY)</b>					
BEVERAGE SELECTION		COOKING STYLES (CHOOSE TWO)		DESSERT CHOICES (CHOOSE TWO)	
<input type="checkbox"/>	SODA, COFFEE AND TEA (\$2 PER PERSON)	MOJO		FLAMING TURTLE	
<input type="checkbox"/>	OPEN BAR (PAID BY HOST)	COQ AU VIN		AMARETTO MELTDOWN	
<input type="checkbox"/>	CASH BAR (PAID BY GUEST)	BOURGUIGNONNE (OIL)		YIN & YANG	
<input type="checkbox"/>	CHAMPAGNE TOAST (\$5 PER GUEST)	COURT BOUILLON		S'MORES	
<input type="checkbox"/>	HOUSE WINE AND BEER (PAID BY HOST)			DARK CHOCOLATE W/ CHAMBORD	
				BANANA FOSTERS	
<b>PLEASE FAX COMPLETED AGREEMENT TO 512-401-0004</b>					

IF YOU WOULD LIKE RECOMMENDATIONS OR HAVE QUESTIONS, PLEASE CALL 512-401-2424 OPTION 5 TO SPEAK WITH  
MIKE SWARTZ.