

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 and Artichoke, Fiesta or Alp and Dell
Served with Apples, Assorted Breads and Fresh Vegetables

Salads | Choose any of the following:

House, Caesar, Spinach Mushroom, California or the Alpine Ridge

Entrées | Choose from any of the following entrée selections:

Fondue Fusion

Lobster Tail
Filet Mignon
Sauerbraten NY Strip
Applewood Smoked Bratwurst
Hefeweizen Marinated Shrimp
Roasted Garlic Chicken
Smoked Swiss & Sun Dried
Tomato Ravioli
\$86 per couple*

Lobster Indulgence

Lobster Tail
Sauerbraten NY Strip
Applewood Smoked Bratwurst
Hefeweizen Marinated Shrimp
Roasted Garlic Chicken
Smoked Swiss & Sun Dried
Tomato Ravioli
\$45 per person*

Fondue Feast

Filet Mignon
Sauerbraten NY Strip
Applewood Smoked Bratwurst
Hefeweizen Marinated Shrimp
Roasted Garlic Chicken
Smoked Swiss & Sun Dried
Tomato Ravioli
\$40 per person*

The Vegetarian

Thai Sesame Peanut Tofu
Portobello Mushrooms
Artichoke Hearts
Asparagus
Edamame or Onion rings
Spinach Artichoke Ravioli
Smoked Swiss & Sun Dried
Tomato Ravioli
\$32 per person*

Signature Selection

Filet Mignon
Teriyaki Sirloin
Breast of Chicken
Cedar Plank Salmon
White Shrimp
\$37 per person*

Seafood Combo

Lobster Tail
Sea Scallops
White Shrimp
Cedar Plank Salmon
Spinach Artichoke Ravioli
Smoked Swiss & Sun Dried
Tomato Ravioli
\$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		ALPINE RIDGE
<input type="checkbox"/>	FUSION (PER COUPLE) \$86		ALP AND DELL		
(PRICE PER PERSON DOES NOT INCLUDE TAX OR GRATUITY)					
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/ CHAM
					BANANA FOSTERS
PLEASE FAX COMPLETED AGREEMENT TO 512-401-0004					

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