

Confirmation #

FONDUE PARTY PLANNER AND AGREEMENT

Thank you for selecting the Melting Pot of Raleigh for your fondue party. Once you have made your reservation over the phone please return this completed and signed contract to the Melting Pot at raleighmeltingpot@yahoo.com or (fax 919-878-0815). To guarantee your reservation you must speak with a manager over the phone to book your party day and time and a valid credit card is required. Once you have confirmed with a manager you will receive a confirmation number.

Reservation Name:

Company Name:

Number of Guests: (this number must be confirmed at least 3 days prior to event)

Party Contact:

Phone #

Fax #:

Party Date:

Day:

Time:

Name on Card:

Credit Card #:

Exp. Date:

Please note: The party size must be guaranteed 3 days prior to the event. You will be chaged or all guaranteed guests. All pricing is per person plus tax and %18 gratuity.

CHEESE FONDUE *(Select two)*

Cheese Fondues are accompanied by fresh baked breads, vegetables and apples for dipping.

Cheddar Cheese Fondue-

Aged, medium-sharp Cheddar and Emmenthaler cheeses, lager beer, garlic and seasonings.

Fiesta Cheddar – Cheddar

cheese, spices, jalapeño peppers, and cilantro salsa. Served with tortilla chips.

Spinach and Artichoke –

Fontina and Butterkäse cheeses, with spinach, artichoke hearts, and garlic.

Wisconsin Trio – Fontina,

Butterkäse and Buttermilk Bleu cheeses with white wine, scallions and a hint of sherry.

Traditional Swiss – Grüyere

and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, fresh lemon and Kirshwasser.

SALAD SELECTION *(Select one)*

House Salad – Crisp greens, Roma tomatoes cucumbers, sliced eggs, and Emmenthaler Swiss cheese, served with our Sweet and Tangy House Dressing.

Classic Caesar – Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp croutons and Parmesan encrusted pine nuts.

California Salad – Mixed baby greens, Roma tomatoes, walnuts and Gorgonzola Bleu Cheese, topped with homemade Raspberry Black Walnut Vinaigrette Dressing.

Spinach Mushroom – Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

ENTRÉE SELECTIONS *(Select one)*

All entrée's are accompanied by a variety of garden fresh vegetables and our signature sauces.

The Chalet
(\$29/person) – Filet mignon, white shrimp, teriyaki-marinated sirloin, breast of chicken and salmon filet.

The Matterhorn
(\$35/person) – Filet mignon, marinated sirloin, white shrimp, marinated chicken, pork tenderloin and featured stuffed pasta.

The Alpegeist
(\$45/person) – Twin cold water lobster tails, filet mignon and Portobello mushrooms.

COOKING STYLE FOR ENTRÉE *(select one)*

Court Bouillon – Homemade, seasoned vegetable broth.

Mojo (\$5/cooking pot) – Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair.

Bourginonne – European-style fondue in a cholesterol-free canola oil.

Coq au Vin (\$5/cooking pot) – French style broth with flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine.

CHOCOLATE FONDUE DESSERT *(select two)*

The chocolate fondue is accompanied with fresh strawberries, bananas, Rice Krispie treats, cheesecake, brownies, pound cake and specialty marshmallows.

Flaming Turtle

Yin & Yang

Chocolate S'mores

Bailey's Irish Cream Dream

DiSaronno Meltdown

Pure Chocolate(Milk, Dark or White)

BAR SELECTIONS

The host is responsible for soft beverages.

Open Bar - The host is responsible for all beverages.

Cash Bar - Guests are responsible for their own bar tabs.

Beer & House Wines Only - Guests are offered domestic and imported beer and a choice of White Zinfandel, Chardonnay, Pinot Noir, or Cabernet Sauvignon.

Wine Dinner - Plan with Manager

Special Notes/ Allergies: All packages are priced per person. Additional cooking styles, beverages, tax and 18% gratuity are not included in the package price and will be added to the final bill. The party agrees to provide a final head count 3 days prior to the event date. The party agrees to be billed for at least the guaranteed count at the agreed upon price. The restaurant will only block space for the agreed upon number of guests. The restaurant reserves the right to use any tables around the party unless other arrangements are made through the events coordinator and written in the final agreement above. Party room agreements, lunch agreements and semi-private agreements will be made through the events coordinator and the charges documented above. The party assumes responsibility for the conduct of all persons in attendance at the event. This is to include but not limited to any cost incurred by the restaurant for damages by or resulting from conduct of persons in attendance at the event and unpaid tabs opened by guests. The restaurant reserves the right to exclude or remove any person(s) from the facility that it deems necessary for any reason. Large parties are booked for a leisurely two and a half hours. *As a courtesy to other guests booked after your reservation please ask your guests to arrive on time and allow for travel and traffic conditions.*

I have read the above and understand the terms under which this reservation is made. I have checked the party information and filled in the final agreement.

Contact Signature:

Date:

**RETURNING THIS AGREEMENT DOES NOT GUARANTEE A RESERVATION.
YOU MUST SPEAK WITH A MANAGER TO VERIFY AVAILABILITY AND RECEIVE A CONFIRMATION NUMBER**