

The Melting Pot
a fondue restaurant

Facsimile Transmission

Thank you for selecting the Melting Pot for your fondue party. Rest assured we will take great care of you and your guests.

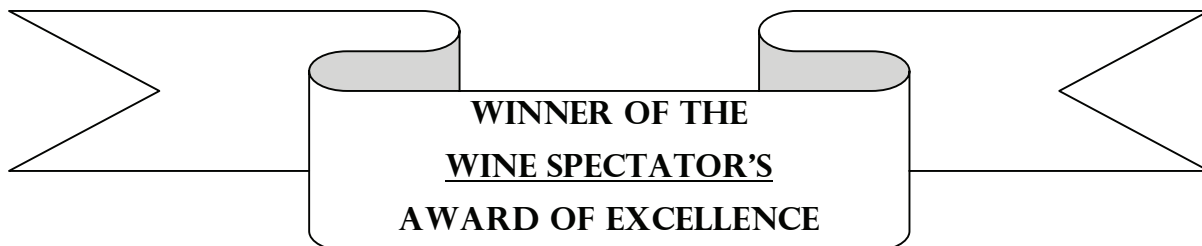
Below you will find our party proposal and contract. All contracts are contingent on time and space availability. Your reservation will be guaranteed with a confirmation number provided by a manager or reservationist. Please make your selections and return the agreement to us via e-mail or fax. Once we have received your proposal we will call you back to confirm the details. Please call if you have not heard from us within 24 hours of returning the contract.

Please feel free to contact one of our managers with any questions or special requests.

Comments:

We highly recommend one of our Big Night Out dinners for you and your guest's to enjoy the most variety The Melting Pot has to offer! Please call 901-380-9500 if you have any questions!

All the best,
The Melting Pot



2828 Wolf Creek Parkway. Memphis, TN 38133
Phone 901-380-9500 Fax 901-380-9510



Confirmation # _____	Mgr. Initials _____
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Fondue Party Service Agreement

The Melting Pot is committed to providing a unique and fun fine dining experience accompanied by outstanding service. The agreement below insures your guests receive the best experience possible. Please sign the contract below and return to the Melting Pot (fax 901-380-9510). To guarantee your table reservation and time we require a valid credit card number and a signed contract. **Please call Steve Evers with any questions** (fax 901-380-9500).

Reservation Name: _____ Company Name: _____

Number of Guests: _____ Party Contact: _____

Fonduers: _____ Final Fonduer Count: _____ at least 5 days prior to event, this number will be the minimum final charge number)

Phone #: _____ Fax #: _____

Party Date: _____ Day: _____ Time: _____

Please Note: WEEKENDS- Times may be somewhat limited (depends on availability) WEEKDAYS are more flexible. During peak holiday periods reservations flexibility is reduced. The restaurant will work with you, including opening early or for lunch. Room Charges may apply for party room requests or reservations between 6:00 and 8:15.

Credit Card #: _____ Exp. Date: _____

Name on Card: _____

A deposit of \$10.00 per person will only be taken on this card if the reservation remains set and the party does not cancel within 48 hours of the event or does not show at all.

Menu Choices

Package/ Entrée Selection: _____ Cooking Style: _____

Signature entrée package: \$33.00 per person, lunch price: \$28.00

Fondue Feast: \$39.00 per person Ultimate BNO package: \$47.00 per person. lunch prices: \$34.00 or \$42.00 with Lobster

All pricing is plus tax and 18% gratuity Lunch times are prior to 3:00

Salad Selection: _____

Cheese Fondue: 1) _____ 2) _____

Cheese Fondue Presentation: Preset or Tableside Presentation

Bar Selection: _____

Chocolate Fondue: 1) _____ 2) _____

Special Notes/ Allergies: _____

Final Agreement/Room Charges and Minimums:

All prices are food packages only. Additional beverage, 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 5 days prior to the event date. The party agrees to be billed for the final 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. Private room agreements, lunch agreements and semi-private agreements will be made through the events coordinator and 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. 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 and I attest to its accuracy.

Contact Signature: _____ Date: _____



Easy, Extraordinary Events

This guide is designed to make planning an event with us very *simple*. Follow along and mark your selections. Call or fax this information back to the events coordinator. The coordinator will finalize a contract and return it to you for a final signature. That's IT!!

All of the events packages include all four courses of your fondue meal. Arrangements can be made with the events coordinator for other individualized menus.

The First Course **Creamy, Delicious Cheese Fondue**

At The Melting Pot, great fondue begins with the finest quality cheeses rich in flavor and creamy smooth in texture. All Cheese fondues are accompanied by fresh baked breads, vegetables and apples for dipping.

Please specify two cheese fondues for your guests to enjoy by checking the boxes.

Cheddar Cheese Fondue

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

Traditional Swiss Cheese Fondue

Gruyere and Emmenthaler Swiss cheeses, white wine, a touch of garlic, nutmeg, fresh lemon and Kirchwasser.

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeno peppers, and salsa. Served with crisp tortilla chips... and we'll make it as spicy as you like.

Wisconsin Cheese x 3

Creamy Fontina and Butterkase, as well as Buttermilk Bleu Cheese with white wine, fresh scallions and a hint of sherry.

Cheese Fondue Presentation Options:

Preset Presentation: Your servers prepare each fondue just prior to your arrival so guests can enjoy a Cocktail and "appetizer" during others arrival and seating. Presetting the cheese fondue expedites your time and allows the evening to flow.

Tableside Presentation: Your servers prepare each fondue after all guests arrive and are settled. Your guests are treated to an entertaining presentation of ingredients and preparation techniques. Servers will circulate to offer beverages and cocktails until all guests arrive.



The Second Course **Sensational Salads**

Please choose a salad for your guests to experience.

Parties of 14 or less may choose to order salads tableside per guest.

California Salad

Mixed baby greens, Roma tomatoes, walnuts and Buttermilk Bleu Cheese, topped with homemade Raspberry Black Walnut Vinaigrette Dressing.

Chef's Salad

Crisp greens with Roma tomatoes, cucumbers, sliced eggs, smoked ham, and Emmenthaler cheese, topped with our Sweet and Tangy House Dressing.

Mushroom Salad

Fresh sliced mushrooms and crisp greens topped with homemade Parmesan Italian Dressing.



The Third Course **The Entrée**

Please select one entrée for your guests.

Each platter is portioned for two and arrives freshly prepared. All entrees are accompanied by fresh broccoli, mushrooms, new potatoes and squash.

The Signature

This entrée includes Choice tenderloin, Black Tiger Shrimp, Teriyaki Sirloin, Boneless Breast of Chicken, and Fresh Fish Fillet.

Lobster Indulgence

Twin Cold Water Lobster Tails (1/2 pound total), Teriyaki Sirloin, Black Tiger Shrimp, Marinated Pork Tenderloin, Breast of Chicken, Roasted Vegetable Ravioli (subject to change)

Fondue Feast

Two Medallions of Filet Mignon, Teriyaki Sirloin, Black Tiger Shrimp, Marinated Pork Tenderloin, Breast of Chicken, Roasted Vegetable Ravioli (subject to change)

Best of Both Big Night Out

A Medallion of Filet Mignon and a Cold Water Lobster Tail, Teriyaki Sirloin, Black Tiger Shrimp, Marinated Pork Tenderloin, Breast of Chicken, Roasted Vegetable Ravioli (subject to change)

Sauces that accompany these entrées: Teriyaki Glaze, Yogurt Curry, Gorgonzola Port, Green Goddess, Spicy Cocktail and Garlic Dijon Butter (Lobster Indulgence)



Cooking Style Selection

Please select one cooking style for your party.

The cooking style is the type of “broth” or oil that you choose to cook your entrée with in the fondue pot on each table. Your guests will be instructed on proper fondue cooking techniques by a professional presentation form our servers.

Coq Au Vin, 7.00 per pot

Flavors of fresh herbs, mushrooms, garlic, imported spices and Burgundy wine.

Court Bouillon

Homemade, seasoned vegetable broth that is full of flavor while low in salt and cholesterol free.

Mojo Style, 5.00 per pot

Caribbean seasoned bouillon has a distinctive garlic and citrus flair.

Bourguignonne

European Style of cooking in cholesterol free canola oil served with fondue batters.



The Finale

Irresistible Chocolate Fondue

Please choose two chocolate fondues to delight your guests.

Dessert fondue is accompanied by fresh strawberries, bananas, pineapple, cheesecake, brownies, pound cake and our own nutty marshmallows.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside

Amaretto Meltdown

Silky white chocolate swirled with Amaretto and flambéed tableside

Yin and Yang

Half dark and half white chocolate, artfully swirled in the same pot for the special mix of flavors

Chocolate Smores

Milk chocolate fondue, with marshmallow cream, flambéed and garnished with Graham Crackers

Bailey's Irish Cream Dream

Milk chocolate swirled with Bailey's Irish Cream



Dessert Fondues Continued

□ Cookies N Cream Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed to toast marshmallow, swirled together and garnished with crushed Oreo cookies

□ Pure Chocolate

Dark, white or milk chocolate melted for the most pure of all chocolate fondues.

After these menu choices have been selected, you only have a few other items to consider. One important item is the bar.



Bar Options

□ The Complete Hosted Bar

The “Host” (person responsible financially for bill) would like to offer guests an open bar. This includes *any* alcoholic beverage, soda, iced tea, and coffee.

□ Limited Hosted Bar

The “Host” would like to pre-select alcoholic beverages to offer guests. For example: offering a specific red and white wine, soda, tea and coffee only. This option is very flexible and applies to many bar menus.

□ Hosted Non-Alcoholic Bar

The “Host” would like to offer guests only non-alcoholic beverages: soda, tea, coffee and water.

□ Combination Bar

The “Host” would like to offer limited hosted bar and allow a cash bar for guests to purchase their own liquor of choice.

The Melting Pot is always flexible and will work with you to plan your bar option. If the “Host” is in need of recommendations for wines or other liquors the events coordinator would be glad to direct you to our bar manager. A complete wine list will be provided by request.