

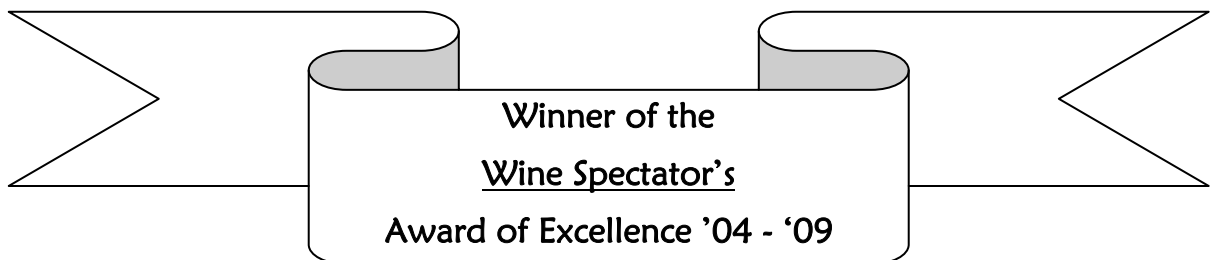


FONDUE PARTY MENU PLANNER AND AGREEMENT₀₄₀₉

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

Once you have made your reservation please complete the party planner and agreement below and return it to the restaurant within 24 hours.

PLEASE NOTE: Parties of 12 or greater will enjoy a manager's pre-selected menu if a party agreement is not returned. See the Manager's party menu which is outlined on the six page of this e-mail.



**166 Second Ave. N.
Nashville, TN 37201**
Phone 615-742-4970 Fax 615-726-6328
mpreservationsconfirmations@comcast.net



Confirmation #

FONDUE PARTY PLANNER AND AGREEMENT

Please return completed and signed contract to the Melting Pot at mpreservationsconfirmations@comcast.net or (fax 615-726-6328). To guarantee your reservation require a valid credit card.

Reservation Name: Company Name:
Number of Guests: Party Contact:
Final Head Count: at least 3 days prior to event, this number will be the minimum final charge number
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 charged for all guaranteed guests. All pricing is per person plus tax and 20% gratuity.

Check the box next to your menu choices.

CHEESE FONDUE (Select two)

- Seasoned Cheddar, Traditional Swiss, Tableside Presentation, Fiesta Cheddar, Spinach and Artichoke, Preset, Wisconsin Trio

SALAD SELECTION (Select one)

- House, Spinach Mushroom, California, Table Side Choice, MP Caesar

ENTRÉE SELECTIONS (Select one)

- FONDUE FESTIVAL \$38.00, LOBSTER FESTIVAL \$46.00, BEST OF BOTH \$43.00, CLASSIC COMBINATION \$36.00

COOKING STYLE FOR ENTRÉE (select one)

- Court Bouillon, Mojo \$7 additional per pot, Bourginonne, Coq Au Vin \$7 additional per pot

CHOCOLATE FONDUE DESSERT (select two)

- Flaming Turtle, Disaronna Meltdown, Smores, Yin & Yang, Pure, Baileys Irish Cream Dream

BAR SELECTIONS

- Open Bar, House Wines Only, Beer & Wine Only, No Alcohol please, Drink Tickets, Cash Bar, Wine Dinner - Plan with Manager

Special Notes/ Allergies:

All packages are priced per person. Additional cooking styles, beverages, tax and 20% 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



8 Steps to Plan your Perfect Night Out:

CHEESE FONDUE	• Select 2 styles
SALAD COURSE	• Select 1 (Parties of less than 16 guests may choose at the table)
ENTRÉE	• Select 1 (Combination platters are served in portions for two)
COOKING STYLE	• Select 1 style
DESSERT	• Select 2 styles
BAR & BEVERAGES	• Select 1 option
PAPER WORK (1 page)	• Enter choices on the Party Planner Agreement
RETURN AGREEMENT	• Fax 615.726.6328 or mpreservationsconfirmations@comcast.net

First Course - 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.

Traditional Swiss Cheese Fondue

Gruyere and Emmenthaler Swiss, white wine, garlic, nutmeg, fresh lemon and Kirschwasser.

Fiesta Cheese Fondue

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

Wisconsin Cheese Trio

Fontina and Butterkase, with white wine, sherry and shallots. Buttermilk Bleu and fresh scallion garnish.

Spinach and Artichoke Cheese Fondue

Fontina and Butterkase with spinach, artichoke hearts, garlic and hint of Tabasco.

Cheese Fondue Presentation Options:

Preset Presentation: Cheese fondues are prepared prior to seating. This option is for guests that wish to expedite their service. Tableside salad choice is not available with this option.

Tableside Presentation: - Show presentation at the table.



Second Course - Salads

Select one

Parties of less than 16 may choose to order salads tableside

House Salad

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

California Salad

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

Spinach Mushroom Salad

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

Caesar Salad

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



Third Course - Entrée
Select one combination entrée

Platters are portioned for two.

Fondue Festival \$38 per person	Lobster Festival \$46 per person	Best of Both \$43 per person	Classic Collection \$36 per person
Filet Mignon Teriyaki Sirloin Marinated Pork Tenderloin White Shrimp Marinated Chicken Featured Stuffed Pasta <small>(subject to seasonal change)</small>	Twin Cold Water Lobster Tails Filet Mignon Teriyaki Sirloin White Shrimp Marinated Chicken Featured Stuffed Pasta <small>(subject to seasonal change)</small>	A Cold Water Lobster Tail Filet Mignon Teriyaki Sirloin Marinated Pork Tenderloin White Shrimp Stuffed Pasta Marinated Chicken <small>(subject to seasonal change)</small>	Teriyaki Sirloin White Shrimp Breast of Chicken Fresh Fish Fillet Andouille Sausage <small>(subject to seasonal change)</small>

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



Cooking Style Selection

Please select one cooking style

The cooking style is the "broth" or oil in which you will cook the entrée

<input type="checkbox"/> Court Bouillon Seasoned vegetable broth.	<input type="checkbox"/> Bourguignonne Battering and cooking in a cholesterol free canola oil.
<input type="checkbox"/> Mojo 7.00 per pot Zesty Caribbean broth with distinctive garlic and citrus flair.	<input type="checkbox"/> Coq Au Vin, 7.00 per pot French style broth with mushrooms, garlic and robust red wine.



Fourth Course - Chocolate Fondue

Select two

Dessert fondue is accompanied by fresh strawberries, bananas, Rice Krispie Treats, cheesecake, brownies, pound cake and crazy marshmallows.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside

DiSaronno® Meltdown

Silky white chocolate swirled with Amaretto and flambéed tableside

Yin and Yang

Half dark and half white chocolate - artfully prepared.

Bailey's Irish Cream® Dream

Milk chocolate swirled with Bailey's Irish Cream

Pure Chocolate

Pure Dark, White or Milk chocolate fondue.



Bar & Beverage Options

The host is responsible for soft beverages

Open Bar

The host is responsible for all beverages.

Drink Tickets

The host chooses the maximum number of drinks per person and the type of spirits, wines or beers offered. The host is responsible for unused tickets and tickets that are given to others in the party.

Beer and House Wines Only

Guests are offered domestic and imported beer and a choice of White Zinfandel, Johannisberg Riesling, Chardonnay, Pinot Noir, or Cabernet Sauvignon. The host may expand or limit selections.

House Wines Only

Guests will be offered a choice of White Zinfandel, Johannisberg Riesling, Chardonnay, Pinot Noir, or Cabernet Sauvignon. You may expand or limit selections.

Cash Bar

Guests are responsible for their own bar tabs.

No Alcohol

Please do not offer or serve alcohol at this party.

Wine Flight Dinner

The cheese fondue, entrée and dessert courses are paired with wines that compliment your menu and budget. Typically a sparkling wine is served with dessert. You may elect to have it served as a welcoming toast and add a fourth dessert wine or port as the finale. Your party coordinator will assist you with the best arrangement for your needs.



Crowd Pleaser (\$18 per person*)

Wines are “true to the fruit” varietals with minimal oak aging.



Sommelier Selections (\$23 per person*)

Balanced styles from trusted consistent wineries.



Connoisseur Selections (\$30 per person*)

Complex, dry, full-bodied wines of distinction and unique character.

*The host will be charged for the actual number of bottles opened. Un-poured wines may be corked and sealed for the host to take home. Above pricing is only a guide based on an average of one glass per guest per course.

The Melting Pot is always flexible and will work with you to plan your bar option. If you would like recommendations for wine or spirits the events coordinator is glad to guide you. We ask that guests consume responsibly and hosts take responsibility for their guests.



MANAGER'S MENU

FOR PARTIES WITHOUT RETURNED AGREEMENTS

More than three decades of fondueing experience and guest feedback have shown that our larger parties benefit from pre-selecting menus. If a menu is not pre-selected The Melting Pot will insure your guests' satisfaction by serving our most popular menu which is outlined below:

Cheese Fondue Course

Seasoned Cheddar & Spinach and Artichoke Cheese Fondue

Salad Course

Tableside Choice (Parties of less than 16)

Caesar Salad (Parties of 16 and larger)

Entrée Course

Fondue Festival

(Bouillon cooking style)

Dessert Course

Flaming Turtle and Yin & Yang

The host is responsible for all bar charges unless management is instructed otherwise after arrival and prior to bar service commencing.



Cheese & Chocolate Parties

These menus are available Sunday through Thursday before 6:00p.m. and after 8:30p.m. Weekends before 5:00p.m. and after 10:00p.m

Cheese Fondue, Salad & Chocolate Party - \$24.00 ++

Cheese Fondue & Chocolate Party - \$18.00 ++

Chocolate Party - \$10.00 ++

All pricing is per person plus tax and 20% gratuity

All Cheese & Chocolate parties include soft beverage, iced tea, or coffee.



Sweet Sixteen Parties

Three Course Menu and Four Course Menus \$33 to \$39

Cheese Fondue - Choice of Petite Salad - 4 Item Entrée - Chocolate Fondue

Both menus include a 2 rose arrangement with personalized card, framed photo and gift bag for the birthday girl.

Each Guest will also receive a photo of their evening. Soft beverages are also included.

Add \$3 per person for specialty virgin beverages



Luncheon Parties

We are happy to open for parties of 8 and larger using a preset menu.

Please speak to a manager about pricing and menu

SPECIALTY MENU CONTRACT

(Only completed if Cheese and Chocolate Parties or Sweet Sixteen menu is chosen)

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Reservation Name:

Company Name:

Number of Guests:

Party Contact:

Final Head Count:

at least 3 days prior to event, this number will be the minimum final charge number)

Phone #

Fax #:

Party Date:

Day:

Time:

Name on Card:

Credit Card #:

Exp. Date:

Please Note: You will be charged for all guaranteed guests. The party size must be guaranteed 3 days prior to the event.

Cancellations within 3 days of the event are subject to a \$10 per person cancellation fee.

All pricing is per person plus tax and 20% gratuity.

Check the box next to your menu choices.

CHEESE FONDUE (Select two)

Seasoned Cheddar

Fiesta Cheddar

Wisconsin Trio

Traditional Swiss

Spinach and Artichoke

Tableside Presentation

Preset (Recommended when time is an issue)

SALAD SELECTION (Select one)

House

California

MP Caesar

Spinach Mushroom

Table Side Choice (less than 16 only)

SPECIALTY PARTY SELECTIONS (select one)

CHEESE SALAD AND CHOCOLATE \$24.00

CHEESE AND CHOCOLATE \$18.00

CHOCOLATE ONLY \$10.00

SWEET 16 PARTY SELECTIONS

3 COURSE \$33.00 - (CHEESE - SALAD - CHOCOLATE)

3 COURSE \$36.00 - (CHEESE - ENTRÉE - CHOCOLATE)

4 COURSE \$39.00 - (CHEESE - SALAD - ENTRÉE - CHOCOLATE)

COOKING STYLE FOR ENTRÉE (Select one)

Court Bouillon

Bourginonne

Mojo \$7 additional per pot

Coq Au Vin \$7 additional per pot

CHOCOLATE FONDUE DESSERT (Select two)

Flaming Turtle

Smares

Pure (Milk Dark White)

Disaronna[®] Meltdown

Yin & Yang

Baileys Irish Cream[®] Dream

BAR SELECTIONS

Open Bar

Beer & Wine Only

Drink Tickets

Specialty Soft Beverage Option

House Wines Only

Non-alcoholic only

Special Notes/ Allergies:

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Contact Signature:

Date:

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