

The Melting Pot Lunch Party Menu & Agreement

Please return completed contract to the Melting Pot at brea@ocfondue.com
or fax to #714-671-0081. A valid credit card is required to confirm and hold your reservation.

Contact Name: _____ Phone Number: _____

Group Name: _____ Date of Event: _____

Number Of Guests*: _____ Time: _____ (manager will confirm availability of time)

Credit Card #: _____ Expiration & 3-Dig. Code: _____

Name On Credit Card: _____

ENTRÉE SELECTIONS *(Select one)*

Lighter Side of Fondue \$29* Cheese or Salad choice, Entrée and Chocolate (*This is available for LUNCH ONLY. Does not include premium cooking styles)

Best of OC \$44

Ultimate Experience \$49

The Brea Classic \$39

Coastal Combination \$34**

(**Coastal Combination is available ONLY Sunday-Thursday. Does not include a salad or upgraded cooking styles)

Child's Plate (5-12 years old) \$16

SALAD SELECTION *(Select one)*

House California

Caesar Spinach Mushroom

Guest Choice *(not available for 24+ guests)*

BAR SELECTION

Open Bar- *Paid by host*

Cash Bar- *tab per guest/couple*

Beer & Wine

Drink Tickets*

Celebration Toast

Wine Dinner

Bottled Water- *Unlimited Panna & Pellegrino*

No Alcohol- *soft beverages included*

CHEESE FONDUE *(Select two*)*

Spinach and Artichoke

Cheddar

Fiesta Cheddar

Wisconsin Trio

Traditional Swiss

Feature Cheese

Cheese Presentation: Tableside Preset

(*Lighter Side of Fondue select cheese fondue course **or** salad course)

COOKING STYLE FOR ENTRÉE *(select two)*

Court Bouillon

Coq Au Vin

Bourguignonne

Mojo

CHOCOLATE FONDUE DESSERT *(select two)*

Flaming Turtle

S'mores

Pure (Milk Dark White)

Yin & Yang

Bailey's Irish Cream Dream

Other: _____

CELEBRATION PACKAGES:

\$8 \$15 \$18 \$26 \$42 \$50

Special Notes: *All packages are priced per person. 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 two 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 a manager 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 three 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

Eight Easy Steps to Plan your Perfect Night Out:

1. **CHEESE FONDUE** - Select 2 styles

5. **DESSERT**- Select 2 styles

2. **SALAD COURSE** - Select 1

6. **BEVERAGES**- Select option(s)

3. **ENTRÉE**- Select 1 package

7. **PAPER WORK** - Enter choices on the Dinner Party Agreement

4. **COOKING STYLE** - Select 2 style

8. **RETURN AGREEMENT**- Fax 714.671.0081 or brea@ocfondue.com

1. First Course - Cheese Fondue

Accompanied by a variety of breads, vegetables and apples for dipping. *(Select two)*

Cheddar Cheese Fondue Aged, medium-sharp Cheddar and Emmenthaler cheeses, lager beer, garlic and herbs.

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, Parmesan 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 Presentation: - Make cheese at the table in front of guests.

2. Second Course - Salads *(Choose one or guest choice selection that evening)*

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 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

3. Third Course - Entrée *(Select one combination entrée)*

All entrées complemented by an array of sauces and vegetables served family-style. *Child's plate is available for ages 5-12 years old and includes: two each of chicken, sirloin, ravioli and shrimp.*

Lighter Side of Fondue \$29* Filet Mignon, Teriyaki Sirloin, Raviolis, Cedar Plank Salmon and Shrimp (*This three-course menu is available for **lunch only**, premium cooking styles add'l charge)

Best of OC \$44

Filet Mignon, Balsamic-marinated Sirloin, Chicken Breast, Shrimp and Chicken Vegetable Potstickers

The Brea Classic \$39

Teriyaki Sirloin, Pork Tenderloin, Chicken, Cedar Plank Salmon and Shrimp

Ultimate Experience \$49

Lobster Tail, Filet Mignon, Chicken Breast, Feature Raviolis, Teriyaki Sirloin and Portobello Mushrooms

Coastal Combination \$34*

Same entrée selections as The Brea Classic.

(Available Sunday Thru Thursday only, does not include a salad or premium cooking styles)

4. Cooking Style Selection - The cooking style is the broth or oil in which you will cook the entrée. *(Select one or two cooking styles)*

Court Bouillon

Seasoned low-sodium vegetable broth.

Bourguignonne

Batters available and cooking in a cholesterol free canola oil.

Mojo (premium)

Zesty Caribbean broth with distinctive garlic and citrus flair.

Coq Au Vin (premium)

French-style broth with mushrooms, Garlic, scallions and red wine.

5. Fourth Course - Chocolate Fondue

Accompanied by fresh fruits, cakes and brownies for dipping. *(Choose two)*

Flaming Turtle Milk chocolate, caramel and chopped pecans, flambéed tableside.

The Original Milk chocolate swirled with crunchy peanut butter.

Yin and Yang Half dark and half white chocolate - artfully prepared.

S'mores Milk chocolate with marshmallow crème and graham crumbles.

Pure Chocolate Pure Dark, White or Milk chocolate fondue.

6. Bar & Beverage Options

Open Bar The host is responsible for all beverages.

Cash Bar The guests are responsible for their own bar tabs.

Wines / Beer Domestic and imported beer and/or a choice of pre-selected wines.

Drink Tickets The host selects the number of drinks per person and tickets are at the table upon arrival with the dinner menu.

Celebration Toast A glass of strawberry-garnished bubbly to start... or end the evening's events.

Wine Flight Dinner Enjoy dinner paired with *three* wines at 4oz. pours that complement your menu and budget. Tasting notes available per guest upon request.

- **The Crowd Pleaser (\$15 p.p.)** Wines are fresh, "true to the fruit" varietals with minimal oak aging picked off our wines by the glass menu.

- **Sommelier Selections (\$22 p.p.)** Balanced styles from trusted consistent wineries. Selection of three wines priced under \$44 per bottle.

- **Connoisseur Selections (\$32 p.p.)** Complex & full-bodied wines of distinction and character.
Selection of three wines under \$60 per bottle.

- Bottled Water Service (\$4 p.p.)** Unlimited Panna & Pellegrino for the party
- No Alcohol** Please do not offer or serve alcohol at this party.

The Melting Pot is flexible and will work with you to plan your party menu options. If you would like recommendations for food, wine or spirits, a manager is glad to assist you. There is no splitting or sharing.

Celebration Packages

Select one of the packages below if you would like it placed on your table prior to arrival

- Balloon Bouquet **\$8**
- Metal Melting Pot frame, digital photo of group, balloons **\$18**
- Rose Bouquets: Three Roses **\$15** | Six Roses **\$26** | Dozen Roses **\$42**
- Two Chandon splits, two champagne flutes, Frame, digital photo **\$50**

Luncheon Parties

We are happy to open for parties of 10 and larger using a preset menu or smaller groups during the month of December.



| OFFICE USE ONLY- Manager Select Applicable Information | |
|--|-----------------|
| 20DC4FAVORS>10PPL | 15OFFLCH>DEC5 |
| SUTHURS PKG UPGRD | 50GC4HOST>10PPL |