

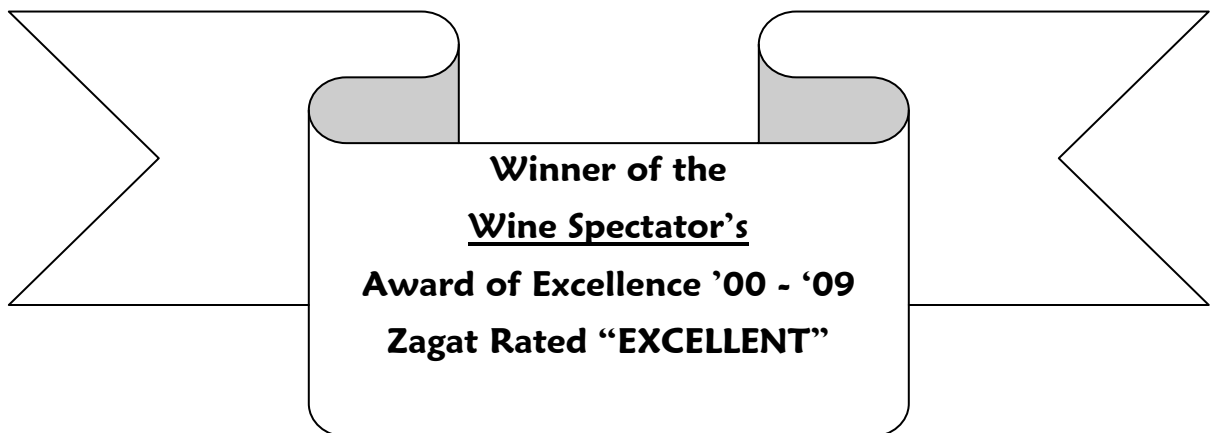


HOLIDAY & FONDUE PARTY MENU PLANNER AND AGREEMENT₀₁₀₉

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 48 hours.

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



**1135 N. Federal Highway
Ft. Lauderdale, FL 33487
Bill Schmearer
Phone 561-239-3979 Fax 561-544-2185
meltingwes@aol.com**



8 Steps to Plan your Perfect Night Out:

CHEESE FONDUE	• Select 2 styles
SALAD COURSE	• Select 2 (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 561-544-2185 or meltingwes@aol.com

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

Choose two

Parties of less than 16 may choose to order salads tableside

House Salad

Crisp greens with Roma tomatoes, cucumbers, sliced eggs, aged cheddar cheese and croutons, topped with our Sweet and Tangy or Peppercorn Ranch 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.

<u>Fondue Festival</u> \$32 per person (3-course option \$30)	<u>Lobster Festival</u> \$40 per person (3-course option \$38)	<u>Best of Both</u> \$35 per person (3-course option \$33)	<u>Classic Collection</u> \$30 per person (3-course option \$28)
Filet Mignon Teriyaki Sirloin Marinated Pork Tenderloin White Shrimp Marinated Chicken Featured Stuffed Pasta (subject to seasonal change)	Twin Cold Water Lobster Tails Filet Mignon Teriyaki Sirloin White Shrimp Marinated Chicken Featured Stuffed Pasta (subject to seasonal change)	A Cold Water Lobster Tail Filet Mignon Teriyaki Sirloin Marinated Pork Tenderloin White Shrimp Stuffed Pasta Marinated Chicken (subject to seasonal change)	Teriyaki Sirloin White Shrimp Breast of Chicken Fresh Fish Fillet Andouille Sausage (subject to seasonal change)

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"/> <u>Court Bouillon</u> Seasoned vegetable broth.	<input type="checkbox"/> <u>Bourguignonne</u> Battering and cooking in a cholesterol free canola oil.
<input type="checkbox"/> <u>Mojo 6.00 per pot</u> Zesty Caribbean broth with distinctive garlic and citrus flair.	<input type="checkbox"/> <u>Coq Au Vin, 6.00 per pot</u> French style broth with mushrooms, garlic and robust red wine.



Fourth Course - Chocolate Fondue

Choose 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 - \$10 per person per hour (2 hour minimum)

Premium open bar shall include any choice but “top-shelf.” All beer and 10 wine by the glass and 20 by the bottle choices. The host is responsible for all beverages.

Drink Tickets - \$7 spirits, \$5 wine by the glass, \$3 beer

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 Wine Only - \$7 per hour per person (2 hour minimum)

Guests are offered domestic and imported beer and a choice of 10 wines by the glass and bottle. The host 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 (\$15 per person*)

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



Sommelier Selections (\$20 per person*)

Balanced styles from trusted consistent wineries.



Connoisseur Selections (\$29 per person*)

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

*The host will be charged for the actual number of bottles opened.
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 or House 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 9:00p.m

Cheese Fondue, Salad & Chocolate Party - \$19.00 ++

Cheese Fondue & Chocolate Party - \$17.00 ++

Chocolate Party - \$11.00 ++

All pricing is per person plus tax and 20% gratuity

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



Sweet Sixteen, Teen and Pre-teen Parties

Three Course Menu \$27 and \$32 - Four Course Menus \$30 and \$35

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

Both menus include a 2 rose arrangement or Balloon Bouquet with personalized card, framed photo and gift bag for the birthday person. Soft beverages are also included.

Add \$3 per person for specialty virgin beverages

3-course Pre-teen Party \$23

includes the above with an entrée of chicken, beef, ravioli and potstickers



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



Confirmation #

FONDUE PARTY PLANNER AND AGREEMENT-FL

Please return completed and signed contract to the Melting Pot at meltingwes@aol.com or (fax 561-544-2185). 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: TBD Time: TBD
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 two)

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

ENTRÉE SELECTIONS (Select one)

- FONDUE FESTIVAL \$32.00, LOBSTER FESTIVAL \$40.00, BEST OF BOTH \$35.00, CLASSIC COMBINATION \$30.00

COOKING STYLE FOR ENTRÉE (select one)

- Court Bouillon, Mojo \$5 additional per pot, Bourginonne, Coq Au Vin \$5 additional per pot

CHOCOLATE FONDUE DESSERT (select two)

- Flaming Turtle, Disaronna Meltdown, Smores, Yin & Yang, Pure (Milk, Dark, White), Baileys Irish Cream Dream

BAR SELECTIONS

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

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.

Cardholder Signature:

Date:

SPECIALTY MENU AGREEMENT - FL

Please return completed and signed contract to the Melting Pot at meltingwes@aol.com or (fax 561-544-2185).
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)

- | | | |
|---|---|---|
| <input type="checkbox"/> Seasoned Cheddar | <input type="checkbox"/> Fiesta Cheddar | <input type="checkbox"/> Wisconsin Trio |
| <input type="checkbox"/> Traditional Swiss | <input type="checkbox"/> Spinach and Artichoke | |
| <input type="checkbox"/> Tableside Presentation | <input type="checkbox"/> Preset (Recommended when time is an issue) | |

SALAD SELECTION (Select one)

- | | | |
|---|--|------------------------------------|
| <input type="checkbox"/> House | <input type="checkbox"/> California | <input type="checkbox"/> MP Caesar |
| <input type="checkbox"/> Spinach Mushroom | <input type="checkbox"/> Table Side Choice (less than 16 only) | |

SPECIALTY PARTY SELECTIONS (Select one)

- | | |
|--|---|
| <input type="checkbox"/> CHEESE, SALAD AND CHOCOLATE \$19.00 | |
| <input type="checkbox"/> CHEESE AND CHOCOLATE \$17.00 | <input type="checkbox"/> CHOCOLATE ONLY \$12.00 |

TEEN AND SWEET 16 PARTY SELECTIONS

- | |
|---|
| <input type="checkbox"/> 3 COURSE \$27.00 - (Cheese-Entrée-Chocolate-Drinks) |
| <input type="checkbox"/> 3 COURSE WITH LOBSTER \$32.00 |
| <input type="checkbox"/> 4 COURSE \$30.00 - (Cheese-Salad-Entrée-Chocolate-Drinks) |
| <input type="checkbox"/> 4 COURSE WITH LOBSTER \$35.00 |
| <input type="checkbox"/> 3 COURSE \$23.00 - (Cheese-Pre-teen Entrée-Chocolate-Drinks) |

COOKING STYLE FOR ENTRÉE (Select one)

- | | |
|--|--|
| <input type="checkbox"/> Court Bouillon | <input type="checkbox"/> Bourginonne |
| <input type="checkbox"/> Mojo \$5 additional per pot | <input type="checkbox"/> Coq Au Vin \$5 additional per pot |

CHOCOLATE FONDUE DESSERT (Select two)

- | | | |
|--|-------------------------------------|---|
| <input type="checkbox"/> Flaming Turtle | <input type="checkbox"/> Smares | <input type="checkbox"/> Pure (<input type="checkbox"/> Milk <input type="checkbox"/> Dark <input type="checkbox"/> White) |
| <input type="checkbox"/> Disaronna® Meltdown | <input type="checkbox"/> Yin & Yang | <input type="checkbox"/> Baileys Irish Cream® Dream |

BAR SELECTIONS

- | | | | |
|---|---|--|---|
| <input type="checkbox"/> Open Bar | <input type="checkbox"/> Beer & Wine Only | <input type="checkbox"/> Drink Tickets | <input type="checkbox"/> \$3 Specialty Soft Beverage Option |
| <input type="checkbox"/> Non-alcoholic only | | | |

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 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