



FONDUE PARTY
MENU PLANNER AND AGREEMENT₁₀₀₉

What makes us different?

A truly unique and interactive experience your guests will always remember...

Our dining experience gives your guests the gift of time...

An extensive wine list...

Dip into something different!

What's your next event...

The Melting Pot can make your next event one to remember! The Melting Pot truly makes it a unique and interactive experience your guests, colleagues or employees won't forget.

We know event planning can be a challenge, so we have made it easy for you and your group by transforming our most popular entrees into our extraordinary event packages.

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

294 Lamp & Lantern Village
Town & Country, MO 63017
Phone: 636-207-6358 Fax: 636-527-7794
tcmp@cbnstl.com



Confirmation# _____	Mgr. Initials _____
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FONDUE PARTY PLANNER AND AGREEMENT

Please complete and sign the contract below and fax to The Melting Pot at 636-527-7794. To guarantee your table reservation and time we require a valid credit card number.

Reservation Name: _____ Company Name: _____

Number of Guests: _____ Party Contact: _____

Final Head Count: _____ (at least 5 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: _____

A deposit of \$10.00 per person will be taken on this card and applied to the party check. The deposit is non-refundable if the reservation remains set and the party does not cancel 5 days prior to the event or does not show at all.

Check or type an "X" in the box next to your menu choices in each category.
All pricing is plus tax and 20% gratuity.

ENTRÉE SELECTION

- | | | |
|--|---|--|
| <input type="checkbox"/> THE TRADITIONAL \$39.00 | <input type="checkbox"/> THE CELEBRATION \$41.00 | <input type="checkbox"/> Luncheon Option _____ |
| <input type="checkbox"/> THE BIG DIPPER \$45.00 | <input type="checkbox"/> THE EXTRAVAGANZA \$47.00 | <input type="checkbox"/> Additional Option _____ |

CHEESE FONDUE (choose two)

STYLE CHOICE

- | | | |
|--|--|---|
| <input type="checkbox"/> Cheddar Cheese Fondue | <input type="checkbox"/> Fiesta Cheese Fondue | <input type="checkbox"/> Wisconsin Trio Cheese Fondue |
| <input type="checkbox"/> Traditional Swiss Cheese Fondue | <input type="checkbox"/> Spinach and Artichoke Cheese Fondue | <input type="checkbox"/> Feature Cheese Fondue |

PREPARATION CHOICE

- | | |
|---|---|
| <input type="checkbox"/> Tableside Presentation (recommended) | <input type="checkbox"/> Preset (Recommended when time is an issue) |
|---|---|

SALAD SELECTION (choose one)

- | | | |
|------------------------------------|-------------------------------------|---|
| <input type="checkbox"/> House | <input type="checkbox"/> California | <input type="checkbox"/> Spinach Mushroom |
| <input type="checkbox"/> MP Caesar | <input type="checkbox"/> Feature | <input type="checkbox"/> Tableside Choice (less than 16 guests) |

COOKING STYLE FOR ENTRÉE (choose two)

- | | |
|---|--|
| <input type="checkbox"/> Court Bouillon | <input type="checkbox"/> Bourguignonne |
| <input type="checkbox"/> Mojo | <input type="checkbox"/> Coq Au Vin |

CHOCOLATE FONDUE DESSERT (choose two)

- | | | |
|---|---|--|
| <input type="checkbox"/> Pure (<input type="checkbox"/> Milk <input type="checkbox"/> Dark <input type="checkbox"/> White) | <input type="checkbox"/> Flaming Turtle | <input type="checkbox"/> Smores |
| <input type="checkbox"/> DiSaronna® Meltdown | <input type="checkbox"/> Yin & Yang | <input type="checkbox"/> Bailey's® Irish Cream Dream |

BAR SELECTIONS

- | | | | |
|--|--|---|---|
| <input type="checkbox"/> Completely Hosted | <input type="checkbox"/> Beer and House Wines Only | <input type="checkbox"/> House Wines Only | |
| <input type="checkbox"/> Drink Tickets | <input type="checkbox"/> Hosted Non-alcoholic Bar | <input type="checkbox"/> Cash Bar | <input type="checkbox"/> Wine Flight Dinner-Plan with Manager |

Special Notes/Allergies:

All prices are food packages only. Additional 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 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 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. **As a courtesy to other guests with reservations after your party, 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: _____

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



Easy, Extraordinary Events

This guide is designed to make planning an event with us very simple. Follow along and mark your selections. Once you have completed your choices, simply fill them into the agreement page. Then fax the planner back to us. Arrangements can be made with the events coordinator for other individualized menus.



The First Course

Creamy, Savory Cheese Fondue

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

Cheese Fondue Presentation Options:

- Preset Presentation:** Cheese fondues are already prepared when you arrive at the table. This option is for guests that wish to expedite their service. Tableside sales choice is not available with this option.
- 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.

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

Cheddar Cheese Fondue

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

Traditional Swiss Cheese Fondue

Gruyere and Emmenthaler Swiss cheese, white wine, a touch of garlic, nutmeg, fresh lemon, and Kirshwasser.

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 Trio Cheese Fondue

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

Spinach and Artichoke Cheese Fondue

Creamy Fontina and Butterkäse cheese, spinach, artichoke hearts, and garlic.

Feature Cheese Fondue

Our seasonal cheese fondue, this option changes periodically.



The Second Course **Sensational Salads**

Please choose one salad for your guests to enjoy. Parties of 16 or less may choose to order salads tableside per guest.

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 Buttermilk Bleu Cheese, topped with 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 Dressing.

Caesar Salad

Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp crouton, and an added touch of Parmesan encrusted pine nuts.

Feature Salad

Our seasonal salad, this option changes periodically.



The Third Course **The Entrée**

Please select one entrée for your guests. Each platter is portioned for two and arrives freshly prepared. Entrées are accompanied by fresh broccoli, mushrooms, new potatoes, and squash, as well as delicious dipping sauces.

The Traditional

Choice Beef Tenderloin, White Shrimp, Teriyaki Sirloin, Boneless Breast of Chicken, and Fresh Fish Filet

The Celebration

Teriyaki Sirloin, Scallops, Boneless Breast of Chicken, Pork Tenderloin, and Chicken Pot Stickers

The Big Dipper

Filet Mignon, Lobster Tail, Teriyaki Sirloin, White Shrimp, and Boneless Breast of Chicken

The Extravaganza

Twin Lobster Tails, Filet Mignon, and Portobello Mushrooms



Cooking Style Selection

Please select one cooking style for your party

Your entrée arrives freshly prepared. Your servers will provide professional fondue cooking instructions for the entrée course. 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.

Coq Au Vin

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

Court Bouillon

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

Mojo Style

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 Fourth Course Finale

Irresistible Chocolate Fondue

Please choose two chocolate fondues to delight your guests.

Dessert fondue is accompanied by fresh strawberries, bananas, cheesecake, brownies, pound cake, tasty marshmallows and more!

Flaming Turtle

Milk Chocolate, caramel, and chopped pecans, flambéed tableside.

DiSaronna® 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.

Bailey's® Irish Cream Dream

Milk chocolate swirled with Bailey's Irish Cream.

Pure Chocolate

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



Wine & Spirits 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.

- Beer and House Wines Only**
- House Wines Only**
- Drink Tickets – The “Host” chooses maximum number of drinks purchases. Host may also limit types of spirits, wines, or beer purchased.**

Wine Flight Dinner

The Cheese Fondue, Entrée, and Chocolate Fondue Courses are each matched with wines especially chosen to pair well and fit different budgets. 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 (Cheese, Entrée, and Chocolate). Prices may vary and are based on 4oz pour.

Hosted Non-Alcoholic Only

The “Host” would like to offer guests only non-alcoholic beverages: soda, tea, coffee, and water. Please indicate if premium non-alcoholic drinks are permitted.

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 is glad to guide you. We ask that guests consume alcohol responsibly and Hosts take responsibility for their guests.



Additional Options

Ideal for afternoon events! These menu offerings are non available during peak hours, but are available during the week and in the afternoon.

☐ Cheese Fondue and Chocolate Fondue Party - \$16.00 per guest

Choose Two Cheese Fondues and Two Chocolate Fondues

☐ Cheese Fondue, Salad, and Chocolate Fondue Party - \$21.00 per guest

Choose Two Cheese Fondues, One Salad (unless less than 16 guests in party), and Two Chocolate Fondues



Luncheon Parties

We are happy to open for parties of 12 or more between Noon and 3:00 p.m. with one of these Four-Course Luncheon Menus. (Cheese, Salad, and Chocolate Choices are consistent with the evening menu.)

☐ The Traditional Luncheon - \$32.00

Choice Beef Tenderloin, White Shrimp, Teriyaki Sirloin, Boneless Breast of Chicken, and Fresh Fish Filet

☐ The Celebration Luncheon - \$34.00

Teriyaki Sirloin, Scallops, Boneless Breast of Chicken, Pork Tenderloin, and Chicken Pot Stickers

☐ The Big Dipper Luncheon - \$39.00

Filet Mignon, Lobster Tail, Teriyaki Sirloin, White Shrimp, and Boneless Breast of Chicken

☐ The Extravaganza Luncheon - \$41.00

Twin Lobster Tails, Filet Mignon, and Portobello Mushrooms