

The Melting Pot®

a fondue restaurant

PARTY PLANNER AND AGREEMENT

Thank you for selecting The Melting Pot for your fondue party.
We look forward to serving you the Perfect Night Out.

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: *Pricing is determined by the entrée package you select.*
Parties of 13 or greater will enjoy a chef's pre-selected menu if a party agreement is not returned.

RiverWalk Crossing, Tulsa
Phone: 918-299-8000

Bricktown, Oklahoma City
Phone: 405-235-1000

meltingpot.com

Eight Steps to Plan your Perfect Night Out

Cheese Fondue: Select two

Salad: Select one or two

Entrée: Select one (Pricing determined by entrée selection)

Entrée Cooking Style: Select two

Chocolate Fondue: Select two

Wine, Spirits & Beverages: Select one

Fill in choices on Party Planner Agreement Page

Submit Agreement

Luncheon Parties

*We are happy to open for parties of six and larger using a preset menu until 3 p.m.
Choose from the following options:*

The Land and Sea \$29.95 per guest

The Classic \$34.95 per guest

The Fondue Delight \$38.95 per guest

Cheese & Chocolate Parties

*Ideal for lunch and mid-afternoon events with a completed menu agreement.
These menu offerings are not available after 4 p.m. on Friday and Saturday.*

Cheese Fondue, Salad & Chocolate Party \$21.95 per guest

Cheese Fondue & Chocolate Party \$15.95 per guest

Cheese Party \$7.95 per guest

Chocolate Party \$7.95 per guest

All pricing includes soft drink, iced tea or coffee.

Celebration Packages & Fondue Gifts

Our Hospitality Specialists will have your packages waiting on your table before you are seating to surprise your special guest.

Teddy Bear Package \$20

Teddy bear, The Melting Pot Chocolate, five balloons and a framed picture

Sweet or Savory Kiss a Cook Package \$45

The Melting Pot Cookbook, with your choice of Chocolate wafers or Melting, Garlic & Wine Seasoning.

Touch of Romance - \$17

Your table will be adorned with candles and rose petals in your Lover's Lane seating

Romance for Two – \$165 per couple

Fondue Delight, a dozen roses, 3 Signature Chocolate Covered Strawberries guaranteed Lovers' Lane seating.
Adorn your table with candles and rose petals for an additional \$10.

Flowers

Single Rose \$17

Spring Mix Bouquet (seasonal) \$20

Half Dozen Roses \$45

Dozen Roses \$69

Wine, Spirits & Beverages

Cocktails, Beer and Fine Wines

If you'd like recommendations for wines or cocktails, our expert bar manager would be happy to help.
We can also make our entire wine list available to your guests.

The Complete Hosted Bar - This includes all alcoholic beverages, sodas, iced tea and coffee.

Limited Hosted Bar - Pre-select alcoholic and non-alcoholic beverages for your guests.

Cash Bar - Guests purchase their own alcoholic and non-alcoholic beverages.

Celebration Toast \$5 per guest - Enjoy a choice of sparkling wines to "kick off" or "wrap up" your party.

Soft Drinks Only - Tea, coffee and soda for \$3 per guest (unlimited refills).

First Course - Cheese Fondue

Each cheese fondue includes fresh breads, vegetables and apples for dipping.

Cheddar Cheese Fondue

Aged, medium-sharp cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings

Spinach Artichoke Cheese Fondue

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic

Alpine Swiss

Aged Gruyère, Raclette and fontina cheeses blended with white wine and fresh garlic and finished with a dash of nutmeg.

Inquire about seasonal selections cheese fondue.

Add on Premium dipper plates with include hot capicola, sopresseta, salami, summer sausage, prosciutto and cornichons \$3.95

Second Course – Salads

The Melting Pot House Salad

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our sweet and tangy House Dressing

Caesar Salad

Crisp romaine lettuce, Caesar Dressing, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-encrusted pine nuts

California Salad

Mixed-baby-salad greens, Roma tomatoes, walnuts and Gorgonzola cheese with Raspberry Black Walnut Vinaigrette

Inquire about for seasonal selection of featured salads

Third Course - Entrée

Platters are price and portioned per person. All entrées accompanied by garden fresh vegetables and a variety of gourmet dipping sauces.

Land and Sea \$35.95

Premium filet mignon, herb-crusted chicken and Pacific white shrimp.

The Classic \$39.95

Our most popular combination! Certified Angus Beef sirloin, pork tenderloin, Pacific white shrimp, herbcrusted all-natural breast of chicken and teriyakimarinated sirloin.

Fondue Delight \$46.95

Premium filet mignon and a succulent cold water lobster tail paired with all-natural breast of chicken, Pacific white shrimp and wild mushroom sacchetti.

Add a Lobster Tail for \$13.95

Vegetarian, Gluten Free and Allergy Menus available

"Fundue" for the Kids \$27.95 per guest (15 years old and under)

Ages 15 and under includes a portion of cheese, teen entrée plate including chicken, shrimp, And steak and a portion of chocolate.

Entrée Cooking Styles

No charge with a completed menu agreement

Court Bouillon

Homemade, seasoned vegetable broth

Bourguignonne

European-style fondue in cholesterol-free canola oil / 0g trans-fat oil

Coq au Vin

Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine

Mojo

Caribbean-seasoned bouillon with a distinctive fresh-garlic flavor and a citrus flair

Fourth Course - Chocolate Fondue

Each chocolate fondue includes a variety of sweet cakes and treats. Enhance your Dipper platter includes a seasonal cheesecake, fresh berries, gaufrettes and vanilla crème puffs \$3.95 .

Inquire about seasonal selections chocolate fondues.

Flaming Turtle

Milk chocolate, caramel and chopped pecans flambéed tableside

The Original

Milk chocolate with a swirl of crunchy peanut butter

Yin & Yang

Half Dark chocolate and half white chocolate artfully swirled for a perfect balance of flavors

Pure Chocolate

Milk, dark or white chocolate melted for the purest of all chocolate fondues

Chocolate S'mores

Milk chocolate fondue with marshmallow cream, flambéed and garnished with graham crackers

To guarantee your reservation, a valid credit card is required. One Check Separate Checks

Reservation Name: _____ Company Name: _____

Number of Guests: _____ Party Contact: _____

A final head count is required at least three days prior to event. This is the minimum final charge number.

Phone: _____ Email: _____ Date of Party: _____ Time: _____

Credit Card #: _____ Name on Card: _____ Exp. Date: _____ CVC# _____

Please note: Cancellation within three days of the event are subject to a 20% of contracted cancellation fee; You will be charged for all guaranteed guests. The party size must be guaranteed three days prior to the event. all pricing is per person plus tax and an suggested 18% gratuity.

CHEESE FONDUE

Choose up to two

- Cheddar
- Spinach Artichoke
- Alpine Swiss
- Seasonal Cheese
- Premium Dippers \$3.95

ENTRÉE SELECTIONS

Choose one

- The Land & Sea \$34.95
- The Classic \$39.95
- Fondue Delight \$46.95
- "Fundue" for the kids \$27.95
- Vegetarian \$29.95
- Add Lobster tail \$13.95

SPECIALTY PARTY

Choose one

- Cheese, Salad & Chocolate \$21.95
- Cheese & Chocolate \$15.95
- Cheese Party \$7.95
- Chocolate Party \$7.95

SALAD

Choose up to two

- Caesar
- California
- The Melting Pot House

Choose one for The Melting Pot House Salad

- Peppercorn Ranch Dressing
- Melting Pot House Dressing

AV - Available

- \$150 fee
- Please arrive early to test

- Premium Add-on Package \$20 /person

COOKING STYLE OPTIONS

Choose up to two

- Court Bouillon
- Mojo
- Bourguignonne
- Coq au Vin

CHOCOLATE FONDUE

Choose up to two

- The Original
- Flaming Turtle
- Yin & Yang
- Chocolate S'mores
- Seasonal Selections
- Enhance your Dipper Plate \$3.95

WINE, SPIRITS, BEVERAGES

- Cocktails, Beer and Fine Wines
- The Complete Hosted Bar
- Limited Hosted Bar
- Combination Bar
- Cash Bar
- Celebration Toast \$5
- Soft Drinks only \$3

LUNCHEON PARTIES

- The Land & Sea \$29.95
- The Classic \$34.95
- The Fondue Delight \$38.95
- The Vegetarian \$29.95

CELEBRATION PACKAGES

List package(s) here: _____

Special Notes / Allergies: _____

All packages are priced and portioned per person. Additional cooking styles, beverages, tax and a suggested 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 three 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 is 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.

Signature: _____ Date: _____

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



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