Page 1 of 2 The Melting Pot of Torrance Party Menu and Agreement

Please return completed contract to The Melting Pot at **eventsTMP@fun2dip.com** or **fax to #310-316-1915**. A valid credit card is required to confirm and hold your reservation.

Reservation Name:	Email:	
Party Size: Date:		ber:
Credit Card #	Expiration I	Date:
Name on Credit Card:		
Special Notes or Comments:		
	w minutes and answer the following quests, please let us know how many	y appreciate your choice to dine with us for lestions, as they will help us in preparing for of the following items you will be
ENTRÉE SELECTIONS (select one) ☐ Ultimate Experience \$49 ☐ Best of the South Bay \$44 ☐ LA Classic \$39 ☐ Coastal Combination \$34*** ☐ The Lighter Side \$29** Child's Plate () \$19* (enter # of 5 -10 year olds)	CHEESE FONDUE (select two) Spinach & Artichoke Cheddar Fiesta Cheddar Wisconsin Trio Traditional Swiss Feature Cheese	SALAD SELECTION (select one) ☐ House ☐ California ☐ Caesar ☐ Spinach & Mushroom ☐ Guest Choice (24 guests or less)
COOKING STYLE FOR ENTRÉE (select two) ☐ Court Bouillon ☐ Bourguignonne ☐ Mojo* ☐ Coq Au Vin* *premium cooking styles	CHOCOLATE FONDUE DESSER (select two) ☐ Flaming Turtle ☐ S'mores ☐ Pure (☐Milk ☐Dark ☐White) ☐ Yin & Yang ☐ Cookies & Cream ☐ Other:	Open BarCash Bar
CELEBRATION PACKAGES: ☐ Rose petals and votives (per burner) ☐ Balloon package ☐ Metal Melting Pot Frame w/ group photo and balloons	\$8	*Pricing to be confirmed with manager : Three Roses \$15 Six Roses \$26 Dozen Roses \$45 splits, Metal frame and photo \$35

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 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. (continued on next page)

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Initials:	Date:	(page 1 of	2)

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	e event that you do not cancel the reservation three days in advance, and A \$25.00 per person no show fee
will be charged in this event. I,	, authorize The Melting Pot to charge my card \$ 25.00 per person in the imum of 3 days in advance of the reservation time. In most cases, there will be a reservation scheduled
event that I do not cancel my reservation a min	imum of 3 days in advance of the reservation time. In most cases, there will be a reservation scheduled
	same table(s). Therefore, we ask for your consideration in making the best possible effort to show up or
time as well as end on time. The Melting Pot wil	l confirm the reservation prior to your reservation.
information and filled in the final ag	nd the terms under which this reservation is made. I have checked the party reement.
information and filled in the final ag	reement.
Signature:	reement.

Below is a list of six different Banquet Packages that you can pre-order for the convenience of you and your guests. Each Banquet Package listed below comes with a salad, a cheese fondue (accompanied by breads, Granny Smith apples, and vegetables for dipping), an entrée selection (which includes all of the items listed below as well as various sauces and vegetables), and a chocolate fondue

<u>Ultimate Experience - \$49 p.p.</u>

(accompanied by an assortment of cakes, fruits, and marshmallows for dipping).

Lobster Tail (1 per every two orders) Boneless Breast of Chicken Tender Filet Mignon Portobello Mushrooms Feature Ravioli

Marinated Teriyaki Sirloin

***Coastal Combination - \$34 p.p.

Sunday thru Thursday only Does not include salad or Premium cooking style Same entrée selections as The L.A Classic

Best of the South Bay - \$44p.p.

Filet Mignon Sirloin Chicken Breast Shrimp Feature Ravioli *Vegetarian option available

*Child's Plate 5-10 yrs - \$19 p.p.

Does not include salad. Cheese and chocolate are sized as child portion Only available as part of other packages Chicken Sirloin

Ravioli Shrimp

Salads (choose one)

House – Crisp greens with Roma tomatoes, sliced eggs, and Emmenthaler cheese, topped with our sweet and tangy House Dressing. California – Mixed baby greens, Roma tomatoes, praline pecans and Gorgonzola cheese, tipped with homemade Raspberry Black Walnut Vinaigrette Dressing.

Spinach Mushroom - Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot vinaigrette.

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

Cheese Fondues (choose two per table)

Cheddar – A blend of beer, garlic, mustard powder, pepper, Worcestershire, and Wisconsin Cheddar Cheese.

Traditional Swiss – Mixes a little garlic, lemon, pepper, nutmeg, two types of Swiss cheese with just a hint of Kirshwasser.

Wisconsin Cheese x 3 – Blends wine, sherry, scallions, shallots, pepper, and blue cheese in a Fontina/Butterkase mixture.

Fiesta Cheese – For the real partiers, this cheese blends in beer, salsa, jalapenos, pepper, and Wisconsin Cheddar Cheese.

Spinach and Artichoke - Fontina and Butterkase with spinach, artichoke hearts, parmesan and a hint of Tabasco

Cooking Styles (choose two per table)

Fondue Bourguignonne – A cholesterol free canola oil that comes with two different types of batters and sears your food. **Court Bouillon** – A pure vegetable broth that poaches your food.

Coq Au Vin - All we do here is add red wine, mushrooms, scallions, garlic, and pepper to our Court Bouillon.

Mojo Fondue – We mix in some Caribbean spices to our vegetable broth that help give it a citrus /garlic flair.

Chocolate Fondues (Choose two per table)

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

The Original – Milk chocolate swirled with crunch 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 - Milk, Dark, or White

The L.A Classic - \$39p.p.

Teriyaki Sirloin Pork Tenderloin Chicken

Cedar Plank Salmon

Shrimp

**The Lighter Side - \$29 p.p.

Lunch only, does not include salad or premium cooking style

Filet Mignon Teriyaki Sirloin Feature Ravioli Cedar plank Salmon

Shrimp