

Response Form for WIPs Dinner

Date: Tuesday June 3rd 2008

Location: Melting Pot 754 Peachtree Street NE

Social Hour 6:00 p.m. – 6:30 p.m. First Course Served at 6:30 p.m.

Cost is: \$50 PER PERSON

Dinner pricing includes all courses plus sodas, iced tea, coffee, tax and gratuity. A Cash bar will also be available. The menu provided below is just for your information – no menu selections are required at this time because of the fondue dinner serving style.

CHEESE FONDU COURSE:

A selection of Cheddar, Fiesta Cheddar or Wisconsin Cheese Trio, or Traditional Swiss
Each served with apples, assorted breads, and fresh vegetables

SALAD COURSE:

Chef's Salad ~ Mushroom Salad ~ California Salad

ENTREE COURSE:

Lobster Tail, Filet Mignon, Teriyaki Sirloin, Ravioli, Chicken, Portobello Mushrooms, a Variety of Vegetables and Choice of cooking Styles

CHOCOLATE FONDU COURSE:

Your choice of Flaming Turtle, Cookies & Cream Marshmallow Dream, Yin & Yang, and S'Mores Chocolate Fondue. Each chocolate fondue dessert served with fresh strawberries, bananas, pineapple, cheesecake, marshmallows, pound cake and brownies.

RSVP NO LATER THAN FRIDAY, MAY 23rd, 2008

Again, no menu selections are required at this time.

Complete the form below, and fax your response back to:

Cathleen Adams at 770-752-6302

Name of Attendee: _____

Company Name: _____

Your Telephone #: _____ Member Non-Member – add \$15 to the cost of dinner

Your E-mail: _____

If you are a non-member, check one: Add \$15 to my credit card I'll pay \$15 cash at the door

If this is only your first or second dinner, check one: First dinner Second dinner

Credit Card No**: _____ Expiration Date** _____ / _____

Credit Card Type: Visa MasterCard American Express Discover

****Please verify your credit card information above is correct & up-to-date.****

CANCELLATION POLICY: *If you RSVP and don't cancel 72 hours prior to the event, you will be billed the full cost of dinner (including \$15 for non-members). You are welcome to send a substitute.*