



MELT DOWN *creamery*

2025 Booking Guide



Meltdown Creamery is a family-owned mobile ice cream business founded by Jesse and Claudia Taniguchi. Jesse takes the creative lead in developing recipes and producing the ice cream, while Claudia and their son, Raphael, play a vital role as dedicated taste-testers, ensuring that each flavor expresses their dedication to making exceptional ice cream.

The idea for Meltdown Creamery was born out of Jesse's passion for ice cream making—a hobby that began with a simple home cookbook and quickly evolved into a full-blown obsession. As he explored new flavor combinations and perfected his techniques, rave reviews from friends, family, and local chefs inspired Jesse and Claudia to take the leap into the ice cream world.

Now in its fifth year, Meltdown Creamery is known for serving imaginative, nostalgic, and handcrafted ice cream throughout Metro Detroit and beyond. Each scoop reflects Jesse's love for bold, creative flavors and the joy of sharing them with the community.



Choose Your Meltdown



Outdoor Ice Cream Stand

Ideal for intimate outdoor gatherings like birthday parties, baby showers, graduation celebrations, and school events where space is limited but the scoop vibes are big.



Ice Cream Truck

Perfect for large outdoor events like festivals, corporate picnics, block parties, and weddings where a bold, mobile setup adds energy and instant crowd appeal.



Indoor Ice Cream Stand

Designed for upscale indoor events like galas, brand activations, weddings, or receptions where a sleek, stylish display blends seamlessly into the venue.

The Full Scoop Experience

All-out indulgence with no limits on creativity.

Unlimited scoops (up to 350)

- 6 flavors: All chosen by the client
- Flat Fee: \$2400
- Includes 2 hours of service (Truck or cart)
- Additional time: +\$80/hr
- Additional scoops over 350: \$5 each
- Additional flavor: +\$90
- Extra staffing for events over 400 guests

The Artisan Flight

Elevated flavors with room to explore.

Minimum 200 scoops

- Includes 6 flavors: Vanilla, Chocolate, + 4 Specialty
- \$5.50 per scoop
- 2 hours of service: \$600 (Truck) | \$400 (Cart)
- Additional time: +\$80/hour
- Additional flavor: +\$90
- Extra staffing for events over 200 guests +\$75/hour

The Creamline Collection

Simple, classic, and crafted with care

Minimum 100 scoops

- Includes 4 flavors: Vanilla, Chocolate, + 2 Specialty
- \$5.00 per scoop
- 2 hours of service: \$600 (Truck) | \$400 (Cart)
- Additional time: +\$80/hour
- Additional flavor: +\$90
- Extra staffing for events over 200 guests +\$75/hour



The Yeti Drop

Small batch. Big flavor. No setup required.

- 3 client-chosen flavors
- \$6 per scoop
- \$50 delivery fee (within local radius)

Delivered in a sleek Yeti cooler, this option is perfect for birthdays, small celebrations, and office treats—artisanal ice cream on your terms, no staff required.



ADD-ON SERVICES

Rates upon request.

- Branded Cups, Cones, or Napkins
 - Ice Cream cups
 - Cone sleeves
 - Napkins
 - Spoons
- Branded To-Go Pints
- Edible Logo Topper
- Custom Staff Attire
- Branded with event logo
- Themed Ice Cream Bar Menu Signs

FRUITY AND FRESH

Banana Dulce de Leche
Blueberry Crumble
Blueberry French Toast
Buttered Toast & Strawberry Jam
Champagne Strawberry Cheesecake
Cheesecake (Strawberry/Cherry/Blueberry)
Coconut & Lime Pound Cake
Goat Cheese & Balsamic Roasted Cherries
Jalapeno, Lime & Blueberry
Lemon Ricotta
Peaches & Crème Fraiche
Strawberry Basil
Strawberry & Lemon Pound Cake

DECADENT AND DESSERTY

Carrot Cake
Cold Press Coffee & Biscoff Cookies
Milk & Honey Caramel
Rosemary & Sea Salt Caramel
Snickerdoodle
Sweet Corn & Salted Caramel
Sea Salt Caramel & Cacao Nibs
Tiramisu

CHOCOLATE AND NUTTY

Basil Mint Chip
Butter Pecan
Charred S'mores
Chocolate Amaretto
Coconut & Dark Chocolate Ganache
Complete Cookie Dough
Dark Chocolate & Peppermint Marshmallows
Honeyed Pistachio
Mint Chocolate Ganache
Peanut, Pretzels & Caramel
Chocolate Peanut Butter Pie
Raspberry & Dark Chocolate Ganache
Salted Chocolate
White Chocolate & Cacao Nibs
Citra Hops & Pistachio

SEASONAL STYLE

Brown Sugar & Apple Cider Caramel
Cranberry Orange Cheesecake
Eggnog & Roasted Cherries
Smoked Maple & Bacon
Sweet Potato & Maple Pecans



DAIRY FREE SORBETS

Apple Pie Sorbet
Blueberry Sorbet
Granny Smith Apple Sorbet
Lemon Sorbet
Mango Sorbet
Strawberry Sorbet

Please note: Availability of flavors is subject to change. Due to ingredient cost, some flavors may require an additional charge per serving.

BOOKING POLICIES

DEPOSIT REQUIREMENT

To secure the booking of services, a non-refundable deposit of fifty percent (50%) of the total estimated cost is required at the time of signing this Agreement. This deposit will be applied to the overall cost of the services to be provided.

FINAL PAYMENT

The remaining balance of the total estimated cost is due and payable no later than 14 days prior to the event date. Failure to make the final payment by the due date may result in the cancellation of services.

ADDITIONAL COSTS

Any additional services or upgrades requested by the Client after the signing of this Agreement will incur additional charges. These charges will be added to the final balance and must be paid on or before the event date.

CANCELLATION POLICY

Cancellations must be submitted at least twenty-one (21) days prior to the scheduled event date. Payments (excluding the deposit) will be refunded if canceled within this window. Cancellations made less than 14 days prior to the event may forfeit any payments made toward the balance. Refunds are issued at Meltdown Creamery's sole discretion.

RESCHEDULING POLICY

If the Host wishes to reschedule the event after booking, a rescheduling fee of \$125 may apply.



Contact Us

Event Inquiries & Requests

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www.meltdown-creamery.com