



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



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

Wedding Bookings: A fee of \$130 will be charged to cover the additional time and coordination needed to provide the best service and attention to detail for wedding receptions.

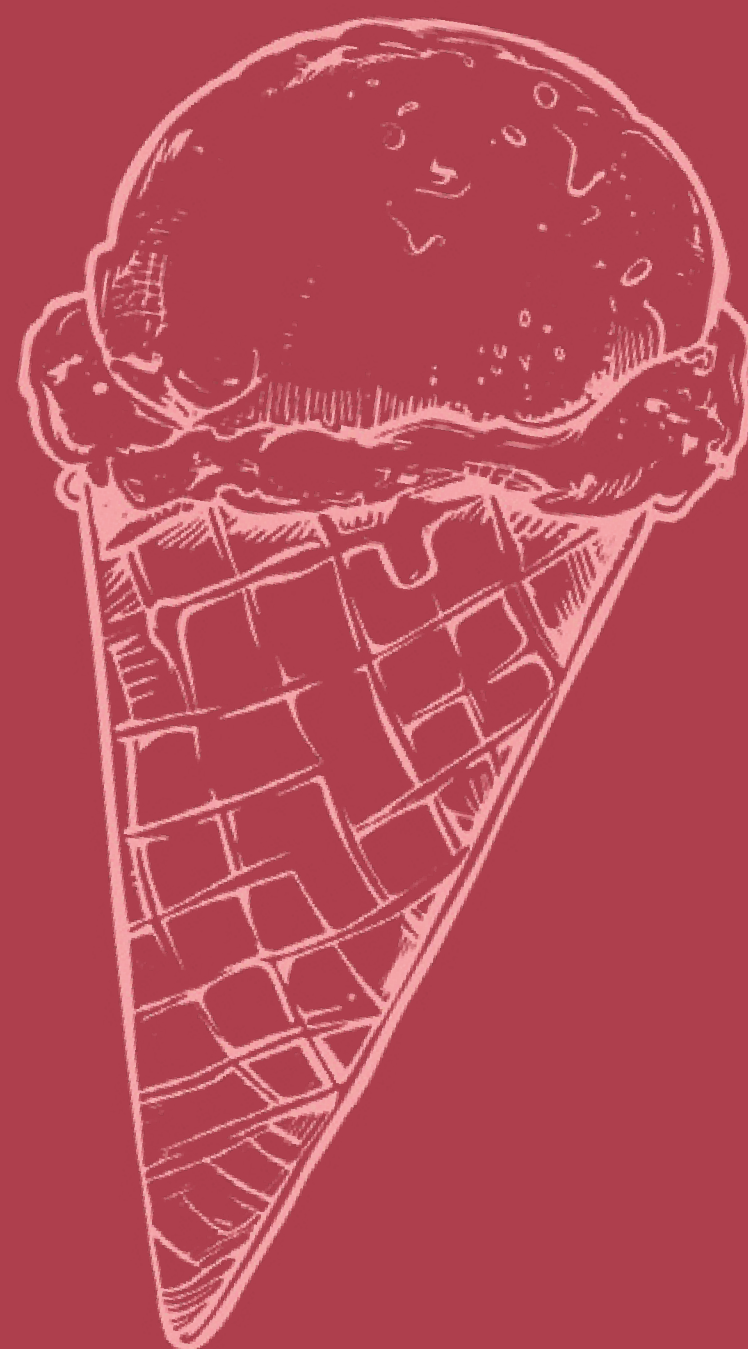


The Yeti Drop

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

Buttered Toast & Strawberry Jam

Champagne Strawberry Cheesecake

Cheesecake (Strawberry/Cherry/Blueberry)

Goat Cheese & Balsamic Roasted Cherries

Jalapeno, Lime & Blueberry

Lemon Ricotta

Peaches & Crème Fraiche

Strawberry Basil

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

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

SEASONAL STYLE

Brown Sugar & Apple Cider Caramel

Cranberry Orange Cheesecake

Eggnog & Roasted Cherries

Smoked Maple & Walnut



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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