

LARGE PARTY MENUS

PRICES ARE SUBJECT TO CHANGE

You may choose any of the following menus for your event, one menu for everyone or you can mix and match per table. Please keep in mind that all our entrees are set up as platters for 2 even though we do the pricing per person. In the event of an odd number in the party we will serve a half platter. We can substitute any meat on a platter for any other meat on that same platter, except for lobster. All substitutions must be pre-approved. All entrees will be cooked in our court bouillon style.

\$35.00 per person LUNCH / DINNER PARTY PACKAGE

***HOUSE SALAD**

Crisp greens, Roma tomatoes, cucumbers, eggs and Emmenthaler Swiss cheese topped with our homemade sweet and tangy house dressing.

*** CHEDDAR or TRADITIONAL SWISS CHEESE FONDUE**

Cheddar – aged, medium-sharp Cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings blended at your table in a carefully seasoned beer base.

Traditional Swiss – Gruyere and Emmenthaler Swiss, white wine, a touch of garlic, nutmeg, fresh lemon and Kirschwasserr.

*** CLASSIC COMBINATION FONDUE ENTRÉE**

This fondue court bouillon style entrée includes beef tenderloin, white shrimp, teriyaki-marinated sirloin, boneless skinless breast of chicken, Ahi-tuna, mushroom caps, red skinned potatoes and a variety of seasonal vegetables. Served with dipping sauces.

*** THE FLAMING TURTLE CHOCOLATE FONDUE DESSERT**

By far the best part of the event! The plate of dippers includes fresh cut bite sized pieces of cakes, fresh fruit and cheesecake. All to be dipped into our blend of milk chocolate, hot melted caramel topped with pecans, served flambé.

*** SOFT DRINKS / HOT TEA / HOTCOFFEE (refills) INCLUDED (not iced tea or coffee)** This package includes all the above as a set menu @ \$35.00 per person. All other beverages (Iced tea, beer, wine or alcohol) will be separate. A minimum gratuity of 20% will be multiplied by the subtotal. Va. Sales tax of 5% will also be applied toward the subtotal.

\$40.00 per person LUNCH / DINNER PARTY PACKAGE

This package is the same as the \$35.00 package except for the entrée listed out below.

*** FEAST COMBINATION FONDUE ENTRÉE**

This fondue entrée is also served with court bouillon for cooking. It includes all that is in the \$35.00 per person selection but with the festive upgrade of lobster tail. A delectable fondue feast.

\$45.00 per person CUSTOM MADE MENU

*** CHOICE OF HOUSE, SPINACH MUSHROOM, CAESAR OR CALIFORNIA**

House – Same as in \$35.00 & \$40.00 choice

Spinach Mushroom – Fresh spinach, Portobello mushrooms, red onion, chopped bacon and Roma tomatoes.

California – Spring mix with 10 different lettuces, tomatoes, blue cheese and walnuts topped with our raspberry walnut vinaigrette.

*** CHOICE OF TRADITIONAL SWISS, CHEDDAR, FIESTA CHEESE or WISCONSIN TRIO OR SPINACH & ARTICHOKE**

Cheddar – Same as in \$35.00 & \$40.00 choice

Traditional Swiss – The Melting Pot's version of this cheese fondue classic. A blend of Swiss gruyere and Emmenthaler cheeses, wine and spices.

Fiesta – A combination of Wisconsin sharp cheddar and Emmenthaler cheeses, blended with fresh, homemade salsa, jalapenos and pepper. Made mild to spicy.

Wisconsin Cheese Trio – Creamy fontina and butterkase, as well as buttermilk blue cheese and white wine, fresh scallions and a hint of sherry.

Spinach Artichoke – Fontina and butterkase, spinach, artichoke hearts and garlic.

*** CHOICE OF SIX FROM THE FOLLOWING MEATS**

We will serve your meat selection along with fresh vegetables and the appropriate sauces for dipping. There will be 3 each of your selection except where noted.

Chicken, boneless, skinless
Teriyaki sirloin
Caribbean pork tenderloin
Large white shrimp
Ahi tuna

Sea scallops
Andouille sausage
Spinach gorgonzola ravioli
Chicken & cabbage filled potstickers
4 oz. lobster tail (one portion only)

(\$45.00 PER PERSON CONTINUED)

***CHOICE OF ONE OF THE FOLLOWING DESSERTS**

The dipping plate will have strawberries, bananas, rice krispy treats, pound cake, cheesecake, marshmallows and brownies which you will dip into your choice of the following chocolate:

Flaming Turtle – Same as in the \$35.00 & \$40.00 choice

Pure Chocolate – Milk, white or dark chocolate with no additives.

Bailey's – Milk chocolate with Bailey's Irish cream stirred right in!

Yin & Yang – Dark and white chocolate together in the same pot.

Cookies 'n Cream – Dark chocolate with marshmallow cream flambé and topped with Oreo cookie crumbs.

S'mores – Milk chocolate and marshmallow cream flambé and topped with graham cracker crumbs.

Original – milk chocolate with a hint of peanut butter.

Disaronno Meltdown – White chocolate and amaretto flambé together.

Beverages same as in the \$35.00 & \$40.00 choice.

Please call for arrangements for allergies or vegetarians in your party.

BANQUET ROOM OPTIONS

**We can offer a number of services that can enhance your event.
Please select from the following.**

The Virginia Room is available seven days a week for a dinner or lunch event. We will open the Virginia Room exclusively for you if your guest count is 15 or more for a lunch event without a room fee.

- Private use of the banquet room if your guest count is 35 or more during the weekdays. If exclusive use of the room is wanted on a Friday or Saturday there will be a minimum food and beverage fee of \$2,400.00, exclusive of tax or gratuity.
- Audio visual complete with retractable 80" screen & 2 42" plasma flat screens
- Power point system – built-in wireless controlled
- High speed internet connection – coming soon

There is no fee for the above equipment if the guest count is 35 or more or with exclusive use of the room.

- Private bar and bartender – Fee of \$50.00 not to include liquor
- Flowers, bud vase, \$15.00, ½ doz. roses arrangement, \$35.00 and 1 doz. roses arrangement \$65.00, ordered with 24 hour notice.
- We can provide you with an entertainment company if music is wanted, with restrictions and approval by The Melting Pot Restaurant
- Ice sculptures, prices vary

Provided for your convenience

- Parking , convenient, free and well lit
- Coat check service for your convenience, complementary
- Private wine tasting for selection purposes for host
- Tour of the room and personal customization of your event at a time convenient for you

LARGE PARTY AGREEMENT

Please keep a copy for your records

Contact _____ Company _____

Phone _____ Fax _____

Event date _____ Time _____ Event type _____

Guest count _____ Private use Y N AV/Power point _____

Menu option #1 #2 #3 Wine selections: _____

Special requests: (for approval) _____

Exclusive use of the Virginia Room on Friday or Saturday evening will have a minimum food and beverage charge of \$2,400.00, not including tax or gratuity. With exclusive booking on Friday or Saturday there will be no charge for use of the AV/Power point or cordless microphone equipment. For exclusive use of the room during the weekdays seatings will be at 5:00 or 8:30. Otherwise, seating will be offered as available. A signed Banquet Room contract is due prior to the event date along with menu options and wine selections. (if wine is chosen) Cancellations are allowed up to 3 days prior to the event. If cancellations are made after that date the estimated amount of \$ _____ (estimated cost of the event) will be charged to the provided credit card for liquidation damages.

Payment due in full by credit card or cash, no personal checks, immediately upon completion of event. Payment is to include food and liquor, tax of 5% and gratuity in the minimum amount of 20%.

The guaranteed guest count may be given up to 24 hours prior to the event. The final guest count may change up or down by no more than 10% of the original count. If less guests attend the event than guaranteed you will be charged for the final confirmed count but will be given Melting Pot Gift Cards in the amount of those dinners to be used at future dates at the Richmond, Virginia location only. If no guarantee count is received and agreed upon, the number of guests originally expected will be considered the guarantee number.

Food and liquor (including wine) prices are subject to change up to 21 days prior to the event date. Wine vintages may change at any time and substitutions may occur.

The use of outside equipment, decorations, displays or signs must have approval prior to event. Customer agrees to pay for any damages done to equipment or restaurant during their use. The Melting Pot Restaurant is not responsible for loss or damages to any property brought in or left in the restaurant by guests. Please see addendum.

With exclusive use of the portable bar and bartender during your event there will be a \$50.00 fee above total for liquor consumed. No alcohol, including wine, may be brought into the restaurant. No outside food may be brought in, with the pre-approved exception of a cake. There will be an added fee for cake service of \$15.00.

The signature below indicates that you have read and agree to the terms of this agreement. The signature also authorizes The Melting Pot Restaurant to charge the event estimated cost if cancellations occur after date disclosed or for minimum room charges.

Credit card # _____ Expiration date _____

Signature _____ Date _____
Fax to 804-741-4045 or mail to 9704 Gayton Rd., Richmond, Va. 23238

Approved by The Melting Pot Restaurant: _____