



Durham Melting Pot Large Party MENU

7011 Fayetteville Rd. * Renaissance Center * (919) 544-MELT

Four Course Features:

Cheese Fondue

Cheddar Cheese Fondue, Traditional Swiss Cheese Fondue, Wisconsin Trio Cheese Fondue, or Fiesta Cheese Fondue
Served with Apples, Assorted Breads and Fresh Vegetables

Salads

Spinach Mushroom Salad, House Salad, Caesar Salad and California Salad

Entrées

Gold Package
Tenderloin
Teriyaki Sirloin
Succulent Shrimp
Boneless Breast of Chicken
Pork Tenderloin
Spinach & Gorgonzola Ravioli
Portobello Mushrooms
\$38 Per Person*

Premium Choice
Lobster Tail
Center Cut Filet Mignon
Teriyaki Sirloin
Succulent Shrimp
Boneless Breast of Chicken
Portobello Mushrooms
Spinach & Gorgonzola Ravioli
\$42 Per Person*

Silver Package
Teriyaki Sirloin
Tenderloin
Boneless Breast of Chicken
Succulent Shrimp
Fresh Fish
Spinach & Gorgonzola Ravioli
\$35 Per Person*

All entrees served with a variety of delicious dipping sauces and fresh vegetables.

Dessert

A variety of luscious chocolate fondues with delectable fruits, cakes, brownies, and tasty marshmallows.

An 18% gratuity will be added to parties of 8 or more.

***Please contact Dan or Katherine Richardson at
meltingpotdurham@verizon.net or 544-MELT***

****Prices and offerings are subject to change****



Easy, Extraordinary Events

This guide is designed to make planning an event with us very simple.

Follow along and mark your selections. Once you have completed your choices simply fill them into the contract. Then fax or e-mail the contract back to us.

All of the events packages include all four courses of your fondue meal.

The First Course

Creamy, Delicious Cheese Fondue

At The Melting Pot, great fondue begins with the finest quality cheeses rich in flavor and creamy smooth in texture. All Cheese fondues are accompanied by an assortment of cubed fresh baked breads (sweet brown, rosemary and french), vegetables and apples for dipping.

Cheese Fondue Presentation Options:

Preset Presentation: *Cheese fondues are already prepared when you arrive at the table. This option is for guests that wish to expedite their service. Tableside salad choice is not available with this option.*

Tableside Presentation: *Your servers prepare each fondue after all guests arrive and are settled. Your guests are treated to an entertaining presentation of ingredients and preparation techniques.*

Spinach Artichoke Cheese Fondue

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

Cheddar Cheese Fondue

Aged, medium-sharp Cheddar and Emmenthaler cheeses, lager beer, garlic and seasonings.

Traditional Swiss Cheese Fondue

Gruyere and Emmenthaler Swiss cheeses, white wine, a touch of garlic, nutmeg, fresh lemon and Kirchwasser.

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeno peppers, and salsa. Served with crisp tortilla chips... and we'll make it as spicy as you like.

Wisconsin Cheese Trio

Creamy Fontina and Butterkase, as well as Buttermilk Bleu Cheese with white wine, fresh scallions and a hint of sherry.



The Second Course **Sensational Salads**

Please choose a salad for your guests to experience. Parties of 16 or less may choose to order salads tableside per guest (unless preset cheese fondue option is chosen).

□ California Salad

Mixed baby greens, Roma tomatoes, walnuts and Buttermilk Bleu Cheese, topped with homemade Raspberry Black Walnut Vinaigrette Dressing.

□ House Salad

Crisp greens, Roma tomatoes, cucumbers, eggs and Emmenthaler Swiss cheese, served with our sweet and tangy House Dressing.

□ Spinach Mushroom Salad

Fresh sliced mushrooms and crisp greens topped with homemade Parmesan Italian Dressing.

Caesar Salad

Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp croutons and an added touch of Parmesan encrusted pine nuts.

The Third Course

The Entrée

Please select one entrée for your guests.

Each platter is portioned for two and arrives freshly prepared. Entrees are accompanied by fresh broccoli, mushrooms, new potatoes and squash.

□ PREMIUM CHOICE

Lobster Tail, Center Cut Filet Mignon, Teriyaki Sirloin, Succulent Shrimp, Breast of Chicken, Spinach & Gorgonzola Ravioli, Portobello Mushroom (subject to change)

□ GOLD

Beef Tenderloin, Teriyaki Sirloin, Succulent Shrimp, Breast of Chicken, Pork Tenderloin, Spinach & Gorgonzola Ravioli, Portobello Mushrooms (subject to change)

□ SILVER

Teriyaki Sirloin, Beef Tenderloin, Succulent Shrimp, Breast of Chicken, Fresh Fish, Spinach & Gorgonzola Ravioli (subject to change)

All entrée's accompanied by a variety of sauces:

Spicy cocktail, Ginger Plum, Teriyaki Glaze, Green Goddess, Gorgonzola Port and Yogurt based Curry. Garlic Dijon Butter comes with the lobster.



Cooking Style Selection

Please select one cooking style for your party.

Your entrée arrives fresh and unprepared. Your servers will provide professional fondue cooking instructions for the main course. The cooking style is the type of “broth” or oil that you choose to cook your entrée in at your table.

Coq Au Vin, 6.00 per pot

Flavors of fresh herbs, mushrooms, garlic, imported spices and Burgundy wine.

Court Bouillon

Homemade, seasoned vegetable broth that is full of flavor while low in salt and cholesterol free.

Mojo Style, 6.00 per pot

Caribbean seasoned bouillon has a distinctive garlic and citrus flair.

Bourguignonne

European Style of cooking in cholesterol free canola oil served with fondue batters.

The Finale

Irresistible Chocolate Fondue!

**Please choose two chocolate fondues to delight your guests.*

Dessert fondue is accompanied by fresh strawberries, bananas, pineapple, cheesecake, brownies, pound cake and our own crazy marshmallows.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside

Cookies & Cream

Dark chocolate topped with marshmallow cream, flambéed tableside, swirled together and garnished with crushed Oreo cookies.

Bailey’s Irish Cream Dream

Milk chocolate swirled with Bailey’s Irish Cream

S’Mores

Milk chocolate topped with marshmallow cream, flambéed tableside, and garnished with crushed graham crackers- also includes graham crackers for dipping.

Pure Chocolate

Dark, white or milk chocolate melted for the most pure of all chocolate fondues.



Wine & Spirits Options

□ **The Complete Hosted Bar**

The “Host” (person responsible financially for bill) would like to offer guests an open bar. This includes any alcoholic beverage, soda, iced tea, and coffee.

□ **Limited Hosted Bar**

The “Host” would like to pre-select alcoholic beverages to offer guests. **For example:** offering a specific red and white wine, soda, tea and coffee only. This option is very flexible and applies to many bar menus.

- Beer and House Wines only □ House Wines Only

□ **Wine Flight Dinner**

The cheese fondue, entrée and dessert courses are each matched with wines especially chosen to pair well and fit different budgets. Typically a sparkling wine is served with dessert. You may elect to have it served as a welcoming toast and add a fourth dessert wine or port as the finale. Your party coordinator will assist you with the best arrangement for your needs.

☞ Crowd Pleaser (\$18 per person*) Wines are “true to the fruit” varietals with minimal oak aging.

☞ Sommelier Selections (\$23 per person*) Balanced styles from trusted consistent wineries.

☞ Connoisseur Selections (\$30 per person*) Complex dry, full-bodied wines of distinction and unique character.

**The host will be charged for the actual number of bottles opened. Un-poured wines may be corked and sealed for the host to take home. Above pricing is only a guide based on an average of one glass per guest per course.*

□ **Hosted Non-Alcoholic Only**

The “Host” would like to offer guests only non-alcoholic beverages: soda, tea, coffee and water. Please indicate if premium non-alcoholic drinks are not permitted.

The Melting Pot is always flexible and will work with you to plan your bar option. If the “Host” is in need of recommendations for wines or other liquors the events coordinator is glad guide you. We ask that guest consume responsibly and hosts take responsibility for their guests.

Cheese & Chocolate Parties

These menus are available Sun. – Thurs. before 6:00p.m. and after 8:30p.m.

Weekends before 5:30 and after 9:30p.m

Cheese Fondue, Salad & Chocolate Party - \$21.50 ++

All pricing is plus tax and 18% gratuity

Luncheon Parties

We are happy to open for parties of 10 and larger using a preset menu.

Please speak to a manager about pricing and menus



Confirmation #
Mgr. Initials
Date received
Final head count:

***Durham Melting Pot @ Southpoint
Large Party Selections & Agreement***

7011 Fayetteville Rd. * Renaissance Center * (919) 544-MELT

Please complete and sign the contract below and fax to 919-869-2728

RESERVATION PARTY NAME: _____ COMPANY NAME: _____

NUMBER OF GUESTS: _____ FULL NAME OF HOST: _____

PHONE (Day) _____ (Eve.) _____ FAX: _____ *Final Head Count:* _____

*At least 5 days prior to event, RE-FAX THIS PAGE --- this number **will** be the minimum final charged number. If final head count is not received at least 5 days prior to your event you will be charged for the number of guests listed above.*

Party Date: _____ *Day:* _____ *Preferred Time* _____ (time will be confirmed with manager)

***Please Note: WEEKENDS- Times may be somewhat limited (depends on availability)
WEEKDAYS are more flexible. During peak holiday periods reservations flexibility is reduced. The restaurant will work with you, including opening early or for lunch.***

(PRESELECTED MENU ITEMS REQUIRED FOR PARTIES OF 12 OR MORE)

FONDUE SELECTIONS

CHEESE SELECTON: (ONE PER BURNER):

TRADITIONAL SWISS: (#) _____ CHEDDAR: (#) _____

WISCONSIN TRIO: (#) _____ FIESTA: (#) _____

SPINACH ARTICHOKE: (#) _____

TYPICALLY 1 BURNER FOR 4 GUESTS

SALAD SELECTON: (ONE PER GUEST):

CALIFORNIA: (#) _____

HOUSE: (#) _____

SPINACH MUSHROOM: (#) _____

CAESAR: (#) _____

ENTRÉE PACKAGE:

PICK ONE: __SILVER: \$35* / __GOLD: \$38* / __PREMIUM: 42*

COOKING STYLE (ONE PER BURNER):

COURT BOULLION: (#) _____ COQ AU VIN: (#) _____

BOURGUIGNONNE: (#) _____ MOJO: (#) _____

** Price is per person and does not include tax or gratuity.*

TYPICALLY 1 BURNER FOR 4 GUESTS

DESSERT SELECTON: (ONE PER BURNER):

FLAMMING TURTLE: (#) _____

COOKIES & CREAM: (#) _____

BAILEY'S IRISH CREAM: (#) _____

S'MORES: (#) _____

PURE CHOCOLATE: White, Dark, Milk (#) _____

TYPICALLY 1 BURNER FOR 4 GUESTS

****Cheese Fondue Presentation:*** *Tablesides Presentation* or *At table upon arrival*

BEVERAGE PACKAGE:

NON-ALCOHOLIC BEVERAGES: _____ OPEN BAR: (PAID BY HOST) _____ CASH BAR: (PAID BY GUEST): _____

LIQUOR PKG: CALL (\$5/DRINK) _____ PREMIUM (\$7/DRINK) _____ TOP SHELF (\$9/DRINK) _____

WINE SELECTIONS*: _____

**ALL PRICES ARE CHARGED PER BOTTLE. ALL BOTTLES OPENED WILL BE INCLUDED IN FINAL BILL*



CELEBRATION PACKAGES & PARTY FAVORS

A GREAT WAY TO REMEMBER THE OCCASION!

Balloon Pkg. (\$19 each): 5 balloons tied to a Melting Pot chocolate bar, includes a group photo & a signature fondue word magnet frame (#)_____

Rose Pkg. 3 rose \$19, 1/2 Doz \$32, 1 Doz. \$59, in a decorative vase w/greenery & a group photo w/ a signature word magnet frame (#)_____

Melting Pot Mylar Balloon tied to a Fondue Chocolate Bar (\$6 per guest) milk (#)_____ white (#)_____ dark (#)_____

Single Rose in a bud vase (\$10 per guest): (#)_____ **with chocolate bar and mylar balloon** (\$15 per guest): (#) M _____ W _____ D _____

Garlic and Wine Seasoning (\$5 per guest): (#)_____ **Salad Dressings** (\$6 per guest) house (#)_____ raspberry (#)_____ italian (#)_____

Special instructions:

Both of our party rooms, the Sedona Room (22-24 people) and the Tucson Room (32-36 people) can be reserved for your special occasion. Both rooms connect and can accommodate 54-60 guests. Call for more information regarding exclusive use of these spaces.

Final Agreement, Room Charges, and Minimums:

All prices are food packages only. Additional 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 5 days prior to the event date. The deposit amount represents \$20 per person. The deposit will ONLY be charged to your credit card if the individual signing this agreement fails to cancel the reservation or change the total head count number with Dan or a manager by 3pm five days prior to the event. The party agrees to be billed for the final count at the agreed upon price. **SHOULD YOUR PARTY ARRIVE WITH LESS THAN THE TOTAL AGREED UPON GUEST COUNT WITHOUT THE PROPER NOTICE; \$20 PER MISSING PERSON WILL BE CHARGED.** The restaurant will only block space for the agreed upon number of guests. 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 the events coordinator and documented above. Large parties are booked for a leisurely two and a half 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. We are happy to split checks up to four times for your convenience.

I have read the above and understand the terms under which this reservation is made. I have checked the party information and filled in the final agreement and I attest to its accuracy.

THE MELTING POT WILL CALL TO CONFIRM THE RESERVATION WHEN WE RECEIVE THE AGREEMENT.

To guarantee your table reservation and time we require a valid credit card number

NAME ON CREDIT CARD: _____ CREDIT CARD NUMBER: _____

EXP DATE: _____ VISA___ / MC___ / DISCOVER___ / AMEX___ **PLEASE FAX TO: 919-869-2728**

I AGREE TO THE ABOVE STATEMENT AND CONFIRM DATE, TIME AND NUMBER OF GUESTS FOR THE EVENT SPECIFIED ABOVE.

SIGNATURE: _____ DATE: _____

RETURNING THIS CONTRACT DOES NOT GUARANTEE A RESERVATION. YOU MUST SPEAK WITH A MANAGER TO VERIFY AVAILABILITY AND RECEIVE A CONFIRMATION NUMBER.