

FONDUE PARTY MENU PLANNER AND AGREEMENT

*Thank you for selecting the Melting Pot for your fondue event.
We look forward to providing you and your guests a truly unique
and memorable dining experience.*

*Once you have made your reservation please complete the party
planner and agreement below and return it to the restaurant.*

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

Reservation Name: _____
Company Name: _____
Number of Guests: _____ Party Contact: _____
Final Head Count: _____ (at least 3 days prior to event, this number will be the minimum final charge number)
Phone #: _____ Fax#: _____
Party Date: _____ Time: _____
Name on Card: _____
Credit Card #: _____
Expiration Date: _____

Cancellation Policy

A \$10.00 per person charge is applicable for failure to cancel reservations within 48 hours.



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Myrtle Beach, SC 29577
(843) 692-9003
www.meltingpot.com

*Please darken the Circle next To Your Menu Choices in Each Category . . .
(All pricing is per person plus tax and 20% gratuity)*

Cheese Fondue (choose two)

- Seasoned Cheddar
- Traditional Swiss
- Fiesta Cheddar
- Spinach and Artichoke
- Wisconsin Trio
- Feature Cheese

Salad Selection (choose one)

- House
- Feature
- California
- Spinach Mushroom
- MP Caesar
- Table Side Choice (if less than 16)

Entrée Selections (choose one)

- Lobster Indulgence (\$48/person)
- Pacific Rim (\$38/person)
- Signature Selection (\$35/person)
- Fondue Festival (\$42/person)

Cooking Style for Entrée (choose two)

- Court Bouillon
- Mojo (\$6 additional per pot)
- Bourginonne
- Coq Au Vin (\$6 additional per pot)

Chocolate Fondue Dessert (choose two)

- Pure Milk, Dark, or White
- Disaronna Meltdown
- Flaming Turtle
- Yin & Yang
- S'mores
- Cookies 'n Cream

Special Notes/Allergies:

All prices are food packages only and priced per person. Additional beverages, tax, and 20% 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 party agrees to be billed for the final count at the agreed upon price. The restaurant will only block space for the agreed upon number of guests. The restaurant reserves the right to exclude or remove any person(s) from the facility that it deems necessary for any reason. 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.***

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.

Contact Signature: _____ Date: _____

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 planner back to us. All of the events packages include all four courses of your fondue meal. Arrangements can be made with the events coordinator for other individualized menus.

The First Course

Creamy, Delicious Cheese Fondue

At the Melting Pot, great fondue begins with the finest quality Roth Kase Cheeses rich in flavor and creamy smooth in texture. All Cheese fondues are accompanied by fresh baked breads, vegetables, and apples for dipping.

Presentation of Cheese:

Each cheese fondue is blended down and prepared tableside by your servers, after all guests have arrived and are settled. Your guests are treated to an entertaining presentation of ingredients and preparation techniques.

- Cheddar Cheese Fondue
Aged, medium-sharp Cheddar and Emmenthaler Swiss 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 Kirshwasser cherry brandy
- Fiesta Cheese Fondue
Cheddar cheese with the flavor of Mexican herbs, spices, jalapeno peppers, and salsa Served with fresh, crisp tortilla chips ... and we'll make it as spicy as you like!
- Wisconsin Cheese Trio
Creamy Fontina and Butterkase cheeses, as well as Buttermilk Bleu Cheese with white wine, fresh scallions and a hint of sherry
- Spinach and Artichoke Cheese Fondue
Creamy Fontina and Butterkase cheeses, spinach, artichoke hearts, and garlic

The Second Course **Sensational Salads**

- House Salad

Crisp greens with Roma tomatoes, cucumbers, sliced eggs, and Emmenthaler Swiss cheese, topped with our Sweet and Tangy House Dressing

- California Salad

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

- Spinach Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon, and Roma tomatoes, topped with a warm Burgundy Shallot Vinaigrette

- Caesar Salad

Fresh, crisp Romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp croutons, and an added touch of Parmesan encrusted pine nuts

- Feature Salad

The Third Course **The Entrée**

Each entrée is portioned for two and arrives freshly prepared. Entrées are accompanied by fresh broccoli, mushrooms, new potatoes, and zucchini. Entrées are also complemented by a variety of unique dipping sauces including: Spicy Cocktail, Ginger Plum, Teriyaki Glaze, Yogurt-based Curry, and Green Goddess. Garlic Dijon Butter is also served with the Lobster Tail.

- Fondue Festival

A Cold Water Lobster Tail, Filet Mignon, Teriyaki Sirloin, Marinated Pork Tenderloin, White Shrimp, Featured Stuffed Pasta, Feature Marinated Breast of Chicken

- Signature Selection

Filet Mignon, White Shrimp, Teriyaki Marinated Sirloin, Feature Marinated Breast of Chicken, and Fresh Fish Filet

- Pacific Rim

Teriyaki Marinated Sirloin, White Shrimp, Marinated Pork Tenderloin, Breast of Duck, Feature Marinated Breast of Chicken, and Potstickers

- Lobster Indulgence

Twin Cold Water Lobster Tails, Filet Mignon Medallions, and Portobello Mushrooms

Cooking Style Selection

Once the entrées arrive freshly prepared, your servers will provide professional fondue cooking instructions for the main course. The cooking style refers to the bouillon or oil used in your entrée preparation.

- Coq Au Vin - \$6 per pot
Flavors of fresh herbs, mushrooms, fresh garlic, imported spices, and Burgundy wine
- Mojo Style - \$6 per pot
Caribbean seasoned bouillon has a distinctive garlic and citrus flair
- Court Bouillon
Homemade, seasoned vegetable broth that is full of flavor while low in salt and cholesterol free
- Bourginonne
European Style of cooking in cholesterol free canola oil served with fondue batters.

The Finale

Irresistible Chocolate Fondue

Dessert fondue is accompanied by fresh strawberries, bananas, cheesecake, brownies, pound cake, rice crispy treats, and our own Oreo and graham cracker dusted marshmallows.

- Flaming Turtle
Milk chocolate, caramel, and chopped pecans, flambéed tableside
- Disaronna Meltdown
Silky white chocolate swirled with Disaronna Originale Amaretto and flambéed tableside
- Yin & Yang
Half dark chocolate and half white chocolate, artfully swirled in the same pot for a perfect balance of flavors
- Pure Chocolate
Milk, dark or white chocolate melted down for the most pure of all chocolate fondues
- S'mores
Milk chocolate topped with fluffy marshmallow cream, flambéed tableside and garnished with finely crushed graham crackers
- Cookies & Cream Marshmallow Dream
Dark chocolate topped with fluffy marshmallow cream, flambéed, and swirled together with bits of crushed Oreo cookies

Luncheon Parties

We are happy to customize a luncheon menu for groups of eight or more.

Please speak to a manager about pricing menus.