

Fondue *Event* Package

San Antonio's most unique
and interactive dining experience for
parties of any size

The 
Melting Pot®
a fondue restaurant
Dip into something different.®

San Antonio
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The Melting Pot[®]

a fondue restaurant

Dip into something different.[®]

The Melting Pot can make your next special event one to remember!
Join us for a unique and interactive experience that your guests, colleagues or employees won't soon forget.

We know event planning can be a challenge, so we have made it easy for you and your group by transforming our most popular entrees into our extraordinary event packages.
Contact one of our managers today, and prepare to "dip into something different!"

Please review the following choices for your fondue experience and indicate selections on the Event Service Agreement.



The First Course

Creamy Cheese Fondue

The cheese fondue course is accompanied by our fresh breads, vegetables and apples for dipping.

Please select up to *three* cheese fondues for your guests to enjoy.

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 Kirschwasser.

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 Trio
Creamy Fontina and Butterkäse, with Buttermilk Bleu Cheese and white wine, fresh scallions and a hint of sherry.

We prepare the cheese fondue prior to your arrival so guests can enjoy a cocktail and appetizer while your party gathers.



The Second Course

Lively Gourmet Salads

Please choose one salad selection for your guests to enjoy. Parties of 14 or less may choose to order salads tableside.

California Salad

Mixed baby greens, Roma tomatoes, walnuts and Gorgonzola topped with homemade Raspberry Black Walnut Vinaigrette dressing.

The Melting Pot House Salad

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our Sweet and Tangy House Dressing.

Spinach Mushroom Salad

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

Caesar Salad

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



The Third Course

Entrée (Fondue Style)

Please choose one entrée selection for your guests. Each platter is portioned for two and arrives freshly prepared. Your entrée will be cooked tableside with the assistance of your server and includes fresh assorted vegetables and a variety of The Melting Pot's savory dipping sauces.

The Signature -\$39 per guest

Choice tenderloin, white shrimp, teriyaki-marinated sirloin, boneless breast of chicken and fresh fish filet

The Celebration-\$42 per guest

Filet mignon, white shrimp, boneless breast of chicken, teriyaki-marinated sirloin, marinated pork tenderloin and ravioli.

Ultimate Lobster Feast-\$47 per guest

Twin Lobster tails, teriyaki-marinated sirloin, marinated boneless breast of chicken, white shrimp, marinated pork tenderloin and ravioli

Cooking Styles

For cooking your entree, please select up to *three* cooking styles for your guests to enjoy.

Coq Au Vin: 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: Caribbean seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair

Bourguignonne: European style of cooking in cholesterol-free canola oil, served with fondue batters

Don't like exactly what you see? Substitutions are always welcome but must be discussed with a manager.

++Above prices do not include applicable taxes and 18% gratuity.



The Fourth Course

Irresistible Chocolate Fondue

Dessert fondue is accompanied by fresh strawberries, bananas, cheesecake, tasty marshmallows, pound cake and brownies for dipping.

Please select up to *three* desserts for your guests to enjoy.

Bananas Foster

Silky, white chocolate swirled with bananas, brown sugar and a dash of cinnamon, flambéed tableside.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside

DiSaronno® Meltdown

Silky white chocolate swirled with DiSaronno® Originale Amaretto and flambéed tableside.

The Original

Milk chocolate swirled with crunchy peanuts

Yin and Yang

Half dark and half white chocolate, artfully swirled in the same pot for the special mix of flavors

Chocolate S'mores

Milk chocolate fondue with marshmallow cream, flambéed and garnished with Graham Crackers

Baileys® Irish Cream Dream

Milk chocolate swirled with Baileys® Irish Cream

Cookies 'n Cream Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed to toast the marshmallow, swirled together and garnished with crushed Oreo cookies

Pure Chocolate

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

The Bar

Cocktails, Beer and Fine Wines

Complete Hosted Bar

Offer your guests a complete open bar.

Limited Hosted Bar

Pre-select alcoholic beverages for your guests. This option is very flexible and applies to many bar items.

Combination Bar

Offer a limited hosted bar and allow a cash bar for guests to purchase their own alcohol of choice.

Cash Bar

Guests purchase their own alcoholic beverages.

Wines by the Bottle

Our entire Wine Spectator award winning wine list is available for you to choose your own selections. Please speak with a manager about our selection of large bottle format wines.



Additional Options

Available Saturday's and Sunday's at 4:00 pm
or Monday –Friday at 5:00 pm.

Room use limited to two-hours. We reserve the right to seat
other guests at the tables around you for groups less than 20.

(_____initial)

The Bridal/Baby Shower

\$24 per guest

Three-Course Combination: includes cheese fondue,
salad and chocolate fondue, soft beverages.

Cheese and Chocolate Fondue Party

\$18 per guest

Includes choice of 2-3 cheese fondues,
choice of 2-3 chocolate fondues,
dippers and soft beverages.

++ Above prices do not include applicable taxes and 18% gratuity.

Fondue Gifts

Fondue Unto Others

Feature Fondue Gift Bag

\$15 each

Includes Garlic and Wine Seasoning,
homemade salad dressing and fondue chocolate bar.

(Gift bag and tissue included)

Personalize Your Gift

The Melting Pot can assist you in combining any number of
items into the perfect gift bag for your guests.

Gift bag and tissue are included in price.

Garlic and Wine Seasoning \$5.95

Homemade Salad Dressings \$5.95

(Sweet and Tangy House or Raspberry Vinaigrette)

Melting Pot's Signature Chocolate \$5

(Milk, White or Dark)

Balloon Package-\$12.95

A festive balloon bouquet tied to a chocolate fondue bar

Available in:

Happy Birthday, Happy Anniversary or Congratulations.

Premium Rose Package

Two-roses in bud vase \$14.95

1/2 dozen roses \$28.95

Keepsake Photograph-\$5

Remember your fondue experience with a
digital photograph of your group placed in a

Melting Pot photo frame.

Prices subject to change.



FONDUE EVENT SERVICE AGREEMENT

The Melting Pot is committed to providing a unique dining experience accompanied by outstanding service. The agreement below insures our guests enjoy the best possible experience. Please review and sign the contract below and return to The Melting Pot email at themeltingpot@satx.rr.com or (fax 210-479-8106). To guarantee your event reservation, we must have a credit card confirmation and a signed contract. Please call us with any questions 210-479-6358.

Name of Organization: _____

"Host" Company Contact Name: _____

Organizer Phone Number: _____ Fax Number: _____

Mailing Address: _____ E-mail: _____

Event Date: _____ Time: _____ Anticipated Number of Guests: _____

Please Note: Reservation times available on WEEKENDS are between 4:00pm – 6:00pm or after 8:15pm (depending upon availability) WEEKDAYS can be more flexible. During peak holiday periods reservations flexibility is reduced. The restaurant will work with you including opening earlier or lunch. Room Charges may apply for private room requests or reservations between 6:00 and 8:15.

Final Head Count: The party agrees to provide a final head count **three days prior** to the event date. The party agrees to be billed for this final count at the indicated price. In the event the organizer fails to provide the final count on time, the number indicated on this contract will be the final number charged.

Credit Card #: _____ Exp. Date: _____ Card Type: _____

Person Responsible for Final Billing at Event _____

A 50% deposit per person will be taken on this card if the reservation remains set and the party does not cancel within four (4) days prior to event or if party does not show at all. Remaining 50% due at time of reservation.

Cancellation Policy: The party agrees to provide cancellation notification no later than **four days prior** to event date. If cancellation is received after the four day time period a fee of \$20.00 per the agreed amount of guests on this form will be charged. No initial deposit is taken on the provided credit card but the cancellation fee, if applied, will be charged to this card.

MENU CHOICES

Entree selection: The Signature The Celebration The Ultimate Lobster Indulgence

Pricing listed with the entrée includes all four courses of the fondue meal unless otherwise noted. Additional alcohol, tax and an 18% gratuity are not included in the package price and will be added to the final bill.

Cheese Fondue: Cheddar Cheese Wisconsin Trio Fiesta Traditional Swiss Spinach and Artichoke

Salad selection: California Salad House Salad Spinach Mushroom Salad Caesar Salad

Cooking Styles: Court Bouillon Bourguignonne Mojo Coq Au Vin

Chocolate Fondue: Flaming Turtle DiSaronno® Meltdown Ying & Yang
 Chocolate S'mores Bananas Foster The Original Cookies 'n Cream Marshmallow Dream
 Bailey's Irish Cream® Dream Pure Chocolate(milk, dark or white)

Bar Selection:

- Complete Hosted: guests will be allowed to order any alcoholic beverages on the "host" bill
- Limited Hosted: guests will be allowed to order alcoholic beverages limited to pre-selected items by "host" (example: "Host" offers wine and beer only) Please list approved items below:
- Combination Bar: guests will be allowed to order alcoholic beverages limited to pre-selected items by "host" up to a maximum amount per guest (example: 2 alcoholic beverages per person) After maximum amount has been reached guests may choose to order on a cash basis. Please list approved items below:
- Cash Bar: guests purchase their own alcoholic beverages.

Additional options selection: The Bridal/Baby Shower Cheese & Chocolate Fondue Party

Special Notes//Allergies:

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Billing:

- All one bill to "Host" including alcoholic beverages defined above
- Split checks (only available to parties of 14 or less, not available for Friday/Saturday prime time reservations)

Final Agreement: The manager on duty during your event will have a copy of the signed final agreement.

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 written in the final agreement above. Private room agreements and lunch agreements will be made through a manager and documented above. The party assumes responsibility for the conduct of all persons in attendance at the event. This includes, but is not limited to, any cost incurred by the restaurant for damages by or resulting from conduct of persons in attendance at the event. The restaurant reserves the right to exclude or remove any persons 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.

Host Signature: _____ Date: _____