



### Easy, Extraordinary Events

This guide is designed to make planning an event with us very *simple*. Follow along and mark your selections. Call or fax this information back to the events coordinator. The coordinator will finalize a contract and return it to you for a final signature. That's IT!!

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.

Please select one entrée for your guests.

**☐ The Lobster Indulgence \$44.00 per person ++**

This entrée includes: Twin Lobster Tails, White Shrimp, Teriyaki Marinated Sirloin, Marinated Pork Tenderloin, Marinated Breast of Chicken & Ravioli.

**☐ The Celebration \$39.00 per person ++**

This entrée includes: Tender Medallion of Filet Mignon, White Shrimp, Teriyaki Marinated Sirloin, Marinated Pork Tenderloin, Marinated Breast of Chicken & Ravioli.

**☐ The Signature \$34.00 per person ++**

This entrée includes: Filet Mignon, White Shrimp, Teriyaki Marinated Sirloin, Boneless Breast of Chicken, and Seasonal Fish Fillet.

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

Sauces that accompany this entrée: Spicy cocktail, Chipotle Barbeque, Teriyaki Glaze, Curry, Horseradish Sauce and Green Goddess.

**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.**

**☐ The Bridal/Baby Shower \$21.00 per person++**

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

**☐ Cheese and Chocolate Fondue Party \$17.00 per person++**

Includes choice of 3-4 cheese fondues, choice of 3-4 chocolate fondues, dippers and soft beverages.



## 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 Fresh Baked Breads, Vegetables and Apples for dipping.

### **Cheese Fondue Presentation Options**

**Preset Presentation:** Your servers prepare each fondue just prior to your arrival so guests can enjoy a Cocktail and “appetizer” during others arrival and seating. Presetting the cheese fondue expedites your time and allows the evening to flow.

**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. Servers will circulate to offer beverages and cocktails until all guests arrive.

**Please specify up to three cheese fondues for your guests to enjoy by checking the boxes.**

**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 Trio Cheese Fondue**

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

**Spinach Artichoke Cheese Fondue**

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



## The Second Course **Sensational Salads**

Please choose a salad for your guests to experience.  
Parties of 14 or less may choose to order salads tableside per guest.

### **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 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.



## Cooking Style Selection

Please select one cooking style for your party.

Your entrée arrives freshly prepared, and with the help of your servers we'll 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 with in the fondue pot on each table.

### **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 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**

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

☐ **Flaming Turtle**

Milk chocolate, caramel and chopped pecans, flambéed tableside

☐ **Disaronno® Meltdown**

Silky white chocolate swirled with Amaretto and flambéed tableside

☐ **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

☐ **Bailey's Irish Cream Dream**

Milk chocolate swirled with Bailey's Irish Cream

☐ **Cookies N Cream Marshmallow Dream**

Dark chocolate topped with marshmallow cream, flambéed to toast 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 Original**

Our signature milk chocolate complimented with a swirl of crunchy peanut butter.



## **Bar 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.

### **□ Hosted Non-Alcoholic Bar**

The “Host” would like to offer guests only non-alcoholic beverages: soda, tea, coffee and water.

### **□ Combination Bar**

The “Host” would like to offer limited hosted bar and allow a cash bar for guests to purchase their own liquor of choice.

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 will be glad to direct you to our bar manager. A complete wine list will be provided upon request.

## Fondue Party Service Agreement

The Melting Pot is committed to providing a unique and fun fine dining experience accompanied by outstanding service. The agreement below insures your guests receive the best experience possible. Please sign the contract below and return to the Melting Pot email at [themeltingpot@satx.rr.com](mailto:themeltingpot@satx.rr.com) or (fax 210-479-8106). To guarantee your reservation we require a valid credit card number and a signed contract.

**Please call us with any questions 210-479-6358.**

Reservation Name: \_\_\_\_\_ Company Name: \_\_\_\_\_

Number of Guests: \_\_\_\_\_ Final Count: \_\_\_\_\_ at least five (5) days prior to event (minimum final number charged)

Phone #: \_\_\_\_\_ Fax #: \_\_\_\_\_

Party Date \_\_\_\_\_ Day: \_\_\_\_\_ Time: \_\_\_\_\_

*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.*

Credit Card #: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Name on Card: \_\_\_\_\_

A 50% deposit per person will be taken on this card if the reservation remains set and the party does not cancel within two (2) days prior to event or if party does not show at all. Remaining 50% due at time of reservation.

### MENU CHOICES

Cooking Style: \_\_\_\_\_

- € The Lobster Indulgence \$44 per person++.
- € The Celebration: \$39. per person++. Beverages not included.
- € The Signature: \$34 per person ++. Beverages not included
- € Bridal/Baby Shower package: \$21. per person ++. Soft Beverages included.
- € Cheese and Chocolate Party \$17.00 per person ++. Soft Beverages included.

Salad Selection: \_\_\_\_\_

Cheese Fondue: Variety of Styles. Cheese Fondue Presentation:  Preset or  Tableside Presentation

Bar Selection: \_\_\_\_\_

Chocolate Fondue: 1) \_\_\_\_\_ 2) \_\_\_\_\_  
3) \_\_\_\_\_ 4) \_\_\_\_\_

++All pricing is plus tax and 18% gratuity

Special Notes/ Allergies: \_\_\_\_\_

### Final Agreement/Room Charges and Minimums:

All prices are food packages only (except Bridal/Baby Shower Package or Cheese & Chocolate Party). Additional beverage, 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 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 use any tables around the party unless other arrangements are made through the events coordinator and written in the final agreement above. Private room agreements, lunch agreements and semi-private agreements will be made through the events coordinator and documented above. The party assumes responsibility for the conduct of all persons in attendance at the event. This is to include but 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 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: \_\_\_\_\_