



Thank you for considering The Melting Pot for your party. Our staff and management are committed to making your event special and memorable. For the ultimate dining experience, please consider one of our all inclusive, four course packages below. If desired, we will create a Fondue Feast specifically for you and your guests. Please call us at (262) 782-6358 to speak with our Group Dining Coordinator or Manager.

Fondue Party Menu

Entrée Choices

Entrée includes cheese fondue, salad, chocolate fondue and select beverages.

Lobster Indulgence (\$45 per person)

Twin Lobster Tails, Limoncello Balsamic Sirloin, Shrimp Diablo, Sun-dried Tomato Chicken, Orange Fennel Pork Tenderloin, Porcini and Portobello Sacchetti and Fresh Vegetables

Fondue Fusion (\$47 per person)

Lobster Tail, Filet Mignon Florentine, Limoncello Balsamic Sirloin, Shrimp Diablo, Sun-dried Tomato Chicken, Orange Fennel Pork Tenderloin, Porcini and Portobello Sacchetti and Fresh Vegetables

Fondue Feast (\$39 per person)

Filet Mignon Florentine, Limoncello Balsamic Sirloin, Shrimp Diablo, Sun-dried Tomato Chicken, Orange Fennel Pork Tenderloin, Porcini and Portobello Sacchetti and Fresh Vegetables

Signature Selection (\$35 per person)

Filet mignon, White Shrimp, Teriyaki-marinated Sirloin, Breast of Chicken and Salmon Filet.

Vegetarian (\$33 per person)

Fresh Vegetables, Tofu, Artichoke Hearts, Portobello Mushrooms and Spinach Cheese Ravioli.

Junior Platter (\$20 per child under age 12, does not include salad)

Teriyaki Sirloin, Succulent Shrimp, Breast of Chicken and Ravioli

Above entrees are served with a variety of delicious dipping sauces and a cornucopia of fresh vegetables

Cheese Fondue Course

Traditional Swiss, Cheddar, Wisconsin Trio, Fiesta Cheddar, Spinach Artichoke or our Featured Cheese
Served with Assorted Breads, Apples and Fresh Vegetables

Package prices are subject to change and do not include tax or gratuity. For your convenience a single check with all packages, taxes and 20% gratuity will be presented at the end of the Dining Experience.



Salad Course

Your choice of five freshly prepared Salads served with our Homemade Dressings

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.

California Salad

Exotic Greens topped with Fresh Sliced Tomatoes, Chopped Walnuts, Buttermilk Blue Cheese and our Raspberry Black Walnut Vinaigrette Dressing.

Caesar Salad

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

Featured Salad

Enjoy the seasonal salad showcased in our Big Night Out.

Dessert Fondue Course

A variety of Delectable Chocolate Fondues served with Luscious Fruits, Cakes, Brownies and Marshmallows

Beverages

Unlimited Fountain Soda, Coffee (regular or decaffeinated) and Tea are included in the above Packages

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Bar Packages

The Melting Pot has a large assortment of Fine Wines, Champagnes, Lagers and Specialty Drinks such as Daiquiris, Martinis, Margaritas and our Fabulous Shared Drinks for Two! Any beverage of your choice can be added to your package for an additional charge.

The Complete Bar

The guests will be offered our entire array of alcoholic/non-alcoholic beverages, to be paid for by the Host

The Limited Bar

The guests will be offered only pre-selected alcoholic/non-alcoholic beverages, to be paid for by the Host

The Cash Bar

The guests may order any alcoholic/non-alcoholic beverages at their own expense

Girl's Night Out Package

(Every Monday of the Month)

Choice of cheese fondue, salad and chocolate fondue with dippers \$15 pp, \$5 drink specials

Light Faire Fondue

(Sunday-Thursday and after 9 p.m. on Friday)

Cheese Fondue Party

Choice of cheese fondue with dippers and coffee, tea or fountain soda (\$9 per guest)

Chocolate Fondue Party

Choice of chocolate fondue with dippers and coffee, tea or fountain soda (\$9 per guest)

Cheese and Chocolate Fondue Party

Choice of cheese fondue and chocolate fondue with dippers and coffee, tea or fountain soda (\$16 per guest)

Add a salad to any of the above for \$5 per guest

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Celebration Packages

Champagne Toast (\$5 per guest)

Balloon Package

Five Colorful Balloons tied to our Chocolate Fondue Bar and Group Photo (\$12.95)

Add a Festive Mylar Balloon with Choice of Message for \$3

Flower Packages

(includes Group Photo)

Single Red Rose \$12.95

2 Red Roses \$16.95

3 Red Roses \$19.95

6 Red Roses \$29.95

One Dozen Red Roses \$49.95

Group Photo (\$5)

4x6 digital photo presented in a Melting Pot frame

Gift Bag

Gift bag and tissue included

Includes Garlic & Wine Seasoning, Choice of Salad Dressing and Chocolate Fondue Bar (\$15)

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 262.754.3945 fax
 meltbrook.mp@tds.net

Fondue Party Agreement

The Melting Pot is committed to providing a unique dining experience accompanied by outstanding service. Dining times begin at 4:30 p.m. daily, or noon for groups of 15 or more enjoying a four course package. Please return the completed and signed agreement to The Melting Pot 72 hours prior to your reservation. The Melting Pot will call to confirm the reservation upon receipt of this agreement. A credit card deposit is required to hold your reservation. If you have any questions, please call 262.782.6358 and ask for our Group Dining Coordinator or Manager on duty.

Company/Group: _____ Event Host: _____

Event Date: _____ **Time:** _____ **No. of Guests:** _____

Phone No.: _____ Fax: _____ E-mail: _____

Address: _____

Special Requests/Allergies: _____

FINAL Guest Count: _____ Date Due (24 hours prior to event): _____

Deposit Payment Information:

Credit Card Type: VISA Mastercard American Express Discover

Full Name on Credit Card: _____ Credit Card No.: _____

Expiration Date: _____ Card Holder Signature: _____ Date: _____

Cancellation Policy: The Melting Pot requires a deposit amount of \$15 per person based on the final guest count. The deposit will *only* be charged for guests failing to show unless the reservation is adjusted/cancelled 24 hours in advance. (____ initials)

This section to be filled out by The Melting Pot

Tables Reserved: _____	Total Burners: _____	
4 Course Entree Packages:	Chocolate Fondue:	Celebration Package:
_____ \$45 Lobster	_____ \$9 chocolate party, \$8 w/cheese	_____ \$5 Champagne Toast
_____ \$47 Fusion	_____ Flaming Turtle	_____ \$12.95 Balloon Package
_____ \$39 Feast	_____ Disaronno Meltdown	_____ \$3 Mylar (_____)
_____ \$35 Signature	_____ Yin & Yang	_____ \$12.95 Single Rose Pkg
_____ \$20 Junior	_____ S'mores	_____ \$16.95 Two Rose Pkg
_____ \$33 Vegetarian	_____ Baileys Irish Dream	_____ \$19.95 Three Rose Pkg
\$_____ <i>sub-total entree</i>	_____ Cookies 'N Cream	_____ \$29.95 Six Rose Pkg
Cheese Fondue:	_____ Original	_____ \$49.95 Dozen Rose Pkg
_____ \$9 cheese party, \$8 w/chocolate	_____ Pure White	_____ \$5 Group Photo
_____ Swiss	_____ Pure Milk	\$_____ <i>sub-total celebration</i>
_____ Cheddar	_____ Pure Dark	Alcoholic Beverages:
_____ Wisconsin Trio	_____ Feature	_____ Cash Bar, guest pays
_____ Fiesta Cheddar	Gift Bag:	_____ Open Bar, host pays
_____ Feature	_____ \$15 G&W, Fondue Bar, Dressing	_____ Limited Bar, host pays for:
\$_____ <i>sub-total cheese</i>	_____ Milk _____ Dark _____ White	_____
Salad:	_____ Rasp. _____ House _____ Italian	_____
_____ \$5 (a la carte)	\$_____ <i>sub-total gift bags</i>	_____
\$_____ <i>sub-total salad</i>		_____
	Est. Total Event Package*	\$_____

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