



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 (\$46 per person)

Lobster Tail(s), Sauerbraten NY, Nueske's Applewood Smoked Bratwurst, Hefeweizen Marinated Shrimp, Roasted Garlic Crusted Chicken, Sun Dried Tomato Ravioli and Fresh Vegetables.

Fondue Fusion (\$47 per person)

Lobster Tail, Filet Mignon, Sauerbraten NY Strip, Nueske's Applewood Smoked Bratwurst, Hefeweizen Marinated Shrimp, Roasted Garlic Crusted Chicken, Sun Dried Tomato Ravioli and Fresh Vegetables.

Fondue Feast (\$39 per person)

Filet Mignon, Sauerbraten NY Strip, Nueske's Applewood Smoked Bratwurst, Hefeweizen Marinated Shrimp, Roasted Garlic Crusted Chicken, Sun Dried Tomato Ravioli and Fresh Vegetables.

Signature Selection (\$38 per person)

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

Vegetarian (\$33 per person)

Edamame or onion rings, artichoke hearts, portobello mushrooms, Thai peanut marinated tofu, asparagus, spinach artichoke ravioli and our Big Night Out pasta.

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 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.

California Salad

Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola cheese, with 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

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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Ladies' Night Out Package

(Every Monday of the Month)

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

Bridal Shower – Bachelorette Party – Sweet 16

We have created the perfect package for young ladies. This four-course dinner package includes our creamy cheese fondue, fresh tossed salad, and petite entrée topped off with our mouthwatering chocolate fondue.

To preserve this special memory we will present a group photo to the guest of honor.

(\$25 per guest, 10% discount for afternoon parties.)

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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Brookfield, WI 53045
 262.782.6358 phone
 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

<p>Tables Reserved: _____ Total Burners: _____</p> <p>4 Course Entree Packages:</p> <p>_____ \$46 Lobster _____ \$47 Fusion _____ \$39 Feast _____ \$38 Signature _____ \$20 Junior _____ \$33 Vegetarian</p> <p>\$ _____ <i>sub-total entree</i></p> <p>Cheese Fondue:</p> <p>\$9 cheese party, \$8 w/chocolate</p> <p>_____ Swiss _____ Cheddar _____ Wisconsin Trio _____ Fiesta Cheddar _____ Spinach Artichoke _____ Feature</p> <p>\$ _____ <i>sub-total cheese</i></p> <p>Salad:</p> <p>_____ \$5 (a la carte)</p> <p>\$ _____ <i>sub-total salad</i></p>	<p>Chocolate Fondue:</p> <p>\$9 chocolate party, \$8 w/cheese</p> <p>_____ Flaming Turtle _____ Disaronno Meltdown _____ Yin & Yang _____ S'mores _____ Bananas Foster _____ Cookies 'N Cream _____ Original _____ Pure White _____ Pure Milk _____ Pure Dark _____ Feature</p> <p>\$ _____ <i>sub-total chocolate</i></p> <p>Gift Bag:</p> <p>\$15 G&W, Fondue Bar, Dressing</p> <p>_____ Milk _____ Dark _____ White _____ Rasp. _____ House _____ Italian</p> <p>\$ _____ <i>sub-total gift bags</i></p>	<p>Celebration Package:</p> <p>_____ \$5 Champagne Toast _____ \$12.95 Balloon Package _____ \$3 Mylar (_____) _____ \$12.95 Single Rose Pkg _____ \$16.95 Two Rose Pkg _____ \$19.95 Three Rose Pkg _____ \$29.95 Six Rose Pkg _____ \$49.95 Dozen Rose Pkg _____ \$5 Group Photo</p> <p>\$ _____ <i>sub-total celebration</i></p> <p>Alcoholic Beverages:</p> <p>_____ Cash Bar, guest pays _____ Complete Bar, host pays _____ Limited Bar, host pays for: _____ _____ _____</p>
<p>Est. Total Event Package* \$ _____</p>		

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