



The Sacramento Melting Pot Private Party Information

Thank you for considering The Sacramento Melting Pot for your event. Our party rooms can accommodate up to 44 guests.

To ensure your uninterrupted enjoyment, our dinner booking times are **4:30pm, 5:00pm** or from **8:30pm on**. Dining time ranges from three to four hours, dependent upon the size of your party.

A food and beverage minimum may be applicable if you wish to book your party at a time other than those listed above. If the *subtotal* of all food and beverages ordered, prior to tax and gratuity, does not meet or exceed the food and beverage minimum, then the balance will be due upon the conclusion of your event.

Food & Beverage Minimums for Peak Time Bookings

Facility	Sunday-Thursday	Friday & Saturday
Small Party Room (8-16 guests)	\$400 – lunch (11:30-2:30pm) \$640 – dinner (5:30-8:30pm)	\$400 – lunch (11:30-2:30pm) \$1000 – dinner (5:30-8:30pm)
Large Party Room (16-28 guests)	\$700 – lunch (11:30-2:30pm) \$1120 – dinner (5:30-8:30pm)	\$700 – lunch (11:30-2:30pm) \$1800 – dinner (5:30-8:30pm)
Full Party Room (up to 44 guests)	\$1100 – lunch (11:30-2:30pm) \$1760 – dinner (5:30-8:30pm)	\$1100 – lunch (11:30-2:30pm) \$3000 – dinner (5:30-8:30pm)

A non-refundable deposit will be required to book your private reservation. This amount will be used towards your final bill. Please refer to the below table for deposit information and contact us with any questions.

Private Party Deposits

<u>Small Party Room (8-16 guests)</u> \$100 deposit	<u>Large Party Room (16-28 guests)</u> \$250 deposit	<u>Full Party Room (up to 44 guests)</u> \$500 deposit
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Menu Options

Your party will be seated on tables that each have two cooktops. We suggest that you select a total of **two** cheese, **two** chocolate fondues, and **two** cooking styles, and a standard salad and entrée for all guests. Please inform us in advance of any dietary restrictions or allergies so that we may make the appropriate accommodations.

Four-Course Dinner Features:

Cheese Fondue

(select two)

Cheddar	Spinach Artichoke	Traditional Swiss	Wisconsin Trio
Aged, medium-sharp Cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings.	Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic	Grüyere and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.	Fontina, Butterkäse and Buttermilk Bleu cheeses with white wine, scallions and a hint of sherry.

Fresh breads, vegetables and apples are served for dipping.

Salads

(select one)

Caesar	California	House	Spinach Mushroom
Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp croutons and an added touch of Parmesan encrusted pine nuts.	Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola cheese, with Raspberry Black Walnut Vinaigrette Dressing.	Crisp greens, Roma tomatoes, scallions, eggs and Wisconsin Sharp Cheddar cheese, served with our sweet and tangy House Dressing or Ranch Dressing.	Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

Dinner Entrées

(select one)

All entrees served with a variety of delicious dipping sauces and fresh vegetables.

Select one entrée.

The Sonata	The Aria	The Rhapsody
Filet Mignon White Shrimp Teriyaki-Marinated Sirloin Breast of Chicken Fish Fillet \$37.50 Per Person*	Lobster Tail Filet Mignon Medallion Portobello Mushrooms \$44.00 Per Person*	Teriyaki-Marinated Sirloin White Shrimp Marinated Pork Tenderloin Breast of Duck Breast of Chicken Potstickers \$37.50 Per Person*

Lunch Entrées

The Minuet	The Operetta
White Shrimp Teriyaki-Marinated Sirloin Breast of Chicken Spinach Artichoke Ravioli \$30 Per Person*	Filet Mignon Teriyaki-Marinated Sirloin White Shrimp Breast of Chicken \$30 Per Person*

** Prices include all four courses and bourguignonne and/or court bouillon cooking styles. 18% service charge, sales tax, beverages, Coq au Vin and/or Mojo cooking styles are not included, and will be added onto the final bill.*

Cooking Styles
(select two)

Coq au Vin	Bourguignonne	Court Bouillon	Mojo
Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine. <i>(additional \$7 per pot)</i>	European-style fondue in cholesterol-free canola oil.	Homemade, seasoned vegetable broth.	Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair! <i>(additional \$7 per pot)</i>

Chocolate Fondue
(select two)

Fresh strawberries, bananas, cheesecake, tasty marshmallows, pound cake, and brownies for you to dip into your choice of one of our decadent chocolate fondue recipes:

Pure Dark Chocolate, Pure Milk Chocolate, Pure White Chocolate
or **The Original** (signature milk chocolate with a swirl of crunchy peanut butter)

Beverage Service Options

Hosted Bar	Limited Hosted Bar	Cash & Carry Bar
All beverages will be paid for by the host of the event.	This option allows guests to order only beverages that have been pre-approved by the host of the event (such as beer and wine only, or only specific cocktails). The guests will be individually responsible for any other beverages.	All alcoholic beverages are to be paid for by the guests. The host of the event will pay for non-alcoholic beverages (sodas, iced tea, coffee) only.

Our wine list features nearly 160 different selections. We will gladly help you pre-select wines to have waiting on the table when your guests arrive. Please visit <http://www.meltingpot.com/download.aspx?q=1376&r=77> to view our wine list.

You are also welcome to bring your own bottles of wine. Our corkage fee is \$20 per bottle. We happily waive one corkage fee for each bottle of wine that is purchased from our list.

Booking Information

- We will require a credit card number to guarantee your reservation. This will be the card used to place the deposit on your reservation. This deposit amount will be used towards your final bill; but in the case that you cancel or no show for your reservation it is not refundable.
- Your menu must be no less than **one week** prior to your event.
- **By 1pm on the day prior to your event**, we must have confirmation of the total number of guests that will be in attendance. This will be the minimum number of guests for which you will be billed. Dramatic changes in your guest count may result in additional fees being applicable.
- A projector screen is available if you will be giving a presentation during your event. A projector is also available for rental upon request.
- Please let us know if there are any other special accommodations with which we can help you.
- If you have any questions, please contact us via email at meltingpotsac@sbcglobal.net, or via phone **between the hours of 12pm and 4:30pm** at (916) 443-2347.

We look forward to working with you to make your event an unforgettable one!

~The Sacramento Melting Pot