

# Fondue Event Packages

Providence's most unique  
and interactive dining  
experience for special events.

The   
**Melting Pot**®

*a fondue restaurant*

*Dip into something different.®*

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# The Melting Pot<sup>®</sup>

a fondue restaurant

*Dip into something different.<sup>®</sup>*

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

We know event planning can be a challenge, so we have made it easy for you and your group by describing our most popular packages and dining options. Our party room is equipped with two HD TVs which have laptop compatibility and can accommodate up to 32 guests.

Please review the following choices for your large party experience and indicate your selections on the Large Party Agreement. Depending on your party's size and menu selection, our event coordinator will help you determine how many fondue pots your party will need for the cheese, entrée and chocolate. Call our event coordinator at 401-865-6670, today and prepare to dip into something different!



## The First Course

### Creamy Cheese Fondue

The cheese fondue course is accompanied by our fresh baked breads, vegetables and apples for dipping. Prepared tableside or preset presentation. Please select two of the following cheese fondues for your guests to enjoy. Ask about our seasonal featured cheese.

#### **Cheddar Cheese**

Aged, medium-sharp Cheddar and Emmenthaler cheeses, lager beer, garlic and seasonings

#### **Traditional Swiss**

Gruyere and Emmenthaler Swiss cheeses, white wine, a touch of garlic, nutmeg, fresh lemon and Kirschwasser

#### **Fiesta Cheese**

Cheddar cheese with the flavor of Mexican herbs, spices, Jalapeño peppers and salsa served with crisp tortilla chips...

#### **Wisconsin Trio**

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

#### **Spinach Artichoke Cheese**

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



## The Second Course

### Lively Gourmet Salads

Please choose one salad selection for your guests to experience. 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

#### **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.



## The Third Course

### Entrée (Fondue Style)

Please choose one entrée selection for your guests and up to two cooking styles. The entrée will be prepared tableside with the assistance of your server.

The Entrée includes an assortment of fresh vegetables for cooking and our unique sauces for dipping: Gorgonzola Port, Teriyaki Glaze, Curry, Spicy Cocktail, Chipotle Barbeque and Green Goddess.

All entrée pricing includes the complete four-course meal (cheese fondue, salad, entrée and chocolate fondue, cooking style, and coffee, tea and sodas. Applicable taxes and service charge are not included.

#### **The Brown** - \$36 per guest

Spinach and Gorgonzola Ravioli, Asparagus, Artichoke Hearts, Portobello Mushrooms, Eggplant and Tofu

#### **The PC** - \$40 per guest

Beef Tenderloin, White Shrimp, Teriyaki-Marinated Sirloin, Boneless Breast of Chicken and Ahi Tuna

#### **The Johnson and Wales** - \$44 per guest

4 oz. Coldwater Lobster Tail, Center-Cut Filet Mignon Medallion, White Shrimp, Teriyaki Marinated Sirloin and our Featured Ravioli

#### **The State House** - \$48 per guest

½ lb. Cold Water Lobster Tails, Beef Tenderloin, White Shrimp, Seasonal Marinated Chicken and our Featured Pasta

#### **The Little Pilgrim** - \$19 per child (12 and under)

(Includes cheese fondue, entrée, chocolate fondue)

Petite portion of Boneless Breast of Chicken, Teriyaki Marinated Sirloin, White Shrimp and Gourmet Ravioli

## Cooking Styles

Choose two cooking styles.

Cooking styles are the type of broths or oil in which you cook your entrée in the fondue pot on each table and your server will guide you through the cooking process. Please select a variety of cooking styles for your guests.

#### **Coq au Vin**

Flavors of herbs, red wine and mushrooms

#### **Mojo**

Caribbean-flavored Bouillon with citrus and garlic

#### **Court Bouillon**

Homemade vegetable broth

## Additional Information

### Event Assistance

For further information about our pricing, facilities or to inquire about availability, please contact any manager at 401-865-6670.

### Room Amenities

Our Capital Room can be decorated with a variety of options including flowers, balloons or anything desired to suit your party's needs. We kindly request that you refrain from using confetti as a decoration for your event. The Capital Room is also equipped with two HD TVs which have laptop compatibility.

### Reservations

Large parties are booked for a leisurely 2 ½ hour dining experience. 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.

### Deposits

Deposits and room minimums are to be discussed with the event coordinator. However, to guarantee your table reservation and time, we must have a credit card number and a signed Large Party Agreement.

### Service Charge

As a tipping guideline, an automatic service charge of 20% will be added to your final bill. Based on your expectations and our level of service, a manager can adjust this amount for you, upon your request. To ensure quality service, our policy for large parties is to overstaff the server team for your event.

### Confirmation and Cancellation

Confirmation of final guest count is required 48 hours prior to your event. This is the final count for which you will be billed. A cancellation fee of \$50 per person will be assessed if reservations are not cancelled within the above mentioned 48 hour timeframe.

A gift card(s) will be given in the amount that is assessed for future dining at the Providence location.

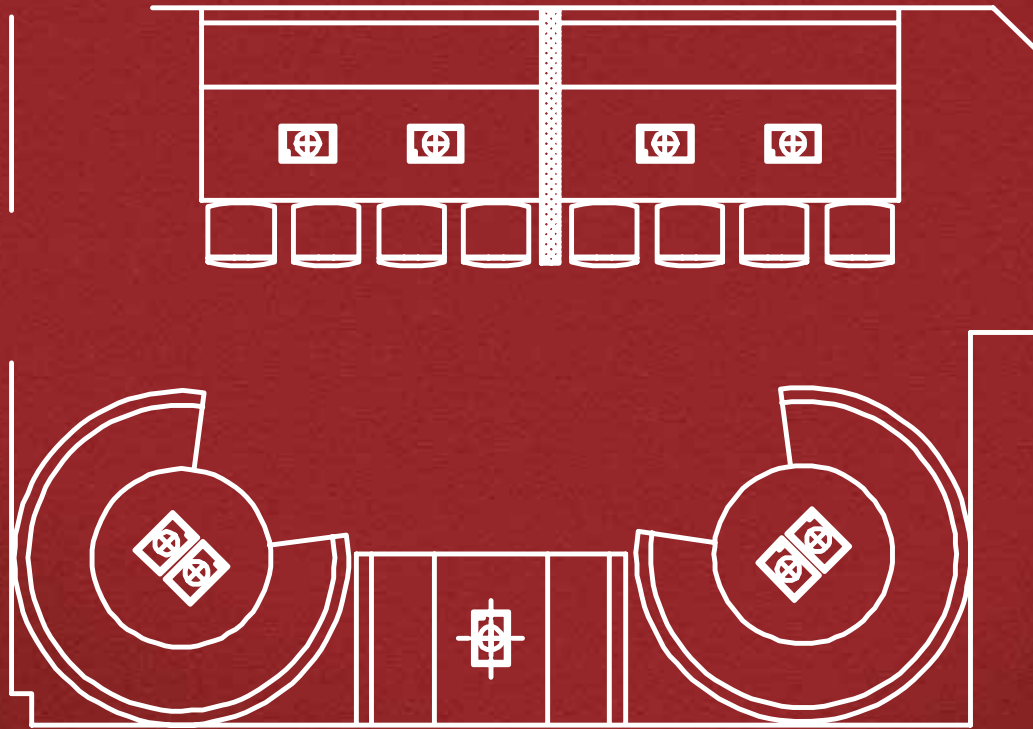
### Food and Beverage Minimums

The following minimums will apply for exclusive use of the Capital Room:  
The dinner minimum Sunday thru Thursday is \$1,300 and Friday and Saturday it is \$2,200.  
Lunch minimums vary and should be discussed with your event coordinator.



## Private Dining Accommodations

Our party room is equipped with A/V equipment and can accommodate up to 32 guests.



## Celebration Packages and Fondue Gifts

### 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.

Melting Pot Chocolate Bars \$5.00 each  
Garlic and Wine Seasoning \$6.00 each  
Homemade Salad Dressings \$7.00 each

### Feature Celebration Package

\$20 per guest  
Picture frame with digital photo, chocolate bar of your choice, and mylar balloon.

### Premium Celebration Package

\$29 per guest  
Picture frame with digital photo, split of champagne, and mylar balloon.

### Flower Packages

Availability of flowers and prices vary by season  
Single rose bud, half dozen, or dozen.

### Celebration Packages

Celebrating a birthday or other special occasion? Have something special in mind? We'll help you create your own custom package.

More packages are available upon request.  
Prices subject to change.





## The Fourth Course

### Chocolate Fondue

Dessert fondue is served with fresh strawberries, bananas, pineapple, cheesecake, brownies, pound cake and marshmallows. Please select three desserts for your guests to enjoy.

### The Original

Milk chocolate with a swirl of crunchy peanut butter.

### Disaronno® Meltdown

Silky white chocolate swirled with Disaronno Originale and flambéed tableside.

### Cookies 'n Cream Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed, swirled together and garnished with crushed Oreo cookies.

### Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside.

### Bananas Foster

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

### Bailey's® Irish Cream Dream

Our milk chocolate swirled with Bailey's Irish Cream.

### Chocolate S'mores

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

### Pure Chocolate

Milk, dark or white chocolate, melted for the most pure of all chocolate fondues.



## Bar Packages

Below is a list of our pre-selected hosted bar options.

### Call Liquor Package

\$15/person first hour-\$8/person each additional hour  
Smirnoff, Johnnie Walker Red, Beefeater, Jim Beam, Sauza, Bacardi, Canadian Club, Domestic Bottled Beer  
House Wines- Chardonnay and Merlot

### Premium Liquor Package

\$17/person first hour- \$9/per person each additional hour  
Absolut, Stolichnaya, Chivas Regal, Tanqueray, Jack Daniels, Amaretto Disaronno, Bailey's Irish Cream, Kahlúa, Imported and Domestic Bottled Beer  
House Wines- Chardonnay, Pinot Grigio, Merlot Pinot Noir and Cabernet Sauvignon

### Top Shelf Liquor Package

\$18/person first hour- \$10/person each additional hour  
Kettle One, Grey Goose, Bombay Sapphire, Captain Morgan, Maker's Mark, Crown Royal, 1800, Imported and Domestic Bottled Beer  
House Wines- Chardonnay, Pinot Grigio, Merlot, Pinot Noir and Cabernet Sauvignon

### Wine Packages

Premium Selections- \$22/bottle  
McWilliams Riesling, Meridian Chardonnay, Camelot Pinot Noir, Hogue Cabernet Sauvignon

Reserve Selections- \$28/bottle  
Freixenet "Cordon Negro" Brut, Schmitt Sohne Riesling, Kendall-Jackson Chardonnay, Columbia Crest Merlot, Trinchero Cabernet Sauvignon

Proprietor's Selections- \$36/bottle  
Banfi "Rosa Regale" Brachetto d'Acqui, Ferrari Carano Fume Blanc, Beringer Chardonnay, Joseph Drouhin "Laforet" Pinot Noir, Bridlewood Syrah, J. Lohr Cabernet Sauvignon