



The  Pot®
a fondue restaurant
Dip into something different.®

Rancho Cucamonga's most unique and
interactive dining experience
for parties of any size

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Rancho Cucamonga, Ca. 91739
909.899.1922

www.meltingpot.com



Select one of our great party packages for a delicious and memorable dining experience for your large party! All packages include four-courses, cooking styles and select beverages.

Fondue Feast-\$44

(Package 1)

- Filet Mignon
- Cedar Plank Salmon
- Memphis BBQ Pork Tenderloin
- Key West Shrimp
- Spinach Artichoke Ravioli
- Honey Dijon Chicken
- Fresh Vegetables

The SoCal Experience-\$41

(Package 2)

- Teriyaki Sirloin
- Cajun-Seasoned Shrimp
- Memphis BBQ Pork Tenderloin
- Balsamic Marinated Sirloin
- Fresh Asparagus & Red Pepper Potstickers
- Spinach Artichoke Ravioli
- Portobello Mushrooms

Signature Selection-\$39

(Package 3)

- Tenderloin
- White Shrimp
- Fresh Fish Filet
- Teriyaki Sirloin
- Boneless Breast of Chicken
- Fresh Vegetables

The Vegetarian-\$37

(Package 4)

- Fresh Vegetables
- Tofu
- Artichoke Hearts
- Portobello Mushrooms
- Spinach & Gorgonzola Ravioli

Child's Entrée-\$15

(12 and under)

(Package 5)

- White Shrimp
- Breast of Chicken
- Teriyaki Sirloin
- Spinach & Gorgonzola Ravioli

Add a Lobster

\$15.00 each

(Package 6)

Add a Filet Mignon

Medallion

\$11.00 each

(Package 7)

Salad Course

Choose one per guest

Southwestern Cobb Salad

Crisp romaine and iceberg, aged cheddar cheese, fresh tomatoes, bacon, and sliced egg with Peppercorn Ranch Dressing topped with chives and croutons.

House Salad

This salad includes sliced egg, Roma tomatoes, cucumbers, cheese and our very own Sweet & Tangy dressing.

California

Features mixed greens, roma tomatoes, walnuts, blue cheese crumbles, and our Raspberry Walnut Vinaigrette dressing.

Caesar Salad

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



Chocolate Fondue Course

Choose any combination totaling two

The Original

This original recipe features our signature milk chocolate with a swirl of crunchy peanut butter.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed table side.

Banana Foster

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

Chocolate S'mores

Milk chocolate topped with marshmallow cream, flambéed and garnished with crushed graham crackers-also includes graham crackers for dipping.

Yin & Yang

Half dark chocolate and half white chocolate, artfully swirled for a perfect balance of flavors.

Cheese Fondue Course

Choose any combination totaling two

Cheddar

A blend of beer, garlic, mustard powder, pepper, Worcestershire, and Wisconsin Cheddar Cheese.

Spinach Artichoke

A beautiful blend of Fontina and Butterkase cheeses, spinach, artichoke hearts and fresh garlic.

Wisconsin Cheese x 3

Blends wine, sherry, scallions, shallots, pepper, and blue cheese in a Fontina/Butterkase mixture.

Fiesta Cheese

For the real partiers, this cheese blends in beer, salsa, jalapeños, pepper, and Wisconsin Cheddar Cheese.

Cooking Styles

Choose any combination totaling two

Fondue Bourguignonne

A cholesterol free canola oil that comes with two different types of batters and sears your food.

Court Bouillon

A pure vegetable broth that poaches your food.

Coq Au Vin

All we do here is add red wine, mushrooms, scallions, garlic, and pepper to our Court Bouillon.

Mojo Fondue

We mix in some Caribbean spices to our vegetable broth that help give it a citrus /garlic flair.



Next, to better service you and your guests, please let us know how many of the following items you will be pre-ordering:

Entrée

Choose One per Guest

- Package 1
- Package 2
- Package 3
- Package 4
- Package 5

Salad

Choose One per Guest

- Southwestern Cobb
- House Salad
- California Salad
- Caesar Salad

Cheese Fondue

Choose a total of Two

- Cheddar Cheese
- Spinach Artichoke
- Wisconsin Cheese x 3
- Fiesta Cheese

Cooking Styles

Choose a Total of Two

- Fondue Bourguignonne
- Court Bouillon
- Coq Au Vin
- Mojo Fondue

Chocolate Fondue

Choose a Total of Two

- The Original
- Flaming Turtle
- Bananas Foster
- Chocolate S'mores
- Yin & Yang

Lobster Tail

Package 6

Filet Mignon Medallion

Package 7

- Sodas, lemonade, regular or decaf coffee, and ice tea are included in the price of each Banquet Package.
- Parties of five or more will include an 18% gratuity.
- Please let us know if you or someone in your party has any allergies or special concerns.

**The Melting Pot of Rancho Cucamonga
Banquet Reservation Contract**

Reservation Name: _____

Reservation Date: _____

Party Size: _____

Reservation Time: (Start and Ending) _____

Phone Number: _____

Email Address _____

Thank you for making reservations at the Melting Pot. We truly appreciate the fact that you chose to dine with us for your special occasion. Please take a few minutes and answer the following questions, as they will help us in preparing for this most memorable evening.

1. Would you like a Single rose in a vase, enhanced with baby's breath and wrapped with ribbon (\$16.95) or a celebration package that includes three balloons tied to a Melting Pot chocolate bar with a picture in a Melting Pot frame (\$12.95) or a combination of our balloon and flower packages (\$25.00) pre-set on the table before you arrive? We also have an extra loving plush teddy bear package as well (16.95). All packages include a Melting Pot personalized card.

Single Rose Balloons Combo Package Teddy Bear Package (includes balloons)

*We can also accommodate larger rose packages such as a ½ dozen, dozen, 2 dozen, etc, with plenty of notice. *

2. Would you prefer that we put the entire bill on one check or do you want us to separate the checks for you?
 One Bill Separate Checks

3. In the case that the entire bill will be on one check, are there any limitations as to alcoholic beverages?
 No Limitations Yes, we do have limitations

In the event you answered yes, please explain the limitations:

PLEASE NOTE

- A credit card is needed to make the reservation. Cancellations or changes to a reservation must be made at least 7 days prior to the date of the reservation. If the party is not cancelled 7 days before, or does not show up for the reservation, the cardholder authorizes The Melting Pot Restaurant to charge \$20 per person to his/her credit card. This charge will be considered a "Room Charge" for the loss of revenue incurred by The Restaurant.
- The party listed under "Reservation Name" is responsible for the conduct of those attending as well as any cost or damage to The Restaurant caused by those attending. The Restaurant reserves the right to remove any person it deems necessary with no further consequence.
- In most cases, there will be a reservation scheduled either before and/or after your reservation for the same table(s). Therefore, we ask for your consideration in making the best possible effort to show up on time as well as end on time.
- A reservation **WILL NOT** be held for your party until contract is returned.

Credit Card Number: _____

Credit Card Type: _____ Expiration Date: _____

Signature of Cardholder _____