

Dear Party Host/Hostess,

Thank you for your interest in having The Melting Pot host your upcoming event! We are very excited to have the opportunity to share our delicious fondue menu with you and your friends, and we are sure to deliver a one-of-a-kind experience to you and your guests!

I have enclosed a description of each course and you will find several selections available for each. Should you need any assistance, please contact me. It will be my pleasure to help you.

As a reminder, you are welcome to bring in decorations, party favors, flowers, etc. to dress up your event however you would like. Our friendly staff is available to help out in any way we can. Be sure to let us know if there is anything we can do!

We look forward to working with you! Again, please feel free to contact us if you have any questions, concerns or requests.

Sincerely,

Kristin Cumming
EVENT COORDINATOR/
MARKETING DIRECTOR
The Melting Pot
888 W. Big Beaver Rd. Suite 119
Troy, MI 48084
Phone 248.362.2221
Fax 248.362.2229



Frequently asked questions

Q. How many people can you seat in the Banquet Room?

A. Our Rutherford Room seats 32 people, the Sonoma Room seats 28 people or combine the two rooms for a total of 60. (Additional seating for larger parties can be arranged through the event coordinator).

Q. Is it possible to combine the packages according to my guests' needs?

A. Absolutely! Your special events Coordinator will be happy to custom design a menu plan to fit yours and your guests needs.

Q. Are room decorations available?

A. Yes, the room can be decorated. We can decorate the room with helium balloons, floral arrangements, or a variety of themes. Check with your Special Events Coordinator for more details. You are also more than welcome to decorate the rooms yourselves.

Q. Is valet parking available?

A. Yes, we provide as a service to you, complementary valet parking.

Q. What types of audiovisual equipment are available?

A. We currently offer overhead projection systems, podiums, wireless microphones, laser pointers, and remote mouse features. Please check with your Special Events Coordinator for more information, as special arrangements can be provided.

Fondue Dinner Party Course Details

The First Course

Choose two of our four creamy cheese fondues, served with our fresh baked breads, vegetables, and apples for dipping:

Traditional Swiss – Emmenthaler and Gruyere Swiss cheeses, white wine, a touch of garlic, nutmeg, fresh lemon, and kirshwasser.

Cheddar – Sharp Wisconsin Cheddar with Emmenthaler, lager beer, garlic, and seasonings.

Fiesta Cheddar – Cheddar cheese with the flavor of Mexican herbs, spices, jalapeno peppers, and salsa.

Wisconsin Trio – Fontina and Butterkase with an ounce of Buttermilk Bleu Cheese blended in white wine, a hint of sherry, and fresh scallions.

Spinach Artichoke Cheese Fondue – Fontina and Butterkase cheeses, spinach, artichoke hearts and garlic.

The Second Course

Please choose one salad for your guests to enjoy:

California Salad – Mixed baby greens, Roma tomatoes, walnuts, and Gorgonzola topped with homemade Raspberry Black Walnut Vinaigrette dressing.

Spinach Mushroom Salad – Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with warm Burgundy Shallot Vinaigrette.

House Salad – Crisp greens, Roma tomatoes, cucumbers, eggs and Emmenthaler Swiss cheese, served with our sweet and tangy house dressing.

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

The Third Course

Please **choose one entrée** for your guests to experience. Served with a variety of delicious dipping sauces and fresh vegetables. Prices **include** all four courses, soda, tea, and coffee.

**Vegetarian entrées can be substituted, please ask for details.*

The Elite – \$44 per guest

Includes: Fresh Cold Water Lobster tail, Center Cut Filet Mignon, Jumbo Black Tiger Shrimp, Jumbo Scallops, Teriyaki Marinated Sirloin, Cajun Encrusted Chicken Breast, and Chicken Pot stickers.

The Prestige – \$36 per guest

Includes: Chicken Breast, Beef Tenderloin, Black Tiger Shrimp, Teriyaki Marinated Sirloin, Peppercorn Pork, and Chicken Pot stickers.

The Traditional – \$32 per guest

Includes: Chicken Breast, Teriyaki Marinated Sirloin, Beef Tenderloin, Black Tiger Shrimp, and Fresh Fish.

Cooking Styles

*Cooking styles are the type of broth or oil in which you cook your entrée in the fondue pot on each table. Your server will guide you through the cooking process. Please **choose two**:*

Coq Au Vin – Flavors of fresh herbs, mushrooms, garlic, imported spices, and Burgundy wine in our homemade vegetable broth.

\$6.00 extra per pot

Mojo – Caribbean seasoned bouillon with a distinctive garlic and citrus flair.

\$6.00 extra per pot

Court Bouillon – Homemade, seasoned vegetable broth that is full of flavor, while low in sodium and cholesterol free.

Bourguignonne – European style of cooking in cholesterol free canola oil, served with batters.

The Fourth Course

Choose three of our delectable chocolate creations, each served with fresh strawberries, bananas, pineapple, cheesecake, brownies, pound cake, and Oreo and Graham Cracker coated marshmallows.

Raspberry Dark Chocolate – Dark chocolate fondue with an artful raspberry puree' swirl and a hint of hazelnut.

Flaming Turtle – Milk chocolate, caramel, and chopped pecans, flambéed tableside.

Amaretto Meltdown – White chocolate swirled with Amaretto and flambéed tableside.

The Original – Milk chocolate swirled with crunchy peanut butter.

Yin and Yang – Half dark and half white chocolate, artfully swirled in the same pot.

Chocolate S'mores – Milk chocolate with marshmallow cream, flambéed and garnished with Graham Crackers.

Baileys Irish Cream Dream – Milk chocolate swirled with Bailey's Irish Cream.

Cookies 'n Cream Marshmallow Dream – Dark chocolate with marshmallow cream, flambéed and garnished with crushed Oreo cookies.

Pure Chocolate – Your choice of pure, irresistible white, milk, or dark chocolate fondue.

Snickers – Milk chocolate swirled with caramel, peanut butter and pecans.

Fondue Lunch Party Course Details

Signature Luncheon - \$21.00 Per Person
Includes cheese fondue, choice of salad and chocolate fondue.

Classic Luncheon - \$21.00 Per Person
Includes Teriyaki Marinated Sirloin, Breast of Chicken and Tiger Shrimp, OR Teriyaki Sirloin Platter OR Seafood Trio Platter. Served with choice of salad.

Combination - \$28.00 Per Person
Includes choice of salad, any of the entrée selections from the Classic Luncheon, and choice of either cheese or chocolate fondue.

Bar Packages

Call Liquor Package

\$12 first hour, \$6 each additional hour per person

Skyy, Johnny Walker Red, Beefeater, Jim Beam, Jack Daniels, Sauza, Bacardi, Canadian Club, Seagrams 7, Seagrams VO, Domestic Bottled Beer, House Wines (Chardonnay & Merlot)

Premium Liquor Package

\$14 first hour, \$7 each additional hour per person

Absolut, Stolichnaya, Chivas Regal, Tangueray, Makers Mark, Amaretto di Saronno, Bailey's Irish Cream, Kahlua, Mixed Shooters, Imported and Domestic Bottled Beer, House Wines (Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon)

Top Shelf Liquor Package

\$16 first hour, \$8 each additional hour per person

Ketel One, Grey Goose, Bombay Sapphire, Captain Morgan, Knob Creek, Crown Royal, 1800, Grand Marnier, Premium shooters, Imported and Domestic Bottled Beer, House Wines (Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon)

Beer & Wine Package

\$10 first hour, \$5 each additional hour per person

Imported and Domestic Bottled Beer, House Wines (Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon)

Non-Alcoholic Bar Drink Package

\$3.50 per person for the entire evening

Virgin Daiquiris, Pina Coladas, and other select beverages