



**At The Melting Pot, we offer a group-dining experience like no other, where you can create memorable moments with family and friends for every occasion or celebration!**

**Plan a four-course dining experience or a fun, interactive fondue party with cheese and chocolate fondue. It's completely up to you! We offer a variety of group-dining options and each event is customized to you.**

**Whether you're celebrating a birthday, wedding or planning a corporate dining event, we look forward to helping you plan it at The Melting Pot.**

The  
**Melting Pot**

FONDUE RESTAURANT

13343 US HIGHWAY 183-N, AUSTIN, TX 78750  
(512) 401-2424 MELTINGPOT.COM

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# CHEESE FONDUE

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*Please choose two cheese fondue selections. We highly recommend having the cheese fondue pre-set with all large parties. Seasonal cheese fondue selections may be available upon request.*

## **Classic Alpine**

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

## **Wisconsin Cheddar**

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

## **Spinach Artichoke**

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

## **Quattro Formaggio**

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

## **Wisconsin Trio**

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

## **French Onion Gruyère**

Our Classic Alpine cheese blend melted into a savory combination of beef broth, caramelized onions and cracked pepper.

## **Charcuterie Board**

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$9.50 per plate



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# SALADS

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*Please choose one salad selection for your guests to enjoy.  
Seasonal salad selections may be available upon request.*

## **The Melting Pot House**

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

## **California**

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

## **Caesar**

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.



## ENTRÉE SELECTIONS

*Entrées are presented on one platter to serve every two guests and are accompanied by fresh assorted vegetables and our unique sauces for dipping.*

**Price is per person and includes all four courses, cooking style and soft drink, iced tea or coffee.**

### **Land & Sea \$38 per person**

Premium Filet Mignon • Herb-Crusted Chicken  
Pacific White Shrimp

### **Steak Lovers \$40 per person**

Premium Filet Mignon • Teriyaki-Marinated Sirloin  
Certified Angus Beef® Sirloin

### **The Classic \$46 per person**

Certified Angus Beef® Sirloin • Memphis-Style BBQ Pork • Pacific White Shrimp  
Herb-Crusted Chicken • Teriyaki-Marinated Sirloin

### **Lobster Indulgence 49 per person**

Cold Water Lobster Tail • Premium Filet Mignon • All-Natural Breast of Chicken  
Teriyaki-Marinated Sirloin • Pacific White Shrimp

### **Good Earth Vegetarian \$34 per person**

Edamame or Onion Rings • Artichoke Hearts • Vegetable Polpettes • Asparagus  
Ginger Teriyaki Tofu • Wild Mushroom Sacchetti

### **The Little Dipper \$24 per child 12 or younger (3 courses)**

Teriyaki-Marinated Sirloin • Pacific White Shrimp • All-Natural Breast of Chicken  
Featured Pasta

## COOKING STYLES

*Our entrées can be prepared with any of the cooking styles listed below.*

*Please choose up to two.*

### **Seasoned Court Bouillon**

Seasoned Vegetable Broth

### **Mojo**

Caribbean-Inspired | Garlic | Cilantro | Citrus

### **Coq au Vin**

Burgundy Wine | Mushrooms | Scallions | Garlic

### **Cast Iron Grill**

Tabletop Grilling

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# CHOCOLATE FONDUE

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*For a perfect ending to the experience, indulge in delicious chocolate fondue served with a variety of decadent dippers. Seasonal chocolate fondue selections may be available upon request.*

## **Flaming Turtle**

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

## **Chocolate S'mores**

Milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

## **Dark & Dulce**

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

## **Bananas Foster**

Bananas and cinnamon in white chocolate flambéed tableside.

## **The Original**

Our original milk chocolate fondue swirled with crunchy peanut butter.

## **Pure Chocolate**

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.



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## ADDITIONAL INFORMATION

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### **Deposits**

No deposit is required for your reservation. However, to guarantee your table reservation and time we must have a credit card number and a signed contract.

### **Reservations**

Large parties enjoying a four course meal are booked for a leisurely three hours. 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.

### **Confirmation**

A final confirmation number of guests must be given to a manager two days prior to your event. This is the final count for which you will be billed.

### **Cancellations**

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$20 per person will only be applied if more than one third of the party fails to show up without a 48 notification.

### **Entertainment**

For cocktail parties, receptions or any event, we will be happy to help arrange entertainment; however, the size of our facility may limit your options.