

CHOCOLATE FONDUE

Indulge in delicious chocolate fondue served with a variety of decadent dippers. Please choose one chocolate fondue per cooktop. Seasonal choices may be available. **Add Sweet Additions for \$10.95.**

Flaming Turtle

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter

Yin & Yang

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together

Cookies 'n Cream Marshmallow Dream

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles

NY Cheesecake Fondue

The buttery flavor of white chocolate is melted with cheesecake batter and topped with graham cracker dust

Pure Chocolate

Pick from the flavors of milk, dark, or white chocolate



ADDITIONAL INFORMATION

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.

Minimum Spend for Booking Party Rooms

Small Room (seats 12) - \$500. Large Room with four square tables (seats 8 people each - 32 total) - \$1500. The minimum may be met with food, beverage, and/or merchandise. Any unmet minimum will be charged as a "Room Fee."

Reservations

Large parties enjoying a four-course meal are booked for a leisurely two to four 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 three 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 \$25 per person will only be applied if more than one-third of the party fails to show up without a three-day advance notification.



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.



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

CHEESE FONDUE

Please choose one cheese fondue selection per cooktop. The cheese fondues will be prepared in the kitchen and presented once all the guests have arrived. Served with artisan breads and fresh fruits and veggies.

Classic Alpine

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg

Wisconsin Cheddar

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic

Quattro Formaggio

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

Fiesta

Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño

Bacon & Brie

Baby Brie, Gruyère, Raclette, Fontina, White Wine, Bacon, Lemon, Scallions

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$12.95 per plate



SALADS

Please choose one salad selection per guest. If you prefer, we can let your guests select their salads when they arrive for the event. Seasonal salad selections may be available upon request.

Melting Pot House

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette

Strawberry Pecan

Spinach, Strawberries, Feta, Candied Pecans, Housemade Lemon Poppyseed Vinaigrette



ENTRÉE SELECTIONS

Entrées are accompanied by fresh assorted vegetables and our unique sauces for dipping.

Price is per person and includes all four courses. Beverages, Tax and 20% Gratuity are additional.

Add a lobster tail to any entree for \$16.95.

The Classic \$54 per person

Shrimp, Memphis-Style Dry Rub Pork, Teriyaki-Marinated Steak, Garlic Pepper Steak, Herb-Crusted Chicken Breast

Steak Lovers \$56 per person

Premium Filet Mignon, Teriyaki-Marinated Steak, Garlic Pepper Steak

Pacific Rim \$50 per person

Shrimp, Teriyaki-Marinated Steak, Chicken Potstickers, Sesame-Crusted Ahi Tuna, Duck Breast

The Garden Pot \$50 per person

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

Big Night Out \$55 per person

Premium Filet Mignon, Teriyaki-Marinated Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

The Little Dipper \$29.95 per child under 12 (Excludes the Salad Course)

All-Natural Chicken Breast • Teriyaki-Marinated Sirloin • Shrimp

COOKING STYLES

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

Please choose one cooking style per cooktop.

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter

Cast Iron Grill

Tabletop Grilling