

## CHOCOLATE FONDUE

*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

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

### Cookie Butter Crunch

The buttery flavor of white chocolate is melted with caramel and cookie butter, then topped with honey-roasted almonds

### 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

### Pure Chocolate

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



## HOW TO BOOK A LARGE PARTY WITH US

The Melting Pot offers you and your guests a unique and interactive dining experience. We have several large party options to choose from.

### THE 4-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.  
See price per person under entrée section.

### CHEESE, SALAD AND CHOCOLATE PARTY\*

\$32 per person

### CHEESE AND CHOCOLATE PARTY\*

\$24 per person

### CHOCOLATE PARTY\*

\$12 per person

\*Available during select times.  
See store for details.

## 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) - \$750. Large Room with four square tables (seats 8 people each - 32 total - available Monday-Thursday or during the day only) - \$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

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.



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## CHEESE FONDUE

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, 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

### Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

### Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$12 per plate



## SALADS

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

### Melting Pot House

Mixed Greens, 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 Vinaigrette

### Strawberry Pecan

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



## 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.

### 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

### Land and Sea \$50 per person

Garlic Pepper Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon

## COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below. Please choose up to two.

### 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