



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.
a fondue restaurant

200 N. 6TH ST., BOISE, ID 83702
(208) 343-8800 MELTINGPOT.COM

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.

Wisconsin Cheddar

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

Wisconsin Trio

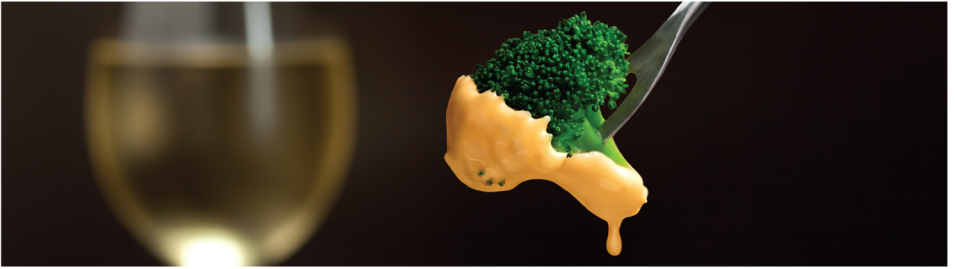
Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

Spinach Artichoke

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

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.



SALADS

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

California

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

Caesar

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

The Melting Pot House

Romaine-iceberg mix, cheddar, egg, tomatoes, croutons with Peppercorn Ranch Dressing or House Dressing.



ENTRÉE SELECTIONS

*Entrées are accompanied by fresh assorted vegetables and our unique sauces for dipping.
Price is per person and includes all four courses.*

The Traditional \$35 per person

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

The Celebration \$38 per person

Premium Filet Mignon • All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin
Pacific White Shrimp • Featured Pasta • Memphis-Style BBQ Pork

Lobster Indulgence \$43 per person

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

Extravaganza \$45 per person

Cold Water Lobster Tail • Filet Mignon • Breast of Chicken • Teriyaki-Marinated Sirloin
Pacific White Shrimp • Featured Pasta • Memphis-Style BBQ Pork

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 infused with fresh herbs, spices and mushrooms.

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair.

Seasoned Court Bouillon

Fresh seasoned vegetable broth.

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

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

Pure Chocolate

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

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Chocolate S'mores

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

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.



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.

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.

Cancelations

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$20 per person will only be applied if canceled with less than 72 hour notification.

Private Rooms

We can accommodate groups of up to 50 guests in the same room. We have private spaces available for groups of up to 16, 30 and 50 guests.



DRINK PACKAGES

All drinks are at regular menu pricing. Each package may be customized to meet the needs of your party. Drink packages and restrictions will be discussed with the host when making the reservation. Please direct any questions to the General Manager.

OPEN BAR

Prices are per person for length of time determined by the host. Recommended length of time two and a half hours. After determined period of time beverage service is handled as a cash bar.

DRINK TICKETS

Host chooses number of tickets per guest. Tickets are used for an open bar unless restrictions are in place by the host.

COMPLETE HOSTED BAR

The "Host" (person responsible financially for the bill) would like to offer guests an open bar. This includes any alcoholic beverage, soda, iced tea, hot tea, and coffee.

LIMITED HOSTED BAR

The "Host" would like to pre-select alcoholic beverages to offer guests. For example: offering a specific red and white wine, soda, hot tea and coffee only. This option is very flexible and applies to many bar menus.

CASH BAR

All guests are responsible for their own alcoholic beverages. The host assumes no responsibility for the cost of said beverages.