



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

A La Carte Pricing Per Regular Menu Price

KIDS THREE COURSE

\$30



30-A E. PIKES PEAK AVE., COLORADO SPRINGS, CO 80903
(719) 385-0300 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. Vegan cheese available.

Wisconsin Cheddar

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

Classic Alpine

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

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®

Hot Honey Alpine

Gruyère, Raclette, Fontina, White Wine, Sweet Peppers, Prosciutto, Hot Honey

Quattro Formaggio

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

Fiesta

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño



SALADS

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

California

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

Caesar

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

Bacon & Bleu Spinach

Spinach, Tomatoes, Egg, Bacon, Gorgonzola with Buttermilk Bleu Cheese 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 and cooking style.

Big Night Out \$63

Twin Petite Filets, Teriyaki Steak, Herb Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

Steak Lovers \$60

Petite Filet, Garlic Pepper Steak, Teriyaki Steak

The Classic \$60

Shrimp, Memphis Dry Rub Pork, Teriyaki Steak, Garlic Pepper Steak, Herb Chicken Breast

Land and Sea \$60

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

Garden Pot \$55

Ask about our Chef's selection of vegetarian options

Vegan Garden Pot \$53

COOKING STYLES

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

Please choose up to two.

Court Bouillon

Seasoned vegetable broth, fresh veggies

Coq au Vin

Burgundy Wine, Mushrooms, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Grill

Tabletop Grilling

CHOCOLATE FONDUE

Please choose two chocolate fondues. For a perfect ending to the experience, indulge in delicious chocolate fondue served with a variety of decadent dippers.

Cookies 'n Cream Marshmallow Dream

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

Bananas Foster

The buttery flavor of white chocolate is melted with bananas & dulce de leche, then flambéed

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

Pure Chocolate

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

Yin & Yang

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



ADDITIONAL INFORMATION

CONTRACT TERMS

All prices are for four course food packages. Additional beverages, tax and 20% gratuity are not included in the package price and will be added to the final bill. The party agrees to provide a final head count to the marketing and event coordinator, at 719-385-0300 three days prior to the event date. If no final head count is given three days prior, the party will be billed for the number of guests provided on the Large Party Agreement. The restaurant will only block space for the agreed upon number of guests. If you would like exclusive use of the party room there is a minimum of 32 people required otherwise there is a \$600 room fee. The restaurant reserves the right to use any tables around the party unless exclusive use has been granted. 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. A deposit of \$25.00 per guest will be charged to your credit card if your party fails to call and cancel the reservation by 4 p.m., 48 hours prior to the event. A reservation will not be held for your party until contract is returned. Although we can apply separate payment denominations to the total check, we are unable to provide separate itemized checks.