



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

1410 COLONIAL LIFE BLVD., COLUMBIA, SC 29210
(803) 731-8500 MELTINGPOT.COM

CHEESE FONDUE

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.

Spinach Artichoke

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

Classic Alpine

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

Loaded Baked Potato Cheddar

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

Quattro Formaggio

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

Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.



SALADS

*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.

Caesar

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

Bacon & Bleu Spinach

Spinach, tomatoes, egg, bacon, gorgonzola with buttermilk bleu cheese dressing.

California

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



ENTRÉE SELECTIONS

Entrées are presented on one platter per guest and are accompanied by fresh assorted vegetables and our unique sauces for dipping.

Price is per person and includes all four courses and cooking styles.

Manager's Menu \$40.95 per person

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

Signature Selection \$44.95 per person

Teriyaki-Marinated Sirloin • Shrimp • Memphis-Style BBQ Pork • Herb-Crusted Chicken • Garlic Pepper Sirloin

Lobster Festival \$49.95 per person

Cold Water Lobster Tail • Filet Mignon • Teriyaki-Marinated Sirloin • Shrimp • Herb-Crusted Chicken Breast

COOKING STYLES

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

Please choose up to two.

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

Cast Iron Grill

Tabletop Grilling

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Seasoned Court Bouillon

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.

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Candy Bar

Milk chocolate blended with chunky peanut butter, Butterscotch Schnapps, Bailey's Irish liqueur and caramel.

Chocolate S'mores

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

Cookies 'n Cream Marshmallow Dream

Dark chocolate with marshmallow cream flambéed and topped with bits of delicious Oreo® cookies.

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.



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.

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.