



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

CUSTOM 3-COURSE QUICK DIPS

CHEESE & CHOCOLATE PARTY

CHOCOLATE FONDUE PARTY

The Melting Pot Addison has over 50 years of event planning, hosting and project management experience. We offer complete end to end fee-based on-site or off-site fondue event planning and hosting services. A sample of our most successful and entertaining fondue events include:

"IN THE FIELD" WINE, CHEESE & CHOCOLATE PARTY

"WINTER WONDERLAND" COCKTAIL PARTY

"READ MY LIPS" THEMED PARTY

LADIES NIGHT PARTY

POP-UP FONDUE PARTY

PRINCESS PARTY

"IT'S ALL ABOUT YOU, SELFIE PARTY"(sm)

REVEAL PARTIES

The
Melting Pot

FONDUE RESTAURANT

4900 BELT LINE RD SUITE #200, DALLAS, TX 75254
972-795-7570 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 Emmentaler 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.

Fiesta

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

Artisanal Dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$4.95 per plate - Perfect for sharing! We recommend 1 for every 2-3 guests



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.

California

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

Distinctive Affair \$50 per person

Cold Water Lobster Tail • Filet Mignon • Pacific White Shrimp
Certified Angus Beef® Sirloin • Wild Mushroom Sacchetti

Spirit of the Sea \$47 per person

Cold Water Lobster Tail • Atlantic Salmon • Spicy Cajun Tuna
Pacific White Shrimp • Featured Pasta

Land Lovers \$40 per person

Certified Angus Beef® Sirloin • All-Natural Breast of Chicken • Herb-crusted Pork Medallion

Honey Orange Duck Breast • Andouille Sausage • Featured Pasta

Good Earth Vegetarian \$30 per person

Edamame or Onion Rings • Artichoke Hearts • Portobello Mushrooms • Asparagus
Thai Peanut-Marinated Tofu • Spinach & Artichoke Ravioli • Wild Mushroom Sacchetti

COOKING STYLES

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

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary for large parties.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. Complimentary for large parties.

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. Complimentary for large parties.

Bourguignonne

European-style fondue in cholesterol-free / Og trans-fat canola oil. \$5.95 per pot

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.

Pure Chocolate

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

Yin & Yang

This fondue satisfies dark and white chocolate cravings in an artfully balanced fondue dessert.

Chocolate S'mores

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

Flaming Turtle

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

White Chocolate Crème Brûlée

Our fondue version of this classic French dessert including white chocolate and caramelized sugar.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.



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 cancelation 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.

Entertainment

For cocktail parties, receptions or any event, we will be happy to help arrange entertainment; however, the size of our facility may limit your options.