



**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.**



**11394 US HWY 98 WEST, DESTIN, FL 32550  
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# CHEESE FONDUE

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*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.

## **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.

## **Wisconsin Trio**

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

## **Top Shelf Fiesta**

Aged, medium-sharp cheddar, Corona and 1800 Reposado, with cilantro, salsa, lime and a jalapeño pepper blend.

## **Bacon & Jalapeño**

Gruyère, Raclette and Fontina cheeses, white wine, jalapeños, garlic, shallots, bacon and cracked black pepper.

## **Artisanal Dippers**

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$6.95 per plate



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# SALADS

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

## **Caesar**

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

## **The Melting Pot House**

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

## **California**

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



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## ENTRÉE SELECTIONS

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*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.***

### **Manager's Menu \$34.00 per person**

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

### **Signature Selection \$39.00 per person**

Teriyaki-Marinated Sirloin • Pacific White Shrimp • Memphis-Style BBQ Pork  
Herb-Crusted Chicken • Certified Angus Beef® Sirloin

### **Lobster Indulgence \$45.00 per person**

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

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## COOKING STYLES

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*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

### **Coq au Vin**

Burgundy wine infused with fresh herbs, spices and mushrooms. \$5.95 per pot

### **Mojo**

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$4.95 per pot

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# CHOCOLATE FONDUE

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*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.

## **Flaming Turtle**

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

## **Dark & Dulce**

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

## **The Original**

Our original milk chocolate fondue swirled with crunchy peanut butter.

## **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.



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## ADDITIONAL INFORMATION

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### **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 one day 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 24 hour 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.