



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

\$20 per person

CHEESE AND CHOCOLATE PARTY

\$16 per person

CHOCOLATE PARTY

Available during select times.
See store for details.

The 
Melting Pot

FONDUE RESTAURANT

13251 MCGREGOR BLVD #107, FORT MYERS, FL 33919
(239) 481-1717 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.

Classic Alpine

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

Fiesta

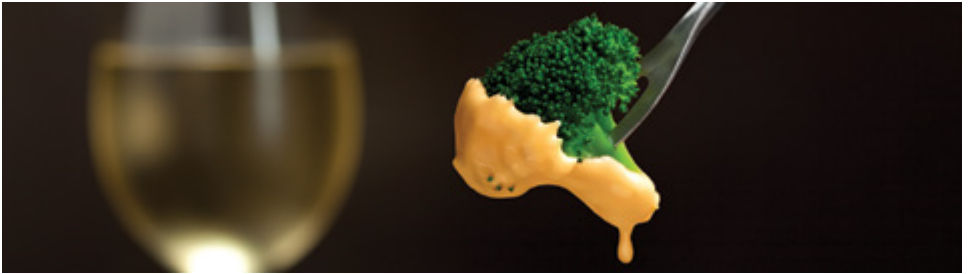
Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

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.*

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.

The Melting Pot House

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

Three course option - Subtract \$3 from each meal option and choose either a salad or cheese.

4 Course Dinner \$36 per person

Filet Mignon • All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin
Pacific White Shrimp • Featured Pasta

4 Course Lobster Dinner \$41 per person

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

4 Course Twin Lobster Indulgence Dinner \$46 per person

Cold Water Lobster Tails • All-Natural Breast of Chicken • Filet Mignon
Teriyaki-Marinated Sirloin • Pacific White Shrimp • Featured Pasta

Good Earth Vegetarian \$35 per person

Edamame or Onion Rings • Artichoke Hearts • Vegetable Polpettes • Asparagus
Ginger Teriyaki Tofu • 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

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$4.99 per pot

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$5.99 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.

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.

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.

Yin & Yang

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



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 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.