

CHOCOLATE FONDUE

Please choose two chocolate fondue selections.

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.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Dark & Dulce

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

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.



ADDITIONAL INFORMATION

Deposits

A non-refundable deposit of \$20 per guest will be charged to your credit card upon receiving your final counts. Final count must be received by 5pm three days prior to your event. A reservation will not be held until a contract is returned. Although we can apply separate payments to the total check, we are unable to provide separate itemized checks. Tax and a 20% gratuity will be added at the end of the event.

Reservations

Large parties enjoying a four course meal are booked for three hours. As a courtesy to other guests, please ask your guests to arrive on time and allow for traffic and parking.

Confirmation

A final number of guests must be given to a manager three days prior to your event. This is the final count for which you will be billed. Final count should include adults and children ages 12 and under. Anyone ages 13+ are considered adults. If no final count is given, the party will be billed for the number of guests provided on the contract.

Note For Weddings

Please have your cake delivered 30 minutes prior to your event start time. Cake needs to be set up by the provider. We cannot store cakes or serve the cake. Please provide your own cake cutting utensils. We cannot be held responsible for any damage to cakes.



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

959 PARKWAY #2, GATLINBURG, TN 37738
(865) 430-4430 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.

Loaded Baked Potato Cheddar

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

Spinach Artichoke

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

Pale Ale

Butterkäse and Fontina cheeses blended with pale ale, chopped shallots, mustard and black pepper.

Classic Alpine

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



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 mix, cheddar, egg, tomatoes, croutons with Peppercorn Ranch Dressing or House Dressing.

Wisconsin Wedge

An iceberg wedge, Roma tomatoes, Gorgonzola cheese, hardwood-smoked bacon and peppercorn ranch dressing.

California

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

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-encrusted pine nuts, tossed with Caesar 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 entrée, salad and cheese courses, and cooking style selection.

Choose 3 Items \$25 per person. Includes Entree, Cheese Fondue & Salad.

All-Natural Breast of Chicken • Pacific White Shrimp • Teriyaki-Marinated Sirloin
Pork Tenderloin Medallion • Mascarpone & Sundried Tomato Ravioli

Choose 4 Items \$25 per person. Includes Entree, Cheese Fondue & Salad.

All-Natural Breast of Chicken • Pacific White Shrimp • Teriyaki-Marinated Sirloin
Pork Tenderloin Medallion • Mascarpone & Sundried Tomato Ravioli

Vegetarian \$25 per person. Includes Entree, Cheese Fondue & Salad.

Artichoke Hearts • Mascarpone & Sundried Tomato Ravioli • Portobello Mushrooms
Asparagus • Thai Peanut-marinated Tofu

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.

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair.

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms.