



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 AND CHOCOLATE PARTY

\$22.95 per person. Not available Fri & Sat 5:45p-9:45p
Includes soft drinks, iced tea, and coffee

CHOCOLATE PARTY

\$12.95 per person. Not available Fri & Sat 5:45p-9:45p
Includes soft drinks, iced tea, and coffee

OTHER LARGE PARTY OPTIONS

Ask a manager about our Bride-to-Be and Sweet 16 packages!

The 
Melting Pot

FONDUE RESTAURANT

6100 WESTHEIMER, HOUSTON, TX 77057
(713) 532-5011 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.

Classic Alpine

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

Bacon & Jalapeño

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

Spinach Artichoke

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

Garlic & Herb Quartet

Garlic and herb cheese, Butterkäse, Fontina and goat cheese, white wine, lemon juice and scallions.

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$3.50 per person



SALADS

*Please choose one salad selection for your guests to enjoy.
Parties of 15 and under may select their salads table-side.*

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.

Strawberry Caprese

Mozzarella, strawberries, Roma tomatoes, field greens, white balsamic glaze and honey roasted almonds.



ENTRÉE SELECTIONS

Please select one of the following entrées. 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

The Party \$39.95 per person

Filet Mignon • All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin
Shrimp • Wild Mushroom Sacchetti

The Black Tie Party \$42.95 per person

Certified Angus Beef Sirloin • Filet Mignon • Memphis-Style BBQ Pork
Herb-crusting Chicken • Shrimp

The Yacht Party \$47.95 per person

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

The Garden Party \$39.95 per person

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

The Kids' Party \$23.95 per child 12 and under (3 courses)

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

COOKING STYLES

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

Please select one.

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$1.50 per guest

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$1.50 per guest

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. \$1.50 per guest

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.

Flaming Turtle

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

Yin & Yang

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

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Chocolate S'mores

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

Pure Chocolate

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



ADDITIONAL INFORMATION

Deposits and Cancellations

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. We require a final number of guests two days prior to your event. This is the count for which you will be billed. Our cancellation fee of \$10 per person will be applied if one third of the party fails to show without a 48 hour notification. This does not include Friday & Saturday banquet table reservations (see below)

Split Checks

When making your reservation, inform us if there will be split checks. The card on file will be charged for any unclaimed items.

Large Party Agreement

Parties of 11 or more must complete and return this agreement or will enjoy a pre-selected manager's choice menu.

Banquet Tables

Our restaurant has two banquet tables that can each be divided in half and are booked for up to 3 hours. The following is the minimum dollar amount to book these tables on Friday & Saturday and will be charged to the card on file if we do not receive 48 hour notice of cancellation.

One table.....	min. \$400		guests: 11-16 rec./18 max.
One and a half tables....	min. \$600		guests: 17-22 rec./25 max.
Both tables.....	min. \$800		guests: 23-32 rec./36 max.