



## 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

### 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

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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 Trio**

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

## **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 plate



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# SALADS

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*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.



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## ENTRÉE SELECTIONS

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*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 \$41.95 per person**

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

**The Black Tie Party \$44.95 per person**

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

**The Yacht Party \$49.95 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

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## COOKING STYLES

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

*Please select one*

**Seasoned Court Bouillon**

Seasoned Vegetable Broth

**Cast Iron Grill**

Tabletop Grilling

**Mojo**

Caribbean-Inspired | Garlic | Cilantro | Citrus

**Coq au Vin**

Burgundy Wine | Mushrooms | Scallions | Garlic

**Bourguignonne**

Canola Oil | Panko | Sesame Tempura Batter

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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.*

## **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.



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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. 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.