



**HOST
A PARTY**
*worth
RSVP-ing to.*

FOUR-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.
Please refer to the entrée section for selections and pricing.

*Reservation times are limited. Not available Friday or Saturday
evenings between 6 p.m. - 9 p.m.*

CHEESE, SALAD AND CHOCOLATE PARTY

\$24 per person

CHEESE AND CHOCOLATE PARTY

\$20 per person

CHOCOLATE PARTY

\$10

The 
Melting Pot

FONDUE RESTAURANT

111 NORTH CENTRAL ST., KNOXVILLE, TN 37902
(865) 971-5400 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.

Bavarian Beer Cheese

Our cheddar cheese blended with Dijon mustard, Tabasco®, cream cheese and garlic for a play on Bavarian cheese dip.

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.

Wisconsin Trio

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

Classic Alpine

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

Bacon & Tomato Alpine

Gruyère, Raclette and Fontina with Lager beer, crisp bacon, sundried tomato pesto and fresh tomatoes.



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, 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.

Bacon & Bleu Spinach

Spinach, tomatoes, egg, bacon, gorgonzola with buttermilk bleu cheese 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 all four courses, cooking style and soft drink, iced tea or coffee.

The Traditional \$38 per person

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

Fondue Delight \$42 per person

Filet mignon • Cold Water Lobster Tail • All-Natural Breast of Chicken
Pacific White Shrimp • Wild Mushroom Sacchetti.

Indulgence \$44 per person

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

Extravaganza \$46 per person

Cold Water Lobster Tail • Filet Mignon • Breast of Chicken • Teriyaki-Marinated Sirloin
Pacific White Shrimp • Featured Pasta • Memphis-Style BBQ Pork

The Little Dipper \$20 per person (12 & under)

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

COOKING STYLES

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

Please choose up to two.

Seasoned Court Bouillon

Seasoned Vegetable Broth

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

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.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Chocolate S'mores

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

Flaming Turtle

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

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Cookie Butter Crunch

Creamy white chocolate, crunchy cookie butter and a hint of caramel topped with honey roasted almonds.

Pure Chocolate

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



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 three 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.



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Event Assistance

For further inquiries about our facilities, please call and ask to speak to a manager.

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.

Private Dining

We do not offer private dining, however, we may be able to accommodate private options with limited times and dates.



DRINK PACKAGES

SANGRIA PITCHERS

Each pitcher serves approximately five guests. \$30 per pitcher

DRINK TICKETS

Price listed are per ticket, host chooses number of tickets purchased.

COMPLETE HOSTED BAR

The “Host” (person responsible financially for the bill) would like to offer guests an open bar. This includes any alcoholic beverage, soda, iced tea, hot tea, and coffee.

LIMITED HOSTED BAR

The “Host” would like to pre-select alcoholic beverages to offer guests. For example: offering a specific red and white wine, soda, hot tea and coffee only. This option is very flexible and applies to many bar menus.

CASH BAR

All guests are responsible for their own alcoholic beverages. The host assumes no responsibility for the cost of said beverages.