



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

6816 ODANA RD., MADISON, WI 53719
(608) 833-5676 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.

Spinach Artichoke

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

Bacon & Gorgonzola

Butterkäse and Fontina cheeses with Gorgonzola, white wine and chopped garlic, then topped with bacon pieces.

Bacon Mushroom Alpine

Gruyere, Raclette and fontina cheeses with crispy bacon, mushrooms, roasted garlic and freshly-squeezed lemon.

Fiesta

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

Wisconsin Trio

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

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$12.95 per plate



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.

California

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

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

Wisconsin Wedge

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

Price is per person and includes all four courses, cooking style and soft drink, iced tea or coffee.

The Classic \$45.95 per person

Certified Angus Beef Sirloin • Memphis-Style BBQ Pork • Pacific White Shrimp
Herb-Crusted Chicken • Teriyaki-Marinated Sirloin

Steak Lovers \$46.95 per person

Premium Filet Mignon • Teriyaki-Marinated Sirloin
Certified Angus Beef Sirloin

Pacific Rim \$46.95 per person

Teriyaki-Marinated Sirloin • Honey Orange Duck Breast • Pacific White Shrimp
Chicken Potstickers

Petite Feast \$39.95 per person

Teriyaki-Marinated Sirloin • Herb-crusted Chicken • Shrimp
Featured Pasta

Surf & Turf \$49.95 per person

Cold Water Lobster Tail • Premium Filet Mignon
Pacific White Shrimp • Featured Pasta

The Little Dipper \$19.00 per child under age 12

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.

Cast Iron Grill

Tabletop Grilling

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

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.

Flaming Turtle

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

Caramel Toffee Crunch

Creamy milk chocolate blended with caramel and topped with crunchy Heath Bar™ pieces.

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.

Dark & Dulce

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



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.

Cancellations

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.