



Enjoy a night out like never before when you and your friends indulge in cheese and chocolate at The Melting Pot in Atlanta. Perfect for any size party, our gourmet fondue restaurant has been delivering delicious interactive dining options for more than seven years.

Celebrate birthdays, anniversaries, or just because with equal style when you reserve one of our tables for your small group or large party. No matter what you decide to celebrate tonight, we will have a table ready for you!

The Melting Pot is the perfect destination for date night for you and your special someone. We remain a yearly recipient of the Wine Spectator's Award of Excellence, and we have been voted one of the "Top 10 Most Romantic" restaurants in Atlanta. Experience an intimate evening with the one you love in our semi-private booths tonight, and enjoy our wide selection of drinks and fondue creations.

The 
Melting Pot

FONDUE RESTAURANT

Ideal for lunch and mid-afternoon events! Some menu offerings may not be available on Friday and Saturday evenings.

DULUTH | KENNESAW | MIDTOWN | ROSWELL

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..

Fiesta

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

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..

Wisconsin Trio

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

Artisinal Dippers

Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats. \$3.95 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 Salad

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing..

Caesar

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

California

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

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 Traditional \$37 per person

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

The Celebration \$43 per person

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

The Extravaganza \$46 per person

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

The Little Dipper \$20 per child (12 and under)

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

Fresh seasoned vegetable broth.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. .

Mojo

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

Bourguignonne

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

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..

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside..

Pure Chocolate

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

Cookies 'n Cream Marshmallow Dream

Dark chocolate with marshmallow cream flambéed and topped with bits of delicious Oreo® cookies.

Yin & Yang

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



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 of 8 or more 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.

CANCELLATIONS

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$20 per person will only be applied if any guests or party in whole fails to call and cancel the reservation by 5 p.m. three days prior to the event.

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.



DIVA DINING OPTIONS

Ideal for birthdays, bachelorette parties, bridal or baby showers - or if you just need a night out to unwind and gossip with your girlfriends! Choose one of our featured menu options below for only \$25* per person:

Diva-licious Three-Course Dip \$25

Choose any cheese, salad, chocolate fondue plus one featured cocktail

Guilt-free Girls Night Out \$25

Salad, Skinny Dipping Entrée and Dark Chocolate fondue plus one featured cocktail

Sips & Endless Sweets \$25

Endless* chocolate fondue with two glasses of select wine or cocktails

*These menu options may not be available on Friday and Saturday evenings. Reservation times may be limited. All pricing is per person and not inclusive of tax and 18% gratuity. Non-alcoholic beverages are not included in the Diva Dining Options.

Luncheon Parties

We are happy to open for lunch parties of 12 or larger using a preset menu.



DRINK PACKAGES

The Complete Hosted Bar

The “Host” (person responsible financially for bill) would like to offer guests an open bar. This includes any alcoholic beverage and specialty drinks. Soda, iced tea, and coffee are included with each package.

Limited Hosted Bar

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

- Select Beers and/or Wines
- House Wines Only
- Drink Tickets

Drink Tickets

The host chooses maximum number of drinks purchased. Host may also limit types of spirits, wines or beers purchased.

Wine Flight Dinner

The cheese fondue, entrée and dessert courses are each matched with wines especially chosen to pair well and fit different budgets. Typically a sparkling wine is served with dessert. You may elect to have it served as a welcoming toast and add a fourth dessert wine or port as the finale. Your event coordinator will assist you with the best arrangement for your needs.