

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.



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.

Choose one cheese fondue from our dinner menu.

Our cheese fondues are prepared tableside by your server.

Sparkling Gruyère

Gruyère, Raclette and Fontina cheeses blended with Champagne, chopped garlic, nutmeg and lemon.

Wisconsin Trio

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

Artisanal Dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$3.95 per plate



SALADS

Please choose one salad selection for your guests to enjoy. Seasonal salad selections may be available upon request.

Choose one salad from our dinner menu.

Our signature salads are freshly prepared.

Strawberry Almond

Strawberries, honey roasted almonds and feta placed atop mixed greens 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.

Extravaganza \$48.95 per person

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

French Quarter \$36.95 per person

The Classic \$39.95 per person

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

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. \$6.00 per pot

Moio

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$6.00 per pot

Cog au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$6.00 per pot

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.

Create Your Own

Milk, dark or white chocolate and add Disaronno*, Baileys*, Cointreau*, Grand Marnier*, Chambord* or Tuaca*.

Cherries Jubilee

Dark chocolate blended with wild amarena cherries, flambéed tableside.

Flaming Turtle

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



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.

Cancelations

We understand the occasional inevitability of last-minute changes. Therefore, our cancelation 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.