



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. Ask a manager for our other special packages!

THE 4-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.
See price per person under entrée section.

CHEESE AND CHOCOLATE PARTY

\$23.95 per person
Available Friday & Saturday before 5:45 p.m. and after 9:45 p.m.

CHOCOLATE PARTY

\$12.95 per person
Available Friday & Saturday before 5:45 p.m. and after 9:45 p.m.

The 
Melting Pot

FONDUE RESTAURANT

166 SECOND AVENUE NORTH, NASHVILLE, TN 37201
(615) 742-4970 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 Emmentaler melted with lager beer, garlic and spices.

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.

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$2.75 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.

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.

Strawberry Almond

Strawberries, honey roasted almonds and feta placed atop mixed greens with Raspberry Walnut Vinaigrette.



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.

Fondue Triad \$39.95 per person

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

Fondue Favorites \$44.95 per person

Filet Mignon • Memphis-Style BBQ Pork Medallion • Teriyaki-Marinated Sirloin
Herb-cruste Chicken • Shrimp

Belle Meade Bash \$52.95 per person

Cold Water Lobster Tail • Filet Mignon • Shrimp
Herb-cruste Chicken • Teriyaki-Marinated Sirloin

The Garden Party \$38.95 per person

Artichoke Hearts • Vegetable Polpettes • Wild Mushroom Sacchetti
Ginger Teriyaki Tofu • Asparagus • Edamame or Onion Rings

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

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

Cast Iron Grill

Tabletop Grilling

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.

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.

Cookies 'n Cream Marshmallow Dream

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

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.



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.