



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[®]
a fondue restaurant

7549 W. SAND LAKE RD., ORLANDO, FL 32819
(407) 903-1100 MELTINGPOT.COM

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.

Cookies 'n Cream Marshmallow Dream

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

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.

Yin & Yang

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

Chocolate S'mores

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



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.

***Room rental fee may apply. Contact the large party coordinator for details.**

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.

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.

Premium Cheese Fondue Dippers

Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats. \$3.50 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 mix, cheddar, egg, tomatoes, croutons with Peppercorn Ranch Dressing or House Dressing.

Apple Bacon Spinach

Spinach, crimini mushrooms, sweet and spicy pecans, hard-boiled egg, green apples and apple bacon vinaigrette.

California

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

Caesar

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



ENTRÉE SELECTIONS

Entrées are presented per person and are accompanied by fresh assorted vegetables and our unique sauces for dipping.

All prices are food packages only. Additional beverages & tax are not included in the package price.

Land & Sea \$35.95 per person

Premium Filet Mignon • Herb-Crusted Chicken • Pacific White Shrimp

The Classic \$40.50 per person

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

Pacific Rim \$36.95 per person

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

Steak Lovers \$37.50 per person

Premium Filet Mignon • Teriyaki-Marinaded Sirloin • Certified Angus Beef® Sirloin

Fondue Delight \$45.50 per person

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

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. complimentary

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$3.95 per pot

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$4.95 per pot

Bourguignonne

European-style fondue in cholesterol-free / og trans-fat canola oil. \$5.95 per pot