



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.

THE 4-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.
See price per person under entrée section. Customize your entrée plate with up to 3 different proteins.

CHEESE, SALAD AND CHOCOLATE PARTY (LUNCH ONLY)

\$Available during select times. Entrée includes Teriyaki Marinated Sirloin, All-Natural Breast of Chicken and Pacific White Shrimp.
\$29 per person

CHEESE AND CHOCOLATE PARTY

Available during select times.
See store for details.

CHOCOLATE PARTY

Available during select times.
See store for details.

The
Melting Pot[®]
a fondue restaurant

12233 JEFFERSON AVE., NEWPORT NEWS, VA 23602
(757) 655-9300 | 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.

Bacon & Jalapeño

Gruyère, Raclette and fontina cheeses, white wine, jalapeños, garlic, shallots, bacon and cracked black pepper.

Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

Quattro Formaggio

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

Spinach Artichoke

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

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

Artisanal Dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$4.95 per plate



SALADS

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

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 Black Walnut Vinaigrette.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or 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 Peninsula Platter \$49 per person

Cold Water Lobster Tail • Certified Angus Beef® Sirloin • Pacific White Shrimp
Herb-crusted Chicken • Teriyaki-Marinated Sirloin • Memphis-Style BBQ Pork

The Jefferson Platter \$42 per person

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

The James River Platter \$35 per person

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

COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below.

Please choose up to two.

Bourguignonne

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

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$5.95 per pot

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair.
\$4.95 per pot

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

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.

Caramel Toffee Crunch

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

Chocolate S'mores

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

Create Your Own

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

Flaming Turtle

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

Pure Chocolate

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

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.



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 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.