



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
FONDUE RESTAURANT

**2221 4TH STREET NORTH, ST. PETERSBURG, FL 33704
(727) 895-6358 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.

Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

Classic Alpine

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

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 Cheddar

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

Wisconsin Trio

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

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.*

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 Black Walnut Vinaigrette.

The Melting Pot House

Romaine-iceberg mix, cheddar, egg, tomatoes, croutons with Peppercorn Ranch Dressing or House Dressing.

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.

Land & Sea \$32.95 per person

Premium Filet Mignon • Herb-Crusted Chicken
Pacific White Shrimp

French Quarter \$36.95 per person

Cajun Filet Mignon • Cajun All-Natural Breast of Chicken • Cajun Pacific White Shrimp
Andouille Sausage

Steak Lovers \$38.95 per person

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

The Classic \$40.95 per person

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

Lobster Indulgence \$49.95 per person

Cold Water Lobster Tail • Premium Filet Mignon • All-Natural Breast of Chicken
Teriyaki-Marinated Sirloin • Pacific White Shrimp

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. Complimentary

Coq au Vin

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

Mojo

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

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.

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Chocolate S'mores

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

Dark & Dulce

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

Flaming Turtle

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

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

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 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.



SWEET 16

The following four-course packages include cheese fondue, salad, entrée and chocolate fondue

The Princess Package \$29 per person

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

The Castle Royale Package \$39 per person

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

The Tiara Package \$49 per person

Premium Filet Mignon • All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin
Pacific White Shrimp • Featured Pasta • Memphis-Style BBQ Pork

Sweet Sixteen \$25

Balloons • Picture With Frame

Sweetheart's Package \$30

3 Roses • Picture With Frame

Enchanted Package \$30

Balloons • Teddy Bear • Picture With Frame





== BACHELORETTE PARTY PACKAGES ==

**The following four-course packages include
cheese fondue, salad, entrée and chocolate fondue**

The I DO Fondue \$48 per person

Lobster Tail • Filet Mignon • Teriyaki-Marinated Sirloin • Pacific White Shrimp
Featured Pasta • Herb-Crusted All-Natural Breast of Chicken • Sesame-Crusted Ahi Tuna

The Match Made in Heaven \$44 per person

Teriyaki-Marinated Sirloin • Featured Pasta • Memphis-Style BBQ Pork
Herb-Crusted Chicken

The Courtship \$38 per person

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

Bridal Package \$50

A Dozen Roses • Picture With Frame

Berries and Bubbly Package \$11 per person

Champagne Toast • 3 Berries

Wine Lover's Package \$12 per person

Wine • 3 Berries

Ask us about hosting your rehearsal dinner...



*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.



REHEARSAL DINNER PACKAGES

The following four-course packages include
cheese fondue, salad, entrée and chocolate fondue

The I DO Fondue \$48 per person

Lobster Tail • Filet Mignon • Teriyaki-Marinated Sirloin • Pacific White Shrimp
Featured Pasta • Herb-Crusted All-Natural Breast of Chicken • Sesame-Crusted Ahi Tuna

The Match Made in Heaven \$44 per person

Teriyaki-Marinated Sirloin • Featured Pasta • Memphis-Style BBQ Pork
Herb-Crusted Chicken

The Courtship \$38 per person

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

Bridal Package \$50

A Dozen Roses • Picture With Frame

Berries and Bubbles Package \$11

Champagne Toast • 3 Berries

Wine Lover's Package \$12

Wine • 3 Berries



*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.



DRINK PACKAGES

OPEN BAR

Prices are per person for length of the party, not to exceed two and a half hours. \$30 per person

SPECIALTY PITCHERS

Each pitcher serves approximately five guests. \$28 per pitcher (Ex: Sangria)

NON-ALCOHOLIC PITCHERS

Each pitcher serves approximately five guests. \$18 per pitcher (Ex: Blackberry sage lemonade)

DRINK TICKETS

Price listed are per ticket, host chooses number of tickets purchased. Beer ticket \$4 per person. Wine & Cocktail tickets \$7. (excludes The Prisoner, any premium or top shelf brand)

COMPLETE HOSTED BAR

The "Host" (person responsible financially for the bill) would like to offer guests an open bar. This includes any alcoholic beverage, soda, iced tea, hot tea, and coffee. \$30 per person

LIMITED HOSTED BAR

The "Host" would like to pre-select alcoholic beverages to offer guests. For example: offering a specific red and white wine, soda, hot tea and coffee only. This option is very flexible and applies to many bar menus. \$25 per person

CASH BAR

All guests are responsible for their own alcoholic beverages. The host assumes no responsibility for the cost of said beverages.



FONDUE RESTAURANT

LARGE PARTY AGREEMENT

2221 N 4th Street North • St. Petersburg, FL 33704 • Phone: 727-895-6358

Fax: 727-894-7383 • stpete@meltingpot.com • meltingpot.com

Name of Party: _____ Host Name: _____ Number of Guests: _____

Date of Party: _____ Time: _____ Phone: _____ Fax: _____ Email: _____

Address: _____ City: _____ State: _____ Zip Code: _____

Credit Card Type: Visa MasterCard American Express Discover Diners

Credit Card Number: _____ Name on Card: _____ Exp. Date: _____

CHEESE FONDUE

Choose up to two

- Bourbon Bacon Cheddar
- Classic Alpine
- Fiesta
- Spinach Artichoke
- Wisconsin Cheddar
- Wisconsin Trio

CHEESE PRESENTATION

Choose one

- Tableside
- Preset

ENTRÉE SELECTIONS

Choose one

- Land & Sea
\$32.95 per person
- French Quarter
\$36.95 per person
- Steak Lovers
\$38.95 per person
- The Classic
\$40.95 per person
- Lobster Indulgence
\$49.95 per person

COOKING STYLE OPTIONS

- Bourguignoone
- Coq au Vin
- Mojo
- Couirt Bouillon

CHOCOLATE FONDUE

Choose up to two

- The Original
- Bananas Foster
- Dark & Dulce
- Flaming Turtle
- Yin & Yang
- Chocolate S'mores

SALAD SELECTIONS

Choose one

- The Melting Pot House
- California
- Caesar
- Wisconsin Wedge

BAR SELECTIONS

- Open Bar
- Drink Tickets
- Beers and House Wines Only
- Cash Bar
- No alcohol offered

CELEBRATION PACKAGES

- Chocolate wafers \$6
 - (6) Signature Chocolate Covered Strawberries \$16
- Please see manager for more options.

HOW DID YOU HEAR ABOUT OUR LARGE PARTIES?

SPECIAL OCCASION?

- Yes No
- Type of Occasion _____
- Guest of Honor's Name _____

SPECIAL REQUESTS?

All prices are food packages and soda, coffee and tea only. Additional beverages, tax and 20% gratuity are not included in the package price and will be added to the final bill. The party agrees to provide a final head count to the marketing and event coordinator, at stpete@meltingpot.com three days prior to the event date. If no final head count is given three days prior, the party will be billed for the number of guests provided on the Large Party Agreement. The restaurant will only block space for the agreed upon number of guests. The restaurant reserves the right to use any tables around the party unless other arrangements are made through the event coordinator and written in the final agreement above. Large parties are booked for three to four 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. A deposit of \$10 per guest will be charged to your credit card if your party fails to call and cancel the reservation by 5 p.m. three days prior to the event. A reservation will not be held for your party until contract is returned. Although we can apply separate payment denominations to the total check, we are unable to provide separate itemized checks.

I have read the above and understand the terms under which this reservation is made.
I have checked the party information and filled in the final agreement and I attest to its accuracy.

Signature: _____ Date: _____

Fax completed agreement to 727-894-7383