



**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.**



**340 S. MAIN, SALT LAKE CITY, UT 84101  
(801) 521-6358 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.*

### Wisconsin Cheddar

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

### 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 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.



## 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.

### 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.**

### Fondue Delight

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

### Land & Sea

Premium Filet Mignon • Herb-Crusted Chicken  
Pacific White Shrimp

### The Classic

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.*

### Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. \$5.95 per pot

### Coq au Vin

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

### Mojo

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

### Seasoned Court Bouillon

Fresh seasoned vegetable broth.

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# CHOCOLATE FONDUE

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*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.

## **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.

## **Yin & Yang**

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



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## ADDITIONAL INFORMATION

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### **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.