



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

14855 BLANCO RD., SAN ANTONIO, TX 78216
(210) 479-6358 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.

Spinach Artichoke

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

Classic Alpine

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

Bacon & Brie

Baby brie, our creamy Classic Alpine cheeses, white wine, bacon, lemon juice, pepper and scallions.

Quattro Formaggio

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

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$11.95 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.

California

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

Caesar

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



ENTRÉE SELECTIONS

Entrées are accompanied by fresh assorted vegetables and our unique sauces for dipping. Entrées may come on one platter to serve every two guests.

Price is per person and includes all four courses and cooking style.

Land & Sea \$36.50 per person

Premium Filet Mignon • Herb-Crusted Chicken
Pacific White Shrimp

The Classic \$42.95 per person

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

Signature Selection \$42.95 per person

Teriyaki-Marinaded Sirloin • All-Natural Breast of Chicken • Shrimp
Atlantic Salmon • Filet Mignon

Steak Lovers \$44.95 per person

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

Lobster Indulgence \$49.95 per person

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

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.

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Bourbon Pecan

Dark chocolate with caramel flambéed with bourbon and topped with candy-coated pecans.

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.

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.



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 72 hour 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.



DRINK PACKAGES

COMPLETE HOSTED BAR

The "Host" (person responsible financially for the bill) would like to offer your guests a complete open bar for the length of the party. This includes any alcoholic beverages, soda, iced tea, hot tea, and coffee.

LIMITED HOSTED BAR

The "Host" would like to pre-select alcoholic beverages to offer guests. For example, Offering a specific red or white wine for your guests to choose. This option is very flexible and applies to amny bar options.

COMBINATION BAR

Offer a limited hosted bar and allow a cash bar for guests to purchase their own alcohol of choice.

CASH BAR

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

CELEBRATION TOAST

Enjoy a choice of sparkling wines to "Kick Off" or "Wrap Up" your party. \$6.95 per guest.

SOFT DRINKS ONLY

Soda, Iced Tea, or coffee for \$2.98 per guest (unlimited refills).



SPECIALTY CELEBRATION PACKAGES

Celebrate your special day with a fondue party at The Melting Pot. Fondue dining is the perfect way to enjoy a great time with friends and family and create lasting memories. We have thought of everything to make sure this special day is complete.

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

The Bride To Be | \$28.95 per guest

Choice of one of our Award Winning Cheese Fondues | Entree* featuring: Teriyaki-Marinated Sirloin, All-Natural Chicken Breast and Pacific White Shrimp. | Choice of one of our decadent chocolate fondue desserts.

Princess Package | 32.95 per guest

Choice of one of our Award Winning Cheese Fondue | Entree* Featuring Filet Mignon, Teriyaki-Marinated Sirloin, All-Natural Chicken Breast and Pacific White Shrimp. | Choice of one of our decadent chocolate fondue desserts.

The following packages are available Sunday through Thursday before 6:00 p.m. or after 8:00 p.m., weekends before 5:00 p.m. or after 9:00 p.m.

CHEESE, SALAD & CHOCOLATE PARTY \$24.95 per person

CHEESE & CHOCOLATE PARTY \$18.95 per person

CHOCOLATE PARTY \$9.95 per person



*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 FOODBORNE ILLNESS.



TEEN PARTY PACKAGES

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The Tiara Package | \$32.95 per person

Choice of one of our Award Winning Cheese Fondues | Freshly made salad | Entree*
Featuring: Teriyaki-Marinated Sirloin, Pacific White Shrimp, All-Natural Chicken Breast, Featured Ravioli | Choice of one of our decadent chocolate fondue desserts.

The Diamond Package | \$34.95 per person

Choice of one of our Award Winning Cheese Fondues | Freshly made salad | Entree*
Featuring: Filet Mignon, Pacific White Shrimp, All-Natural Chicken Breast, Featured Ravioli | Choice of one of our decadent chocolate fondue desserts.

Keys to the Car | \$38.95 per person

Choice of one of our Award Winning Cheese Fondues | Freshly made salad | Entree*
Featuring: Filet Mignon, Teriyaki-Marinated Sirloin, Pacific White Shrimp, All-Natural Chicken Breast, Featured Ravioli | Choice of one of our decadent chocolate fondue desserts.

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