



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.



14855 BLANCO RD., SAN ANTONIO, TX 78216
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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.

Spinach Artichoke

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

Quattro Formaggio

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

Loaded Baked Potato Cheddar

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

Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

Additional Cheese Dippers

\$3.95 for each | \$9.95 for all three

Prosciutto GF | Dry Salami GF | Calabrese Hot Salami GF



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.

Pacific Rim \$42.95 per person

Shrimp • Teriyaki-Marinated Sirloin • Sesame-Crusted Ahi Tuna
Honey Orange Duck Breast

Land & Sea \$44.95 per person

Garlic Pepper Sirloin • Herb-crusted Chicken • Shrimp
Atlantic Salmon

The Classic \$44.95 per person

Garlic Pepper Sirloin • Memphis-Style BBQ Pork • Shrimp • Herb-Crusted Chicken •
Teriyaki-Marinated Sirloin

Steak Lovers \$46.95 per person

Premium Filet Mignon • Teriyaki-Marinated Sirloin • Garlic Pepper Sirloin

Lobster Indulgence \$49.95 per person

Cold Water Lobster Tail • Premium Filet Mignon • All-Natural Chicken Breast •
Teriyaki-Marinated Sirloin • 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.

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.

Cookies 'n Cream Marshmallow Dream

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



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 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.