

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.



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, Emmenthaler, Sam Adams Boston Lager, Garlic, Spices

Classic Alpine

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

Quattro Formaggio

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

Fiesta

Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño

Wisconsin Trio

Butterkäse, Fontina, Gorgonzola, White Wine, Sherry, Shallots, Scallions

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$12 per plate



SALADS

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

Melting Pot House

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

Bacon & Bleu Spinach

Spinach, Tomatoes, Egg, Bacon, Gorgonzola with Buttermilk Bleu Cheese 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.

Pacific Rim \$48 per person

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

Land & Sea \$48 per person

Garlic Pepper Sirloin, Shrimp, Herb-Crusted Chicken Breast, Atlantic Salmon

The Classic \$52 per person

Garlic Pepper Sirloin, Shrimp, Memphis-Style Dry Rub Pork, Teriyaki-Marinated Sirloin, Herb-Crusted Chicken Breast

Steak Lovers \$56 per person

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

Surf & Turf \$62 per person

Lobster Tail, Premium Filet Mignon, Shrimp, Featured Pasta

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

Cog 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

The buttery flavor of white chocolate is melted with bananas & dulce de leche, and flambéed.

S'mores

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker.

The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter.

Flaming Turtle

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans.

Caramel Toffee Crunch

The creamy flavor of milk chocolate is melted with caramel and crunchy Heath Bar pieces.

Cookies 'n Cream Marshmallow Dream

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles.



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.

Cancellations

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.



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 many 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 toast of sparkling wine to "Kick Off" or "Wrap Up" your party. \$8.95 per person.





TEEN PARTY 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 four-course packages include cheese fondue, salad, entrée and chocolate fondue, unlimited soda or iced tea.

The Tiara Package | \$36.95 per person

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

The Diamond Package | \$39.95 Per Person

Choice of one of our Award Winning Cheese Fondues | Freshley made salad | Entrée* Featuring: Filet Mignon | Teriyaki-Marinated Sirloin, Pacific White Shrimp, All-Natural Chicken Breast | 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 \$25.95 per person

CHEESE & CHOCOLATE PARTY \$19.95 per person

CHOCOLATE PARTY \$9.95 per person

