



LASTING MEMORIES SERVED NIGHTLY

The Melting Pot is the perfect venue for a celebration of memorable events, a gathering of cherished friends, a late night chocolate fondue and cocktail or even a corporate party.

The Melting Pot can make your next special event one to remember. Join us for a unique and interactive experience that your guests, colleagues or employees won't soon forget.



ADDITIONAL OPTIONS: early day events

(Not available during peak hours)

Simply Lunch Fondue

Cheese fondue, salad, and chocolate fondue. Includes unlimited soft drinks, tea and coffee. \$30.00 per person

Cheese and Chocolate Fondue

Includes your choice of cheese fondue and chocolate fondue. Unlimited soft drinks, tea and coffee. \$22.00 per person



CELEBRATION PACKAGES & FONDUE GIFTS

Celebration packages of balloons and flowers are available upon request. Please inquire when making your reservation.

Balloon Package \$22.00

A bouquet of 8 colorful balloons with one Mylar balloon for a Happy Birthday, Happy Anniversary or Congratulations, a digital photo in a frame, and a special card signed by the staff.

Flower Packages

- 2 beautiful red roses in a vase \$20.00
- 6 beautiful red roses in a vase \$35.00
- 12 red roses in a vase \$60.00

All packages are accompanied with a card and digital photo in a frame.



PRIVATE DINING ROOMS

The Melting Pot of San Diego - Gaslamp is an elegantly-decorated restaurant space. We offer two private dining rooms.

Napa Room

Accommodates up to 8 guests



Sonoma Room

Accommodates 14-16 guests



The
Melting Pot
a fondue restaurant

LARGE PARTY MENU AND EVENT PLANNING

A unique and interactive dining experience for parties of any size.

SAN DIEGO - GASLAMP
901 5TH AVENUE • 619-234-5554
MELTINGPOT.COM



CHEESE FONDUE



Please choose two cheese fondue selections. Cheese fondue can be prepared tableside or can be preset to expedite service. Ask about our featured cheese fondue.

CHEDDAR

Aged, medium-sharp cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings.

QUATTRO FORMAGGIO

Butterkase and Fontina Cheeses, roasted garlic, basil and tomato, pesto, fresh mozzarella and Parmesan.

CLASSIC ALPINE

We combine white wine and garlic with aged Gruyere, Raclette and fontina cheeses and finished with fresh lemon juice and a dash of nutmeg for a rich, earthy and buttery fondue.

SPINACH ARTICHOKE

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

BACON AND JALAPEÑO

Our flavorful Swiss cheese blended with fresh jalapeños, garlic, shallots and crisp bacon and finished with cracked black pepper.

SALADS

Please choose one salad selection for your guests to experience. Ask about our featured salad.

THE MELTING POT HOUSE SALAD

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Pepper-corn Ranch Dressing or our sweet and tangy House Dressing.

CAESAR

Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-encrusted pine nuts, tossed with Caesar dressing.

CALIFORNIA

Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Black Walnut Vinaigrette.

STRAWBERRY ALMOND

Sweet strawberries, honey roasted sliced almonds and crumbled feta placed atop mixed greens and finished with Raspberry Black Walnut Vinaigrette.

INDIVIDUAL 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, soft drink, iced tea or coffee.

SURF & TURF

Succulent Cold-Water Lobster Tail, Center-cut Filet Mignon and Portobello Mushrooms. 53.95 per person

LOBSTER FEAST

A Succulent Cold-water Lobster Tail Paired with Teriyaki-Marinated Sirloin, Memphis Style BBQ Pork Medallions, Honey Orange Duck Breast and Wild Mushroom Sacchetti. 50.95 per person

SIGNATURE SELECTION

Seasoned Choice Angus Sirloin, Teriyaki-Marinated Sirloin, Memphis Style BBQ Pork Medallions, Pacific White Shrimp and Herb-Crusted All Natural Breast of Chicken. 45.95 per person

THE VEGETARIAN

A Selection of Fresh Vegetables, Including Edamame or Onion rings, Thai Peanut-Marinated Tofu, Artichoke Hearts, Portobello Mushrooms, Spinach & Artichoke Ravioli & Wild Mushroom Sacchetti. 38.95 per person

COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below.

COQ AU VIN

Burgundy wine infused with fresh herbs, spices and mushrooms.

SEASONED COURT BOUILLON

Fresh seasoned vegetable broth.

MOJO

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

BOURGUIGNONNE

European-style fondue in cholesterol-free / 0g trans-fat canola oil. Served with tempura and sesame batters.

CHOCOLATE FONDUE



Choose two chocolate fondues. Chocolate fondue is served with fresh strawberries, bananas, cheesecake, brownies, Rice Krispies Treats®, pound cake and marshmallows. Ask about our featured chocolate fondue.

THE ORIGINAL

Our original milk chocolate fondue swirled with crunchy peanut butter.

FLAMING TURTLE

We consider it fondue candy. 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.

CHOCOLATE S'MORES

The fondue version of this classic presents milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

CREATE YOUR OWN

Feeling creative? You make the culinary call by selecting from milk, dark or white chocolate and adding Disaronno®, Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®.

CARAMEL TOFFEE CRUNCH

Creamy milk chocolate blended with caramel and topped with crunchy Heath Bar™ pieces.

BANANAS FOSTER

Bananas and a hint of cinnamon swirled in white chocolate create the fondue version of this favorite dessert. And, we didn't forget the heat as we flambé it tableside.

YIN & YANG

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

SIGNATURE ITEM

WINE AND SPIRIT PACKAGES

We offer a full bar service including an extensive wine list (by bottle or glass), domestic and imported beers, martinis and mixed cocktails, soda, spring water, tea and coffee are also available.

We can offer a beverage service to best meet your party requirements, including:

Open Bar

Pre-selected Wines or other Beverages

Sodas, Spring Water, Coffee and Tea only

Cash bar



ADDITIONAL INFORMATION

Event Assistance

Contact us at 619-234-5554 and speak with a manager to arrange for a tour or to discuss your large party needs/budget.

Please make your Large Party Menu selections when you make your reservation.

Tax and 18% gratuity not included in prices quoted.

