



HOW TO BOOK A LARGE PARTY WITH US

The Melting Pot offers you and your guests a unique and interactive dining experience. We have several large party options to choose from.

THE 4-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.
See price per person under entrée section.

CHEESE, SALAD AND CHOCOLATE PARTY

\$20 per person

CHEESE AND CHOCOLATE PARTY

\$17 per person

CHOCOLATE PARTY

\$10 per person (soft drink included)

The 
Melting Pot

FONDUE RESTAURANT

2727 N. MONROE ST., TALLAHASSEE, FL 32303
(850) 386-7440 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 Emmentaler melted with lager beer, garlic and spices.

Fiesta

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

Bacon & Brie

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

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.

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. \$4.95 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.

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.

Wisconsin Wedge

An iceberg wedge, Roma tomatoes, Gorgonzola cheese, hardwood-smoked bacon and 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.

The Celebration \$37.95 per person

Premium Filet Mignon • All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin
Pacific White Shrimp • Featured Pasta • Memphis-Style BBQ Pork

Land & Sea \$30.95 per person

Premium Filet Mignon • Herb-Crusted Chicken
Pacific White Shrimp

Good Earth Vegetarian \$30.95 per person

Edamame or Onion Rings • Artichoke Hearts • Portobello Mushrooms • Asparagus
Thai Peanut-Marinated Tofu • Spinach & Artichoke Ravioli • Wild Mushroom Sacchetti

COOKING STYLES

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

Please choose up to two.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. Complimentary

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$4.95 per pot

Seasoned Court Bouillon

Fresh seasoned vegetable broth. \$3.95 per pot

Bourguignonne

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

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.

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.

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Chocolate S'mores

Milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

Cookies 'n Cream Marshmallow Dream

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

Yin & Yang

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



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 & Cancellations

A final confirmation number of guests must be given to a manager two days prior to your event. We understand the occasional inevitability of last-minute changes. We ask that you give us notification of your party's changes within 24 hours of your reservation.

Accommodations

For large parties, receptions or cocktail parties, we will be happy to help arrange for any number of people. We have our bar area that seats 22-32 people, a large party set of tables in a secluded part of the restaurant that seat 20-25 people, and another large party set of labels that seat 20-25. They are all not far from each other, in the event of a party using all large party areas at once.