



## 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 for groups of 12 or more 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

\$22.95 per person, includes soft drinks, coffee and iced tea

### CHEESE AND CHOCOLATE PARTY

\$17.95 per person, includes soft drinks, coffee and iced tea

### CHOCOLATE PARTY

\$9.50 per person, includes soft drinks, coffee and iced tea.  
Available during select times. See store for details.

The   
Melting Pot

FONDUE RESTAURANT

294 LAMP & LANTERN VILLAGE, TOWN & COUNTRY, MO 63017  
(636) 207-6358 MELTINGPOT.COM

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# CHEESE FONDUE

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*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.

## **Classic Alpine**

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

## **Green Goddess Cheddar**

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

## **Spinach Artichoke**

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

## **Charcuterie Board**

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$8.95 per plate



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# SALADS

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*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.

## **Apple Bacon Spinach**

Spinach, crimini mushrooms, sweet and spicy pecans, hard-boiled egg, green apples and apple bacon vinaigrette.

## **Caesar**

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



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## ENTRÉE SELECTIONS

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*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.***

### **Land & Sea \$34.95 per person**

All-Natural Breast of Chicken • Filet Mignon • Shrimp

### **The Classic \$41.95 per person**

Certified Angus Beef® Sirloin • Memphis-Style BBQ Pork • Shrimp  
Herb-Crusted Chicken • Teriyaki-Marinated Sirloin

### **Fondue Delight \$46.95 per person**

Filet mignon • Cold Water Lobster Tail • All-Natural Breast of Chicken  
Shrimp • Wild Mushroom Sacchetti.

### **Surf & Turf \$47.95 per person**

Cold Water Lobster Tail • Premium Filet Mignon  
Shrimp • Featured Pasta

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## COOKING STYLES

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

*Please choose up to two.*

### **Seasoned Court Bouillon**

Fresh seasoned vegetable broth. Complimentary with a completed Large Party Agreement

### **Coq au Vin**

Burgundy wine infused with fresh herbs, spices and mushrooms. Complimentary with a completed Large Party Agreement

### **Mojo**

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. Complimentary with a completed Large Party Agreement

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# CHOCOLATE FONDUE

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*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.*

## **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.

## **Caramel Nut**

Milk chocolate and caramel swirled with crunchy peanut butter.

## **Dark & Dulce**

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

## **Pure Chocolate**

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.



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## ADDITIONAL INFORMATION

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### **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 agreement.

### **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 \$10 per person will only be applied if more than one third of the party fails to show up without a 48 hour notification.

### **Celebration Packages**

A wonderful way to make your occasion even more special, our celebration packages will be waiting on your table when you arrive. See store or website for more information.