



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.

The

Melting Pot
FONDUE RESTAURANT

1564 LASKIN RD., VIRGINIA BEACH, VA 23451
(757) 425-3463 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.

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.

Fiesta

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

Spinach Artichoke

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

Wisconsin Cheddar

Aged cheddar and Emmentaler melted with lager beer, garlic and spices.



SALADS

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

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.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

Strawberry Almond

Strawberries, honey roasted almonds and feta placed atop mixed greens with Raspberry Walnut Vinaigrette.



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.

Classic Collection \$35.00 per person

All-Natural Breast of Chicken • Filet Mignon • Atlantic Salmon
Pacific White Shrimp • Teriyaki-Marinated Sirloin

Fondue Festival \$40.00 per person

All-Natural Breast of Chicken • Filet Mignon • Teriyaki-Marinated Sirloin
Memphis-Style BBQ Pork • Chicken Potstickers

Lobster Festival \$45.00 per person

All-Natural Breast of Chicken • Filet Mignon • Cold Water Lobster Tail
Teriyaki-Marinated Sirloin • Pacific White Shrimp

COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below. Please choose up to two.

Bourguignonne

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

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$5.95 per pot

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$5.95 per pot

Seasoned Court Bouillon

Fresh seasoned vegetable broth.

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.

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.

Flaming Turtle

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.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

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

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 \$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.