



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 PACKAGES CONTINUED

Ideal for lunch and mid-afternoon events! These menu offerings may not be available on Friday and Saturday evenings.

Cheese, Salad and Chocolate Party \$22*

Cheese and Chocolate Party \$16*

Chocolate Party \$8*

Children's Selection \$8*

**All pricing is plus tax and 20% gratuity.*

Luncheon Parties

We are happy to open for parties of 12 and larger using a preset menu.

CELEBRATION PACKAGES & FONDUE GIFTS

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

Fondue Gift Bag \$14.95

Includes Garlic & Wine Seasoning, homemade salad dressing and chocolate fondue wafers.

Personalize Your Gift

We can assist you in personalizing the perfect gift bag for your guests.

The Melting Pot Chocolate Wafers \$6.95

Garlic and Wine Seasoning \$6.95

Homemade Salad Dressings \$6.95

Teriyaki Glaze \$6.95

Group Photo \$10.00

The Melting Pot Cookbook \$29.95

Signature Chocolate-Covered Strawberries

Box of three \$7.95

Box of six \$14.95

Box of fifteen \$28.95



ADDITIONAL INFORMATION

Event Assistance

For further inquiries about our facilities, please call and ask to speak to a manager.

Reservations

Large parties are booked for a leisurely two and a half 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.

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.

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

A cancellation fee of \$10 per person will be assessed if reservations are not canceled 72 hours in advance.

Audio-Visual

Upon request, we will arrange for A/V equipment for no additional charge.



The
Melting Pot
a fondue restaurant

LARGE PARTY MENU AND EVENT PLANNING

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

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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.

CLASSIC ALPINE NEW!
An ode to the classic flavors of the original Swiss fondues. We combine white wine and garlic with aged Gruyère, Raclette and fontina cheeses and finish with fresh lemon juice and a dash of nutmeg for a rich, earthy and buttery fondue.

FIESTA
Aged cheddar cheese pairs with lager beer, jalapeño peppers and salsa, made as spicy as you like

SPINACH ARTICHOKE
Rich Fontina and Butterkäse cheeses blend perfectly with spinach, artichoke hearts and garlic

PALE ALE
Butterkäse and fontina cheeses blended with pale ale, chopped shallots, mustard and 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 Peppercorn 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.

CAPRESE
Field greens topped with fresh mozzarella, vine-ripened tomatoes and fresh basil, drizzled with a balsamic glaze.

INDIVIDUAL ENTRÉE SELECTIONS



Create your own entrée by selecting three or four items below. Accompanied by fresh assorted vegetables and our unique sauces for dipping. \$24 price includes entrée, cheese and a salad. Add chocolate fondue for \$5 per person. Prices do not include beverages.

- ENTRÉE PROTEIN OPTIONS**
- Breast of Chicken
 - White Shrimp
 - Teriyaki-marinated Sirloin
 - Pork Tenderloin
 - Spinach Artichoke Ravioli

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, blondies, bananas, pineapple, Rice Krispies Treats®, marshmallows, pound cake and brownies. 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.

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

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®.

DARK AND DULCE
A classic flavor combination featuring our bittersweet dark chocolate and sweet, thick dulce de leche with coarse ground sea salt.

BANANAS FOSTER
A fondue version of the classic dessert! Bananas and a hint of cinnamon swirled in white chocolate and flambéed tableside.

SIGNATURE ITEM

WINE AND SPIRIT PACKAGES

We have a large selection of wine and beverages. Please visit meltingpot.com to view our wine and cocktail menus.



PRIVATE DINING ROOMS

Ideal for lunch and mid-afternoon events! These menu offerings are not available on Friday and Saturday evenings.

Accommodates up to 52 guests.

ADDITIONAL PACKAGES

Wedding and Bridal Packages
We have created unique menu options to perfectly complement these special celebrations. Visit meltingpot.com for details.

Rose Packages
We offer a wide variety of celebration flowers and gifts that can be placed on your table waiting for your loved one.
Single Rose with framed photo \$14.95
Three Roses with framed photo \$24.95
Six Roses with framed photo \$32.95
One Dozen roses with framed photo \$48.95

Teddy Bear Package \$24.95
Our Melting Pot Teddy Bear attached to Melting Pot Chocolate Fondue Wafers of your choice, finished with a framed photo