

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.

Flaming Turtle

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter

S'mores

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker

Pure Chocolate

Pick from the flavors of milk, dark, or white chocolate

Yin & Yang

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together



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. The three and two course experiences are booked for a leisurely two 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.

Cancellations

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.



HOW TO BOOK A LARGE PARTY WITH US

At The Melting Pot, we offer a group-dining experience like no other! We offer an indoor private dining space for up to 30 guests and can accommodate groups of up to 50 on our covered patio. We offer several packages for you to choose from.

****Please inquire about additional options available for patio bookings, including Happy Hour offerings.**

THE 4-COURSE EXPERIENCE - 59 PER PERSON

Includes choice of cheese fondue, salad, entrée and chocolate fondue.

CHEESE, SALAD, AND CHOCOLATE PARTY - 36 PER PERSON

Includes choice of cheese fondue, salad and chocolate fondue.

CHEESE AND CHOCOLATE PARTY - 28 PER PERSON

Includes cheese fondue and chocolate fondue.



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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, Emmenthaler, Sam Adams Boston Lager®, Garlic

Wisconsin Trio

Butterkäse, Fontina, Gorgonzola, White Wine, Sherry, Shallots, Scallions

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

Classic Alpine

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg

Fiesta

Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$14 per board



SALADS

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

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Vinaigrette

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of 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.

Land and Sea

Garlic Pepper Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon

The Classic +\$6 Per Person

Shrimp, Memphis-Style Dry Rub Pork, Teriyaki-Marinated Steak, Garlic Pepper Steak, Herb-Crusted Chicken Breast

Steak Lovers +\$7 per person

Brown Sugar Bourbon Rub Steak, Teriyaki-Marinated Steak, Garlic Pepper Steak

Big Night Out +\$8 per person

Center-Cut Filet, Teriyaki-Marinated Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

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, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter