



## LARGE PARTY MENU PLANNER

**831 Route 10 E., Whippany, NJ 07981**

[meltingpot.com/whippany](http://meltingpot.com/whippany)

Phone: (973) 428-5400 Fax: (973) 428-5435 Email: [meltingpotwhippany@verizon.net](mailto:meltingpotwhippany@verizon.net)

**Please call the restaurant to book your reservation prior to completing this form.**

Thank you for selecting The Melting Pot for your fondue party.  
Rest assured we will take great care of you and your guests.

Once you have made your reservation please complete the party planner  
and agreement below and return it to the restaurant within 24 hours.

*PLEASE NOTE: Pricing is determined by the entrée package you select. Parties of 10 or greater will enjoy a manager's pre-selected menu if a completely filled out party agreement is not returned. See the manager's menu which is outlined on page six of this document.*

### **Eight steps to plan your Perfect Night Out®**

1. Cheese Fondue: Select up to two
2. Salad: Select one
3. Entrée: Select one
4. Entrée Cooking Style: Select up to two
5. Chocolate Fondue: Select up to two
6. Bar & Beverages: Select one
7. Party Planner Agreement: Enter choices
8. Submit Agreement: Fax: (973) 428-5435

## FIRST COURSE - CHEESE FONDUE

*Served with rustic artisan breads, fresh vegetables and crisp Granny Smith apples for dipping.*

### **Spinach Artichoke Cheese Fondue**

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

### **Fiesta Cheese Fondue**

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

### **Cheddar Cheese Fondue**

Aged medium-sharp cheddar and Emmenthaler Swiss cheeses  
Melt beautifully with lager beer, garlic and seasonings

### **Wisconsin Trio Cheese Fondue**

Rich Fontina and Butterkäse join buttermilk bleu cheese, white wine, scallions and a hint of sherry

### **Traditional Swiss Cheese Fondue**

Gruyère and Emmenthaler Swiss cheeses come together with white wine, garlic, nutmeg, lemon and Kirschwasser

## SECOND COURSE - SALADS

*Each of our freshly-made salads are made with one of The Melting Pot's signature homemade dressings.*

### **The Melting Pot House Salad**

Crisp romaine and iceberg lettuce, aged cheddar cheese, Roma tomatoes, seasoned croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our sweet and tangy House Dressing

### **Spinach Mushroom Salad**

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette

### **Caesar Salad**

Crisp romaine lettuce, Caesar dressing, shredded Parmesan and Seasoned croutons finished with Parmesan-encrusted pine nuts

### **California Salad**

Mixed baby greens, Roma tomatoes, candied pecans and rich Gorgonzola cheese with Raspberry Black Walnut Vinaigrette

## THIRD COURSE - ENTRÉE\*

*Platters are portioned for two. All entrées accompanied with fresh vegetables and a variety of dipping sauces.*

### Simple Pleasures \$40 per person

Teriyaki sirloin, feature breast of chicken, white shrimp and feature pasta  
*(Subject to seasonal change)*

### The Celebration- \$45 per person

Filet mignon, teriyaki sirloin, white shrimp, feature breast of chicken, feature pasta and portobello mushroom  
*(Subject to seasonal change)*

### Fondue Festival - \$49 per person

Lobster, filet mignon, white shrimp, feature breast of chicken, feature pasta and portobello mushroom  
*(Subject to seasonal change)*

*\*Our fondue-style service may result in the undercooking of certain ingredients.*

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.*

## ENTRÉE COOKING STYLES

*For your cooking enjoyment, choose from four chef-created styles designed to enhance your entrée selections. The cooking style is the broth or oil in which you will cook your entrée items.*

### Coq au Vin (\$5.95 per pot)

Burgundy wine infused with fresh herbs, spices and mushrooms

### Mojo (\$5.95 per pot)

Caribbean-inspired bouillon featuring fresh-garlic and citrus flavors

### Court Bouillon

Vegetable broth hand-seasoned with herbs and spices

### Bourguignonne (\$6.95 per pot)

Go European with this cooking style in cholesterol-free canola oil / 0g trans-fat

## **FOURTH COURSE - CHOCOLATE FONDUE**

*Served with fresh strawberries, bananas, cheesecake, Rice Krispies Treats®, marshmallows, pound cake and brownies for dipping.*

### **The Original**

Our original milk chocolate swirled with creamy, crunchy peanut butter.

### **Yin & Yang**

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

### **Cookies 'n Cream Marshmallow Dream**

Escape in a world of dark chocolate topped with marshmallow cream flambéed and topped with bits of delicious Oreo® cookies.

### **Chocolate S'mores**

The fondue version of this classic presents milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

### **Bananas Foster**

Bananas and a hint of cinnamon swirled in white chocolate create the fondue version of this favorite dessert. And, we didn't forget the heat as we flambé it tableside.

### **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.

### **Special Event**

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®.

## Luncheon Parties

We are happy to open for parties of 15 and larger using a preset menu. Please speak to a manager about pricing and menu.

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## Bachelorette Party Packages

Platters are portioned for two. All entrées accompanied with fresh vegetables and a variety of dipping sauces.

### Party Girl \$29 per person

Three courses

Cheese Fondue • Salad • Entrée including Teriyaki Sirloin, Breast of Chicken, white shrimp, fish filet and feature pasta  
Two tiny martinis, one each with your cheese fondue and entrée courses.

(Subject to seasonal change)

### Final Fling - \$42 per person

Four courses

Cheese Fondue • Salad • Party Girl Entrée • Chocolate Fondue  
Three tiny martinis, one each with your cheese fondue, salad and entrée courses.

(Subject to seasonal change)

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## Sweet 16 Parties

### Glamour Girl \$33 per person

Three courses

Cheese Fondue  
Entrée including teriyaki sirloin, breast of chicken and feature pasta  
Chocolate Fondue

Melting Pot gift per guest and balloons for the table

(Subject to seasonal change)

### Rock N' Roll - \$44 per person

Four courses

Cheese Fondue and Salad  
Entrée including teriyaki sirloin, breast of chicken, white shrimp and feature pasta  
Chocolate Fondue

Choice of a Melting Pot gift or a virgin frozen drink per guest  
Souvenir picture with Melting Pot picture frame and balloons for the table

(Subject to seasonal change)

### Red Carpet - \$55 per person

Four courses

Cheese Fondue and Salad  
Entrée including lobster, filet mignon, breast of chicken, white shrimp and feature pasta  
Chocolate Fondue

Melting Pot gift and a virgin drink per guest  
Souvenir picture with Melting Pot picture frame and balloons for the table

(Subject to seasonal change)

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## Cheese and Chocolate Parties

### Cheese and Chocolate Party - \$20 per person

Cheese Fondue and Chocolate Fondue

### Cheese, Chocolate and Salad - \$24 per person

Cheese Fondue, petite salad and Chocolate Fondue.



## **BAR & BEVERAGE OPTIONS**

*Unlimited fountain beverages are included with all party packages.*

### **Open Bar**

The host is responsible for all beverages.

### **Drink Tickets**

The host chooses the maximum number of drinks per person and the type of spirits, wines or beers offered. The host is responsible for unused tickets and tickets that are given to others in the party.

### **Beer and House Wines Only**

Guests are offered domestic and/or imported beer and a choice of White Zinfandel, Pinot Grigio, Merlot, or Cabernet Sauvignon. The host may expand or limit selections.

### **Cash Bar**

Guests are responsible for their own bar tabs. A single separate check for drinks will be run for each table. It is the guests' responsibility to determine their portion of the check. Any unpaid balance will be the host's responsibility.

### **Wine Only**

Your event coordinator will assist you with the best wine selections that will compliment your menu and budget.

## **Manager's Menu**

*For parties with incomplete information in their returned agreement.*

*More than three decades of fonduing experience and guest feedback have shown that our larger parties benefit from pre-selecting menus. If a menu is not pre-selected The Melting Pot will insure your guests' satisfaction by serving our most popular menu which is outlined below:*

### **Cheese Course**

Cheddar and Spinach Artichoke Cheese Fondues

### **Salad Course**

Caesar Salad

### **Entrée Course**

Simple Pleasures  
(Court Bouillon cooking style)

### **Chocolate Fondue Course**

Flaming Turtle and Pure Dark Chocolate Fondues

++ All pricing is per person plus tax and 20% gratuity. Sharing is not permitted.





# LARGE PARTY AGREEMENT

831 Route 10 E • Whippany, NJ 07981 • Phone: 973-428-5400  
 Fax: 973-428-5435 • meltingpotwhippany@verizon.net • meltingpot.com/whippany

Name : \_\_\_\_\_ Date of Party: \_\_\_\_\_ Number of Guests: \_\_\_\_\_  
 Time: \_\_\_\_\_ Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_  
 Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Credit Card Type:  Visa  MasterCard  American Express  Discover

Credit Card Number: \_\_\_\_\_ Name on Card: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Deposit of \$10 per person will be charged when contract is returned. Deposits are non-refundable, but can be applied to future dining in our restaurant within 90 days of your party date. If the party is not cancelled at least **7 days** prior to party date your deposit is forfeited. **Final Head Count: Cannot increase from original contract guest count without prior Melting Pot Management approval. Final number must be provided at least 3 days prior to the event. This number will be the minimum final charge number.**

## CHEESE FONDUE

Choose up to two

- Cheddar
- Fiesta
- Spinach Artichoke
- Wisconsin Trio
- Traditional Swiss

### CHEESE PRESENTATION

Choose one

- Tableside
- Preset

## SALAD SELECTIONS

Choose one

- The Melting Pot House
- Spinach Mushroom
- California
- Caesar

## PARTY PACKAGES

Choose one

- Simple Pleasures \$40 per person
- The Celebration \$45 per person
- Fondue Festival \$49 per person
- Cheese & Chocolate \$20 per person
- Cheese, Salad, Chocolate \$24 per person
- Party Girl \$29 per person
- Final Fling \$42 per person

*Tiny Tinis: (Please indicate with a 1, 2 or 3, with which course you would like the selected Tiny Tini)*

- \_\_\_ Big Appletini \_\_\_ Chocolate Fontini
- \_\_\_ Sparkle-tini \_\_\_ Pomegranate Cosmo
- \_\_\_ Love Martini \_\_\_ Meltini \_\_\_ Espresso Martini

- Glamour Girl \$33 per person
- Red Carpet \$55 per person
- Rock and Roll \$44 per person
  - Melting Pot Gift  Virgin Frozen Drink

### COOKING STYLE OPTIONS - Choose up to two

- Court Bouillon  Mojo \$5.95
- Bourguignonne \$6.95  Coq au Vin \$5.95

## CHOCOLATE FONDUE

Choose up to two

- The Original
- Cookies 'n Cream
- Flaming Turtle
- Bananas Foster
- Yin & Yang
- Chocolate S'mores
- Special Event

Pure  Milk  Dark  White

## BAR SELECTIONS

- Open Bar
- Drink Tickets
- Beers and House Wines Only
- Cash Bar
- Wine Only

## HOW DID YOU HEAR ABOUT OUR LARGE PARTIES?

## SPECIAL OCCASION?

- Yes  No

Type of Occasion \_\_\_\_\_

Guest of Honor's Name \_\_\_\_\_

## SPECIAL REQUESTS?

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

All prices are food packages and soda only. Any changes made to the menu on the day of the event will result in an additional charge. Additional beverages, tax and 20% gratuity are not included in the package price and will be added to the final bill. The party agrees to provide a final head count to the event coordinator three days prior to the event date. The party agrees to be billed for the final count at the agreed upon price. Minimum party size is 10. If no final head count is given three days prior, the party will be billed for the number of guests provided on the Large Party Agreement. The restaurant will only block space for the agreed upon number of guests. The restaurant reserves the right to use any tables around the party unless other arrangements are made through the event coordinator and documented above. Party host assumes responsibility for the conduct of all persons in attendance at the event. This is to include, but not limited to the cost incurred by the restaurant for damages by or resulting from the conduct of persons in attendance at the event. 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. Although we can apply separate payment denominations to the total check, we are unable to provide separate itemized checks. Large parties are booked for a leisurely two and a half hours, with the exception of Cheese and Chocolate Parties which are booked for one and a half hours. I have read the above and understand the terms under which this reservation is made.

I have checked the party information and filled in the final agreement and I attest to its accuracy.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

(Must be signature for credit card information provided above)

**Fax completed agreement to 973-428-5435**