



LARGE PARTY MENU PLANNER

11730 Plaza America Dr., Suite 100, Reston, VA 20190

Phone: (703) 435-1277 Fax: (703) 435-5563 Email: meltingpotrest@aol.com

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

Thank you for choosing The Melting Pot in Reston, VA. We are pleased to provide you with our Large Party Package. The following information includes everything you need to set up group meetings, parties, and other special events. Once all your selections are made complete the party planner and agreement below and return it to the restaurant within 72 hours.

The Large Party Agreement is the final page, and is what you will use to inform us of your selections. Pre-selecting part or all of your group's meal will allow you to sit back and enjoy the company of your guests without being concerned with the ordering process.

When filling out your agreement, you will be asked to select cheese fondues, cooking styles, and chocolate fondues. We have many options to choose from, and the number of different options you have is dictated by the number of burners on your table. (A table with two burners can have up to two cheese fondues, cooking styles, and chocolate fondues). For the salad and chocolate fondue courses, you may either pre-select them, or check "guest's choice". If you select this option, your guests will select salads upon their arrival. Groups of 20 or more will need to have these two courses pre-selected. Please do not hesitate to contact the restaurant with any special requests or questions. Our management team is always available to make your event the best possible! You can contact the restaurant via email at meltingpotrest@aol.com or via phone at (703) 435-1277.

Fonduely Yours,

The Melting Pot of Reston, VA
Management Team

Eight steps to plan your Perfect Night Out®

1. Cheese Fondue: Select one per burner
2. Salad: Select one
3. Entrée: Select one
4. Entrée Cooking Style: Select one per burner
5. Chocolate Fondue: Select one per burner
6. Bar & Beverages: Select one
7. Party Planner Agreement: Enter choices
8. Submit Agreement: Fax: (703) 435-5563

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

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

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*

Served with fresh vegetables and a variety of dipping sauces.

The Vegetable Delight - \$31 per person

Edamame or Onion Rings, Artichoke Hearts, Portobello Mushrooms, Thai Peanut-Marinated Tofu, Asparagus, Spinach Artichoke Ravioli and Wild Mushroom Sacchetti
(Subject to seasonal change)

The Classic - \$35 per person

Seasoned Choice Angus Sirloin, Memphis-Style BBQ Pork Tenderloin, Succulent White Shrimp, Herb-Crusted All-Natural Chicken Breast and Teriyaki-Marinated Sirloin
(Subject to seasonal change)

The Fusion- \$42 per person

Cold-Water Lobster Tail accompanied by Teriyaki-Marinated Sirloin, Memphis-Style BBQ Pork Medallion, Honey Orange Duck Breast and Wild Mushroom Sacchetti
(Subject to seasonal change)

ENTRÉE COOKING STYLES

For your cooking enjoyment, choose from four chef-created styles designed to enhance your entrée selections.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms

Mojo

Caribbean-inspired bouillon featuring fresh-garlic and citrus flavors

Court Bouillon

Vegetable broth hand-seasoned with herbs and spices

Bourguignonne

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

Sweet Sixteen Packages*

Menu available seven days a week from noon - 4p.m.
(options available for kids only.)

The Princess Fondue Party \$25 per person

Cheese Fondue • Entrée • Chocolate Fondue :

Entrée includes: Teriyaki-Marinated Sirloin, White Shrimp and Marinated Breast of Chicken
Package includes: commemorative group photo and bouquet of balloons

The Tiara Fondue Party \$34 per person

Cheese Fondue • Salad • Entrée • Chocolate Fondue

Entrée includes: Filet Mignon, Teriyaki-Marinated Sirloin, White Shrimp and Marinated Breast of Chicken
Package includes: commemorative group photo and bouquet of balloons

The Princess Royale Fondue Party \$39 per person

Cheese Fondue • Salad • Entrée • Chocolate Fondue

Entrée includes: Filet Mignon, Teriyaki-Marinated Sirloin, Potstickers, White Shrimp and Marinated Breast of Chicken

Package includes: commemorative group photo, bouquet of balloons, a Sweet 16 tiara for the guest of honor and a chocolate bar for each guest.

**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.

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
10 and larger
using a preset menu. Please speak to
a manager
about pricing and menu.*

CELEBRATION PACKAGES

Teddy Bear Package \$20

Includes a mylar balloon
(choose from “Happy Birthday,” “Happy Anniversary” or “Congratulations”)
attached to a teddy bear with a box of three Signature Chocolate-covered Strawberries,
a photo placed in a matted frame and a Melting Pot dip certificate
(for use upon next visit).

Balloon Package \$12.95

Includes a bouquet of balloons with a box of three Signature
Chocolate-covered Strawberries, and a photo in a matted frame.

Signature Chocolate-Covered Strawberries Package \$20

Includes a mylar balloon
(choose from “Happy Birthday,” “Happy Anniversary” or “Congratulations”)
attached to a box of six Signature Chocolate-Covered Strawberries,
and photo in a matted frame.

BAR & BEVERAGE OPTIONS

The host is responsible for soft beverages

Open Bar

The host is responsible for all beverages.

Drink Tickets

The host chooses maximum the 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.

Cash Bar

Guests are responsible for their own bar tabs.

Beer and Wine Only

Only beer and wine be served at this party
and the host will be responsible for all beverages.

No Bar

Please do not offer or serve alcohol at this party.



LARGE PARTY AGREEMENT

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Fax: 703-435-5563 • meltingpotrest@aol.com • meltingpot.com
To guarantee your reservation, a valid credit card is required.

Name of Party: _____ Company Name: _____
Number of Guests: _____ Party Contact: _____

A final head count is required at least two days prior to event. This is the minimum final charge number.

Date of Party: _____ Time: _____ Phone: _____ Fax: _____ Email: _____
Address: _____ City: _____ State: _____ Zip _____
Code: _____

Credit Card Type: Visa MasterCard American Express Discover Diners

Credit Card Number: _____ Name on Card: _____ Exp. Date: _____

CHEESE FONDUE

Choose up to two

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

SALAD SELECTIONS

Choose one

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

BAR SELECTIONS

- Open Bar
- Drink Tickets
- Beers and House Wines Only
- Cash Bar
- No alcohol offered

ENTRÉE SELECTIONS

Choose one

- Classic Collection -\$35 per person
- The Fusion- \$ 42 per person
- The Vegetarian-\$31 per person

COOKING STYLE OPTIONS:

- Court Bouillon Mojo
- Bourguignonne Coq au Vin

Sweet 16 Party Selections

Available seven days a week from noon - 4 p.m.

(Menu option available for kids only.)

- The Princess Fondue Party - \$25 pp
- The Tiara Fondue Party - \$34 pp
- The Princess Royale Fondue Party - \$39 pp

CELEBRATION PACKAGES

- Balloon Package- \$12.95
- Signature Chocolate Strawberry Package -\$20.00
- Teddy Bear Package \$20.00

CHOCOLATE FONDUE

Choose up to two

- The Original
- Cookies 'n Cream
- Flaming Turtle
- Milk Dark White
- Bananas Foster
- Yin & Yang
- Chocolate S'mores
- Special Event
 - Milk Dark White
- Disaronno®
- Baileys®
- Cointreau®
- Grand Marnier
- Chambord®
- Tuaca®

Guest's Choice
(Only for parties less than 20)

SPECIAL OCCASION? Yes No
Type of Occasion _____
Guest of Honor's Name _____

Special Notes/Allergies: _____

All packages are priced per person. Additional beverages and 5% tax are not included in the package price and will be added to the final bill. The party agrees to provide a final head count two days prior to the event date. A cancellation fee of \$10 per person will be assessed if reservations are not cancelled 72 hours in advance. The party agrees to be billed for at least the guaranteed count at the agreed upon price. The restaurant will only block space for the agreed upon number of guests. If the party size increases, The Melting Pot may not be able to guarantee an available table. The Melting Pot will hold the table for 15 minutes past the reservation time. After holding the table for 15 minutes, the table will become open for seating. The restaurant reserves the right to use any tables around the party unless other arrangements are made through the events coordinator and written in the final agreement above. Party room agreements, lunch agreements and semi-private agreements will be made through the events coordinator and documented above. The party assumes responsibility for the conduct of all persons in attendance at the event. This is to include but not limited to any cost incurred by the restaurant for damages by or resulting from conduct of persons in attendance at the event and unpaid tabs opened by guests. The restaurant reserves the right to exclude or remove any person(s) from the facility that it deems necessary for any reason. Large parties are booked for a leisurely two and half to three hours (depending on the size of your group). Service will be immediate once the party is seated, we will not hold service for late arriving guest. **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.**

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.

Signature: _____ Date: _____

RETURNING THIS AGREEMENT DOES NOT GUARANTEE A RESERVATION. YOU MUST SPEAK WITH A MANAGER TO VERIFY AVAILABILITY AND RECEIVE CONFIRMATION.

Fax completed agreement to 703-435-5563

