

PEPPERONI *Grill*
E V E N T S & C A T E R I N G

Private Dining

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Private Dining Policy

Thank you for thinking of Pepperoni Grill in Edmond for your event, you have great taste!

DEPOSIT

A \$200 deposit must be paid to reserve the room. The deposit will be credited to the bill at the conclusion of the event. If a cancellation within 21 days of the event occurs, the deposit will be non-refundable. Cancellation within 4 days of an event with custom menu items, is subject to a fee up to 30% of the estimated total bill.

FOOD & BEVERAGE MINIMUM

Pepperoni Grill does not automatically levy a “room charge”. Instead, we have established a minimum of \$600 in food & beverage that must be spent. This minimum amount must be met or exceeded, prior to the addition of tax & 22% gratuity. If the minimum is not met, then a room fee equal to the difference will be added to the final bill. When this occurs, the room fee is non-negotiable & will not be substituted for gift cards. Room fees are subject to tax & gratuity.

MENUS

The banquet menus on the following pages are subject to change and not inclusive of gratuity or tax. They can be customized to fit your taste & budget. Full menu is only available on select days & for groups with 20 guests or less. If you prefer to bring your own dessert a \$30 fee will be applied. The pricing on the following pages are subject to change.

BAR

Your reservation includes service from our main dining room bar for no additional charge for guests over the age of 21, with ID. You can choose from Hosted Bar, Open Bar or Cash Bar, details for each can be found on page 10. If Hosted or Open Bar is selected, you have the option to request a bar in the private dining room stocked with select items for a \$75 fee. It will be staffed with a designated bartender in addition to your servers.

ROOM SETUP

The room seats up to 50 guests, however, the room can be arranged so that parties of smaller sizes can be comfortable as well. Access to the room is available daily, after 10am. Decorating prior to your event can be arranged if the room is available. Prohibited decor includes confetti and decor hung on the walls with tape, tacks or nails. Amenities include a private entrance & restroom, smart TV with HDMI and USB connection, a microphone system as well as multiple music options. Black linen table cloths and napkins are complimentary. Custom colors and white are available upon request & charged at market price, with 14 day notice.

GUARANTEE

To ensure a successful event, we request that your menu & bar selection as well as all setup details, with the exception of the final guest count, be finalized approximately 14 days prior to the date of your event. Late selections for custom items are not guaranteed & may incur a fee. Late additions to the guarantee will not be considered part of the original contract agreement stipulated on the banquet event order. Our team will do it's best to serve late additions, but cannot guarantee the same menu selections or that the function space can be adjusted. An estimated guest count is required for booking & final guest count is required 48 hours prior to the event. Charges will be based on the confirmed final guest count or the actual guest count, whichever is greater.

SERVICE CHARGES & TAX

All food, beverage, alcohol & fees are subject to 22% gratuity & state sales tax of 8.5%. All alcohol is subject to an additional 13.5% tax. Gratuity & tax is not included in the minimum spend requirement.

FINAL PAYMENT

Final payment will be charged at the conclusion of the event. The form of payment used to pay the deposit is NOT stored in our system. The physical card or another form of payment must be used to pay all final charges at the completion of the event. We accept the following forms of payment: Cash, AMEX, Visa, Discover & MasterCard.

Reception Menu

SIGNATURE HOUSE-MADE APPETIZERS

**NOTES 2 DOZEN MINIMUM ORDER REQUIRED
PRICED BY THE DOZEN*

- BRUSCHETTA CROSTINI 24
- SPINACH & ARTICHOKE CROSTINI 24
- BACON WRAPPED STUFFED DATES 36
- *SHRIMP COCKTAIL 36
- MOZZARELLA CAPRESE SKEWERS 24
- *SAUSAGE STUFFED MUSHROOMS 36
- BACON WRAPPED JALAPEÑOS 36
- *PORK POT STICKERS 36
- *MINI VEGETABLE QUICHE 36
- *MINI SAUSAGE QUICHE 36
- *MINI SALMON CAKES 36
- *FRESH FRUIT SKEWERS 36
- *MINI BLUEBERRY OR BANANA NUT MUFFINS 18

SWEETS

PRICED PER GUEST

- FLOURLESS CHOCOLATE TORTE 6
- CINNAMON RAISIN BREAD PUDDING 6
- TIRAMISU CHEESECAKE 6
- CREME BRULEE 7

Italian Buffet Menu

INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

Salad

SELECT ONE OF THE FOLLOWING

HOUSE SALAD

Choice of two dressings.

CAESAR SALAD

Choice of one additional dressing.

Entrées

SELECT TWO OF THE FOLLOWING

FETTUCCINE ALFREDO

Add grilled chicken or shrimp optional.

SPAGHETTINI

With Pomodoro sauce, meat sauce or meatballs.

HOUSE SPECIALTY LASAGNA

Layers of pasta, Akaushi Wagyu beef, ricotta, Parmesan, melted mozzarella, & Pomodoro.

SPICY SAUSAGE RIGATONI

Tossed in spicy vodka sauce.

CHICKEN RISOTTO

Italian-style saffron rice, asparagus, grilled chicken & crispy artichokes.

CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan-seared atop spaghetti in a light lemon caper butter.

SPICY VODKA CHICKEN

Grilled chicken, rigatoni, sun-dried tomato, purple onions, mushrooms & crushed red pepper tossed in spicy vodka sauce.

24 PER PERSON

ADD INDIVIDUAL SERVINGS OF OUR HOUSE-MADE DESSERTS FOR AN ADDITIONAL CHARGE

Chardonnay Menu

PLATED INDIVIDUALLY & COURSED
INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

Main Course

SELECT UP TO FIVE OF THE FOLLOWING

APPLE WALNUT SALAD
CHICKEN AVOCADO PASTA SALAD
CALIFORNIA CLUB SANDWICH
CHICKEN FETTUCCHINE ALFREDO
HOUSE SPECIALTY LASAGNA
SPAGHETTINI & MEATBALLS
CHEESE TORTELLINI

**SPECIAL REQUESTS*

**SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE*

Dessert Course

SELECT TWO OF THE FOLLOWING

FLOURLESS CHOCOLATE TORTE
CINNAMON RAISIN BREAD PUDDING
TIRAMISU CHEESECAKE

29 PER PERSON

ADD A FIRST COURSE OF SOUP OR SALAD FOR +4 PER PERSON

Pinot Noir Menu

PLATED INDIVIDUALLY & COURSED
INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

First Course

SELECT TWO OF THE FOLLOWING

HOUSE SALAD
CLASSIC CAESAR SALAD
CHEF'S HOME-MADE SOUP

Main Course

SELECT UP TO FIVE OF THE FOLLOWING

CHICKEN, SPINACH & PEAR SALAD
GOURMET BACON CHEESEBURGER
CHICKEN RISOTTO
CHEESE RAVIOLI
SPICY SAUSAGE RIGATONI
SHRIMP FETTUCCHINE ALFREDO

*SPECIAL REQUESTS

*SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE

Dessert Course

SELECT TWO OF THE FOLLOWING

FLOURLESS CHOCOLATE TORTE
CINNAMON RAISIN BREAD PUDDING
TIRAMISU CHEESECAKE

39 PER PERSON

Merlot Menu

PLATED INDIVIDUALLY & COURSED
INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

First Course

SELECT TWO OF THE FOLLOWING

HOUSE SALAD
CLASSIC CAESAR SALAD
CHEF'S HOME-MADE SOUP

Main Course

SELECT UP TO FIVE OF THE FOLLOWING

CHEESE TORTELLINI
CHICKEN PICCATA
SPICY VODKA CHICKEN
HOUSE SPECIALTY LASAGNA
GREEK PRAWNS
BLACKENED SALMON SALAD

*SPECIAL REQUESTS

*SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE

Dessert Course

SELECT TWO OF THE FOLLOWING

FLOURLESS CHOCOLATE TORTE
CINNAMON RAISIN BREAD PUDDING
TIRAMISU CHEESECAKE

44 PER PERSON

Cabernet Menu

PLATED INDIVIDUALLY & COURSED
INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

First Course

SELECT TWO OF THE FOLLOWING

HOUSE SALAD
CLASSIC CAESAR SALAD
CHEF'S HOME-MADE SOUP

Main Course

SELECT UP TO FIVE OF THE FOLLOWING

STRAWBERRY COCONUT SALAD
CHICKEN PARMESAN
CHICKEN TORTELLINI FLORENTINE
HOUSE SPECIALTY LASAGNA
SEAFOOD CONFETTI
GRILLED SALMON
USDA NEW YORK STRIP

*SPECIAL REQUESTS

*SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE

Dessert Course

SELECT TWO OF THE FOLLOWING

FLOURLESS CHOCOLATE TORTE
CINNAMON RAISIN BREAD PUDDING
TIRAMISU CHEESECAKE

49 PER PERSON

Bar Pricing

HOSTED BAR

Charges are based on a per drink basis reflecting the actual number of drinks poured during the event. The bar tab will be settled after last call. You may place a maximum on your hosted total to ensure there are no surprises.

Together, we'll curate a selection that fits your taste & budget.

PLEASE SEE OUR BAR MENU FOR CURRENT PRICING AT
PEPPERONIGRILL.COM

OPEN BAR

Pricing is per person, based on the total headcount of guests over 21, for 3 hours of service. Additional hours can be added for an additional per person price.

SILVER PACKAGE	\$21.5 PER PERSON
GOLD PACKAGE	\$27.5 PER PERSON
DIAMOND PACKAGE	\$30.5 PER PERSON

CASH BAR

Guests will purchase their own drinks at menu price. They may do so by starting a tab with their credit card or by paying cash per order. Full bar will be available & serviced from our dining room bar only.

PLEASE SEE OUR BAR MENU FOR CURRENT PRICING AT
PEPPERONIGRILL.COM

CUSTOMIZED**CUSTOM PRICE**

COMBINATION BAR

This option is flexible & tailored to help create the experience you have in mind. Let us know your preference & we can price it for you.

Bar Packages

OPEN BAR PACKAGES

Silver

HOUSE RED, WHITE & BLUSH WINE

CHOOSE UP TO 3 BEERS: MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, STELLA ARTOIS, BLUE MOON, MODELO ESPECIAL OR FAT TIRE

Gold

HOUSE RED, WHITE & BLUSH WINE

CHOOSE UP TO 3 BEERS: MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, STELLA ARTOIS, BLUE MOON, MODELO ESPECIAL OR FAT TIRE

CHOOSE UP TO 3 LIQUORS: TITOS VODKA, CAZADORES BLANCO TEQUILA, BOMBAY SAPPHIRE GIN, BACARDI SILVER RUM OR JACK DANIELS WHISKEY

Diamond

HOUSE RED, WHITE & BLUSH WINE

CHOOSE UP TO 4 BEERS: MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, STELLA ARTOIS, BLUE MOON, MODELO ESPECIAL OR FAT TIRE

CHOOSE UP TO 4 LIQUORS: BELVEDERE VODKA, PATRON SILVER TEQUILA, TANQUERAY GIN, CAPTAIN MORGAN RUM, DEWARS SCOTCH OR MAKERS MARK BOURBON

*All packages can be customized with select wine, beer & liquor that we have in house. Additional per person charge may apply.

Visit our website to view our full bar list. PEPPERONIGRILL.COM

CHAMPAGNE PACKAGES

Whether it's a celebratory toast or sipping it from the bar, nothing says *Let's Celebrate* like bubbly!

CHAMPAGNE TOAST.....\$6 PER PERSON
CHAMPAGNE BAR.....\$30 PER BOTTLE

Inquiries & Booking

Thank you for your interest in our private dining space!
We can create a customized menu to fit
your event, budget & taste.

For questions, quotes & booking,
please contact our Director of Operations:

TARA BLACKWELL

405.285.5454

TBLACKWELL@PEPPERONIGRILL.COM

To submit an inquiry, visit our website:

PEPPERONIGRILL.COM/PRIVATE-DINING

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