

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

Private Dining

Private Dining Policy

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

DEPOSIT

A \$200 deposit is required to reserve the private dining room. This deposit will be applied to the final bill at the conclusion of the event. Cancellations within 21 days of the event will result in forfeiture of the deposit. Cancellations within 4 days of an event may be subject to a fee of up to 30% of the estimated total bill.

RESERVATION TIME BLOCKS

The private dining room is reserved in set time blocks. If multiple blocks are reserved, the food and beverage minimum must be met for each block utilized. We kindly ask that events conclude at the end of the reserved time block so our team can prepare the space for upcoming guests. Additional time may be requested in advance and is subject to availability and additional charges.

FOOD & BEVERAGE MINIMUM

There is no separate room rental fee. A food and beverage minimum applies based on the selected reservation time block and is exclusive of tax and gratuity. If the minimum is not met, the difference will be applied as a room fee.

LUNCH TIME BLOCKS

11:00 am - 1:00 pm

1:45 pm - 3:45 pm

MINIMUM

\$600 Monday - Sunday

DINNER TIME BLOCKS

4:30 pm - 6:30 pm

7:30 pm - 9:30 pm

MINIMUM

\$600 Mon - Thu | \$900 Fri - Sun

MENUS

Private dining menus are subject to change and do not include tax or gratuity. Menus may be customized to fit your taste and budget. Based on your selected menu, we will create a custom printed menu for your event. The full restaurant menu is available on select days for groups of 20 guests or fewer. A \$30 fee applies for outside desserts.

BAR SERVICE

Choose from a Hosted Bar or Cash Bar. Hosted Bars may be customized with select beer, wine, and cocktail offerings. A private bar setup in the room is available for a \$75 fee and includes a dedicated bartender in addition to your service team.

ROOM SETUP

The private dining room seats up to 50 guests and may be arranged to suit smaller groups. Access begins after 10:00 am. Amenities include a private entrance and restroom, smart TV with HDMI/USB, microphone system, and music options. Black linens are complimentary; white or custom colors are available with 14 days' notice at market price.

GUARANTEE

Menu, bar, and setup details must be finalized approximately 14 days prior to the event. A final guest count is required 48 hours prior. Charges are based on the confirmed or actual guest count, whichever is greater.

SERVICE CHARGES & TAX

All food, beverage, and fees are subject to 18% gratuity and state sales tax of 8.5%. Alcohol is subject to an additional 13.5% tax. A \$50 service fee per server applies based on guest count, menu, and service style.

FINAL PAYMENT

Final payment is due at the conclusion of the event. The deposit card is not stored and must be presented again or replaced with another form of payment. Accepted payments include Cash, AMEX, Visa, Discover, and MasterCard.

Reception Menu

SIGNATURE APPETIZERS

made in-house | priced by the dozen

BRUSCHETTA CROSTINI \$24

SPINACH & ARTICHOKE CROSTINI \$24

BACON WRAPPED STUFFED DATES \$36

MOZZARELLA CAPRESE SKEWERS \$24

BACON WRAPPED JALAPEÑOS \$36

PREMIUM APPETIZERS

made in-house | priced by the dozen | two dozen minimum

SAUSAGE STUFFED MUSHROOMS \$36

SHRIMP COCKTAIL \$48

PORK POT STICKERS \$36

MINI ASSORTED QUICHE \$36

MINI SALMON CAKES \$36

FRESH FRUIT SKEWERS \$36

MINI BLUEBERRY OR BANANA NUT MUFFINS \$18

SWEETS

priced per guest

FLOURLESS CHOCOLATE TORTE \$7

CINNAMON RAISIN BREAD PUDDING \$7

TIRAMISU CHEESECAKE \$7

Italian Buffet Menu

Served buffet style. Includes house-made Parmesan bread, water, tea & soft drinks.

Salad

choose one

HOUSE SALAD
Choice of two dressings

CAESAR SALAD

Entrees

choose two

FETTUCCHINE ALFREDO
Add grilled chicken or shrimp optional.

SPAGHETTINI
With Pomodoro sauce, meat sauce or meatballs.

LASAGNA *House Specialty*
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 +\$2pp
Butterflied breast of chicken lightly dusted, pan-seared atop spaghetti in a light lemon caper butter.

CHICKEN TORTELLINI FLORENTINE +\$2pp
Tri-colored cheese tortellini, grilled chicken, crisp bacon, in artichoke spinach cream sauce. Fresh tomato-basil garnish.

\$24 PER PERSON

ADD A DESSERT COURSE FOR +7 PER PERSON

Pinot Grigio Menu

Plated individually & coursed. Includes house-made Parmesan bread, water, tea & soft drinks.

First Course

select up to two of the following

HOUSE SALAD

CLASSIC CAESAR

CHEF'S SOUP OF THE DAY

Main Course

select up to five of the following

APPLE WALNUT SALAD

WAGYU BACON CHEESEBURGER

CHICKEN FETTUCCHINE ALFREDO

LASAGNA *House Specialty*

SPAGHETTINI & MEATBALLS

CHEESE TORTELLINI

*SPECIAL REQUESTS

*Subject to an upcharge or menu price change

\$29 PER PERSON

ADD A DESSERT COURSE FOR +7 PER PERSON

Chardonnay Menu

Plated individually & coursed. Includes house-made Parmesan bread, water, tea & soft drinks.

Main Course

select up to five of the following

CHICKEN AVOCADO PASTA SALAD

CALIFORNIA CLUB SANDWICH

CHICKEN FETTUCCHINE ALFREDO

LASAGNA *House Specialty*

SPAGHETTINI & MEATBALLS

CHEESE TORTELLINI

*SPECIAL REQUESTS

*Subject to an upcharge or menu price change

Dessert Course

select up to two of the following

FLOURLESS CHOCOLATE TORTE

CINNAMON RAISIN BREAD PUDDING

TIRAMISU CHEESECAKE

\$34 PER PERSON

ADD A FIRST COURSE OF SOUP OR SALAD FOR +4.75 PER PERSON

Pinot Noir Menu

Plated individually & coursed. Includes house-made Parmesan bread, water, tea & soft drinks.

First Course

select up to two of the following

HOUSE SALAD
CLASSIC CAESAR
CHEF'S SOUP OF THE DAY

Main Course

select up to five of the following

APPLE WALNUT SALAD
WAGYU BACON CHEESEBURGER
CHICKEN RISOTTO
CHEESE RAVIOLI
SPICY SAUSAGE RIGATONI
SHRIMP ALFREDO

*SPECIAL REQUESTS

*Subject to an upcharge or menu price change

Dessert Course

select up to 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 up to two of the following

HOUSE SALAD
CLASSIC CAESAR
CHEF'S SOUP OF THE DAY

Main Course

select up to five of the following

CHEESE TORTELLINI
CHICKEN PICCATA
SPICY PESTO ALLA VODKA
LASAGNA *House Specialty*
BLACKENED SALMON SALAD
SHRIMP SCAMPI

*SPECIAL REQUESTS

*Subject to an upcharge or menu price change

Dessert Course

select up to two of the following

FLOURLESS CHOCOLATE TORTE
CINNAMON RAISIN BREAD PUDDING
TIRAMISU CHEESECAKE

\$46 PER PERSON

Syrah Menu

Plated individually & coursed. Includes house-made Parmesan bread, water, tea & soft drinks.

First Course

select up to three of the following

HOUSE SALAD
CLASSIC CAESAR
GARDEN WEDGE
CHEF'S SOUP OF THE DAY

Main Course

select up to five of the following

CHICKEN, SPINACH & PEAR SALAD
CHICKEN PARMESAN
CHICKEN TORTELLINI FLORENTINE
LASAGNA *House Specialty*
SHRIMP SCAMPI
GRILLED SALMON
USDA NEW YORK STRIP
*SPECIAL REQUESTS

*Subject to an upcharge or menu price change

Dessert Course

select up to two of the following

FLOURLESS CHOCOLATE TORTE
CINNAMON RAISIN BREAD PUDDING
TIRAMISU CHEESECAKE

\$57 PER PERSON

Cabernet Menu

Plated individually & coursed. Includes house-made Parmesan bread, water, tea & soft drinks.

First Course

select up to three of the following

HOUSE SALAD
CLASSIC CAESAR
GARDEN WEDGE
CHEF'S SOUP OF THE DAY

Main Course

select up to five of the following

HALIBUT
LOBSTER RAVIOLI
BLACKENED SALMON SALAD
LASAGNA *House Specialty*
CHICKEN MARSALA
GRILLED DUROC PORK CHOP
CREEKSTONE FILET MIGNON

*SPECIAL REQUESTS

*SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE

Dessert Course

select up to two of the following

FLOURLESS CHOCOLATE TORTE
CINNAMON RAISIN BREAD PUDDING
TIRAMISU CHEESECAKE

\$63 PER PERSON

Bar Packages

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.

Your reservation includes service from our main dining room but you have the option to request a bar in the private dining room stocked with select items. You can limit guests to only order from those selections or you can include additional items that can be serviced from the main dining room bar as well.

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

STANDARD BAR SERVICE	\$0 FEE
PRIVATE BAR SERVICE	\$75 FEE

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.

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.

PLEASE SEE OUR BAR MENU FOR CURRENT PRICING AT
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

LET'S PLAN YOUR EVENT

*From first questions to final booking,
we'll make the process easy!*

For questions, availability, pricing, and booking,
please submit an inquiry through our website
pepperonigrill.com/private-dining
or click the link below.

[SUBMIT AN INQUIRY](#)

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