

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

*Private Dining*

# PEPPERONI *Grill*

## E V E N T S   &   C A T E R I N G

### *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 is subject to a fee up to 30% of the estimated total bill.

#### RESERVATION TIME BLOCKS

To better accommodate all of our guests, the private dining room is reserved in four set time blocks:

\* LUNCH: 11:00 am – 1:00 pm and 1:45 pm – 3:45 pm

\* DINNER: 4:30 pm – 6:30 pm and 7:30 pm – 9:30 pm

If you prefer to reserve multiple time blocks, the food & beverage minimum must be met for each block utilized.

**Please note:** We kindly ask that all events conclude by the end of the reserved time block so our team can refresh the space for upcoming guests. If you'd like additional time, please let us know in advance and we'll do our best to accommodate.

#### 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 & 18% 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 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 18% 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. In addition, a service fee of \$50 per server will be applied. The number of servers required will be determined based on the size of the party, the selected menu & service style.

#### 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 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 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*

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*

APPLE WALNUT SALAD  
WAGYU 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 PESTO  
HOUSE SPECIALTY LASAGNA  
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*

CHICKEN, SPINACH & PEAR SALAD  
CHICKEN PARMESAN  
CHICKEN TORTELLINI FLORENTINE  
HOUSE SPECIALTY LASAGNA  
SHRIMP SCAMPI  
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 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*

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](https://PEPPERONIGRILL.COM/PRIVATE-DINING)

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