



*Zeppoli's*  
*Private Events Guide*

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# About Zeppoli's



Zeppoli's is an Italian Restaurant & Wine Shop located in Blacksburg, Virginia. Owners, Cody Thompson and Chris Mullens offer great food and wine for all events. We offer both on and off-site catering and are proud to be the only homemade pasta catering service in the New River Valley.

All our pasta is made fresh at the restaurant, along with our soups, bread, dressings, sauces, and desserts. We expanded our wine selections and opened a retail shop in the lobby of the restaurant. By offering our customers reasonably priced wines from around the world, we can truly enhance your dining experience.

Popular event types that Zeppoli's can accommodate are:

- Rehearsal Dinners
- Baby Showers
- Receptions
- Small Menu Event
- Business Meetings
- Happy Hour Gathering
- Luncheons
- Holiday Parties
- Bridal Showers
- Birthday Parties



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# Packages Offered



Zeppoli's is proud to offer several types of menu choices for your event. Menu options include appetizers & small bites, buffet style, plated dinners, and small menus. We also offer a gluten-free pasta option for an extra charge. Please inquire if you don't see something that fits your needs. We are happy to tailor our services to your needs! Event minimums and room fees are based on the date and time of the request.

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## Appetizers & Small Bites


Perfect for a business meeting, after-work gathering, cocktail or wine hour, and other events where appetizers fit best.

\$7-\$14+ Priced Per Person. Prices vary by choice and number of people attending. Minimum of 12 people to order.

You may choose up to 6 Appetizers and Small Bites.

You may also look at our catering menu for additional  
Appetizers/Small Bites!

Tomato Bruschetta & Basil Pesto	Meatballs in Marinara	Salad Caprese
Fried Cheese Ravioli	Fried Mozzarella	Charcuterie or Cheese Board
Chicken Parmigiana Bites	Stuffed Mushrooms	Sausage Balls
Margarita Flatbread	Garlic Bread Bites	Spinach and Artichoke Dip



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# Buffet Style Packages

Buffet-style meals are prepared for approximately 1.5 times the number of people you are expecting to ensure that guests have the option for seconds. There are 4 buffet packages to choose from on the following pages!

- Appetizers will be served at the time of arrival.
- Buffet entrée items will be served 15-20 minutes after arrival.
- You may choose from the entrees listed under each package, or from the upgraded entrees on the following pages.
- Minimum of 15 people to order.



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## Tier 1 - Little Italy



- \$16-\$19 Per Person
- Choice of Garden or Caesar Salad
- Italian Bread
- Choice of Three Entrees

Spaghetti*	Cheese Ravioli*	Spinach Ravioli*
Fettuccine Alfredo	Manicotti	Roma Spaghetti

*Served with your choice of Marinara or Bolognese*

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## Tier 2 - Sicily

- \$20-\$23 Per Person
- Choice of Garden, Caesar, Italian, or Greek Salad
- Italian Bread and Olive Bread
- Choice of Three Entrees

Eggplant Parmigiana	Lasagna	Vegetable Lasagna
Spinach Ravioli with Lemon Cream Sauce	Chicken Fettuccine Alfredo	Pasta Primavera

*You may also choose from any of our Entrees listed in Tier 1*



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## Tier 3 - Spasso



- \$24-\$28 Per Person
- Choice of Two Salads: Garden, Caesar, Italian, or Greek Salad
- Italian Bread and Olive Bread
- Choice of Appetizer OR Dessert
- Choice of Four Entrees

Sausage Cabernet	Stuffed Concotti	Sun-Dried Tomato, Basil, and Feta Pasta Pinwheels
Greek Shrimp	Shrimp Scampi	Spinach Ravioli with Rose Sauce
Chicken Parmigiana	Burrata Pesto	Spaghetti with Sausage and Meatballs

*You may also choose from any our Entrees listed in Tiers 1 or 2*

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## Tier 4 - Festa

- \$28+ Per Person
- Charcuterie, Fruit, and Cheese Board
- Choice of Garden, Caesar, Italian, or Greek Salad
- Choice of One Side - On the Following Page
- Italian Bread and Olive Bread
- Choice of Four Entrees

Mediterranean Salmon	Tuscan Short Ribs	Herb Crusted Pork Tenderloin
Veal Braciolo	Ratatouille Lasagna	Chicken Valdostana Roulades

*You may also choose from any of our Entrees listed in Tiers 1-3*



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# Additional Information



You can add a dessert or appetizer to any Tier for an additional \$3-\$5 per person.

You can choose up to three desserts or appetizers.

Upgraded Entrée Choices: \$1-\$6 Extra Per Person

Sausage Cabernet	Shrimp Scampi	Spinach Ravioli in Rose Sauce
Chicken Parmigiana	Burrata Pesto	Spaghetti with Sausage & Meatballs
Gnocchi Pollo Pomodoro	Shrimp & Chicken Rose	Taste of Italy
Fettuccine Di Mare	Mediterranean Salmon	Vodka Crab
Leg of Lamb with Madera Sauce	Tuscan Short Ribs	Herb Crusted Pork Tenderloin
Veal Braciolo	Pan-Seared Fish	Chicken Valdostana

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## Side Options

Marinated Tomatoes	Mac and Cheese	Asparagus
Creamed Spinach	Scalloped Potatoes	Potato Salad
Garlic Mashed Potatoes	Pasta Salad	Broccoli in Garlic Butter Sauce



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# Plated Meal Packages

Our plated meal packages are perfect for a more formal, intimate gathering with your guests. Your meal may range from three to five courses and will include personalized menus with options for your guests.

- There will be condensed menus made for your event.
- Guests will be able to choose which items they would like from the condensed menu.
- Upgraded Entree choices are on the previous page.
- Entree choices are listed below:

Spaghetti Marinara	Spinach Ravioli with Lemon Cream Sauce	Three Cheese Ravioli with Rose Sauce
Spaghetti Bolognese	Chicken Parmigiana	Spaghetti Meatballs
Fettuccine Alfredo	Manicotti	Pasta Primavera
Chicken Fettuccine Alfredo	Lasagna	Shrimp Fra Diavolo
Vegetable Lasagna	Eggplant Parmigiana	Roma Spaghetti



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# Plated Meal Packages

## 3 Course Meal

\$19+ Per Person

- Garden or Caesar Salad
- 3-4 Menu Choices
- Choice of Appetizer OR Dessert



## 4 Course Meal

\$25+ Per Person

- Choice of 1-3 Appetizers/Small Bites
- Choice of Two: Garden, Caesar, or Greek Salad
- 4-5 Menu Choices
- Choice of Two: Tiramisu, Cannoli, or Cheesecake

## 5 Course Meal

\$30+ Per Person

- Choice of One Amuse Bouche (Menu Coming Soon!)
- Choice of 1-3 Appetizers/Small Bites
- Choice of Two: Garden, Caesar, Greek or Italian Salad
- 5-6 Menu Choices
- Choice of Two: Tiramisu, Cannoli, Cake, or Cheesecake

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# Brunch / Lunch Event



We provide Brunch/Lunch options for Private Events! You can choose plated or buffet style. This is perfect for any event from 11:00 am-4:00 pm.

Must have a minimum of 20 people.

**\$15-20 Per Person**

## Choice of 3 Entrees:

Chicken & Waffles
French Toast Casserole
Breakfast Casserole
Frittata - Meat Lovers, Veggie, Pizza, Western, Greek, or 3 Cheese
Biscuits & Gravy

## Mimosas:

\$7 glass or \$24 carafe

*Endless Mimosas \$19.99 for the first 3 mimosas, and \$0.10 for each additional and 1 hour 45-minute time limit*

*\*20% Gratuity added to all endless mimosa tables/checks.*

## Choice of 2 Sides:

Fruit Salad
Homefries
Sweet Potato Tots
Bacon
Sausage

## Brunch/Lunch Cocktails:

**\$10 each**

- Caprese Bloody Mary
- Grapefruit & Berry Mimosa
- Limoncello Mimosa
- Cosmopolitan
- Blue Lagoon
- Limeon Sorbet Mimosa

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# Beverage Packages



Check out our Wine Shop!

We have over 100 bottles of wine available,  
with selections from all over the world.

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## Bottle Service

You can set a spending budget for your guests,  
or we can assist you in pre-selecting specific bottles  
to serve at your event.

*There is a \$2 cork fee for our wines and a \$10 cork fee for all outside bottles.*

## Carafe Service

Our wine carafes are \$32.99 each.

One carafe serves about 6 glasses of wine.

You can select up to 4 varietals of wine, listed below.

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*Pinot Grigio, Chardonnay, Moscato, Sauvignon Blanc,  
Merlot, Cabernet Sauvignon, Chianti, Malbec, Pinot Noir*

## Soft Drink Package

Our unlimited soft drink package is \$1.75 per person,  
with a minimum of 12 guests.

## Just Coffee

Unlimited local coffee, cream, and sugar  
will be served to your group for \$1.50 per person.



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# Beverage Packages



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## Unlimited Package

Our unlimited beverage packages include your choice of standard mixed drinks as well as wine, beer, and soft drinks. You will select mixed drink options in advance and we will prepare a small drink menu for you and your guests.

There is a two-hour time limit, with the last call 15 minutes before the end of your event.

Well-Drink Examples: Gin & Tonic, Vodka & Cranberry, Whiskey & Ginger Ale, etc.

Depending on which package you choose listed below, you will have 2 to 5 different Well-Drink options.

### **UNO - \$22 per Person**

- Your choice of Two Well-Drink Options
- House Wines, Domestic Beer, Soda, Juice, Coffee, and Tea.

### **DUE - \$24 per Person**

- Your choice of Three Well-Drink Options
- House Wines, Domestic Beer, Soda, Juice, Coffee, Tea.

### **TRE - \$26 per Person**

- Your choice of Four Well-Drink Options
- House Wines, Domestic Beer, Soda, Juice, Coffee, Tea.

### **QUATTRO - \$28 per Person**

- Your choice of Five Well-Drink Options
- House Wines, Domestic Beer, Soda, Juice, Coffee, Tea.



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# Beverage Packages



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## Cash Bar

Each guest will be responsible for paying for their own drinks at the end of the night or after each drink is ordered. There will be a tab saved in our system for each guest that orders beverages to make the process more efficient for us and the guests.

*There will be a 20% gratuity added to the check.*

*There is a \$2 cork fee for our wines.*

## Open Bar

There will be a tab open for your event for guests to order drinks of their choice. At the end of the night, you will be responsible for the bill. We can also send an invoice the following day of the bill. Guests can order as many drinks as they would like.

*There will be a 20% gratuity added to the check.*

*There is a \$2 cork fee for our wines.*

## Selected Drinks

We will prepare a small drink menu for your event which will have pre-selected wine and beer options. You can add mixed drinks to this menu as well. We will charge accordingly as people order. You can pay for this at the end of the night or we can send an invoice the following day.

*There is a \$2 cork fee for our wines and a \$10 cork fee for all outside bottles.*



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# Desserts



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In addition to our plated options, we offer dessert platters for your group. Platters can include multiple items and are a great way for everyone to try a little bit of each dessert! Pricing is based on desserts selected and the number of people, and is typically an additional \$3-6 per person, per portion.

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## Dessert Options

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**Cannoli**

**Tiramisu**

**Zeppole**

**Cheesecake**

*Plain, Berry, Chocolate, or Peanut Butter*

**La Bete Noire**

*Flourless Chocolate Torte (Gluten-Free)*

**Mousse**

*Chocolate, Vanilla, or Fruit*

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We also offer whole cakes with advanced notice.

More options are available, so please call or email us to check on varieties, availability, and pricing.



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# Available Spaces



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## WINE SHOP/TASTING ROOM

- Seats 36 people
- This space offers large windows and access to the private patio upon reservation.
- Counter space is available for food and drink service.

## FRONT DINING ROOM

- Seats 48 people
- Semi-private space to allow for food and drink service.
- This space is perfect for plated dinners or buffet-style dining for larger groups.

## ENTIRE DINING ROOM

- Seats 80 people
- Private and exclusive views of our dining room, featuring space for a buffet-style or plated dinner.
- Includes table arrangements of your choice, with the option to decorate the space.

## ENTIRE RESTAURANT

- Seats 110 people
- Complete access to our main dining room, tasting room, patio, and wine shop.
- Perfect for large corporate gatherings, Greek organizations, and large family gatherings.



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# Policies

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## Event Requests

All event requests must be placed by email. Phone or in-person meetings are available by appointment. All communication will be documented by email to keep proper records. Requests are not confirmed until the event coordinator provides email confirmation. We will make contact to go over details including scheduling, planning, recommendations, and payment through email. A completed order will include menu choices and a final headcount of guests. To ensure a successful event, please reserve your event date as soon as possible. All events should be placed at least two weeks ahead. Please contact us for any last-minute events and we will work with you.

## Pricing & Payment Options

A deposit is due at the time of booking your event. If you have a minimum spend limit for your reservation, 20% of the minimum spend is your deposit amount. 50% of your total is due one month prior to the event date. The remaining balance of pre-ordered items is due 72 hours ahead of time. There is a room fee for not meeting the minimum spend, which will be discussed while planning the event. Taxes and gratuity are not included in the minimum spend or the estimate unless you request it. A 20% gratuity and 11.3% meals and state tax will be added to your bill. We will also keep a copy of your card on file in case of additional charges. Please inquire about altering your payment schedule to fit your needs.

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# Policies

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## Guest Count

A final headcount must be provided at least 7 days in advance. Your final headcount is the minimum number of people you will be charged for. Additional guests may be accommodated as space allows. Please let us know if you would to increase the volume of your order to accommodate additional guests at least 7 days ahead of time. Private events are fully staffed with dedicated servers to fit your guests' needs. We provide at least one server per 15 guests, but more servers may be provided if needed. You will be charged for the head count that you provided unless additional attend, which will also be charged for.

## Special Dietary Needs

Zeppoli's is proud to offer gluten-free pasta and dairy-free options. We also handle nut allergies to fit the needs of our guests. Our dessert chef can make gluten-free dessert options by request as well. Our gluten-free pasta is available for an extra charge per item ordered.

## Cancellation

If you cancel 30+ days prior to your event, you will receive a full refund, minus your initial deposit. You will receive a 50% refund by canceling 7-29 days prior to your event. If you cancel fewer than 7 days prior to your event you will not receive a refund.

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# Policies

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## Liability & Damages

In-house buffet-style events are not permitted to take home leftovers. Any leftover food not removed and properly stored within a two-hour time frame should be discarded. This is to protect your health and avoid foodborne illnesses. Zeppoli's is not responsible for the quality of leftovers. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Zeppoli's will not be held responsible for any lost, stolen, missing, or damaged property incurred by you or your guests. You are responsible for all your guests during your reserved time. Guests agree to release and hold Zeppoli's harmless, including any attorney fees and costs incurred from all claims, demands, suits, or judgments from the use of any of our facilities including, but not limited to, any damages incurred, injury, or even death.

The organization or individual reserving the space assumes all responsibility for damage done by their guests to Zeppoli's property. Damage to the facility or equipment will be billed directly to the organization or individual responsible for the room. Any damages need to be reported immediately to a Zeppoli's staff member.

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