

Private Events Guide



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"We make the pasta, you taste the difference"

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About Zeppoli's

Zeppoli's is an Italian Restaurant & Wine Shop located in Blacksburg, Virginia.

All our pasta is made fresh at the restaurant, along with our soups, bread, dressings, sauces, and desserts. Our retail wine shop, in the restaurant lobby, provides our customers with wines from around the world!

We're more than just a place to wine & dine; we're the perfect setting for your intimate dinners, lively gatherings, and memorable moments! We offer private event space and exquisite catering to help you transform your ordinary occasion into an unforgettable experience! For more information regarding off-site catering, inquire at blacksburgcatering.com.

Popular event types that Zeppoli's can accommodate are:

- Rehearsal Dinners
- Baby Showers
- Receptions
- Team Dinners
- Business Meetings
- Happy Hour Gathering
- Luncheons
- Holiday Parties
- Bridal Showers
- Birthday Celebrations
- Book Clubs
- Retirement Parties

How It Works

- ROOM SELECTION
- STYLE OF EVENT
- CHOOSE MENU & BEVERAGES
- REQUIREMENTS, DEPOSIT, & PRICING
- EVENT DAY!



How It's Served

PLATTER STYLE

- The host will make all the menu choices during the inquiry
- All items will be served on the buffet 5 to 10 minutes after arrival unless told otherwise
- You may choose any number of appetizers
- Prices for appetizers are located on page 8



PLATED STYLE

- The host will make all the menu choices during the inquiry
- There will be a small (half-sheet) menu made for your guests
- If appetizers and desserts are included with your package, those will be served on platters
- Guests will always have the option of garden or caesar salad with each package
- Guests will choose their salad and entree choice at the same time during the event
- Our homemade bread is served with each package
- Disregard the prices on the appetizer and dessert menus, they do not apply

BUFFET STYLE

- The host will make all the menu choices during the inquiry
- All items will be served on the buffet 5 to 10 minutes after arrival unless told otherwise
- All buffet packages are made to feed 1.5 times the final headcount, so, each guest can get seconds
- Additional food may be charged if your group exceeds the replenishment of the food
- Disregard the prices on the appetizer and dessert menus, they do not apply

Available Spaces

WINE SHOP/TASTING ROOM

- Seats 38 people (flexible capacity)
- This space offers large windows and access to the private patio upon reservation

HALF DINING ROOM

- Seats 50 people
- Semi-private space to allow for food and drink service

FULL DINING ROOM

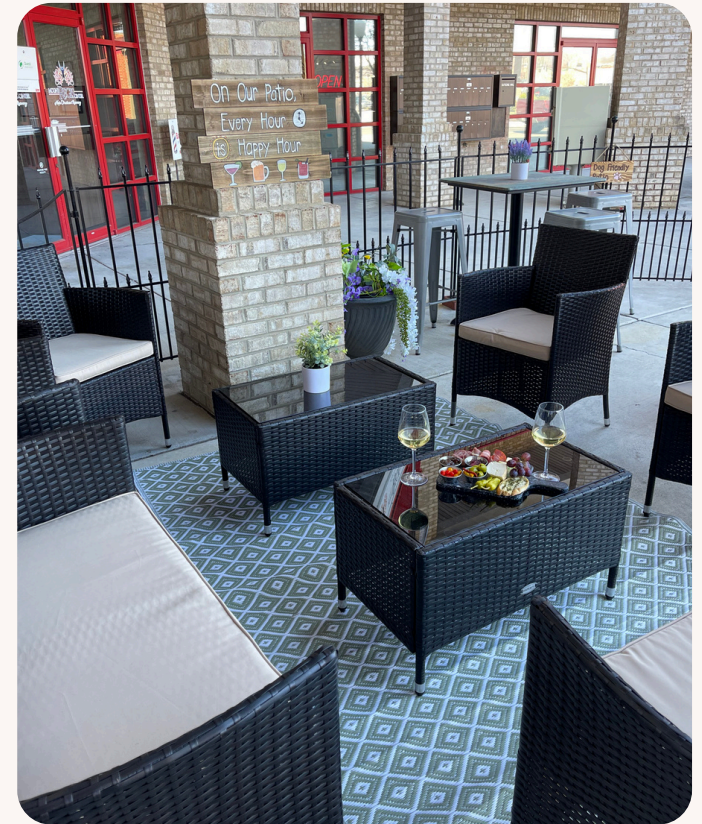
- Seats 80 people
- Private views of our dining room, featuring space for a buffet-style or plated dinner

ENTIRE RESTAURANT

- Seats 110 people
- Complete access to our main dining room, patio, and wine shop

COCKTAIL CORNER

- Flexible seating
- Private patio corner perfect for cocktail hour



*Patio reservations are weather permitting and not guaranteed
Access to the patio is also available to reserve upon request*

Beverage Packages

Check out our Wine Shop!

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

TICKET 1 PACKAGE

Includes all beer, house wine, and canned cocktails only. \$6 per ticket. Tickets are pre-ordered and will be passed out on the day of the event.

TICKET 2 PACKAGE

Includes all beer, house wine, canned cocktails, and well-drinks. \$10 per ticket. Tickets are pre-ordered and will be passed out on the day of the event (3 hours total)



CASH BAR

Guests are expected to pay for their own beverages at the end of the night.

OPEN BAR

The host is responsible for all beverages ordered throughout the night.

*Tickets must be used at the time of the event and are not refundable
No outside beverages allowed!
\$2 cork fee applied to each bottle of wine*

SOFT DRINK PACKAGE

Our unlimited soft drink package is
\$2.00 per person.

Includes: Coca-Cola Products, Lemonade,
Coffee, Sweet and Unsweet Tea.
Can be added to buffet, plated, or
platter-style events.

UNLIMITED 1 PACKAGE

Includes all beer, house wine, and canned cocktails. \$22 per person for the first hour and then \$11 per person for the remainder of the event.

UNLIMITED 2 PACKAGE

Includes all beer, house wine, canned cocktails, and well-drinks. \$28 per person for the first hour and then \$14 per person for the remainder of the event (3 hours total)



Appetizers / Platters



TOMATO BRUSCHETTA 🌿

8-10 people \$35
16-20 people \$68

SPINACH & ARTICHOKE DIP 🌿

8-10 people \$42
16-20 people \$80

BLACK BEAN CAKES 🌿

12 pieces \$25
24 pieces \$48

MEATBALLS IN MARINARA

12 meatballs \$35
24 meatballs \$68

GARLIC BREAD BITES 🌿

8-10 people \$35
16-20 people \$68

VEGGIE TRAY 🌿

8-10 people \$35
16-20 people \$68

ITALIAN DEVEILED EGGS 🌿

24 halves \$35
48 halves \$68

CHARCUTERIE BOARD

8-10 people \$55
16-20 people \$110

FRIED CHEESE RAVIOLI 🌿

24 pieces \$25
48 pieces \$48

FRIED MOZZARELLA 🌿

12 pieces \$25
24 pieces \$48

SHRIMP COCKTAIL 🌿

24 pieces \$60
48 pieces \$115

ZUCCHINI BRUSCHETTA 🌿

8-10 people \$35
16-20 people \$68

SALAD CAPRESE 🌿

8-10 people \$40
16-20 people \$72

SAUSAGE STUFFED SHROOMS

8-10 people \$40
16-20 people \$72

BUFFALO CHICKEN DIP

8-10 people \$42
16-20 people \$80

VEGETARIAN OPTIONS 🌿
GLUTEN-FREE OPTIONS 🌿

Plated Meal Style

ROME PACKAGE

\$22 Per Person

Two-Courses

- Garden or Caesar Salad
- Up to 4 Entree Choices (page 11)

VENICE PACKAGE

\$25 Per Person

Three-Courses

- Up to 2 Appetizers (page 8)
- Garden or Caesar Salad
- Up to 5 Entree Choices (page 11)

TUSCAN PACKAGE

\$25 Per Person

Three-Courses

- Garden or Caesar Salad
- Up to 5 Entree Choices (page 11)
- Up to 2 Desserts (page 13)

FLORENCE PACKAGE

\$28 Per Person

Four-Courses

- Up to 2 Appetizers (page 8)
- Garden or Caesar Salad
- Up to 6 Entree Choices (page 11)
- Up to 2 Desserts (page 13)



Per-person prices do not include event fees, room fees or tax and gratuity.

Buffet Style

TIER 1

\$22 Per Person

Choice of 1 Salad

- Garden or Caesar

Choice of 3 Entrees (page 11)

TIER 3

\$25 Per Person

Choice of 1 Salad:

- Garden or Caesar

Choice of 3 Entrees (page 11)

Choice of 1 Dessert (page 13)

TIER 2

\$25 Per Person

Choice of 1 Appetizer (page 8)

Choice of 1 Salad:

- Garden or Caesar

Choice of 3 Entrees (page 11)

TIER 4

\$29 Per Person

Choice of 1 Salad:

- Garden or Caesar

Choice of 1 Appetizer (page 8)

Choice of 3 Entrees (page 11)

Choice of 1 Dessert (page 13)



Entrees

Plated/Buffer Options:

SPAGHETTI MARINARA 	SPAGHETTI BOLOGNESE	SPAGHETTI MEATBALLS	SAUSAGE CABERNET	VEGETABLE LASAGNA 
MANICOTTI 	CLASSIC LASAGNA	ROMA SPAGHETTI 	EGGPLANT PARMIGIANA 	CHICKEN PARMIGIANA
FETTUCCINE ALFREDO 	CHICKEN ALFREDO	PASTA PRIMAVERA 	BEEF CANNELLONI	SHRIMP & CHICKEN ROSÉ
SPINACH RAVIOLI 	BEEF RAVIOLI	MUSHROOM RAVIOLI 	CHEESE RAVIOLI 	VODKA RIGATONI 

RAVIOLI SAUCES

Lemon Cream, Marinara, Alfredo, Bolognese, or Rosé Sauce

VEGETARIAN OPTIONS 

ANY DISH WITH LOOSE NOODLES CAN BE SUBSTITUTED WITH GLUTEN-FREE PASTA*COST MAY VARY

Plated Upgrade Options:

Add \$6 Per Person

TUSCAN SHORT RIBS	HERB CRUSTED PORK TENDERLOIN	GRILLED SWORDFISH	VODKA CRAB RAVIOLI	MEDITERRANEAN SALMON
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Brunch Buffet

SERVED BUFFET STYLE
MINIMUM OF 15 PEOPLE



BRUNCH 1

\$19 Per Person

Choice of 2 Brunch Entrees
Choice of 1 Protein
Choice of 1 Side

BRUNCH 2

\$23 Per Person

Choice of 3 Brunch Entrees
Choice of 1 Protein
Choice of 2 Sides

BRUNCH ENTREES

Chicken & Waffles	Cheesy Crab Frittata
Hangover Waffle Casserole	Broccoli Cheddar Frittata
French Toast Casserole	Sausage Mushroom Frittata
Breakfast Casserole	Pumpkin Goat Cheese Frittata
Biscuits & Sausage Gravy	Low Country Shrimp & Grits

PROTEIN

Bacon
Sausage

SIDES

Fruit Salad
Homefries
Feta Potato Salad
Sweet Potato Salad

Per-person prices do not include tax and gratuity.



Desserts

CANNOLI

TIRAMISU

BROWNIES

CHOCOLATE MOUSSE (GF)

CHEESECAKE

NY Style or Mixed Berry

COOKIES

*Chocolate Chip, Oatmeal Raisin,
Peanut Butter, M & M, or White Macadamia Nut*

We also offer whole cakes with advanced notice.
More options are available, so please email us to
check on varieties, availability, and pricing.
Please note, that we do not do wedding cakes.

Requirements

DAY/NIGHT	MINIMUM SPEND	DEPOSIT	ROOM FEE	EVENT FEE
Monday-Thursday Day	\$350	\$50	\$75	\$20
Sunday-Thursday Night	\$500	\$75	\$125	\$25
Friday, Saturday, & Sunday Day	\$750	\$125	\$175	\$40
Friday & Saturday Night	\$1200	\$175	\$250	\$50

The minimum spend requirement is based on food and beverage sales for the entirety of the event.

If the minimum spend is NOT met, you will be charged the room fee.

If you do not think that you will reach the minimum spend, you can opt to just pay the room fee.

Deposits are always refundable by the date given at the inquiry.

Parties with fewer than 15 guests may have an extra charge.

All requirements vary by season and date and are subject to change at anytime.

Prices listed are not guaranteed.

Policies & Procedures

EVENT REQUESTS

All event requests must be placed via email. Phone or in-person meetings are available by appointment. To schedule an in-person meeting, please inquire through email. 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. To ensure a successful event, please reserve your event date as soon as possible. All events should be placed two weeks in advance. Please contact us for any last-minute events and we will work with you.

PAYMENT

All payments must be made by American Express, Mastercard, Visa, Discover, or Check. VT Foundation payments are accepted. Each host will receive an invoice via email. The invoice will be sent from Square. Please, inquire about altering your payment schedule to fit your needs.

GRATUITY & TAX

A 20% gratuity and 11.3% meals and state tax will be added to your bill. Please, provide appropriate documentation if your group is tax-exempt.

FEES

Zeppoli's reserves the right to charge additional fees payable upon receipt of this private event guide.

- Outside Cake Fee: \$20 - Covers the service of storing, preparing, and serving, as well as any additional cleanup required. Please be advised that we will make every effort to cut the cake neatly, but cannot guarantee perfection in this matter.
- Event Fee: This is be calculated based on planning, organizing, services requested, staff coverage, and if any additional cost are incurred during the event.
- Cancellation Fee: \$150 - This fee will be charged if a 48-hour notice is not provided prior to the scheduled event date and time. This covers costs associated with preparation, securing staff, reserving resources, and allows us to effectively maintain the high level of service we strive to provide to all of our valued clients.

FINAL HEADCOUNT

The final headcount for an event must be provided 10 days before the actual event date. This headcount is the official number of guests that will be calculated for billing purposes, regardless of how many guests actually show on the day of the event. Any changes to the number of guests should be communicated and updated before the 10-day deadline to avoid being charged for guests who do not attend.

Policies & Procedures

AVAILABILITY

We do not accept events for VT Graduations, VT Spring Game, VT Homecoming, Valentine's Day, or Mother's Day. During football season (August-December), our weekend availability is limited. Zeppoli's hosts pre-scheduled wine tastings every other Wednesday throughout the year. Wednesday availability may be unavailable.

DISPLAY & DECORATIONS

Zeppoli's management requires prior approval for any displays or decorations that you wish to bring in or set up. The use of paint and any other materials that could cause lasting damage to the walls is not allowed. You will be held accountable for any damage caused during the event. If any damage is incurred, you may be charged an additional fee beyond the standard event fees.

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.

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.

Appetizers

- **CHARCUTERIE BOARD** - Italian meats, cheeses, olives, and fruit topped with chef's garnish
- **TOMATO BRUSCHETTA** - Herbed crostini, tomato salad, fresh basil, balsamic drizzle
- **MEATBALLS IN MARINARA** - Romano and fresh parsley
- **ITALIAN DEVEILED EGGS** - Traditional deviled eggs with an Italian herbed twist
- **FRIED MOZZARELLA** - Mozzarella triangles served with marinara
- **SALAD CAPRESE** - Mozzarella, marinated tomatoes, fresh greens, balsamic glaze, and basil
- **SPINACH & ARTICHOKE DIP** - Cream cheese, sour cream, spinach, artichoke hearts, and romano served with pita chips
- **GARLIC BREAD BITES** - Bread bites golden fried, garlic butter, romano, and parsley served with marinara
- **SHRIMP COCKTAIL** - Seasoned shrimp served with cocktail sauce
- **SAUSAGE STUFFED MUSHROOMS** - Cornbread, sausage, mushrooms
- **BLACK BEAN CAKES** - Black beans and vegetables
- **VEGGIE TRAY** - Mixed vegetables served with ranch
- **FRIED CHEESE RAVIOLI** - Cheese ravioli fried and served with marinara
- **ZUCCHINI BRUSCHETTA** - Herbed crostini, zucchini bruschetta, herbed ricotta, and drizzled with honey
- **BUFFALO CHICKEN DIP** - Buffalo sauce, chicken, and cream cheese

Salads

- **CAESAR SALAD** - Romaine hearts tossed with pecorino Romano, house-made croutons, and Caesar dressing.
- **GARDEN SALAD** - Romaine and fresh greens, and fresh garden vegetables

Menu Descriptions

Entrees

- **SPAGHETTI** - Homemade spaghetti (served with marinara, meatballs and marinara, or bolognese)
- **MANICOTTI** - Rolled pasta sheets, herbed ricotta, marinara, and mozzarella
- **FETTUCINE ALFREDO** - Egg fettuccine tossed with alfredo and ground black pepper (served with or without chicken breast)
- **HAND-BREADED PARMIGIANA** - Served with spaghetti topped with marinara sauce (choice of chicken or mushroom & eggplant)
- **LASAGNA** - Pasta sheets layered with ricotta, meat sauce, mozzarella, and marinara
- **PASTA PRIMAVERA** - Mushrooms, roasted red peppers, carrots, onions, tomatoes, broccoli, and spinach with spaghetti
- **SAUSAGE CABERNET** - Sliced sausage, cabernet sauvignon, mushrooms, red onions, peppers, herbed ricotta, and bolognese with rigatoni
- **ROMA SPAGHETTI** - Roma tomatoes, basil, garlic, olive oil and crushed red pepper with spaghetti
- **RAVIOLI** - Choose from spinach, beef, mushroom, or cheese (served with your choice of sauce)
- **BEEF CANNELLONI** - Pasta tubes stuffed with ground beef and ricotta baked with bolognese and mozzarella cheese
- **VEGETABLE LASAGNA** - Pasta sheets layered with ricotta, marinara, and vegetables
- **SHRIMP & CHICKEN ROSE** - Shrimp, sliced chicken breast mushrooms, in a creamy tomato sauce and fusilli
- **VODKA RIGATONI** - Vodka pasta sauce, romano, and rigatoni

Upgraded Entrees

- **TUSCAN SHORT RIBS** - Served with potatoes and asparagus
- **HERB CRUSTED PORK TENDERLOIN** - Served with potatoes and asparagus
- **GRILLED SWORDFISH** - Served with potatoes and asparagus
- **VODKA CRAB RAVIOLI** - Jumbo lump crab ravioli, red onions, garlic, creamy vodka sauce
- **MEDITERRANEAN SALMON** - Salmon, feta cheese, spinach, roma tomatoes, kalamata olives, served with garlic butter spaghetti

Brunch

- **CHICKEN & WAFFLES** - Crispy bite-size chicken and homemade waffles served sweet (honey and powdered sugar) or spicy (honey-siracha sauce)
- **HANGOVER WAFFLE CASSEROLE** - Scrambled eggs, homemade waffles, cheese, sausage, homefries, and hot honey
- **FRENCH TOAST CASSEROLE** - Bread tossed with eggs, cinnamon, brown sugar and vanilla topped with powdered sugar and syrup
- **BREAKFAST CASSEROLE** - Eggs, homefries, bacon, sausage, cheese, and herbs
- **BISCUITS & SAUSAGE GRAVY** - Biscuits with sausage gravy, onions, and peppers (ask about vegetarian gravy options)
- **CHEESY CRAB FRITTATA** - Eggs, cheese, potatoes, cream, lump crab, and a kick of spice
- **BROCCOLI CHEDDAR FRITTATA** - Eggs, cheddar, broccoli, onion, and seasonings
- **SAUSAGE MUSHROOM FRITTATA** - Eggs, cheese, ground sausage, onion, cream, mushrooms, and spinach
- **PUMPKIN GOAT CHEESE FRITTATA** - Eggs, fresh pumpkin, onion, cream, crumbled goat cheese, nutmeg, and other seasonings
- **LOW COUNTRY SHRIMP & GRITS** - Andouille sausage, shrimp, homefries, sweet corn, eggs, and cheese atop grits
- **FRUIT SALAD** - Mixture of grapes, berries, and oranges
- **HOMEFRIES** - Deep-fried diced potatoes
- **FETA POTATO SALAD** - Diced potatoes, mayo, red onion, dijon mustard, feta cheese, and herbs
- **SWEET POTATO SALAD** - Diced sweet potatoes, mayo, herbs, and red onion