



Group Dining Experiences

Welcome to Zelo. We'd like to thank you for considering us for your group dining experience.

Zelo is an enduring downtown dining destination, conveniently located in the center of the city, close to the convention center, many hotels and entertainment venues.

For over 25 years we've been passionately delivering high quality dining and service experiences to groups both large and small.

Please use this guide as a starting point to decide if we may be a fit for your group. If you like what you see, our team will be happy to guide you through the planning process.

Our Spaces

The 'Basilica'

Our semi-private dining room with high ceilings, classic architecture, Venetian plaster, black walnut woodwork, and a local artist light fixture from Hennepin Made, will welcome up to 35 guests. The 'Basilica' shares an opening with our main dining room so you will still feel a part of the energy but have your own space. There is room to mingle if you'd like to have a cocktail reception before dinner. The 'Basilica' has 3 booths that seat up to 6 people each, 2 booths that seat 4 (but can accommodate up to 5 with cozy seating) and one table that seats up to 7.

To reserve the 'Basilica' for your exclusive use there is a room charge of \$300 and a food and beverage minimum that varies based on day, time.

Monday through Thursday

4pm, out by 6pm \$1,500

Start time between 5pm and 8pm \$3,000

Friday and Saturday

4pm, out by 6pm \$2,000

Start time between 5pm and 9pm \$3,500

Food and beverage minimums do not include tax or gratuity.



Main Dining Room

We have two tables that seat up to 10 people each, next to each other at the front of our main dining room. The tables have comfortable leather chairs. Perfect for groups of 14 to 20 that don't require privacy.

Reservations are available in two time windows either early (between 4pm and 5:30pm) or late (between 8pm and 9pm)



The Front Bar Lounge

High top tables and drink rails with expansive windows overlooking Nicollet Mall. Seating for up to 32 people but can accommodate up to 45 people in a seating/standing configuration during a cocktail reception. The front bar lounge can be reserved for your exclusive use with a food and beverage minimum of \$1,500 to \$2,500 that varies based on time and day of the week.



The Back Bar Lounge

Tables that can be configured in multiple ways to accommodate various sized groups. Each side can seat up to 12 people. Up to 24 guests can be accommodated utilizing both sides. We offer full dinner service in our bar lounge, perfect for birthdays and celebrations.



Our Food

We serve fresh, simple, honest Italian cuisine.

Our philosophy is simple: the best food comes from the best ingredients.

We've been sourcing high quality local ingredients for decades and have many enduring local farmer relationships.

Our dedicated staff, some of which have been with us for 25 years, passionately commit to bringing you a quality dining experience by hand making our breads, pastas, desserts and most everything else you will eat while you are here.





GROUP DINING MENU

SMALL PLATES

Appetizers that can be shared easily during a cocktail reception event or at tables when seated for dinner

Parmesan Crusted Shrimp lemon garlic aioli and cocktail sauce 25.95 (approximately 20 pieces)

****Grilled Beef Tenderloin Crostini** black truffle aioli, chive, sea salt 23.95 (6 pieces)

Crab Cakes jumbo lump, Dijon aioli, truffle aioli 29.95 (4 pieces)

Caramelized Brussel Sprouts local honey and almonds 15.95

Roasted Cauliflower black truffle aioli, Parmigiano Reggiano 15.95

****Classic Bruschetta** local tomato, garlic, basil, extra virgin olive oil, ciabatta 18.95 (8 pieces)

Braised Meatballs veal, Molinari sausage, fontina, Bolognese sauce 20.95 (3 pieces)

Calamari gremolata and lemon garlic aioli 25.95 (approximately 20 pieces)

****Seared Ahi Tuna** avocado, sweet soy, spicy mayo, sesame crisps 21.95 (6 pieces)

***these small plates can easily be eaten in hand and do not require plates or utensils*

we can accommodate gluten free, vegetarian and vegan diets upon request

GROUP DINING MENU

SALAD AND SOUP

Choose up to 3

Ciao Baby organic greens, local organic goat cheese, pine nuts, balsamic vinaigrette 13.95

Caesar traditional, ciabatta croutons, Parmigiano Reggiano 13.95

Caprese local tomato, local burrata, basil, sea salt, 12 year aged balsamic vinegar, extra virgin olive oil 14.95

Basic Blue romaine, tomato, thick cut bacon, red onion, ciabatta croutons, blue cheese dressing 13.95

Tomato Basil or Soup of the Day 6.95

ENTREES

Choose up to 4

Minnesota Prime Angus Filet Mignon fontina potato frico 6 oz 49.95 or 10 oz 60.95

Dry Aged Pork Chops porcini-pepper crust, roasted heirloom potatoes 39.95

Tortiglioni Rossa Molinari sausage, sweet peas, roasted red peppers, Romana rossa sauce 30.95

Wild Acres Farm Brick Roasted Chicken Marsala mashed potatoes, roasted carrots, brussels sprouts, mushroom marsala sauce 35.95

Classic Chicken Parmigiana mozzarella, spaghetti marinara 32.95

Pesto Crusted Sea Bass white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 52.95

Herb Grilled Organic Salmon roasted heirloom potatoes and zucchini, lemon-thyme sauce 39.95

Bucatini Primavera wild mushroom, zucchini, roasted peppers, basil, spinach, tomato, pecorino 27.95 (Vegetarian, can be made vegan)

DESSERT

Choose up to 2

Tiramisu Italian classic served with our chocolate sauce 13.95

Salted Caramel Custard caramel sauce, salted caramel popcorn 13.95

Gelato or Sorbetto daily flavor with a shortbread cookie 7.95

Group Dining FAQ's

We offer a group dining menu for groups of 15 or more. We will print custom menus for your event with or without prices.

For reservations requiring a food and beverage minimum we will send you a contract to secure the reservation.

Beverages will be charged upon consumption. A full bar including craft cocktails, local beers and an extensive wine selection will be available for your group. Our wine list is available on our website. We'd be happy to assist in selecting wines if you'd like some help. If you bring your own wine, there will be a corkage fee of \$25 per bottle.

We ask that large groups paying by credit card use a single card for their entire tab.

Outside cakes may be brought if desired for a \$4.00 per person cake cutting fee.

We do not have any A/V capability.

We offer complimentary valet service on the right side of 9th street starting at 5pm daily. Please inform us if the majority of your group will be utilizing our valet service.

We ask that you give us as much time as possible when cancelling your reservation. Cancellations within 72 hours of the reservation may be subject to late cancellation fees.

Our location: 831 Nicollet Mall, Minneapolis, MN 55442 (on the corner of 9th st. and Nicollet Mall)

We are open Monday through Thursday from 4pm to 9pm and on Friday and Saturday from 4pm to 10pm.

Our Phone: 612 333-7000