



& BANQUET CENTER



7042 East Market Street / Warren, Ohio 44484 / 330-856-5291

www.leosristorante.com

Dear Friends,

Thank You For Choosing Leo's Banquet Center!

Our Exquisite Facility Offers A Number Of Possibilities For Any Occasion. Whether You're Planning That Special Wedding Day With All The Trimmings, A Casual Or Formal Social Function, Or A Meeting/Seminar In The Business World, Leo's Banquet Center Is Committed To Making Your Event Memorable.

Our Beautiful Banquet Center Can Accommodate Groups From 50 To 500 People. We Would Be Happy To Assist You With Every Detail To Create That Special Day.

Leo And His Professionally Trained Staff Have Prepared This Menu With The Idea That Every Party Would Be Unique. We Can Create A Variety Of Packages To Personalize Your Function.

Our Experienced Staff Delivers Impeccable Service With A Touch Of Imagination. We Believe Our Quality Of Food & Presentation Compliment The Beauty Of Our Facility.

We Look Forward To Serving You Now And In The Future.

Sincerely Yours,

Leo's Family & Staff

EVENT PLANNING IDEAS

Whether You're Planning A Buffet Or Sit Down
Here Are A Few Ideas To Give Your Event That Extra Special Touch

MARTINI BAR

Your Special Drink Upon Arrival
That Goes With Your Theme - A Blue Moon Drop Kiss

PASSED APPETIZERS

Rice Balls In A Martini Glass, Mini Bruschetta, Lamb Portobello Skewers

ANTIPASTI TABLE:

Roasted Peppers, Hot Peppers In Oil, Marinated Olives,
Roasted Artichokes, Imported Meats & Cheeses & Focaccia
Assorted Breads

SUSHI STATION:

Salmon & Avocado Roll
California Roll, Vegetable Roll & Spicy Tuna Roll

RAW BAR:

Butter Poached Lobster, King Crab, Oysters On The Half Shell
& Stone crab Claws

PASTA STATIONS:

Choose Your Favorite Pasta, Casserica, Ziti, Orecchiette
With Three Sauces And Seasonal Ingredients

PROTIEN (MEAT) STATION:

Herb Balsamic Roasted Tenderloin Of Beef With Horsey Sauce,
Balsamic Glazed Mushrooms And Tomato Jam
Sun Dried Tomato Crusted Salmon With Bean Ragout And Garlic Aioli
Roasted Semi – Boneless Chicken Breast With Fried Peppers

FLAMBE STATIONS

Bananas Foster
Cherries Jubilee

ELABORATE PASTRY TABLES

Themed Dessert Stations – Chocolate lovers Delight

ASK YOUR EVENT PLANNER FOR THE DETAILS

BRUNCH MENU IDEAS

BRUNCH I

Omlette Station With Assorted Toppings= Cheese, Tomatoes, Mushrooms,
Onion, Ham Spinach & Bacon

\$65.00 CHEF FEE APPLIES

Sausage & Peppers / Fried Potatoes & Peppers

Chicken Riesling With Rice Pilaf,

French Toast Casserole,

Muffins, Croissants & Bagels

\$28.00 PER PERSON

BRUNCH II

Assorted Frittatas / Chicken Crepes / Fried Potatoes & Peppers
Fruit Bowl / Torteloni Asiago With Cream & Peas OR Ziti Alla Vodka.

\$23.00 PER PERSON

BRUNCH III

Scrambled Eggs / Hash Brown Potatoes / Sausage Links / Sliced Ham

French Toast / Croissants & Muffins

\$20.00 PER PERSON

COFFEE, ICE TEA & LEMONADE STATION AVAILABLE FOR \$3.50 PER PERSON

BRUNCH SIT-DOWN 1

Chicken Crepe With Roasted Chicken, Ricotta Cheese, Herbs & Lemon Cream. Vegetable
Frittata / French Toast Casserole With Berries

\$19.00 PER PERSON

BRUNCH SIT-DOWN 2

Quiche In Puff Pastry With Mixed Green Salad / Fried Potatoes & Peppers

\$18.00 PER PERSON

COFFEE INCLUDED

MUFFINS, CROISSANT PLATTERS \$30 PER PLATTER

FRUIT PLATTER \$50.00 PER PLATTER

WHITE WINE SANGRIA \$8.00 EACH

MIMOSA \$7.50 EACH / FRUIT PUNCH \$2.00 PER PERSON

BREAKFAST & BREAKTIME

CONTINENTAL BREAKFAST MINIMUM OF 30 PEOPLE

A Room Rental Fee May Apply To Functions Not Meeting The Minimum Requirements.

Chilled Juices, Warm Assorted Danish, Muffins, Yogurt & Granola, Coffee, Decaf & Tea. **\$ 10.00 per person**

Fresh Seasonal Fruit = **Add** **\$ 5.00 per person**

BREAKFAST BUFFET

MINIMUM OF 50 PEOPLE.

\$ 18.00 per person

Scrambled Eggs / Choose 1- Sausage Links, OR Bacon / Hash Brown Potatoes With Peppers & Onions / French Toast, English Muffins / Includes: Coffee, Decaf, Tea & Juices, Preserves, & Butter

\$ 22.00 per person

Scrambled Eggs / Choose 1- Sausage Links, OR Bacon / Hash Brown Potatoes With Peppers & Onions / French Toast Casserole With Berries / Muffins Includes: Coffee, Decaf, Tea & Juices / Preserves, & Butter

ADDITIONAL ADD-ONS TO YOUR BRUNCH BUFFET:

Whole Roasted Herb Crusted Salmon With Seasonal Accompaniments **\$ 12.00 pp**
Roasted Carved Turkey Breast With Accompaniments **\$ 10.00 pp**

Cheese Blintzes With Berries	\$ 5.00 pp
Carved Ham	\$ 6.00 pp
French Toast Casserole With Berries	\$ 6.00 pp
Assorted Frittatas	\$ 6.00 pp
Tomato Bisque Soup	\$ 5.00 pp
Assorted Bar Cookies	\$ 5.00 pp
Fresh Fruit / Seasonal Fruit	\$ 5.00 pp

Soft Drinks	\$ 3.00 pp
Fruit Punch	\$ 2.00 pp
Mimosa	\$ 7.50 EA.
Coffee, Decaf, Hot Tea	\$ 3.50 pp
Bottled Water	\$ 2.00 EA.
Iced Tea & Lemonade	\$ 3.00 pp
White Wine Sangria	\$ 8.00 EA.
Peach Moscatto	\$ 8.00 EA.

Time Out

Coffee & Soft Drinks With Potato Chips, Pretzels & Snack Mix **\$ 6.00 pp**

LUNCHEONS

Minimum Of 40 People

SALADS

Mesculun Salad w/ Seasonal Fruit \$ 13.00 w/chicken \$19.00

Caesar Salad \$ 13.00 w/chicken \$18.00

Seasonal Salad - Ask Event Planner For Suggestions

Add Grilled Tuna \$ 12.00 / Add Grilled Salmon \$ 12.00

*ABOVE TO INCLUDE: SALAD, ROLLS, BUTTER, COFFEE & HOT TEA
SEE "SPECIALTY SELECTIONS" FOR AVAILABLE DESSERT CHOICES*

LUNCH SANDWICHES

**Chicken Salad On Crossant With Spinach & Rice Salad And A Fruit Garnish
\$ 17.00**

See Your Banquet Coordinator For More Selections

LUNCH BUFFET \$18.00 40 PERSON MIN.

CHOOSE 1 MEAT & 1 PASTA

Chicken Marsala

Ziti With Sauce

Chicken Francaise

Ziti With Vodka Sauce

Chicken Parmigiana

Tortellini W/ Proscuitto & Peas

Baked 1/4 Chicken Italian Style

Roasted Pork Loin

Sausage & Peppers

Eggplant Parmigiana

CHOOSE 1 STARCH

Roasted Redskins Potatoes

Garlic Mashed Potatoes

Parsley Redskins Potato

CHOOSE 1 VEGETABLE / SALAD

Tossed Salad

Vegetable Medley

Buttered Corn, Peas & Carrots

Green Beans W/ Tomato And Olives

Green Beans W/ Onions & Bacon

A SERVICE CHARGE OF 24% FOR SIT-DOWN AND A SALES TAX OF 6.75% ADDED TO TOTAL BILL.
ALL PRICES SUBJECT TO CHANGE DUE TO FLUCTUATING COSTS

Additional Fees May Apply To Functions Not Meeting The Minimum Requirements.

MORE LUNCHEONS

SIT DOWN LUNCHEON ENTREES LIMIT 2 CHOICES

Cavatelli And Meatball \$ 14.00

Chicken Parmigiana \$ 16.00

Tender Chicken Filet Prepared The Classical Italian Way With A Side Of Ziti.

Baked 1/4 Chicken Italian Style (Min. 12 Orders) \$ 16.00

Chicken Marsala \$ 16.00 Chicken Francaise \$ 16.00

Chicken Saltimboca \$ 17.00

Sautéed Spinach, Mashed Potatoes And A Madeira Wine Sauce

Grilled 6oz Sirloin Steak (Min. 12 Orders) \$ Market

Served With Roasted Potatoes And Vegetable Medley.

Walleye Francaise \$ 18.00

Served With Mashed Potatoes And Vegetable Medley.

Baked White Fish Giardiniera \$ 17.00

Topped With Sautéed Peppers, Onions Tomatoes, Zucchini & Olives W/ Side Of Ziti.

Eggplant Parmigiana \$ 16.00

Eggplant Topped With Tomato Sauce & Cheese, W/ Side Of Ziti.

Homemade Lasagna (Min. 12 Orders) \$ 16.00

Traditional style Served With A Meatball.

Veal Parmigiana \$ 18.00

Breaded Veal Topped With Tomato Sauce And Provolone Cheese Served W/Side Of Ziti

Pan Seared Pork Chop Marsala (Min. 12 Orders) \$ 16.00

Mashed Potatoes And Seasonal Vegetables

Seasonal Salmon \$ 18.00

Citrus Butter Sauce Mashed Potatoes And Seasonal Vegetables

SEASONAL LUNCHEON ENTREES See Your Banquet Coordinator

ABOVE TO INCLUDE: SALAD, ROLLS & BUTTER

COFFEE, ICE TEA & LEMONADE STATION: \$ 3.50 PER PERSON

A SERVICE CHARGE OF 24% FOR SIT-DOWN AND A SALES TAX OF 6.75% ADDED TO TOTAL BILL.

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Additional Fees May Apply To Functions Not Meeting The Minimum Requirements

HORS D'OEUVRES

SEAFOOD

- Calamari Fritti..... \$ 7.00pp
- Fried Smelts..... \$ 7.00pp
- Clams Casino..... \$ 3.00 ea.
- Shrimp Cocktail Medium..... \$ 3.50 ea.
- Shrimp Cocktail Large..... \$ 4.50 ea.
- Bacon Wrapped Scallops..... \$ 4.50 ea.
- Fried Shrimp..... \$ 4.00 ea.
- Mini Crab Cakes On Crostini..... \$ Market
- Mini Crab Cakes w/ Slaw (Plated)..... \$ Market
- Sesame Crusted Ahi Tuna..... \$ Market
- Seared Jumbo Scallops..... \$ Market

CHICKEN

- Chicken Wellington..... \$ 4.00 ea.
- Sesame Chicken Fingers..... \$ 4.00pp
- Chicken Satay..... \$ 4.00 ea.
- Chicken Quesadilla..... \$ 3.50pp

MEAT

- Meatballs Marsala..... \$ 1.75 ea.
- Beef Satay \$ 5.00 ea.
- Cheeseburger Sliders..... \$ 4.00 ea.
- New Zealand Baby Lamb Chops..... \$ 5.25 ea.
- Lamb Portobello Skewers..... \$ 5.00 ea.
- Filet Portobello Skewers..... \$ 5.00 ea.

PIZZA

- Pizza: Red & White..... \$ 2.00pp
- Old World Style Gourmet Pizza..... \$ 20.00ea.

TRADITIONAL

- EggRolls..... \$ 2.50 ea.
- Melon & Proscuitto..... \$ 2.50 ea.
- Spanakopita..... \$ 2.50 ea.
- Phyllo Baskets With Herb Cheese..... \$ 2.50 ea.
- Vietnamese Spring Roll..... \$ 2.00 ea.
- Kalamata Olive & Artichoke Tart..... \$ 2.50 ea.
- Mini Quiche Tarts: \$ 2.50 ea.
- Bacon Wrapped Water Chestnuts..... \$ 2.50 ea.
- Vegetable Quesadilla..... \$ 2.50pp
- Hummus W/ Pita Chips..... \$ 3.50pp
- Rice Balls..... \$ 2.50 ea.
- Rice Balls In A Martini Glass..... \$ 3.00 ea.
- Parmesan Breaded Artichoke Hearts
Stuffed With Goat Cheese..... \$ 3.00 ea.
- Crostini w/ Olive Tapenade & Goat Cheese..\$ 2.25 ea.
- Crostini w/ Mushroom Spinach & Fontina.....\$ 2.25 ea.
- Crostini w/ Fresh Mozz & Roasted Peppers..\$ 2.25 ea.
- Crostini w/ Bean & Fontina.....\$ 2.25 ea.

- Stuffed Mushrooms with Risotto.....\$ 3.00 ea.
& Sausage
- Stuffed Mushrooms with Crabmeat..... \$ 4.50 ea.
- Stuffed Mushrooms w/ Boursin Cheese.. \$ 3.00 ea.
- Wild Mushroom Purses..... \$ 3.50 ea.

Other Hors D'oeuvre Selections

Available Upon Request:

- Crudities With Dip..... \$ 3.50pp
- Cheese & Fruit Display..... \$ 7.50pp
- Cheese Only Display..... \$ 6.00pp
- Artisan Cheese Only Display..... \$ 7.50pp
- Hot Peppers & Oil /PER BOWL..... \$ 12.00
- Spinach & artichoke Dip
With Pita Chips /PER ½ Pan..... \$ 48.00

MINIMUM ORDER REQUIRED

SPECIALTY SELECTIONS

ITALIAN STYLE DINNER (Minimum of 40pp)

Wedding Soup	Leo's House Salad	Mezza Ziti In Tomato Sauce
Sausage & Peppers	Medley Of Fresh Vegetables	Spumoni Ice Cream
Nana Frans Baked Chicken With Wine & Potatoes & Peas		
Include Rolls Butter, Coffee, Tea		
\$ 31.95 Per Person		

OTHER ITALIAN FAMILY STYLE DINNERS AVAILABLE UPON REQUEST

SPECIALTY ITEMS:

SALADS	Per Person
• Mesculun Salad	\$ 5.00
• Spinning Bowl Salad	\$ 5.00
• Caesars	\$ 5.00
• Condigion	\$ 5.00
• Tomato, Pepper & Feta	\$ 5.00
• Seasonal Salad	\$ ask

POTATO	Per Person
• Mashed Yukon Potato	\$ 2.50
• Fried Potatoes & Peppers	\$ 3.00
• Potato Gratin	\$ 3.50
• Cheesy Potato	\$ 3.50
• Pecan Streusel	
Topped Sweet Potato	\$ 3.00
• Baked Potato	\$ 3.50

VEGETABLES	Per Person
• Sautéed Greens	\$ 4.00
• Sautéed Greens & Beans	\$ 4.50
• Roasted Seasonal Vegetables	\$ 3.50
• Italian Style Green Beans	\$ 3.50
• Broccolini	\$ 4.00
• Roasted Asparagus	\$ 4.00

• Eggplant Parmigiano	\$ 5.50
• Eggplant Rolatine w/ Greens	\$ 6.50

DESSERT CHOICES

• Cheese Cake With Strawberry Topping	\$ 7.00
• Tiramisu	\$ 7.00
• Tuscan Rennisance	\$ 7.00
• Hot Fudge Brownie Sundae	\$ 7.00
• Ice Cream	\$ 4.00
• Fruit Pies with Ice Cream	\$ 6.00
• Others Available Upon Request	

CUSTOM SEASONAL MENUS AVAILABLE UPON REQUEST

- LOBSTER BAKES • CLAM BAKES • MARTINI BAR • SUSHI TABLE
- MASHED POTATO BAR • PASTA STATIONS • ANTIPASTA BAR • BUFFET STATIONS
- SEASONAL FRUIT TABLES • ELABORATE FRUIT & CHEESE DISPLAY
- ELABORATE PASTRY TABLES • ICE CREAM SUNDAE BARS
- FLAMBE STATIONS • CHOCOLATE FOUNTAIN

Personalize Your Party **BUFFET STYLE**

Select 3 Or More Entrees / All Priced Per Person (50 Min)

MEATS

• Meatballs.....	\$ 2.00
• Filet Minion (Carved).....	\$ Market
• Prime Rib Aujus (Carved).....	\$ Market
• Roasted Pork Loin (Carved).....	\$ 6.50
• Roasted Leg Of Lamb (Carved).....	\$ 9.00
• Roasted Sirloin Of Beef (Carved).....	\$ Market
• Roasted Sirlion Of Beef With Light Pan Gravy.....	\$ Market
• Stuffed Cabbage.....	\$ 5.00
• Sausage With Peppers & Onions.....	\$ 5.00
• Braciolo.....	\$ 8.00
• Roasted Glazed Ham (Carved).....	\$ 5.50
• Pork Tenderloin	\$ 8.50

CARVING STATION CHARGE 65.00 PER CARVER

CHICKEN

• Chicken Milanese (Seasonal).....	\$ 8.00
• Chicken Piccata.....	\$ 7.00
• Chicken Parmigiana.....	\$ 7.00
• Chicken Italiano.....	\$ 8.00
• Chicken Saltimbocca.....	\$ 8.00
• Chicken Francaise.....	\$ 7.00
• Chicken Marsala.....	\$ 7.00
• Chicken Riesling.....	\$ 7.00
• Chicken Peppernata.....	\$ 7.00
• Chicken Cacciatore (W/Bones).....	\$ 6.50
• Chicken Bianco (Herbed Olive Oil, Peas W/Bones).....	\$ 5.50
• Chicken Romano (Baked & Breaded W/ Bones).....	\$ 5.50
• Chicken with Balsamic Glazed Peppers (w/ Bones).....	\$ 6.00
• Balsamic Glazed Chicken (Airline Breast).....	\$ 8.00

SEAFOOD

• Potato Crusted White Fish With Slaw.....	\$ 8.00
• Baked White Fish (Over Tuscan Beans).....	\$ 8.00
• Baked White Fish Giardiniera.....	\$ 8.00
• Cedar Roasted Salmon (Carved).....	\$ 12.00

CARVING STATION CHARGE 65.00 PER CARVER

SEE THE NEXT PAGE FOR MORE SELECTIONS

A SERVICE CHARGE OF 24% AND A SALES TAX OF 6.75% ADDED TO TOTAL BILL.
ALL PRICES SUBJECT TO CHANGE DUE TO FLUCTUATING COSTS

Additional Fees May Apply To Functions Not Meeting The Minimum Requirements.

More BUFFET STYLE

PASTA

- Cavatelli..... \$ 4.00
- Cavatelli Broccoli Alio Olio..... \$ 5.00
- Cassareccia / Ziti / Rigatoni..... \$ 3.50
- Cheese Ravioli..... \$ 7.50
- Mini Manicotti: Regular \$ 6.00
- Baked Rigatoni w/ Saug, Mush & Ricotta..... \$ 5.50
- Ziti With Vodka Sauce..... \$ 5.00
- Ziti Bolognese \$ 6.00
- Orcchiette & Rapini w/ Sausage..... \$ 6.00
- Tortellini With Proscuitto & Peas..... \$ 7.00
- Tortellini With Vodka Sauce & Peas..... \$ 7.00
- Fussili w/ Asparagus, R. Peppers & Asiago Cream \$ 7.00

- Linguini & Clams (Red Or White)..... \$ 8.50
- SEASONAL PASTA.....See Your Banquet Coordinator

All Of The Above To Include Rolls & Butter

ACCOMPANIMENTS: CHOOSE ONE FROM EACH: \$ 7.50 PER PERSON

POTATO/RICE

- Roasted Yukon Potato
- Mashed Potato

VEGETABLES

- Vegetable Medley
- Green Beans With Onion & Bacon
- Buttered Corn, Peas & Carrots
- Honey Glazed Carrots
- Broccoli With Garlic & Olive Oil
- Zucchini Squash With Garlic & Olive Oil

SALAD

- House Garden Salad
- House Garden Salad Served Sit Down Add \$ 1.50

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SIT DOWN DINNER ENTREES

MEAT

- **Surf & Turf:** (Min Order Required)..... \$ Market
- **Grilled Lamb Chops:** (Min Order Required)..... \$ Market
- **Grilled New York Strip Steak:** 12oz with sautéed mushrooms & onions..... \$ Market
- **Filet Mignon: Charbroiled Petite Cut:** 6oz mushroom wine sauce..... \$ Market
- **Filet Mignon: Regular Cut:** 8oz mushroom wine sauce..... \$ Market
- Blue Cheese OR Horseradish Mustard Crusted Additional Charge 1.00**
- **Grilled Prime Rib:** 12 oz. (Min Order Required) Balsamic glazed mr..... \$ Market
- **Boneless Center Cut Pork Loin:** 12 oz A Port Fruit Sauce
OR Peppers, Onions & Tomato..... \$ 22.00
- **New York Strip Steak Siciliano:** With Onions, Mushrooms, Peppers
In A Light Tomato Wine Sauce..... \$ Market
- **Frenched Pork Chop:** 12oz With Sun Dried Cherry Cabernet Sauce..... \$ 28.00

CHICKEN

- **Baked 1/2 Chicken Bianco:** (Min Order Required)..... \$ 18.00
- **Chicken Parmigiana:** Breaded Breast Topped With Cheese
And Marinara Sauce W/ Side Of Ziti..... \$ 20.00
- **Chicken Marsala:** Boneless Breast Of Chicken With Mushrooms
In A Marsala Wine Sauce..... \$ 22.00
- **Chicken Francaise:** Sautéed Boneless Breast Of Chicken
Topped With A Lemon Butter Wine Sauce..... \$ 22.00
- **Chicken Riesling:** Boneless Breast Of Chicken In A Riesling Wine Sauce
With Red Seedless Grapes & Mushrooms..... \$ 22.00
- **Chicken Italiano:** Chicken Breast With Eggplant Proscuitto,
Tomato & Mozzarella In A Wine Sauce..... \$ 23.00
- **Chicken Saltimboca:** Chicken Breast With Proscuitto, Sage
& Fontina In A Madeira Sauce..... \$ 24.00
- **Chicken Piccata:** Sautéed Boneless Breast Of Chicken
With Capers In A Lemon Butter Wine Sauce..... \$ 22.00
- **Chicken Milanese:** Breaded Breast Topped With Fresh Tomato
& Arugula Salad w/ A Citrus Vinaigrette & Balsamic (Seasonal)..... \$ 25.00

SELECTIONS CONTINUED ON NEXT PAGE

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More SIT DOWN DINNER ENTREES

FISH

- **Baked White Fish Giardinera:** Topped With Sweet Peppers, Fresh Plum Tomatoes, Olives, & Zucchini..... \$ 24.00
- Seasonal **Salmon:** \$ 26.00

Check For Seasonal Fish Entrees See Your Banquet Coordinator

VEAL

- **Veal Francaise:** Tender Slices Of Veal Sautéed In A Lemon Butter Wine Sauce..... \$ 28.00
- **Veal Marsala:** Tender Slices Of Veal Sautéed With Mushrooms & Marsala Wine..... \$ 28.00
- **Veal & Peppers**..... \$ 28.00
- **Veal Parmigiana With Ziti** Tender Breaded Veal w/ Tomato Sauce & Mozzarell..... \$ 25.00

ITALIAN SPECIALTIES

- **Eggplant Parmigiana:**..... \$ 18.00
- **Eggplant Rollatine W/ Greens OR Proscuitto:** Rolled Eggplant w/ Ricotta & Mozzarella..... \$ 20.00
- **Homemade Lasagna:** Pasta Layered With A Ricotta, Mozzarella, Marinara Sauce & A Hint Of Sausage..... \$ 20.00
- **Vegetarian Noodless Lasagna:**..... \$ 22.00

All Dinner Entrees Include Tossed Salad, Rolls & Butter

Check For Seasonal Specials! See Your Banquet Coordinator

Our Favorite - Seasonal Fall Squash - Check The Specialty Selections Page For More

SIT DOWN ENTRÉE SELECTIONS

**Depending On The Number Of People For The Function,
The Number Of Choices Should Be Limited To One.
However Up To Three Selections Can Be Made
With The Approval Of Your Banquet Coordinator**

Extra Charges May Apply If Additional Waitstaff Is Required For Your Event

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LIQUOR & BAR PACKAGES

Host Bar By The Hour Packages Are Available For You To Budget Your Event.
 These Prices Are Per Person And Are Based On The Guaranteed Number Of Guests
 Unless Your Actual Number Of Guests Is Greater.

These Prices Are Based On Events Of 300 People Or More.

Events Under 300 Add 1.95 Per Person / Under 200 Add 3.95 Per Person

Packages Include Liquor, Beer, House Wine, Soft Drinks, Mixers And Bartenders

Events Under 150ppl – Charged Upon Consumption

	House	Top Shelf	Top Middle	Premium
Four-Hour	10.95	12.95	15.95	22.95
Five-Hour	12.95	14.95	17.95	25.95

HOUSE SELECTIONS

KAMACHATKA
 CRYSTAL PALACE
 PARAMOUNT RUM
 SEAGRAMS 7
 ANCIENT AGE
 GRAN MCNISH
 AMARETTO
 PEACH SCHNAPPS
 SCOTCH

TOP SHELF

SMIRNOFF
 BEEFEATER
 BACARDI
 MALIBU
 BLACK VELVET
 JIM BEAM
 CUTTY SARK
 AMARETTO
 PEACH SCHNAPPS

TOP MIDDLE SHELF

SMIRNOFF
 SMIRNOFF RASPBERRY
 BEEFEATER
 BACARDI
 CAPT MORGAN
 BLACK VELVET
 CANADIAN CLUB
 JACK DANIELS
 J & B, SCOTCH
 MARGRTVLE GOLD, TEQ
 AMARETTO
 PEACH SCHNAPPS

PREMIUM

ABSOLUT
 TITOS
 TANQUERAY
 BACARDI
 CAPT MORGAN
 CROWN ROYAL
 JIM BEAM
 JACK DANIELS
 J & B, SCOTCH
 CUERVO GOLD
 AMARETTO
 PEACH SCHNAPPS
 KAHLUA

ADD ON BOTTLES - SEE YOUR BANQUET COORDINATOR FOR DETAILS

NO SHOTS PERMITTED WITH ANY BAR PACKAGE = ADDITIONAL CHARGE WILL APPLY

State Liquor Regulations Do Not Allow Liquor To Be Brought In From Outside Sources!!

HOUSE BEER WINE & SOFT DRINKS ARE AVAILABLE FOR 8.95 PER PERSON

Based On 4 Hours Events Under 300 People Add 1.75 / Under 200 Add 2.75 Per Person

Events Under 150ppl – Charged Upon Consumption

HOUSE WINE SERVED AT THE TABLE \$ 16.00 PER OPENED BOTTLE

Wine & Champagne List Available - Please See Your Banquet Coordinator

CASH BAR (Minimum Of One Hour)

A Cash Bar Allows Each Guest To Purchase Drinks On An Individual Basis
 At The Current Market Price.

A Bartender Fee Of \$ 95.00 Will Be Added Per Bartender

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POLICIES & INFORMATION

BANQUET MENU ARRANGEMENTS

This Menu Is For Functions Held On Premises Only.

All Prices Subject To Change Due To Fluctuating Food Costs.

Menus Must Be **Set Three Weeks Prior** To The Function.

A Meal Count Guarantee Is Required 7 Days Prior To Your Function.

Your Final Count Cannot Increase More Than 10% Without The Consent Of Leo's.

No Food or Beverage, With The Exception Of Wedding; Cake & Cookies

Are To Be Brought In To Our Facility.

**State Liquor Regulations Do Not Allow Liquor
To Be Brought In From Outside Sources!!**

BANQUET ROOM ASSIGNMENTS & POLICY'S

Leo's Reserves The Right To Change Groups To A Room More Suitable For The Anticipated Attendance.

A Rental Fee Will Be Charged If Your Function Requires More Space

Than We Feel Is Needed In Relation To Your Guaranteed Number Of Guests

Or If Your Function Time Exceeds Initial Agreement.

Any Night Event Overtime Rate Is **\$ 500.00 An Hour (Over Four Event)**

for The Grand Ballroom

**30 People For A Function With Food Is The Minimum Requirements
For A Banquet Room.**

Additional Fees May Apply To Functions Not Meeting The Minimum Requirements.

See You Banquet Coordinator For Details.

Linens Are Provided At An Extra Charge Of **\$1.00 Per Person.**

Specialty Linens Can Be Arranged For A Nominal Fee With Advance Notice.

See Your Banquet Consultant For Further Details.

Security Is Required For All Weddings. The Going Rate, Currently Is **\$ 150.00 Per Officer.**

Parties Of More Than 400 People Require 2 Officers.

Rice, Confetti, Bird Seed Or Glitter Are Not Permitted Inside Or Outside The Hall.

No Decorations Are Permitted To Be Tacked Or Taped On Any Interior Walls.

Leo's Is Not Responsible For Articles Brought Onto The Premises Which Are Lost Or Damaged.

An Additional Charge Will Be Added If The Room Is Left Damaged Or Extremely Dirty.

DEPOSITS, PAYMENTS & SERVICES

DEPOSITS & PAYMENTS

SECURITY DEPOSITS SCHEDULE:

\$ 200.00 30ppl - 99ppl

\$ 400.00 100ppl - 199ppl

\$ 600.00 200ppl - 299ppl

\$ 1,000.00 300ppl+ OR Saturday Reception

Required To Confirm A Function & Date.

SECURITY DEPOSITS ARE NONREFUNDABLE & NONTRANSFERABLE (TO ANOTHER DATE)

And Will Be Deducted From The Final Bill.

THE GUARANTEED NUMBER IS THE AMOUNT CHARGED, UNLESS GREATER.

IF YOUR GUARANTEED NUMBER IS NOT MEET - A ROOM CHARGE FEE WILL APPLY.

A SERVICE CHARGE OF 24%

& A SALES TAX OF 6.75% WILL BE ADDED TO TOTAL BILL.

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Additional Fees May Apply To Functions Not Meeting The Minimum Requirements.

A \$225.00 Cookie Traying Fee Applies To All Weddings.

Any Ceiling Treatments Must Be Approved And Require A Non Refundable Fee of \$100.00.

Saturday Receptions May Require A Minimum #PPL Guarantee For The Grand Ballroom.

A Security Deposit Reserves The Date Of Your Event Not A Specific Room.

If Your Organization Is Tax Exempt, Please Provide The Necessary Forms.

A Payment Of 1/2 Due Is To Be Paid 7 Days Before The Event By Cash OR Check.

See You Banquet Coordinator For Details.

All Bills Less Deposit(s) Are To Be PAID IN FULL

On The Day Of The Event By Cash OR Check.

SPECIAL SERVICES AVAILABLE, CHARGES MAY APPLY

- Use Of Podiums, Microphone, Chart board, Etc.
- Rentals Of Table Risers Or Stage Available
- Rentals Of Projectors & Screens
- Rentals Of Centerpieces (Limited)
- Specialty Linens: Floor Length Cloths, Overlays, Florals
- Rentals Of TV & VCR
- Coat Check
- Restroom Attendant

• Ice Sculptures Of Your Choice.

Visions Created In Ice By Frank D. He Can Hand Craft Anything
Let Your Imagination Run Wild.....Prices Starting At \$ 195.00

DIRECTIONS

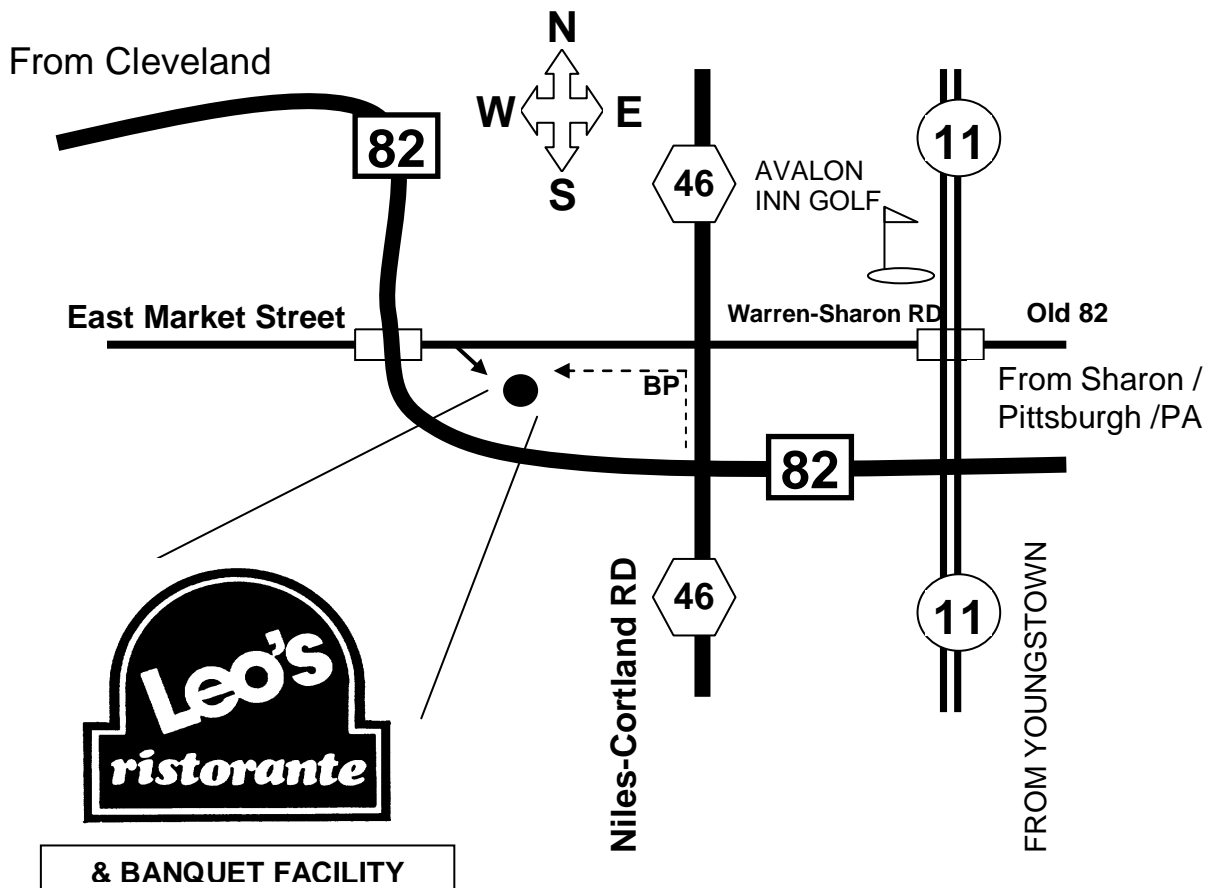
DIRECTIONS

From Youngstown Take 680 / To 11 North = Exit-82 West. (Warren) = Exit - Niles Cortland Rd Rt.46
Turn Right (North) Off The Exit Ramp = At The 1st light Turn Left (BP On Corner).
Leo's Will Be On The Left 1/4 Mile Down.

From Hermitage,PA. 82-West to Warren Exit-46 Turn Right (North) Go To 1st Light turn Left. Leo's 1/4 mile on right

From Pittsburg Take Rt. 60(North) To 80(West) To 11(North) Exit-82 West.(Warren) = Exit - Niles Cortland Rd Rt.46 Turn
Right(North) Off The Exit Ramp = At The 1st light Turn Left(BP On Corner).
Leo's Will Be On The Left 1/4 Mile Down.

From Cleveland Take 422 (OR I-80) S.East to Route 5 (OR WARREN EXIT) = Go East To Warren.
Exit - Niles Cortland Rd Rt.46 = Turn Left (North). Go To The 1st light Turn Left(BP On Corner).
Leo's Will Be On The Left 1/4 Mile Down.



DEPOSIT SHEET

DEPOSIT SHEET, PLEASE FILL OUT ALL APPLICABLE, SIGN & TURN IN TO LEO'S BANQUET FACILITY

NAME OR CONTACT _____ CO./ORG. _____

ADDRESS: _____ CITY _____

STATE _____ ZIP _____ HOME PHONE#: _____

WORK #: _____ OTHER # _____

CONTACT: _____ CONT. PHONE# _____

EMAIL: _____

[Brides Name/Grooms Name:] _____ :

DATE OF EVENT: ____/____/____ (CIRCLE DAY): M – T – W – TH – FR – SAT - SUN

TYPE OF FUNCTION: _____

SIGN ON DOOR READS = _____

NUMBER OF GUESTS: _____ PPL

ARRIVAL TIME: _____ AM / PM

SERVING TIME: _____ AM / PM

ENTERTAINMENT SCHEDULE: _____ TO: _____ AM / PM

AMOUNT OF DEPOSIT ENCLOSED: \$ _____ CASH / CHECK # _____

SIGNATURE: _____ DATE: _____

I UNDERSTAND THAT ALL DEPOSITS ARE NON-REFUNDABLE AND NON-TRANSFERABLE WITH THIS DEPOSIT MY FUNCTION FOR ABOVE DATE IS DEFINITELY BOOKED

RECEIVED BY:



PLACE DEPOSIT PAYMENT HERE TO COPY



BANQUET WORKSHEET

BANQUET WORK SHEET - LEO'S BANQUET FACILITY To Help Plan & Price Your Special Function

Event date time & details _____	#PPL _____
Apps / soup / starters _____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
Entrée Menu _____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
Dessert / Bar Setups _____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____
Room Notes / Rentals _____	\$ _____
_____	\$ _____
_____	\$ _____

Subtotal _____

Tax & Service _____

Total _____

Room Rental Fee Per Room
Linens Charge Of \$1.00 Per Person. Specialty Linens ???
\$225.00 Cookie Traying Fee
Security \$ 150.00 Per Officer
Any Night Event Overtime Rate \$ 500.00 An Hour