Leo's ristorante

& 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

ANTIPASTI TABLE:

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

RAW BAR:

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

PASTA STATIONS:

Choose Your Favorite Pasta, Cassericca, 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

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

Appetizer Size Chicken Riesling With Rice Pilaf

Cheese Blintzes With Berry Topping Or 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.

$24.00 PER PERSON

BRUNCH III

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

French Toast / Croissants & Muffins

$22.00 PER PERSON

OMLETTE STATION WITH ASSORTED TOPPINGS

Added To Any Brunch **$8.00 PER PERSON**

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

$25.00 PER PERSON

BRUNCH SIT-DOWN 2

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

$19.00 PER PERSON

MUFFINS, CROISSANT PLATTERS $35 PER PLATTER

FRUIT PLATTER $50.00 PER PLATTER

WHITE WINE SANGRIA $9.75 EACH

MIMOSA $9.00 EACH / FRUIT PUNCH $5.00 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. **$ 13.00 per person**

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

BREAKFAST BUFFET
MINIMUM OF 40 PEOPLE.

$ 24.00 per person
Scrambled Eggs / Choose 1- Sausage Links, Ham Or Bacon / Hash Brown Potatoes With Peppers & Onions / French Toast / Muffins

ADDITIONAL ADD-ONS TO YOUR BRUNCH BUFFET:

Whole Roasted Herb Crusted Salmon With Seasonal Accompaniments	**$ 15.00 pp**
Roasted Carved Turkey Breast With Accompaniments	**$ 12.00 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	**$ 4.00 pp**
Fruit Punch	**$ 5.00 pp**
Mimosa	**$ 11.00 EA.**
Coffee, Decaf, Hot Tea	**$ 3.50 pp**
Bottled Water	**$ 2.50 EA.**
Iced Tea & Lemonade	**$ 3.50 pp**
White Wine Sangria	**$ 9.75 EA.**
Peach Moscatto	**$ 11.00 EA.**

Time Out
Coffee & Soft Drinks With Potato Chips, Pretzels & Snack Mix **$ 7.00 pp**

LUNCHEONS

Minimum Of 40 People

SALADS

Mesculun Salad w/ Seasonal Fruit $ 13.00 w/chicken $20.00
Caesar Salad $ 13.00 w/chicken $20.00

Seasonal Salad - Ask Event Planner For Suggestions
Add Grilled Tuna $ 12.00 / Add Grilled Salmon $ 12.00

ABOVE TO INCLUDE: SALAD, ROLLS, BUTTER
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 $20.50 40 PERSON MIN. (22.50 On Saturdays)

CHOOSE 1 MEAT & 1 PASTA

Chicken Marsala
Chicken Francaise
Chicken Parmigiana
Baked 1/4 Chicken Italian Style
Roasted Pork Loin
Sausage & Peppers
Eggplant Parmigiana

Ziti With Sauce
Ziti With Vodka Sauce
Tortellini W/ Proscuitto & Peas

CHOOSE 1 STARCH

Roasted Redskins Potatoes
Garlic Mashed Potatoes
Parsley Redskins Potato

CHOOSE 1 VEGETABLE

Vegetable Medley
Buttered Corn, Peas & Carrots
Green Beans W/ Tomato And Olives
Green Beans W/ Onions & Bacon
Tossed Salad

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 LUNCHEONS

SIT DOWN LUNCHEON ENTREES LIMIT 2 CHOICES

Cavatelli And Meatball $ 14.00

Chicken Parmigiana $ 17.00
Tender Chicken Filet Prepared The Classical Italian Way With A Side Of Ziti.

Chicken Marsala $ 17.00 **Chicken Francaise $ 17.00**

Chicken Saltimboca $ 18.00
Sautéed Spinach, Mashed Potatoes And A Madeira Wine Sauce

Grilled 6oz Sirloin Steak (Min. 12 Orders) $ Market
Served With Roasted Potatoes And Vegetable Medley.

Whitefish Francaise $ 18.00
Served With Mashed Potatoes And Vegetable Medley.

Baked White Fish Giardiniera $ 18.00
Topped With Sautéed Peppers, Onions Tomatoes, Zucchini & Olives W/ Side Of Ziti.

Eggplant Parmigiana $ 17.00
Eggplant Topped With Tomato Sauce & Cheese, W/ Side Of Ziti.

Homemade Lasagna (Min. 12 Orders) $ 20.00
Traditional style Served With A Meatball.

Pan Seared Pork Chop Marsala (Min. 12 Orders) $ 18.00
Mashed Potatoes And Seasonal Vegetables

Seasonal Salmon $ 25.00
Citrus Butter Sauce Mashed Potatoes And Seasonal Vegetables

SEASONAL LUNCHEON ENTREES See Your Banquet Coordinator

ICE TEA & LEMONADE STATION: $ 3.50 PER PERSON

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HORS D'OEUVRES

SEAFOOD

- Calamari Fritti……..... $ 7.00pp
- Fried Smelts……..……..... $ 7.00pp
- Clams Casino……..... $ 3.00 ea.
- Shrimp Cocktail Medium…….……..... $ 4.00 ea.
- Shrimp Cocktail Large……..... $ 5.00 ea.
- Bacon Wrapped Scallops……..... $ 5.00 ea.
- Fried Shrimp……..... $ 4.50 ea.
- Mini Crab Cakes On Crostini……..... $ Market
- Mini Crab Cakes w/ Slaw (Plated)..... $ Market
- Sesame Crusted Ahi Tuna……..... $ Market
- Seared Jumbo Scallops……..... $ Market

CHICKEN

- Beff Wellington…….……..... $ 4.00 ea.
- Chicken Wellington……..... $ 4.00 ea.
- Sesame Chicken Fingers……..... $ 4.00pp
- Chicken Satay…….…..... $ 4.50 ea.
- Chicken Quesadilla……..... $ 3.50pp

MEAT

- Meatballs Marsala……..... $ 2.50 ea.
- Beef Satay …….……..... $ 5.50 ea.
- Cheeseburger Sliders……..... $ 4.00 ea.
- New Zealand Baby Lamb Chops…..... $ 9.50 ea.
- Lamb Portobello Skewers……..... $ 10.00ea.
- Filet Portobello Skewers……..... $ 10.00ea.

PIZZA

- Pizza: Red & White……..... $ 3.00pp
- Old World Style Gourmet Pizza…..... $ 5.50pp

TRADITIONAL

- EggRolls……..... $ 3.00 ea.
- Melon & Proscuitto……..... $ 6.50 ea.
- Spanakopita……..... $ 2.50 ea.
- Vietnamese Spring Roll……..……$ 3.25 ea.
- Mini Quiche Tarts: ……..…… $ 2.50 ea.
- Bacon Wrapped Water Chestnuts…… $ 3.25 ea.
- Hummus W/ Pita Chips……..…..…… $ 3.50pp
- Rice Balls……..…..…… $ 3.00 ea.
- Rice Balls In A Martini Glass……..…. $ 3.50 ea.

- Crostini w/ Olive Tapenade & Goat Cheese..$ 2.50 ea.
- Crostini w/ Mushroom Spinach & Fontina…..$ 2.50 ea.
- Crostini w/ Fresh Mozz & Roasted Peppers..$ 2.50 ea.
- Crostini Seasonal……..…..$ ask

- Stuffed Mushrooms with Risotto……$ 3.50 ea.
  & Sausage
- Stuffed Mushrooms with Crabmeat…….. $ 4.50 ea.
- Stuffed Mushrooms w/ Boursin Cheese.. $ 3.00 ea.

Other Hors D'oeuvre Selections Available Upon Request:

- Crudities With Dip…….. $ 4.50pp
- Cheese & Fruit Display……..….... $ 10.00pp
- Cheese Only Display……..…… $ 9.00pp

- 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	$ 6.00
• Spinning Bowl Salad	$ 6.00
• Caesars	$ 6.00
• Condigion	$ 8.00
• Tomato, Pepper & Feta	$ 6.00
• Seasonal Salad	$ ask

VEGETABLES	Per Person
• Sautéed Greens	$ 5.00
• Sautéed Greens & Beans	$ 6.00
• Roasted Seasonal Vegetables	$ 5.00
• Italian Style Green Beans	$ 5.00
• Broccolini	$ 4.00
• Roasted Asparagus	$ 4.00
• Wedding Soup	$ 5.95

POTATO	Per Person
• Mashed Yukon Potato	$ 2.50
• Fried Potatoes & Peppers	$ 4.95
• Potato Gratin	$ 4.50
• Cheesy Potato	$ 4.50
• Pecan Streusel Topped Sweet Potato	$ 6.00
• Baked Potato	$ 4.00
• Eggplant Parmigiano	$ 5.50
• Eggplant Rolatine w/ Greens	$ 6.50

DESSERT CHOICES

• Cheese Cake With Strawberry Topping	$ 10.00
• Tiramisu	$ 10.00
• Tuscan Rennisance	$ 10.00
• Hot Fudge Brownie Sundae	$ 10.00
• Ice Cream	$ 4.00
• Fruit Pies with Ice Cream	$ 9.00
• 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	$ 3.00
• Filet Minion (Carved)	$ Market
• Prime Rib Aujus (Carved)	$ Market
• Roasted Pork Loin (Carved)	$ 7.00
• Roasted Leg Of Lamb (Carved)	$ Market
• 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
• Braciole	$ 8.50
• Roasted Glazed Ham (Carved)	$ 5.50
• Pork Tenderloin	$ 8.50

CARVING STATION CHARGE 65.00 PER CARVER

CHICKEN

• Chicken Milanese (Seasonal)	$ 9.00
• Chicken Piccata	$ 8.00
• Chicken Parmigiana	$ 8.00
• Chicken Italiano	$ 8.00
• Chicken Saltimbocca	$ 8.50
• Chicken Francaise	$ 8.00
• Chicken Marsala	$ 8.00
• Chicken Riesling	$ 8.00
• Chicken Peppernata	$ 8.00
• Chicken Cacciatore (W/Bones)	$ 7.00
• Chicken Bianco (Herbed Olive Oil, Peas W/Bones)	$ 6.00
• Chicken Romano (Baked & Breaded W/ Bones)	$ 6.50
• Chicken with Balsamic Glazed Peppers (w/ Bones)	$ 7.00
• Balsamic Glazed Chicken (Airline Breast)	$ 8.50

SEAFOOD

• Potato Crusted White Fish With Slaw	$ 11.00
• Baked White Fish (Over Tuscan Beans)	$ 11.00
• Baked White Fish Giardiniera	$ 11.00
• Cedar Roasted Salmon (Carved)	$ 12.00

CARVING STATION CHARGE 65.00 PER CARVER

SEE THE NEXT PAGE FOR MORE SELECTIONS

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More BUFFET STYLE

PASTA

• Cavatelli.....	$ 6.00
• Cavatelli Broccoli Alio Olio.....	$ 6.50
• Cassareccia / Ziti / Rigatoni.....	$ 4.50
• Cheese Ravioli (Each).....	$ 4.00
• Mini Manicotti: Regular	$ 8.00
• Baked Rigatoni w/ Saug, Mush & Ricotta.....	$ 8.00
• Ziti With Vodka Sauce.....	$ 6.00
• Ziti Bolognese	$ 8.00
• Orcchiette & Rapini w/ Sausage.....	$ 6.00
• Tortelini With Proscuitto & Peas.....	$ 7.00
• Tortelini 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

ICE TEA & LEMONADE STATION: $ 3.50 PER PERSON

ACCOMPANIMENTS: CHOOSE ONE FROM EACH: $ 10.50 PER PERSON

POTATO/RICE	VEGETABLES
• Roasted Yukon Potato	• Vegetable Medley
• Mashed Potato	• Green Beans With Onion & Bacon
	• Buttered Corn, Peas & Carrots
	• Honey Glazed Carrots
	• Broccoli With Garlic & Olive Oil
	• Zucchini Squash With Garlic & Olive Oil
	• House Garden Salad

• House Garden Salad Served Sit Down Add $ 2.00

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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……..……..... $28.00
- **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
- **Braised Beef short Ribs:** ……..... $ 35.00

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……..... $ 23.00
- **Chicken Marsala:** Boneless Breast Of Chicken With Mushrooms
  In A Marsala Wine Sauce……..... $ 27.00
- **Chicken Francaise:** Sautéed Boneless Breast Of Chicken
  Topped With A Lemon Butter Wine Sauce……..... $ 27.00
- **Chicken Riesling:** Boneless Breast Of Chicken In A Riesling Wine Sauce
  With Red Seedless Grapes & Mushrooms.....……..... $ 27.00
- **Chicken Italiano:** Chicken Breast With Eggplant Proscuitto,
  Tomato & Mozzarella In A Wine Sauce.....……..... $ 27.00

- **Chicken Saltimboca:** Chicken Breast With Proscuitto, Sage
  & Fontina In A Madeira Sauce.....……..... $ 28.00
- **Chicken Piccatta:** Sautéed Boneless Breast Of Chicken
  With Capers In A Lemon Butter Wine Sauce……..... $ 27.00
- **Chicken Milanese:** Breaded Breast Topped With Fresh Tomato
  & Arugula Salad w/ A Citrus Vinaigrette & Balsamic (Seasonal)…….....$ 28.00

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..... $ 25.00
- **Shrimp Scampi: ……..**……..…..... $ 28.00
- **Seasonal Salmon: ……..**……..…..... $ 32.00

Check For Seasonal Fish Entrees See Your Banquet Coordinator

VEAL

- **Veal Francaise:** Tender Slices Of Veal Sautéed In A Lemon Butter Wine Sauce…….....…..... $ 29.00
- **Veal Marsala:** Tender Slices Of Veal Sautéed With Mushrooms & Marsala Wine…….....…..... $ 29.00
- **Veal & Peppers**...……..…..... $ 29.00
- **Veal Parmigiana With Ziti** Tender Breaded Veal w/ Tomato Sauce & Mozzarell…….....…..... $ 25.00

ITALIAN SPECIALTIES

- **Nana's Eggplant Parmigiana:**……..... $ 23.00
- **Eggplant Rollatine W/ Spinach:** Rolled Eggplant w/ Lemon Ricotta ……..……..... $ 23.00
- **Homemade Lasagna:** Pasta Layered With A Ricotta, Mozzarella, Marinara Sauce & A Hint Of Sausage.....……..... $ 24.00
- **Vegetarian Noodless Lasagna:**……..... $ 24.00

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
ICE TEA & LEMONADE STATION: $ 3.50 PER PERSON

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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

	Top Shelf	Top Middle	Premium
Four-Hour	**15.95**	**18.95**	**25.95**
Four &1/2-H	**17.95**	**20.95**	**28.95**

TOP SHELF	**TOP MIDDLE SHELF**	**PREMIUM**
SMIRNOFF	**SMIRNOFF**	**ABSOLUT**
BEEFEATER	**SMIRNOFF RASPBERRY**	**TITOS**
BACARDI	**BEEFEATER**	**TANQUERAY**
MALIBU	**BACARDI**	**BACARDI**
BLACK VELVET	**CAPT MORGAN**	**CAPT MORGAN**
JIM BEAM	**BLACK VELVET**	**CROWN ROYAL**
J & B, SCOTCH	**CANADIAN CLUB**	**JIM BEAM**
AMARETTO	**JACK DANIELS**	**JACK DANIELS**
PEACH SCHNAPPS	**J & B, SCOTCH**	**J & B, SCOTCH**
	CUERVO GOLD	**DEWARS**
	AMARETTO	**CUERVO GOLD**
	PEACH SCHNAPPS	**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 $11.00 PER PERSON 300+
Based On 4 Hours Events Under 300 People $13.00 PP / Under 200 People $16.00 PP
Events Under 150ppl – Charged Upon Consumption

HOUSE WINE SERVED AT THE TABLE
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 $ 125.00 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 **$1.50 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 **$ 50.00 Per Hour.**
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

DEPOSITS:

$200.00 FOR SMALL BANQUET ROOM $ 1,000.00 GRAND BALLROOM + OR Saturday Reception

Required To Confirm A Function & Date.

ROOM RENTAL FEES:

$ 200.00 SMALL BANQUET ROOM $ 300.00 1/3 GRAND BALLROOM
$ 1000.00 GRAND BALLROOM

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.

A SERVICE CHARGE OF 24%
& A SALES TAX OF 6.75% WILL BE ADDED TO TOTAL BILL.

A 5.0% CHARGE WILL BE ADDED IF PAYING WITH A CREDIT CARD.

ALL PRICES SUBJECT TO CHANGE DUE TO FLUCTUATING COSTS

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

A $600.00 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.

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 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

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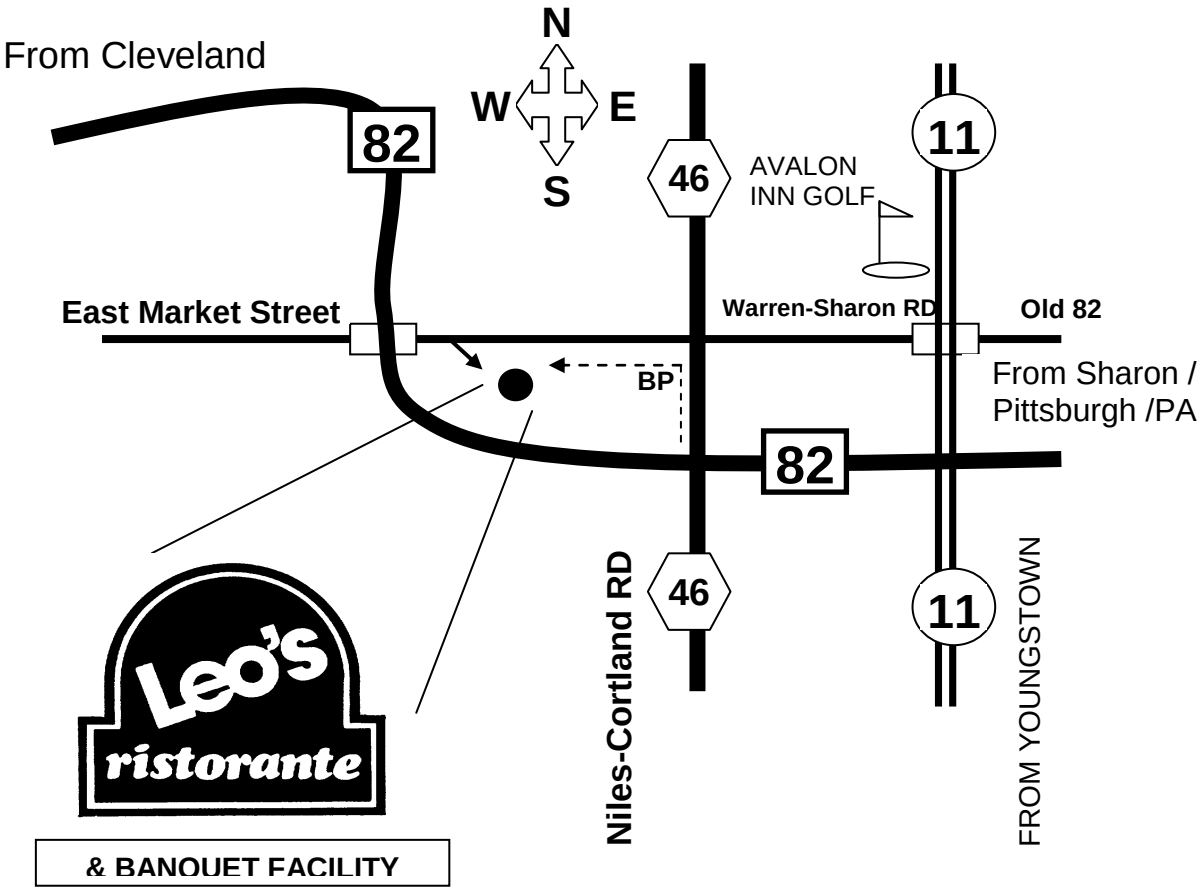
From Youngstown Take 680 / To 11 North = Exit-82 West. (Warren) = Exit - Niles Cortland Rd Rt.46
Turn Right (North) Off The Exit Ramp = At The 1st light Turn Left (BP On Corner).
Leo's Will Be On The Left 1/4 Mile Down.

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 T0 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 =_____

LED SIGN COLOR PREFERENCE =_____

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 _____

Room Rental Fee Per Room
Linens Charge Of $1.50 Per Person. Specialty Linens ???
Security $ 50.00 Per Hour

Tax & Service _____

Total _____

Any Night Event Overtime Rate $ 500.00 An Hour