

Le Dome
BANQUET HALLS

SOCIAL MENU

Selections

PARTY PLANNER



A-LA-CARTE

Menu Offerings

SOUPS

Cream of Mushroom Soup | Porcini | Cream

Cream of Asparagus Soup | Fresh Asparagus | Cream

Caldo Verde Soup | Potato Puree | Sliced Chorizo | Collard Greens

Shrimp Bisque | Shrimp | Crème Fraiche

Potato Leek Soup | Chive

Stracciatella Soup | Italian Classic Egg Drop | Parmesan

Harvest Butternut Squash Soup | Butternut Squash | Crème Fraiche

PASTA | RISOTTO

Penne in Tomato Basil Sauce | Fresh Tomato Sauce | Basil

Penne in Rose Sauce | Fresh Tomato Sauce | Cream

Cheese Stuffed Tortellini | Boursin

Lasagna | Bolognese | Sauce Parmesan | Fresh Pasta

Penne Tortellini Duo

Mushroom Risotto | Wild & Tame Mushrooms | Parmesan

ENTREES*

Grilled New York Striploin | Perfectly aged New York Striploin

Prime Rib Au Jus | Rubbed with Rock Salt and Cracked Black Pepper|
Slow Roasted

Veal Marsala | Porcini | Marsala Wine Sauce

Veal Piccata | Lemon White Wine Sauce | Capers

Veal Franchise | Lemon Butter Wine Sauce

Mediterranean Chicken Supreme | Roasted | Mediterranean Herbs

Chicken Parmigiana | Breaded | Signature Tomato Sauce | Blend of
Melted Cheeses

Chicken Franchise | Sauteed Breast of Chicken | Lemon Butter Wine
Sauce

Grilled Salmon | Lemon Dill Sauce

*All Entrée selections are accompanied with a choice of Mashed or Roasted Potatoes
and Seasonal Vegetable

SALADS*

Mesclun Salad | Mixed Greens & Garnish | Signature House Vinaigrette

Traditional Caesar Salad | Romaine | Parmesan | House made Herbed
Garlic Croutons | Creamy Caesar Dressing

Mediterranean Greek Salad | Blend of Peppers, Red Onion, Cucumber,
Kalamata Olives | Feta Cheese | House Vinaigrette

*All Salads are served with Entrée Selection in the Center of Each Table

DESSERT

Tartufo

Ice Cream Crepe | Vanilla Ice Cream | Fruit Coulis

Peach Melba | Vanilla Ice Cream | Peach Slice

Caramel Cluster | Vanilla or Chocolate Ice Cream | Wafer | Caramel | Walnuts

Lemon Bombetta | Vanilla Ice Cream | Wafer | Lemon Coulis | White Chocolate

Tiramisu | Mascarpone | Mocha Mousse | Savoiard

New York Style Cheesecake | Fresh Fruit

Fruit Platter per Table | Fresh Seasonal Fruit



ENHANCEMENTS/

Stations

PRE-DINNER

Hors D'oeuvres | Butler Style

Classic Antipasto Plate | Prosciutto | Bocconcini | Grilled Vegetables | Kalamata Olives | Fresh Melon

Antipasto Platter per Table | Prosciutto | Salami | Capicola | Bocconcini | Grilled Vegetables | Kalamata Olives

Signature Antipasto Bar

Standard Antipasto Bar

LATE NIGHT SWEET & SAVOURY

Signature Sweet Table | Fresh Fruit | European Pastries

Chocolate Fountain | Fresh Fruit | Marshmallows | Pretzels

Waffle Station | Belgian Waffles | Toppings | Sweet Sauces | Build Your Own

Porchetta Station | Signature Roasted | Hot Peppers | Buns

Poutine Bar | Cheese Curds | Gravy

Pulled Pork Bar | Slow Cooked | Chef Specialty BBQ sauce

Sliders & Fries | Mini Burgers | Hot Fries | Toppings

Pizza Station | Assorted

Popcorn Station | Freshly Popped | Assorted Seasonings

Grilled Cheese Station | Gourmet Cheese Melts | Tomato Bisque

All pricing is per person plus taxes and set up fee of 15% | Minimum of one Starter (soup, or pasta), Main Entrée, Salad and Dessert is required | Coffee and Tea service with dessert included | Minimum Guest Count Applicable | Prices subject to change without notice.

Hot Buffet Menu

Assorted European Dinner Rolls
Tossed Garden Salad | Assorted Dressings
Penne | Tomato Basil

Choice of one (1)

Roast Beef | Mediterranean Roasted Chicken
Seasonal Vegetables
Roasted Potatoes

Choice of one (1)

Peach Melba | Assorted European Pastry Platter

Coffee and Tea Station
Juice and Pop included

Monday thru Thursday
Fridays and Sundays
Saturdays (off season)

All pricing is per person plus HST and Set Up Fee

from our family to yours ...

As you begin the planning of your event, you may dream of an extravagant party while others may prefer an intimate gathering. Le Dome Banquet Hall will happily accommodate both.

We take you from beginning to end. We are with you from the moment you book, through all details, right up to the evening of your event.

We select only the freshest of ingredients and prepare right from scratch. We are very proud to say we have been awarded the Consumer Choice Award for several years in a row for best food, best hall and best service in the area. We offer décor services to state of the art audio-visual services. Our event planning team are always happy to assist in any way.

GUARANTEES

Le Dome Banquet Hall requires the exact number of guests confirmed 14 days prior to your event. The greater of either your contract minimum or confirmed guest count will be charged (even if fewer guests attend).

FOOD STATIONS/ HORS D'OEUVRES

All Pre- and Late-Night Food Stations or Hors d'oeuvres will be set out for a maximum of 1 hour.

FOOD AND BEVERAGE SERVICE

Le Dome Banquet Halls must provide all food and beverage items. The only food allowed from outside are traditional or homemade sweets, celebratory cakes or cupcakes. Absolutely no alcohol is to be brought in. Le Dome Banquet Hall is responsible for all AGCO (Alcohol & Gaming Commission of Ontario) regulations. NO EXCEPTIONS. All food and beverage items remain the property of Le Dome Banquet Hall unless otherwise agreed upon.

SMOKING

Le Dome Banquet Hall is a smoke-free facility. Smoking is permitted outside our venue doors, 9 meters from the entrance. No alcohol is permitted outside.

FLOWERS AND CELEBRATORY CAKES

All florals (centerpieces, accents, etc.) and cakes must be delivered and setup in the event room on the day of the event. Le Dome Banquet Hall will not be liable, provide storage or setup these items. Please make all necessary arrangements with your vendors or designated individuals accordingly.

HALL ACCESS AND DECORATING

Hall access will be permitted in most cases from 10am onwards on the day of your event. Certain circumstances may permit earlier access and will be communicated by our administrative team. Under no circumstances will Le Dome permit any objects to be affixed or adhered to the walls or ceilings. Le Dome Banquet Hall allows the use of candles provided they are in a non-flammable container that is one inch taller than the top of the flame. Taper candles or candelabras are not allowed.

DJ/ENTERTAINMENT

Pyrotechnics, smoke machines, streamers, and bubble machines are not permitted to be used inside Le Dome Banquet Hall. Dry Ice machines are allowed provided they are water base machines only. Le Dome Banquet Hall has regulated the in-house A/V contract to a preferred A/V supplier. If you have chosen to hire an outside service, there will be a sound hook up fee. Please ensure your DJ's are with proper credentials and licensing. A standard podium and microphone are included with all our room bookings. Any request above and beyond will need to be arranged accordingly with

our preferred vendor. All equipment in our facility is owned and operated by a 3rd party supplier and need to be contracted accordingly. Le Dome Banquet Hall assumes no responsibility for the setup, troubleshooting or pricing of AV requirements.

DIETARY RESTRICTIONS

We are more than happy to accommodate all guests with dietary restrictions. Our Chefs will accommodate accordingly to the restriction or dietary need. However, Le Dome Banquet Hall cannot guarantee an allergy free/contamination free facility.

DEPOSIT

We require a deposit of \$_____ upon initial booking. The remainder of the balance is due the first Monday after the event.