

*Le Dome*  
BANQUET HALLS

*Wedding*

**COLLECTION MENU**



## *from our family to yours ...*

As you begin the planning of your wedding, 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 night of your wedding.

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 WEDDING 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 3<sup>rd</sup> 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.

## CEREMONY REHEARSALS (IF APPLICABLE)

Rehearsals normally take place the week of the wedding. Le Dome Banquet Hall cannot guarantee availability of a date for rehearsal until closer to the event as the space may be booked by another customer. We will try our best to accommodate you if possible.

## DEPOSIT

We require a deposit of \$\_\_\_\_.00 upon initial booking. An additional \$\_\_\_\_.00 is required 6 months after the initial deposit. The remainder of the balance is due the first Monday after the event.



# *Classic Wedding Package*

## **SOUP SELECTION**

Cream of Mushroom | Butternut Squash | Stracciatella

**OR**

## **PASTA SELECTION**

Penne | Tortellini |

In Your Choice of Our Signature Tomato Basil, Rose or Alfredo Sauce

## **ENTRÉE SELECTION**

(Choice of Two)

Grilled New York Striploin | Mediterranean Chicken Supreme | Chicken  
Parmigiana | Veal Marsala | Veal Piccata

Roasted or Mashed Potatoes | Seasonal Vegetables

Tossed Garden Salad in the centre

## **DESSERT**

Tartufo | Caramel Cluster | Lemon Bombetta

Coffee and Tea Service

## **CLASSIC OPEN BAR (7 Hours)**

Wine replenished throughout dinner | Champagne Toast

# *Portuguese Wedding Package*

## **SOUP SELECTION**

Caldo Verde | Shrimp Bisque

## **Fillet of Sole with Seafood Rice**

Served with Mesclun Salad in the centre

## **ENTRÉE SELECTION** (Choice of Two)

Grilled New York Striploin | Mediterranean Chicken Supreme | Chicken  
Parmigiana | Veal Marsala | Veal Piccata

Roasted or Mashed Potatoes | Seasonal Vegetables

## **DESSERT**

Tartufo | Caramel Cluster | Lemon Bombetta

Coffee and Tea Service

## **PORTUGUESE SEAFOOD AND SWEET TABLE**

A selection of Portuguese classics

Whole Lobster | Dungeness Crab | Black Tiger Shrimp | Mussels |  
Cod Croquets | Pastel de Nata | Crème Caramel | Assorted European  
Pastries |

Fresh Seasonal Fruit | Coffee and Tea Station

## **DELUXE OPEN BAR (7 Hours)**

Wine replenished throughout dinner | Champagne Toast

# *Wedding Package*

## ENHANCEMENTS | STATIONS

### **PRE-DINNER**

**Hors D'oeuvres** | Butler Style |

**Standard Antipasto Bar** |

**Signature Antipasto Bar** |

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

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

### **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 Carving Station** | Signature Roasted | Hot Peppers |

**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 |

Applicable Taxes Extra.

# *Wedding Cake Flavours*

## **STANDARD FLAVOURS**

Vanilla Buttercream | Chocolate Buttercream | Bacio | Mocha Custard |  
Mocha Buttercream | Hazelnut Buttercream | Hazelnut Custard | Hazelnut  
Bacio | Italian Rum | Strawberry Shortcake | Lemon | Vanilla | Chocolate |  
Torrone Nougat

## **UPGRADED FLAVOURS**

Red Velvet | Chocolate Fudge | Carrot | Any Buttercream



## *Classic Bar List*

Rye | Rum | Gin | Vodka | Scotch | Peach Schnapps | Brandy |  
Campari | Sambuca | 4 Domestic Beer

## *Deluxe Bar List*

Rye | Rum | Gin | Vodka | Scotch | Peach Schnapps | Brandy |  
Campari | Sambuca | Blue Curacao | Banana Liqueur | Melon  
Liqueur | Corona | Stella | 4 Domestic Beer | 2 Imported Beer |  
Bottled Water