

LEO'S PRODUCTIONS AT THE QUALITY INN



WEDDING PACKAGE

CATERING AND BANQUET POLICIES

In addition to the items listed on this menu our staff will be happy to assist you in any other combinations you may desire.

MENU SELECTION

is required three (3) weeks prior to your function.
All catering must be handled by the Quality Inn.

GUARANTEE

is required 72 hours prior to function date. The banquet department will charge for the total number of persons served or the guarantee, whichever is the larger number.

DEPOSIT

a non-refundable deposit is required to confirm the date, and will be applied to the final bill.

FINAL PAYMENT

must be made by cash or check in accordance with your contractual agreement.

GRATUITIES

Gratuity and Sales Tax is not included in Package Price.

DECORATING and ENTERTAINMENT

Must be approved by the Sales Office

300 Tarentum Bridge Road
New Kensington, Pa. 15068
Phone (724) 335-9171
Fax (724) 335-6642
Email chefiejad.lotus@gmail.com

Leo's Productions...

The Right Choice

From your entrance as Mr. and Mrs. to the tossing of the bridal bouquet and everything in between, Leo's Productions wishes to help make your dreams come true on your wedding day.

Our staff will work closely with you to assure your dining choices meet your expectations and to serve your guest efficiently and graciously so all will enjoy your special day.



Included with the Bridal Package...

Complimentary Guest Room for Bride and Groom

Table linens, napkins, and white skirting

Icicle lights under the skirting at the bridal, cake and gift tables

Cake cut and served to all guests

Coffee and Tea service

(SERVED SIT DOWN DINNER please add \$1.50 per guest plus tax & gratuity)

Priced Per Guest

Call for current pricing...

Hors d'oeuvres Table (one hour)

Fresh vegetables with dip, cheese tray & crackers

*Choice of two: Sicilian Meatballs, Swedish Meatballs, Spanakopita,
Mini Quiche, Sausage Stuffed Mushrooms, Chicken Tenders*



Choice of one: Fresh fruit cup (additional charge may apply)

Soup or Tossed Salad

served to guests



Choice of Three:

Baked Herb Chicken

Roast Sirloin of Beef

Baked Ham

Seasoned Oven Fried Chicken

Sirloin Tips in burgundy Wine Sauce

Stuffed Breast of Chicken

Chicken Marsala

Baked Cod - English Style

Penne Pasta w/Meat Sauce

Ricotta-Stuffed Shells w/Marinara

Choice of Three:

Penne Pasta with Marinara Sauce

Whipped Potatoes

Roasted Red Potatoes

Scalloped Potatoes

Rice Pilaf

Glazed Whole Baby Carrots

Whole Green Beans with Mushrooms

Sweet Buttered Corn

Green Bean Medley



FROM THE BAR

Open Bar for 6 Hours (remains open through dinner)

NO SUBSTITUTIONS

(gratuities not included)

Basic Bar / \$18.00 per person

3 House Wines

1 Domestic Draft Beer

Soft Drinks



Basic Plus Bar / \$22.00 per person

3 House Wines

1 Domestic Draft Beer

House Brand Spirits

Soft Drinks



Premium Bar / \$28.00 per person

3 House Wines

1 Domestic or 1 Imported Draft Beer

Premium Brand Spirits

Soft Drinks



Champagne Toast / \$30.00 per bottle serves up to 5 people

Add Additional Barrel to any package for \$200.00 per barrel

