Memorial Luncheon Banquet Package

at

Carlucci's Waterfront

876 Centerton Road Mount Laurel , N.J. 08054
Phone (856) 235-5737 Fax (856) 235-7626
www.carlucciswaterfront.com email: carlucciswedding@comcast.net

Thank you for contacting Carlucci's Waterfront. Enclosed is the information you requested. I would like to make available a few additional points of information with this cover letter.

The Capuano family has been in the restaurant business for 30 years. Being family owned and operated, we have kept the same homemade traditional Italian recipes passed down through generations. Being an independent operation and not a chain restaurant; we can be very flexible with the menu and tailor to your needs. We can accommodate groups for 20 up to 150 guests. For semi-private or private affairs. Weddings, luncheons, dinner parties, cocktail parties, rehearsal dinners, showers to christenings. Businesses are welcome, we can host your next seminar or retirement dinner. We have high speed internet, WI-FI for your convenience.

Carlucci's is located on the banks of the Rancocas Creek. The restaurant is uniquely built with windows offering a panoramic view. Also, our newest addition, A beautiful brick face and stone patio right on the waterfront. Perfect for pictures. We have a great geological location being situated right off of Route 295, exit 43 North (Rancocas woods/Delran) & 43 B South (Delran). Once exiting 295, Carlucci's is only 30 seconds away with no complicated turns to confuse your invited guests. We are only 20 minutes from Philadelphia, Cherry Hill, Trenton, or Gloucester County.

Meet with one of our banquet professionals to personalize your event to meet your needs and budget. With 30 years experience, our event staff can provide you with ideas and services for extra accompaniments such as flowers, balloons, cakes and disc jockey. All contacted by our banquet department to save you precious time & effort. Included with Free Delivery to our restaurant.

Our website is updated weekly with prices and all the most current information. Our event staff makes your special occasion a memorable affair. If we may be of any service to you, please do not hesitate to call myself or a member of my staff .

Sincerely,

Aniello Capuano
Owner
Vincenzo Capuano
Owner

Carlo Capuano
General Manager

Lois Karol
Banquet Manager
Wedding Coordinator

Melanie Green
Banquet Coordinator
Off Premise Catering Director

A non refundable deposit of:
$8.00 per person is required to reserve a date.

Payment arrangements made upon booking.

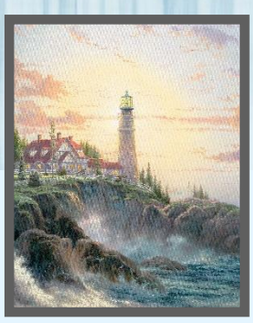
PLEASE CALL AHEAD FOR APPOINTMENT AVAILABILITY TO MEET WITH ONE OF OUR BANQUET COORDINATORS

Banquet Office Hours:
7 DAYS A WEEK
10:00 am to 5:00 pm
Evening appointments available Thursday, Friday & Sunday

Carlucci's Waterfront Memorial Luncheon Package

Sample Menu

In Loving Memory of
OR
In Celebration of the Life of
NAME



Your Menu Includes:

Tossed Garden Salad

Entrées
Choice of One

Maryland Crab Cake
Jumbo lump crab meat, pan seared, with a light lemon wine sauce on the side, served with potato & vegetable

Veal Marsala
Tender veal sautéed with mushrooms in a marsala wine sauce, served with potato & vegetable

Chicken Parmigiana
Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine

Eggplant Rollatini
Thin sliced eggplant, egg batter dipped, rolled, stuffed with ricotta cheese, baked in a marinara sauce, served over penne pasta

Dessert:
Cheesecake

Beverages:
Beer & Wine
Soda, Coffee, Hot Tea, Lemonade & Iced Tea

Carlucci's Waterfront Personalized Memorial Luncheon Menu

With this custom menu, your guests may make their entree choice on the day of the affair.
As the host you may choose:

1 Salad
4 Entrée Selections,
2 Vegetables
& 1 Dessert
from the attached banquet package

Extra Courses can be added on to Menu !

We have 100's of Sample Menu's to Choose From!

The Special Menu Offered to Groups from 20 up to 80 guests
Kids menu available.

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11-18

Carlucci's Waterfront

Three Hour

Memorial Luncheon Package

Available 7 Days a Week

•20 to 85 guests Special Printed Sit Down Lunch Menu *** 50 to 135 Luncheon Buffet**

Package Includes:

Color Coordinated Linens **Clear Glass Candles on each Table**
Bruschetta Toast & Rolls with Butter

Salad Course **Choice of One**

Tossed Garden Salad **Caesar Salad with Croutons**

If Tossed Choose 2: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese, Ranch, Russian

Main Course

Choice of Four Main Entrée Selections

Seafood

Grilled Fillet of Salmon
Maryland Crab Cake
(mini for buffet)

Veal

Veal Parmigiana over linguine
Veal Marsala
Veal Piccata
Veal Mimosa

Vegetarian

Eggplant Rollatini
Pasta Primavera
Penne Marinara
Ravioli Bellini
Stuffed Shells

Traditional Italian

Penne Vodka
Lasagna Napoli
Ravioli Valentino
Sausage & Peppers (buffet)
Meatballs in red sauce (buffet)

Chicken

Chicken Parmigiana over linguine
Chicken Marsala
Chicken Maximo
Chicken Piccata
Chicken Cacciatore
Chicken Florentine

•Grilled Chicken For a
•Healthy Choice
•Gluten Free ~ Upon Request

Potato & Vegetable **Choice of Two**

Roasted Red Bliss Potatoes
Green Beans in a Butter & Garlic Sauce **Roasted Julienne Vegetables**

Meals served with pasta or pasta meals, do not include potato & vegetable

Dessert Course **Choice of One**

Tiramisu **Cheesecake** **Carrot Cake** **Fresh Fruit Cup (Sugar Free)**
Vanilla Ice Cream Parfait (Gluten Free) (Choice of: Chocolate or Strawberry Sauce)

Beverages **Unlimited**

Coffee, Hot Tea, Unsweetened Iced Tea, Lemonade & Soda

***Bar arrangements catered to your needs**

$ 21.00 per person adults

Roast Prime Rib of Beef au jus (Queen Cut) (sit down)	**Add $ 6.00 per person**
Roast Prime Rib of Beef au jus (Sliced) (buffet)	**Add $ 4.00 per person**
Carlucci's Hot Hors doeuvres Sampler	**Add $ 7.50 per person**
Cheese & Fruit Display	**Add $ 3.00 per person**

Kids Menu Available For $ 12.50 per person 11 and under
Chicken Fingers, Cheeseburger, Hamburger, Penne With Meatball, Ravioli with Tomato Sauce

6.625% Sales Tax & 20% Gratuity Added to the Check

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10/14

Carlucci's Waterfront

Entree Descriptions

Beef

Roast Prime Rib of Beef au jus
Hand Carved from the Finest Beef
Our specialty for over 35 years

Veal & Chicken

Parmigiana – Veal or Chicken
Breaded then, fried golden topped with tomato sauce & mozzarella cheese

Marsala – Veal or Chicken
Sautéed in a Marsala wine sauce with mushrooms

Piccata – Veal or Chicken
Sautéed in a light lemon wine sauce

Cacciatore - Chicken
Boneless breast of chicken sautéed with onions, mushrooms, green peppers & rosemary in a light white wine tomato sauce

Maximo - Chicken
Breast of Chicken with sun dried tomatoes, mushrooms & asparagus, sautéed in a marinara sauce with fresh basil

Seafood

Grilled Fillet of Salmon
With a mustard dill sauce

Maryland Crab Cake (Mini For Buffet)
Jumbo lump crab meat pan seared, served with a white wine lemon sauce on the side

Italian Specialties

Penne Vodka
Pencil point pasta in a pink blush vodka cream sauce tossed with prosciutto & peas

Lasagna Napoli
Ground beef & Italian sausage, layered with pasta sheets, homemade tomato sauce and mozzarella cheese

Ravioli Valentino
Cheese ravioli sautéed in a pink blush sauce with shrimp & sun dried tomatoes

Vegetarian

Pasta Primavera
Pencil point pasta tossed with fresh vegetables in a light cream sauce (garlic & oil also available for VEGAN)

Penne Marinara
Pencil point pasta tossed with fresh marinara sauce

Eggplant Rollatini
Fresh sliced eggplant, egg batter dipped, rolled in fresh parmesan cheese, stuffed with ricotta cheese, served on a bed of homemade marinara sauce, topped with mozzarella

Ravioli Bellini
Cheese ravioli served in a pink brandy cream sauce topped with spinach & mozzarella

Stuffed Shells
Homemade traditional recipe!

All Entrée's chef prepared daily.
Please consult with your banquet coordinator with any dietary issues, so we can accommodate your needs accordingly.

Beverage Arrangements

Carlucci's offers a wide range of options for your bar arrangements

Cash Bar ~ Restaurant Main Bar

Your guests will go to the main bar of the restaurant to purchase their own drinks.

Add To Tab

Under this option you pay for only what you consume. The waiters/servers assigned to your banquet will take drink orders and keep a running tab until the party concludes. We then transfer the tab to your banquet bill.

A optional private bar set up in your banquet room will be charged at $125.00, only as needed.

Beer, Wine & Soda Station

Add wine by the bottle & beer by the bottle to your soda station. We offer house wines at a discounted price. We will only charge you for the bottles that are opened.

Discounted Bottled Wine Selections

House Wines	$20 per bottle
White Zinfandel	
Merlot	
Cabernet	
Pinot noir	
Chardonnay	
Pinot Grigio	
Sangria, Red or White	$ 30 per pitcher
Champagne Mimosa	$ 25 per pitcher

Upgraded varieties available on our wine list which, can be discounted for large groups.

We carry all major beer selections.

6.625 % Sales Tax & 20 % Gratuity Added to your check

All of our meals are prepared fresh daily. Please let us know if you have any special dietary needs. We would be glad to accommodate you.

Carlucci's Waterfront
Beverage Arrangements

Carlucci's offers a wide range of options for your bar arrangements

Private Bar In Room
A private bar set up in your banquet room with a bartender staffed for your event.
A $ 100.00 bar charge will be applied. Recommended for groups over 50.
You can choose your beverage arrangements accordingly,
Add to tab, Open bar by the hour or Cash bar.

Add To Tab
Under this option you pay for only what you consume. We will keep a running tab until the party concludes. We then transfer the tab to your banquet bill. This option can be done with a private bar in your room as listed above or the wait staff can take drink orders in your designated banquet area.

Open Bar By The Hour
All Priced per person, per hour of consumption. Under this option every adult of the group age 21 or over is charged. All sodas, juice & mixers are included. (Weddings minimum 2 hours)

	Beer & Wine	Premium
1 Hour	$ 18	$22
2 Hours	$ 22	$26
3 Hours	$ 26	$30
4 Hours	$ 30	$34

Beer & Wine Includes:
Beer: Choice of: Domestic Beers
2 Domestic: Budweiser, Coors Light, Miller Light, Michelob Ultra, Yuengling, Odouls,
2 Imports: Imported Beers
Amstel Light, Bass Ale, Becks, Blue moon, Birra Moretti, Corona, Corona Light, Heineken, Heineken Light, Peroni, Sam Adams, Stella Artois
House Wines: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet, Pinot Noir, Moscato, Sauvignon Blanc

Premium Bar Includes:
Beer: Choice of: 2 domestic & 2 imports
House Wine: All listed above
Liquor Varieties: Absolut, Tanqueray Gin, Dewers Scotch, Jack Daniels, Bacardi, Captain Morgan & Coconut Rum, Jose Cuervo Tequilla, V.O. , Southern Comfort, Seagrams 7, Amaretto, Kahlua, Peach Schnapps, Green Apple Pucker, Brandy, White & Green Crème de Menthe

Top Shelf upgrades priced accordingly. Discuss with your banquet professional.

Cash Bar With A Private Bar Set Up
Your guests will purchase beverages as needed from the private bar with a bartender set up in your private room. (See additional charges listed above)

Discounted House Wine Bottles, Sangria, Mimosa
House wines offered at a discounted price.

House wines $20 per bottle: White Zin Merlot Cabernet Pinot Noir Chardonnay Pinot Grigio
$25 per bottle: Riesling
$30 per pitcher Sangria, Red or White
$25 per pitcher Champagne Mimosa

Upgraded varieties available on our wine list which, can be discounted for large groups.

Wine, Beer & Soda Station
House wines by the bottle, bottled beer & variety of soda to be set up at a station with glasses and ice. Charged upon consumption.

Drink Tickets
Each drink ticket valued at the amount of what you want to offer your guests. Beer, Wine, Cocktails etc. added to a tab, that will be limited to only the tickets that are allowed.

Celebration Toast
Priced per person
House Champagne J.Roget $ 2.50 p.p. Asti Spumante $ 3.00 p.p. Sparkling Cider $ 1.50 p.p.
Upgraded varieties available on our wine list

Punch Bowl
Priced per 3 Gallon – To Start – then add each additional gallon as needed. Charged accordingly.

Traditional Non Alcoholic Punch	1st - 3 Gal. $50.00	1 Gal. $ 10.00
Alcoholic Rum Punch or Champagne Mimosa	1st - 3 Gal. $100.00	1 Gal. $ 35.00

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