

Rehearsal Dinner Banquet Package

Carlucci's ^{at} Waterfront

876 Centerton Road Mount Laurel, N.J. 08054

Phone (856) 235-5737

Fax (856) 235-7626

www.carlucciswaterfront.com

email: carluccisweddings@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

Off Premise Catering Director

Rosaria Capuano

Banquet Coordinator

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:

Monday-Saturday

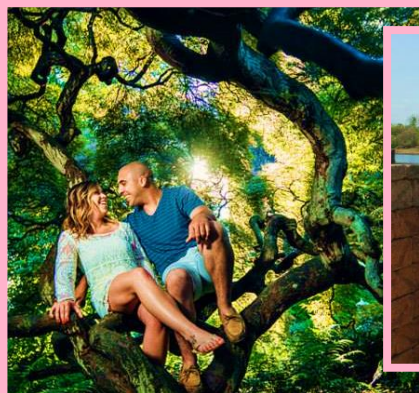
10:00 am to 5:00 pm

Evening appointments available Thursday, Friday & Sunday

Carlucci's Waterfront Rehearsal Dinner Package

Sample
Menu

Welcome To The
Rehearsal Dinner
for
Domenic &
Danielle



First Course
Balsamic Salad

Second Course
Penne Vodka

Entrées
Choice of One

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

Veal Marsala
Tender veal sautéed with mushrooms in a
marsala wine sauce

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

Chicken Florentine
Boneless chicken breast sautéed in a white
wine garlic sauce, topped with spinach &
mozzarella

Dessert:
Tiramisu, Cheesecake or Fresh Fruit Cup

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

Carlucci's Waterfront Personalized Rehearsal Dinner 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
1 Pasta Course
4 Entrée Selections,
2 Vegetables
& 1 Dessert
from the attached
banquet package

Extra Courses can be
added on to Menu !

CONTACT US FOR DATE & TIME AVAILABILITY:
876 Centerton Rd Mt. Laurel, NJ 08054 (856) 235 - 5737

Carlucci's Waterfront
Three Hour
Sit Down Luncheon Package

Available Monday- Friday Only!

Pre-Ordering Entrées Will Be Recommended At Our Discretion

Package Includes:

Color Coordinated Linens

White Tablecloths 15 assorted napkins colors to choose from

Frosted Glass Candles 2 on each Table

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 Three Main Entrée Selections

Seafood

Grilled Fillet of Salmon Add \$3.00

Maryland Crab Cake Add \$15.00

Stuffed Flounder with Crab Add \$15.00

Veal

Veal Parmigiana over linguine

Veal Marsala

Veal Francese

Veal Piccata

Veal Mimosa

Chicken

Chicken Parmigiana over linguine

Chicken Marsala

Chicken Francese

Chicken Piccata

Chicken Florentine

Chicken Maximo

Grilled Seasoned Chicken Breast

Vegan & Gluten Free

Available Upon Request

Pasta Specialties

Eggplant Rollatini
(Vegetarian)

Pasta Primavera (Vegan)

Ravioli Bellini (Vegetarian)

Stuffed Shells (Vegetarian)

Vodka Rigatoni

Lasagna Napoli

Ravioli Valentino

All Served With Potato & Vegetable

Pot and Vegetable of The Day

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

Dessert Course Choice of One

Tiramisu

Cheesecake

Carrot Cake

Add \$2 Fresh Fruit Cup (Sugar Free)

Add \$1 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

\$ 23.00 per person adults

Additional \$5 per person if event is held outdoors

Roast Prime Rib of Beef au jus (Queen Cut)

\$ 8.00 per person

Carlucci's Hot Hors doeuvres Sampler

\$ 8.00 per person

Cheese & Fruit Display with gourmet crackers

\$ 4.00 per person

Plating/Cutting Charge: when bringing cake & desserts

\$ 1.00 per person

Three Hour DJ Package (including dance floor)

\$ 350.00

Kids Menu Available For \$ 15 per person 11 and under

Chicken Fingers, Cheeseburger, Hamburger, Penne With Meatball

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

ADDITIONAL CHARGES MAY APPLY FOR SUBSTITUTIONS

CONTACT US FOR DATE & TIME AVAILABILITY:

876 Centerton Rd Mt. Laurel, NJ 08054 (856) 235 – 5737

Carlucci's Waterfront
Four Hour
Sit Down Dinner Package

Available 7 Days a Week
All Day Saturday and Sunday Only!

Package Includes:

Color Coordinated Linens: White Tablecloths 15 assorted napkins colors to choose from

Frosted Glass Candles 2 on each Table

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

Pasta Course Choice of One

Penne Vodka

Penne Pomodoro

Penne Marinara (Vegan)

Main Course

Choice of Three Main Entrée Selections

Seafood

Grilled Fillet of Salmon Add \$3.00

Maryland Crab Cake Add \$15.00

Stuffed Flounder with Crab Add \$15.00

Chicken

Chicken Parmigiana

Chicken Marsala

Chicken Francese

Chicken Piccata

Chicken Maximo

Chicken Florentine

•Grilled Seasoned Chicken Breast

Veal

Veal Parmigiana

Veal Marsala

Veal Piccata

Veal Francese

Veal Mimosa

Vegetarian

Eggplant Rollatini

Pasta Primavera

Ravioli Bellini

Stuffed Shells

Vegan & Gluten Free Available Upon Request

All Served With Potato & Vegetable

Potato and Vegetable Of The Day

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

Dessert Course Choice of One

Tiramisu Cheesecake Carrot Cake Add \$2 Fresh Fruit Cup (Sugar Free)

Add \$1 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

\$ 35.00 per person adults

Additional \$5 per person on Saturday and Sunday Nights

Additional \$5 per person to host the event Outdoors

Roast Prime Rib of Beef au jus (Queen Cut)	\$ 8.00 per person
Filet Mignon	\$ 14.00 per person
Carlucci's Hot Hors doeuvres Sampler	\$ 8.00 per person
Cheese & Fruit Display with gourmet crackers	\$ 4.00 per person
Plating/Cutting Charge: when bringing cake & desserts	\$ 1.00 per person
Four Hour DJ Package (including dance floor)	\$ 450.00

Kids Menu Available For \$ 15 per person 11 and under

Chicken Fingers, Cheeseburger, Hamburger, Penne With Meatball

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

ADDITIONAL CHARGES MAY APPLY FOR SUBSTITUTIONS

CONTACT US FOR DATE & TIME AVAILABILITY:

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Carlucci's Waterfront Course Descriptions

Soup

Add \$3.00 per person

Pasta Fagioli

Tomato based with white beans & tubetti pasta

Italian Wedding

Chicken based with fresh escarole, onion & mini Italian meatballs

Chicken Tortellini

Clear chicken broth with cheese tortellini, celery, carrots & onion

Chicken Pastini

Clear chicken broth celery, carrots & onion with pastini pasta

Minestrone

Manhattan Clam Chowder

Add \$5.00pp

Salad

Tossed Garden Salad

Spring mix, chopped romaine, shredded carrots, tomatoes & cucumbers

Caesar Salad with Croutons

Romaine lettuce blended with a creamy Caesar dressing topped with fresh Italian croutons - No Anchovies

Pasta Course

Add \$4.00 per person

Penne Marinara (Vegan)

Penne pasta served with traditional homemade marinara

Penne Pomodoro

Penne pasta with sautéed tomato, basil, garlic & olive oil

Penne Vodka

Penne pasta served in pink vodka cream sauce with prosciutto & peas

Appetizers

Antipasto

Prosciutto, salami, roasted peppers, marinated eggplant & zucchini, fresh mozzarella, extra sharp provolone

Served cold Add \$5.00 pp

Bruschetta

Chopped tomatoes with garlic & oil served on top of bruschetta toast

Served cold Add \$1.00 pp

Seafood

Stuffed Fillet of Flounder Add \$15

With jumbo lump crabmeat

Grilled Fillet of Salmon Add \$3

With a mustard dill sauce

Maryland Crab Cake Add \$15

Jumbo lump crab meat pan seared, served with a white wine lemon sauce on the side

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

Francese – Veal or Chicken

Egg batter dipped, sautéed in a white wine lemon sauce

Piccata – Veal or Chicken

Sautéed in a light lemon wine sauce

Chicken Florentine

Boneless Breast of Chicken sautéed in a white wine sauce topped with spinach & mozzarella cheese

Chicken Maximo

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

Veal Mimosa

Veal medallions sautéed with artichokes, mushrooms & sun dried tomatoes in a garlic lemon wine sauce

Italian Specialties

Penne Vodka

Sautéed in a pink blush vodka cream sauce tossed with prosciutto & peas

Ravioli Valentino

Cheese ravioli served in a pink cream sauce with shrimp and sun-dried tomatoes

Lasagna Napoli

Ground beef and ground sausage layered with pasta sheets, ricotta, mozzarella and tomato sauce

Vegetarian

Pasta Primavera

Pencil point pasta tossed with fresh vegetables in a light cream sauce

Ravioli Bellini

Ravioli served in a pink cream sauce topped with spinach and mozzarella

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

Vegan

Pasta Primavera

Pencil point pasta tossed with fresh vegetables with Garlic & Oil

Beef

Roast Prime Rib of Beef

Add \$8.00pp

Hand Carved from the Finest Beef
Our specialty for over 35 years
Queen Cut/King Cut

Filet Mignon

Add \$14.00 pp

Served with a béarnaise sauce

Temperatures

Only offered to groups of 30 or less.

All steaks served at medium temperature for larger groups of 30 or more unless otherwise specified

Rare – Cool Red Center

Medium Rare – Warm Red Center

Medium – Pink Center

Medium Well – No Pink

Well – Thoroughly Cooked

Dessert

Apple Pie a la Mode

Drizzled with a hot vanilla sauce

(seasonal) Add \$1.50 pp

Carrot Cake

Old Fashioned Recipe ~ with homemade cream cheese frosting

Cheesecake

Rich & Creamy

Red Velvet

Traditional red chocolate cake with cream cheese frosting

Tiramisu

Soft Sponge Lady Fingers, soaked with vanilla & espresso coffee, layered with mascarpone & zablione cream, dusted with cocoa powder

Fresh Fruit Cup Add \$2.00

A healthy choice!

Vanilla Ice Cream Parfait

Add \$1.00

with your Choice of:

chocolate OR strawberry sauce

topped with whipped cream & cherry

Dietary Needs

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

Example:

**GLUTEN FREE
HEART HEALTHY
SHELLFISH ALLERGY
PEANUT ALLERGY
SALT RESTRICTION
DIABETIES
DIVERTICULITIS**

Food allergies must be addressed prior to your banquet date.

Carlucci 's Waterfront Hors d'oeuvres

Carlucci's Hot Mixed Sampler

\$ 8.00 per person based on 5 pieces per person

Clams Casino, Scallops Wrapped in Bacon, Mini Beef & Chicken Kabobs, Mozzarella Sticks, Stuffed Mushrooms with Crab Meat, Arancina Rice Balls, Chicken Bites, Franks in a Blanket, Assorted Puff Pastries

Very Popular For All Groups!

**Or Choose Your Own Variety From Below! Served Displayed or Butler Passed!
ADDITIONAL CHARGES APPLY TO BE SET UP ON THE PATIO**

Hot Selections	Per Piece
<i>Assorted Puff Pastries</i>	\$ 1.50
<i>Arancina Rice Ball</i> Rice, Cheddar & Parmesan Cheeses, Prosciutto, touch tomato, rolled , breaded , then deep fried.....	\$ 1.55
<i>Chicken Bites</i> ~ served with Barbecue Sauce.....	\$ 1.50
<i>Fried Artichokes (V)</i>	\$ 1.50
<i>Fried Chicken Wings</i> ~ Mild, Hot or Dry	\$ 1.80
<i>Franks in a Blanket</i>	\$ 1.45
<i>Lollipop Lamb Chops</i>	\$ MP
<i>Mini Italian Meat Balls</i>	\$ 1.50
<i>Mini Beef OR Chicken Kabobs</i>	\$ 3.00
<i>Mini Quiche</i>	\$ 1.85
<i>Mozzarella Sticks (V)</i> with Marinara Sauce	\$ 1.80
<i>Spring Rolls (V)</i>	\$ 1.50
<i>Stromboli</i> ~ Pepperoni & Mozzarella Cheese ~	\$ 1.45
Hot Seafood Selections:	
<i>Clams Casino</i> (Top Neck) Our Own Famous Recipe for 35 Years	\$ 2.50
<i>Coconut Shrimp</i> (16 – 20 Size)	\$ 4.50
<i>Coconut Scallops</i> (Fresh Ocean Scallops).....	\$ 5.50
<i>Egg Rolls</i>	\$ 2.00
<i>Fried Calamari</i>	\$ 2.00
<i>Mini Maryland Crab Cakes</i>	\$ 5.50
<i>Scallops wrapped with Bacon</i>	\$ 5.50
<i>Shrimp wrapped in Bacon</i> (16 – 20 Size).....	\$ 5.50
<i>Steamed Clams</i> ~ Sautéed in white wine, olive oil, chopped tomato with garlic & parsley	\$ 2.00
<i>Steamed Mussels</i> ~ Sautéed in a Spicy Marinara Sauce OR A Garlic White Wine Sauce	\$ 2.00
<i>Stuffed Mushrooms with Crabmeat</i>	\$ 5.50
Chilled Selections:	
<i>Bruschetta (V)</i> ~ Cherry Tomatoes, Wet Mozzarella, & Fresh Basil Leaf marinated in Lemon & Oil	\$ 1.50
<i>Caprese Sticks (V)</i> ~ Cherry Tomatoes, Wet Mozzarella, & Fresh Basil Leaf marinated in Lemon & Oil	\$ 2.00
<i>Cantaloupe wrapped with Prosciutto Di Parma</i>	\$ 3.00
<i>Berry Kabobs</i> (seasonal) (V)	\$ 2.00
Chilled Seafood Selections: Market Price = MP	
Raw Seafood Bar.	
<i>Chilled Shrimp</i> Peeled & Cleaned Your Choice of: Jumbo Shrimp U-15 size OR Shrimp U-16-20 size	\$ MP
Ordered in 5 lb. increments only!	
<i>Clams on the Half Shell, Oysters on the Half Shell, Crab Claws</i>	\$ MP
<i>Seafood Salad</i> Calamari, Shrimp, Clams, Mussels & Jumbo Lump Crab Meat in Lemon & Oil	\$ MP
Displays: Made to size	
Per Person	
<i>Antipasto</i> Grilled Marinated Vegetables, Wet Mozzarella Prosciutto, Soppressata, Roasted Pepper.....	\$ 5.00 p.p.
<i>Crudités (V)</i> Fresh Mixed Vegetables with Herb Ranch Dressing	\$ 4.00 p.p.
<i>Cheese Tray (V)</i> includes mustard & cracker assortment	\$ 4.00 p.p.
<i>Fruit Tray (V)</i> All cut fresh cut	\$ 4.00 p.p.
<i>Cheese & Fruit Tray Combo (V)</i> includes mustard & cracker assortment	\$ 4.00 p.p.

*** Rule of Thumb** (V) Vegetarian

Allow 5-6 pieces per person, prior to a Dinner Party ~ 15-20 Pieces per person for a Cocktail Party

Pieces X People = Total Required Pieces

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

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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)

	<u>Beer & Wine</u>	<u>Premium</u>
1 Hour	\$ 22	\$26
2 Hours	\$ 26	\$30
3 Hours	\$ 30	\$34
4 Hours	\$ 34	\$38

Beer & Wine Includes:

Beer: Choice of:	<u>Domestic Beers</u>
2 Domestic	Budweiser, Coors Light, Miller Light, Michelob Ultra, Yuengling, Odouls
2 Imports	<u>Imported Beers</u> 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,or Titos 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	1 st - 3 Gal.	\$50.00	1 Gal.	\$ 10.00
Alcoholic Rum Punch or Champagne Mimosa	1 st - 3 Gal.	\$100.00	1 Gal.	\$ 35.00

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

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876 Centerton Rd Mt. Laurel, NJ 08054 (856) 235 – 5737

Carlucci's Waterfront

Banquet Room Requirements

Room occupancy is based on set up space that is needed for your event:

We offer Private rooms and Semi Private Areas:

All rooms and areas are based upon date availability.

Riverview Room

Minimum required 110 guests

Not Available May 1st through September 30th

Not Available Friday, Saturday, Sunday Evenings

Maximum 130 with a Bar in the Room (Sit Down Dinner)

Maximum 120 with a Bar in the Room & Dance Floor (Sit Down Dinner)

Maximum 100 with a Bar in the Room (Buffet)

Maximum 80 with a Bar in Room & Dance Floor (Buffet)



Sunset Room

Minimum required 50 people

Maximum 80 with a Bar in the Room (Sit Down Dinner)

Maximum 60 With a Dance Floor & Bar in the Room (Sit Down Dinner)

Maximum 50 with a Bar in the Room (Buffet)



Sunset Room with Window View

Minimum required 85 people

Maximum 110 with Bar in Room (Sit Down Dinner)

Maximum 85 With a Dance Floor and Bar in the Room (Sit Down Dinner)

Maximum 80 with a Bar in the Room (Buffet)



Smaller Sunset Room with Window View

Minimum required 30 people Maximum 36 (Sit Down Dinner)

This room is upon request only.

Bar in room not available

Riverview Room Window Area, Semi Private with Dividers

Minimum 30 Maximum 55 people (Sit Down Dinner)

Not Available Saturday Nights

Bar in room not available

Riverview Room Back, Semi Private with Dividers

Minimum 20 Maximum 40 people (Sit Down Dinner)

Bar in room not available



Adding Additional Tables To Your Floor Plan Such As:

Entrance/Place card/Guest book tables

Head table/Sweet Table

Cake Table

Gift Table

Beverage/ Wine Areas

Projector & Screen

Picture Area

Hors doeuvres

Podium & microphone

Dessert Areas



Affect added space needed, for floor plan adjustments.

Room arrangements must be discussed prior to your scheduled date, with the banquet coordinator to approve space availability.

Floor plans are finalized one week prior to your event, based on final head counts given.



**CONTACT US FOR DATE & TIME AVAILABILITY AT:
876 Centerton Rd Mt. Laurel, NJ 08054 (856) 235 – 5737**

All Cakes Baked Fresh & Hand Delivered



Phone: 856-461-1660

Address: 11 St Mihiel Dr, Delran, NJ 08075

Ask For Eileen Or Kristy

TIER CAKES

Ask To See Our Wedding Cake Book With Several Pictures To Choose From.

ROUND OR SQUARE CAKES

6" and 10" serving 38

8" and 12" serving 56

6" and 9" and 12" serving 80

6" and 10" and 14" serving 116

Tier Cake Flavors

Traditional Vanilla Pound Cake

Layer Cake: Chocolate/Vanilla/Red Velvet Iced in: Vanilla Butter cream

~ Fondant upgrades vary per cake.

~ Personalized fondant plaques to be placed on or in front of cakes

Included Filling Flavors

Butter cream : Vanilla, Chocolate, Strawberry

Upgrade Fillings for Tier Cakes

Vanilla Custard/ Chocolate Custard/European Raspberry/Strawberry Filling/
White or Chocolate Mousse

SHEET CAKES

$\frac{1}{4}$ Sheet Serves 15

Half Sheet Serves 30

Full Sheet Serves 60

Single Layer Sheet Cake Flavors: Iced In Vanilla Butter cream

Vanilla or Chocolate

Cut & Filled : Available Fillings

Butter cream : Vanilla, Chocolate, Strawberry, Chocolate Mousse, White Chocolate Mousse

SPECIALTY CAKE FLAVORS:

Carrot Cake Red Velvet Strawberry Shortcake (in Season) Dark Chocolate Fudge
Iced in whipped vanilla butter cream, cream cheese or chocolate fudge

SCAN IMAGES AVAILABLE

All cakes include basic butter cream décor.

Gum paste flowers or plastic pieces can be added for an additional charge.

Specialty airbrushing available upon request, personalized pricing

Carlucci's Favorite Family Style Pastries!

Chocolate Covered Strawberries, Cream Puffs, Éclairs &

Mini Cannoli!.....Family Style or on Display!

Cupcakes also Available!

Carlucci's Sweet Table!

Based on 50 people

Your Choice : Mix & Match!

2 ~ 10" Cakes or 3 ~ 7" Cakes

100 Mixed Mini Pastries

1.5 lbs Fresh Baked Cookies



Carlucci's Waterfront Linen Chart



Tablecloth = TC
Napkins Available in All Colors

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Carlucci's Waterfront Banquet Contract

876 Centerton Road Mount Laurel NJ 08054

Phone 856-235-5737 Fax 856-235-7626

www.CarluccisWaterfront.com [Email: carluccisweddings@comcast.net](mailto:carluccisweddings@comcast.net)

Thank you for booking your banquet at Carlucci's Waterfront

Type Banquet: _____

Scheduled Date: _____

Start Time: _____ End Time: _____

Estimated Head Count _____

Minimum Guaranteed Count _____

- **Deposit Policy:** A deposit of \$8.00 per person is required to reserve banquet space, due within one week of booking. Once deposit is received Carlucci's Waterfront is committing to reserve space for your scheduled banquet. As such we will not pursue any other requests for the space reserved for you.
- Payment arrangements are required for any banquet over \$2,000.00.
- Personal checks accepted up to 2 weeks prior to scheduled date.
- Minimum guaranteed head count due 7 days prior to scheduled date.
- Menu food count changes require 72 hours notice. If there are any errors or changes with the food counts the day of the event and additional meals are needed to be cooked, these meals will be added to your check. Meals for no shows will be wrapped for you to take.
- Floor plans and room arrangements finalized 72 hours in advance.
- Time added to banquet package billed at \$200.00 per ½ hour, with prior approval.
- All food, alcoholic and non-alcoholic beverages subject to 6.625% tax & 20% gratuity
- Final payment due in cash or credit card
- Invoiced company banquet check balances, must be paid within 30 days.
- All balances due in full by the end of the scheduled banquet. In the event any outstanding balance can not be paid in full, a 1.5 % daily interest will be accrued. All attorney's fees and court fees will be assessed.
- **Cancellation Policy:** Carlucci's Waterfront is committing its space for you and will reserve such for your affair. It is understood and agreed that all deposits (initial and subsequent) are non-refundable. This means if you cancel your affair for whatever reason, Carlucci's Waterfront shall retain all deposits made by you.
- Customer has been advised that substantial construction activities are going at the facility and that the appearance of the banquet space may be altered from its present appearance. Carlucci's will try to minimize the impact of the construction both visually and in terms of other effects on the banquet. Customer is welcome to visit the premises immediately prior to the date of the event to observe the condition of the premises.

Signed _____ Date _____

Carlucci's Banquet Representative

Signed _____ Date _____

Print Name

Carlucci's Referral List

All referred to you based on Courtesy and are Highly recommended

Florist & Balloons

Flowers by Elizabeth

Rte 38 Mount Laurel, NJ - Elizabeth

Horse Feathers Florist & Gifts

40 High St. Mount Holly, NJ - Judy

Riverside Florist – Suzannne

307 Bridgeboro St. Riverside, NJ

Westmont Party – Balloon Delivery

Rentals

Ocean Tent Rentals

Rte 38 Mount Holly, NJ

Rentals, linens for all events

Disc Jockey

DJ's Available (Book with Banquet Mgr)

319 C North Washington Ave. Moorestown, NJ

A Full Service Entertainment Company.

Dj's, photo booth, slideshow, screen rentals, lighting, special effects.

Photo Booth

Nick Kehler

Live Musician

Ed Goldberg – Piano/accordion

David Kelly – Guitar, mandolin (Irish)

Wendell E. Barrett - Saxophone

Don Evans – Guitarist/Singer

Elegant Chamber Music

Party of Three Classical String music

Harpist

Ellen Tepper

Magician

Dasher Magic ~ Eric Dasher

Gary-Premier Parties (Balloon Animals)

Citino Magic – Bill Citino

Chris Colameco Psychic Magic

Bubbles the Clown

Joyce Meder M.A,C.A.C

Face Painter & Body Art

Fantasy FX – Beth Bernard

Glitter tattoos, air brush, face painting, body art

Caricature Artist

Main Line Caricatures – Colin Harris

email: colin@mainlinecaricatures.com

Elegant Ice Sculptures

Richard Glodowski (Book with Banquet Mgr.)

Luxury Transportation

First Class Luxury Limo

Rte 130 Cinnaminson, NJ

Great American Trolley Co.

Hotels & Suites

Residence Inn by Marriot

1001 Sunburst Lane –Rte 38, Mt.Laurel, NJ

Ask for Lynn Miller

Courtyard by Marriot Westampton

30 Western Drive, Westampton, NJ

Ask for Diane Condie

Tuxedo Rental/Bridal Shop

Formal Expressions by Savvy

486 Rte 38 Maple Shade, NJ 08052

Photography

Stavra Kalina Photography

Local Studio, Mount Laurel NJ

Helen McGeehan

Cinnaminson, N.J.

Officiant

Lorraine M. Hatcher

Riverside- Township

856-722-9229

www.flowers-by-elizabeth.com

609-261-3866

www.horsefeathers.com

856-461-7744

www.riversidefloralco.net

856-858-9750

www.westmontparty.com

609-914-0600

www.oceantents.com

856-273-8787

www.djsavailable.com

ASK ABOUT MONTHLY DJ SHOWS!

856-670-6108

www.connectedentertainment.net

609-424-0660

856-304-4144

[email: irishdave@mac.com](mailto:irishdave@mac.com)

609-792-3579

609-760-1014

856-273-8787

Available through DJ's Available

215-887-3512

www.ellenteppe.com

609-220-3215

www.dashermagic.com

609-265-9211

[E- premierparties@comcast.net](mailto:E-premierparties@comcast.net)

609-670-3004

www.citinomagic.com

609-980-9398

chriscolameco@gmail.com

215-517-6673

www.FantasyFXFacePainting.com

609-707-5178

www.mainlinecaricatures.com

267-346-0104

www.eleganticenj.com

609-217-2866

www.firstclasslimos.com

856-461~3300

www.gatrolley.com

1-800-487-6559

www.residenceinn.com/PHLRL

856-234~1025

www.courtyard.com/PHLMH

609-261-6161

856-667-0244

www.stavrakalinaphotography.com

www.mycreativephotography

609-743-3299

856-786~1538

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856-461-6293