Carlucci's
WATERFRONT

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

Thank you for contacting Carlucci's Waterfront. Enclosed is the information you requested. We 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 35 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 35 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
Wedding Coordinator

Ashley Segars
Event Coordinator
Danielle Dinoto
Event Coordinator

A non refundable deposit of:
$250.00 per 25 guests or $10.00 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

Carlucci's Waterfront Wedding Package

Sample Menu

Welcome To

The Wedding Dinner

for

"Both Names"

Optional Picture Here

Your Menu Today

First Course
Tossed Salad

Second Course
Penne Vodka

Entrees

Choice of One

Prime Rib of Beef
Carved from our finest beef! Cooked to the temperature of your choice. Served with a side of Au Jus and potato & vegetable

Grilled Filet of Salmon
Topped with a mustard dill sauce, served with potato & vegetable

Chicken Marsala
Sauteed in a marsala wine sauce with mushrooms, served over linguine

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

Dessert
Cupcakes & Ice Cream

Beverages
Four Hour Open Bar

Carlucci's Waterfront Personalized Wedding 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
3 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 2021-2022

Five Hour

All Inclusive Sit Down Wedding Package

Available 7 Days a Week

Package Including:

Hot Butlered Hors d'oeuvres during the Cocktail Hour

Cheese & Fruit Tray Displayed

Champagne Toast

5 Hour Premium Open Bar

All Butter Pound Wedding Cake with Butter Cream Icing

DJ with MC'd Program with Your Choice of Music

Floor Length White or Ivory Tablecloths with Your Choice of Napkin Color

Four Course Sit Down Dinner:

Italian Bread with Butter

Salad Course

Choice of One

Tossed Garden Salad *Balsamic Salad*
Caesar Salad with Croutons Add $2.00)

Pasta Course

Choice of One

Penne Vodka ***Penne Marinara***
Penne Pomodoro

Main Course

Choice of Three
Main Entrée Selections

Potato & Vegetable

Choice of Two

Red Skinned Garlic Mashed Potatoes
Roasted Red Bliss Potatoes ***Baked Potato***
Green Beans in a Butter & Garlic Sauce
Roasted Julienne Vegetables

Meals served with Pasta as Complete Meals
Do not include potato & vegetable

Dessert Course

Choice of One

Vanilla Ice Cream Parfait
(Choice of: Chocolate or Strawberry Sauce)
OR Fresh Fruit Cup

Beverages **Unlimited**

Coffee, Hot Tea, Iced Tea & Soda

Beef

Roast Prime Rib of Beef au jus
Queen Cut .....$ 137
Filet Mignon .....$ 140
Filet Mignon with Grilled Shrimp.....$ 146
New York Sirloin Strip Steak 14oz .....$ 140

Veal

Veal Parmigiana .....$ 125
Veal Oscar.....$ 135
Veal Mimosa .....$ 125
Veal Marsala.....$ 125
Veal Francese.....$ 125

Seafood

Stuffed Flounder with Crabmeat .....$ 136
Grilled Fillet of Salmon..... $ 126
Maryland Crab Cake.....$ 136
Chilean Sea Bass Aqua Pazza ..... $ 134
Tilapia Aqua Pazza ..... $ 126
Lobster Tail .....$ 179
Surf and Turf .....$ 179

Chicken

Chicken Parmigiana .....$ 122
Chicken Marsala.....$ 122
Chicken Piccata.....$ 122
Chicken Francese.....$ 122
Chicken Florentine.....$ 122
Grilled Chicken Breast .....$ 122

Vegetarian

Eggplant Rollatini complete .....$ 112
Ravioli Bellini complete .....$ 112
Stuffed Shells Marinara complete .....$ 112
Pasta Primavera complete $112
in a light cream sauce, marinara or garlic & oil

Kids Menu

Children 11 and under .....$ 40
Chicken Fingers/FF Hamburger/FF Fried Shrimp/FF
Cheeseburger/FF Penne with Meatballs
All Served with: Ice Cream

Prices Include:
Dance Floor Set Up & Cake Cutting Fees!

6.625% Sales Tax & 20% Gratuity Added to the Check
$250 Banquet Coordinator Fee

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

Carducci's
WATERFRONT

5 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**

Appetizer Included
Italian Antipasto Display
Champagne Toast Included
J.Roget Toast

Salad Course **Choice of One**

Tossed Garden Salad **Caesar Salad with Croutons** Add $2.00

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
Seabass Acqua Pazza Add $15.00

Vegetarian

Eggplant Rollatini
Pasta Primavera
Ravioli Bellini
Stuffed Shells

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

Beef

Prime Rib Add $9.00
Filet Mignon Add $15.00

Vegan & Gluten Free Available Upon Request

All Served With Potato & 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**

$ 60.00 per person adults

Additional $10 per person on Saturday Nights
$55.00 per person. for afternoon from 12:00 to 5:00 pm. Depending On The Day

Plating/Cutting Charge: when bringing cake & desserts	$	1.50 per person
Five Hour DJ Package (including dance floor)	$	800.00
Bartender Bar Setup	$	150.00

Kids Menu Available For $ 16 per person 11 and under
Chicken Fingers, Cheeseburger, Hamburger, Penne With Meatball

6.625% Sales Tax, 20% Gratuity, $250 Coordinator Fee 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 Course Desriptions

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 $5.50 pp***

Bruschetta
Chopped tomatoes with garlic & oil served on top of bruschetta toast
Served cold ***Add $2.00 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 $9.00pp
Hand Carved from the Finest Beef
Our specialty for over 35 years
Queen Cut/King Cut

Filet Mignon
Add $15.00 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
$ 9.00 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
Assorted Puff Pastries	$ 1.55
Arancini Rice Ball *Rice, Cheddar & Parmesan Cheeses, Prosciutto, touch tomato, rolled , breaded , then deep fried…..*	$ 2.05
Chicken Bites ~ *served with Barbecue Sauce…….*	$ 2.00
Fried Artichokes (V)	$ 2.00
Fried Chicken Wings ~ *Mild, Hot or Dry*	$ 2.30
Franks in a Blanket	$ 1.95
Lollipop Lamb Chops	$ MP
Mini Italian Meat Balls	$ 2.00
Mini Beef OR Chicken Kabobs	$ 3.50
Mini Quiche	$ 2.35
Mozzarella Sticks (V) *with Marinara Sauce*	$ 2.30
Spring Rolls (V)	$ 2.00
Stromboli ~ *Pepperoni & Mozzarella Cheese* ~	$ 1.95
Hot Seafood Selections:	
Clams Casino *(Top Neck) Our Own Famous Recipe for 35 Years*	$ 3.00
Coconut Shrimp *(16 – 20 Size)*	$ 5.00
Coconut Scallops *(Fresh Ocean Scallops)*	$ 6.00
Egg Rolls	$ 2.50
Mini Maryland Crab Cakes	$ 6.00
Scallops wrapped with Bacon	$ 6.00
Shrimp wrapped in Bacon *(16 – 20 Size)*	$ 6.00
Steamed Clams ~ *Sautéed in white wine, olive oil, chopped tomato with garlic & parsley*	$ 2.50
Steamed Mussels ~ *Sautéed in a Spicy Marinara Sauce OR A Garlic White Wine Sauce*	$ 2.50
Stuffed Mushrooms with Crabmeat	$ 6.00
Chilled Selections:	
Bruschetta (V) ~*Cherry Tomatoes & Fresh Basil Leaf marinated in Lemon & Oil*	$ 2.00
Caprese Sticks (V) ~ *Cherry Tomatoes, Wet Mozzarella, & Fresh Basil Leaf marinated in Lemon & Oil*	$ 2.50
Cantaloupe wrapped with Prosciutto Di Parma	$ 3.50
Berry Kabobs (seasonal) (V)	$ 3.50

Chilled Seafood Selections: **Market Price = MP**	Per Pound
Raw Seafood Bar.	
Chilled Shrimp *Peeled & Cleaned Your Choice of: Jumbo Shrimp U-15 size OR Shrimp U-16-20 size* *Ordered in 5 lb. increments only!*	$ MP
Clams on the Half Shell, Oysters on the Half Shell, Crab Claws	$ MP
Seafood Salad *Calamari, Shrimp, Clams, Mussels & Jumbo Lump Crab Meat in Lemon & Oil .*	$ MP

Displays: Made to size	Per Person
Antipasto *Grilled Marinated Vegetables, Wet Mozzarella Prosciutto, Soppressata, Roasted Pepper…….*	$ 5.50 p.p.
Crudités (V) *Fresh Mixed Vegetables with Herb Ranch Dressing*	$ 4.50 p.p.
Cheese Tray (V) *includes mustard & cracker assortment*	$ 4.50 p.p.
Fruit Tray (V) *All cut fresh cut*	$ 4.50 p.p.
Cheese & Fruit Tray Combo (V) *includes mustard & cracker assortment*	$ 4.50 p.p.
Fried Calamari	$ 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

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

1-11-22

Carlucci's Waterfront

Wedding 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 $ 150.00 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	$ 24	$28
2 Hours	$ 28	$32
3 Hours	$ 32	$36
4 Hours	$ 36	$40
5 Hours	$ 42	$48

Beer & Wine Includes:

Beer: Choice of:
2 Domestic
2 Imports

Domestic Beers
Budweiser Coors Light, Miller Light, Michelob Ultra, Yuengling, Odouls,
Imported Beers
Birra Moretti, Corona, Corona Light,
Heineken, Heineken Light, Peroni, Sam Adams, Stella Artois
Craft Beers
Sierra Nevada Pale Ale, Laguitas, Victor Hop Devil

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 Tequila, V.O. Jim Bean, 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 $32 per bottle: White Zin Merlot Cabernet Pinot Noir Chardonnay Pinot Grigio
$32 per bottle: Riesling
$37 per pitcher Sangria, Red or White
$40 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 $ 3 p.p. Asti Spumante $ 4 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. $150.00	1 Gal. $ 40.00

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

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

Carlucci's Waterfront Wedding Estimate

5 Hour Wedding Dinner Package		$ 60.00 p.p.	$_____
Carlucci's Butlered Hot Hd's Sampler		$ 9.00 p.p.	$ _____
Cheese & Fruit Display		$ 4.50 p.p.	$_____
Champagne Toast – Asti $4.00 or J.Roget $3.00		$_____ p.p.	$ _____
Sparkling Cider Toast		$ 1.50 p.p.	$_____
Hourly Open Bar (premium):	1-$28 2-$32 3-$36 4-$40 5-$48	$_____p.p.	$_____
Hourly Beer & Wine:	1-$24 2-$28 3-$32 4-$36 5-$42	$_____p.p.	$ _____
Add to Tab/ Beer/ Wine (Estimate)			
_____			$_____
Other: Per Person _____			$_____
		Subtotal	$_____
		how many adults	x _____
		Total	$_____
Kids Menu	x _____	$15.00 p.p.	$_____
Roast Prime Rib of Beef au jus (Queen Cut)	x _____	$ 9.00 p.p.	$_____
Filet Mignon	x _____	$ 15.00 p.p.	$_____
Hd's – Pre- selected			
_____	x _____	$_____	$_____
_____	x _____	$_____	$_____
_____	x _____	$_____	$_____
_____	x _____	$_____	$_____
Other: _____			$_____

Bakery:

Sheet Cake			$_____
Tier Cake in Butter cream 38/56/80/116 servings	x _____	$ 4.50 p.p	$_____
Family Style Mini Pastries (3 pieces p.p.)	x _____	$ 8.00 p.p	$_____
		Total	$_____
		6.625% tax	$_____
		20% gratuity	$_____
		Total	$_____

Additional Services

Wedding Bartender/Set up		$ 150.00	$_____
Wedding DJ including dance floor 4 Hour $ 700.00 5 Hour $ 800.00			$_____
Own DJ – Dance Floor		$ 100.00	$_____
Extra time: ½ Hour		$ 400.00	$_____
Ceremony on premise Inside $_____ Outside $_____		$	$_____
Hors doeuvres on patio	x _____	$_____	$_____
Banquet Coordinator		$ 250.00	$_____
Own Cake/Desserts-Plating/Serving /Cutting Charge	x _____	$ 1.50 p.p.	$_____
Other_____			$_____

GRAND TOTAL $_____

DATE_____

DEPOSIT $_____

Based On #Adults _____#Kids_____

BALANCE $_____

Total

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)

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)

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

L&M BAKERY

PHONE: 856-461-1660

ADDRESS: 11 SAINT MIHIEL DRIVE DELRAN, NJ 08075

ASK FOR EILEEN, KRISTEE OR AMY

CAKE SIZES

7" SERVES 6-8 PEOPLE, 8" SERVES 8-10 PEOPLE, 9" SERVES 12-15 PEOPLE, 10" SERVES 15-18 PEOPLE, 12" SERVES 18-25 PEOPLE, ¼ SHEET SERVES, 12 PEOPLE, ½ SHEET SERVES 25-30 PEOPLE, FULL SHEET SERVES 50-60 PEOPLE, 8LB SERVES 40 PEOPLE, 10LB SERVES 50 PEOPLE, 15LB SERVES 75 PEOPLE, 20LB SERVES 100 PEOPLE

CAKE FLAVORS

VANILLA, CHOCOLATE, POUND CAKE, RED VELVET, STRAWBERRY, CARROT

CAKE FROSTING

BUTTERCREAM OR VANILLA

FILLING FLAVORS

STRAWBERRY, BANANA, RASPBERRY, VANILLA CUSTARD, CHOCOLATE CUSTARD, CHOCOLATE MOUSSE

MINIS

MINI ECLAIRS, MINI CREAM PUFFS, MINI DANISH, MINI CINNAMON BUN

COOKIES

AVAILABLE UPON REQUEST

Carlucci's Waterfront Linen Chart

Tablecloth = TC
Napkins Available in All Colors

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

Carlucci's Referral List

All referred to you based on Courtesy and are Highly recommended

Florist & Balloons

Flowers by Elizabeth 856-722-9229 www.flowers-by-elizabeth.com
Rte 38 Mount Laurel, NJ - Elizabeth

Riverside Florist – Suzannne 856-461-7744 www.riversidefloralco.net
307 Bridgeboro St. Riverside, NJ

Westmont Party – Balloon Delivery 856-858-9750 www.westmontparty.com

Rentals

Ocean Tent Rentals 609-914-0600 www.oceantents.com
Rte 38 Mount Holly, NJ
Rentals, linens for all events

Disc Jockey

DJ's Available (Book with Banquet Mgr) 856-273-8787 www.djsavailable.com
319 C North Washington Ave. Moorestown, NJ ASK ABOUT MONTHLY DJ SHOWS!
A Full Service Entertainment Company.
Dj's, photo booth, slideshow, screen rentals, lighting, special effects.

Photo Booth

Nick Kehler 856-670-6108 www.connectedentertianment.net

Live Musician

Ed Goldberg – Piano/accordion 609-424-0660
David Kelly – Guitar, mandolin (Irish) 856-304-4144 email: irishdave@mac.com
Wendell E. Barrett - Saxophone 609-792-3579
Don Evans – Guitarist/Singer 609-760-1014

Elegant Chamber Music

Party of Three Classical String music 856-273-8787 Available through DJ's Available

Harpist

Ellen Tepper 215-887-3512 www.ellentepper.com

Magician

Dasher Magic ~ Eric Dasher 609-220-3215 www.dashermagic.com
Gary-Premier Parties (Balloon Animals) 609-265-9211 E- premierparties@comcast.net
Citino Magic – Bill Citino 609-670-3004 www.citinomagic.com
Chris Colameco Psychic Magic 609-980-9398 chriscolameco@gmail.com

Bubbles the Clown

Joyce Meder M.A,C.A.C 215-517-6673

Face Painter & Body Art

Fantasy FX – Beth Bernard
Glitter tattoos, air brush, face painting, body art 609-707-5178 www.FantasyFXFacePainting.com

Caricature Artist

Main Line Caricatures – Colin Harris 267-346-0104 www.mainlinecaricatures.com
email: colin@mainlinecaricatures.com

Elegant Ice Sculptures

Richard Glodowski (Book with Banquet Mgr.) 609-217-2866 www.eleganticenj.com

Luxury Transportation

First Class Luxury Limo 856-461~3300 www.firstclasslimos.com
Rte 130 Cinnaminson, NJ

Great American Trolley Co. 1-800-487-6559 www.gatrolley.com

Hotels & Suites

Residence Inn by Marriot 856-234~1025 www.residenceinn.com/PHLRL
1001 Sunburst Lane –Rte 38, Mt.Laurel, NJ
Ask for Lynn Miller

Courtyard by Marriot Westampton
30 Western Drive, Westampton, NJ 609-261-6161 www.courtyard.com/PHLMH
Ask for Diane Condie

Tuxedo Rental/Bridal Shop

Formal Expressions by Savvy 856-667-0244
486 Rte 38 Maple Shade, NJ 08052

Photography

Jose Rodriguez (Drone) 609-510-4803 @Fulldepthproductions
Stavra Kalina Photography 609-743-3299 www.stavrakalinaphotography.com
Local Studio, Mount Laurel NJ www.mycreativephotography

Helen McGeehan 856-786~1538
Cinnaminson, N.J.

Officiant

Lorraine M. Hatcher 856-461-6293 email: lorimhatch@gmail.com
Riverside- Township

Carlucci's Waterfront Banquet Contract

876 Centerton Road Mount Laurel NJ 08054
Phone 856-235-5737 Fax 856-235-7626
www.CarluccisWaterfront.com Email: carlucciswedding@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 $10.00 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.**
- **Personal checks accepted up to 1 week 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 (credit card charged 3.5% fee)**
- **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