Baby Shower Sit Down Banquet

876 Centerton Road Mount Laurel , N.J. 08054
Phone (856) 235-5737 Fax (856) 235-7626 @CarluccisWaterfront
www.carlucciswaterfront.com email: carlucciswedding s@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 40 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 of 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 Manager
Wedding Coordinator
Ashley Segars
Banquet Coordinator
Danielle Dinoto
Banquet Coordinator

A non refundable deposit of:
$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 Baby Shower Package

(SAMPLE Menu)

Carlucci's Waterfront Personalized Baby Shower 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
3 Entrée Selections,
1 Potato & 1 Vegetable
& 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

Sit Down Lunch Package

Available Everyday Start Time No Later Than 1:30pm

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 Upgrades

Family Style Carlucci's Sampler Add $9 Per Person

Cheese & Fruit Display with Gourmet Crackers Add $4.50 Per Person

Family Style Calamari Add $4 Per Person

Family Style Antipasto Add $5.50 Per Person

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

Main Course

Choice of Three Main Entrée Selections

Add $2pp For Extra Selection

Seafood

Grilled Fillet of Salmon Add $3.00
Maryland Crab Cake Add $15.00
Stuffed Flounder with Crab Add $15.00

Veal

Veal Parmigiana
Veal Marsala
Veal Francese
Veal Piccata
Veal Mimosa

Chicken

Chicken Parmigiana
Chicken Marsala
Chicken Francese
Chicken Piccata
Chicken Florentine
Chicken Maximo
Grilled Seasoned Chicken Breast

Beef

Prime Rib Add $9.00
Filet Mignon Add $15.00

Pasta Specialties

Eggplant Rollatini (Vegetarian)
Pasta Primavera (Vegan)
Ravioli Bellini (Vegetarian)
Stuffed Shells (Vegetarian)
Vodka Rigatoni
Lasagna Napoli
Ravioli Valentino

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**

$ 27.00 per person adults (M-F)

Additional $8 per person if event is held outdoors

$37 per person for Saturday & Sunday lunch package

Plating/Cutting Charge: when bringing cake & desserts **$1.50 per person**

Three Hour DJ Package (including dance floor) **$ 350.00**

Kids Menu Available For $ 16 per person 11 and under

Chicken Fingers, Cheeseburger, Hamburger, Penne With Meatball

$50 Coordinator Fee, 6.625% Sales Tax & 20% Gratuity Added to the Check

ADDITIONAL CHARGES MAY APPLY FOR SUBSTITUTIONS

Final Payment Due Day Of The Event (By Cash Is Appreciated)

Carlucci's WATERFRONT

Sit Down Dinner Package

Available 7 Days a Week

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 Upgrades

Family Style Carlucci's Sampler Add $9 Per Person

Cheese & Fruit Display with Gourmet Crackers Add $4.50 Per Person

Family Style Calamari Add $4 Per Person

Family Style Antipasto Add $5.50 Per Person

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

Add $2pp For Extra Selection

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

Vegan & Gluten Free Available Upon Request

Veal

Veal Parmigiana
Veal Marsala
Veal Piccata
Veal Francese
Veal Mimosa

Beef

Prime Rib Add $9.00
Filet Mignon Add $15.00

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**

$ 42.00 per person adults

Additional $5 per person on Saturday and Sunday Nights
Additional $8 per person to host the event Outdoors

Plating/Cutting Charge: when bringing cake & desserts	**$ 1.50 per person**
Four Hour DJ Package (including dance floor)	**$ 450.00**

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

$50 Coordinator Fee, 6.625% Sales Tax & 20% Gratuity Added to the Check
ADDITIONAL CHARGES MAY APPLY FOR SUBSTITUTIONS

Final Payment Due Day Of Event (By Cash Is Appreciated):

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, Arancini 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,, 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

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 $ 150.00 bar charge will be applied. Required For Events Of 50 or More on Friday and Saturday
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

Beer & Wine Includes:
Beer: Choice of:
2 Domestic — Domestic Beers: Budweiser, Coors Light, Miller Light, Michelob Ultra, Yuengling, Odouls
2 Imports — Imported Beers: 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 $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 $ 3.00 p.p. Asti Spumante $ 4.00 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. $150.00	1 Gal. $ 40.00

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

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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 Evenings
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)

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

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

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.

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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

LINEN CHART

Tablecloth Colors Available: White, Ivory or Black

Additional Fees Apply If You Would Like White Chair Covers

Carlucci's Waterfront Banquet Contract

876 Centerton Road Mount Laurel NJ 08054
Phone 856-235-5737 **Fax** 856-235-7626
Website: www.carlucciswaterfront.com
Email: carlucciswedding s@comcast.net

Thank you for booking your banquet at Carlucci's Waterfront

Banquet Type: Scheduled Date:
Start Time: End Time:
Estimated Head Count: Minimum Guarantee:

• ***Deposit Policy***: A $10 per person security deposit is due at the time of booking your event and is based off the number of guests you are expecting. This deposit is put into place to secure the date and space in the restaurant that you have requested. Once your deposit is received, we will not pursue any other requests for that date or space. Deposits can be made over the phone or in person with cash or a credit card.

•***Cancellation Policy:*** If you must cancel your event for any reason, you may hold your deposit with us and schedule a different date in the future or it can be returned to you in a Carlucci's Waterfront gift card form. Carlucci's Waterfront gift cards can be used for dining in or take out.

•The menu options you choose from your package and your minimum guarantee are due 7 days prior to your scheduled event.

•You are still responsible for the any guests who do not attend and were accounted for, but their meals will be wrapped up for you to take home.

•We finalize our floor plans and room arrangements 72 hours in advance, so please make sure your headcount is up to date with the Banquet Department.

• All food, alcoholic and non-alcoholic beverages subject to 6.625% tax & 20% gratuity

• A onetime fee of $50 will be applied to your bill and will go to our Banquet Department.

•Final payment is due on the day of your event, which can be paid with cash or with a credit card (cash is always appreciated)

•We do not accept personal checks. However, you may pay with a company check, which is due 72 hours prior to your event.

•If an outstanding balance occurs and the banquet cannot be paid for in full, a 1.5 % daily interest will be accrued. All attorney's fees and court fees will be assessed.

•All customers or future customers are welcome to visit the premises prior to the date of your event to observe the banquet rooms we offer. We recommend that you do call and make an appointment with a Banquet Manager, to ensure you that we have the time set aside to provide you with any information you may need or answer any questions you may have.

Signature _____ Date

Banquet Manager _____ Date

Carlucci's Referral List

All referred to you based on Courtesy and are Highly recommended

Florist/Balloons/Event Design

Riverside Florist – Suzannne 856-461-7744 www.riversidefloralco.net
307 Bridgeboro St. Riverside, NJ
Westmont Party – Balloon Delivery 856-858-9750 www.westmontparty.com
Yardley Florist – Schenly 215-493-5656 www.yardleyflorist.com
Maria Pino & Co. – Event Designer Instagram: @mariapinodesigns

Rentals

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

Entertainment/DJ

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

Gary-Premier Parties (Balloon Animals) 609-265-9211 E- premierparties@comcast.net

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
Springhill Suites by Marriot
5000 Midlantic Drive – Mount Lauren NJ 856-234-2009 www.marriot.com

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 @Jlrvideoproductions
Stavra Kalina Photography 609-743-3299 www.stavrakalinaphotography.com
Local Studio, Mount Laurel NJ www.mycreativephotography
Helen McGeehan 856-786~1538
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