

THE WATERFRONT  
BY CARLUCCI'S



## BANQUET MENUS & PACKAGES



(856)-235-5737



876 Centerton Road  
Mount Laurel, NJ 08054



[carlucisweddings@comcast.net](mailto:carlucisweddings@comcast.net)





## BRUNCH BUFFET PACKAGE

(3 HOURS)

(START TIME 11:00AM)



SATURDAY & SUNDAY ONLY

\$35 PER PERSON

ADDITIONAL \$15 PER PERSON  
FOR EVENT OUTDOORS

CAKE CUTTING FEE  
(\$1.50 PER PERSON)

25 PERSON MINIMUM



THE WATERFRONT

BY CARLUCCI'S



6.625% SALES TAX,  
21% GRATUITY &  
\$200 EVENT COORDINATOR FEE  
ADDED TO ALL EVENTS

## BUFFET OPTIONS

CHOICE OF ONE FROM EACH

### DISPLAYS

CHOICE OF ONE

MUFFINS

DANISHES

ASSORTED PASTRIES

### COMPLIMENTARY

SEASONAL FRESH FRUIT

YOGURT PARFAIT

(GREEK YOGURT, GRANOLA &  
MIXED BERRIES)

1- BACON  
OR  
SAUSAGE

2-SCRAMBLED EGGS  
OR  
QUICHE LORINE

3-HOME FRIES  
OR  
HASHBROWNS

### UPGRADES

OVERNIGHT OATS  
(ADD \$3 PER PERSON)

MIMOSA BAR  
(\$150 FOR 3 GALLONS)

CAPPUCCINO STATION  
(ADD \$3 PER PERSON)

WAFFLE STATION  
(ADD \$3 PER PERSON)

PANCAKES  
(ADD \$3 PER PERSON)

FRENCH TOAST CASSAROLE  
(ADD \$4 PER PERSON)

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED  
CRANBERRY, PINEAPPLE & ORANGE JUICE ALSO INCLUDED





HORS D'OEUVRES  
PACKAGE  
(2 HOURS)



\$40 PER PERSON  
\$50 PER PERSON FOR FRIDAY  
& SATURDAY NIGHTS  
ADDITIONAL \$15 PER PERSON  
FOR EVENT OUTDOORS



THE WATERFRONT  
BY CARLUCCI'S



## HORS D'OEUVRES SAMPLER

CLAMS CASINO  
FRIED CALAMARI  
BUFFALO CHICKEN EGGROLLS  
CHEESESTEAK EGGROLLS  
CHICKEN BITES  
FRANKS IN A BLANKET  
ASSORTED PUFF PASTRIES  
ARANCINI RICE BALLS  
MOZZARELLA STICKS  
CAPRESE STICKS  
FRIED ZUCCHINI  
BRUSCHETTA CARLUCCIS

CHILLED  
CHEESE & FRUIT DISPLAY

## PASTA TRAYS

PENNE VODKA  
TORTELLINI ALFREDO

## BEVERAGES

COFFEE, HOT TEA, ICED TEA,  
SODA & LEMONADE  
(UNLIMITED)

\*ASSORTED DESSERTS CAN BE  
ADDED FOR \$5 PER PERSON\*

6.625% SALES TAX,  
21% GRATUITY &  
\$200 EVENT COORDINATOR FEE  
ADDED TO ALL EVENTS

HORS D'OEUVRES PACKAGE

HORS D'OEUVRES PACKAGE





## SIT DOWN LUNCH PACKAGE

(3 HOURS)

(START TIME BEFORE 1:30)



\$35 PER PERSON (M-F)

\$45 PER PERSON FOR  
SATURDAY & SUNDAY

ADDITIONAL \$15 PER PERSON  
FOR EVENT OUTDOORS



## THE WATERFRONT

BY CARLUCCI'S



3 HOUR DJ / DANCE FLOOR  
(\$400)

CAKE CUTTING FEE  
(\$1.50 PER PERSON)

6.625% SALES TAX,  
21% GRATUITY &  
\$200 EVENT COORDINATOR FEE  
ADDED TO ALL EVENTS

### APPETIZER UPGRADES

CARLUCCI'S SAMPLER  
(\$12 PER PERSON)  
CHEESE & FRUIT DISPLAY  
(\$5.00 PER PERSON)  
FRIED CALAMARI  
(\$4.5 PER PERSON)  
ANTIPASTO DISPLAY  
(\$6.00 PER PERSON)

### FIRST COURSE

CHOICE OF ONE

CEASAR SALAD  
(ADD \$2 PER PERSON)

#### TOSSED GARDEN SALAD

Choice of 2 Dressings: House Balsamic,  
Creamy Italian, Cranberry Vinaigrette,  
Blue Cheese, Ranch

### MAIN COURSE

CHOICE OF THREE

CHICKEN PARMIGIANA  
CHICKEN MARSALA  
CHICKEN FRANCESE  
CHICKEN PICCATA  
CHICKEN FLORENTINE  
CHICKEN MAXIMO  
GRILLED CHICKEN BREAST  
VEAL PARMIGIANA  
VEAL MARSALA  
VEAL FRANCESE  
VEAL PICCATA  
VEAL MIMOSA  
EGGPLANT ROLLATINI (V)  
PASTA PRIMAVERA (VEGAN)  
RAVIOLI BELLINI (V)  
STUFFED SHELLS (V)  
VODKA RIGATONI  
LASAGNA NAPOLI  
RAVIOLI VALENTINO

### ENTREE UPGRADES

GRILLED FILLET OF SALMON  
(\$3 PER PERSON)  
MARYLAND CRAB CAKE  
(\$15 PER PERSON)  
STUFFED FLOUNDER WITH CRAB  
(\$15 PER PERSON)  
PRIME RIB  
(\$9 PER PERSON)  
FILET MIGNON  
(\$15 PER PERSON)

### DESSERT

CHOICE OF ONE

CHEESECAKE  
TIRAMISU  
ICE CREAM PARFAIT  
(ADD \$1 PER PERSON)  
FRESH FRUIT CUP  
(ADD \$2 PER PERSON)

\* ADDITIONAL \$2 PER PERSON FOR FOURTH OPTION \*

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

KIDS MENU -11 & UNDER  
\$16 (MON-THURS) \$21 (FRI-SUN)

SIT DOWN LUNCH PACKAGE

SIT DOWN LUNCH PACKAGE





## PREMIUM LUNCH PACKAGE

(3 HOURS)

(START TIME BEFORE 1:30)

—◆—  
\$50 PER PERSON

\$55 PER PERSON FOR  
SATURDAY & SUNDAY

ADDITIONAL \$15 PER PERSON  
FOR EVENT OUTDOORS





## THE WATERFRONT

BY CARLUCCI'S



3 HOUR DJ / DANCE FLOOR  
(\$400)

CAKE CUTTING FEE  
(\$1.50 PER PERSON)

6.625% SALES TAX,  
21% GRATUITY &  
\$200 EVENT COORDINATOR FEE  
ADDED TO ALL EVENTS

### APPETIZER

CHEESE & FRUIT  
DISPLAY

### FIRST COURSE

CHOICE OF ONE

CEASAR SALAD

#### TOSSED GARDEN SALAD

Choice of 2 Dressings: House Balsamic,  
Creamy Italian, Cranberry Vinaigrette,  
Blue Cheese, Ranch

### MAIN COURSE

CHOICE OF THREE

CHICKEN PARMIGIANA

CHICKEN FRANCESE

CHICKEN FLORENTINE

EGGPLANT ROLLATINI (V)

RAVIOLI BELLINI (V)

MARYLAND CRAB CAKE

GRILLED SALMON

FILET MIGNON

NY SIRLOIN STRIP

### DESSERT

CHOICE OF ONE

CHEESECAKE

TIRAMISU

LIMONCELLO  
MARSCARPONE

\* ADDITIONAL \$2 PER PERSON FOR FOURTH OPTION \*

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

KIDS MENU -11 & UNDER  
\$16 (MON-THURS) \$21 (FRI-SUN)

PREMIUM LUNCH PACKAGE

PREMIUM LUNCH PACKAGE





## SIT DOWN DINNER PACKAGE

(4 HOURS)

—◆—  
\$55 PER PERSON (M-T)

\$60 PER PERSON FOR  
FRIDAY THROUGH SUNDAY

ADDITIONAL \$15 PER PERSON  
FOR EVENT OUTDOORS





**THE WATERFRONT**

BY CARLUCCI'S



4 HOUR DJ / DANCE FLOOR

(\$500)

CAKE CUTTING FEE

(\$1.50 PER PERSON)

6.625% SALES TAX,

21% GRATUITY &

\$200 EVENT COORDINATOR FEE

ADDED TO ALL EVENTS

## APPETIZER UPGRADES

CARLUCCI'S SAMPLER

(\$12 PER PERSON)

CHEESE & FRUIT DISPLAY

(\$5.00 PER PERSON)

FRIED CALAMARI

(\$4.50 PER PERSON)

ANTIPASTO DISPLAY

(\$6.00 PER PERSON)

## FIRST COURSE

CHOICE OF ONE

CEASAR SALAD

(ADD \$2 PER PERSON)

TOSSED GARDEN SALAD

Choice of 2 Dressings: House Balsamic,  
Creamy Italian, Cranberry Vinaigrette, Blue  
Cheese, Ranch

## PASTA COURSE

CHOICE OF ONE

PENNE VODKA

PENNE POMODORO

PENNE MARINARA

## MAIN COURSE

CHOICE OF THREE

CHICKEN PARMIGIANA

CHICKEN MARSALA

CHICKEN FRANCESE

CHICKEN PICCATA

CHICKEN FLORENTINE

CHICKEN MAXIMO

GRILLED CHICKEN BREAST

VEAL PARMIGIANA

VEAL MARSALA

VEAL FRANCESE

VEAL PICCATA

VEAL MIMOSA

EGGPLANT ROLLATINI (V)

PASTA PRIMAVERA (VEGAN)

RAVIOLI BELLINI (V)

STUFFED SHELLS (V)

VODKA RIGATONI

LASAGNA NAPOLI

RAVIOLI VALENTINO

\* ADDITIONAL \$2 PER PERSON FOR FOURTH OPTION \*

## ENTREE UPGRADES

GRILLED FILLET OF SALMON

(\$3 PER PERSON)

MARYLAND CRAB CAKE

(\$15 PER PERSON)

STUFFED FLOUNDER WITH CRAB

(\$15 PER PERSON)

PRIME RIB

(\$9 PER PERSON)

FILET MIGNON

(\$15 PER PERSON)

## DESSERT

CHOICE OF ONE

CHEESECAKE

TIRAMISU

ICE CREAM PARFAIT

(ADD \$1 PER PERSON)

FRESH FRUIT CUP

(ADD \$2 PER PERSON)

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

KIDS MENU -11 & UNDER - \$21

SIT DOWN DINNER PACKAGE

SIT DOWN DINNER PACKAGE





## PREMIUM DINNER PACKAGE

(4 HOURS)

— ◆ —  
\$80 PER PERSON

\$85 PER PERSON FOR  
FRIDAY & SATURDAY

ADDITIONAL \$15 PER PERSON  
FOR EVENT OUTDOORS



## THE WATERFRONT

BY CARLUCCI'S



4 HOUR DJ / DANCE FLOOR  
(\$500)

CAKE CUTTING FEE  
(\$1.50 PER PERSON)

6.625% SALES TAX,  
21% GRATUITY &  
\$200 EVENT COORDINATOR FEE  
ADDED TO ALL EVENTS

### APPETIZER

CHEESE & FRUIT  
DISPLAY

### FIRST COURSE

CHOICE OF ONE

CEASAR SALAD

### TOSSED GARDEN SALAD

Choice of 2 Dressings: House Balsamic,  
Creamy Italian, Cranberry Vinaigrette,  
Blue Cheese, Ranch

### PASTA COURSE

CHOICE OF ONE

PENNE VODKA

PENNE POMODORO

PENNE MARINARA

ORECCHIETTE FOGGIA

### MAIN COURSE

CHOICE OF THREE

CHICKEN PARMIGIANA

CHICKEN MARSALA

CHICKEN FLORENTINE

EGGPLANT ROLLATINI (V)

RAVIOLI BELLINI (V)

MARYLAND CRAB CAKE

GRILLED SALMON

FILET MIGNON

NY SIRLOIN STRIP

LAMB CHOPS

BRAISED SHORT RIB

PRIME RIB

### DESSERT

CHOICE OF ONE

CHEESECAKE

TIRAMISU

LIMONCELLO  
MARSCARPONE

\* ADDITIONAL \$2 PER PERSON FOR FOURTH OPTION \*

COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED

KIDS MENU -11 & UNDER - \$21

PREMIUM DINNER PACKAGE

PREMIUM DINNER PACKAGE





SWEET 16  
PACKAGE  
(4 HOURS)



\$45 PER PERSON  
\$55 PER PERSON FOR  
SATURDAY NIGHT



**THE WATERFRONT**

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4 HOUR DJ / DANCE FLOOR  
(\$500)

CAKE CUTTING FEE  
(\$1.50 PER PERSON)

6.625% SALES TAX,  
21% GRATUITY &  
\$200 EVENT COORDINATOR FEE  
ADDED TO ALL EVENTS

## **SWEET 16 BUFFET**

CHOICE OF FIVE

### **APPETIZERS**

CHEESE & FRUIT DISPLAY  
AND CHOICE OF THREE  
FRANKS IN A BLANKET  
STROMBOLI  
SPRING ROLLS  
FRIED CALAMARI  
CHICKEN BITES

CHICKEN FINGERS  
MOZZARELLA STICKS  
LOADED POTATO SKINS  
BUFFALO CHICKEN TENDERS  
BAKED ZITI  
TORTELLINI ALFREDO  
STUFFED SHELLS  
MACARONI & CHEESE  
CHICKEN PARMIGIANA  
GRILLED CHICKEN KABOBS

MEATBALLS

TACO BAR

HOT DOG BAR

CHEESEBURGER SLIDERS  
MIXED ASSORTED WRAPS  
MIXED ASSORTED HOT SUBS  
MIXED ASSORTED COLD SUBS  
PASTA PRIMAVERA (VEGAN)  
VEGGIE KABOBS (VEGAN)

### **SWEET TABLE**

CHOCOLATE COVERED  
STRAWBERRIES  
MIXED COOKIES  
MINI CANNOLIS  
CREAM PUFFS  
MINI ECLAIRS

### **BEVERAGES**

ALL NON-ALCOHOLIC INCLUDED

SHIRLEY TEMPLES

PEPSI

SPRITE

LEMONADE

GINGER ALE

ICED TEA

SWEET 16 PACKAGE

SWEET 16 PACKAGE

### **SALAD COURSE**

ON BUFFET

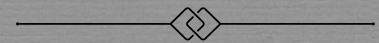
TOSSED GARDEN SALAD

Choice of 2 Dressings: House Balsamic,  
Creamy Italian, Cranberry Vinaigrette, Blue  
Cheese, Ranch





## BEVERAGE ARRANGEMENTS



\$150 FOR PRIVATE BAR/  
BARTENDER IN ROOM



## THE WATERFRONT

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### OPEN BAR

PRICE PER HOUR

#### BEER & WINE

1 HOUR-\$27 PER PERSON  
2 HOURS-\$31 PER PERSON  
3 HOURS-\$35 PER PERSON  
4 HOURS-\$39 PER PERSON  
5 HOURS-\$45 PER PERSON

#### PREMIUM OPEN BAR

1 HOUR-\$31 PER PERSON  
2 HOURS-\$35 PER PERSON  
3 HOURS-\$39 PER PERSON  
4 HOURS-\$45 PER PERSON  
5 HOURS-\$55 PER PERSON

### BEER & WINE STATION

2 DOMESTIC BEERS, 2 IMPORTED  
BEERS, 2 HOUSE RED WINES &  
2 HOUSE WHITE WINES

### CASH BAR

GUESTS WILL PURCHASE THEIR  
OWN DRINKS AT THE MAIN BAR  
OR AT PRIVATE BAR IN ROOM

### SPECIALTIES

PRICE PER 3 GALLONS  
ADDITIONAL CHARGE TO REFILL

RED & WHITE SANGRIA BAR-\$150  
MIMOSA BAR-\$150  
RUM PUNCH BOWL-\$150

### ADD TO TAB

ALL DRINKS ADDED TO BILL  
(CAN SET A LIMIT AS WELL)

### DRINK TICKETS

EACH TICKET VALUED AT  
WHAT YOU WISH TO OFFER  
YOUR GUESTS

### CELEBRATION TOAST

PRICE PER PERSON

HOUSE CHAMPAGNE-\$4  
ASTI SPUMANTE-\$5  
SPARKLING CIDER-\$2

Domestic Beers: Budweiser, Coors Light, Miller Lite, Michelob Ultra, Yuengling, Heineken 00

Imported Beers: Corona, Corona Light, Heineken, Heineken Light, Peroni, Stella Artois, Sam Adams, Blue Moon

Craft Beers: Sierra Nevada Pale Ale, Lagunitas, Victory Hop Devil, Yards IPA, Kona Big Wave

House Red Wines: Cabernet, Pinot Noir, Merlot

House White Wines: Pinot Grigio, Sauvignon Blanc, Chardonnay, Moscato, White Zinfandel

Premium Bar Includes: 2 Domestic Beers, 2 Imported Beers, 2 House Red Wines, 2 House White Wines & Premium Spirits

\*Top Shelf Upgrades Priced Accordingly\*





THE WATERFRONT  
BY CARLUCCI'S



## HORS D'OEUVRES

(PRICE PER PIECE)

### HOT SELECTIONS

ASSORTED PUFF PASTRIES-\$1.55  
ARANCINI RICE BALLS-\$2.05  
CHICKEN BITES-\$2.00  
FRIED ARTICHOKE(S)-\$2.00  
FRIED CHICKEN WINGS-\$2.30  
FRANKS IN A BLANKET-\$1.95  
LOLLIPOP LAMB CHOPS-\$MP  
MINI ITALIAN MEATBALLS-\$2.00  
BEEF OR CHICKEN KABOBS-\$3.50  
MOZZARELLA STICKS-\$2.30  
SPRING ROLLS(V)-\$2.00  
STROMBOLI-\$1.95

### CHILLED SELECTIONS

BRUSCHETTA (V)-\$2.00  
CAPRESE STICKS (V)-\$2.50  
CANTALOUPE WRAPPED WITH  
PROSCIUTTO DI PARMA-\$3.50

### HOT SEAFOOD SELECTIONS

CLAMS CASINO-\$3.00  
COCONUT SHRIMP-\$5.00  
COCONUT SCALLOPS-\$6.00  
EGG ROLLS-\$2.50  
MINI MARYLAND CRAB  
CAKES-\$6.00  
SCALLOPS WRAPPED IN  
BACON-\$6.00  
SHRIMP WRAPPED IN  
BACON-\$6.00  
STEAMED CLAMS-\$2.50  
STEAMED MUSSELS-\$2.50  
STUFFED MUSHROOMS  
WITH CRAB MEAT-\$6.00

### CHILLED SEAFOOD SELECTIONS

CHILLED SHRIMP-\$MP  
CLAMS ON THE HALF SHELL-\$MP  
OYSTERS ON THE HALF SHELL-\$MP  
CRAB CLAWS-\$MP  
SEAFOOD SALAD-\$MP

### DISPLAYS

(PRICE PER PERSON-MADE TO SIZE)

ITALIAN ANTIPASTO-\$6.00  
VEGETABLE TRAY-\$5.00  
CHEESE & FRUIT-\$5.00  
FRIED CALAMARI-\$4.50  
CARLUCCI'S HOT MIXED  
SAMPLER-\$12.00

CARLUCCI'S HOT MIXED SAMPLER  
Clams Casino, Scallops Wrapped in Bacon,  
Cheesesteak Eggrolls, Buffalo Chicken  
Eggrolls, Mozzarella Sticks, Arancini Rice  
Balls, Chicken Bites & Franks in a Blanket







**THE WATERFRONT**

BY CARLUCCI'S



## COURSE DESCRIPTIONS

### SEAFOOD

**Stuffed Flounder** - Fresh fillet of flounder stuffed with crab meat in a white wine lemon sauce

**Grilled Fillet of Salmon** - Topped with a mustard dill sauce

**Maryland Crab Cake** - Jumbo lump crab meat, pan seared, served with a white wine lemon sauce on the side

### ITALIAN SPECIALTIES

**Penne Vodka** - Sautéed in a pink blush vodka cream sauce, tossed with peas & prosciutto

**Ravioli Valentino** - Cheese ravioli served in a pink cream sauce with shrimp & sun-dried tomatoes

**Lasagna Napoli** - Ground beef & ground sausage layered with pasta sheets, ricotta, mozzarella & tomato sauce

### CHICKEN & VEAL

**Parmigiana (Veal or Chicken)** - Breaded & deep fried to perfection! Topped with homemade tomato sauce & melted 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 chicken breast sautéed in a white wine sauce, topped with spinach & melted mozzarella cheese

**Chicken Maximo** - Boneless chicken breast 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

### VEGETARIAN

**Pasta Primavera** - Penne pasta tossed with fresh vegetables in a garlic & oil sauce (Vegan)

**Ravioli Bellini** - Cheese ravioli served in a pink cream sauce, topped with spinach & melted mozzarella cheese

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

**Stuffed Shells** - Pasta shells stuffed with ricotta cheese, baked in a fresh marinara sauce & topped with melted mozzarella cheese

### BEEF

**Prime Rib** - Carved from the finest beef! Served with Au Jus

**Filet Mignon** - Served over a house made steak sauce



THE WATERFRONT  
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## SPECIAL TOUCHES

### LINENS

Each party includes a choice of white, ivory or sandalwood tablecloths & a choice of any napkin color below



### PERSONALIZED MENUS

Our banquet team creates a custom menu to each event that each guest will have at their setting



## RECOMMENDATIONS

L & M BAKERY

856-461-1660

PHOTOGRAPHY

Carannante Visuals  
(Stefano Carannante)  
717-440-3933

WESTMONT PARTY

856-858-9750

DJ'S AVAILABLE

856-273-8787

RIVERSIDE FLORIST

856-461-7744

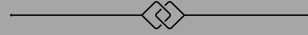
OVER THE TOP  
KREATIONZ

Chelsea & Tiffany: 609-200-5535  
Instagram: @overthetopkreationz





THE WATERFRONT  
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## EVENT SPACES





THE WATERFRONT  
BY CARLUCCI'S



# EVENT PLANNING / CONTRACT

## MENUS

All food & beverage selections must be made no later than 14 days (2 weeks prior to the event date). No pre-ordering necessary, just the selections you make as the host for your guests to choose from on the day of the event & our wait staff will take care of the rest! One unique feature we offer here at Carlucci's Waterfront is our personalized menus, custom to each event. Based upon your menu selections, our banquet team creates a special menu in which can match the theme of your party & even include a picture if you wish! Each guest will have one of these menus at their setting.

For banquet packages that have a choice of three main entree selections & you would like to offer a fourth entree selection, a \$2.00 per person charge will be added.

## GUARANTEES

A final guaranteed number of persons attending must be submitted to one of our banquet coordinators 7 days prior to event date. If for some reason less people show up then the number provided one week prior, you will still be charged for that number of people, however, the entrees will be boxed up for you to take with you.

## DEPOSITS / PAYMENT

Prices do not include sales tax (6.625%) and gratuity (21%) for all events. A one time banquet fee of \$200 is added to all events (weddings is \$300) & is distributed amongst our banquet department managers, who are all fully committed to coordinating your event.

A \$10 per person deposit is required in order to secure a date/space within the restaurant. Deposits can be made with a credit card over the phone or in person with cash or credit cards. All deposits are deducted from your final bill the day of the event. If you must cancel your event for any reason, the initial deposit will not be refunded, however, the initial deposit may be held with us to schedule a different date in the future.

Final payment is due at the conclusion of your event, which can be paid by cash or credit card. We do not accept personal checks, however, you may pay with a company check (due 72 hours prior to event). If an outstanding balance occurs and the banquet cannot be paid for in full, a 1.5% daily interest charge will be accrued. All attorney fees & court fees will be assessed.

Date: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Banquet Manager: \_\_\_\_\_





## MEET OUR TEAM

**At Carlucci's Waterfront, we believe that exceptional service begins with a passionate and experienced team. Our dedicated professionals work together to ensure that every detail of your banquet is handled with precision, care, and a personal touch. From event planning to execution, each member of our team is committed to making your event an unforgettable experience. Get to know the talented individuals who bring your vision to life!**



**CARLO  
CAPUANO**



**ROSARIA  
CAPUANO**



**DANIELLE  
DINOTO**



**CARLO  
CAPUANO**