

THE WATERFRONT
BY CARLUCCI'S



BANQUET MENUS & PACKAGES



(856)-235-5737



876 Centerton Road
Mount Laurel, NJ 08054



carlucisweddings@comcast.net

5 HOUR SIT DOWN
WEDDING PACKAGE

— ◆ —
\$100 PER PERSON

\$110 PER PERSON FOR
SATURDAY NIGHT

\$15 PER PERSON FOR EVENT OUTDOORS
-NO DJ / DANCE FLOOR OUTDOORS-

**\$20 PER PERSON FOR CEREMONY ON SITE
& COCKTAIL HOUR**

\$250 ARCH RENTAL INSIDE



THE WATERFRONT

BY CARLUCCI'S



KIDS MENU (11 & UNDER-\$21)

5 HOUR DJ / DANCE FLOOR

(\$1,000)

CAKE CUTTING FEE

(\$1.50 PER PERSON)

6.625% SALES TAX,
21% GRATUITY &
\$400 WEDDING COORDINATOR
FEE ADDED TO FINAL BILL

TOAST

HOUSE CHAMPAGNE TOAST

APPETIZER

ITALIAN ANTIPASTO 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

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)

* 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)

SEABASS AQUA PAZZA

(\$15 PER PERSON)

DESSERT

CHOICE OF ONE

CHEESECAKE

TIRAMISU

ICE CREAM PARFAIT

(ADD \$1 PER PERSON)

FRESH FRUIT CUP

(ADD \$2 PER PERSON)

\$150 FOR PRIVATE BAR / BARTENDER IN ROOM
COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED
\$500 BRIDAL SUITE RENTAL

SIT DOWN WEDDING PACKAGE

SIT DOWN WEDDING PACKAGE



ALL INCLUSIVE WEDDING PACKAGE

—  —
PRICE PER PERSON
BASED UPON ENTREE
SELECTIONS*

\$20 PER PERSON FOR
CEREMONY ON SITE &
COCKTAIL HOUR



THE WATERFRONT

BY CARLUCCI'S



KIDS MENU (11 & UNDER-\$40)
5 HOUR DJ / DANCE FLOOR
(INCLUDED)

6.625% SALES TAX,
21% GRATUITY &
\$400 WEDDING COORDINATOR
FEE ADDED TO FINAL BILL

BEVERAGES

HOUSE CHAMPAGNE TOAST
5 HOUR OPEN BAR

APPETIZERS

CHEESE & FRUIT DISPLAY
CARLUCCI'S SAMPLER

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

MAIN COURSE

CHOICE OF THREE

CHICKEN PARMIGIANA-\$165

CHICKEN MARSALA-\$165

CHICKEN FRANCESE-\$165

CHICKEN PICCATA-\$165

CHICKEN FLORENTINE-\$165

GRILLED CHICKEN BREAST-\$165

VEAL PARMIGIANA-\$165

VEAL MARSALA-\$165

VEAL FRANCESE-\$165

VEAL MIMOSA-\$165

EGGPLANT ROLLATINI (V)-\$165

PASTA PRIMAVERA (VEGAN)-\$165

RAVIOLI BELLINI (V)-\$165

STUFFED SHELLS (V)-\$165

GRILLED SALMON-\$165

* ADDITIONAL \$2 PER PERSON
FOR FOURTH OPTION *

MAIN COURSE CONTINUED

FILET MIGNON-\$180

FILET MIGNON WITH
GRILLED SHRIMP-\$185

SURF & TURF-\$215

LOBSTER TAIL-\$215

TILAPIA AQUA PAZZA-\$180

SEA BASS AQUA PAZZA-\$180

MARYLAND CRAB CAKE-\$180

STUFFED FLOUNDER

WITH CRABMEAT-\$180

QUEEN CUT PRIME RIB-\$180

14OZ NEW YORK STRIP-\$180

DESSERT

CHOICE OF ONE

ICE CREAM PARFAIT

FRESH FRUIT CUP

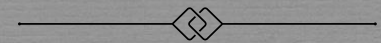
PRIVATE BAR / BARTENDER IN ROOM INCLUDED
COFFEE, HOT TEA, ICED TEA, SODA & LEMONADE INCLUDED
\$500 BRIDAL SUITE RENTAL

ALL INCLUSIVE WEDDING PACKAGE

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BEVERAGE ARRANGEMENTS



\$150 FOR PRIVATE BAR/
BARTENDER IN ROOM



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OPEN BAR

PRICE PER HOUR

BEER & WINE

1 HOUR-\$29 PER PERSON
2 HOURS-\$33 PER PERSON
3 HOURS-\$37 PER PERSON
4 HOURS-\$41 PER PERSON
5 HOURS-\$47 PER PERSON

PREMIUM OPEN BAR

1 HOUR-\$34 PER PERSON
2 HOURS-\$38 PER PERSON
3 HOURS-\$42 PER PERSON
4 HOURS-\$48 PER PERSON
5 HOURS-\$58 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 CRAFTS
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, 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



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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

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-\$6.50
VEGETABLE TRAY-\$5.50
CHEESE & FRUIT-\$5.50
FRIED CALAMARI-\$5.00
CARLUCCI'S HOT MIXED
SAMPLER-\$13.00

CARLUCCI'S HOT MIXED SAMPLER

Clams Casino, Cheesesteak Eggrolls, Buffalo
Chicken Eggrolls, Mozzarella Sticks, Arancini
Rice Balls, Chicken Bites & Franks in a Blanket





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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

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



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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

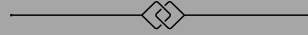
856-461-7744

OVER THE TOP
KREATIONZ

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



THE WATERFRONT
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EVENT SPACES





THE WATERFRONT
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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 \$250 is added to all events (weddings is \$400) & 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**