



876 Centerton Road, Mount Laurel, NJ 08054
Phone: (856) 235-5737 Fax: (856) 235-7626
Website: www.carlucciswaterfront.com
Email: carluccisweddings@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 in which are 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 give us a call!

Sincerely,

Aniello Capuano
Owner

Vincenzo Capuano
Owner

Carlo Capuano
General Manager
Off Premise Catering Director

Rosaria Capuano
Wedding 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 & make an
appointment to meet with one
of our banquet coordinators!

Banquet Office Hours:
Monday- Saturday
10:00 am to 5:00 pm

WEDDING PACKAGES

Sample Menu



Menu

FIRST COURSE
Caesar Salad

SECOND COURSE
Penne Vodka

Entrées

Choice of One

Filet Mignon

Cooked to the temperature of your choice! Served over a bearnaise sauce, with a side of potato, vegetable & grilled shrimp

Stuffed Flounder

Fresh fillet of flounder, stuffed with crabmeat, sauteed in a white wine sauce, served with potato & vegetable

Chicken Francese

Egg batter dipped, sauteed in a lemon wine sauce, served with potato & vegetable

DESSERT

Celebration Cake & Ice Cream

BEVERAGES

Five Hour Open Bar

Carlucci's Waterfront Personalized Wedding Dinner Menu

With this custom menu, your guests will make their entree choice on the day of the affair.

As the host you choose:

1 Salad
(Upgrade Caesar Salad or Tossed Garden Salad with a choice of 2 dressings)

1 Pasta Course
(Dinner Package Only)

3 Entrée Selections

& 1 Dessert
from the attached banquet package

Decorations are allowed; however, we ask that there is NO confetti and/or sparklers!

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ALL-INCLUSIVE WEDDING PACKAGE

Package Including:

Hot butlered hors d'oeuvres during
cocktail hour

Cheese & fruit tray display

Champagne toast

5-hour premium open bar
(Bar set-up including bartender
\$150 flat fee)

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 napkin color of your choice

Four Course Sit Down Dinner:

Italian bread with butter

Salad Course

Choice of One: *Tossed Garden Salad*
or

Caesar Salad with Croutons (Add \$2.00)

Pasta Course

Choice of One: *Penne Vodka,*
Penne Marinara or Penne Pomodoro

Main Course

Choice of THREE main entrée
selections

Potato & Vegetable

Choice of Two

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

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

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 & 21% gratuity added to check
\$250 Banquet Coordinator Fee

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(856) 235-5737

5 HOUR SIT DOWN WEDDING PACKAGE

Package Includes:

Color Coordinated Linens:

White or Ivory Tablecloths & 15 assorted napkins colors to choose from

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

Rolls with Butter

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

Beef

Prime Rib
Add \$9.00

Filet Mignon
Add \$15.00

Chicken

Chicken Parmigiana

Chicken Marsala

Chicken Francese

Chicken Piccata

Chicken Maximo

Chicken Florentine

•Grilled Seasoned Chicken Breast

Vegetarian

Eggplant Rollatini

Pasta Primavera

Ravioli Bellini

Stuffed Shells

Veal

Veal Parmigiana

Veal Marsala

Veal Piccata

Veal Francese

Veal Mimosa

~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 \$ 21 per person 11 and under
Chicken Fingers, Cheeseburger, Hamburger, Penne With Meatball

6.625% Sales Tax, 21% Gratuity, \$250 Coordinator Fee Added to the Check

ADDITIONAL CHARGES MAY APPLY FOR SUBSTITUTIONS

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DIFFERENCES IN PACKAGES

Add – On Package

Appetizers:
- Antipasto Display

Food Courses:
- Rolls & Butter
- Salad
- Pasta
- Entrée
- Dessert

Beverages:
- Champagne Toast
- All Non-Alcoholic
Beverages

Linens:
- Tablecloths
- Napkins

Add-ons:
- DJ & Dance Floor (\$800)
- Wedding Cake (Price TBD)
- Ceremony Outside (\$10 per
person)
- Ceremony Inside (\$5 per
person)
- Cocktail Hour Outside (\$8
per person)
- Bar Set Up (\$150)
- Any Liquor (Price TBD)

All - Inclusive Package

Appetizers:
- Cheese & Fruit Display
- Carlucci's Sampler

Food Courses:
- Rolls & Butter
- Salad
- Pasta
- Entrée
- Dessert

Beverages:
- Champagne Toast
- 5 Hour Open Bar
- All Non-Alcoholic
Beverages

Linens:
- Tablecloths
- Napkins

Also Included:
- DJ & Dance Floor
- Wedding Cake

Add-ons:
- Ceremony Outside (\$10 per
person)
- Ceremony Inside (\$5 per
person)
- Cocktail Hour Outside (\$8
per person)
- Bar Set Up (\$150)

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 \$5.50 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.

HORS D'OEUVRES

Carlucci's Hot Mixed Sampler
 \$ 10.00 per person based on 5 pieces per person
*Clams Casino, Scallops Wrapped in Bacon, Cheesesteak Eggrolls,
 Buffalo Chicken Eggrolls, Mozzarella Sticks, Arancini Rice Balls,
 Chicken Bites, Franks in a Blanket*
Very Popular For All Groups!

Or Choose Your Own Variety From Below! Served on display or butlered!
ADDITIONAL CHARGES APPLY TO BE SET UP ON THE PATIO

<u>Hot Selections</u>	<u>Per Piece</u>	
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
<u>Hot Seafood Selections:</u>		
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
<u>Chilled Selections:</u>		
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
<u>Chilled Seafood Selections:</u> 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		\$ MP
Ordered in 5 lb. increments only!		
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
<u>Displays: Made to size</u>		
		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

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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)

	<u>Beer & Wine</u>	<u>Premium</u>
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	1 st - 3 Gal. \$50.00	1 Gal. \$ 10.00
Alcoholic Rum Punch or Champagne Mimosa	1 st - 3 Gal. \$150.00	1 Gal. \$ 40.00

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BANQUET ROOM REQUIREMENTS

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

We offer Private rooms and Semiprivate 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.

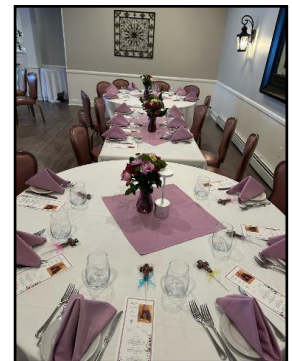
Bar in room not available

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 D'oeuvres

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.





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



MEDRITE GRAY



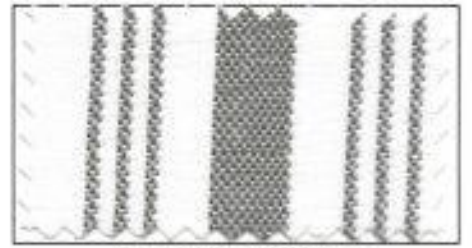
WEDGEWOOD BLUE



ROYAL BLUE



BLACK



METALLIC GRAY STRIPE



IVORY



SEAFOAM



TEAL



NAVY BLUE



BLUE STRIPE



MAIZE



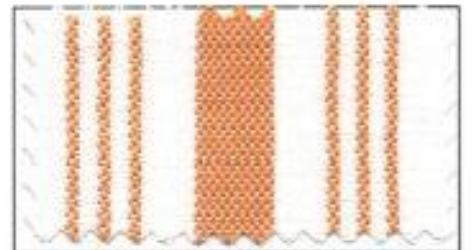
KELLY GREEN



FOREST GREEN



RUST



GOLD STRIPE



YELLOW



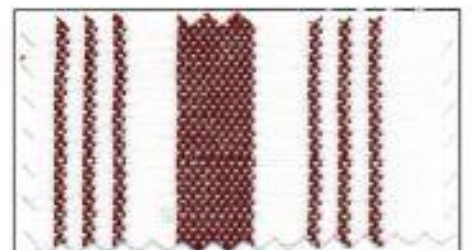
GOLD



LAVENDER



MAROON



MAROON STRIPE



PEACH



SANDALWOOD



PURPLE



DUSTY ROSE



BLACK STRIPE



ORANGE



CHOCOLATE



PLUM



PINK



FUCHSIA



RED

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REFERRALS

All referred to you based on Courtesy and are Highly recommended

Florist/Balloons/Event Design

Riverside Florist – Suzanne 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.connectedentertainment.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.ellenteppe.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 609-707-5178 www.FantasyFXFacePainting.com
Glitter tattoos, air brush, face painting, body art

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

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

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 @Jlrvideo productions
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

CONTRACT

876 Centerton Road Mount Laurel NJ 08054
Phone 856-235-5737 Fax 856-235-7626
Website: www.carlucciswaterfront.com
Email: carluccisweddings@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 & 21% gratuity
• A onetime fee of \$250 will be applied to your bill and will go to our Banquet Department Managers, who are all fully committed to coordinating your event.

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

• 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: