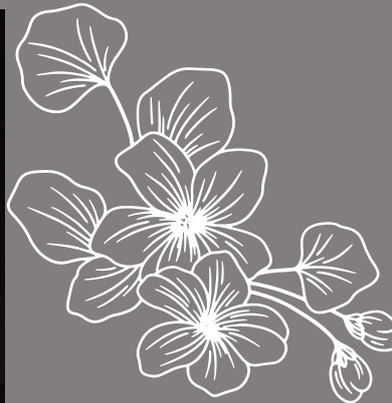
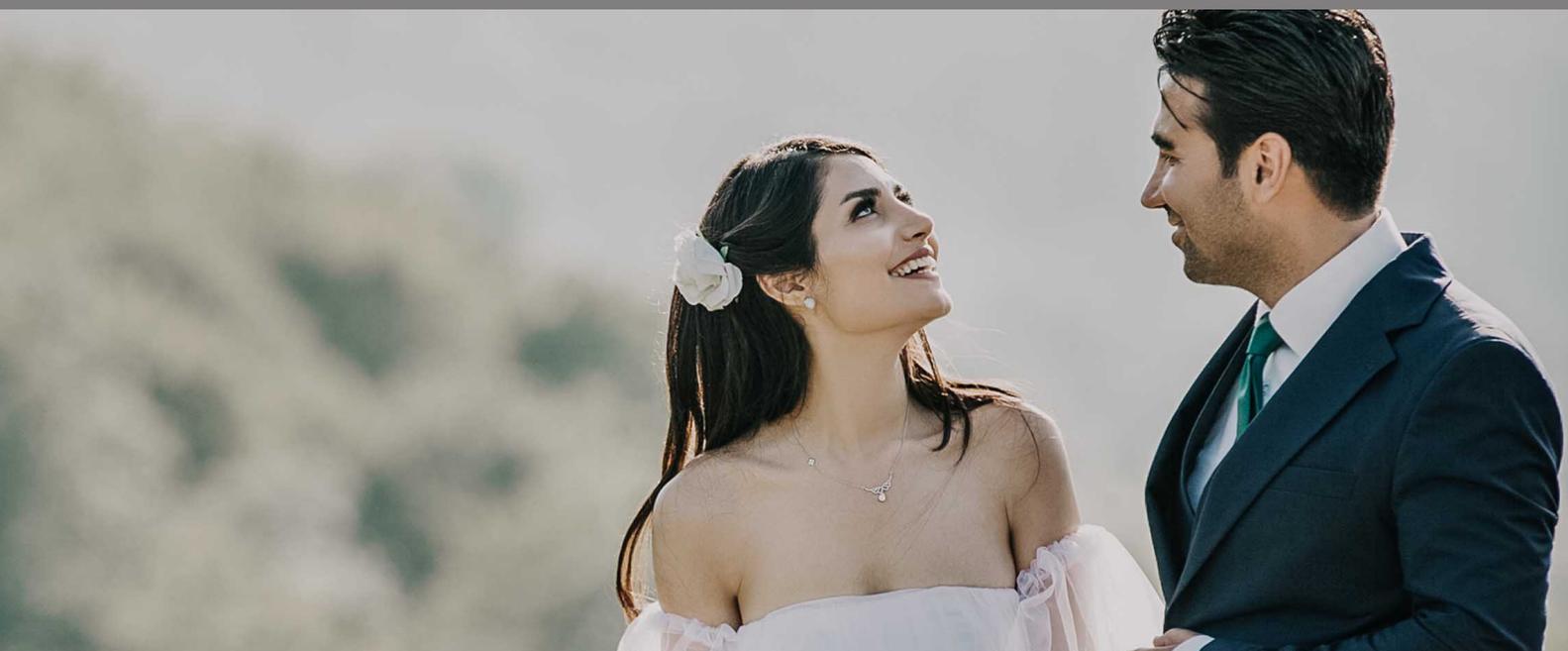


THE VENUE OF YOUR DREAMS



WEDDING RECEPTIONS

MARIA'S BALLROOM



PHONE 856-299-4645
72 NORTH VIRGINIA AVE
PENNS GROVE, NJ 08069

WWW.MARIASBYDIPAOLOSRESTAURANT.COM

GENERAL INFORMATION

CELEBRATE AT MARIA'S WITH FULLY SERVED DINNER PACKAGES OR WITH AN ELEGANT, CUSTOMIZABLE BUFFET. OUR RECEPTIONS INCLUDE A 5 HOUR DINNER PARTY.

OUR PATIO AREA IS ALSO AVAILABLE TO HOST YOUR CEREMONY OR TO USE FOR COCKTAIL HOUR OR DESSERT; PLEASE CALL FOR PRICING.

ENJOY CUSTOMIZED LIGHTING WITH OUR UPGRADED SOUND SYSTEM AND QUALITY ACOUSTICS. TABLES ARE SET WITH YOUR CHOICE OF LINENS, CHINA, WATER GOBLETS & SILVERWARE.

DEPOSITS & PRICING

PAYMENT OF THE ROOM RENTAL SERVES AS YOUR DEPOSIT AND SAVES YOUR DATE.

A SIGNED CONTRACT IS DUE 10 DAYS AFTER THE FIRST DEPOSIT IS MADE.

A SECOND PAYMENT OF 50% OF THE BALANCE IS DUE SIX MONTHS PRIOR TO THE EVENT DATE.

PAYMENT OF REMAINING BALANCE IS DUE SIXTY DAYS PRIOR OF FINAL EVENT.

NO PAYMENT WILL BE COLLECTED THE DAY OF THE WEDDING.

PAYMENTS OR DEPOSITS CAN BE MADE BY CASH OR PERSONAL CHECK MADE PAYABLE TO DIPAOLO'S RESTAURANT.

DEPOSITS AND PAYMENTS MADE BY CREDIT CARD INCUR A 3% CONVENIENCE FEE.

SET-UP OF PERSONAL ITEMS

MARIA'S WILL OPEN SEVERAL HOURS PRIOR TO YOUR EVENT, ALLOWING SET UP TIME FOR YOUR VENDORS.

MARIA'S IS NOT RESPONSIBLE FOR EQUIPMENT OR PERSONAL ITEMS LEFT AT THE VENUE BEFORE OR AFTER THE EVENT.



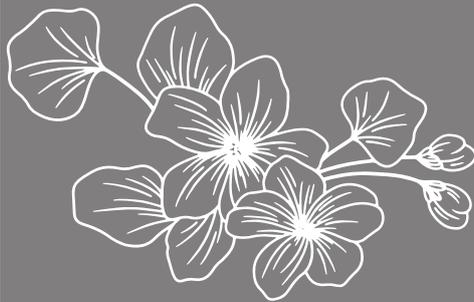
COCKTAIL HOUR



BUTLERED SERVED HORS D' OEUVRES & ANTIPASTA DISPLAY

BUTLERED HORS D'OEUVRES

BACON WRAPPED SCALLOPS
BACON WRAPPED SHRIMP
MELON WRAPPED IN PROSCIUTTO
COCONUT SHRIMP
MACARONI & CHEESE WEDGES
BABY LAMB CHOPS
GRILLED SICILIAN CHICKEN WINGS
MINI CRAB CAKES
SMOKED CHICKEN QUESADILLA
MINI ANGUS CHEESEBURGERS
BUFFALO CHICKEN WONTONS
CRAB STUFFED MUSHROOMS



BUTLERED HORS D'OEUVRES

SHRIMP & LOBSTER SPRING ROLLS
FETA & ASPARAGUS FILO WRAPS
CHEESESTEAK EGGROLLS
MINI PHILLY CHEESESTEAK HOAGIES
MINI CHICKEN CORDON BLUE
SMOKED GOUDA & BACON BITES
VEGETABLE EGGROLLS W/ ORANGE SAUCE
RASPBERRY & BRIE FILO WRAPS
MINI CHERRY SHORT RIB POT PIES
MOZZARELLA, GRAPE TOMATO, OLIVE, & BASIL SKEWERS
BEEF FRANKS IN PUFF PASTRY
FILET TIPS ON A FRENCH BANQUETTE - HORSERADISH CRÈME
TRADITIONAL MINI ARANCINI RICE BALLS

ANTIPASTO DISPLAY (INCLUDED IN ALL PACKAGES)

GRILLED VEGETABLE ANTIPASTO, MEAT & CHEESE ANTIPASTO
& CRISPY TOMATO BRUSCHETTA

GRILLED VEGETABLE ANTIPASTO

BROCCOLI RABE, ROASTED RED PEPPERS, CHICKPEAS,
MEDITERRANEAN OLIVES, MARINATED EGGPLANT,
ASPARAGUS WRAPPED WITH PROSCIUTTO
& SUNDRIED TOMATOES

MEAT & CHEESE ANTIPASTO

MARINATED MOZZARELLA BALLS, STUFFED PEPPER SHOOTERS,
SHARP PROVOLONE, AGED GOUDA, SOPPRESSATA, CAPICOLA,
MORTADELLA, PEPPERONI AND PROSCIUTTO

COCKTAIL HOUR ENHANCEMENTS

MARTINI MASHED POTATO BAR- \$10 PER PERSON

*YUKON GOLD GARLIC MASHED POTATOES & SWEET POTATOES
SIDES- SOUR CREAM, CHIVES, CRUMBLIED BACON, SCALLIONS, CRISPY PANCETTA,
CHEDDAR CHEESE, GORGONZOLA CHEESE RED ONIONS, BROWN SUGAR,
MARSHMALLOW, CANDIED PECANS*

PASTA STATION- \$10 PER PERSON

*PENNE, TORTELLINI, CHEESE RAVIOLI, LOBSTER RAVIOLI
SAUCES- RED, ALFREDO, VODKA, GARLIC & OIL
TOPPINGS- SHRIMP, CHERRY TOMATOES, PANCETTA, MUSHROOMS,
PEAS, BROCCOLI RABE, CHICKEN, BABY MEATBALLS*

FRUTTI DI MARE STATION- \$20 PER PERSON

*CALAMARI (SPICY & TRADITIONAL), SAUTEED PEI MUSSELS IN SPICY RED SAUCE,
LITTLE NECK CLAMS IN WHITE WINE SAUCE, JUMBO SHRIMP COCKTAIL,
BLUE POINT OYSTERS, MINI CRAB CAKES, SCALLOPS WRAPPED IN BACON*

MAC & CHEESE BAR- \$10 PER PERSON

*WHITE & AGED CHEDDAR SAUCE
TOPPINGS- JALAPENOS, BREADCRUMBS, LOBSTER CHUNKS,
BACON, BBQ BRISKET, DICED TOMATOES*

SLIDER STATION- \$10 PER PERSON

*MINI TURKEY BURGERS, BEEF BURGERS, CHICKEN CUTLET, MINI CRAB CAKES,
MEATBALLS LETTUCE, TOMATO, RED ONION, PICKLES, BROCCOLI RABE,
ROASTED RED PEPPERS SHARP PROVOLONE CHEESE, CHEDDAR,
BACON, TARTAR SAUCE, COCKTAIL SAUCE*

CARVING STATION- \$18 PER PERSON

*PRIME RIB, ROASTED PORK, LAMB CHOPS,
ASSORTED MINI ROLLS, LONG HOTS & ROASTED RED PEPPERS,
BROCCOLI RABE, AGED PROVOLONE*





SOUP SELECTIONS

ITALIAN WEDDING

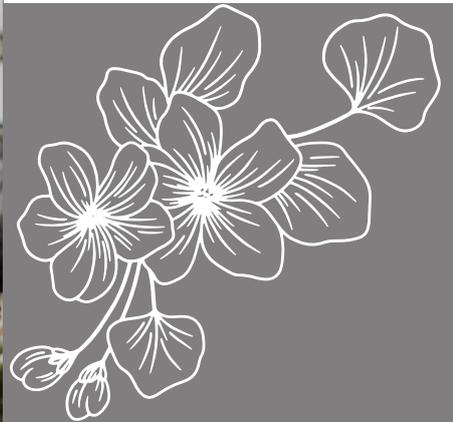
TUSCAN TOMATO BASIL

CREAM OF ASPARAGUS

**CREAM OF KENNETT
SQUARE MUSHROOM**

SEAFOOD BISQUE

SCREPPELLE



PASTA SELECTIONS

CHEESE RAVIOLI POMODORO

**HOMEMADE MANICOTTI
BECHAMEL SAUCE**

**SEAFOOD RAVIOLI
COGNAC CREAM SAUCE**

**PENNE ALA VODKA
SWEET PEAS
& CRISPY PANCETTA**

**GNOCCHI
YOUR CHOICE OF
POMODORO, VODKA
OR GORGONZOLA SAUCE**

**TORTELLINI MICHELLINO
WITH PEAS, MUSHROOMS
& PROSCIUTTO
IN A CREAM SAUCE**



SALAD SELECTIONS

CLASSIC CAESAR

*ROMAINE LETTUCE WITH
HOMEMADE CROUTONS,
PARMESAN CHEESE & CREAMY
CAESAR DRESSING*

TOSSED GARDEN

*MIXED FIELD GREENS
WITH TOMATO, CUCUMBERS,
CARROTS & HOMEMADE
CROUTONS IN OUR SIGNATURE
HONEY BALSAMIC DRESSING*

STRAWBERRY & SPINACH

*BABY SPINACH WITH
SLICED STRAWBERRIES,
CRUMBLD GORGONZOLA
& CANDIED WALNUTS
IN OUR SIGNATURE HONEY
BALSAMIC DRESSING*

BERRY & GOAT CHEESE

*MIXED FIELD GREENS
WITH DRIED CRANBERRIES,
CRUMBLD GOAT CHEESE
& CANDIED WALNUTS
IN OUR SIGNATURE HONEY
BALSAMIC DRESSING*

ARUGULA & FRESH PEAR

*SHAVED PROSCIUTTO,
CANDIED WALNUTS,
GOAT CHEESE
& HOUSE LEMON VINAIGRETTE*





SILVER SERVED RECEPTION



**INCLUDES THE DIPAOLO FAMILY'S FAMOUS STATIONED GRILLED VEGETABLE ANTIPASTO,
OUR MEAT & CHEESE ANTIPASTO, THREE BUTLER SERVED HORS D'OEUVRES SELECTIONS,
YOUR CHOICE OF ONE SOUP OR SALAD, THREE ENTREES AND A VENETIAN TABLE**

ENTREES – SELECT THREE

CHICKEN PICCATA

WHITE WINE & LEMON CAPER SAUCE WITH SHITAKE MUSHROOMS

CHICKEN MARSALA

IMPORTED ITALIAN SWEET MARSALA WINE WITH A TOUCH OF CREAM
& PORTOBELLO MUSHROOMS

CHICKEN PARMIGIANA

SERVED WITH PENNE, BREADED & PAN-FRIED CUTLETS
WITH MOZZARELLA & PARMIGIANA CHEESES IN A POMODORO SAUCE

14OZ ROASTED PRIME RIB

IN ITS NATURAL JUICES

PORK TENDERLOIN

SERVED IN A PORT WINE SAUCE WITH MUSHROOMS

ROASTED SCOTTISH SALMON & SHRIMP

SUNDRIED TOMATOES, JUMBO SHRIMP IN A WHITE WINE & LEMON CAPER SAUCE

FLOUNDER FRANCESE & SHRIMP

WHITE WINE & LEMON, BUTTER SAUCE

*ALL ENTREES ARE SERVED WITH
GARLIC MASHED POTATOES & SEASONAL VEGETABLES UNLESS INDICATED*

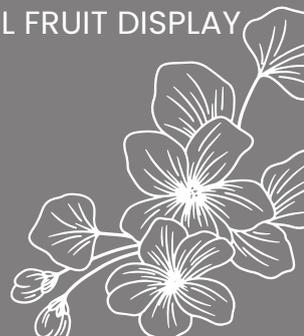
VENETIAN TABLE

THE FOLLOWING DESSERT SELECTION WILL BE DISPLAYED

ASSORTED MINI CRÈME PUFFS, ECLAIRS & CANNOLI, FRESH SLICED SEASONAL FRUIT DISPLAY

CAKE CUTTING IS INCLUDED

COFFEE & TEA WILL BE AVAILABLE TO ALL GUESTS





DIAMOND SERVED RECEPTION



INCLUDES THE DIPAULO FAMILY'S FAMOUS STATIONED GRILLED VEGETABLE ANTIPASTO, OUR MEAT & CHEESE ANTIPASTO, FIVE BUTLER SERVED HORS D'OEUVRES SELECTIONS, YOUR CHOICE OF ONE SOUP OR SALAD, ONE PASTA, THREE ENTREES AND A VENETIAN TABLE

ENTREES – SELECT THREE

SIGNATURE JUMBO LUMP CRAB CAKE

½ LB OF ALL LUMP CRAB MEAT TOPPED WITH A DELICATE CRAB SAUCE

CRAB STUFFED FLOUNDER

FLAKEY BROILED FLOUNDER STUFFED WITH JUMBO LUMP CRAB MEAT
& TOPPED WITH A DELICATE CRAB SAUCE

ROASTED MEDITERRANEAN KING SALMON WITH SHRIMP

MEDITERRANEAN STYLE WITH SUNDRIED TOMATOES IN A WHITE WINE & LEMON CAPER SAUCE

PETITE SURF & TURF

8 OZ CENTER-CUT CAB FILET MIGNON WITH SHALLOTS
& SHITAKE MUSHROOM CHIANTI WINE SAUCE
& ONE PETITE ALL JUMP LUMP CRABCAKE

10 OZ FILET MIGNON

TOPPED WITH SHALLOTS & SHITAKE MUSHROOMS

14 OZ ROASTED PRIME RIB IN ITS NATURAL JUICES

CHICKEN PICCATA

WHITE WINE & LEMON CAPER SAUCE WITH SHITAKE MUSHROOMS

CHICKEN MARSALA

IMPORTED ITALIAN SWEET MARSALA WINE WITH A TOUCH OF CREAM
& PORTOBELLO MUSHROOMS

CHICKEN PARMIGIANA

SERVED WITH PENNE, BREADED & PAN-FRIED CUTLETS
WITH MOZZARELLA & PARMIGIANO CHEESES IN A BASIL POMODORO SAUCE

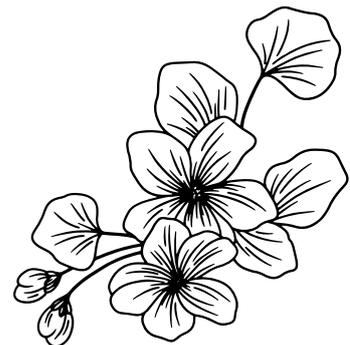
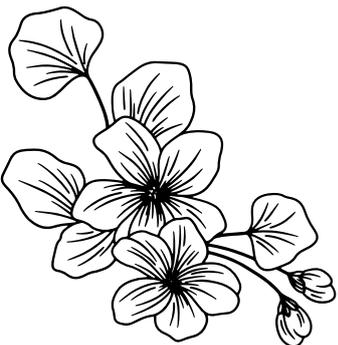
*ALL ENTREES ARE SERVED WITH
GARLIC MASHED POTATOES & SEASONAL VEGETABLES UNLESS INDICATED*

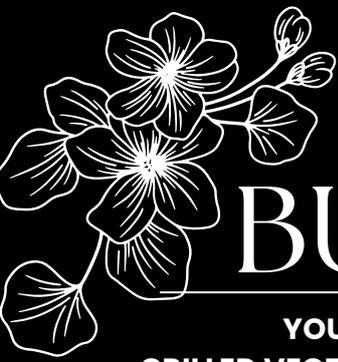
VENETIAN TABLE

THE FOLLOWING DESSERT SELECTION WILL BE DISPLAYED

SEASONAL FRESH FRUIT DISPLAY, MINI ECLAIRS, CANNOLI, CRÈME PUFFS,
FUDGE ICED BROWNIES, PETIT FOURS, MINI CHEESECAKES – PLAIN, CHERRY, BLUEBERRY
CAKE CUTTING IS INCLUDED

COFFEE & TEA WILL BE AVAILABLE TO ALL GUESTS





MARIA'S BUFFET RECEPTION



**YOUR BUFFET INCLUDES THE DIPAULO FAMILY'S FAMOUS STATIONED
GRILLED VEGETABLE ANTIPASTO, OUR MEAT & CHEESE ANTIPASTO, ONE SALAD OR SOUP,
ONE PASTA, THREE ENTRÉE SELECTIONS & A VENETIAN TABLE.**

ADDITIONAL STATIONED OR BUTLER-SERVED HORS D'OEUVRES MAY BE ADDED

SELECT ONE SALAD OR SOUP

- MIXED GREEN TOSSED SALAD
- CLASSIC ROMAINE CAESAR SALAD
- BERRY & GOAT CHEESE SALAD (+\$2)
- GRILLED SHRIMP OR CHICKEN CAESAR SALAD (+\$3)
- FRESH STRAWBERRY SPINACH SALAD (+\$2)
- ITALIAN WEDDING SOUP
- TUSCAN TOMATO BASIL
- CREAM OF ASPARAGUS
- CREAM OF MUSHROOM
- SCREPPLE (+\$2)
- SEAFOOD BISQUE (+\$3)



SELECT ONE PASTA DISH

- PENNE ALA VODKA OR POMODORO
- PENNE TOSCANO - MIXED ROASTED VEGETABLES SAUTEED IN GARLIC & OLIVE OIL
- BAKED ZITI - BASIL-MOZZARELLA- RICOTTA
- CHEESE RAVIOLI IN A POMODORO SAUCE
- GNOCCHI ALLA VODKA OR WITH POMODORO OR GORGONZOLA SAUCE
- MANICOTTI WITH A BÉCHAMEL SAUCE
- FOUR CHEESE LASAGNA WITH A MEAT RAGU
- STUFFED SHELLS
- TORTELLINI ALFREDO
- TORTELLINI MICHELLINO - SAUSAGE, PEAS & MUSHROOMS
- SHRIMP SCAMPI (+\$3)
- PENNE ALA PESCATORE - SHRIMP, CRAB, SCALLOPS IN A LOBSTER BLUSH (+\$7)
- ASPARAGUS STUFFED GNOCCHI WITH ASPARAGUS TIPS (+\$3)
- PROSCIUTTO & FONTINA SACCHETTI WITH MUSHROOMS & PEAS (+\$3)



MARIA'S BUFFET RECEPTION



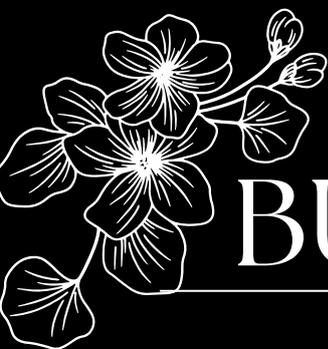
SELECT TWO VEGETABLE DISHES

ROSEMARY ROASTED POTATOES
EGGPLANT PARMIGIANA
PANCETTA WHIPPED MASHED POTATOES
YUKON GOLD & SCALLION GARLIC MASHED POTATOES
ROASTED SWEET POTATOES
ITALIAN STYLE STRING BEANS
ROASTED VEGETABLE MEDLEY
ITALIAN STYLE STRING BEANS & POTATOES
RISOTTO PRIMAVERA (+\$2)
BROCCOLI RABE (+\$2)



SELECT THREE ENTREES

HOMEMADE MEATBALLS IN TRADITIONAL MARINARA SAUCE
ITALIAN SWEET SAUSAGE WITH PEPPERS & ONIONS
ITALIAN STYLE ROSEMARY ROASTED CHICKEN
CHICKEN PARMIGIANA BAKED WITH MOZZARELLA & MARINARA
CHICKEN PICCATA WITH A WHITE WINE & LEMON CAPER SAUCE WITH SHITAKE MUSHROOMS
CHICKEN MARSALA WITH IMPORTED SWEET MARSALA WINE, CREAM & PORTOBELLO MUSHROOMS
THINLY SLICED HOT ROAST BEEF AU JUS
THINLY SLICED ROAST PORK "PORCHETTA"
PORK TENDERLOIN WITH ROSEMARY & PORT REDUCTION SLICED
OVEN ROASTED TURKEY BREAST IN SAVORY GRAVY SLICED
BAKED HAM IN TROPICAL PINEAPPLE SAUCE
FLOUNDER FRANCESE STYLE CRAB STUFFED FLOUNDER (+\$10)
ROASTED SCOTTISH SALMON WITH SHRIMP (+\$3)
ALL JUMBO LUMP CRABCAKES (+\$12)
BAKED CHILEAN SEA BASS (+\$12)
VEAL PARMIGIANA (+\$3)
VEAL SCALLOPINE (+\$3)
VEAL MARSALA (+\$5)
VEAL PICCATA (+\$5)
VEAL SALTIMBOCCA (+\$7)
CARVED STUFFED PORK TENDERLOIN WRAPPED WITH CRISPY PANCETTA (+\$7)
CARVED PRIME RIB (+\$10)
CARVED FILET MIGNON (+\$12)



MARIA'S BUFFET RECEPTION



VEGETARIAN ENTREES

PENNE TOSCANA

SAUTEED SEASONAL VEGETABLES SERVED OVER PENNE IN A GARLIC OLIVE OIL

RISOTTO PRIMAVERA

ITALIAN RICE WITH VEGETABLES & SHAVED PARMIGIANO REGGIANO

EGGPLANT PARMIGIANA

LAYERED WITH MOZZARELLA CHEESE & TOMATO SAUCE

CHEESE RAVIOLI

IN A TOMATO POMODORO SAUCE

MUSHROOM RAVIOLI

IN A GARLIC CREAM SAUCE



DESSERT TABLE

THE FOLLOWING DESSERT SELECTION WILL BE DISPLAYED

ASSORTED MINI CRÈME PUFFS, ECLAIRS & CANNOLI

FRESH SLICED SEASONAL FRUIT DISPLAY

CAKE CUTTING IS INCLUDED

COFFEE & TEA WILL BE AVAILABLE TO ALL GUESTS



MARIA'S BUFFET RECEPTION

DESSERT ENHANCEMENTS

A FULL VIENNESE DESSERT SELECTION IS AVAILABLE
AND MAY BE ADDED TO ANY RECEPTION PACKAGE FOR \$17 PER PERSON

MARIA'S VIENNESE DESSERT TABLE

MINI CREAM PUFFS

MINI ECLAIRS

MINI CANNOLI

FRUIT TARTS

MINI CHEESECAKES

PLAIN, CHERRY, BLUEBERRY

FUDGE BROWNIES

ITALIAN COOKIES

SFOGLIATELLA

ASSORTED MINI PETIT FOURS

CUPCAKES

ASSORTED MOUSSE CUPS

SEASONAL FRESH FRUIT

TIRAMISU

CRÈME BRULEE

WHOLE CAKES- SLICED PER ORDER

*LIMONCELLO MASCARPONE, ITALIAN RUM, CARROT CAKE,
STRAWBERRY SHORTCAKE, CHOCOLATE DECADENT*



ADDITIONAL POSSIBILITIES

ICE CREAM BAR \$7 PER PERSON

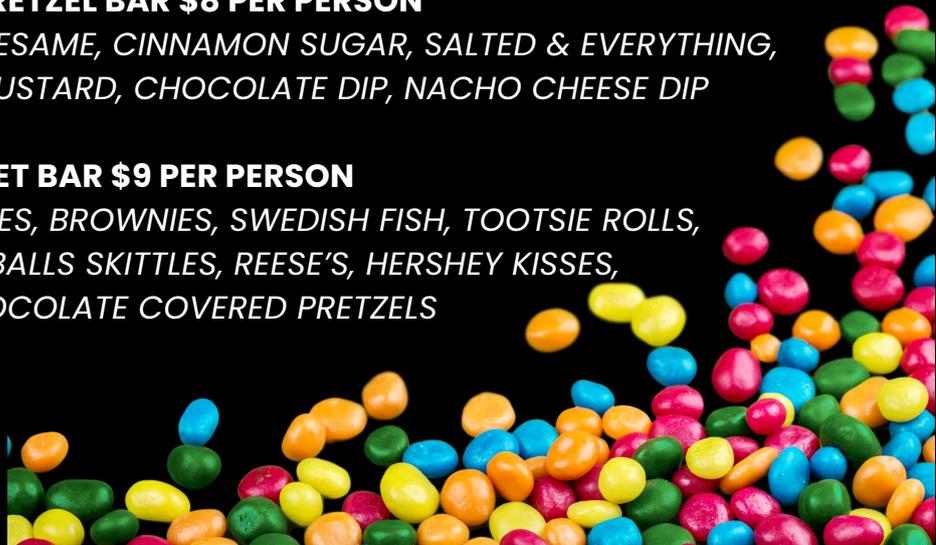
*VANILLA & CHOCOLATE ICE CREAM, SPRINKLES, M& M'S, CHERRIES,
CARMEL, CHOCOLATE SYRUP, CRUSHED OREOS, WHIPPED CREAM,
CHOPPED NUTS, CONES, BOWLS & SPOONS*

PHILLY PRETZEL BAR \$8 PER PERSON

*PHILLY PRETZELS PLAIN, POPPY, SESAME, CINNAMON SUGAR, SALTED & EVERYTHING,
YELLOW MUSTARD, SPICY MUSTARD, CHOCOLATE DIP, NACHO CHEESE DIP*

SWEET BAR \$9 PER PERSON

*ASSORTED DONUTS, COOKIES, BROWNIES, SWEDISH FISH, TOOTSIE ROLLS,
GUMMY BEARS, GUM BALLS SKITTLES, REESE'S, HERSHEY KISSES,
M&M, CHOCOLATE COVERED PRETZELS*





GUIDELINES

WE ONLY SERVE PREMIUM ALCOHOL.

FOR A 5 HOUR EVENT- BAR IS OPEN 4.5 HRS.

LAST CALL IS 30 MINUTES BEFORE EVENT END TIME.

BARTENDER HAS RIGHT TO CARD ANYONE THEY BELIEVE IS UNDERAGE.

BARTENDER HAS RIGHT TO NOT SERVE ANYONE WHO APPEARS INTOXICATED.

NO OUTSIDE ALCOHOL IS ALLOWED INSIDE THE FACILITY OR IN THE PARKING LOT.

NO ALCOHOLIC BEVERAGES ARE ALLOWED TO LEAVE THE PREMISES.

IN ADDITION TO THE PRICE PER PERSON, PLEASE ADD 6.625% NJ STATE SALES TAX & 22% GRATUITY



WEDDING BAR PACKAGES



INDIVIDUAL DRINK PRICE LIST

(6 OZ. SERVINGS)

SODA - INCLUDED IN PACKAGE PRICE

BEER - IMPORTED \$6, DOMESTIC \$5

WINE - \$10-\$12

COCKTAILS, ROCKS, MARTINIS, ETC \$12-\$15

BAR PACKAGES

PRICE PER PERSON

BEER & WINE - \$20 PP

OPEN BAR - \$40 PP

CASH BAR - \$150 BARTENDER FEE

& DRINKS PAID BY GUESTS

OPEN BAR - WE RUN A TAB PER DRINK

CAPPED BAR - WE WILL RUN A TAB

UNTIL YOUR LIMIT IS MET



ROOM RENTAL FEES

11AM- 3PM

\$475

SUNDAY THRU THURSDAY EVENINGS

AFTER 3PM

\$600

FRIDAY EVENINGS

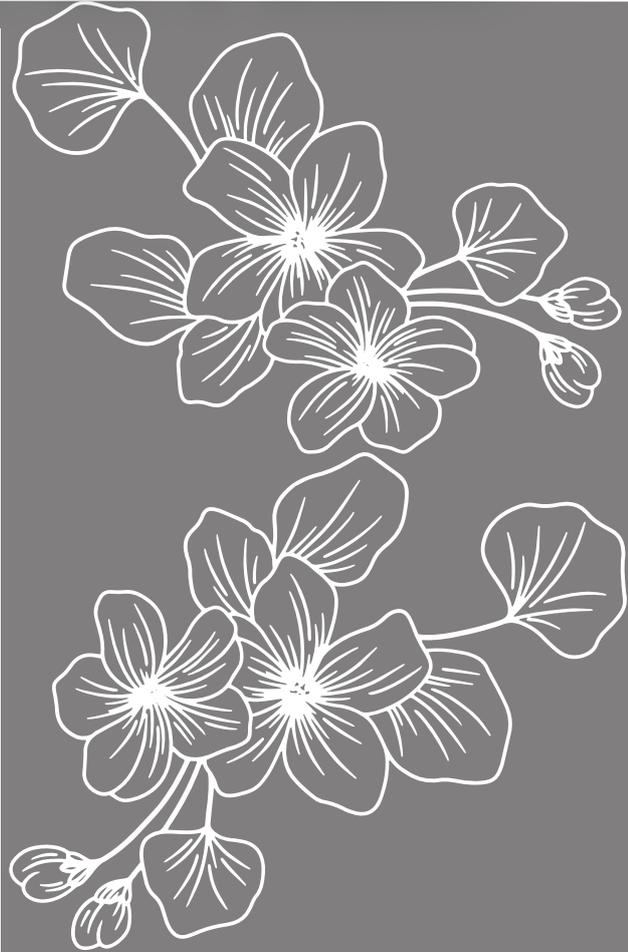
AFTER 3PM

\$800

SATURDAY EVENINGS

AFTER 3PM

\$1000



SEASONAL PRICING

PRICING INFORMATION

*50 ADULT GUEST MINIMUM

*CHILDREN 5 AND UNDER - NO CHARGE

*CHILDREN 5-10 YEARS OF AGE - \$20.95

(A CHILDREN'S MENU IS AVAILABLE UPON REQUEST)

*VENDOR MEALS ARE PROVIDED AT A REDUCED RATE

*VENDOR COUNT MUST BE GIVEN WHEN FINAL GUEST COUNT IS DUE

PLEASE NOTE

*RECEPTION PRICES ARE PER GUEST

*HOLIDAYS ARE NOT INCLUDED

*SERVICE CHARGE OF 22% & NJ STATE SALES TAX OF 6.625% ARE ADDITIONAL

*A CONVENIENCE FEE OF 3% IS APPLIED FOR TO ANY PAYMENTS MADE OTHER THAN CASH

APRIL, MAY, JUNE, SEPTEMBER & OCTOBER			
	SILVER SERVED	DIAMOND SERVED	MARIA'S BUFFET
FRIDAY	\$80	\$100	\$70
SATURDAY	\$90	\$110	\$80
SUNDAY	\$75	\$95	\$65

JANUARY, FEBRUARY, MARCH, JULY, AUGUST, NOVEMBER & DECEMBER			
	SILVER SERVED	DIAMOND SERVED	MARIA'S BUFFET
FRIDAY	\$70	\$90	\$60
SATURDAY	\$80	\$100	\$70
SUNDAY	\$65	\$85	\$55



