



Restaurant & Banquet Facilities

800 WASHINGTON ST. · ROUTE 1 · WRENTHAM, MA 02093 · 508-384-3050 · FAX 508-384-7784 ·
LUCIANOSWRENTHAM.COM

Dear Sir or Madam,

Thank you for considering Luciano's in helping you to take that day a very special one. Luciano and his staff bring a tradition of excellence in food, service, atmosphere and attention to detail.

We invite you to plan your upcoming social affair (shower, rehearsal dinner, wedding or business function) with us. Our restaurant and function rooms are beautifully decorated and our professional staff is looking forward to serving you.

Riviera Room 40 – 80 guests

Our elegantly decorated function room accommodates groups of 40 to 80 guests and is equipped with a private, full service bar.

The Back Riviera Room 25 – 40 guests

This intimate room has a lovely garden view and outside patio, and seats 25 to 40 guests.

The Gallery 22 – 30 guests

Your party of 22 to 30 people will enjoy the inviting atmosphere of this lovely room.

The Charles Room 18 – 20 guests

This room is perfect for 18 to 20 guests.

Luciano's is located on Route One, approximately three miles south of Gillette Stadium. It is easily accessible to all major highways, Route 495 being only one eighth of a mile away. We will gladly accept bookings 6 days a week.

Should we be honored with the opportunity to handle your party, we promise to carry out our tradition of excellence through every detail of this special occasion. Please feel free to call Xiomara Canova, our Function Coordinator, to make an appointment.

Xiomara Canova
FUNCTION COORDINATOR

508-384-3050
XCanova@lucianoswrentham.com



LUCIANO'S BANQUET FACILITIES

Important Banquet Information

Deposit and Payment

A non-refundable deposit of \$200.00 is required at the time of booking. This deposit is deducted from your final bill. Full payment is due at the completion of your event. We accept all credit cards and personal checks.

Guarantee Due Date

A final guarantee count shall be furnished 14 days prior to the event and cannot be reduced after this time. This count represents the minimum number of dinners for which you will be billed, and must be no less than the minimum number of guests for that room.

Banquet Space

Luciano's reserves the right to assign another room should your final attendance fall below the minimum number of guests required for the room booked. If the function room minimum is not met you are still required to pay for the minimum number of meals. Rooms are rented with a 3 hour limit. A maximum of one additional hour may be purchased for \$200.00. Additional hour must be booked ahead of time with the banquet manager.

Menu Selection

Menu selection shall be arranged with Luciano's 14 days in advance of the function. If using one of our banquet menus, two entree selections may be offered. Vegetarian or special diet meals are always available. A final guarantee count for each entree selection is required.

Entertainment

Luciano's must be notified of and approve any entertainment to perform in our banquet space prior to the date of the scheduled event.

Food and Beverage

Due to insurance and health code regulations, all food and beverage must be provided by Luciano's and is not allowed to be removed from the premises. Food left over on a buffet may not be wrapped. In accordance with Massachusetts State Law, alcoholic beverages may not be brought in or removed from the premises. Luciano's reserves the right to refuse alcohol service to anyone at anytime. We reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required.

Decorations

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures or ceilings. Table confetti is not allowed.

Gratuities and Tax

Please add 17% gratuity and 3% taxable administrative fee as well as 7% Massachusetts meal tax.

Beverage Service

Open bar is charged on a per drink basis. You could also offer open bar on a monetary limit or time limit. If you'd like you may also offer a cash bar in which your guests will be charged per drink.



BANQUET MENUS

Luciano's Premium Package Menu

Appetizer Course

Jumbo Shrimp Cocktail or Stuffed Mushroom Caps

Salad Course

Caesar or Mixed Green Salad

Entrees

Steak Luciano \$99.95

New York Sirloin steak grilled to perfection and topped with sautéed mushrooms and served with a baked potato.

Swordfish Florentine

Grilled center-cut swordfish steak, served on a bed of fresh spinach with artichoke hearts and white wine sauce, over mashed potatoes.

Shrimp Scampi

Jumbo shrimp sautéed in garlic butter and a splash of white wine served over linguine pasta.

Chicken Marsala

Medallions of chicken sautéed with fresh mushrooms and Marsala wine, served over linguine pasta.

Veal Parmigiana or Chicken Parmigiana

Breaded veal cutlet topped with mozzarella cheese and marinara sauce served with penne pasta and finished with parmigiano-reggiano.

Rigatoni Zingara

Rigatoni pasta sautéed in a creamy marinara sauce with sliced Italian sausage, black olives, and fresh mushrooms, finished with parmigiano-reggiano.

Dessert

Strawberry Shortcake or Tiramisu

Coffee & Tea will be served with dessert course

\$89.95

PER PERSON

Prices do not include 17% gratuity, 3% taxable administrative fee, and state and local meals tax. Prices are subject to change without notice.



BANQUET MENUS

Weekend & Evening Banquet Menu

Available anytime for parties of 30 or more, with the exception of Saturday evening. Choice of one or three entree selections. Vegetarian or dietary restricted meals are always available.

Final count for each meal selection is required 2 weeks before event.

Stuffed Chicken Breast \$46.95

Boneless breast of chicken stuffed with bread and sausage stuffing.

Chicken Francese \$46.95

Sautéed with lemon, butter & capers.

Chicken Florentine \$46.95

Topped with prosciutto & mozzarella and served on a bed of spinach, lightly sautéed with Marsala wine.

Chicken Marsala \$46.95

Sautéed with fresh mushrooms and Marsala wine.

Chicken Parmigiana \$46.95

Chicken cutlet topped with mozzarella & sauce and served with pasta.

Roast Prime Rib of Beef \$89.95

Served au jus.

Filet Mignon \$89.95

Served with béarnaise sauce.

Roast Rack of Lamb \$79.95

Tender lamb served with mint jelly.

Surf and Turf \$85.95

Two jumbo shrimp scampi and a petite filet mignon.

Swordfish Florentine \$69.95

Grilled center-cut swordfish steak, served over sautéed spinach with artichoke hearts and white wine sauce over mashed potatoes.

Baked Stuffed Jumbo Shrimp \$51.95

Three fresh gulf shrimp stuffed with crabmeat, scallops & breadcrumbs.

Broiled Boston Scrod \$51.95

Fresh scrod served in lemon butter and breadcrumbs.

Veal Parmigiana \$49.95

Veal cutlet topped with mozzarella & sauce served with pasta.

All entrees are served with

Luciano's Focaccia Bread & Freshly Baked Bread.

Everyone receives

Garden Salad with Luciano's House-made Italian Dressing.

Choice of one dessert (same for everyone)

Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, or Tiramisu.

Coffee & Tea will be served with dessert course.

Prices do not include 17% gratuity, 3% taxable administrative fee, and state and local meals tax. Prices are subject to change without notice.



BANQUET MENUS

Weekend & Evening Buffet Menu

Minimum 40 people

Select four from the following

CHICKEN

Francese · Lemon, butter & capers.

Marsala · Wine sauce with fresh mushrooms.

Florentine · Topped with prosciutto & mozzarella served over spinach.

Parmigiana · Lightly breaded, baked in marinara sauce topped with mozzarella.

BEEF

Sliced Prime Rib · With mushroom gravy.

Beef Tips · In Marsala sauce with fresh mushrooms.

SEAFOOD

Seafood Casserole · Shrimp, scallops & crab meat served in Newburg sauce.

Baked Stuffed Sole · Stuffed with seafood stuffing served in Newburg sauce.

PASTA

Rigatoni Zingara · Pasta with Italian sausage, mushrooms & black olives in a creamy marinara sauce finished with parmigiano-reggiano.

Gnocchi Bolognese · Potato pasta in Luciano's homemade meat sauce.

Tortellini Alfredo · Meat filled pasta in creamy cheese sauce.

Select two from the following

POTATO

Oven Roasted, Garlic Mashed, Baked, or Rice Pilaf

VEGETABLE

Green Beans Almandine, Honey Glazed Carrots, or Seasonal Medley

\$69.95

PER PERSON

All entrees are served with

Luciano's Focaccia Bread & Freshly Baked Bread · Individual Garden Salad

Dessert choice (same for everyone)

Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, or Tiramisu.

Coffee & Tea will be served with dessert course.

Prices do not include 17% gratuity, 3% taxable administrative fee, and state and local meals tax. Prices are subject to change without notice.



BANQUET MENUS

Brunch Buffet

A perfect menu for showers and ladies' luncheons. 40 person minimum.

The Buffet

Homemade Cinnamon Rolls

Fresh Seasonal Fruit Platter

Scrambled Eggs

Sausage

Home Fries

Baked Virginia Ham with Pineapple Sauce

Chicken Francese

Seafood Casserole

Penne Marinara

Chocolate Mousse Parfait

Coffee & Tea

\$59.95

PER PERSON

Additions

Champagne Punch \$180.00

Mimosa Bowl \$190.00

Non-Alcoholic Punch Bowl \$75.00

Sangria Bowl (White or Red) \$180.00

Champagne Toast \$7.95 per person

Prices do not include 17% gratuity, 3% taxable administrative fee, and state and local meals tax. Prices are subject to change without notice.



BANQUET MENUS

Extras

Pasta Course Served Family Style

Pasta Course \$9.00 per person

Pasta choices: Ravioli, Penne, Fettuccini or Gnocchi.

Sauce choices: Marinara, Bolognese or Alfredo sauce.

For the Kids

Under 12 years old

Children's Dinner \$18.95

Chicken fingers & French fries, or spaghetti & meatballs.

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BANQUET MENUS

Hors d'Oeuvres

50 pieces per order.

Hot Hors d'Oeuvres

Beef Wellington	\$225.00	Clams Casino	\$200.00
Baked Stuffed Mushroom Caps	\$200.00	Chicken Teriyaki Skewers	\$200.00
Broiled Scallops Wrapped in Bacon	\$225.00	Cashew Chicken Spring Rolls	\$250.00
Mini Crab Cakes	\$200.00	Spanakopita	\$150.00
Italian Meatballs	\$200.00	Spinach & feta in phyllo pastry.	
		Lamb Lollipops	\$350.00

Cold Hors d'Oeuvres

Prosciutto & Melon	\$150.00	Norwegian Smoked Salmon	\$150.00
Chilled Jumbo Shrimp Bowl	\$250.00	Italian Antipasto	\$150.00
Luciano's Assorted Cheese Tray	\$150.00	Fresh Fruit Platter	\$150.00
Assorted Vegetable Tray	\$150.00		

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