

The
ARCHITECTS
GOLF CLUB

Distinction By Design

Wedding Enhancements



The Architects Golf Club
Lopatcong, New Jersey
www.thearchitectsclub.com
(908) 213-3080 ext. 113

Reception Extras

THE BUBBLE BAR

CHAMPAGNE, CHAMBORD, PEACH SCHNAPPS
ORANGE JUICE, CRANBERRY JUICE, GRAPE JUICE,
FRESH BERRIES AND ORANGE SLICES
\$5 PER GUEST

PRE CEREMONY REFRESHMENT

ICED TEA AND FRESH SQUEEZED LEMONADE
\$3 PER GUEST

CUSTOM CARVED ICE SCULPTURES

STARTING AT \$300

PATIO FIRE PIT

\$125 FEE

CIGAR AND SCOTCH BAR

INCLUDES 30 CIGARS
DEWARS WHITE, GLENLIVET 12 YR,
DEWARS 12YR, MACALLAN 12YR
\$450 FEE

FABRIC CEILING DRAPE IN TENT

\$1,000 FEE

GOLD CHARGER PLATES

\$1 PER GUEST

UPGRADED LIGHTING IN THE TENT

PLEASE INQUIRE FOR A CUSTOMIZED QUOTE

UPGRADED SPECIALTY LINENS AND CHAIR BACKS

PLEASE INQUIRE FOR A CUSTOMIZED QUOTE

Premium Cocktail Hour Options

WINE AND CHEESE DISPLAY

EIGHT VARIETIES OF PREMIUM WINES PAIRED WITH
INTERNATIONAL AND DOMESTIC CHEESES

\$9 PER GUEST

BUTLER PASSED SHRIMP COCKTAIL SHOOTERS

CLASSIC COCKTAIL SAUCE

\$2.50 PER GUEST

JUMBO SHRIMP COCKTAIL DISPLAY

U-12 SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON WHEELS

\$8.50 PER GUEST

JUMBO SHRIMP COCKTAIL AND KING CRAB DISPLAY

U-12 SHRIMP, ALASKAN KING CRAB CLAWS,
CLASSIC COCKTAIL SAUCE, DIJON AIOLI, LEMON WHEELS

\$9.50 PER GUEST

DELUXE SEAFOOD DISPLAY

PRESENTED WITH AN ICE CARVING

U-12 SHRIMP, ALASKAN KING CRAB CLAWS, LITTLENECK CLAMS,
TWO VARIETIES OF SEASONAL OYSTERS, LOBSTER SALAD, WAKAME SALAD,
MIGNONETTE, CLASSIC COCKTAIL SAUCE, DIJON AIOLI, LEMON WHEELS

\$16 PER GUEST

SUSHI DISPLAY

CALIFORNIA, TUNA, SPICY TUNA, EEL AND VEGETARIAN ROLLS,
SASHIMI, PICKLED GINGER, WASABI, SOY SAUCE, CHOPSTICKS

\$8 PER GUEST

Dessert Enhancements

S'MORES STATION

GRAHAM CRACKERS, HERSEY'S CHOCOLATE BARS,
MARSHMALLOWS, TOASTING STICKS

\$3 PER GUEST

(INCLUDES FIRE PIT RENTAL)

BUTLER PASSED COOKIE AND MILK SHOOTERS

\$2.50 PER GUEST

ICE CREAM SUNDAE BAR

VANILLA AND CHOCOLATE ICE CREAM

ASSORTED TOPPINGS TO INCLUDE:

M&Ms, REESE'S PIECES, CRUSHED OREO COOKIES,
SPRINKLES, CHOCOLATE SYRUP, CARAMEL SAUCE,
WHIPPED CREAM, MARASCHINO CHERRIES

\$4 PER GUEST

CHEF'S FLAMBÉ STATION

CLASSIC BANANAS FOSTER AND CHERRIES JUBILEE
SERVED WITH VANILLA ICE CREAM

\$5 PER GUEST

VIENNESE TABLE

ÉCLAIRS, CREAM PUFFS, SFOGLIATELLE, ASSORTED COOKIES,
ASSORTED PETIT FOURS, TRIPLE CHOCOLATE CAKE, CHEESE CAKES,
CARROT CAKE, BROWNIES AND BLONDIES

\$7 PER GUEST

ASSORTED ITALIAN BUTTER COOKIES

\$12 PER POUND

CHOCOLATE FONDUE FOUNTAIN

FRESH FRUITS, OREOS, MARSHMALLOWS, COOKIES, PRETZELS

\$6 PER GUEST

(\$500 MINIMUM)

Departure Stations

COFFEE TO-GO STATION

REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS,
AND HOT CHOCOLATE AVAILABLE WITH TO-GO CUPS
FOR YOUR GUESTS' RIDE HOME
\$2 PER GUEST

THE DONUT WALL

ASSORTED MINI DONUTS
\$5 PER GUEST

OLD FASHIONED POPCORN STATION

ASSORTED SHAKERS FILLED WITH SEA SALT,
NACHO CHEESE, BBQ SPICE, OLD BAY, RANCH, SWEET KETTLE CORN
\$4 PER GUEST

HOT PRETZEL STATION

ASSORTED HOT PRETZELS AND RODS, ACCOMPANIED BY
WARM CHEESE SAUCE AND ASSORTED MUSTARDS AND
BRIDE AND GROOMS NAMES IN PRETZELS
\$4 PER GUEST

CANDY BAR

ASSORTED CANDY PRESENTED IN GLASS JARS WITH
TAKE HOME BAGS FOR YOUR GUEST TO FILL
\$5 PER GUEST

SLIDER BAR

MINI CHEESE BURGERS ACCOMPANIED BY ASSORTED TOPPINGS
LETTUCE, TOMATO, ONION, AMERICAN CHEESE, BBQ SAUCE, KETCHUP, MUSTARD,
CRISPY ONIONS, SLICED PICKLES, SMOKED BACON
\$6 PER GUEST

FRENCH FRY BAR

FRESHLY FRIED FRENCH FRIES ACCOMPANIED BY ASSORTED TOPPINGS
WARM CHEDDAR CHEESE SAUCE, GRAVY, SEA SALT, BACON, HOMEMADE CHILI
\$6 PER GUEST

CUSTOM LOGO WATER BOTTLES

FEATURING BRIDE AND GROOM'S NAME
AND WEDDING DATE
\$30 PER CASE OF 24 BOTTLES