

The
ARCHITECTS
GOLF CLUB

Distinction By Design

Wedding Packages

Plated Dinner



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

Our Packages

START YOUR PLANNING BY CHOOSING ONE OF OUR THREE WEDDING PACKAGES. ALL PACKAGES CAN BE CUSTOMIZED WITH OUR WEDDING ENHANCEMENTS TO CREATE A UNIQUE RECEPTION MENU DESIGNED ESPECIALLY FOR YOU!

A 20% DISCOUNT APPLIES TO OUR PACKAGE PRICES FOR WEDDINGS HELD BETWEEN NOVEMBER 15 – APRIL 14

A 10% DISCOUNT APPLIES TO SUNDAY WEDDINGS (EXCLUDING HOLIDAY WEEKENDS)

SIMPLY ARCHITECTS

- CHOICE OF 6 BUTLER PASSED HORS D'OEUVRES
- CRISP GARDEN CRUDITÉ AND INTERNATIONAL AND DOMESTIC CHEESE DISPLAY
 - FIRST COURSE: SALAD
- CHOICE OF 2 SIMPLY ENTREES
 - WEDDING CAKE
- 5 HOUR OPEN BEER AND WINE

\$99 PER GUEST (PLUS TAX)

LEGACY MENU

- CHOICE OF 8 BUTLER PASSED HORS D'OEUVRES
- CRISP GARDEN CRUDITÉ, INTERNATIONAL AND DOMESTIC CHEESE AND FRESH FRUIT DISPLAY
 - 1 CAPTAIN STATION AT COCKTAIL HOUR
 - FIRST COURSE: SALAD OR APPETIZER
- CHOICE OF 2 SIMPLY OR LEGACY ENTREES
 - WEDDING CAKE

- 5 HOUR PREMIUM OPEN BAR

\$129 PER GUEST (PLUS TAX)

ARCHITECTS SIGNATURE

- BUBBLE BAR CHAMPAGNE STATION
- CHOICE OF 8 BUTLER PASSED HORS D'OEUVRES
- CRISP GARDEN CRUDITÉ, INTERNATIONAL AND DOMESTIC CHEESE AND FRESH FRUIT DISPLAY
 - DELUXE MEDITERRANEAN STATION
 - 2 CAPTAIN STATIONS AT COCKTAIL HOUR
 - FIRST COURSE: SALAD OR APPETIZER
 - CHOICE OF 3 ENTREES
- WEDDING CAKE SERVED WITH CHOCOLATE DIPPED STRAWBERRIES
 - ICE CREAM SUNDAE BAR
- COFFEE TO GO AND DONUT WALL DEPARTURE STATION
- 5 HOUR LUXURY OPEN BAR

\$149 PER GUEST (PLUS TAX)

*** PACKAGE PRICES INCLUDE SERVICE CHARGE AND VENUE RENTAL
6.625% NEW JERSEY SALES TAX ADDITIONAL**

Cocktail Hour

BUTLER PASSED HORS D'OEUVRES

(SIMPLY ARCHITECTS ~ SELECT SIX LEGACY & SIGNATURE ~ SELECT EIGHT)

HOT HORS D'OEUVRES

CRAB CAKES, CAPER REMOULADE
COCONUT SHRIMP, RASPBERRY SAUCE
VEGETABLE SPRING ROLLS, PONZU SAUCE
DIM SUM, GINGER SOY SAUCE
POTATO PANCAKES, CHIVE SOUR CREAM
MINIATURE FRANKS EN CROUTE
MINIATURE BEEF WELLINGTON
BEEF SATAY WITH THAI PEANUT
SMOKED PULLED PORK SLIDERS
BANG BANG SHRIMP
SCALLOPS WRAPPED WITH BACON

SPANAKOPITA
SWEET CHILI BEER MEATBALLS
CRAB STUFFED MUSHROOMS
MARINATED GRILLED SHRIMP
CRISPY SESAME CHICKEN
BRIE FRITTERS, RASPBERRY WALNUT SAUCE
MINIATURE CHEESEBURGER SLIDERS
GRILLED CHEESE AND TOMATO SOUP SHOOTER
GOAT CHEESE, ROASTED RED PEPPER CROSTINI
MINI BEEF EMPANADAS, CHIVE SOUR CREAM
MINIATURE PULLED PORK SLIDERS

COLD HORS D'OEUVRES

TUNA TARTAR, AVOCADO
PROSCIUTTO WRAPPED SHIITAKE FRITTATA
ROMA TOMATO BRUSCHETTA CANAPÉ
SEARED TUNA, WASABI CRÈME FRAICHE

GOAT CHEESE & RASPBERRY MOUSSE
GOAT CHEESE, HONEY, BLACK PEPPER
RARE ROAST SIRLOIN & ASPARAGUS
SHAVED PROSCIUTTO AND MELON

FRESH TOMATO, BUFFALO MOZZARELLA, BALSAMIC CAVIAR
CRISP POTATO CANAPÉ, HERBED CRÈME FRAICHE, CAVIAR
PROSCIUTTO WRAPPED ASPARAGUS, LEMON TRUFFLE VINAIGRETTE
SLICED BEEF TENDERLOIN, CREAMY HORSERADISH
PROSCIUTTO, PECORINO ROMANO, TRUFFLE OIL
BUFFALO CHICKEN CROSTINI

DECORATIVE COLD DISPLAYS

CRISP GARDEN CRUDITÉS

A DELIGHTFUL DISPLAY OF CELERY, CARROTS, RED PEPPERS, BROCCOLI AND
CUCUMBER WITH BUTTERMILK RANCH AND BLUE CHEESE DIPS

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

RUSTIC CHEESE BOARD WITH ASSORTED CRACKERS, FLATBREADS, GRAPES AND STRAWBERRIES

FRESH FRUIT DISPLAY

(LEGACY AND SIGNATURE PACKAGES)

SLICED WATERMELON, HONEYDEW, CANTALOUPE, PINEAPPLE,
MANGO AND LOTS OF FRESH BERRIES

DELUXE MEDITERRANEAN STATION

(SIGNATURE PACKAGE)

TASTE OF THE REGION WITH ATTRACTIVE DISPLAYS TO INCLUDE: HUMMUS, TABOULEH,
SHAVED PECORINO ROMANO, KALAMATA AND GREEN OLIVES, SLICED GENOA SALAMI,
PEPPERONI, PROSCIUTTO, SOPPRESSATA, PROVOLONE, ROASTED RED PEPPERS, FRESH MOZZARELLA,
CHERRY TOMATO AND ARTICHOKE HEART SALAD, WHITE AND GREEN ASPARAGUS, TOASTED PITA AND CROSTINI

Cocktail Hour

CAPTAIN STATIONS

LEGACY PACKAGE ~ *SELECT ONE STATION* OR **SIGNATURE PACKAGE** ~ *SELECT TWO STATIONS*
SIMPLY ARCHITECTS ~ ADD A CAPTAIN STATION FOR \$8 PER GUEST ADDITIONAL

CARVING STATION

(SELECT ONE CARVING STATION ITEM)

TENDER FLANK STEAK, CARAMELIZED ONION JUS
GARLIC AND HERB CRUSTED PORK LOIN, CIPPOLINI ONION CONFIT
HONEY GLAZED HAM, PINEAPPLE CHUTNEY
ROASTED TURKEY, COGNAC PAN GRAVY
ROASTED BEEF TENDERLOIN, CIPPOLINI ONION, GORGONZOLA SAUCE
PEPPERCORN AND SESAME CRUSTED TUNA LOIN, SESAME GINGER SAUCE

PASTA STATION

PENNE AND TORTELLINI, CHICKEN BREAST, PROSCIUTTO, SAUSAGE, TOMATOES, BASIL,
SPINACH, GARLIC, RUSTIC MARINARA SAUCE, PARMESAN CREAM SAUCE

RISOTTO STATION

CLASSIC SAFFRON RISOTTO, CHICKEN BREAST, SHRIMP, TOMATOES,
PECORINO ROMANO, MUSHROOMS, CARAMELIZED ONIONS, ASPARAGUS TIPS, SPINACH

MASHED POTATO STATION

YUKON GOLD MASHED AND MASHED SWEET POTATOES, GORGONZOLA, CHEDDAR, BACON,
BROCCOLI, SOUR CREAM, BROWN SUGAR, WALNUTS, MARSHMALLOWS, SAUSAGE, CARAMELIZED APPLES

SOUTHERN BARBECUE STATION

MINI SMOKED PULLED PORK SLIDERS, BARBECUE CHICKEN SKEWERS,
COLE SLAW, BAKED BEANS, SWEET POTATO FRIES

CARIBBEAN STATION

COCONUT CHICKEN WITH FRESH MANGO-COCONUT SAUCE,
JERK CHICKEN WINGS WITH BLUE CHEESE, FRIED PLANTAINS

POLISH STATION

PIEROGIS, STUFFED CABBAGE, KIELBASA AND SAUERKRAUT BRAISED WITH APPLES AND CARAWAY

FAJITA STATION

SEASONED CHICKEN, STEAK, PEPPERS AND ONIONS, LETTUCE, TOMATO, CHEDDAR,
SOUR CREAM, GUACAMOLE, WARM FLOUR TORTILLAS

GERMAN STATION

SPATZLE, BRAISED RED CABBAGE, PORK SCHNITZEL WITH FRESH LEMON

First Course

SALADS

CLASSIC CAESAR SALAD
HERBED CROUTONS, SHAVED PECORINO ROMANO

RAINBOW MESCLUN SALAD
MANDARIN ORANGE, TOASTED ALMONDS,
RASPBERRY THYME VINAIGRETTE

TRI-COLOR SALAD
BELGIUM ENDIVE, ARUGULA, RADICCHIO,
BALSAMIC REDUCTION

FALL SALAD
SPRING MIX, POACHED PEAR, GORGONZOLA, TOASTED WALNUTS,
BALSAMIC VINAIGRETTE

SOUPS / APPETIZERS

(LEGACY OR SIGNATURE PACKAGES)

MAINE LOBSTER BISQUE
PUFF PASTRY, CRÈME FRAICHE

POTATO LEEK SOUP
CHIVE OIL

WILD MUSHROOM VOL AU VENT
ROASTED GARLIC AND SHALLOT CREAM

PENNE VODKA
ENGLISH PEAS AND FRESH TOMATOES

SLICED PROSCIUTTO AND MELON
RICOTTA, EXTRA VIRGIN OLIVE OIL

VINE RIPENED TOMATO AND MOZZARELLA
BALSAMIC REDUCTION AND BASIL OIL

Entrée Selections

(~) INDICATES ENTREES WHICH ARE INCLUDED IN YOUR PACKAGE

SIMPLY & LEGACY PACKAGES ~ SELECT TWO ENTREES ~ ADD A THIRD ENTRÉE SELECTION FOR \$4 PER GUEST

SIGNATURE PACKAGE ~ SELECT THREE ENTREES

PACKAGES WITH TWO CHOICES CAN BE PRESENTED AS SINGLE OR DUET ENTREES

SINGLE ENTREES: GUESTS ORDER AT THE TABLE THAT EVENING

DUET ENTRÉE: ALL GUESTS RECEIVE BOTH OPTIONS (HALF-PORTIONS)

ENTREES

BAKED ATLANTIC SALMON WITH WARM BRUSCHETTA RELISH
BONE IN BERKSHIRE PORK CHOP, POMMERY MUSTARD SAUCE
ROAST TURKEY BREAST, CRANBERRY CHUTNEY, PAN GRAVY
SAUTÉED CHICKEN WITH SLICED APPLES AND BRANDY CREAM
CHICKEN MARSALA WITH WILD MUSHROOMS
CHICKEN BREAST WITH CREAMY TOMATO AND ROASTED SHALLOT
STUFFED PORTOBELLO, BOURSIN, ARTICHOKE HEARTS, ROASTED RED PEPPER
STUFFED RED PEPPER WITH GRILLED VEGETABLES AND WILD RICE
ROAST AIRLINE BREAST OF CHICKEN, FRESH HERBS, GARLIC AND LEMON
BAKED CLASSIC CHICKEN CORDON BLUE, SHALLOT DIJON GRAVY
STUFFED CHICKEN BREAST WITH MOZZARELLA, SUNDRIED TOMATO, SPINACH
STUFFED PORK LOIN WITH ROASTED RED PEPPERS, SPINACH AND FETA CHEESE
STUFFED FILET OF SOLE WITH CRABMEAT, WHITE WINE LEMON BUTTER SAUCE
SLICED CHATEAU BRIAND , CHOICE OF SAUCE
SLOW ROASTED SLICED NY STRIP, CHOICE OF SAUCE
SLOW ROASTED PRIME RIB, CLASSIC AU JUS
JUMBO LUMP CRAB CAKE, CLASSIC TARTER
6OZ FILET MIGNON, CHOICE OF SAUCE
BRAISED BONELESS SHORT RIBS
SLICED CHATEAUBRIAND AND 4OZ LOBSTER TAIL, DRAWN BUTTER* (DUET)

SIMPLY	LEGACY	SIGNATURE
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\$2.00	~	~
\$2.00	~	~
\$3.00	~	~
\$3.00	~	~
\$5.00	~	~
\$5.00	~	~
\$5.00	~	~
\$6.00	~	~
\$6.00	~	~
\$7.00	\$3.00	~
\$7.00	\$3.00	~
\$12.00	\$6.00	\$3.00

TOPPINGS FOR BEEF ENTREES

CREMINI MUSHROOM AND CARAMELIZED ONION
CREAMY GORGONZOLA AND SMOKED BACON
OSCAR STYLE, LUMP CRABMEAT, ASPARAGUS AND HOLLANDAISE SAUCE
CAJUN CRAB

\$3.00	\$2.00	\$1.00
\$3.00	\$2.00	\$1.00
\$4.00	\$3.00	\$2.00
\$4.00	\$3.00	\$2.00

SAUCES FOR BEEF ENTREES

CLASSIC BÉARNAISE
BURGUNDY DEMI- GLACE
ROASTED SHALLOT GRUYERE
MAÎTRE D'HÔTEL BUTTER (FINE HERB BUTTER)

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ALL ENTREES SERVED WITH CHEF'S SELECTION VEGETABLE AND POTATO

Dessert

CUSTOM DESIGNED WEDDING CAKE

(INCLUDED IN ALL WEDDING PACKAGES)
CHOICE OF 1 FLAVOR AND 1 FILLING INCLUDED
ADDITIONAL FLAVOR AND FILLING \$2 PER GUEST

CAKE FLAVORS

VANILLA
CHOCOLATE
MARBLE
HALF AND HALF
RED VELVET
CARROT
LEMON
BANANA

FILLINGS

PASTRY CREAM
CHOCOLATE MOUSSE
WHITE CHOCOLATE MOUSSE
CANNOLI
GANACHE
CHAMBORD GANACHE
FUDGE
LEMON

FRESH BERRIES CAN BE ADDED TO PASTRY CREAM OR MOUSSE FILLINGS

ICING

BUTTERCREAM
CREAM CHEESE
WHIPPED CREAM

OUR SIGNATURE PACKAGE ALSO INCLUDES:

CHOCOLATE DIPPED STRAWBERRIES
ICE CREAM SUNDAE BAR
COFFEE TO GO AND DONUT WALL DEPARTURE STATION

Bar Packages

CHAMPAGNE TOAST INCLUDED IN ALL PACKAGES

OPEN BEER AND WINE

(SIMPLY ARCHITECTS PACKAGE)

DOMESTIC AND IMPORT DRAFT BEERS, CHARDONNAY, PINOT GRIGIO, MERLOT,
CABERNET SAUVIGNON AND WHITE ZINFANDEL

PREMIUM OPEN BAR

(INCLUDED WITH LEGACY PACKAGE; UPGRADE SIMPLY ARCHITECTS PACKAGE TO PREMIUM FOR \$10 PER GUEST)

ABSOLUT, TITOS, BACARDI, TANQUERAY, JACK DANIELS, DEWAR'S, SEAGRAM'S 7,
SAUZA GOLD, MALIBU, CANADIAN CLUB, CAPTAIN MORGAN, SOUTHERN COMFORT,
JOHNNIE WALKER RED, BAILEYS, KAHLUA, DOMESTIC AND IMPORT DRAFT BEERS,
CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON AND WHITE ZINFANDEL

LUXURY OPEN BAR

(INCLUDED WITH SIGNATURE PACKAGE; UPGRADE LEGACY PACKAGE TO LUXURY FOR \$6 PER GUEST)

IN ADDITION TO ALL PREMIUM LIQUORS:

GREY GOOSE, KETTLE ONE, BOMBAY SAPPHIRE, 1800 ANEJO, CHIVAS REGAL, GLENLIVET,
JOHNNIE WALKER BLACK, JAMESON, CROWN ROYAL, WOODFORD RESERVE, CHAMBORD, DISARONNO

Children & Vendors

CHILDREN AGES 5-12 (CHILDREN'S MEAL OR REGULAR MEAL) ~ \$60.00

CHILDREN AGES 4 AND UNDER (CHILDREN'S MEAL) ~ NO CHARGE

VENDOR MEALS ~ \$60.00

Ceremony Fee

ONE HOUR OF ADDITIONAL TIME

(30 MINUTES FOR GUEST ARRIVAL, 30 MINUTES FOR CEREMONY)

CEREMONY SET UP

USE OF BRIDE SUITE FOR 4 HOURS PRIOR TO START TIME

(ADDITIONAL TIME IN THE BRIDAL SUITE IS AVAILABLE AT A RATE OF \$75/HOUR)

OPPORTUNITY FOR ON-SITE REHEARSAL

(REHEARSAL BE SCHEDULED WITHIN 3 MONTHS OF YOUR DATE)

\$1,000 FOR WEDDINGS OF 99 OR LESS

\$1,200 FOR WEDDING OF 100 OR MORE

\$750 FOR WEDDINGS HELD BETWEEN NOVEMBER 15 AND APRIL 14