

*The*  
**ARCHITECTS**  
**GOLF CLUB**

*Distinction By Design*

*Wedding Packages*

*Buffet Style Dinner*



**The Architects Golf Club**  
**Lopatcong, New Jersey**  
**[www.thearchitectsclub.com](http://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!

## **SIMPLY BUFFET**

- CHOICE OF 6 BUTLER PASSED HORS D'OEUVRES
  - CRISP GARDEN CRUDITÉ AND INTERNATIONAL AND DOMESTIC CHEESE DISPLAY
  - FIRST COURSE: SALAD
  - BUFFET STYLE DINNER: CHOICE OF 2 ENTREES
  - 5 HOUR OPEN BEER AND WINE
- STARTING AT \$110 PER GUEST (PLUS TAX)

## **LEGACY BUFFET**

- CHOICE OF 8 BUTLER PASSED HORS D'OEUVRES
  - CRISP GARDEN CRUDITÉ, INTERNATIONAL AND DOMESTIC CHEESE AND FRESH FRUIT DISPLAY
  - FIRST COURSE: SALAD OR APPETIZER
  - BUFFET STYLE DINNER: CHOICE OF 3 ENTREES
  - CHOICE OF ONE CARVING OR CAPTAIN STATION
  - 5 HOUR PREMIUM OPEN BAR
- STARTING AT \$130 PER GUEST (PLUS TAX)

## **ARCHITECTS SIGNATURE STATIONS**

- 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
  - FIRST COURSE: SALAD OR APPETIZER
  - BUFFET STYLE DINNER: CHOICE OF TWO ENTREES
  - CHOICE OF ONE CARVING STATION AND TWO CAPTAIN STATIONS
  - WEDDING CAKE SERVED WITH CHOCOLATE DIPPED STRAWBERRIES
  - ICE CREAM SUNDAE BAR
  - COFFEE TO GO AND DONUT WALL DEPARTURE STATION
  - 5 HOUR LUXURY OPEN BAR
- STARTING AT \$150 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

# *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

# *Buffet Style Dinner Entrees*

**SIMPLY AND SIGNATURE PACKAGES ~ SELECT TWO    LEGACY PACKAGE ~ SELECT THREE**

## **CHICKEN MARSALA**

WILD MUSHROOMS, MARSALA DEMI

## **CHICKEN PICATTA**

LEMON CAPER PICATTA SAUCE

## **ARCHITECTS CHICKEN**

ARTICHOKE HEARTS, SUN DRIED TOMATOES,  
CAPERS, LEMON BUTTER SAUCE

## **PROSCIUTTO WRAPPED STUFFED CHICKEN BREAST**

PROSCIUTTO, MELTED PROVOLONE, SAGE DEMI-GLACE

## **STUFFED CENTER CUT PORK LOIN**

SPINACH, FETA CHEESE, ROASTED RED PEPPER,  
GARLIC CREAM SAUCE

## **CRAB STUFFED FILLET OF SOLE**

LEMON BEURRE BLANC

## **HERB CRUSTED ATLANTIC SALMON**

WARM BALSAMIC TOMATO RELISH

## **BEEF TENDERLOIN TIPS BOURGUIGNONNE**

## **EGGPLANT ROLLATINI**

MARINARA, FRESH MOZZARELLA

## **PENNE PASTA**

PEAS, PROSCIUTTO, FRESH TOMATO, VODKA SAUCE

## **RIGATONI PASTA**

CARAMELIZED ONIONS, PORTOBELLO MUSHROOMS,  
TOMATOES, GOAT CHEESE, PEAS

**ALL PACKAGES INCLUDE CHEF'S CHOICE POTATO AND FRESH SEASONAL VEGETABLES**

# *Carving Stations*

**LEGACY: CHOOSE ONE CARVING OR ONE CAPTAIN STATION**  
**SIGNATURE: CHOOSE ONE CARVING STATION PLUS TWO CAPTAIN STATIONS**

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

# *Captain Stations*

**LEGACY: CHOOSE ONE CARVING OR ONE CAPTAIN STATION**  
**SIGNATURE: CHOOSE ONE CARVING STATION PLUS TWO CAPTAIN STATIONS**

## **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

# *Dessert*

## **CUSTOM DESIGNED WEDDING CAKE**

(INCLUDED IN THE SIGNATURE PACKAGE)  
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 STATIONS

# Bar 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