

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

*Distinction By Design*

*Empress*  
*Wedding Package*



*The Architects Golf Club and Catering*

*700 Strykers Road*

*Lopatcong, New Jersey 08865*

*[www.thearchitectsclub.com](http://www.thearchitectsclub.com)*

*(908) 213-3080 ext. 113*

# *Empress Wedding Package*

## **COCKTAIL RECEPTION**

CHAMPAGNE DISPLAY WITH FRESH BERRIES

## **BUTLER PASSED HORS D'OEUVRES**

### **HOT HORS D'OEUVRES**

STUFFED MUSHROOM WITH VEAL, SAUSAGE AND MONTEREY JACK  
POTATO PANCAKE, CHIVE CRÈME FRÂICHE AND CAVIAR  
MINIATURE FRANKS IN A PUFF PASTRY, DELI MUSTARD  
BRIE FRITTERS, RASPBERRY WALNUT EMULSION  
STEAMED ORIENTAL DIM SUM, PONZU SAUCE  
GOAT CHEESE QUICHE, ROASTED TOMATO  
MINIATURE CRAB CAKES, CAJUN TARTAR  
SCALLOPS WRAPPED IN BACON  
MINIATURE SLIDERS  
SPANAKOPITA

### **COLD HORS D'OEUVRES**

PROSCIUTTO WRAPPED GRILLED ASPARAGUS, TRUFFLE OIL & LEMON  
TUNA TARTARE ON ENDIVE, AVOCADO, SESAME  
ROMA TOMATO BRUSCHETTA CROSTINI

## **THREE COLD DECORATIVE PLATTERS**

### **TO INCLUDE:**

#### **CRISP GARDEN CRUDITÉS**

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

#### **INTERNATIONAL AND DOMESTIC CHEESE DISPLAY**

RUSTIC CHEESE BOARD WITH ASSORTED CRACKERS, FLATBREADS, GRAPES, STRAWBERRIES,  
SUN DRIED FRUITS AND NUTS

#### **EXOTIC FRESH FRUIT DISPLAY**

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

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## SALADS

(PLEASE SELECT ONE)

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

## ENTREES

(PLEASE SELECT TWO)

### GUESTS CHOICE TABLESIDE

#### **CHICKEN MARSALA**

*WILD MUSHROOMS, MARSALA DEMI*

#### **SMOTHERED CHICKEN**

*BBQ, CHEDDAR, BACON*

#### **CHICKEN FRANCAISE**

*EGG BATTER, WHITE WINE LEMON BUTTER*

#### **HERB CRUSTED ATLANTIC SALMON**

*ROASTED TOMATO AND ARTICHOKE HEART BEURRE BLANC*

#### **ATLANTIC SALMON**

*WARM TOMATO RELISH*

#### **PECAN CRUSTED TILAPIA**

*DRAMBUIE BUTTER*

### *ALL ENTREES SERVED WITH*

*CHEF'S FRESH SEASONAL VEGETABLES AND POTATO*

## DESSERT

CUSTOM DESIGNED WEDDING CAKE

FRESHLY BREWED REGULAR COFFEE, DECAF AND SELECTION OF FINE HERBAL TEAS

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## **LUXURY OPEN BAR**

PREMIUM AND LUXURY LIQUORS TO INCLUDE: GREY GOOSE, KETTLE ONE, BOMBAY SAPPHIRE, PATRON SILVER, CAPTAIN MORGAN, MEYERS DARK RUM, CHEVIS, GLEN LIVET, GLEN FIDDICH, JOHNNY WALKER RED & BLACK, CROWN ROYAL, WOODFORD RESERVE  
SODAS, JUICES AND MIXERS, 2 IMPORTED & 2 DOMESTIC BEER  
PINOT GRIGIO, MERLOT, CABERNET

## **ADDITIONAL PROVISIONS**

CHILDREN 5-12 \$60.00 PP (KIDS MEAL OR REGULAR MEAL)  
CHILDREN 4 AND UNDER NO CHARGE (KIDS MEAL)  
VENDOR MEALS \$60.00 PP (SEPARATE ROOM)

## **CEREMONY SET UP AND ADDITIONAL TIME FEE**

\$500

\$90.00 PER PERSON

ALL PRICES SUBJECT TO 21% SERVICE CHARGE, 7% STATE SALES TAX,  
AND 5% MAITRE D' GRATUITY

THE EXACT NUMBER OF GUESTS IS REQUIRED TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT

**\*NOTE: ALL DEPOSITS ARE NON-REFUNDABLE\***