

PLAN YOUR DREAM
Wedding



— The —
ARCHITECTS
GOLF CLUB
Distinction By Design

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Wedding Packages

Buffet Style Dinner

Start your planning by choosing one of our three buffet wedding packages. All packages can be customized with our wedding enhancements to create a unique reception menu, designed especially for you!

A 15% DISCOUNT APPLIES FOR WEDDINGS HELD BETWEEN NOVEMBER 15 - APRIL 14

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

SIMPLY BUFFET

- Choice of 6 Butler Passed Hors D'oeuvres
- Crisp Garden Crudité, International & Domestic Cheese Display
- First Course: Salad
- Buffet Style Dinner: Choice of 2 Entrées
- Wedding Cake
- 5 Hours Open Beer & Wine

THE LEGACY BUFFET

- Choice of 8 Butler Passed Hors D'oeuvres
- Crisp Garden Crudité, International & Domestic Cheese Display, Fresh Fruit Display
- First Course: Salad or Appetizer
- Buffet Style Dinner: Choice of 3 Entrées
- Choice of 1 Carving or Captain Station
- Wedding Cake
- 5 Hours Premium Open Bar

ARCHITECTS SIGNATURE STATIONS

- Bubble Bar Champagne Station
- Choice of 8 Butler Passed Hors D'oeuvres
- Crisp Garden Crudité, International & Domestic Cheese Display, Fresh Fruit Display
- Deluxe Mediterranean Station
- First Course: Salad or Appetizer
- Buffet Style Dinner: Choice of 2 Entrées
- Choice of 1 Carving Station & 2 Captain Stations
- Wedding Cake Served with Chocolate Dipped Strawberries
- Ice Cream Sundae Bar
- Coffee To-Go & Donut Wall Departure Stations
- 5 Hours Luxury Open Bar

★ WEDDING PACKAGES INCLUDE SERVICE CHARGE & RECEPTION VENUE RENTAL
MAÎTRE D' FEE ADDITIONAL
6.625% NEW JERSEY SALES TAX & DISCRETIONARY GRATUITIES ADDITIONAL

Wedding Packages

Plated Dinner

Start your planning by choosing one of our three plated wedding packages. All packages can be customized with our wedding enhancements to create a unique reception menu, designed especially for you!

A 15% DISCOUNT APPLIES FOR WEDDINGS HELD BETWEEN NOVEMBER 15 - APRIL 14

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

SIMPLY ARCHITECTS

- Choice of 6 Butler Passed Hors D'oeuvres
- Crisp Garden Crudité, International & Domestic Cheese Display
 - First Course: Salad
- Choice of 2 Simply Entrées
 - Wedding Cake
- 5 Hours Open Beer & Wine

THE LEGACY MENU

- Choice of 8 Butler Passed Hors D'oeuvres
- Crisp Garden Crudité, International & Domestic Cheese Display, Fresh Fruit Display
 - 1 Captain Station at Cocktail Hour
- First Course: Salad or Appetizer
- Choice of 2 Simply or Legacy Entrées
 - Wedding Cake
- 5 Hours Premium Open Bar

ARCHITECTS SIGNATURE MENU

- Bubble Bar Champagne Station
- Choice of 8 Butler Passed Hors D'oeuvres
- Crisp Garden Crudité, International & Domestic Cheese Display, Fresh Fruit Display
 - Deluxe Mediterranean Station
- 2 Captain Stations at Cocktail Hour
 - First Course: Salad or Appetizer
 - Choice of Any 3 Entrées
- Wedding Cake Served with Chocolate Dipped Strawberries
 - Ice Cream Sundae Bar
- Coffee To-Go & Donut Wall Departure Stations
 - 5 Hours Luxury Open Bar

★ WEDDING PACKAGE PRICES INCLUDE SERVICE CHARGE & RECEPTION VENUE RENTAL
MAÎTRE D' FEE ADDITIONAL
6.625% NEW JERSEY SALES TAX & DISCRETIONARY GRATUITIES ADDITIONAL

Wedding Packages

Open Bars

OPEN BEER & WINE

Included with Simply Packages

*Domestic & Import Draft Beers, Chardonnay,
Pinot Grigio, Merlot, Cabernet Sauvignon &
White Zinfandel*

PREMIUM OPEN BAR

Included with Legacy Packages

Simply Package Upgrade – \$10 Per Guest

*All Open Beer & Wine,
Absolut, Tito's, Bacardi, Tanqueray,
Jack Daniels, Dewar's, Seagram's 7, Sauza Gold,
Malibu, Canadian Club, Captain Morgan,
Southern Comfort, Johnnie Walker Red, Jameson,
Bailey's, Kahlua*

LUXURY OPEN BAR

Included with Signature Packages

Legacy Package Upgrade – \$6 Per Guest

*All Open Beer & Wine, All Premium Liquors,
Grey Goose, Ketel One, Bombay Sapphire, 1800 Añejo, Chivas Regal, Glenlivet,
Johnnie Walker Black, Crown Royal, Woodford Reserve, Chambord, Disaronno*

HIS & HERS SIGNATURE DRINKS AVAILABLE WITHIN CHOSEN BAR PACKAGE



6 Simply Packages

Select Six Hors D'oeuvres

8 Legacy & Signature Packages

Select Eight Hors D'oeuvres

HOT HORS D'OEUVRES

Crab Cakes
Caper Remoulade

Coconut Shrimp
Raspberry Sauce

Bang Bang Shrimp

Marinated Grilled Shrimp

Scallops Wrapped with Bacon

Crab Stuffed Mushrooms

Crispy Sesame Chicken

Cheeseburger Sliders

Smoked Pulled Pork Sliders

Miniature Grilled Cheese
Tomato Soup Shooters

Miniature Franks
En Croute

Miniature Beef Empanadas
Chive Sour Cream

Miniature Beef Wellington

Beef Satay
Thai Peanut Sauce

Sweet Chili Beer Meatballs

Dim Sum
Ginger Soy Sauce

Vegetable Spring Rolls
Ponzu Sauce

Spanakopita

Potato Pancakes
Chive Sour Cream

Brie Fritters
Raspberry Walnut Sauce

Crostini
Goat Cheese, Roasted Red Peppers

COLD HORS D'OEUVRES

Tuna Tartar
Avocado

Seared Tuna
Wasabi Crème Fraiche

Fresh Tomato Caprese
Buffalo Mozzarella, Balsamic Caviar

Buffalo Chicken Crostini

Sliced Beef Tenderloin
Creamy Horseradish

Rare Roast Sirloin & Asparagus

Prosciutto
Pecorino Romano, Truffle Oil

Prosciutto Wrapped Asparagus
Lemon Truffle Vinaigrette

Prosciutto Wrapped Shitake Frittata

Shaved Prosciutto & Melon

Goat Cheese & Raspberry Mousse

Goat Cheese, Honey, Black Pepper

Roma Tomato Bruschetta Canape

DECORATIVE COLD DISPLAYS

Crisp Garden Crudités

*A Delightful Display of Celery, Carrots, Red Peppers, Broccoli & Cucumber
with Buttermilk Ranch & Blue Cheese Dips*

International & Domestic Cheese Display

Rustic Cheese Board with Assorted Crackers, Flatbreads, Grapes & Strawberries

Fresh Fruit Display

Sliced Watermelon, Honeydew, Cantaloupe, Pineapple, Mango & Fresh Berries
★ Available for Legacy & Signature Packages Only

Deluxe Mediterranean Station

Taste of the Region with Attractive Displays to Include:
Hummus, Tabouleh, Shaved Pecorino Romano, Kalamata & Green Olives,
Sliced Genoa Salami, Pepperoni, Prosciutto, Soppressata, Provolone,
Roasted Red Peppers, Fresh Mozzarella, Cherry Tomatoes & Artichoke Heart
Salad, White & Green Asparagus, Toasted Pita & Crostini
★ Available for Signature Packages Only



Specialty Stations

Cocktail Hour / Dinner

1

Legacy Packages

Select One Carving or Captain Station

3

Signature Packages

Select One Carving & Two Captain Stations

CARVING STATIONS

Tender Flank Steak

Caramelized Onion Jus

Roasted Turkey

Cognac Pan Gravy

Garlic & Herb Crusted Pork Loin

Cippolini Onion Confit

Roasted Beef Tenderloin

Cippolini Onion, Gorgonzola Sauce

Honey Glazed Ham

Pineapple Chutney

Peppercorn & Sesame Crusted Tuna Loin

Sesame Ginger Sauce

CAPTAIN STATIONS

Pasta Station

*Penne & Tortellini, Chicken Breast, Prosciutto, Sausage,
Miniature Meatballs, Broccoli, Tomatoes, 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 & Mashed Sweet Potatoes, Gorgonzola,
Cheddar, Bacon, Broccoli, Sour Cream, Brown Sugar, Walnuts,
Marshmallows, Sausage, Caramelized Apples*

Caribbean Station

*Coconut Chicken with Fresh Mango Coconut Sauce,
Jerk Chicken Wings with Bleu Cheese, Fried Plantains*

Southern Barbecue Station

*Mini Smoked Pulled Pork Sliders, Barbecue Chicken Skewers,
Cole Slaw, Baked Beans, Sweet Potato Fries*

German Station

*Spaetzle, Braised Red Cabbage, Pork Schnitzel
with Fresh Lemon*

Fajita Station

*Seasoned Chicken, Steak, Peppers & Onions, Lettuce, Tomato,
Cheddar, Sour Cream, Guacamole, Warm Flour Tortillas*

Polish Station

*Pierogis, Stuffed Cabbage, Kielbasa & Sauerkraut
Braised with Apples & Caraway*

SALADS

Classic Caesar Salad

Herbed Croutons, Shaved Pecorino Romano

Rainbow Mesclun Salad

Mandarin Oranges, Toasted Almonds, Raspberry Thyme Vinaigrette

Greek Salad

Crisp Romaine, Kalamata Olives, Cucumber, Feta Dressing

Harvest Salad

Spring Mix, Poached Pear, Gorgonzola, Toasted Walnuts, Balsamic Vinaigrette

SOUPS & APPETIZERS

Maine Lobster Bisque

Puff Pastry, Crème Fraiche

Broccoli Cheese Soup

Penne Vodka

English Peas & Fresh Tomatoes

Sliced Prosciutto & Melon

Ricotta, Extra Virgin Olive Oil

Vine Ripened Tomato & Mozzarella

Balsamic Reduction & Basil Oil

★ Soups & Appetizers Available for Legacy & Signature Packages Only

2 Simply & Signature Packages

Select Two Entrées

3 Legacy Packages

Select Three Entrées

Chicken Marsala

Wild Mushrooms, Marsala Demi

Chicken Picatta

Lemon Caper Picatta Sauce

Architects Chicken

Artichoke Hearts, Sun Dried Tomatoes, Capers, Lemon Butter Sauce

Prosciutto Topped Chicken Breast

Prosciutto, Melted Provolone, Sage Demi-Glace

Eggplant Rollatini

Marinara, Fresh Mozzarella

Stuffed Center Cut Pork Loin

Spinach, Feta Cheese, Roasted Red Peppers, Garlic Cream Sauce

Penne Pasta

Peas, Prosciutto, Fresh Tomato, Vodka Sauce

Crab Stuffed Fillet of Sole

Lemon Beurre Blanc

Herb Crusted Atlantic Salmon

Warm Balsamic Tomato Relish

Beef Tenderloin Tips Bourguignonne

Rigatoni Pasta

Caramelized Onions, Portobello Mushrooms, Tomatoes, Goat Cheese, Peas

ALL PACKAGES INCLUDE CHEF'S CHOICE OF POTATO & FRESH SEASONAL VEGETABLES

2 Simply & Legacy Packages

Select Two Entrées - Add a Third for \$4 Per Guest

3 Signature Packages

Select Three Entrées

Packages with Two Choices Can Be Presented as Single or Duet Entrées

Single Entrées: Guests Order at the Table That Evening — Duet Entrées: All Guests Receive Both Options (Half-Portions)

ENTRÉES Check Mark Indicates Entrée is Included. List Prices Are Charged Per Person. SIMPLY LEGACY SIGNATURE

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 & Brandy Cream	✓	✓	✓
Chicken Marsala with Wild Mushrooms	✓	✓	✓
Chicken Breast with Creamy Tomato & Roasted Shallot	✓	✓	✓
Stuffed Portobello, Boursin, Artichoke Hearts, Roasted Red Pepper	✓	✓	✓
Stuffed Red Pepper with Grilled Vegetables & Wild Rice	✓	✓	✓
Roast Airline Breast of Chicken, Fresh Herbs, Garlic & Lemon	\$2	✓	✓
Baked Classic Chicken Cordon Bleu, Shallot Dijon Gravy	\$2	✓	✓
Stuffed Chicken Breast with Mozzarella, Sun Dried Tomatoes & Spinach	\$3	✓	✓
Stuffed Pork Loin with Roasted Red Peppers, Spinach & Feta Cheese	\$3	✓	✓
Stuffed Filet of Sole with Crab Meat, White Wine Lemon Butter Sauce	\$5	✓	✓
Sliced Chateaubriand, Choice of Sauce	\$5	✓	✓
Slow Roasted Sliced NY Strip, Choice of Sauce	\$5	✓	✓
Slow Roasted Prime Rib, Classic Au Jus	\$6	✓	✓
Jumbo Lump Crab Cake, Classic Tartar	\$6	✓	✓
Filet Mignon 6oz., Choice of Sauce	\$7	\$3	✓
Braised Boneless Short Ribs	\$9	\$5	\$2
Sliced Chateaubriand & 4oz. Lobster Tail, Drawn Butter* (Duet)	\$12	\$6	\$3

TOPPINGS FOR BEEF ENTRÉES SIMPLY LEGACY SIGNATURE

Cremeni Mushroom & Caramelized Onion	\$3	\$2	\$1
Creamy Gorgonzola & Smoked Bacon	\$3	\$2	\$1
Oscar Style, Lump Crabmeat, Asparagus & Hollandaise Sauce	\$4	\$3	\$2
Cajun Crab	\$4	\$3	\$2

SAUCES FOR BEEF ENTRÉES SIMPLY LEGACY SIGNATURE

Classic Béarnaise	✓	✓	✓
Burgundy Demi Glace	✓	✓	✓
Roasted Shallot Gruyere	✓	✓	✓
Maître D'Hôtel Butter (Fine Herb Butter)	✓	✓	✓

ALL PACKAGES INCLUDE CHEF'S CHOICE OF POTATO & FRESH SEASONAL VEGETABLES

CUSTOM DESIGNED WEDDING CAKE

Included with all Wedding Packages
Choice of 1 Flavor & 1 Filling Included
Additional Flavors & Fillings – \$2 Per Guest
Cake Serving Fee Applies if Cake is Brought in From Outside Bakery – \$2 Per Guest

FLAVORS

- Vanilla
- Chocolate
- Marble
- Half & Half
- Red Velvet
- Carrot
- Lemon
- Banana

FILLINGS

- Pastry Cream
- Chocolate Mousse
- White Chocolate Mousse
- Raspberry Mousse
- Cannoli
- Ganache
- Chambord Ganache
- Fudge
- Lemon

★ *Fresh Berries Can Be Added to Pastry Cream or Mousse Fillings*

ICING

- Buttercream
- Cream Cheese
- Whipped Cream

ARCHITECTS SIGNATURE PACKAGES ALSO INCLUDES:

- Chocolate Dipped Strawberries
- Ice Cream Sundae Bar
- Coffee To-Go & Donut Wall Departure Stations

CEREMONY AMENITIES

One Hour of Additional Time

30 Minutes for Guest Arrival, 30 Minutes for Ceremony

Ceremony Setup

Including Wedding Arch

Use of Bridal Suite 4 Hours Prior to Start Time

Complimentary Bottle of Champagne

Additional Time: \$75/Hour

Bridal Party Breakfast & Lunch

Options Available to Add-On to Any Package

On-Site Rehearsal

Rehearsal Can Be Scheduled Within 3 Months from Wedding Date

Rehearsal Dinner

Inquire About Packages for Hosting Your Special Dinner

CEREMONY FEE

April through November

\$1,500

December through March

\$1,000

CHILDREN & VENDORS

Vendors, Children Ages 5-12

\$60 Per Person

Children Age 4 & Under

No Charge

DEPOSIT SCHEDULE

Deposit Required at Signing

\$2,500

Additional Payments Required

1 Year, 6 Months, 3 Months, 2 Months & 1 Month Prior

Final Guest Count & Payment

Guest Count Due 14 Days Prior; Final Payment Due 10 Days Prior

Reception Extras

Enhancements

Create Your Uniquely Memorable Reception – Our Reception Extras Enhancements are designed to add that special touch to your wedding day. Choose from a variety of options below, all tailored to make your reception uniquely yours at The Architects Golf Club.



The Bubble Bar

*Champagne, Chambord, Peach Schnapps,
Orange Juice, Cranberry Juice, Grape Juice,
Fresh Berries & Orange Slices*



Custom Carved Ice Sculptures



Cigar & Whiskey Bar

*Includes 30 Cigars & a Selection of Premium
Whiskies*



Gold Charger Plates



Tent Lighting Upgrade

Please inquire for a customized quote



Pre Ceremony Refreshment

Iced Tea & Fresh Squeezed Lemonade



Patio Fire Pit



Fabric Ceiling Drape in Tent



Customizable Up-Lighting



Specialty Linens & Chair Backs Upgrade

Please inquire for a customized quote

* 24% SERVICE CHARGE & 6.625% NEW JERSEY SALES TAX ADDITIONAL ON ENHANCEMENTS

Cocktail Hour

Enhancements

Tailored Elegance for Your Cocktail Hour – Make a lasting first impression with our Cocktail Hour Enhancements. Select from an array of the refined choices below. Each option is customized to create a unique reception menu that reflects your personal taste, style and preference.



Wine & Cheese Display

*Eight Varieties of Premium Wines
Paired with International & Domestic
Cheeses*



Butler Passed Shrimp Cocktail Shooters

Classic Cocktail Sauce



Jumbo Shrimp Cocktail Display

*U-12 Shrimp, Classic Cocktail
Sauce, Lemon Wheels*



Jumbo Shrimp Cocktail & King Crab Display

*U-12 Shrimp, Alaskan King Crab
Claws, Classic Cocktail Sauce, Dijon
Aioli, Lemon Wheels*



Deluxe Seafood Display

*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*



Sushi Display

*California, Tuna, Spicy Tuna, Eel
& Vegetable Rolls, Sashimi, Pickled
Ginger, Wasabi, Soy Sauce,
Chopsticks*

* 24% SERVICE CHARGE & 6.625% NEW JERSEY SALES TAX ADDITIONAL ON ENHANCEMENTS

Dessert

Enhancements

Indulge in Custom-Crafted Dessert Delights – Conclude your wedding celebration with our Dessert Enhancements, each option crafted to add a personalized touch of sweetness to your reception. Choose the perfect dessert experience that complements your special day at The Architects Golf Club.



S'mores Station

Graham Crackers, Hershey's Chocolate Bars, Marshmallows, Toasting Sticks, Fire Pit Rental Included



Butler Passed Cookie & Milk Shooters

Homemade Chocolate Chip Cookies



Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Assorted Toppings to Include: M&Ms, Reese's Pieces, Crushed Oreo Cookies, Sprinkles, Chocolate Syrup, Caramel Sauce, Whipped Cream & Maraschino Cherries



Chef's Flambé Station

Classic Bananas Foster & Cherries Jubilee, Served with Vanilla Ice Cream



Assorted Italian Butter Cookies



Chocolate Fondue Fountain

Fresh Fruits, Oreos, Marshmallows, Cookies, Pretzels (\$800 Minimum)



Viennese Table

Eclairs, Cream Puffs, Sfogliatelle, Assorted Cookies, Assorted Petit Fours, Triple Chocolate Cake, Cheesecakes, Carrot Cake, Brownies & Blondies

SERVICE CHARGE & 6.625% NEW JERSEY SALES TAX ADDITIONAL ON ENHANCEMENTS

Departure Stations

Enhancements

End Your Celebration On A High Note – Our Departure Stations provide the perfect parting experience, offering a delightful send-off for your guests. Customize your departure menu to leave a lasting impression that encapsulates the joy and uniqueness of your special day at The Architects Golf Club



Slider Bar

*Mini Cheese Burgers Accompanied by Assorted Toppings:
Lettuce, Tomato, Onion, American Cheese, BBQ Sauce, Ketchup,
Mustard, Crispy Onions, Sliced Pickles, Smoked Bacon*



French Fry Bar

*Fresh-made French Fries Accompanied by Assorted Toppings:
Warm Cheddar Cheese Sauce, Gravy, Sea Salt, Bacon, Homemade Chili*



Hot Pretzel Station

*Assorted Hot Pretzels & Rods, Accompanied by Warm Cheese Sauce,
Assorted Mustards, Bride & Groom's Names in Pretzels*



Old Fashioned Popcorn Station

*Assorted Shakers Filled with Sea Salt, Nacho Cheese, BBQ Spice,
Old Bay, Ranch & Sweet Kettle Corn*



Candy Bar

*Assorted Candy Presented in Glass Jars with Take Home Bags To Be
Filled By Your Guests*



The Donut Wall

Assorted Mini Donuts



Coffee To-Go Station

*Regular & Decaffeinated Coffee, Herbal Teas & Hot Chocolate with
To-Go Cups for Your Guests*



Custom Logo Water Bottles

Featuring Bride and Groom's Names & Wedding Date



SERVICE CHARGE & 6.625% NEW JERSEY SALES TAX ADDITIONAL ON ENHANCEMENTS

Thank you for your interest in booking your wedding at The Architects Golf Club. We are honored to be considered as your wedding venue. We look forward to getting to know you and hosting your unforgettable wedding!

NEW INQUIRIES

We would love to hear from you! Kindly e-mail us or visit our website to complete our contact form.



weddings@thearchitectsclub.com



www.thearchitectsclub.com/weddings

SCHEDULE A TOUR

Ready for a tour? Visit our website to schedule your visit with a member of our friendly sales team.



www.thearchitectsclub.com/tour

LEARN MORE



The Knot



Wedding Wire