
The

ARCHITECTS

GOLF CLUB

Distinction By Design

Wedding Packages

Buffet Style Dinner

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 15% DISCOUNT APPLIES TO OUR PACKAGE PRICES 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 AND INTERNATIONAL AND DOMESTIC CHEESE DISPLAY
- FIRST COURSE: SALAD
- BUFFET STYLE DINNER: CHOICE OF 2 ENTREES
- WEDDING CAKE
- 5 HOUR OPEN BEER AND WINE

THE 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
- WEDDING CAKE
- 5 HOUR PREMIUM OPEN BAR

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

*** PACKAGE PRICES INCLUDE SERVICE CHARGE AND RECEPTION VENUE RENTAL
\$500 MAÎTRE D' FEE ADDITIONAL
6.625% NEW JERSEY SALES TAX AND DISCRETIONARY GRATUITIES ADDITIONAL**

Ceremony Fee

\$1,500 FEE APRIL THROUGH NOVEMBER

\$1,000 FEE DECEMBER THROUGH MARCH

Children & Vendors

VENDORS AND CHILDREN BETWEEN THE AGES OF 5 – 12: \$60 EACH

CHILDREN AGES 4 AND UNDER: NO CHARGE

Deposit Schedule

\$2,500 DEPOSIT REQUIRED AT SIGNING

PAYMENT SCHEDULE INCLUDES PAYMENTS AT 1 YEAR, 6 MONTHS,
3 MONTHS, 2 MONTHS AND 1 MONTH PRIOR

FINAL GUEST COUNT DUE 14 DAYS PRIOR; FINAL PAYMENT DUE 10 DAYS PRIOR

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
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

GREEK SALAD
CRISP ROMAINE, KALAMATA OLIVES,
CUCUMBER, FETA DRESSING

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

SOUPS / APPETIZERS

(LEGACY OR SIGNATURE PACKAGES)

MAINE LOBSTER BISQUE
PUFF PASTRY, CRÈME FRAICHE

BROCCOLI CHEESE SOUP

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 TOPPED 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, 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 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 ALL PACKAGE PRICES ABOVE)

CHOICE OF 1 FLAVOR AND 1 FILLING INCLUDED

ADDITIONAL FLAVOR AND FILLING \$2 PER GUEST

CAKE SERVING FEE APPLIES IF CAKE IS BROUGHT IN FROM OUTSIDE BAKERY \$2 PER GUEST

CAKE FLAVORS

VANILLA

CHOCOLATE

MARBLE

HALF AND 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

COFFEE STATION OR SERVED TABLESIDE

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, JAMESON, 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, CROWN ROYAL, WOODFORD RESERVE, CHAMBORD, DISARONNO

HIS AND HERS SIGNATURE DRINK AVAILABLE WITHIN CHOSEN BAR PACKAGE

On-Site Ceremony Amenities

ONE HOUR OF ADDITIONAL TIME

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

CEREMONY SET UP INCLUDING WEDDING ARCH

USE OF BRIDAL SUITE FOR 4 HOURS PRIOR TO YOUR START TIME

WITH COMPLIMENTARY BOTTLE OF CHAMPAGNE

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

BRIDAL PARTY BREAKFAST AND LUNCH OPTIONS AVAILABLE TO ADD ON

OPPORTUNITY FOR ON-SITE REHEARSAL

(REHEARSAL CAN BE SCHEDULED WITHIN 3 MONTHS OF YOUR DATE)

INQUIRE WITH US ABOUT PACKAGES FOR HOSTING YOUR REHEARSAL DINNER!