

*The*

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# ARCHITECTS

## GOLF CLUB

*Distinction By Design*

*Wedding Packages*

*Plated Dinners*

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!

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

**A 10% DISCOUNT APPLIES TO IN-SEASON FRIDAYS AND SUNDAYS (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
- \$145 PER GUEST (PLUS TAX)**

## **THE 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
- \$175 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
- \$205 PER GUEST (PLUS TAX)**

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

SPAETZLE, 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

GREEK SALAD  
CRISP ROMAINE, KALAMATA OLIVES,  
CUCUMBERS, 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

# 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 CHATEAUBRIAND, 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	~
\$9.00	\$5.00	\$2.00
\$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)

~	~	~
~	~	~
~	~	~
~	~	~

**ALL ENTREES SERVED WITH CHEF'S SELECTION VEGETABLE AND POTATO**

# *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 STATION



# *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!