

The
ARCHITECTS
GOLF CLUB
Distinction By Design

Simply Architects
Wedding Package

*This \$89 Inclusive Package is available for
remaining 2014 dates and January - May of 2015*



The Architects Golf Club
700 Stryker's Road
Lopatcong, New Jersey 08865
www.thearchitectsgolfclub.com
(908) 213-3080 ext. 113

Simply Architects Wedding Package

COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES (CHOICE OF 6)

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
BEER BATTERED OYSTERS, BACON HOLLANDAISE
MINIATURE BEEF WELLINGTON
CRISPY FRIED POTATO, GARLIC AIOLI
BEEF SATAY WITH THAI PEANUT

SCALLOPS WRAPPED WITH BACON
SPANAKOPITA
VEGETABLE TEMPURA, PONZU SAUCE
MARINATED GRILLED SHRIMP
CRISPY SESAME CHICKEN
BRIE FRITTERS, RASPBERRY WALNUT SAUCE
MINI CHEESEBURGER SLIDERS
GRILLED CHEESE AND TOMATO SOUP SHOOTER
GOAT CHEESE & ROASTED RED PEPPER CROSTINI
MINI BEEF EMPANADAS, CHIVE SOUR CREAM

COLD HORS D'OEUVRES

TUNA TARTAR, AVOCADO
PROSCIUTTO WRAPPED SHIITAKE FRITTATA
ROMA TOMATO BRUSCHETTA CANAPE
SEARED TUNA, WASABI CRÈME FRAICHE
GOAT CHEESE & RASPBERRY MOUSSE
FRESH TOMATO, BUFFALO MOZZARELLA, BALSAMIC CAVIAR
BEEF TENDERLOIN CARPACIO, ARUGULA AND FRIED CAPERS
SUNDRIED TOMATO & GOAT CHEESE TAPENADE, WHITE TRUFFLE OIL
CRISP POTATO CANAPÉ, HERBED CRÈME FRAICHE, CAVIAR
PROSCIUTTO WRAPPED ASPARAGUS, LEMON TRUFFLE VINAIGRETTE

GOAT CHEESE, HONEY, BLACK PEPPER
RARE ROAST SIRLOIN & ASPARAGUS
PROSCIUTTO, PECORINO ROMANO, TRUFFLE OIL
SHAVED PROSCIUTTO AND MELON

TWO COLD DECORATIVE DISPLAYS

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

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PLATED RECEPTION

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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5 HOUR PREMIUM OPEN BAR

ABSOLUT, STOLICHNAYNA, BACARDI, TANGUERAY, JACK DANIELS, DEWARS,
SEGRAMS 7, SAUZA GOLD, MALIBU, CANADIAN CLUB, CAPTAIN MORGAN,
SOUTHERN COMFORT, JOHNNIE WAKLER RED, BAILEYS, KAHLUA
DRAFT AND BOTTLED BEERS
CHARDONNAY, PINOT GRIGIO, MERLOT,
CABERNET SAUVIGNON AND WHITE ZINFANDEL

ADDITIONAL PROVISIONS

CHILDREN 5-12 \$40.00 PP (KIDS MEAL OR REGULAR MEAL)
CHILDREN 4 AND UNDER NO CHARGE (KIDS MEAL)
VENDOR MEALS \$40.00 PP (SEPARATE ROOM)

CEREMONY SET UP AND ADDITIONAL TIME
INCLUDED IN PACKAGE PRICE

\$89.00 PER PERSON
INCLUSIVE OF SERVICE CHARGE AND STATE SALES TAX

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

NOTE: ALL DEPOSITS ARE NON-REFUNDABLE