PLAN YOUR DREAM *Wedding*



The ARCHITECTS GOLF CLUB

Distinction By Design

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Wedding Packages

Buffet Style Dinner

Begin planning with your choice of one of our three buffet wedding packages. Customize any package with **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)

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

$184 Per Guest

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

$149 Per Guest

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

$209 Per Guest

* WEDDING PACKAGES INCLUDE SERVICE CHARGE & RECEPTION VENUE RENTAL
$575 MAÎTRE D' & DAY OF WEDDING COORDINATOR FEE • GRATUITIES APPRECIATED
6.625% NEW JERSEY SALES TAX

Wedding Packages

Plated Dinner

Begin planning with your choice of one of our three plated wedding packages. Customize any package 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)

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

$194 Per Guest

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

$159 Per Guest

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
· 3 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

$224 Per Guest

⋆ WEDDING PACKAGES INCLUDE SERVICE CHARGE & RECEPTION VENUE RENTAL
$575 MAÎTRE D' & DAY OF WEDDING COORDINATOR FEE • GRATUITIES APPRECIATED
6.625% NEW JERSEY SALES TAX

Wedding Packages

Open Bars

PREMIUM OPEN BAR

Included with Legacy Packages

Simply Package Upgrades – $14 Per Guest

All Open Beer & Wine

Tito's, Stoli Vanilla, Bacardi, Malibu Rum
Captain Morgan, Tanqueray, 1800 Blanco
Jack Daniels, Jameson, Jim Beam, Dewars
Seagram's 7, Johnnie Walker Red, Bailey's
Kahlúa, Chambord, Disaronno

OPEN BEER & WINE

Included with Simply Packages

Domestic & Import Draft Beers
Cabernet Sauvignon, Merlot, Pinot Noir
Sauvignon Blanc, Pinot Grigio, Chardonnay
Champagne & Rosé

LUXURY OPEN BAR

Included with Signature Packages

Legacy Package Upgrades – $11 Per Guest

All Open Beer & Wine, All Premium Liquors

Grey Goose, Ketel One, Bombay Sapphire, Casamigos Blanco, Glenlivet, Macallan 12
Johnnie Walker Black, Bulleit Bourbon, Woodford Reserve, Crown Royal, Maker's Mark

CHAMPAGNE TOAST INCLUDED WITH ALL BAR PACKAGES

HIS & HERS SIGNATURE DRINKS AVAILABLE WITHIN CHOSEN BAR PACKAGE







Cocktail Hour

Butler Passed Hors D'oeuvres

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

Mini Corn Dogs

COLD HORS D'OEUVRES

Seared Tuna
Wasabi Crème Fraiche

Fresh Tomato Caprese
Buffalo Mozzarella, Balsamic Caviar

Buffalo Chicken Crostini

Rare Roast Sirloin & Asparagus

Shaved Prosciutto & Melon

Roma Tomato Bruschetta Canape

Goat Cheese & Raspberry Mousse

Sliced Beef Tenderloin
Creamy Horseradish

Crostini
Goat Cheese, Roasted Red Peppers

Prosciutto Wrapped Asparagus
Lemon Truffle Vinaigrette

DECORATIVE COLD DISPLAYS

Crisp Garden Crudités

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

** Included with all Packages*

International & Domestic Cheese Display

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

** Included with all Packages*

Fresh Fruit Display

Sliced Watermelon, Honeydew, Cantaloupe, Pineapple & Fresh Berries

** Included with Legacy & Signature Packages*
Simply Package Upgrades – $11 Per Guest

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

** Included with Signature Packages*
Legacy & Simply Package Upgrades – $13 Per Guest







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

Stuffed Mediterranean Pork Loin
Cippolini Onion Confit

Honey Glazed Ham
Pineapple Chutney

Roasted Turkey
Cognac Pan Gravy

Roasted Beef Tenderloin
Cippolini Onion, Gorgonzola Sauce

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

Mashed Potato Station
Yukon Gold Mashed & 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

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

Risotto Station
Classic Saffron Risotto, Chicken Breast, Shrimp, Tomatoes, Pecorino Romano, Mushrooms, Caramelized Onions, Asparagus Tips, Spinach

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

Italian Station
Eggplant Rollatini, Meatball Sliders Baked Rigatoni & Garlic Knots

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

**Additional Course Upgrades – $7 Per Guest*

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*
Simply Package Upgrades – $5 Per Guest

Dinner Entrées

Buffet Style

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 Mediterranean 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

Cranberry Cornread Stuffed Pork Loin

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

** Additional Entrée Upgrades – $8 Per Guest*

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

Dinner Entrées

Plated

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	✓	✓	✓
Sliced Chateaubriand, Choice of Sauce	$9	✓	✓
Roast Airline Breast of Chicken, Fresh Herbs, Garlic & Lemon	$6	✓	✓
Baked Classic Chicken Cordon Bleu, Shallot Dijon Gravy	$6	✓	✓
Stuffed Chicken Breast with Mozzarella, Sun Dried Tomatoes & Spinach	$6	$5	✓
Stuffed Pork Loin with Roasted Red Peppers, Spinach & Feta Cheese	$7	$5	✓
Stuffed Filet of Sole with Crab Meat, White Wine Lemon Butter Sauce	$11	$7	✓
Slow Roasted Sliced NY Strip, Choice of Sauce	$11	$7	✓
Slow Roasted Prime Rib, Classic Au Jus	$11	$8	✓
Jumbo Lump Crab Cake, Classic Tartar	$9	$8	✓
Filet Mignon 6oz., Choice of Sauce	$11	$9	✓
Sliced Chateaubriand & 4oz. Lobster Tail, Drawn Butter★ (Duet)	$21	$15	$12

TOPPINGS FOR BEEF ENTRÉES	SIMPLY	LEGACY	SIGNATURE
Cremini Mushroom & Caramelized Onion	$5	$4	$3
Creamy Gorgonzola & Smoked Bacon	$5	$4	$3
Oscar Style, Lump Crabmeat, Asparagus & Hollandaise Sauce	$8	$7	$5
Cajun Crab	$8	$7	$5

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

Buttercream Icing
Choice of 1 Flavor & 1 Filling Included
Additional Flavors & Fillings – $3 Per Guest
Premium Coffee – Regular & Decaf

FLAVORS

Vanilla	Peanut Butter Bomb	Tye-Dye
Chocolate	Salted Caramel	Nutella
Funfetti	Lemon Sunshine	Raspberry
Black & White	Coconut	French Toast
Black & Red	Carrot	Snickerdoodle
Red Velvet	Pumpkin	Reverse Oreo
Cookies & Cream	Pistachio	Vanilla Salted Caramel

FILLINGS

BUTTERCREAM FILLINGS

Vanilla	Cookies & Cream	Cinnamon
Chocolate	Peanut Butter	Nutella
Lemon	Raspberry	Mint
	Strawberry	

PREMIUM FILLINGS

Cannoli	Chocolate Ganache
Cream Cheese	Honey Ganache
White Chocolate	Cookie Dough

* *Extra charge for premium fillings.*

ARCHITECTS SIGNATURE PACKAGE 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: $160/Hour

On-Site Rehearsal

Rehearsal Can Be Scheduled Within 3 Months from Wedding Date

CEREMONY FEE

April through November

$2,100

December through March

$1,600

ENHANCEMENTS

Bridal Party Breakfast & Lunch

Options Available to Add-On to Any Package

Rehearsal Dinner

Inquire About Packages for Hosting Your Special Dinner

CHILDREN & VENDORS

Vendors, Children Ages 4-12

$69 Per Person

Children Age 3 & Under

No Charge

DEPOSIT SCHEDULE

Deposit Required at Signing

$3,500

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

$10 Per Guest

Custom Carved Ice Sculptures

Starting at $800

Cigar & Whiskey Bar

Includes 30 Cigars & A Selection of Premium Whiskies

$800

Pre Ceremony Refreshment

Iced Tea & Fresh Squeezed Lemonade

$8 Per Guest

Charger Plates

$4 Per Guest

Tent Lighting Upgrade

Please inquire for a customized quote

Patio Fire Pit

$375

Fabric Ceiling Drape in Tent

$1,250

Customizable Up-Lighting

Starting at $2,100

Specialty Linens & Chair Backs Upgrade

Please inquire for a customized quote

Dance Floor

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

$11 Per Guest



Butler Passed Shrimp Cocktail Shooters

Classic Cocktail Sauce

$9 Per Guest



Jumbo Shrimp Cocktail Display

U-12 Shrimp, Classic Cocktail Sauce, Lemon Wheels

$16 Per Guest



Jumbo Shrimp Cocktail & King Crab Display

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

$21 Per Guest



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

$26 Per Guest



Sushi Display

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

$21 Per Guest

⋆ 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

$7 Per Guest



Viennese Table

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

$16 Per Guest



Cookies & Milk Table

Homemade Chocolate Chip Cookies

$9 Per Guest



Assorted Italian Butter Cookies

$22 Per Pound



Chocolate Fondue Fountain

Fresh Fruits, Oreos, Marshmallows, Cookies, Pretzels

$11 Per Guest



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

$9 Per Guest



Chef's Flambé Station

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

$11 Per Guest

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

Departure Stations

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

$11 Per Guest



French Fry Bar

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

$11 Per Guest



Hot Pretzel Station

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

$8 Per Guest

Old Fashioned Popcorn Station

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

$6 Per Guest



The Donut Wall

Assorted Mini Donuts

$7 Per Guest

Coffee To-Go Station

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

$4 Per Guest



Custom Logo Water Bottles

Featuring Bride and Groom's Names & Wedding Date

$100 / Case of 24 Bottles

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

Next Steps

Start Planning

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.thearchitects.club/weddings

SCHEDULE A TOUR

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



www.thearchitects.club/tour

LEARN MORE



The Knot



Wedding Wire