

THE ALBION SUMMIT

PRIVATE DINING & CORPORATE EVENTS

BOOK NOW

570 SPRINGFIELD AVENUE, SUMMIT, NJ 07901
908.273.3000

by landmark
colorful luxury



WELCOME TO ALBION SUMMIT!

felina



Discover The Albion Summit Hotel, where classic British charm meets modern luxury in the heart of Summit, New Jersey.

The Albion Summit is a vibrant destination designed to foster connections and create lasting memories. Steeped in the spirit of the city and the classic bones of a turn-of-the-century landmark, The Albion Summit has been meticulously restored to boast a thoughtfully curated collection of amenities, including the critically acclaimed Felina restaurant, co-working space, and state-of-the-art event spaces. Eat, drink, celebrate, stay, play, linger and work!

THE ALBION SUMMIT

EVENT SPACES



ROOM

FELINA

BALLROOM

THEATER

WHISKEY LOUNGE

CONFERENCE ROOMS

CAPACITY

Up To 60

Up To 200

Up To 70

Up To 75

Up To 10

SPACE TYPE

Semi-Private

Private

Private

Semi-Private or Private

Private

FELINA

Felina Summit extends the legacy of Felina Ridgewood and Felina Steak in Jersey City. Guests can indulge in elevated Italian comfort food prepared with modern techniques, showcased in a large scale open kitchen adorned with terrazzo and mosaic marble detailing. A floating kitchen hood adds a contemporary touch, while the restaurant's grandeur dining room features a fireplace, a 60-seat bar featuring five signature negronis on tap, and a step-down dining area that enhances its inviting ambiance.

NUMBER OF GUESTS

Up to 60 guests.

SET-UP OPTIONS

Felina is an open-concept dining room, so all large parties are seated in the main dining area.

The space features various sized tables that can be arranged for your group.

TIMING

Availability is based on standard opening and closing times at Felina.

PRICING

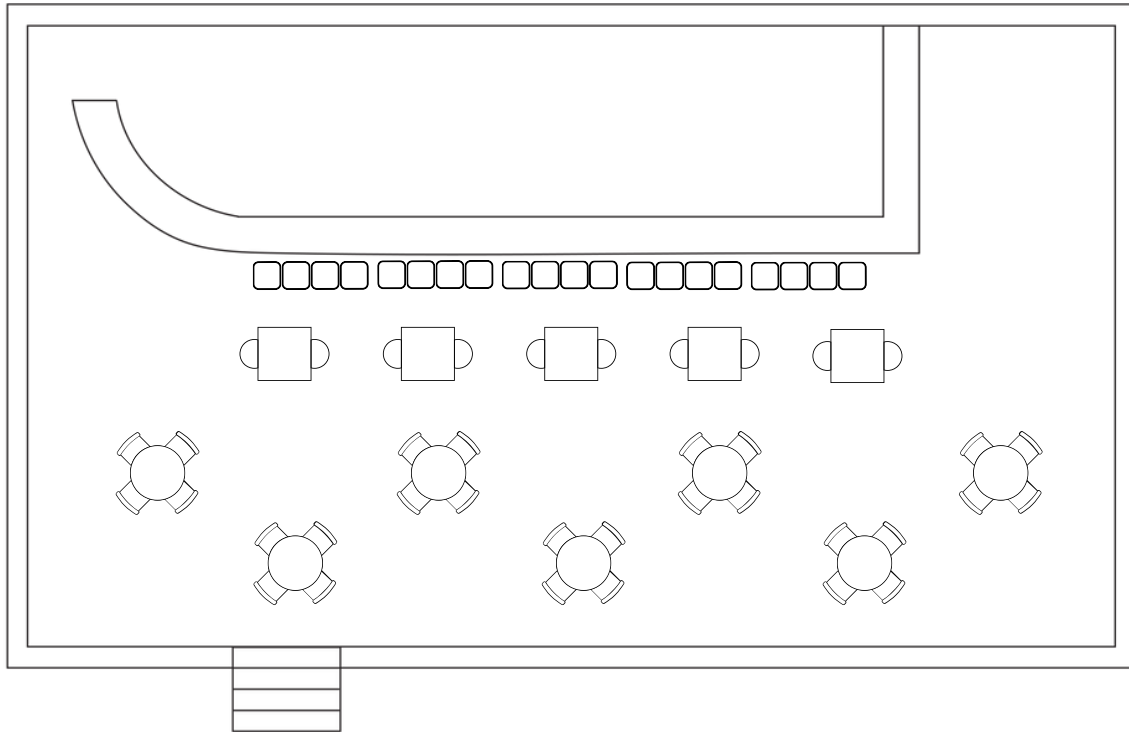
There is no food and beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus which are available in the pages that follow.



FELINA SET-UP

SEMI-PRIVATE DINING

ACCOMMODATES UP TO 60



BALLROOM

Our first event space is where old-world charm meets a distinctive modern edge, a combination of elegance and non-traditional luxury. This unique untraditional hotel wedding venue boasts a two-story double-sided fireplace, 8 antique brass geometric custom chandeliers, and an open-kitchen space for cocktail hour.

NUMBER OF GUESTS

Up to 200 guests.

SET-UP OPTIONS

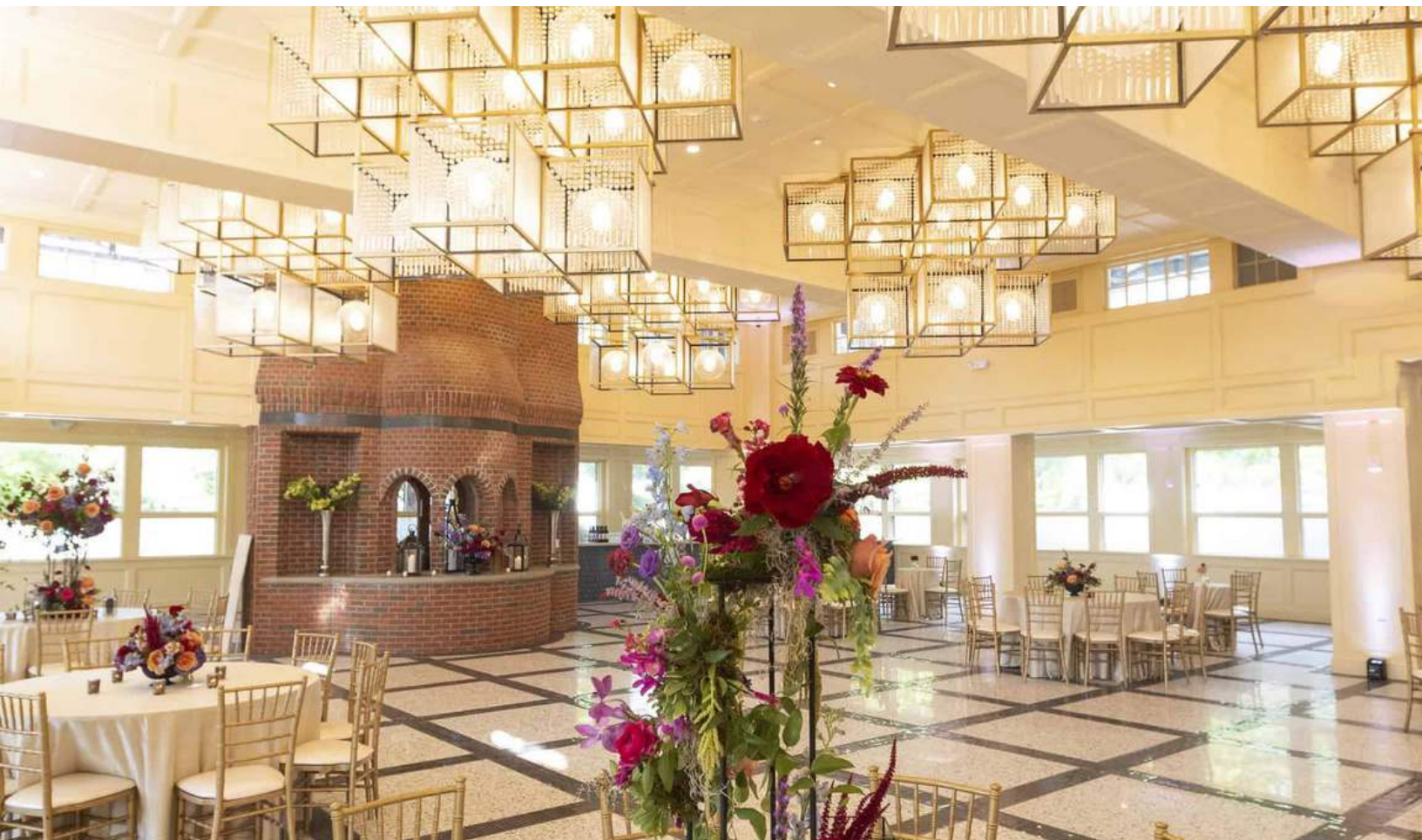
The Albion Summit Ballroom offers cocktail style, seated reception, theater, and classroom style set-ups. Ballroom bookings include a pre-function space which can be used for cocktails, lounge seating, check-in and more.

TIMING

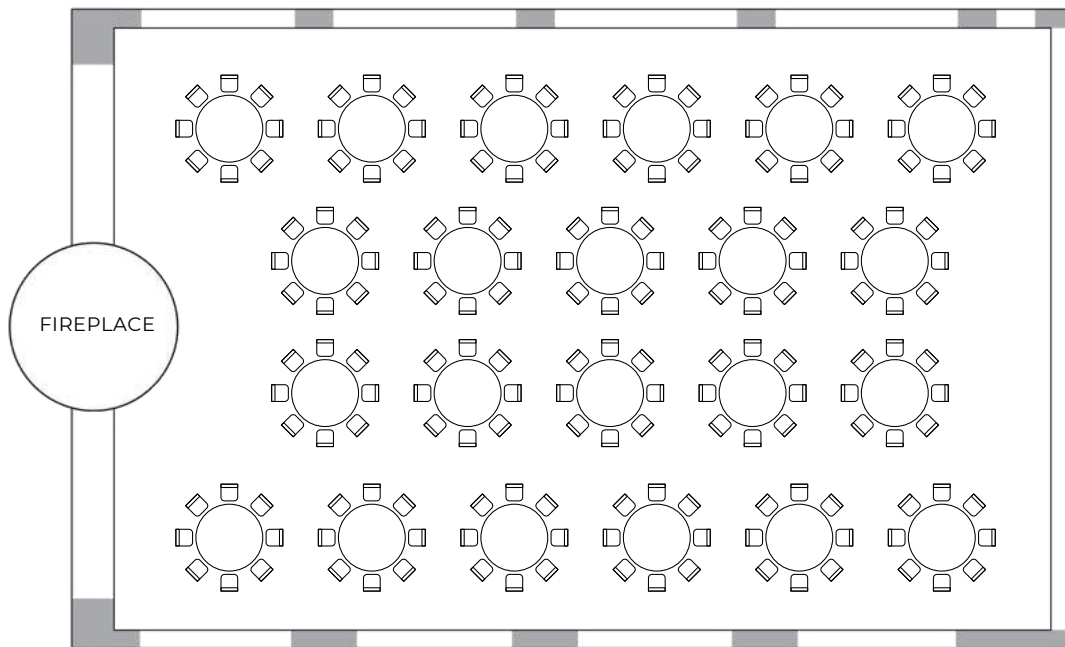
Event timing is flexible to accommodate your needs.

PRICING

For thoughtfully curated packages, please view our corporate and event packages. For a personalized proposal, feel free to inquire — we're happy to customize a menu to fit your specific needs.



BALLROOM SET-UP

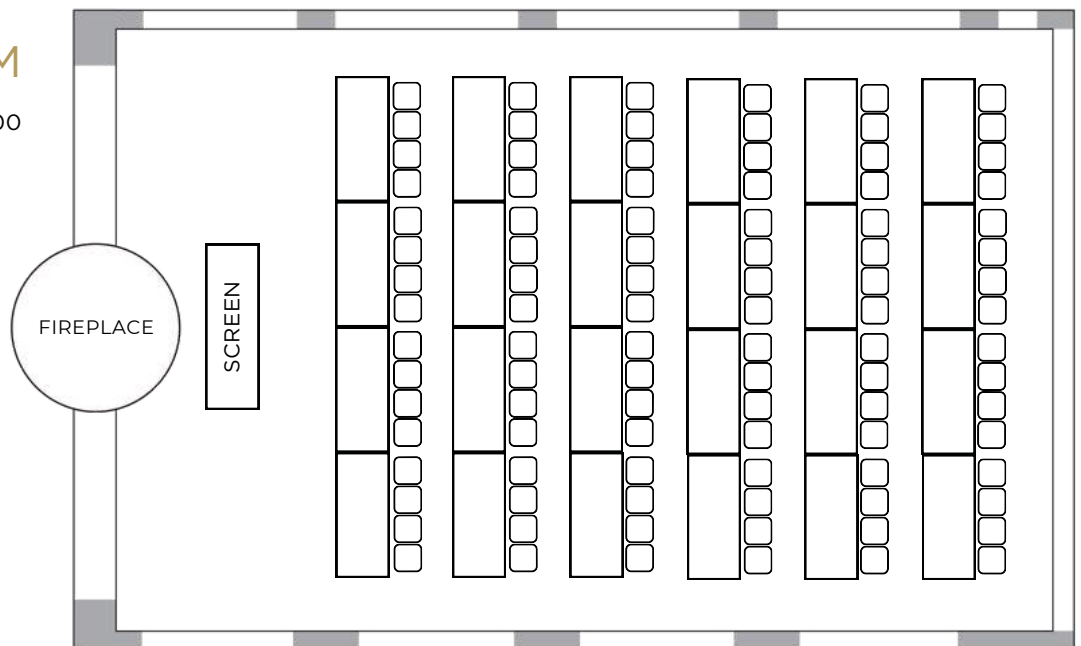


SEATED EVENT

SEATED MEAL
MAX CAPACITY: 200

CLASSROOM

MAX CAPACITY: 200



THEATER

From Acoustic sets and film screenings to panel discussions, award ceremonies and product launches, the Theater at Albion Summit is a unique and luxurious space for your next event. Complete with red velvet chairs, artistic lighting and high quality AV, the Theater at Albion Summit is the perfect backdrop for creative events and inspires lasting memories.

NUMBER OF GUESTS

Up to 70 guests.

SET-UP OPTIONS

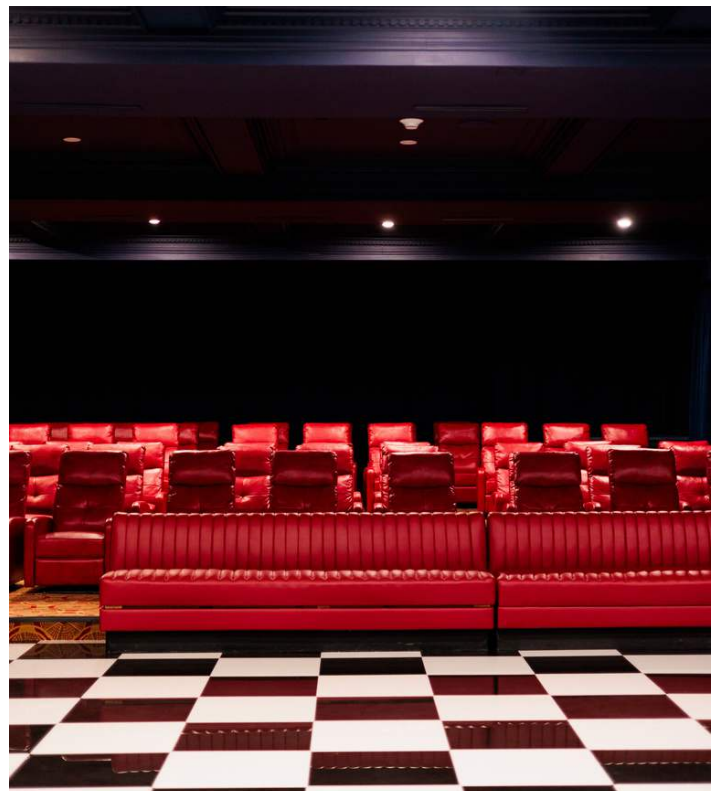
The space features built in theater-style seating.

PRICING

For thoughtfully curated packages, please view our corporate and event packages. For a personalized proposal, feel free to inquire — we're happy to customize a menu to fit your specific needs.

TIMING

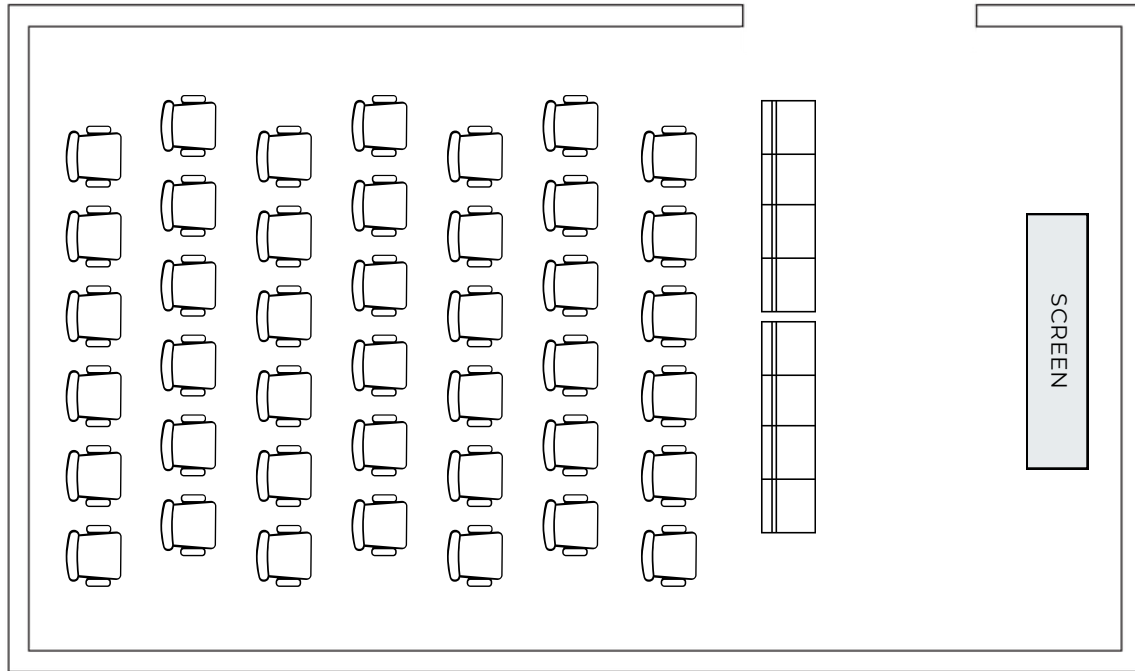
Event timing is flexible to accommodate your needs.



THEATER SET-UP

FIXED THEATER SEATING

ACCOMMODATES UP TO 70



STORK CLUB WHISKEY LOUNGE

Step into the rich ambiance of our subterranean whiskey lounge, the perfect spot for guests to gather to celebrate or unwind. With an extensive selection of premium whiskeys and a cozy, intimate atmosphere, it's the ideal place for a cocktail style event that fosters conversation and connection.

NUMBER OF GUESTS

Up to 30 guests in a sectioned off area.

Up to 75 for a full buyout.

PRICING

For thoughtfully curated packages, please view our corporate and event packages. For a personalized proposal, feel free to inquire — we're happy to customize a menu to fit your specific needs.

SET-UP OPTIONS

The space features bar and lounge furniture perfect for cocktail style events.

TIMING

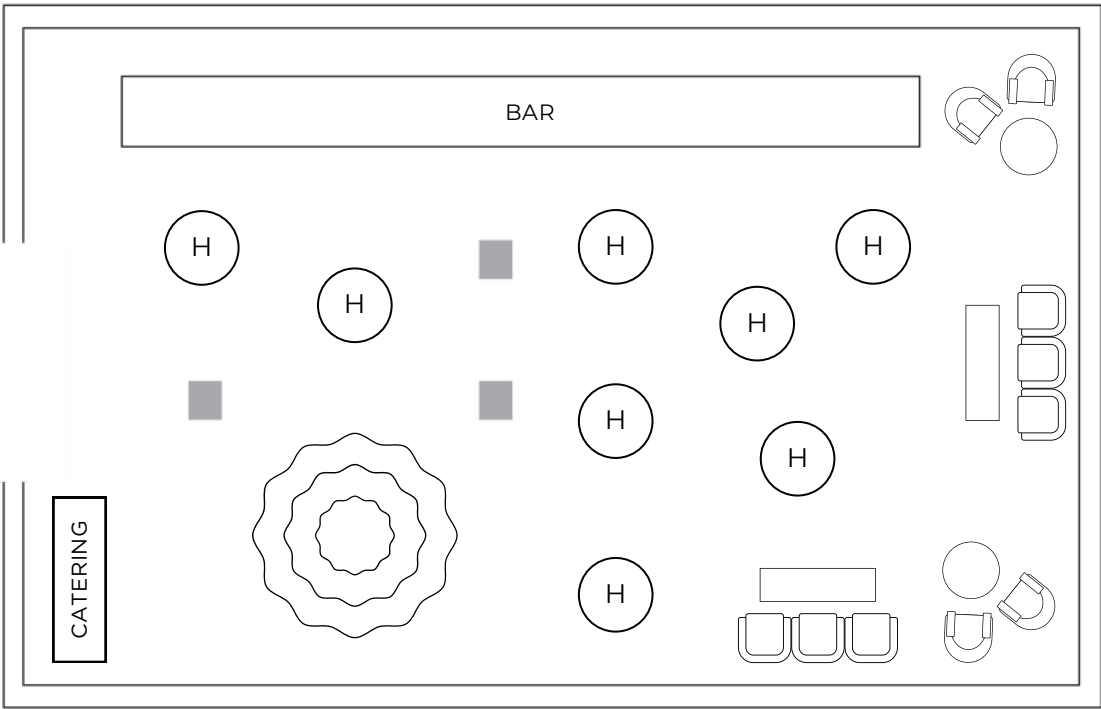
Availability is based on standard opening and closing times at Whiskey Lounge.



STORK CLUB WHISKEY LOUNGE SET-UP

COCKTAIL PARTY

ACCOMMODATES UP TO 75



CONFERENCE ROOMS

The Albion Summit features two fully-private and glass-enclosed, conference rooms. The conference rooms are located in the Living Room, a light-filled co-working space ideal for productivity and networking.

NUMBER OF GUESTS

Up to 10 guests in each conference room.

SET-UP OPTIONS

Each meeting room features a built-in conference table and chairs.

TIMING

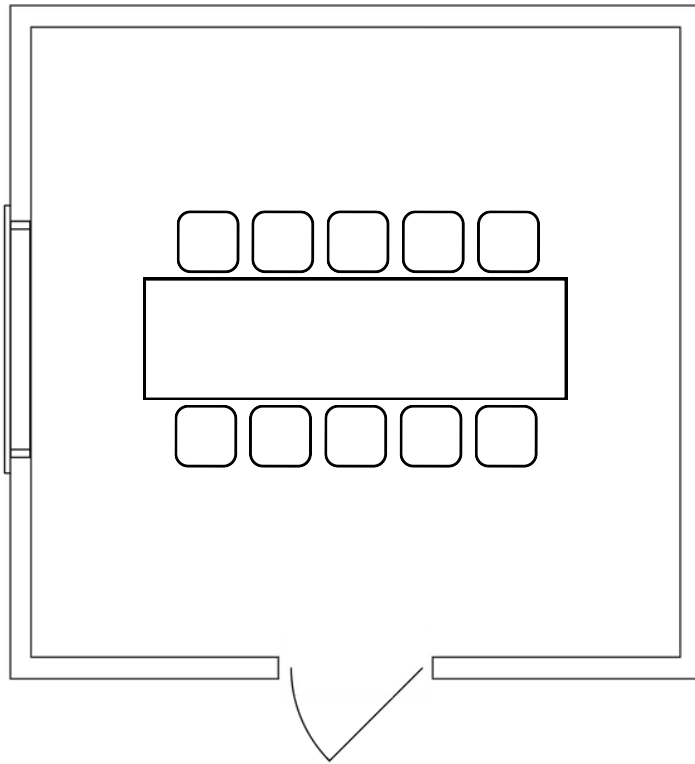
Event timing is flexible to accommodate your needs.

PRICING

Our conference rooms are included as part of corporate event bookings, based on availability. The co-working space features a self-service coffee bar. Additional food and beverage options are available. Please view our corporate and event packages.



CONFERENCE ROOMS SET-UPS



CONFERENCE ROOM A

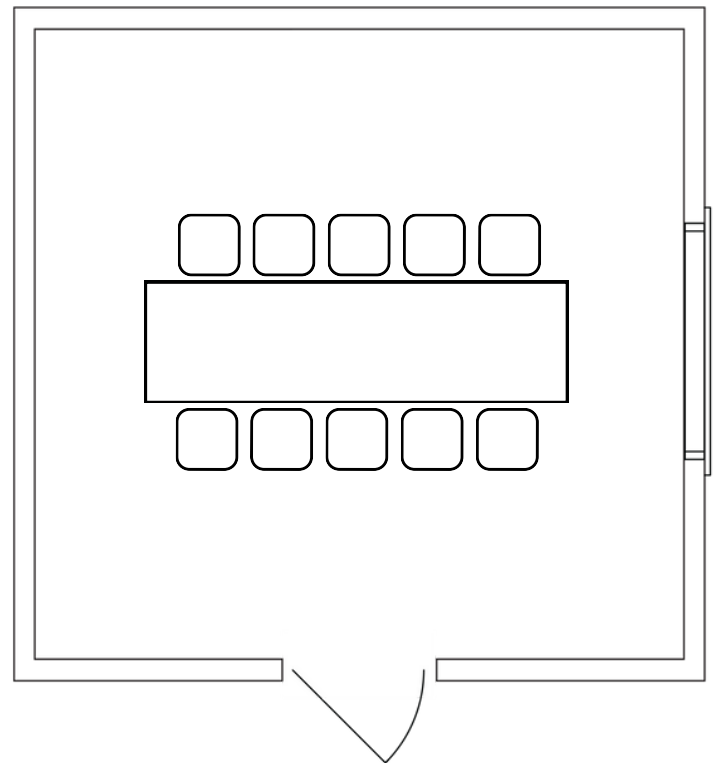
MEETING

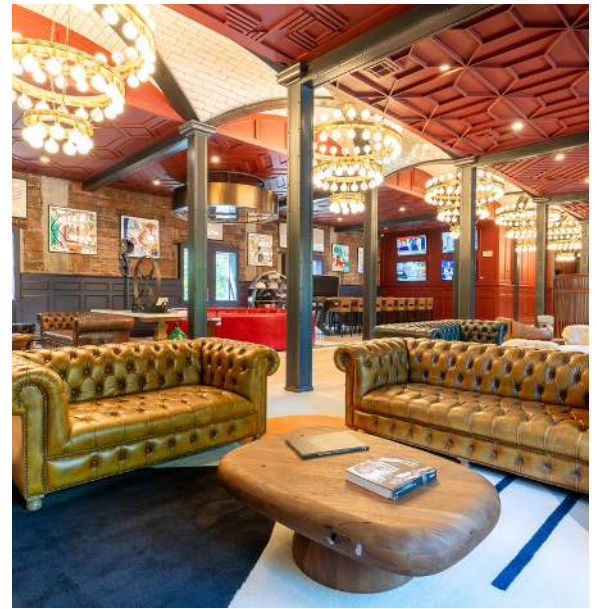
MAX CAPACITY: 10

CONFERENCE ROOM B

MEETING

MAX CAPACITY: 10





THE ALBION SUMMIT

EVENT MENUS

BREAKFAST

ALBION CONTINENTAL

Vanilla Greek Yogurt | Granola & Fresh Berries
Assorted Breakfast Pastries | Butter & Preserves
Coffee, Tea, and Decaf Coffee

\$32 Per Person

SUMMIT BUFFET

Sliced Fresh Fruit & Berries | Assorted Breakfast Pastries | Butter & Preserves
Classic Scrambled Eggs
Select One: Bacon or Chicken Apple/Pork Sausage
Crispy Bacon Potatoes
Coffee, Tea & Decaf Coffee

\$42 Per Person

DELUXE CONTINENTAL I (VEGETARIAN)

Oatmeal with Brown Sugar | Sliced Fresh Fruit & Berries
Assorted Breakfast Pastries | Butter & Preserves

Avocado Toast

Whole Grain, Feta, Pickled Red Onion, Toasted Pumpkin Seeds
Hard Boiled Eggs
Coffee, Tea & Decaf Coffee

\$37 Per Person

DELUXE CONTINENTAL II

Sliced Fresh Fruit & Berries
Select One: Classic Scrambled Eggs or Egg White Vegetable Frittata

Avocado Toast

Whole Grain, Feta, Pickled Red Onion, Toasted Pumpkin Seeds
Bacon and Chicken Apple/Pork Sausage
Seasonal Pancakes
Coffee, Tea & Decaf Coffee

\$37 Per Person

BREAKFAST

BRUNCH

Vanilla Greek Yogurt | Granola | Sliced Fresh Fruit & Berries

Assorted Breakfast Pastries | Butter & Preserves

Select One: Bacon, Chicken Apple Sausage, or Pork Sausage

Grilled Salmon with Asparagus, Dill Vinaigrette

Herb Roasted Chicken, Herb Fingerling Potatoes & Maple Sage Reduction

MC Garden Salad & Assorted Dressings

Coffee, Tea & Decaf Coffee

\$55 Per Person

Add \$10.00++ Per Person When Under 10 People

BREAKFAST* ACTION STATIONS

1 Chef per 50 guests/\$200 Chef Attendant Fee for All Action Stations

Omelet Station - 90 Minutes of Service

Whole Eggs, Egg Whites, Bacon, Ham, Sausage, Onions, Mushrooms, Bell Peppers,

Tomato, Jalapeno, Spinach, Assorted Cheeses

\$20 Per Person

Waffle Station - 90 Minutes of Service

Banana, Fresh Berries, Whipped Cream, Chocolate Chips, Maple Syrup

\$16 Per Person

**Ballroom*

BREAKFAST ENHANCEMENTS

Assorted Breakfast Pastries

\$20/dozen

Seasonally Sliced Fruit & Berries

\$9/person

Build Your Own Organic Yogurt Parfaits

Granola, Preserves, Mixed Nuts, Fresh Berries, Honey

\$11/person

Steel Cut Oatmeal

Brown Sugar

\$7/person

Breakfast Sandwiches

\$8/person

Bacon, Egg and Cheese & Egg and Cheese (Egg Whites Available)

Smoked Salmon

\$14/person

Avocado Toast

Whole Grain Toast, Feta, Pickled Red Onion,

Toasted Pumpkin Seeds

\$14/person

Thick Cut Brioche French Toast

Seasonal Jam, Fresh Fruit, Whipped Cream

\$12/person

Classic Soft Scrambled Eggs

\$12/person

CONTINUED NEXT PAGE

BREAKS/SNACKS & BEVERAGES

AM & PM BREAKS

Energy Station

Assorted Dried Fruits, Roasted Sunflower Seeds, Shaved Coconut,
Chocolate Chips, Toasted Mixed Nuts

\$23 Per Person

Mini PB& J

Mini PB & J Sandwich Bar, Almost Milk & Whole Milk

\$14 Per Person

Charcuterie Break

Artisan Cheese & Assorted Charcuterie, Marinated Olives, Seasonal Fruit

\$25 Per Person

Bake Shop

Freshly Baked Cookies, Assorted Bars, Brownies & Blondies

\$16 Per Person

Movie Break

Movie Box Candies

\$24 Per Person

Chip Break

\$20/person

Pizza Break

Assorted Artisanal Pizzas

\$20 Per Person

MIX N' MATCH PACKAGE*

Mix and match from the following menu to customize your event.

Select Two: \$22 Per Person

Select Three: \$28 Per Person

Yogurt Parfait, Seasonal Jam, Granola

Assorted Muffins

Assorted Chips & Dips

Energy Bars

Sliced Seasonal Fruits & Berries

Fresh Vegetable Crudite, Roasted Red Pepper Hummus

Truffle Parmesan Popcorn

House Made BBQ Chips

Assorted Freshly Baked Cookies

House Baked Brownies & Blondies

Mini PB&J Sandwiches

Movie Candies

**Whiskey Lounge*

CONTINUED NEXT PAGE

LUNCH BUFFETS

Ballroom Service. All Buffets Must Be At Least 15 Guests or More. All Buffets Are No More Than 2 Hours of Service

BUILD YOUR OWN DELI BUFFET OR PRE MADE SANDWICH TABLE AVAILABLE:

Choice of Two:

Seasonal Soup

Farm Salad: Mixed Greens, Seasonal Crudite, Champagne Vinaigrette

Classic Caesar Salad: Romaine, Parmesan Cheese, Croutons, Caesar Dressing

Baby Red Bliss Potato Salad: Scallions, Celery, Herbs

Vegetable Pasta Salad: Fresh Mozzarella, Fresh Basil, Red Wine Vinaigrette

Included Cheese Toppings and Proteins:

Oven Roasted Turkey, Ham, Dijon Roasted Beef

Aged Cheddar, Swiss, Provolone

Lettuce, Vine Ripe Tomatoes, Red Onions, House Made Pickles, Mayo, Assorted Mustards & Aiolis

Included Breads:

Sourdough, Brioche Bun, Focaccia

Dessert:

Potato Chips & Chocolate Chip Cookies

CONTINUED NEXT PAGE

BOX LUNCH

Living Room Service.

SANDWICH OFFERINGS

Please Provide Amounts Needed

Ham with Aged Cheddar Cheese, Lettuce, Tomato, on Focaccia

Roasted Beef with Fresh Mozzarella and Roasted Peppers, on Focaccia

Oven Roasted Turkey with Swiss Cheese, Lettuce, Tomato, on Focaccia

Vegan Focaccia with Grilled Vegetables

PAIRED WITH

Choice of Two

Farm Salad

Mixed Greens, Seasonal Crudite, Champagne Vinaigrette

Classic Caesar Salad

Romaine, Parmesan Cheese, Croutons, Caesar Dressing

Baby Red Bliss Potato Salad

Scallions, Celery, Fresh Herbs

Market Vegetable Pasta Salad

Mozzarella, Fresh Basil, Red Wine Vinaigrette

BEVERAGES

Choice of Water or Soda

DESSERT

Potato Chips & Chocolate Chip Cookies

CONTINUED NEXT PAGE

LUNCH BUFFET

ITALIAN BUFFET

Minestrone Soup

Caesar Salad

Baby Romaine, Parmigiano, Garlic Bread Crumb, Lemon

Eggplant Parmesan

Chicken Francese

Lemon Beurre Blanc

Rigatoni

Rosemary Roasted Potatoes

Sauteed Broccolini

Assorted Italian Pastries

Focaccia

\$56 Per Person

NEW AMERICAN BUFFET

Farm Salad

Mixed Greens, Seasonal Crudite, Champagne Vinaigrette

Seasonal Soup

Roasted...Chicken

Salmon

Crispy Brussels Sprouts

Garlic Bread Crumbs

Roasted Potatoes

Assorted Cookies

\$58 Per Person

THREE HOUR COCKTAIL STYLE

BUTLER PASSED CANAPÉS

Passed Continuously for One Hour

Arancini | Pomodoro Sauce

Filet Mignon | Crostini with Caramelized Onions, Horseradish

Lobster Salad | Toasted Brioche

Ricotta Gnocchi | Felina Ragu

Sliders | Special Sauce, Caramelized Onions

Shrimp Skewers | Sweet Thai Chili Sauce

STATIONARY DISPLAY

Cheese

Local & Imported Cheese, Fruit, Crackers

Tuscan Market Vegetables

Seasonal Shaved Vegetables, Citrus, Nuts

Salumi e Formaggi

Selection of Cured Meats, Pickled Vegetables, Marinated Vegetables, Olives, Focaccia,
Green Bean Salad, Roasted Brussels Sprouts, Farro Salad, Caponata, Crostini
Mozzarella and Tomato Caprese Salad, Hummus, Flat Bread

CONTINUED NEXT PAGE

THREE HOUR COCKTAIL STYLE

COCKTAIL HOUR STATIONS

Select One Station

FELINA PASTA STATION

Felina Pasta & Sauces

Rigatoni Pomodoro | Penne ala Vodka | Bowtie Pesto
Served with Fresh Focaccia Bread, Crushed Pepper,
Grated Parmesan and Fresh Basil

HOUSE-MADE PIZZA

Rich Selection House-Made Pizza and Focaccia

Margherita | Soppressata with Hot Honey | Vodka
Served with Grated Parmesan, Crushed Red Pepper, Olive Oil and Hot Honey

ANTIPASTO STATION

Mussels fra Diavolo | Fried Calamari | Eggplant Parmesan
Served with Pomodoro Sauce, Lemon Aioli, Lemon Wedges

SATAY STATION

Chicken | Vegetable | Beef
Served with Vegetable Fried Rice, Ginger Soy Sauce, Spicy Peanut Sauce, and Wasabi Crema

DESSERT

Chefs Selection of Passed Desserts
Freshly Brewed Coffee and Herbal Tea Service

PRICING

\$135 Per Guest Includes Open Bar | \$125 Per Guest Includes Beer and Wine Bar
\$100 Per Guest No Bar Included

ADDITIONAL FEES

Maitre d' Fee \$350.00 | Bartender Fee \$250.00
24% Administrative Fee | 6.625% NJ Sales Tax

CONTINUED NEXT PAGE

THREE HOUR COCKTAIL STYLE

ENHANCED COCKTAIL HOUR STATIONS

RAW BAR

Selections to Include:

East and West Coast Oysters | Little Neck Clams
 Chilled Shrimp Cocktail | Stone Crab Claws (Seasonal)
 Accompanied by Mignonette Sauce, Cocktail Sauce, Lemon Wedges

\$25 per person

CARVING BOARD

Please Select Two:

Smoked Virginia Ham | Porchetta
 Free Range Turkey | Top Round of Beef
Served with Chef Selected Seasonal Accompaniments

\$16 per person

TACO STATION

Pork Carnitas | Chicken Tinga | Flank Steak
 Accompanied by Onions, Peppers, Tomato Salsa, Salsa Verde, Rice & Beans,
 Cheese, Limes, and Flour Tortillas

\$14 per person

SUNDAY DINNER SAUCE

Farm Salad | Rigatoni Pasta | Veal Bracirole
 Fennel Sausage | Meatballs
 Focaccia | Pickled Eggplant

\$20 per person

CONTINUED NEXT PAGE

THREE HOUR COCKTAIL STYLE

AFTER DINNER ENHANCEMENTS

ASSORTED MINI PASTRIES

Eclairs, Profiteroles, Sfogliatelle, Tiramisu and Cannolis

\$10 per person

COOKIES, SHORTBREADS, AND CHOCOLATES

Freshly Baked Cookies, Macaroons, Biscotti

Cookie Bars, Blondies and Brownies

Pignoli Cookies

\$10 per person

STROLLING DESSERTS

Passed Small Plates

Zeppolis | Assorted Cupcakes with Buttercream

Mini Tiramisu | Chocolate Covered Strawberries

Lemon Squares | Cheesecake

\$12 per person

DESSERT EXPERIENCE

Dessert Display

Black Forest Cake, Carrot Cake, Cheesecake, Eclairs, Tiramisu, Napoleons,
Cream Puffs, Handmade Chocolate Truffles, Chocolate Dipped Strawberries,
Fruit Skewers, Chocolate Chip Cookies, Pignoli, Oatmeal, Macarons

Ice Cream Bar

Chocolate and Vanilla Ice Cream, Waffle Bowls, Chocolate Sauce,
Caramel sauce, sprinkles, whipped cream, Oreo Crumble

Chocolate Fountain

Pound Cake, Rice Crispy Treats, Marshmallows, Oreos

\$30 per person

CONTINUED NEXT PAGE

THREE HOUR COCKTAIL STYLE

ON THE GO ENHANCEMENTS

CANDY STORE

A Selection of Your Childhood Favorites

Served in an Array of Glass Jars

\$12 per person

HOT CHOCOLATE BAR

Milk Chocolate

Mini Marshmallows, Whipped Cream, Butter Cookies,

Butterscotch Chips, Caramels, Mini Chocolate Chips

\$10 per person

DONUT BAR

Assorted Donuts To Go

\$12 per person

ZEPPLES

With Powdered Sugar

\$18 per person

GARLIC KNOT SLIDERS

Select 2:

Chicken Parm | Eggplant | Meatball

\$16 per person

FRY STATION

Select 2:

French Fries with Toppings:

Loaded Felina Ragu Fries | Disco | Nacho Cheese | Truffle Style | Aioli | Plain with ketchup

\$14 per person

SLIDERS AND FRIES

Two Beef Sliders Served with French Fries

\$18 per person

SIT DOWN MENU

BUTLER PASSED HORS D' OEUVRES | ALL INCLUDED

Beef Tenderloin with Horse Radish, Gorgonzola
Chicken Skewer with Basil Pesto
Locally Raised Lamb Meatballs, Tzatziki Dip
Maryland Style Crab Cakes, Old Bay Remoulade
Tuna Tartar Cornets, Red Onions, Basil, Soy & Truffle
Lobster Salad, Sauce Louis, Chervil
Mushroom Tart with Filo and Fine Herbs
Black Truffle Arancini with Parmesan Aioli
Potato Pancake with Seaweed Caviar and Crème Fraiche
Seasonal Soup Shooter

SMALL PLATES

Please Select Three of the Following Small Plates

Roasted Baby Lamb Chops Eggplant Chutney, Micro Beets
Fried Calamari Tomato Sauce and Baby Basil
Ricotta Gnocchi Ragu
Individual Classic Shrimp Cocktail

COLD STATIONS

All Included

Charcuterie Display

Cured Meats From Old World Artisan Producers
 Marinated Olives, Caperberries Mustards, Pickles, and Freshly Baked Bread

Farmers Market Salads

Sourced locally from our network of farmers

Marinated Chickpeas, Smoked Paprika & Parsley: Fingerling Potato, Caper, Red Onion, Mustard & Honey
 Roasted Baby Carrots, Currants & Pine Nuts Relish: Marinated Beets, Red Onions, Hazelnuts
 Assorted Raw, Grilled & Marinated Seasonal Vegetables

Artisanal Cheeses

A Selection to Showcase the Variety of Milks and Styles of the Craft of Cheese Making
 Crackers, Honey, Seasonal Fruit Preserves

Seasonal Fruit Display

Berries, Vine Fruits, and Tree Fruits; Honey and Spiced Nuts

CONTINUED NEXT PAGE

SIT DOWN MENU

HOT STATIONS - CHEF INTERACTIVE

CARVING STATION

Included | Select Two Proteins

- Grilled Bone in Ribeyes** Spicy Red Onions, Steak Sauce
- Whole Suckling Pig** Carolina BBQ Sauce, Potato Rolls
- Wood Roasted Spatchcock Chicken** Argentinian Chimichurri
- Tea Brined Whole Duck Confit** Fennel & Orange Slaw, Mostarda
- Herb Roasted Whole Pork Shoulder** Pickled Red Onion
- Moroccan Spiced Lamb Leg** Cucumber Mint Yogurt
- Smoked Brisket** Rye Toast & Mustard
- Roasted Salmon Filet** Honey Mustard with Dill Crème Fraiche
- Salt Baked Halibut** Lemon Vinaigrette
- Wood Grilled Branzino** Rosemary Lemon Vinaigrette
- Roasted Swordfish Loin** Capers, Raisin & Olives

SPECIALTIES

Select Two of the Following Stations:

Pasta | Select Two OR Add One As a Mid-Course To Dinner +\$5 Per Person

Dining Room Preparation with the Freshest of Ingredients and Served with Parmesan, First Press Olive Oil & Black Pepper

- Mezza Rigatoni** Bolognese | **Gemelli** Cacio e Pepe
- Orecchiette** Guanciale, English Peas | **Farfalle** Spinach, Brown Butter, Sage
- Garganelli** Kale and Walnut Pesto | **Campanelle** Spicy Vodka Sauce

Wood Oven Flatbread | Select Three

Naturally Fermented Dough Captures the Finest Seasonal Ingredients

- Tomato** Mozzarella, Basil | **Fig Chutney** Fontina, Pickled Red Onion | **Bolognese** Preserved Lemon Ricotta
- Short Rib** Gorgonzola, Fried Onions | **Hot Soppressata** Smoked Mozzarella, Hot Honey
- Zucchini** Basil Pesto, Goat Cheese | **Pork Belly** Chili, Three Cheeses, Oregano
- Accompaniments | Parmesan, Oregano, Black Pepper

Vongole e Cozze | All Included

A Bountiful Mix of Steamed Mussels and Clams Served with Our House Made Frites

- Steamed Mussels** White Wine & Parsley
- Long Island Clams** Bacon, Oregano & Local Beer
- Grilled Squid & Shrimp** Smoked Paprika & Garlic
- Frites** Pesto Aioli, Garlic Toasted Country Bread

CONTINUED NEXT PAGE

SIT DOWN MENU

STATION ENHANCEMENTS

MOZZARELLA STATION

Minimum of 150 Guests

Homemade Mozzarella

Accompaniments | Roasted Peppers,
Sundried Tomatoes, Sea Salt, Basil, Garlic,
Assorted Olives

\$16 Per Person 🍳

RAW BAR

Hand Selected Seafood Prepared to Showcase the Peak of Local Flavors

West Coast & East Coast Oysters | Little Neck Clams

Chilled Shrimp Cocktail | Marinated Scallops & Tuna Crudo

*Additional: King Crab *MP | Maine Lobster *MP | Golden Ossetra Caviar *MP
Accompaniments | Lemon Aioli, Mignonette, Cocktail Sauce, Lemon Wedges

Market Price

NEW ENGLAND CLAM BAKE

Celebrate the Culinary Heritage of the Northeast with These Classic New England Favorites

Middle Neck Clams, Corn, Smoked Sausage,
New Potato

Butter Poached Lobster Rolls

Fried Clams, Tartar Sauce

New England Clam Chowder, Oyster Crackers
Potato Rolls

\$22 Per Person

AMERICAN CLASSICS

Fried Country Chicken | Mini Hamburgers & Mini Cheddar Cheeseburgers

Macaroni & Cheese, Fresh Cut French Fries

Accompaniments | Lettuce, Tomatoes, Bread & Butter Pickles, Onions, Ketchup, Mayo, Honey Mustard & Secret Pink Sauce

\$14 Per Person 🍳

PANINI STATION

Options: Traditional Reuben, Cuban Sandwich,
Grilled Smoked Salmon Sandwich, Grilled Vegetable Panini,
Grilled Tuna Melt, Brie & Raspberry on Walnut Toast,
Tapenade and Tomato Grilled Cheese

\$20 Per Person 🍳

CAVIAR TASTING

Featuring Three of the World's Finest Caviars

Options: Ossetra, Paddlefish, Smoked Trout Roe,
Smoked Whitefish, Malted Blini, Grated Farm Eggs,
Chive Crème Fraiche, Red Onion

\$40 Per Person 🍳

CONTINUED NEXT PAGE

🍳 NOTES CHEF ATTENDANT FEE OF \$150

SIT DOWN MENU

STATION ENHANCEMENTS (CONTINUED)

SPANISH TAPAS

A Journey Through the Different Culinary Regions of the World's Oldest Cuisine

Saffron Paella | Mussels | Scallop | Shrimp
 Spanish Egg Tortilla | Potato Frittata, Olive Oil
 Smoked Trout | Pickled Onion
 Foie Gras Mousse | Smoked Cherry Olive Tapenade
 Manchego | Roasted Red Pepper
 Salt Cod Brandade

\$15 Per Person

SMOKED FISH STATION

Options: Gravlax, Smoked Salmon, Smoked White Fish
 Accompaniments | Pickled Red
 Onion, Capers, Lemon Crowns, Screened
 Eggs, Toast Pints, and Creme Fraiche

\$18 Per Person

SUSHI STATION

Options: California Roll, Spicy Tuna Roll,
 Eel Roll, Salmon Roll, Sashimi Plates, Vegetable
 Accompaniments | Wasabi,
 Pickled Ginger, Soy Sauce

Market Price 🍳

TEXAS ROADHOUSE

Celebrate the Cuisine of the Lone Star State with these Iconic Texas Dishes

Smoked Brisket Sliders, Pickled Slaw | Smoked Texas Hot Links, Potato Bun
 Three Bean Chili | Beer Battered Onion Rings
 Jalapeno Corn Bread | Texas Rice Salad, Roasted Vegetables, Scallion

\$21 Per Person

GERMAN OKTOBERFEST

An Homage to the Culinary Traditions of the Deutschland

Soft Baked Pretzels | House Made Bratwurst, Weisswurst,
 Knockwurst Apple Sauerkraut | Pork Schnitzel, Braised Cabbage | German Potato Salad

\$18 Per Person

VIRGINIA SUMMER

Memories from "The Old Dominion"

Smoked Pork Shoulder | Molasses Barbeque Sauce
 Ham Biscuits | Mascarpone, Pepper Jelly
 Cast Iron Skillet Cornbread | Whipped Honey Butter
 Warmed Potato Rolls | Collard Greens, Ham Hock

\$16 Per Person

CONTINUED NEXT PAGE

🍳 NOTES CHEF ATTENDANT FEE OF \$150

SIT DOWN MENU

FIRST COURSE

Please Select One

SPRING/SUMMER

Tender Green Salad

Sliced Strawberry, Toasted Almond, Goat Cheese & Basil-Poppy Vinaigrette

Burrata

Heirloom Tomato, Shaved Red Onion, Baby Arugula, Basil Pesto & Balsamic Reduction

Caesar Salad

Baby Gem Lettuce, Radicchio, Focaccia Crouton & Aged Parmesan

Garden Salad

Romaine Hearts, Cherry Tomato, Carrot, Radish, Asparagus & Buttermilk Ranch Dressing

Compressed Watermelon

Sugar Snap Peas, Mint, Ricotta Salata, Pea Shoots & Champagne Vinaigrette

FALL/WINTER

Caesar Salad

Black Garlic Dressing, Five Year Parmesan & Bread Shards

Tri Color Salad

Beets, Citrus & Chocolate

Jersey City Burrata

Arugula, Onion Jam, Crispy Ham & Toasted Bread

Butter Lettuce & Sweet Gem

Apple Cider Pickled Cauliflower, Smoked Shiitakes & Blood Orange Vinaigrette

Arugula & Radicchio

Gorgonzola, Pears, Hazelnuts & Balsamic

CONTINUED NEXT PAGE

SIT DOWN MENU

ENTRÉE COURSE

Please Select Three, Inclusive of One Vegetarian or Vegan Entrée / Adding a Fourth Option is an Additional \$15 Per Person

SPRING/SUMMER

Filet Mignon

Potato & Gorgonzola Gratin, Charred Asparagus, Red Pepper Pesto & Chianti Demi-Glace

Braised Short Rib

Whipped Potato, Haricot Vert, Onion & Mushroom Jam, Watercress & Barolo Demi-Glace

Icelandic Cod

Spring Peas, Pearl Onion, New Potato, Heirloom Carrots & Lemon Butter Sauce

Seared Salmon

Meyer Lemon Relish, Sun-Dried Tomato, Baby Spinach & Orzo

Amish Chicken Breast

Sicilian Farro Caponata, Micro Herbs & Balsamic Reduction

FALL/WINTER

Pan Roasted Salmon

Farro Risotto, Roasted Butternut Squash, Basil Pumpkin Seed Salsa

Black Bass Filet

Polenta Croutons, Sautéed Spinach with Red & Green Puttanesca

Red Wine Braised Short Ribs

Triple Cooked Potatoes, Broccolini & Pistachio Chili Onions

Grilled Filet of Beef

Crushed Yukon Golds, Haricot Vert, Fried Shallots with Roasted Garlic Demi-Glace

Brined Roasted Amish Chicken

Fregola & Chickpea Ragu, Brussel Sprouts, Pancetta & Balsamic

LANDMARK ENHANCEMENTS

Available Year Round

American Wagyu Flatiron Steak | Additional \$9 Per Person

Confit Confetti Fingerling Potatoes, Hen of the Woods Mushroom, Haricot Verts, Maitre d' Butter

Duet Options | Duet Style is the Exclusive Choice for the Entrée

Flatiron Steak & Grilled Salmon

Potato Gratin, Broccolini,
Chimichurri

Braised Short Rib & Herb Crusted Chatham Cod

Sweet Potato Puree, Brussels Sprouts,
Crispy Shallots

Petite Filet Mignon & Lobster Tail

Additional \$15 Per Person
Potato Puree, String Beans

CONTINUED NEXT PAGE

SIT DOWN MENU

SWEET ENDINGS

Butler Passed Biscotti, Black & White Cookies, Cannolis,
Macarons, Lemon Bars, Rainbow Cookies, & Sfogliatella

DESSERT ENHANCEMENTS

Ice Cream Parlor

Build Your Own Sundaes

Chocolate, Vanilla, Strawberry Ice Creams

Served With:

Crushed Pretzels, Rainbow Sprinkles, Chocolate Jimmies, M&Ms,
Wet Walnuts, Maraschino Cherries, Split Bananas,
Whipped Cream, Chocolate Sauce, Caramel Sauce

\$12 Per Person 🍪

Pie Eating Contest

Apple, Cherry, Strawberry Rhubarb,
Pecan, and Banana Cream Pies
Vanilla Ice Cream, Whipped Cream

\$15 Per Person

Cookie Monster

Chocolate Chip, Oatmeal Raisin,
Double Chocolate, Sprinkle & Butter Cookies
Malted Vanilla Milk & Chocolate Milk

\$11 Per Person

Belgian Waffles

Malted Waffles

Strawberry, Banana, Nutella Sauce, Brown Butter Hazelnuts, Vanilla Ice Cream,
Whipped Cream, Belgium Chocolate Truffles

\$13 Per Person 🍪

Candy Shoppe

Snickers, Twix, Twizzlers, Swedish Fish,
Reese's PB Cups M&M's, Lollipops,
Payday, Cinnamon Red Hots

\$13 Per Person

Donut Station

A Fun Display of a Favorite Treat
Assortment of Donuts Presented on a Wall
for Your Guests to Choose

\$10 Per Person

Gelato Bar

Pistachio, Bourbon Vanilla, Chocolate, Stracciatella, Almond
Served in a Cup with Waffle Cone "Chip"

Served With:

Fresh Fruit, Nuts, Cookie Crumble, Caramel Sauce, Chocolate Sauce

\$16 Per Person 🍪

Death by Chocolate

A Chocolate Lovers Dream

Triple Chocolate Cake, Raspberry Ganache Cake, Chocolate Truffles,
Chocolate Mousse Cups and Chocolate Dipped Fruit

\$17 Per Person

CONTINUED NEXT PAGE

🍪 NOTES CHEF ATTENDANT FEE OF \$150

COCKTAIL & BAR

INCLUDED PREMIUM BAR

VODKA

PLATINUM 7X
TITOS
KETEL ONE

GIN

FORDS
TANQUERAY
BEEFEATER

RUM

PARROT BAY WHITE
MALIBU
CAPTAIN MORGAN

TEQUILA

PUEBLO VIEJO BLANCO

BOURBON

BENCHMARK SMALL BATCH
JIM BEAM

WHISKEY

SEAGRAMS 7
CANADIAN CLUB
JACK DANIELS

SCOTCH

IMPERIAL 12YR BLENDED
JOHNNIE WALKER BLACK

COGNAC

COURVESIER VS

CORDIALS

CHAMBORD
DISARONNO AMARETTO
ROMANA SAMBUCA
BAILEYS
CAMPARI

BEERS

HEINEKEN
COORS LIGHT
STELLA ARTOIS
YUENGLING
CORONA
DOGFISH HEAD 60MIN IPA

ULTRA PREMIUM BAR \$15 PER GUEST

VODKA

PLATINUM 7X
TITOS
KETEL ONE
GREY GOOSE

GIN

FORDS
TANQUERAY
BEEFEATER
BOMBAY SAPPHIRE

RUM

PARROT BAY WHITE
MALIBU
CAPTAIN MORGAN
GOSLINGS

TEQUILA

PUEBLO VIEJO BLANCO
PATRON SILVER
PATRON REPOSADO

BOURBON

BENCHMARK SMALL BATCH
JIM BEAM
MAKERS MARK

WHISKEY

SEAGRAMS 7
CANADIAN CLUB
JACK DANIELS
TEELINGS SMALL BATCH

SCOTCH

IMPERIAL 12YR BLENDED
JOHNNIE WALKER BLACK
GLENLIVET 12
CHIVAS REGAL

BRANDY & COGNAC

COURVESIER VS
REMY VSOP

CORDIALS

CHAMBORD
DISARONNO AMARETTO
ROMANA SAMBUCA
BAILEYS
CAMPARI
ST GERMAIN
DORDA DOUBLE
CHOCOLATE
FRANGELICO

BEERS

HEINEKEN
COORS LIGHT
STELLA ARTOIS
YUENGLING
CORONA
DOGFISH HEAD 60MIN IPA

RESTAURANT MENUS

FAMILY STYLE DINNER

\$85 PER PERSON | 3 HOURS
+NJ Sales Tax | 20% Gratuity | 4% Admin Fee

ANTIPASTI

Focaccia Bread

Pickled Eggplant, Marinated Olives

APPETIZER

Caesar Salad

Baby Romaine, Parmigiana, Lemon, Garlic Bread Crumbs

Stracciatella

Beets, Prosciutto de Parma, Focaccia Crouton, Watercress, Confit Cherry Tomato, Tarragon

ENTRÉES

Chicken Scarpariello

Local Chicken Breast, Potato Puree, Fennel Sausage, Cherry Peppers, Sage

Crispy Skin Salmon

Grilled Corn Succotash, Lemon Dill Yogurt

Rigatoni al Pomodoro

Parmigiano Reggiano

SIDES

French Fries

Truffle, Pecorino

Crispy Brussel Sprouts

Garlic Bread Crumbs

DESSERT

Individually Plated

Dark Chocolate Mousse

Whipped Cream, Homemade Berry Jam

Bottled Sparkling & Still | Freshly Brewed Coffee | Soft Drinks | Herbal Tea | Assorted Juices

ENHANCEMENTS

Add Any Appetizer From our Dinner Menu for an Additional Cost

Unlimited Beer & Wine | \$110 per person (for 3 hours) • Open Bar | \$125 per person (for 3 hours)

Menu Subject to Change Based on Seasonality & Availability

THE ALBION SUMMIT

AUDIO VISUAL CAPABILITIES

Our event managers work with you and external partners to ensure your audio visual needs are exceeded. Each venue offers a set of in-house equipment that can be supplemented through our preferred partners.

AUDIO VISUAL EQUIPMENT

Work with our vendors and partners to ensure all your AV needs are met.

AVAILABLE OPTIONS

LCD Projector
Large Screen TV
Wireless Internet
Wireless Mic
TV Production Service Provider
Teleconferencing
Video Camera
Videoconferencing

EVENT AND EQUIPMENT SUPPLIES

Our event managers will set up your event for a seamless and successful experience:

Direction Signs
Easels
Flip Chart & Markers
Pens / Pencils / Notepad
Tables

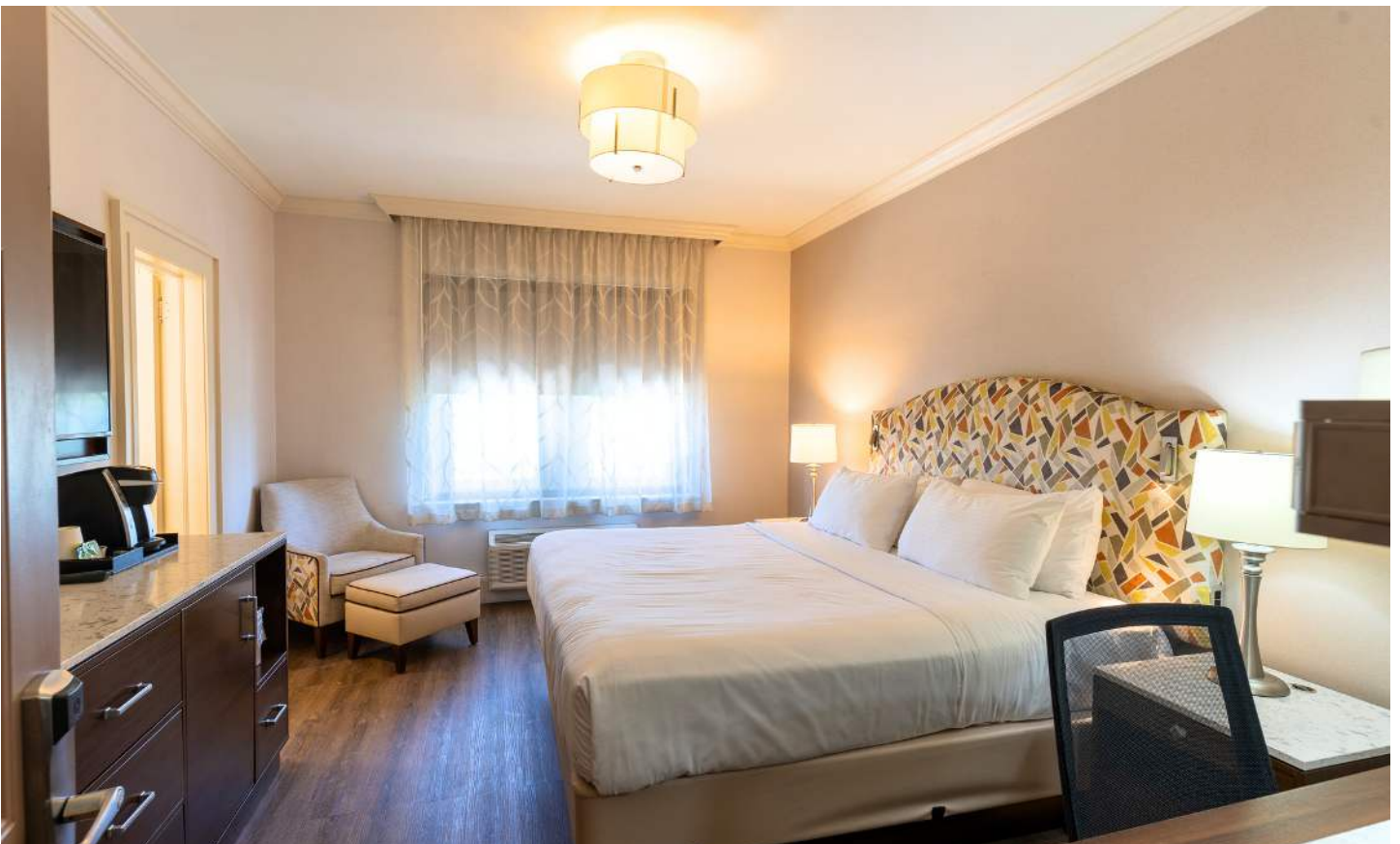
ADDITIONAL

Wall Charts
Blackboards
Podium Lectern
Portable Stage



ACCOMMODATIONS

From intimate rooms to spacious suites, The Albion Summit boasts 100 thoughtfully designed guest rooms to cater to discerning travelers' individual preferences, offering upscale amenities, luxurious furnishings, and modern technology for a comfortable and enjoyable stay.



TEAM BUILDING

At Landmark Hospitality we believe that well-designed Team Building is a fun and effective way to improve communication and unity. Allow our Sales Team, along with our professional partners, to create an exceptional team building program that meets your specific needs and budget!

INTERACTIVE TEAM CHALLENGES

Scavenger Hunts	Treasure Box Challenge
Casino Night	Charity Library
Lego Challenge	Comedy Improv Team Building
Game Shows	High Tech Team Building
Photo Fun	Manage a Rock Band
Bridge to Success	

CULINARY CHALLENGES

Chef's Challenge
Just Desserts
Cook-off
Holiday Ginger Bread House Decorating

SPECIALTY BEVERAGE CLASSES

Mixology 101
Local Craft Beer Tasting
Wine Tasting
Bourbon, Scotch or Whiskey Tastings
Local Craft Beer Tasting



THE TEAM



CHEF TARTAMELLA

Executive Chef

A son of a Sicilian immigrant who owned a bakery in Staten Island, 33-year-old Chef Tartamella's upbringing ignited his passion for cooking and baking, leading him to enroll in the prestigious French Culinary Institute in New York.

Chef's experiences span from executive culinary positions across hotels in New York City, as well as a tenured history with renowned Celebrity Chef Todd English and The Plaza Food Hall by Todd English. After many years in New York City, Chef Tartamella joined New Jersey's Harvest Restaurant Group as Executive Chef. His time in New Jersey, which he now calls home, inspired him to cultivate relationships with local farmers and small business vendors, who, like Chef, pride themselves on the state and local communities they are inherently part of.

While at The MC, Chef Tartamella led all culinary programming for the 159-room property, revamping all hotel menus, while also cultivating partnerships that tie back to the hotel's Montclair locale. Now the Executive Chef of Felina, Chef Tartamella believes in merging tradition with modern culinary techniques, Felina being the perfect setting.

ADAM PARNES

General Manager

Adam is the General Manager of the Albion Summit, bringing over 15 years of diverse experience in the hospitality industry. Having worked in various facets of the field, including revenue management, F&B, operations, finance, and management, Adam has honed a comprehensive skill set that ensures exceptional guest experiences.

Before joining Landmark Hospitality, Adam oversaw hotel operations for Yonder Hospitality (Of Land Hotels), ARRIVE Hotels and Restaurants and spent over a decade working in New York City's dynamic hospitality scene where he developed a deep understanding of luxury service and leadership. Passionate about innovation and excellence, Adam continues to elevate the guest experience at the Albion Summit.



DEIDRE CORREA

Operations Manager

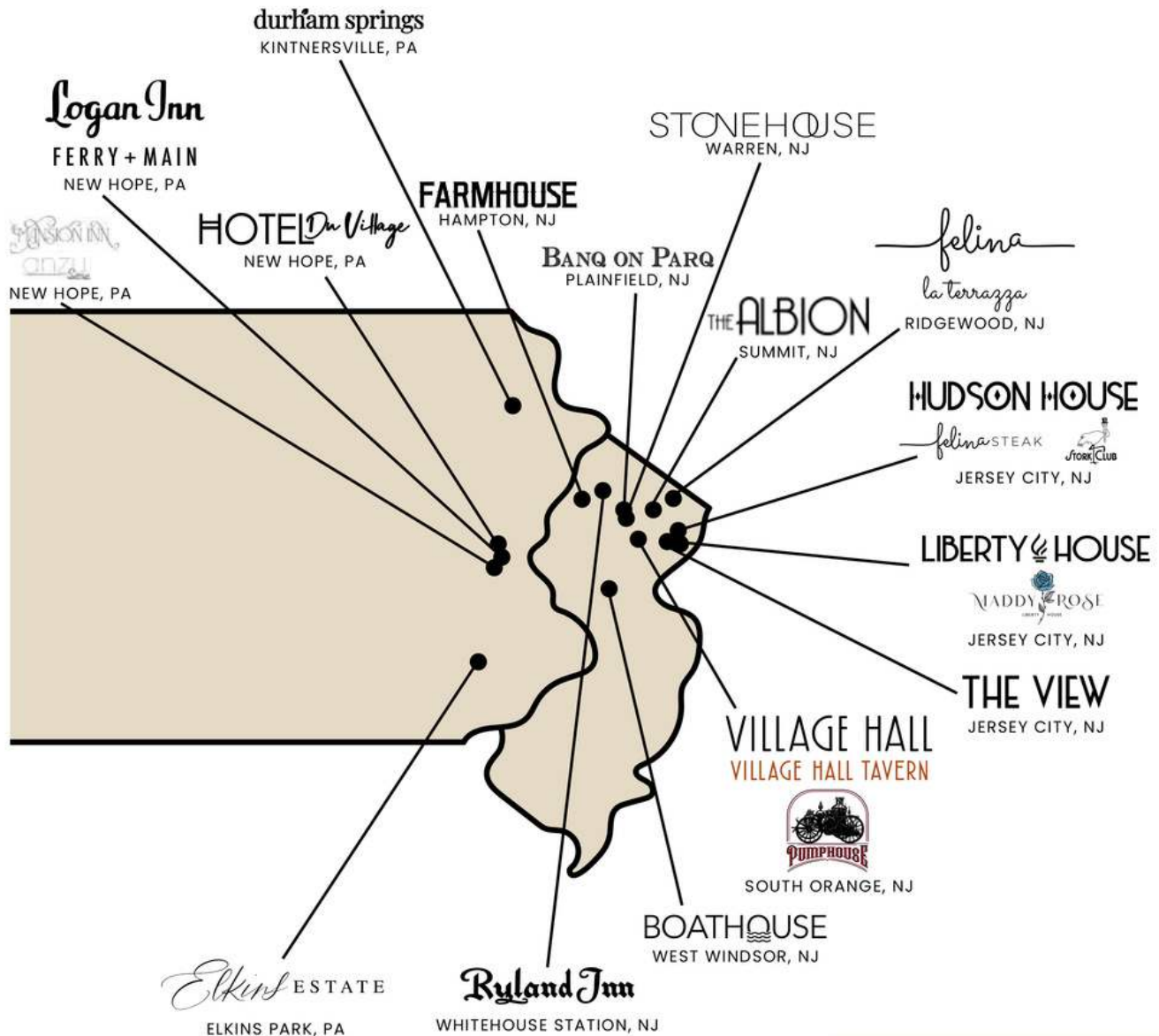
As an Operations Manager and passionate memory maker in the hospitality industry, Deidre creates unforgettable guest experiences that truly resonate. With over 12 years of experience in the field, she ensures every aspect of the guest journey is thoughtfully curated. From optimizing front desk services to enhancing housekeeping standards, Deidre works diligently to create an inviting and seamless environment.

Embracing the power of exceptional service, Deidre implements strategies that enhances operations and promotes continuous improvement. By fostering strong relationships with both guests and staff, she drives success in hospitality and contributes to a culture of excellence across all facets of hotel operations.



A VENUE FOR EVERY VISION

Landmark Hospitality owns and operates distinctive venues, impeccable restaurants, and boutique hotels throughout New Jersey and Pennsylvania. We offer countless options for your next special event.



ON-SITE ACCOMODATIONS

Hotel du Village
Logan Inn
Elkins Estate
Albion Summit
Ryland Inn (coming soon)

THE ALBION SUMMIT

WE LOOK FORWARD TO WELCOMING YOU AT ALBION SUMMIT!

For questions and bookings, please
contact our events team here.



THE ALBION SUMMIT

570 SPRINGFIELD AVENUE, SUMMIT, NJ 07901
908.273.3000