__felina__

PRIVATE DINING & CORPORATE EVENTS



18 PROSPECT ST, RIDGEWOOD, NJ 551.276.5454

by andmark_colorful luxury





Felina is one of New Jersey's most celebrated restaurants and hospitality venues featuring an innovative, Italian-inspired culinary program, a Wine Spectator award winning wine list, and airy industrial events spaces that create a hip and energetic vibe.

The neoclassical bank spaces provide flexible and beautiful settings for events of all sizes. From semi-private restaurant seating and the open air rooftop to the Treasury Ballroom and elegant boardroom, Felina's unique event spaces blend elements of brass, marble, the iconic Bank Vault Door, and the floating chandelier sculpture combine to impress and delight the senses, promising celebrations never to be forgotten.

EVENT SPACES



ROOM

THE VAULT

THE BOARD ROOM

MAIN DINING ROOM

LA TERRAZZA ROOFTOP

TREASURY BALLROOM

CAPACITY

Up to 40

Up to 50

Up to 60

Up to 150

Up to 250

TYPE

Semi Private

Private

?Semi Private or Full Buyout

Semi Private or Full Buyout

Private



THE VAULT - SEMI PRIVATE DINING

A beautiful and truly unique dining experience as you are sitting in the original bank vault, surrounded by the original safety deposit boxes. The Vault is a semi-private dining area. There are no doors and it is open to the main dining room.

NUMBER OF GUESTS

Non-Exclusive Vault: 13 - 20 guests. Space may be shared with other guests.

Exclusive Vault: 21 - 40 guests. Exclusive for your party only.

TIMING

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

SET-UP OPTIONS

The Vault is open to the main dining room. There are no doors.

The space features long tables that can be arranges for your group.

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.



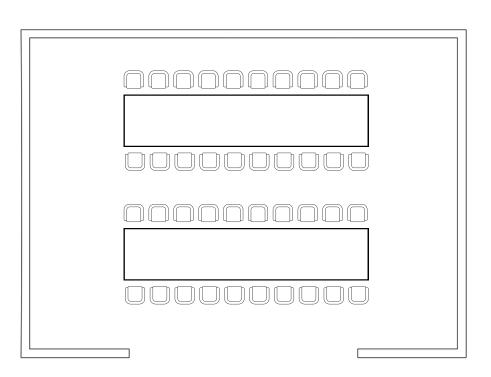


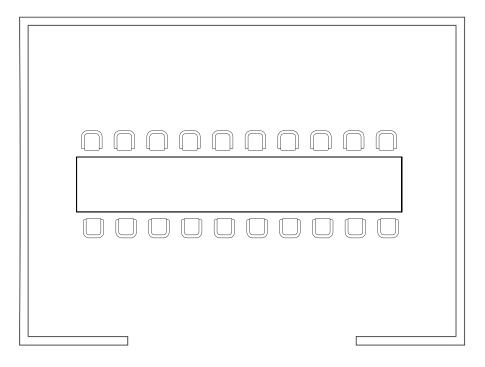
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THE VAULT DINING SET-UP

2 LONG TABLES

SEATED MEAL MAX CAPACITY: 40





1 LONG TABLE

SEATED MEAL
MAX CAPACITY: 20



THE BOARD ROOM

The Board Room is an elegant private space with classic and historic details that provides a warm and intimate space for private dining or corporate meetings. The Board Room is not available to book as an individual event space until 1-month prior to the event date as it is booked in conjunction with the Treasury (75+ guests).

NUMBER OF GUESTS

Up to 40 guests.

SET-UP OPTIONS

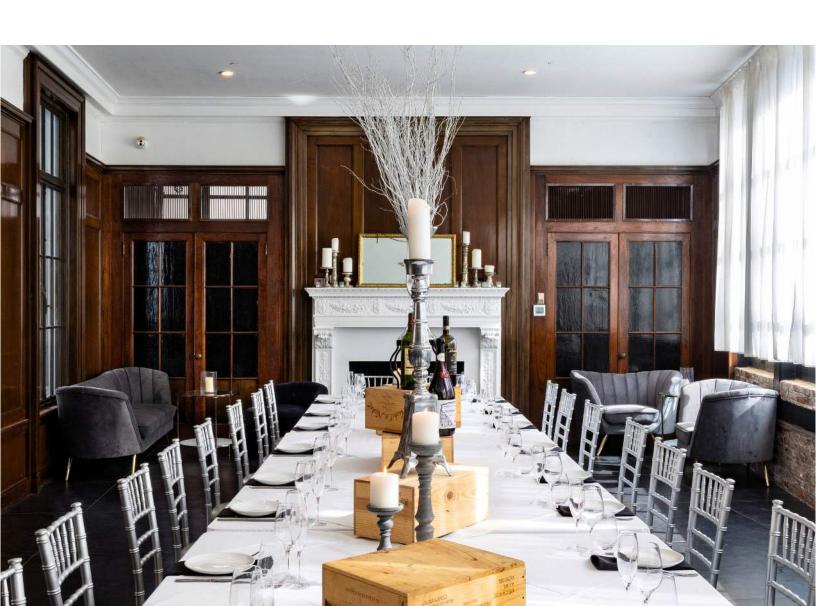
The space is flexible and can be set-up to accommodate your party with long or round tables.

PRICING

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

TIMING

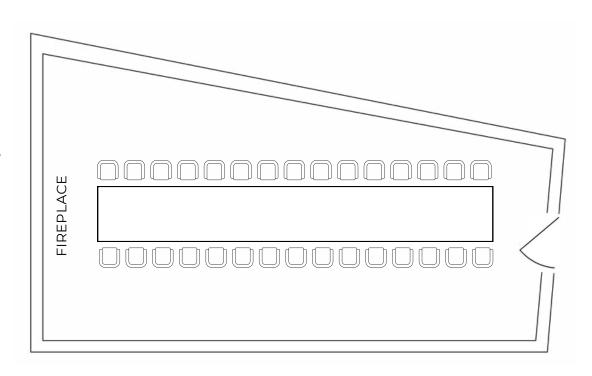
Available to book beginning 1-month prior to the event date. Event timing is based on standard opening and closing times at Felina.

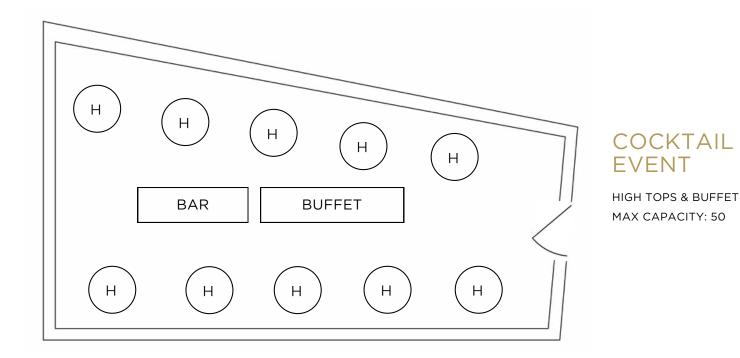


THE BOARD ROOM SET-UP

1 LONG TABLE

SEATED MEAL MAX CAPACITY: 25





MAIN DINING ROOM

Felina's main dining room is available for buy-outs on Saturday afternoons. The industrial, modern and rustic atmosphere make it a warm and vibrant setting for social and corporate celebrations.

NUMBER OF GUESTS

Up to 60 guests.

SET-UP & AV

The dining room offers a variety of table sizes that can be adjusted based on your event needs.

PRICING

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

TIMING

Felina's main dining room is available for buy-outs on Saturday afternoons from 12 - 3pm.



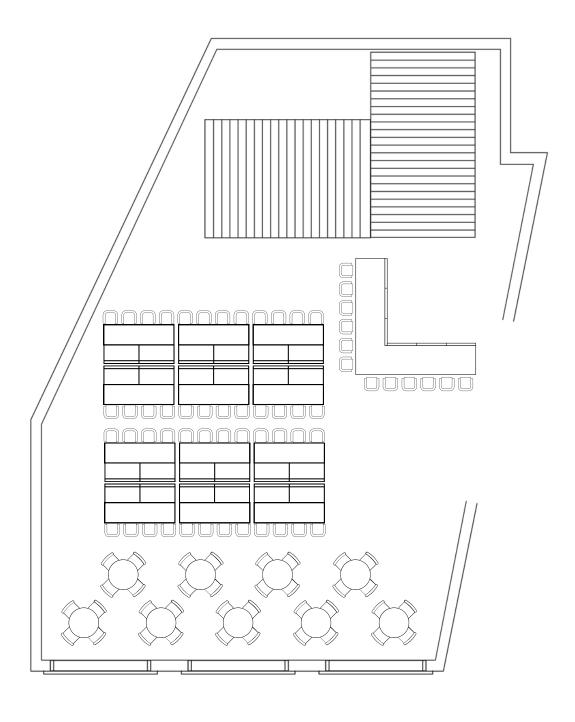




MAIN DINING ROOM SET-UPS

FULL BUYOUT

ACCOMMODATES UP TO 60





LA TERRAZZA ROOFTOP

Nestled above Felina Ridgewood, this rooftop bar is inspired by traditional Italian cafes. An outdoor oasis with views of the town below, La Terrazza is the perfect location to enjoy curated cocktails and handmade pizza from our outdoor brick oven. The rooftop is a seasonal venue and can only be booked up to 1 month in advance.

NUMBER OF GUESTS

13 - 40 guests in a sectioned off area. Up to 150 for a full buyout.

TIMING

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

SET-UP OPTIONS

The space features bar and lounge furniture perfect for cocktail style events. In case of rain, the event will be moved to the mezzanine, where the indoor bar is located.

PRICING

There is no food and beverage minimum. However, we require all parties of 13+ to order from our rooftop event menu which is available in the pages that follow.

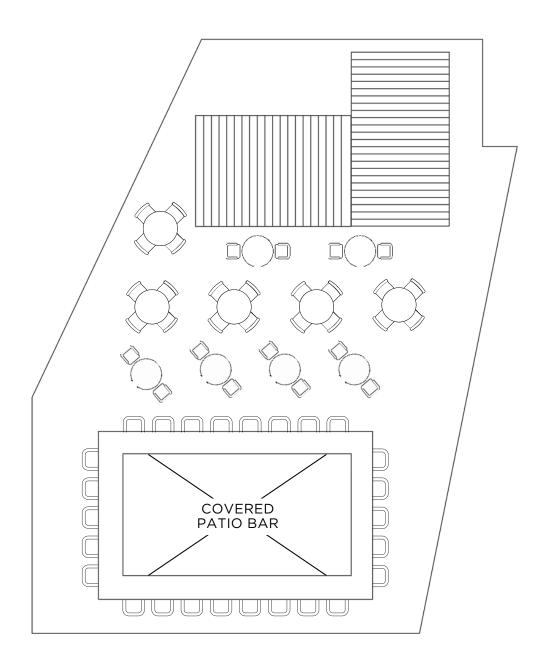




LA TERRAZZA ROOFTOP SET-UPS

OUTDOOR DINING

ACCOMMODATES UP TO 150





TREASURY BALLROOM

The Treasury Ballroom is a neoclassical bank space featuring marble columns, soaring windows, towering ceilings, and a wraparound mezzanine for cocktail hour. Elements of brass, marble, the iconic Bank Vault Door and the floating chandelier sculpture combine to impress and delight the senses, promising celebrations never to be forgotten.

NUMBER OF GUESTS

SET-UP OPTIONS

Up to 250 guests.

The Treasury offers cocktail style, seated reception, theater, and classroom style set-ups. Treasury bookings include the Mezzanine which can be used for pre-function space, cocktails, lounge seating and more.

TIMING

Event timing is flexible to accommodate your needs.

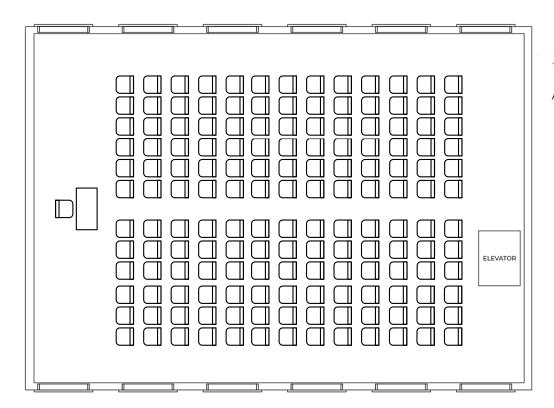
PRICING

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.





TREASURY BALLROOM SET-UP

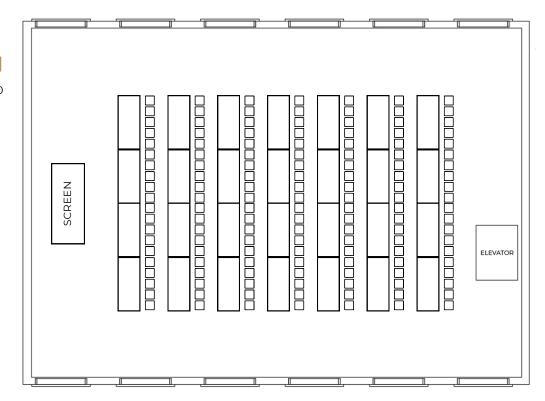


THEATER

ACCOMMODATES UP TO 250

CLASSROOM

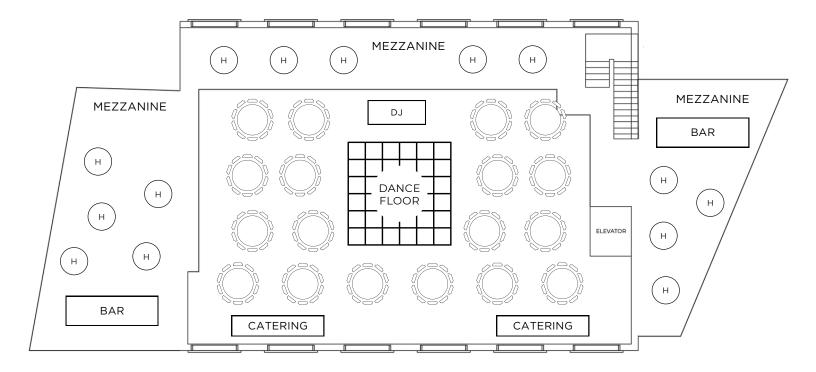
ACCOMMODATES UP TO 200



TREASURY + MEZZANINE SET-UP

SEATED EVENT WITH COCKTAILS

ACCOMMODATES UP TO 250



MENUS

Felina is one of New Jersey's most celebrated restaurants. With delicious food that balances seasonality and technique, and expertly paired vintage spirits and a Wine Spectator awardwinning wine list, you'll be drawn in even more. Our food and beverage program at Felina work in unison with the seasonal harvest, showcasing each in-season ingredient, perfectly.

Our menus change seasonally. Please scan the QR code below to view our current menus.

















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





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 Tasting

Local Craft Beer Tasting







THE TEAM



JOE 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, where he trained under some of the most renowned instructors in the world.

Chef's experiences span from executive culinary positions across hotels in New York City, such as the Park Hyatt New York and Intercontinental New York Times Square, 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 Hotel, Chef Tartamella led all culinary programming for the 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.

CARISSA DEMARCO General Manager

Carrisa has grown alongside Landmark for over 20 years, having joined the team at just 15 years old. During this time, she's learned from the best in the industry, mastering not only the art of executing flawless events but also the delicate craft of creating unforgettable experiences for clients.

Carissa's passion for hospitality was sparked early on, and there's nothing more fulfilling for her than witnessing the joy and excitement on clients' faces as their vision comes to life. Carissa describes being part of that moment, and helping bring clients dreams to reality, as a true honor.



SAMANTHA HARTIGAN

Event Manager

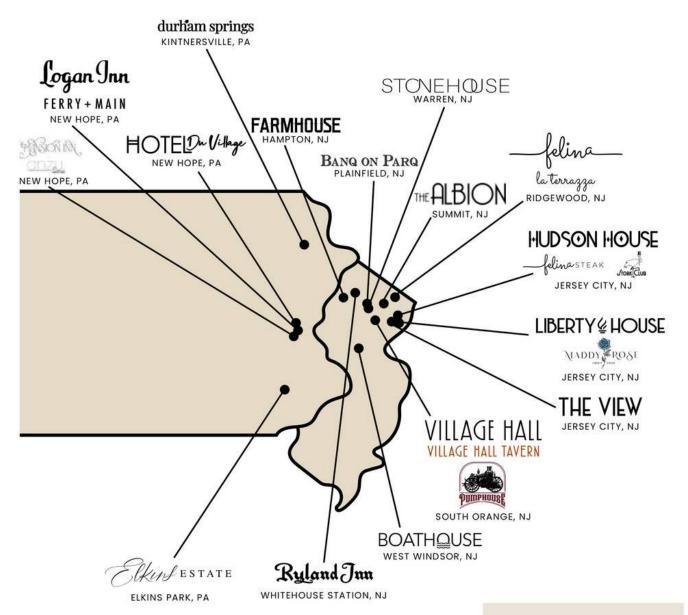
Samantha began her hospitality career as a restaurant hostess with Landmark and her professionalism, passion for hospitality, eye for detail, and sheer talent for understanding clients' event vision quickly led her to the events side of the business.

Today, Samantha works with social and corporate event planners to plan and execute flawless events.



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)

