

# HUDSON HOUSE

PRIVATE DINING & CORPORATE EVENTS

BOOK NOW

2 CHAPEL AVE, JERSEY CITY, NJ 07305  
908.418.4186

by landmark  
colorful luxury

# WELCOME TO HUDSON HOUSE



*felina* STEAK



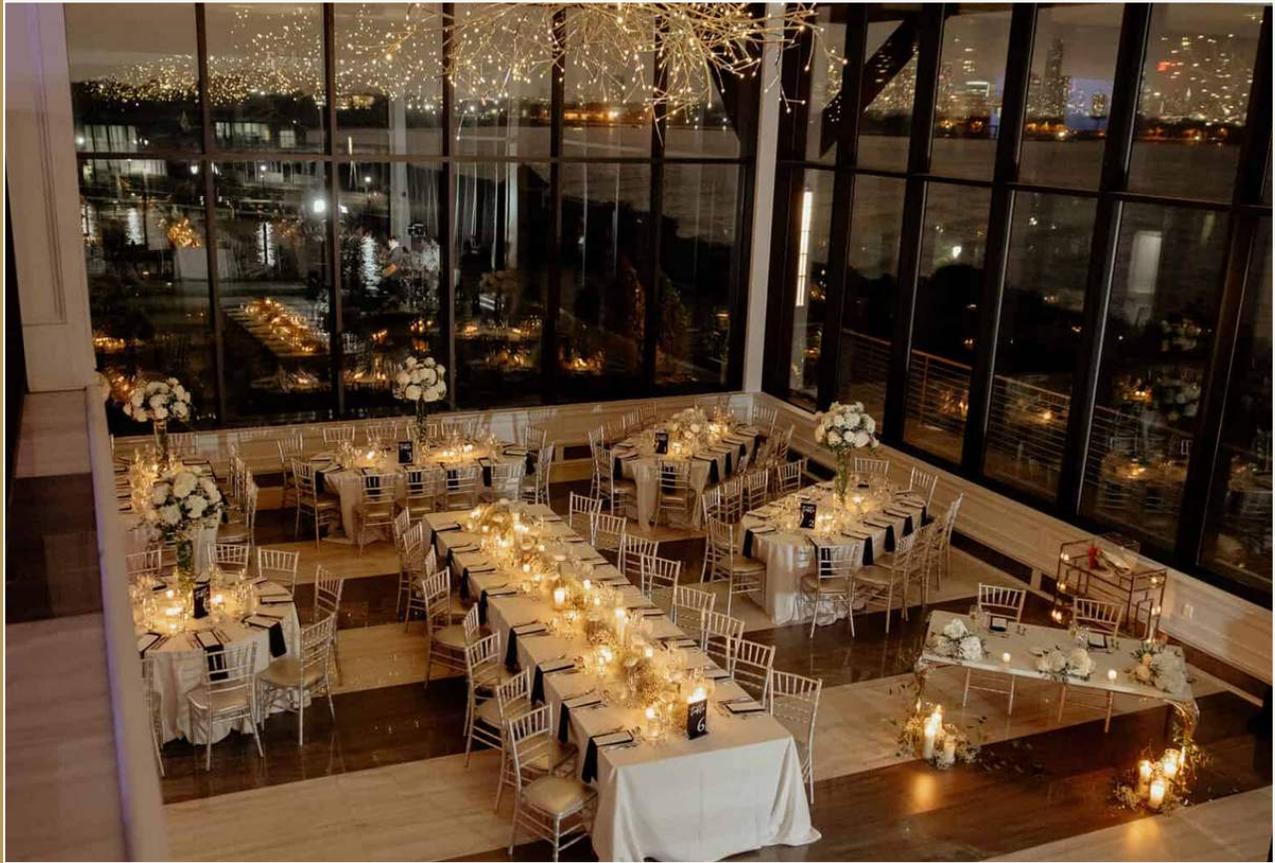
Contemporary with clean lines and a focus on our unsurpassed panoramic views, Hudson House is an arm's length away from the Hudson River and boasts a panoramic view of the Statue of Liberty, Brooklyn, Manhattan, and Verrazano Bridges, and of course the NYC Skyline.

Hudson House is New Jersey's most inventive, contemporary event venue with five expansive floors and over 40,000 square feet. Home to Felina Steak restaurant, two grand event spaces, and the captivating Stork Club Rooftop, Hudson House offers the perfect combination of Manhattan's most stunning views and the grandeur of Landmark's high touch hospitality.

HUDSON HOUSE

# EVENT SPACES

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## ROOM

FELINA STEAK  
LARGE PARTY DINING

STORK ROOM

HUDSON ROOM

GRAND BALLROOM

## CAPACITY

UP TO 50

UP TO 100

UP TO 475

UP TO 550

## DIMENSIONS

70 X 70

tbd

90 X 40

90 X 40

# FELINA STEAK | LARGE PARTY DINING

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Felina Steak is a shrine to modern Italian steaks, chops, and seafood. Host your next special occasion in our semi-private space, or host a larger gathering in exclusive sections of our Main Dining Room. You and your guests will enjoy special tasting menus and beverage selections from our talented staff. Whether it's for friends, family, or a business client, nothing makes quite an impression as having a private dining experience at a Landmark location. Plus, all large parties enjoy access to our outdoor grounds and a wall of windows with unobstructed views of New York City.

## NUMBER OF GUESTS

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Chef's Table: 8 - 12  
Main Dining Room: 10 - 50  
Full Restaurant: Up to 60

## TIMING

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Availability is based on standard opening and closing times at Felina Steak. Full buyouts are available Monday - Saturday from 12pm - 3pm.

## SET-UP OPTIONS

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Felina Steak is a vibrant open-concept restaurant. While we do not have any fully private areas to host large parties, our dining room can be reconfigured to host 20+ guests at a table. Our Chef's Table is a fixed table that offers an elegant, semi-private experience for 8 - 12 guests.

## PRICING

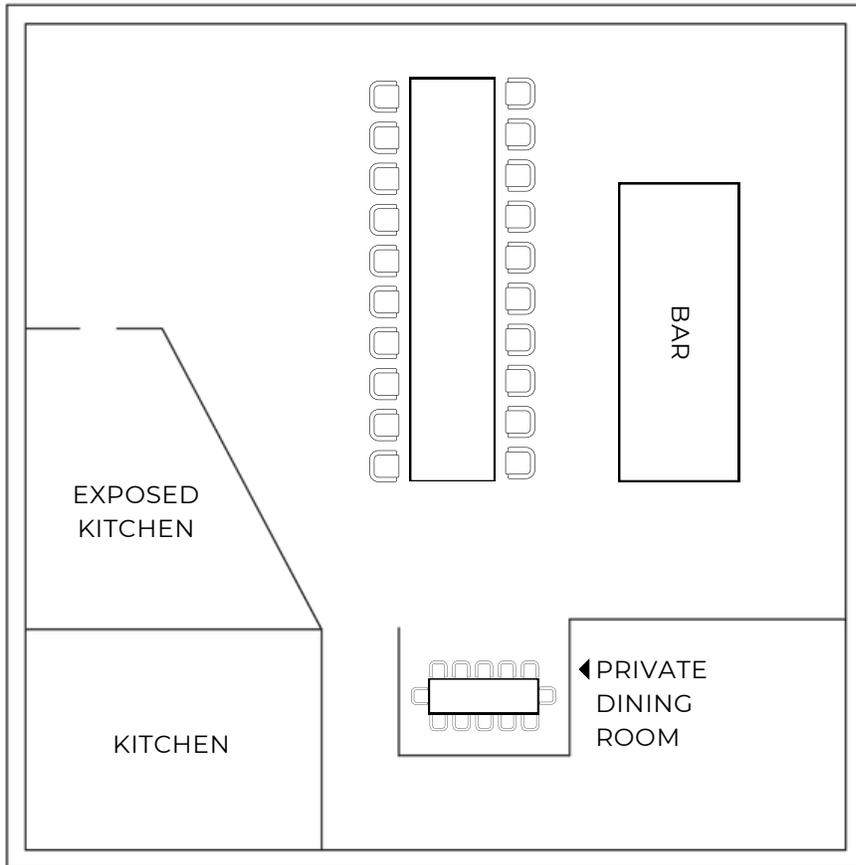
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There is no food and beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus which can be viewed [here](#).



# FELINA STEAK SET-UP

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1 LONG  
TABLE

SEATED MEAL  
MAX CAPACITY: 20

# STORK CLUB ROOFTOP

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The Stork Club spans the rooftop of the impressive Hudson House, overlooking the iconic NYC skyline. The modernization of the famed Manhattan Stork Club is a nod to the days of café society when well-made cocktails flowed day and night. The Stork Club offers flexible indoor and outdoor space while combining the classic ingredients of luxury and style to provide a sophisticated backdrop for your next special event. Cheers to beautiful sunsets, cocktails and good company.

## NUMBER OF GUESTS

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Up to 100 guests

## SET-UP OPTIONS

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Classroom: Up to 25 guests

Theater: Up to 50 guests

Seated: Up to 40 guests

Standing: Up to 100 guests

## TIMING

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Availability is based on standard opening and closing times at Stork Club.

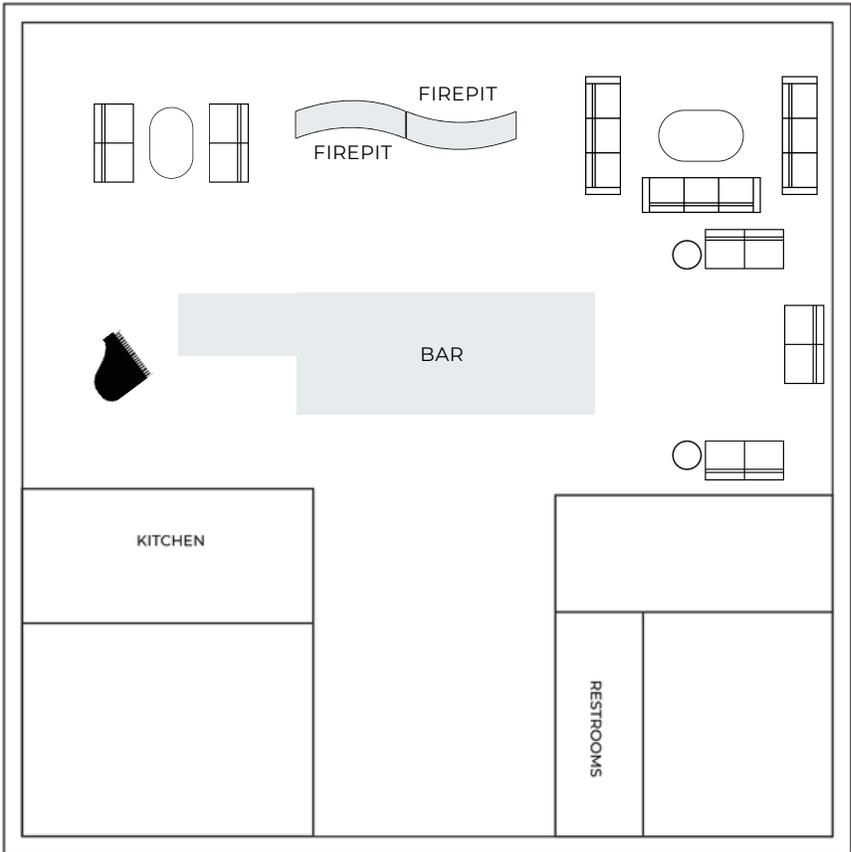
## PRICING

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For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire— we're happy to customize a menu to fit your specific needs.



# STORK CLUB ROOFTOP SET-UP



1 LONG  
TABLE

SEATED MEAL  
MAX CAPACITY: 20

# HUDSON ROOM

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Contemporary with clean lines and a focus on our unsurpassed panoramic views, the Hudson Room is a large and flexible event space suitable for any event you can dream up.

## NUMBER OF GUESTS

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Classroom: Up to 175

Theater: Up to 425

Seated: Up to 375

Standing: Up to 475

## SET-UP OPTIONS

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The Hudson Room is flexible offering cocktail style, seated reception, theater, and classroom style set-ups and more.

## PRICING

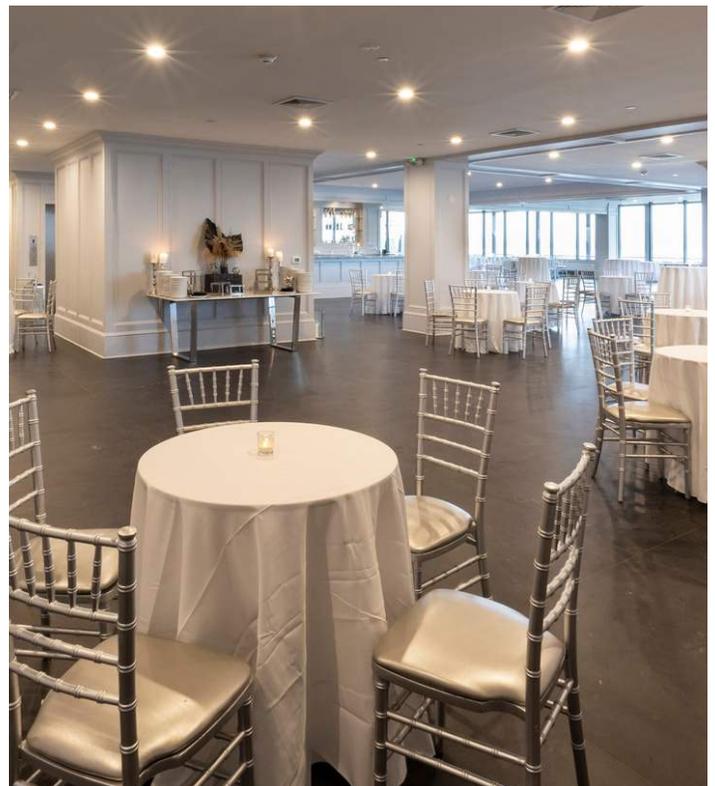
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For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire— we're happy to customize a menu to fit your specific needs.

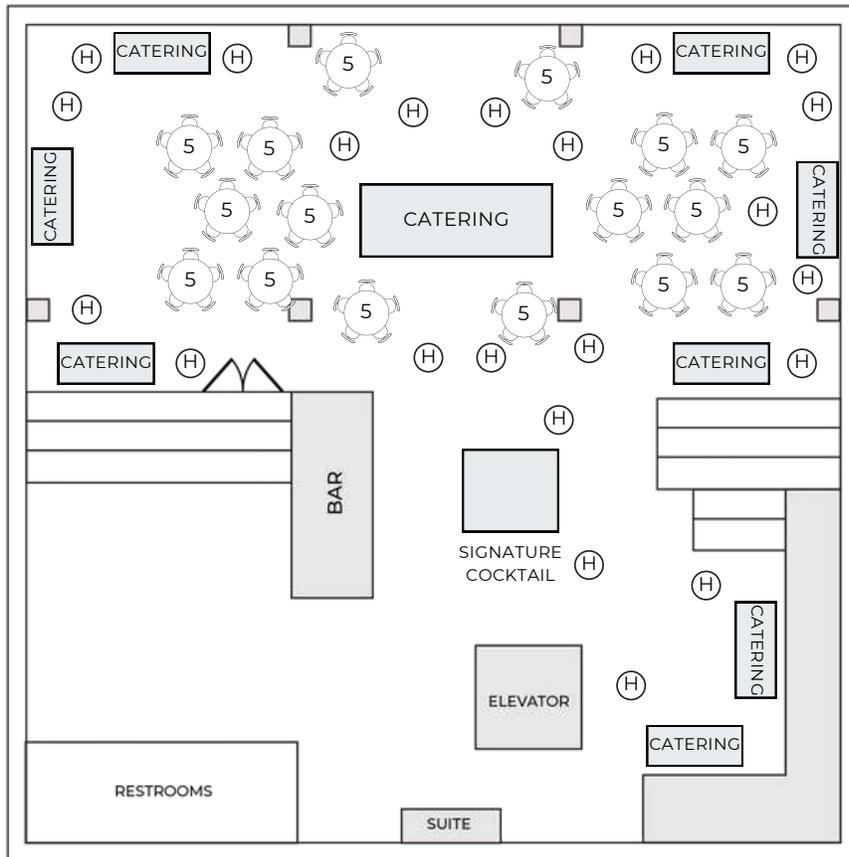
## TIMING

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Event timing is flexible to accommodate your parties needs.



# HUDSON ROOM SET-UP



## COCKTAIL PARTY

MAX CAPACITY: 475

# GRAND BALLROOM

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Floor-to-ceiling windows ensure the remarkable views of Manhattan's skyline remain unobstructed. Cathedral ceilings and chandeliers that mimic twinkling lights of the city skyline are sure to leave you - and your guests - in awe. The Grand Ballroom can be your canvas for a full production that brings your vision to life.

## NUMBER OF GUESTS

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*Ranges include Mezzanine*

Classroom: 175-225

Theater: 425-550

Seated: 375-500

Standing: Up to 550

## PRICING

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For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire— we're happy to customize a menu to fit your specific needs.

## TIMING

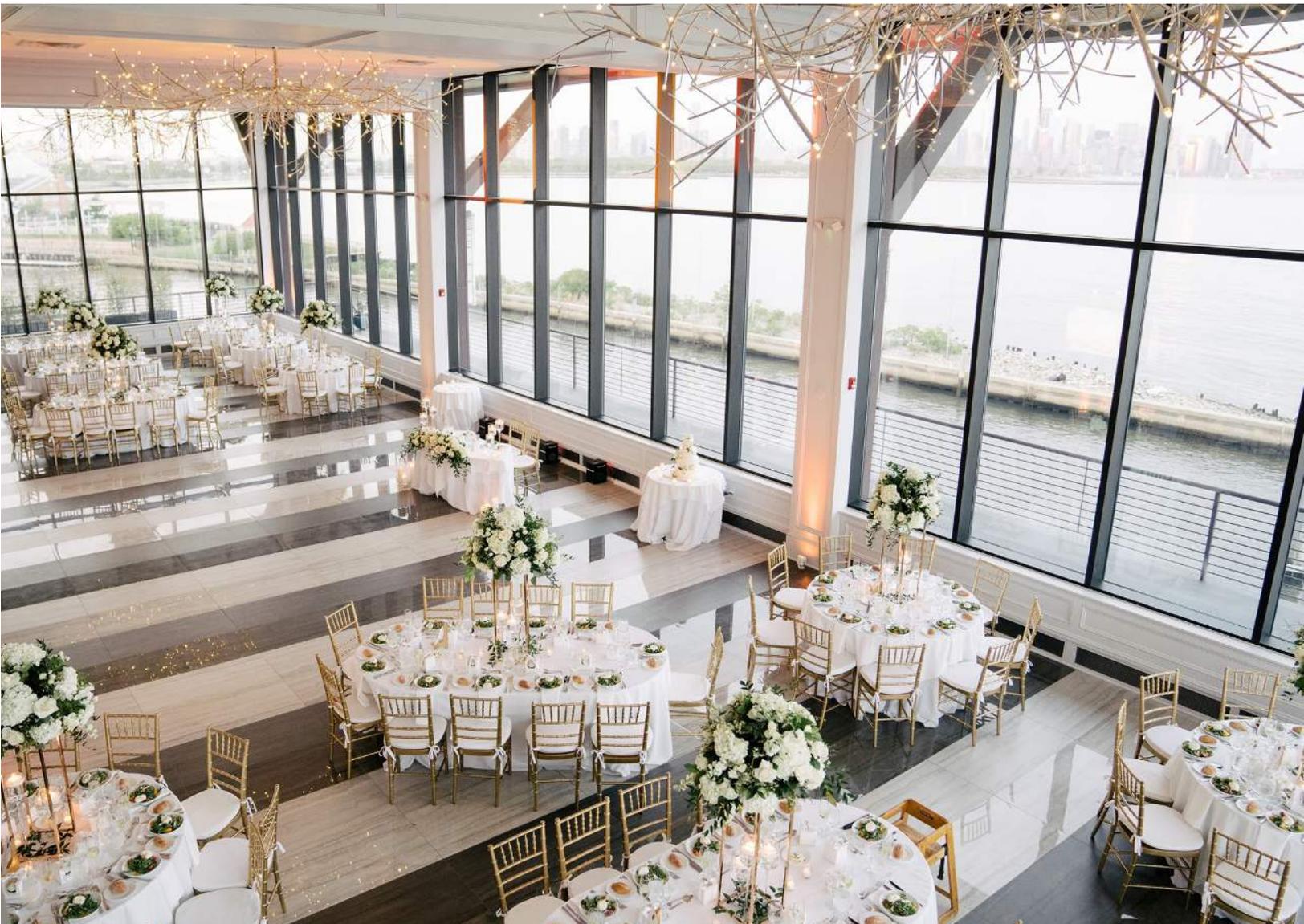
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Event timing is flexible to accommodate your parties needs.

## SET-UP OPTIONS

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The Grand Ballroom offers cocktail style, seated reception, theater, and classroom style set-ups.

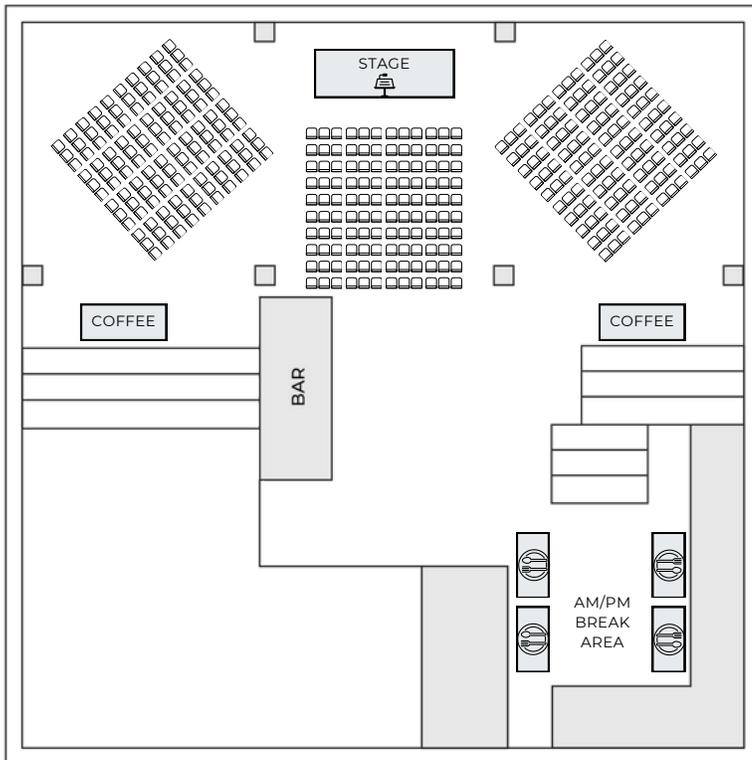


# GRAND BALLROOM ROOM SET-UP

## THEATRE

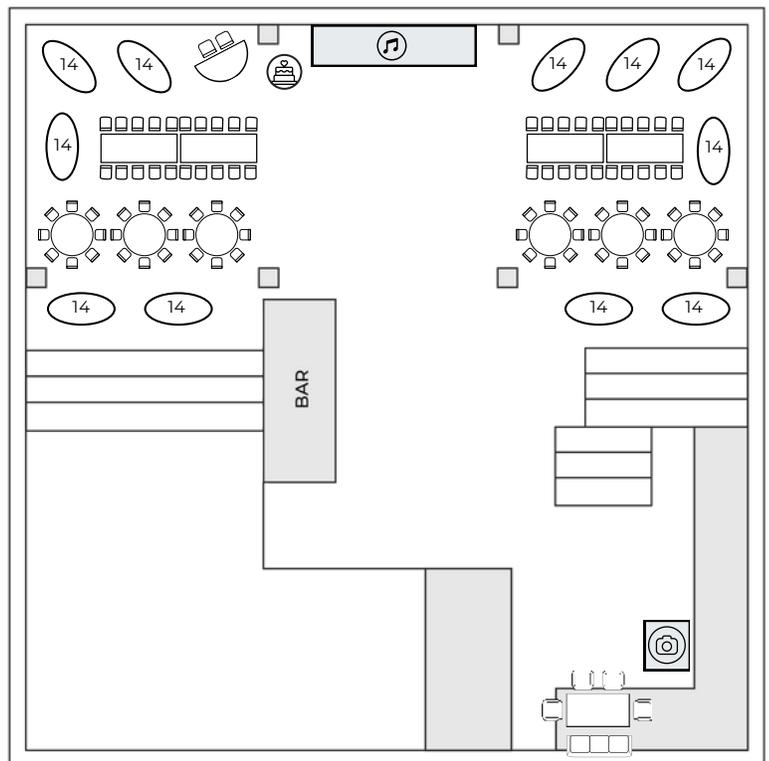
SEATED MEAL

MAX CAPACITY: 550



## SEATED EVENT

SEATED MEAL  
MAX CAPACITY: 550





HUDSON HOUSE

# EVENT MENUS

## BRUNCH BUFFET

\$125 PER PERSON | 3 HOURS

*\$350 Maître d' Fee | 24% Administrative fee | 6.625% Sales Tax*

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### BEVERAGES

Red & White Wine, Assorted Beer, Mimosa & Bloody Mary's  
Regular & Decaffeinated Coffee, Assorted Tea, Soft Drinks & Assorted Juices

### FIRST HOUR

#### **Butler Passed Snacks | All Included**

1. Deviled Eggs with pickled red onions
2. Mini Avocado Toasts with citrus micro greens & fried onion
3. Crab Cakes with Old Bay Remoulade
4. Bagel Chips with Smoked Salmon and caper cream cheese
5. Mini Seasonal Quiche

#### **Display of Freshly-Baked Croissants, Seasonal Danish & Monkey Bread**

*Served with Whipped Butter & Local Preserves*

#### **Chef Selection of Fruits & Berries, Granola & Yogurt**

#### **Chef's Selection of Assorted Hard Cheeses, Crackers, & Honeycomb**

### THE MAIN EVENT

#### **Omelet Station | Chef Attended**

*Bacon, Cheese, Peppers, Onions, Mushrooms, Spinach, Tomato, Asparagus, Ham*

#### **Brunch Buffet | All Included**

1. Felina Signature Caesar Salad
2. NJ Hot House Greens with Dried Fruit, Candied Nuts, Blue Cheese & Balsamic
3. Rigatoni ala Vodka
4. Applewood Smoked Bacon & Breakfast Sausage
5. Smoked Paprika & Green Onion Hash Browns
6. Brioche French Toast

### SWEET ENDINGS

#### **Served to Each Table**

Assorted Italian Pastries, Macaroons, Rainbow Cookies & Chocolate Dipped Strawberries

# COCKTAIL RECEPTION

\$100 PER PERSON | 3 HOURS – EXCLUDES COCKTAIL HOUR

\$125 PER PERSON | 4 HOURS

*\$750 Attendants Fee: Maître d', Coat Check, Restroom Attendant & Valet Parking Attendants  
24% Administrative Fee | 6.625% Sales Tax*

## BEVERAGE

**Table-side Coffee & Tea Service | Assorted Sodas & Juices**

**Add on Beer & Wine** | \$15 per person

**Add on Premium Open Bar** | \$30 per person

Options for Cash OR Consumption Bar Available:

*\$225 bartender fee applies, 1 Bartender for every 75 Guests*

## PASSED HORS D' OEUVRES | CHOOSE SIX

**Beef Tenderloin** with Horse Radish, Gorgonzola

**Chicken Skewer** with Basil Pesto

**Locally Raised Lamb Meatballs**, Tzatziki Dip

**Maryland Style Crab Cakes**, Old Bay Remoulade

**Seasonal Soup Shooter**

**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

## COLD STATIONS

*All Included*

### 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

# COCKTAIL RECEPTION

## FELINA CARVING STATION

### *Please Select One*

*Proteins all served with appropriate seasonal Starch, Vegetables & Garnishes*

#### **Terra**

Grilled Bone in Ribeyes, Spicy Red Onions, Steak Sauce | **Additional \$6 per person**

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 | **Additional \$5 per person**

Smoked Brisket, Rye Toast & Mustard

#### **Mare**

Roasted Salmon Fillet, Honey, Mustard with Dill Crème Fraiche

Salt Baked Halibut, Lemon Vinaigrette

Wood Grilled Branzino, Rosemary Lemon Vinaigrette | **Additional \$6 per person**

Roasted Swordfish Loin, Capers, Raisin & Olives

## WOOD OVEN FLATBREAD

### *Please Select Three*

*Naturally Fermented Dough Captures the Finest Seasonal Ingredients and*

*Accompanied by Parmesan, Oregano, Black Pepper*

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

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# COCKTAIL RECEPTION

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## PASTA

### **Please Select Two**

*Prepared in the Dining Room with the Freshest of Ingredients; Served with Parmesan, First Press Olive Oil & Black Pepper*

Mezza Rigatoni, Bolognese  
 Gemelli, Cacio e Pepe in Parmesan Wheel  
 Orecchiette, Guanciale, English Peas  
 Farfalle, Spinach, Brown Butter, Sage  
 Garganelli, Kale and Walnut Pesto  
 Campanelli, Spicy Vodka Sauce

## VONGOLE E COZZE

### **All Included | \$9 per person**

*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

## SWEET ENDINGS

### **Butler Passed**

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

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*The Hudson House takes pride in serving Natural, Hormone and Antibiotic Free meat.  
 Due to the farm to table nature of our menus, certain preparations and ingredients will change depending on availability and season.  
 You always have the ability to customize your menu and add in/swap out stations.*

# SIT DOWN SOCIAL MENU

\$100 PER PERSON | 3 HOURS – EXCLUDES COCKTAIL HOUR

\$125 PER PERSON | 4 HOURS

*\$750 Attendants Fee: Maître d', Coat Check, Restroom Attendant & Valet Parking Attendants  
24% Administrative Fee | 6.625% Sales Tax*

## BEVERAGE

**Table-side Coffee & Tea Service | Assorted Sodas & Juices**

**Add on Beer & Wine** | \$15 per person

**Add on Premium Open Bar** | \$30 per person

Options for Cash OR Consumption Bar Available:

*\$225 bartender fee applies, 1 Bartender for every 75 Guests*

## PASSED HORS D' OEUVRES | CHOOSE SIX

**Beef Tenderloin** with Horse Radish, Gorgonzola

**Chicken Skewer** with Basil Pesto

**Locally Raised Lamb Meatballs**, Tzatziki Dip

**Maryland Style Crab Cakes**, Old Bay Remoulade

**Seasonal Soup Shooter**

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**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

## COLD STATIONS

*All Included*

### 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 SOCIAL MENU

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## HOT STATIONS - FELINA SPECIALTIES

### PASTA

#### **Please Select Two**

*Prepared in the Dining Room with the Freshest of Ingredients; Served with Parmesan, First Press Olive Oil & Black Pepper*

Mezza Rigatoni, Bolognese  
 Gemelli, Cacio e Pepe in Parmesan Wheel  
 Orecchiette, Guanciale, English Peas  
 Farfalle, Spinach, Brown Butter, Sage  
 Garganelli, Kale and Walnut Pesto  
 Campanelli, Spicy Vodka Sauce

### WOOD OVEN FLATBREAD

#### **Please Select Three**

*Naturally Fermented Dough Captures the Finest Seasonal Ingredients and  
 Accompanied by Parmesan, Oregano, Black Pepper*

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

### VONGOLE E COZZE

#### **All Included | \$9 per person**

*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 SOCIAL MENU

## THE MAIN EVENT

### HOUSE SALADS

*Please Select One*

#### SPRING/SUMMER (APRIL - SEPTEMBER)

**Tender Green Salad** | Sliced Strawberry, Toasted Almonds, Goat Cheese & Basil-Poppy Vinaigrette

**Burrata** | Heirloom Tomatoes, Shaved Red Onion, Baby Arugula, Basil Pesto & Balsamic Reduction | **\$5 per person**

**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 (OCTOBER-MARCH)

**Terra e Mare Caesar Salad** | Black Garlic Dressing, Five Year Parmesan & Bread Shards

**Terra e Mare Tri Color Salad** | Beets, Citrus & Chocolate

**Jersey City Burrata** | Onion Jam, Crispy Ham & Toasted Bread | **\$5 per person**

**Butter Lettuce & Sweet Gem** | Apple Cider Pickled Cauliflower, Smoked Shitakes & Blood Orange Vinaigrette

**Arugula & Radicchio** | Gorgonzola, Pears, Hazelnuts & Balsamic

### ENTRÉES

*Please Select Two*

*\*\*Vegan/Vegetarian Entrée Provided, Available Upon Request*

*Table-Side Wine & Drink Service*

#### SPRING/SUMMER (APRIL - SEPTEMBER)

**Filet Mignon** | Potato & Gorgonzola Gratin, Charred Asparagus, Red Pepper Pesto & Chianti Demi-Glace

**Braised Short Rib** | Whipped Potatoes, Haricot Vert, Onion & Mushroom Jam, Watercress & Barolo Demi-Glace | **\$12 per person**

**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 (OCTOBER-MARCH)

**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 | \$12 per person

**Pan Roasted Salmon** | Farro Risotto, Roasted Butternut Squash, Basil Pumpkin Seed Salsa

**Black Bass Filet** | Polenta Croutons, Sautéed Spinach with Red & Green Puttanesca

**Brined Roasted Amish Chicken** | Fregola & Chickpea Ragu, Brussel Sprouts, Pancetta & Balsamic

**Add a third entrée at \$15pp which two entrees will have the same sides**

### SWEET ENDINGS

*Butler Passed*

Biscotti, Black & White Cookies, Cannoli's, Macarons, Lemon Bars, Rainbow Cookies & Sfogliatella

Table-side Coffee & Tea Service

*The Hudson House takes pride in serving Natural, Hormone and Antibiotic Free meat.*

*Due to the farm to table nature of our menus, certain preparations and ingredients will change depending on availability and season.*

*You always have the ability to customize your menu and add in/swap out stations.*

# HUDSON HOUSE

# COCKTAIL & BAR

## 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

# PROVIDED BY HUDSON HOUSE

Event Stylist - On Site Coordination

Full-Service Waitstaff & Bar Staff

Valet Parking & Parking Garage

Security

Door Man

Lobby Hostess & Coat Check

Selection of White, Black or Gray Linens

Selection of Oval, Rectangle & Circle Tables

Silver Chivari Chairs

China, Silver Flatware & Crystal



# RESTAURANT MENUS

## BRUNCH BUFFET

SERVED FAMILY STYLE | 3 HOURS | \$65 PER PERSON++

*All Packages Include Coffee, Tea, Soft Drinks*

*Additional Fees: 20% Gratuity | 4% Admin Fee | 6.625% NJ Sales Tax*

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### APPETIZER

*Family Style*

#### **Tempura Calamari**

Cherry Peppers, Lemon Aioli

#### **Felina Chop Salad**

Little Gems, Parmigiano, Bacon, Corn, Blue Cheese, Roasted Peppers

#### **Prosciutto E Mozzarella**

Tomato, Mozzarella, Parmigiano

### ENTRÉES

*Family Style*

#### **Avocado Toast**

Poached Egg, Calabrian Chili, Whole Grain Toast

#### **French Toast**

Whipped Burrata, Berry Coulis

#### **Cacio e Pepe**

Rigatoni, Pecorino Romano, Black Pepper

#### **Chicken Milanese**

Arugula, Cherry Tomato, Citrus Aioli, Pecorino

### ADDITIONAL COSTS

**\$7 Flat Iron Steak | \$12 NY Strip Steak | \$12 Petite Wagyu Filet Mignon**

**\$15 Ribeye Steak | M/P Tomahawk Steak**

### SIDES

*Family Style*

**Parmesan French Fries | Garlic Chili Broccoli Rabe**

### DESSERT

*Individually Plated*

#### **Chef's Selection**

*Menu Subject to Change Based on Seasonality & Availability*

**HUDSON HOUSE**

# DINNER MENU

SERVED FAMILY STYLE | 3 HOURS | \$85 PER PERSON++

*All Packages Include Coffee, Tea, Soft Drinks*

*Additional Fees: 20% Gratuity | 4% Admin Fee | 6.625% NJ Sales Tax*

## ANTIPASTI

**Focaccia Bread & Whipped Spicy Butter**

## APPETIZER

*Family Style*

**Baby Gem Caesar Salad**

Little Gems, Parmigiano, Lemon, Garlic Crouton

**Peaches & Cream**

Stracciatella, Prosciutto de Parma, Focaccia Crouton, Watercress,  
Confit Cherry Tomato, Tarragon Vinaigrette

## ENTRÉES

*Family Style*

**Chicken Scarpariello**

Potato Purée, Fennel Sausage, Cherry Peppers, Sage

**Crispy Skin Salmon**

Corn Succotash, Lemon Dill Yogurt

**Rigatoni Cacio e Pepe**

Pecorino Romano, Black Pepper

## ADDITIONAL COSTS

**\$4 Flat Iron Steak | \$9 NY Strip Steak | \$9 Petite Wagyu Filet Mignon**

**\$12 Ribeye Steak | M/P Tomahawk Steak**

## SIDES

*Family Style*

**French Fries** | Truffle, Pecorino

**Shishito Peppers** | Mayo Vinaigrette, Everything Spice

## DESSERT

*Individually Plated*

**Cheesecake**

*Menu Subject to Change Based on Seasonality & Availability*

**HUDSON HOUSE**

# CAKE MENU

\$5 PER PERSON

+NJ Sales Tax | 20% Gratuity | 4% Admin Fee

*\*Important! Cake orders must be submitted 10 days prior to the event and cannot be changed within the 10-day window of your event. Minimum guest count to order is 12 guests. Cake is an add-on to the event package. This cannot be swapped for plated dessert.*

Please select 1 from each category below.

Provide inscription & color preferences!

Baker does not provide fresh florals. Buttercream flowers only.

## CAKE FLAVOR

Vanilla  
Chocolate  
Dark Chocolate

Red Velvet  
Vanilla & Chocolate  
Carrot (+\$2pp)

## CAKE FILLING

Chocolate Pudding  
Chocolate Fudge  
Vanilla Custard + Strawberry Filling  
French Cream + Raspberry Filling  
Dulce De Leche Mousse  
Hazelnut Mousse  
Coconut Mousse  
Chocolate Mousse  
Lemon Mousse

## CAKE BUTTERCREAM ICING

Buttercream  
Whipped Cream  
Fudge  
Cream Cheese  
Ganache

*Menu Subject to Change Based on Seasonality & Availability*

# BAR ENHANCEMENTS

## OPTION 1 | BRUNCH BAR

Mimosas | Bloody Mary's | Prosecco | Assorted Juices  
3 hours | \$25 per person

## OPTION 2 | BEER & WINE BAR

House Brands  
3 hours | \$30 per person

## OPTION 3 | RUN A TAB

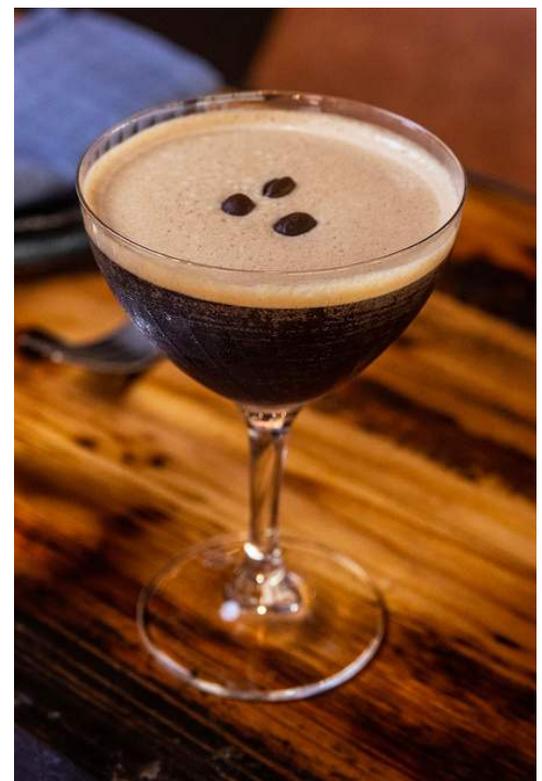
All Alcoholic Beverages are Charged on Consumption

## OPTION 4 | WINE & RUN A TAB

You pre-select wine off of our wine list, and only these are offered to your guests. Wine will be charged per bottle. We will run a tab for cocktails & beer.

MOCKTAILS AVAILABLE UPON REQUEST

*All guests 21 & over will be charged for the bar package selected*



*Menu Subject to Change Based on Seasonality & Availability*

# LARGE PARTY DINING

## MORE INFORMATION

- In addition to the private dining menu selections, you can add additional family style appetizers from our current à la carte menu. These items will be charged by order, not by person. Appetizers typically feed 1-2 people.
- Since Felina Steak is an open concept restaurant there is no room for a separate cocktail hour in the restaurant. In lieu of a standing reception, we recommend family style appetizers to each table upon arrival.
  - Flowers balloons are welcome. No table confetti or décor stuck to the walls.
  - Outdoor events are not available. We do not reserve sections of the outdoor grounds.
  - No outside catering, live entertainment, dance floor, DJ, or audio visual equipment are permitted. Felina Steak provides the music for the restaurant.
  - Children's Menu (Ages 5-12) \$35 per child, includes child-friendly entrée + ice cream.

*Wedding ceremony space is unavailable when booked through private dining.  
We kindly ask no impromptu ceremonies on the rooftop, grounds, or in the ballrooms.*



# NEXT STEPS & ADDITIONAL

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## BOOKING & DEPOSIT

To secure your event space, please fill out the credit card authorization form. We require an event deposit at the time of booking. This deposit is non-refundable and cannot be moved to a new date.

Once the credit card form & deposit have been received, your event space is confirmed.

## TAX

Prevailing state sales tax rate will be added to the final bill.

## GRATUITY & ADMINISTRATIVE FEE

A 20% Gratuity & 4% Administrative fee will be added to the final bill. This is a gratuity that will be given to the staff. You are welcome to add more gratuity to the final bill if you would like.

## GUEST COUNT

An estimated guest count will be noted on the credit card authorization form at the time of booking. The final guest count guarantee is due 7-days prior to the event.

## MENU SELECTIONS

We ask for your final menu selections at least 2-weeks prior to the events as this must be submitted to the chef for ordering and preparation.

## BEVERAGE SELECTIONS

The following are included in all private dining menu packages: bottled sparkling + still water, soft drinks, freshly brewed coffee, and herbal tea. Alcoholic beverage enhancements are available to be added to your event.

## CANCELLATION POLICY

If event is canceled within 10-business days of the event date, you will be charged for the full amount noted on the booking agreement. Deposit is non-refundable.

## ADDITIONAL INFORMATION

Outside cake fee | \$4 per person.

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## FOR ALL BOOKINGS | PLEASE CONTACT

**Michelle Parvez | Private Dining Manager**

Landmark Hospitality Main Office | Plainfield, NJ | 201.984.1118  
privatedining@landmarkhospitality.com

# AUDIO VISUAL CAPABILITIES

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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

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

### AVAILABLE OPTIONS

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

## EVENT AND EQUIPMENT SUPPLIES

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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

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- 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
Charity Bike Build	Charity Library
Casino Night	Comedy Improv Team Building
Fast Car Racing	High Tech Team Building
Food Truck Frenzy	Manage a Rock Band
Lego Challenge	Photo Fun
Golfing for Good	Bridge to Success
Game Shows	

## CULINARY CHALLENGES

Food Truck Challenge  
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

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## CHRISTOPHER JONAS

### Chef

Christopher's culinary odyssey commenced at Sussex County Technical School, where he honed his skills and developed a deep appreciation for the craft of cooking.

After graduating, Christopher embarked on his professional journey, where he spent seven remarkable years refining his culinary expertise. His dedication led him to Chef Anthony Bucco's kitchen, where he spent three pivotal years as an integral part of the culinary team at Felina Ridgewood, working under the guidance of Chef Anthony Bucco. Christopher's culinary journey didn't stop there as he later joined the acclaimed Fascino restaurant, under the mentorship of Chef Ryan DePersio. As the Chef de Cuisine at Fascino, he embraced the challenge and pushed his culinary boundaries even further.

Today, as the Chef de Cuisine of Felina Steak, Chef Christopher Jonas is a rising star in the culinary world, celebrated for his creativity, dedication, and commitment to creating unforgettable dining experiences. He continues to draw inspiration from his love for the outdoors, integrating the flavors and textures of nature into his dishes.

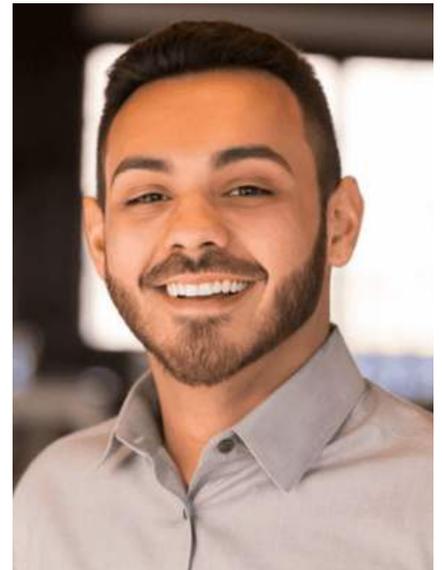
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## GABRIEL RODRIGUEZ

### Director of Events

Gabriel has deep hospitality and event experience, including as a server, a captain and maître d, as well as an event producer. Gabriel possesses a comprehensive understanding of event, logistics and guest experience. His well rounded expertise enables him to anticipate and address the needs of clients and their guests, ensuring seamless and memorable events.

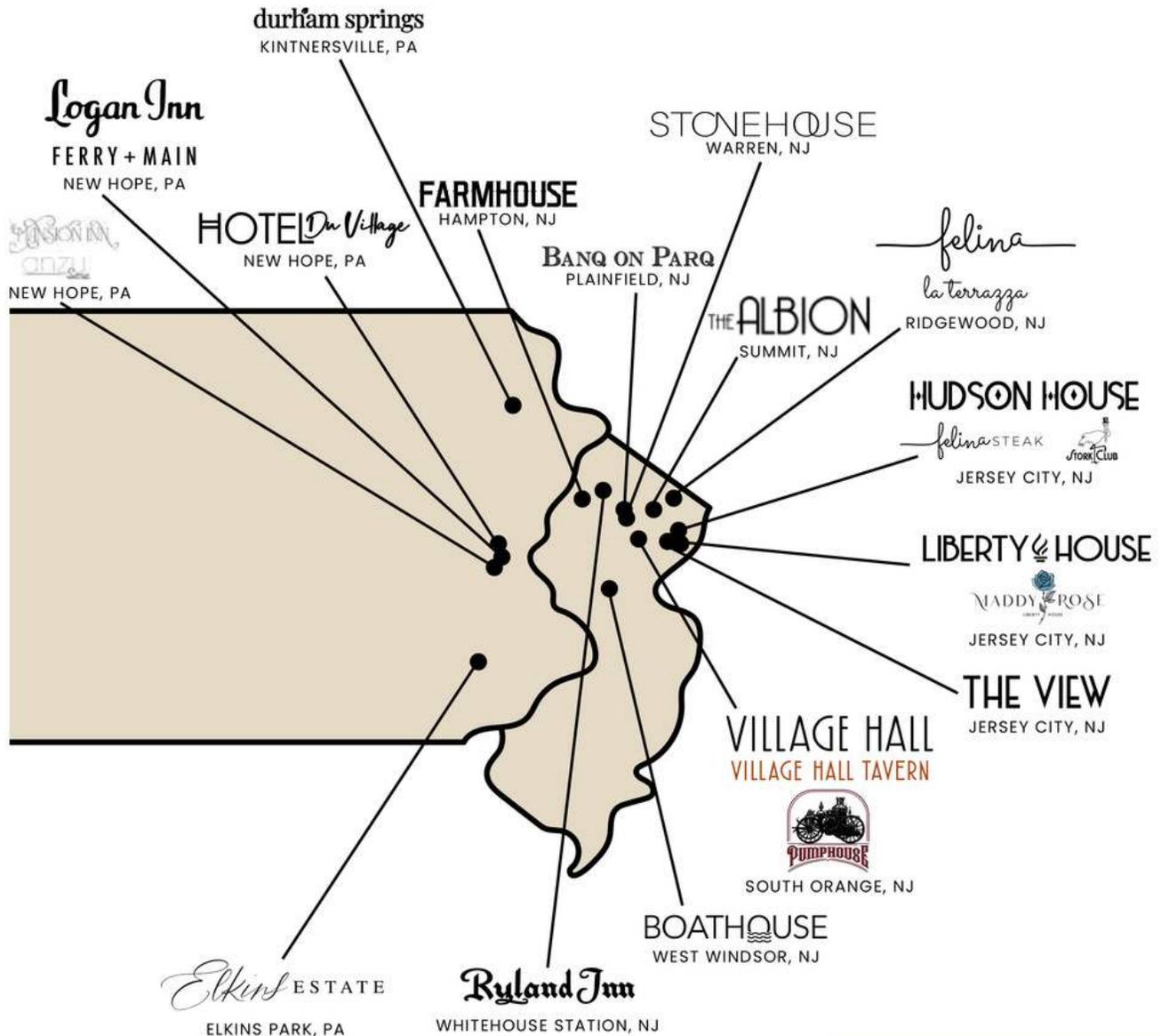
Gabriel's attention to detail, coupled with his passion for hospitality, allows him to create personalized and exceptional experiences for every client.





## 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)

**HUDSON HOUSE**



# WE LOOK FORWARD TO WELCOMING YOU AT HUDSON HOUSE!

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

**HUDSON HOUSE**

2 CHAPEL AVE, JERSEY CITY, NJ 07305

908.418.4186