

# Ryland Inn

PRIVATE DINING & CORPORATE EVENTS

BOOK NOW

115 OLD HIGHWAY 28, WHITEHOUSE STATION, NJ 08889  
908.534.4011

by landmark  
colorful luxury



# WELCOME TO THE RYLAND INN

SET IN THE GENTLE  
HILLS OF WHITEHOUSE  
STATION, NEW JERSEY,  
THE RYLAND INN IS  
ELEGANCE DEFINED.

This 220-year-old equestrian estate has been painstakingly revived to bring modern refinements to the property's old-world charm whilst curating a hospitality program that not only welcomes guests but embraces them in our traditions and unique historical heritage. Ryland Inn is the perfect destination for corporate and private dining events seeking the intersection of historical charm and modern, sophisticated hospitality.

Paired with the innovative, seasonal cuisine of Landmark Tavern and luxurious, cottage-style accommodations, we ensure every gathering is unforgettable.

*Ryland Inn*



# EVENT SPACES



## ROOM

GARDEN ROOM

POLO ROOM

CHEF'S ROOM

WASHINGTON ROOM

HUNTERDON

ESSEX ROOM

COACH HOUSE

GRAND BALLROOM

## CAPACITY

UP TO 48

UP TO 40

UP TO 12

UP TO 40

UP TO 85

UP TO 100

UP TO 200

UP TO 240

## DIMENSIONS

16X34

16X34

16X16

25 x 48

20 x 60

28 x 49

63'9" x 32' | Nook 30'11" x 24'

70 X 48

Ryland Inn

# GARDEN ROOM

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The Landmark Tavern, the signature restaurant at Ryland Inn, offers several private and semi-private dining options. The Garden Room has an abundance of natural light, private bar, and french doors that provide access to a private Terrace allowing for beautiful and seamless indoor/outdoor event set-ups. The Garden Room is available for semi-private and private events.

## NUMBER OF GUESTS

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Non-Exclusive | Up to 25 guests  
Exclusive | Up to 50 guests

## SET-UP OPTIONS

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Set-up options are flexible based on the size of your group, including several long tables or a mix of smaller, restaurant style table seating.

## TIMING

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Availability is based on standard opening and closing times at Landmark Tavern.

## PRICING

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For non-exclusive bookings, there is no food & beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus which can be found [here](#).

For exclusive bookings, there is a food & beverage minimum required.



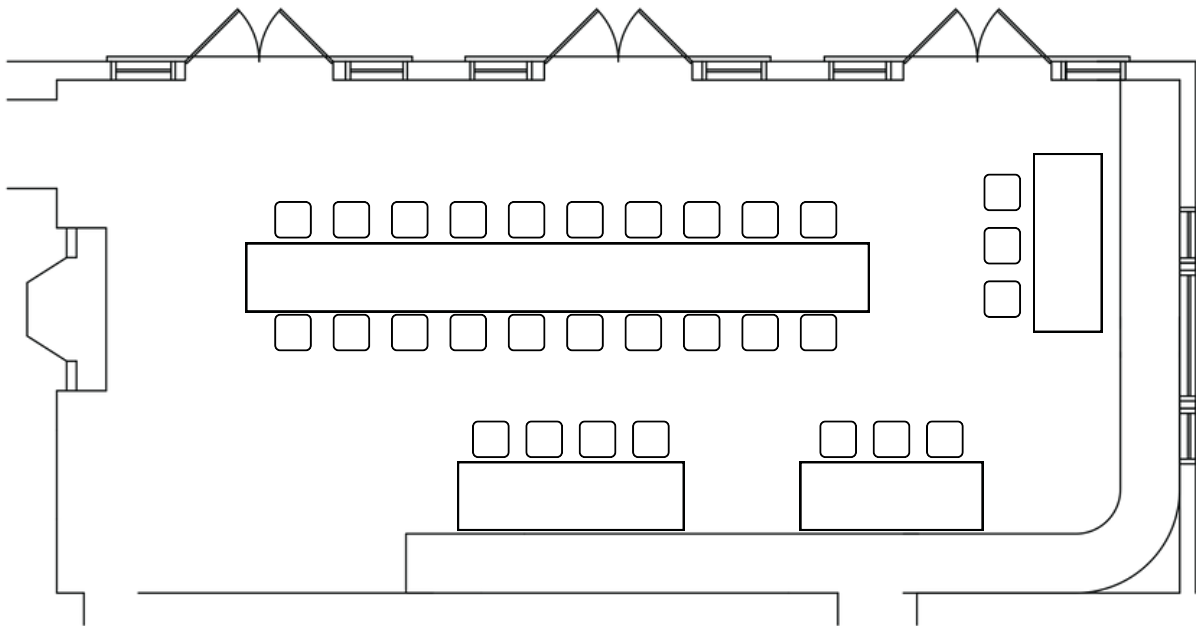
Ryland Inn

# GARDEN ROOM SET-UPS

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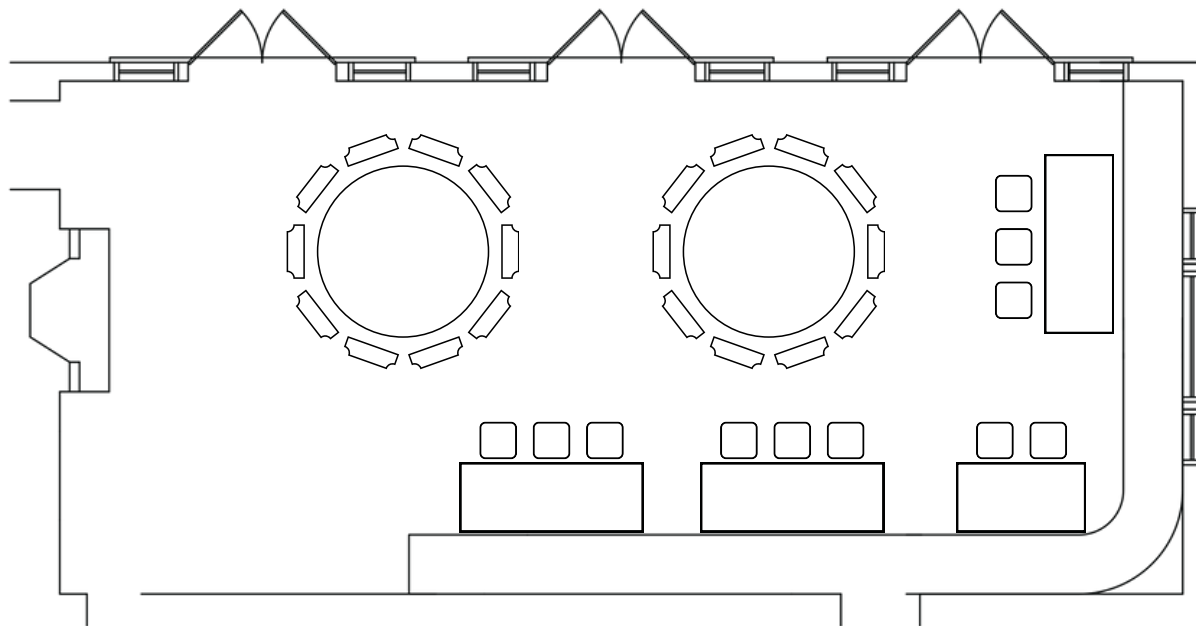
## BANQUET STYLE

ACCOMMODATES UP TO 50



## BANQUET STYLE WITH ROUNDS

ACCOMMODATES UP TO 50





# POLO ROOM

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Set against a backdrop of unpretentious charm, with equestrian décor that reflects a rich history and playful spirit, the Polo Room provides the perfect ambiance for your next special event. Available alone, or in conjunction with the Garden Room, the Polo Room is available for semi-private and private events.

## NUMBER OF GUESTS

---

Non-Exclusive | Up to 25 guests

Exclusive | Up to 50 guests

## SET-UP OPTIONS

---

Set-up options are flexible based on the size of your group, including several long tables or a mix of smaller, restaurant style table seating.

## PRICING

---

For non-exclusive bookings, there is no food & beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus which can be found [here](#).

For exclusive bookings, there is a food & beverage minimum required.

## TIMING

---

Availability is based on standard opening and closing times at Landmark Tavern.

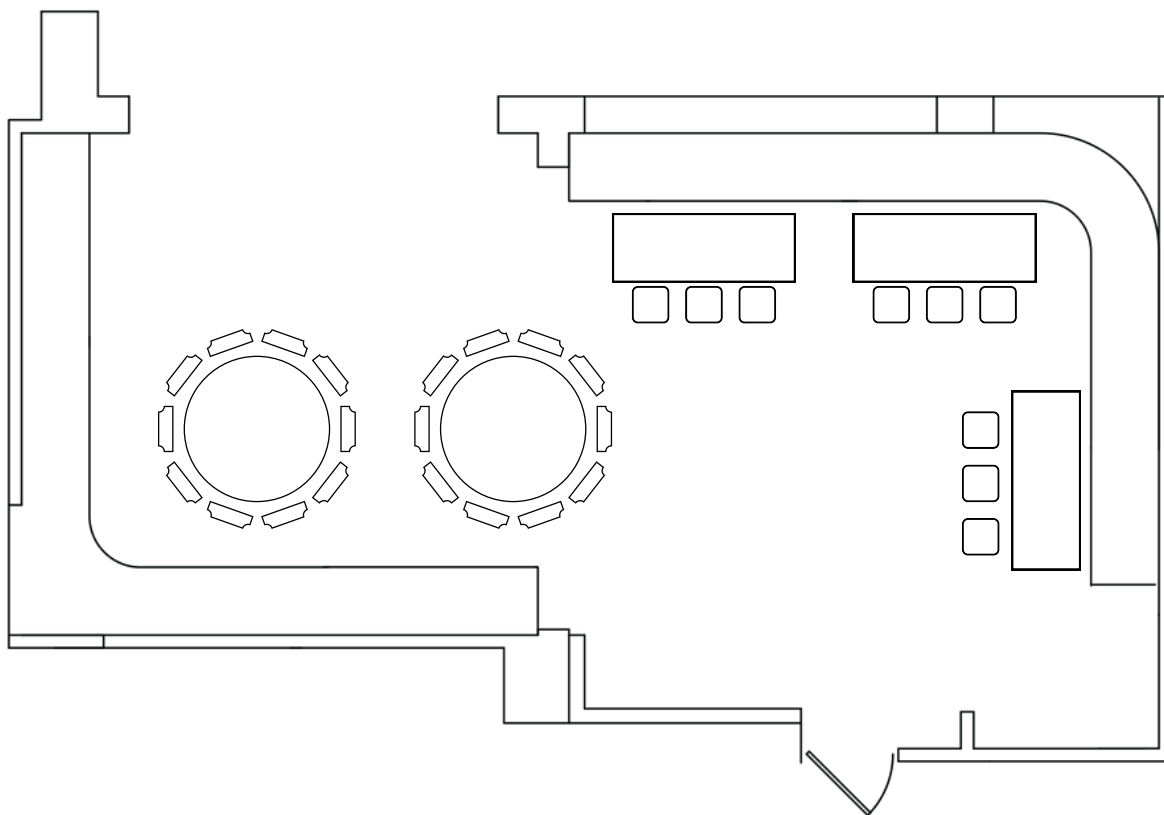


# POLO ROOM SET-UP

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## BANQUET WITH ROUNDS

ACCOMMODATES UP TO 50



# CHEF'S ROOM

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Give your guests an unforgettable experience of dining with a rare glimpse into a busy four-star kitchen. The Chef's Room is a private dining space that puts culinary creativity on center stage.

## NUMBER OF GUESTS

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Exclusive | Up to 12 guests

## PRICING

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We require all parties using the Chef's Room to dine from one of our private dining menus which can be found [here](#).

## SET-UP

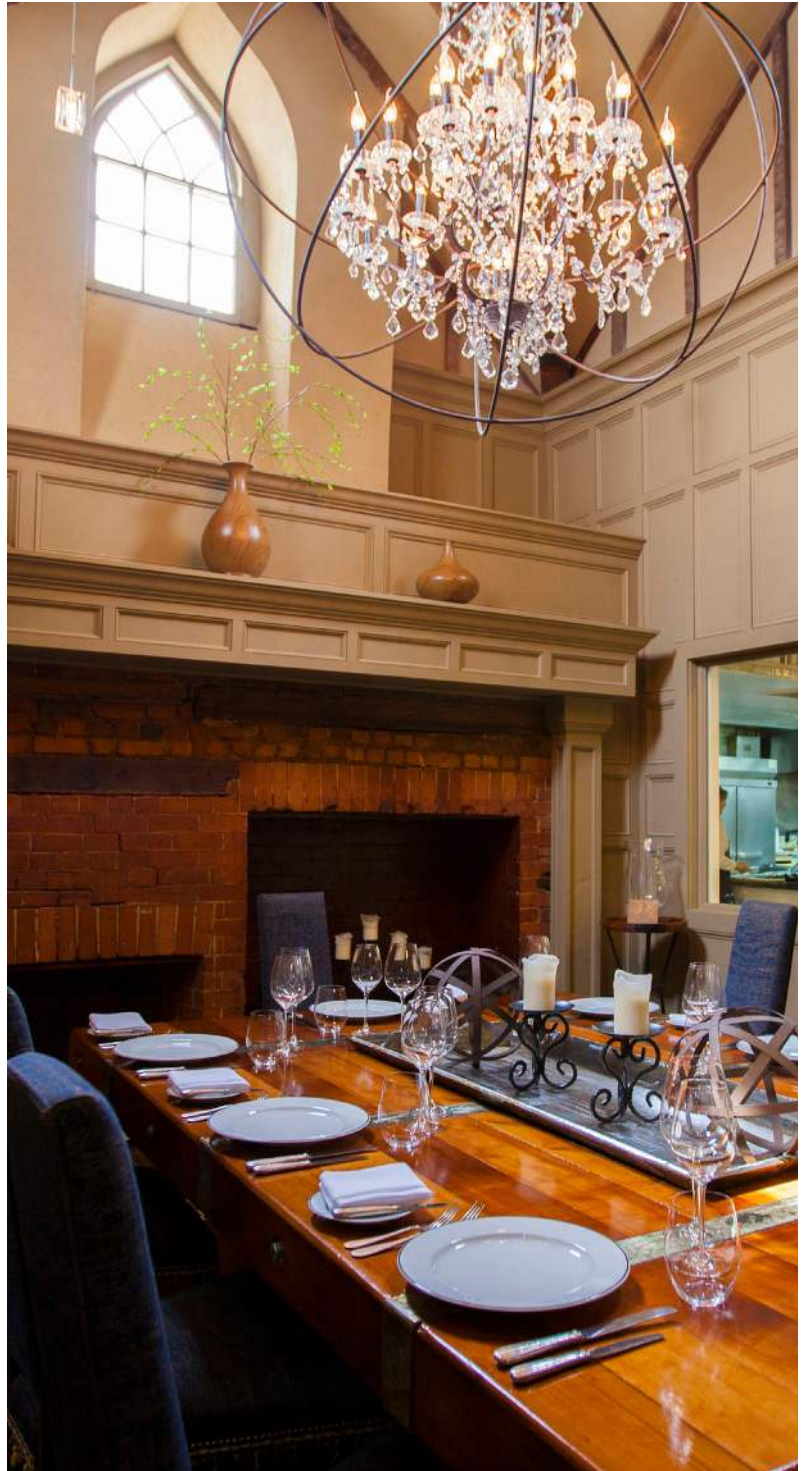
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The Chef's Room has one long, fixed table.

## TIMING

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Availability is based on standard opening and closing times at Landmark Tavern.



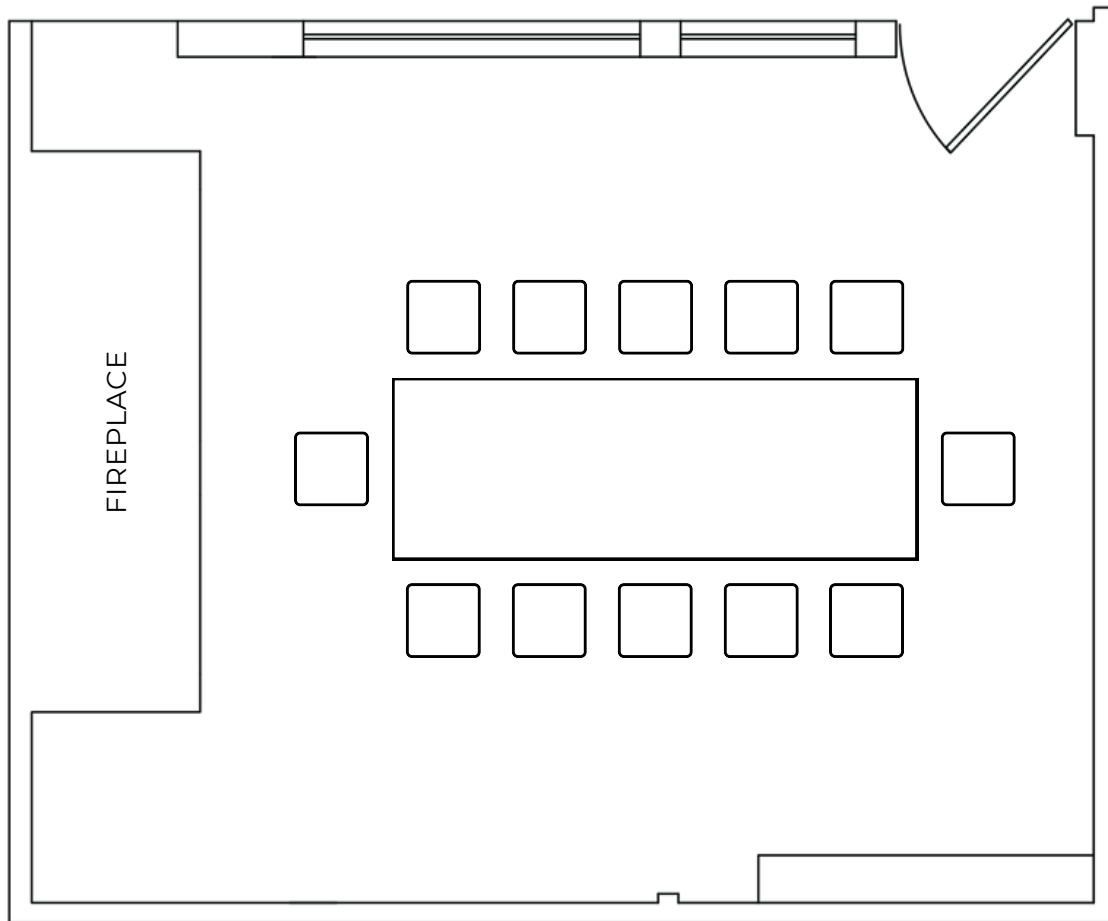


# CHEF'S ROOM SET-UP

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## DINING TABLE

ACCOMMODATES UP TO 12



# WASHINGTON ROOM

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Located on the second level of the Ryland Inn, The Washington Room overlooks the beautiful landscape of the surrounding grounds. The views of the lovely environment combined with the gourmet, farm-to-table menus are sure to delight your guests' senses. This space is available for private events with flexibility for seated or standing events.

## NUMBER OF GUESTS

---

Non-Exclusive | Up to 25 guests

Exclusive | Up to 50 guests

Standing: Up to 75

Seated: Up to 50

## PRICING

---

For non-exclusive bookings, there is no food & beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus which can be found [here](#).

For exclusive bookings, there is a food & beverage minimum required.

## SET-UP OPTIONS

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The Washington Room is available for standing or seated events. Please note this space is not handicap accessible.

## TIMING

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Availability is based on standard opening and closing times at Landmark Tavern.

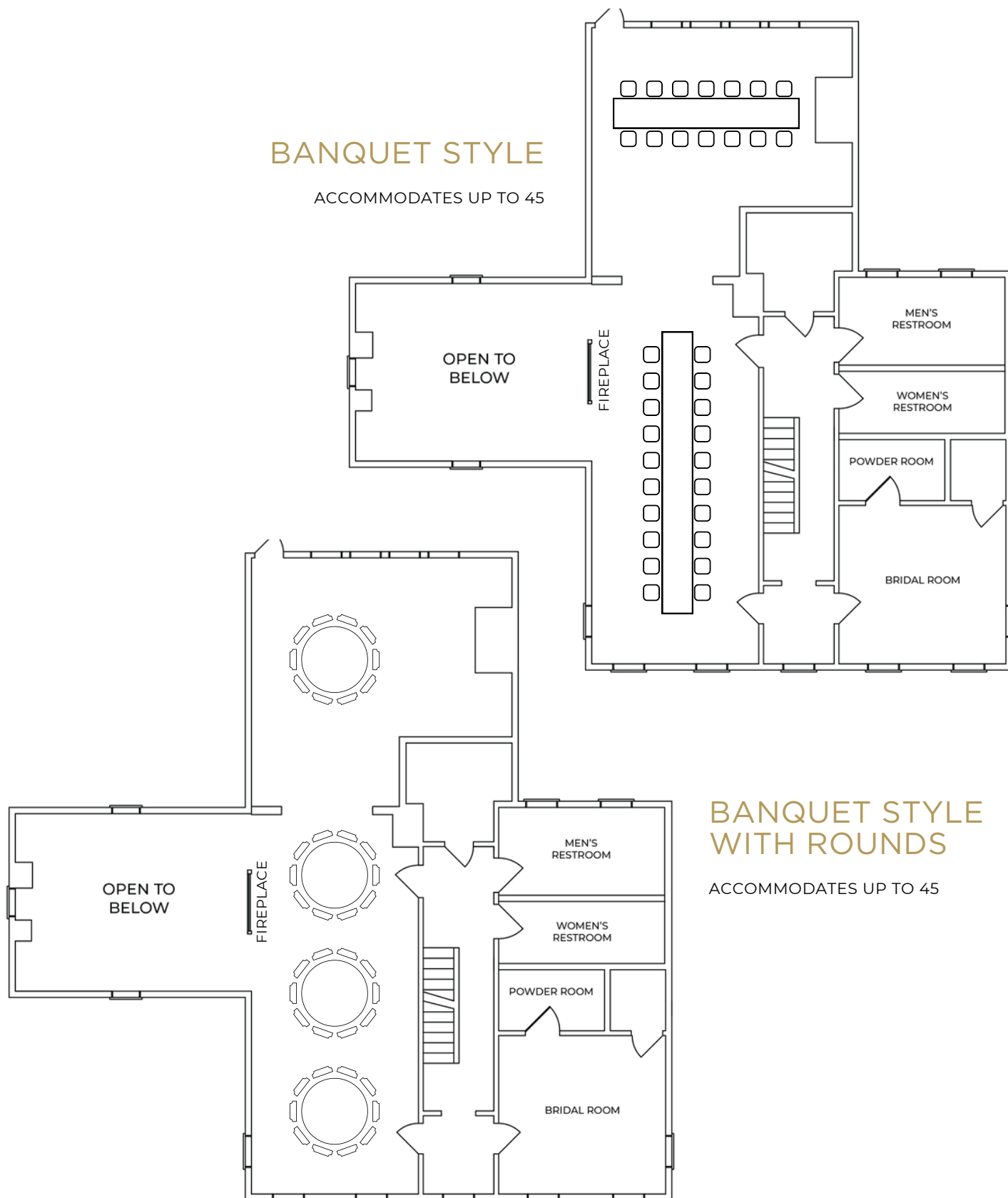


# WASHINGTON ROOM SET-UP

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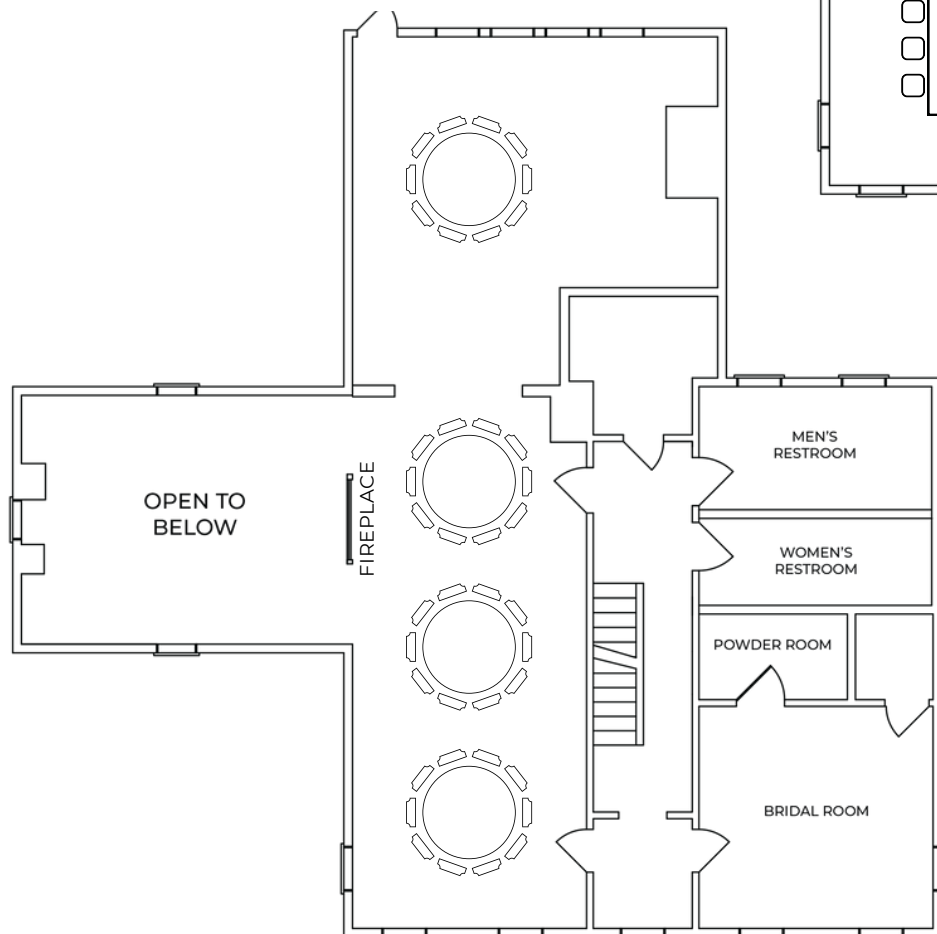
## BANQUET STYLE

ACCOMMODATES UP TO 45



## BANQUET STYLE WITH ROUNDS

ACCOMMODATES UP TO 45





# THE HUNTERDON

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Featuring a beautiful wood beam ceiling and large picture windows that flood the room with natural light, this space is well-suited for presentations, classroom style events, as well as seated dinners and private parties.

## NUMBER OF GUESTS

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28 Classroom  
80 Theater  
72 Seated  
85 Standing

## PRICING

---

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.

## SET-UP OPTIONS

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

## TIMING

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Event timing is flexible to accommodate your parties needs.

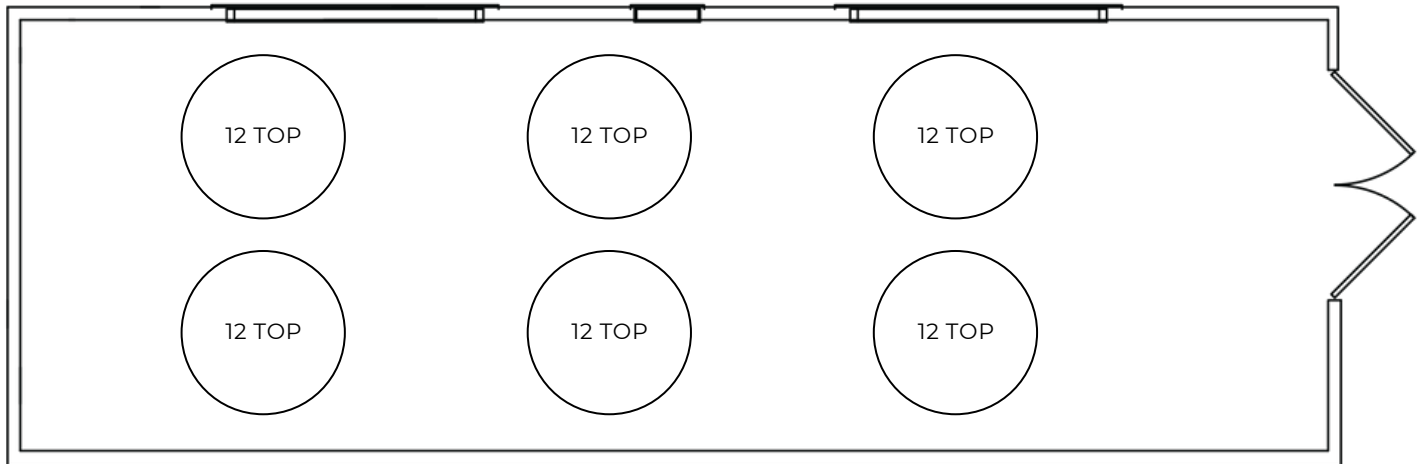


# THE HUNTERDON SET-UPS

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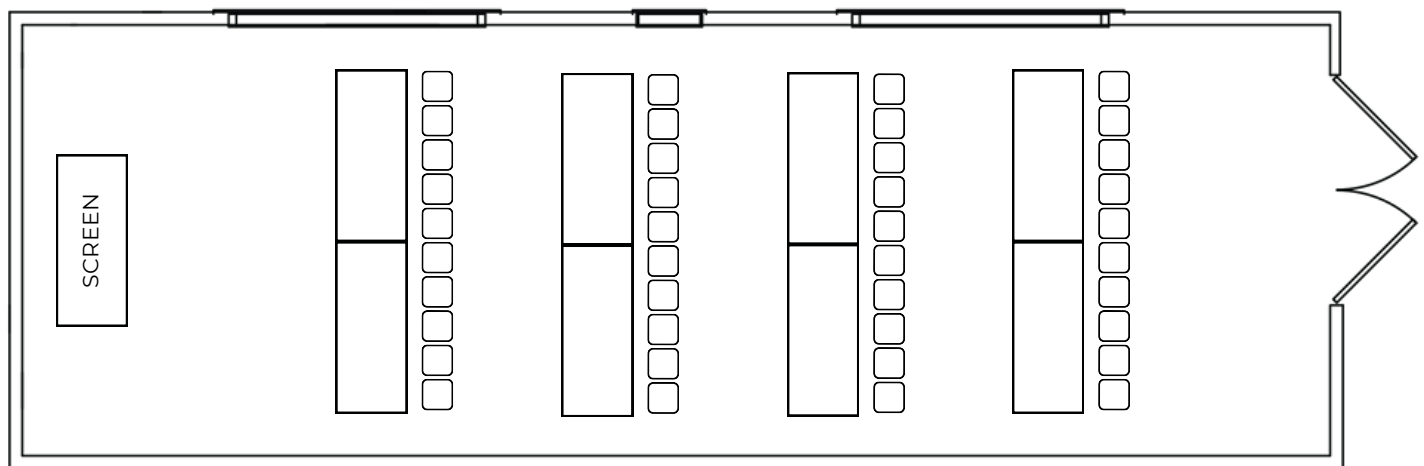
## BANQUET WITH ROUNDS

ACCOMMODATES UP TO 72



## CLASSROOM

ACCOMMODATES UP TO 40





# ESSEX ROOM

---

With high ceilings and grand chandeliers, this space maintains elegant, yet modern flair. Complete with a marble bar, hardwood floors, and an abundance of natural light, this room is perfect for more intimate affairs.

## NUMBER OF GUESTS

---

40 Classroom  
65 Theater  
72 Seated  
100 Standing

## PRICING

---

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.

## SET-UP OPTIONS

---

The Essex Room offers cocktail style, seated reception, theater and classroom set-ups.

## TIMING

---

Event timing is flexible to accommodate your parties needs.



Ryland Inn

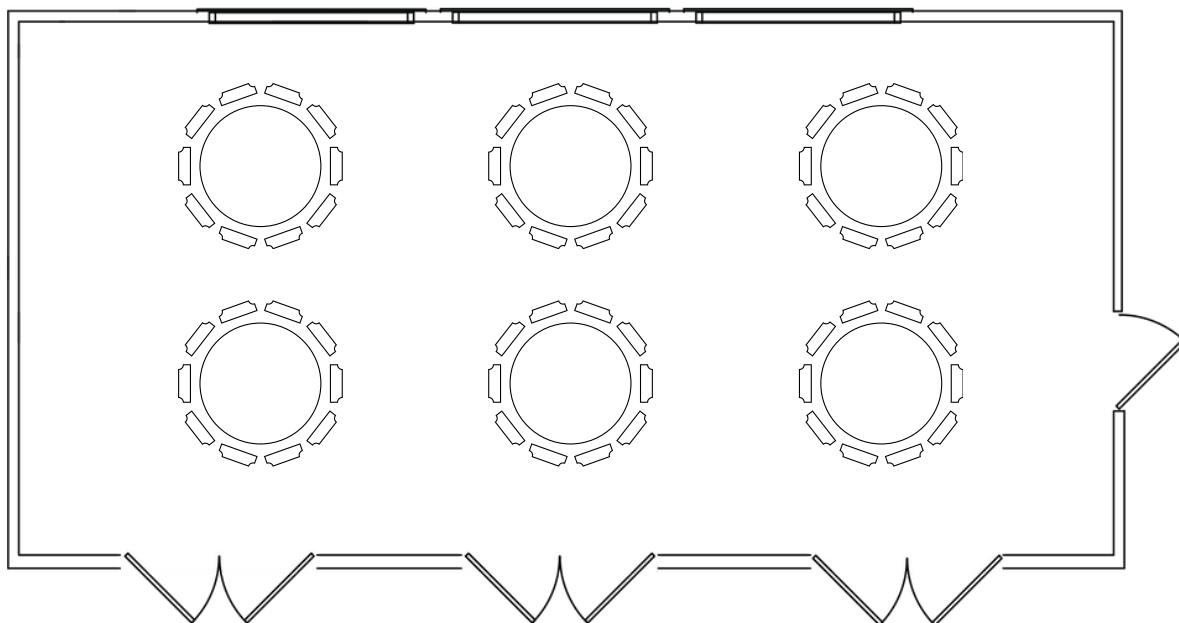


# ESSEX ROOM SET-UPS

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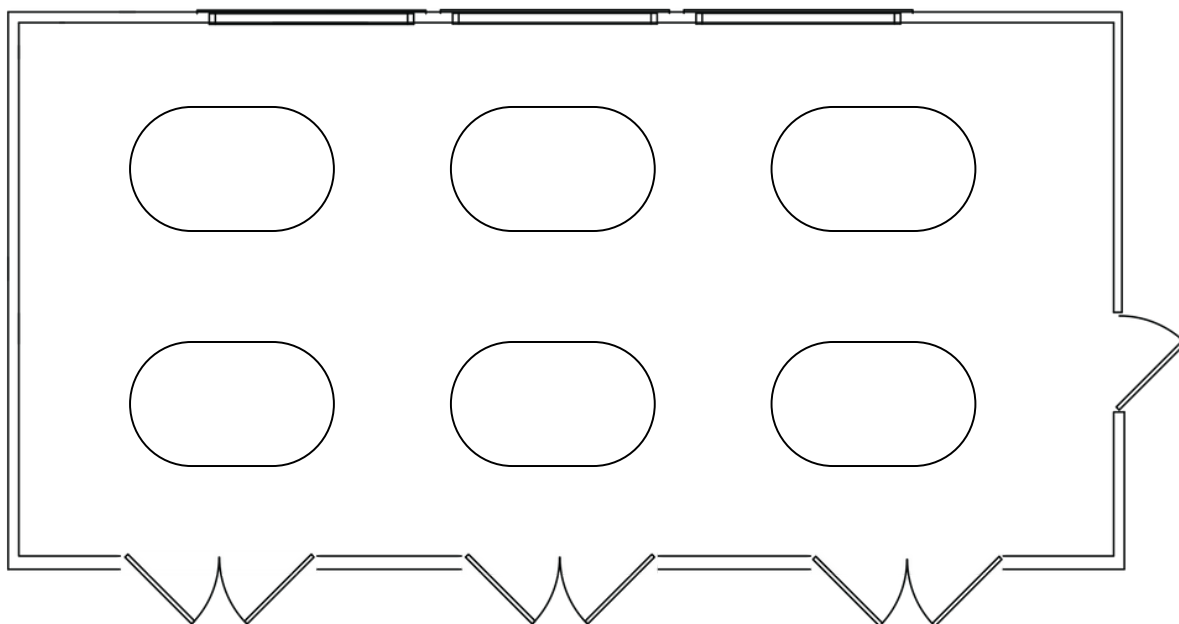
## BANQUET STYLE WITH ROUNDS

ACCOMMODATES UP TO 72



## BANQUET STYLE WITH OVALS

ACCOMMODATES UP TO 72



# COACH HOUSE

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Our refurbished 200-year-old barn is nothing short of magnificent. Utilizing the silo and materials from the original barn, this space is unique, authentic, and dramatic. The separate spaces for ceremony, cocktail hour, and reception make this space incomparable. It features whitewashed ceilings with dark wood exposed beams, Italian porcelain floors, French doors, and a floor-to ceiling stone fireplace; a combination of finishes that complement each other in the most extraordinary way.

## NUMBER OF GUESTS

---

100 Classroom  
200 Theater  
200-240 Seated  
300 Standing

## TIMING

---

Event timing is flexible to accommodate your parties needs.

## SET-UP OPTIONS

---

Set-up options are flexible based on the size of your group, including several long tables or a mix of smaller, restaurant style table seating.

## PRICING

---

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.



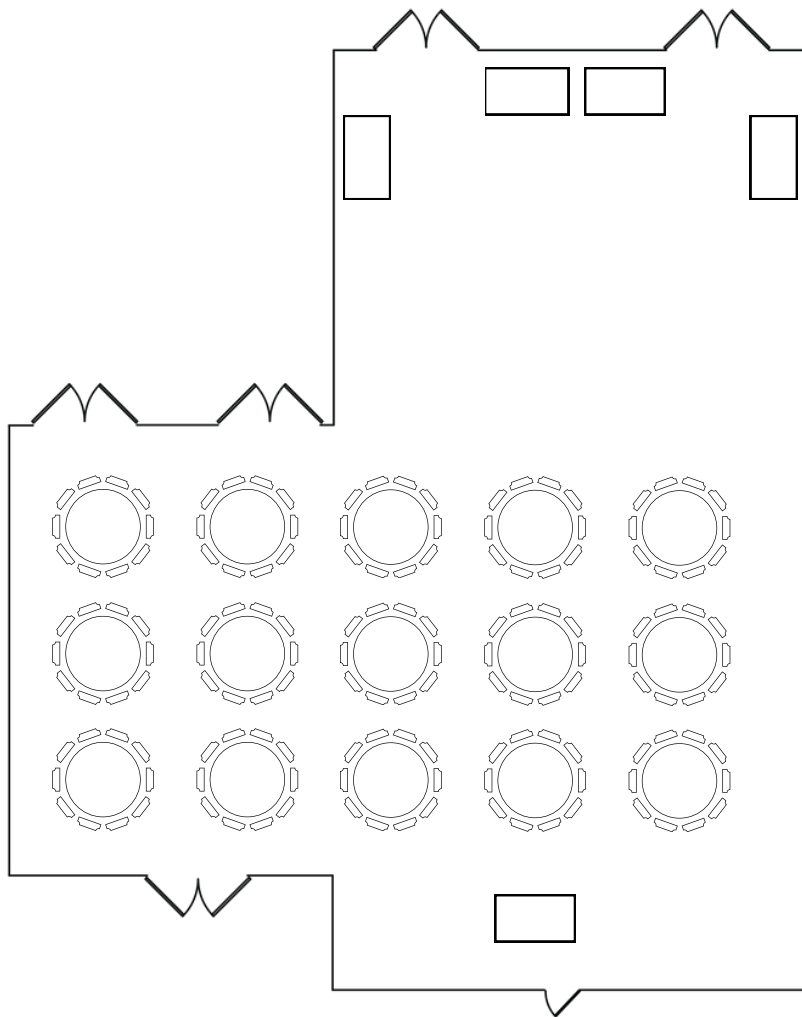
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# COACH HOUSE SET-UP

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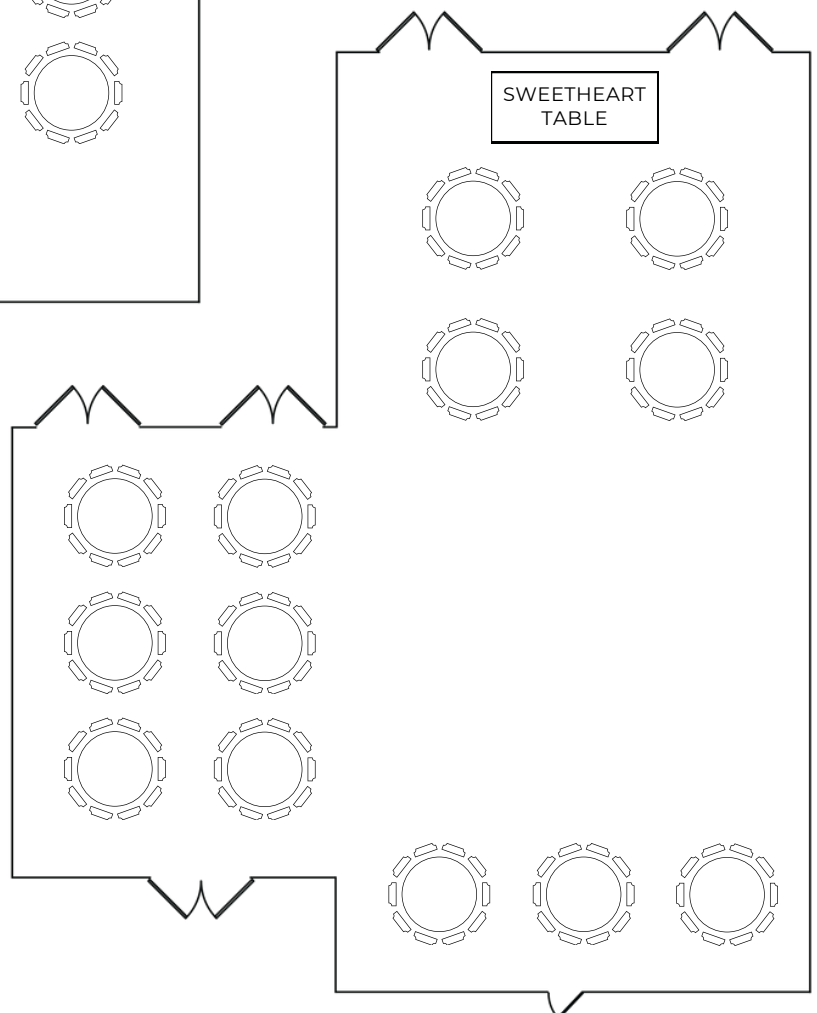
## BANQUET STYLE WITH ROUNDS

ACCOMMODATES UP TO 240



## BANQUET STYLE WITH ROUNDS

ACCOMMODATES UP TO 240





# GRAND BALLROOM

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With the feel of a country farmhouse paired with modern flair, the breathtaking 30-foot windows and matching stone fireplace play perfectly in concert with the glimmer and glow of our six chandeliers. The Grand Ballroom embodies refined country elegance, and is complete with a private courtyard that features outdoor bars, lounge areas, and fire pits.

## NUMBER OF GUESTS

---

125 Classroom  
300 Theater  
230-275 Seated  
400 Standing

## PRICING

---

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.

## SET-UP OPTIONS

---

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

## TIMING

---

Event timing is flexible to accommodate your parties needs.



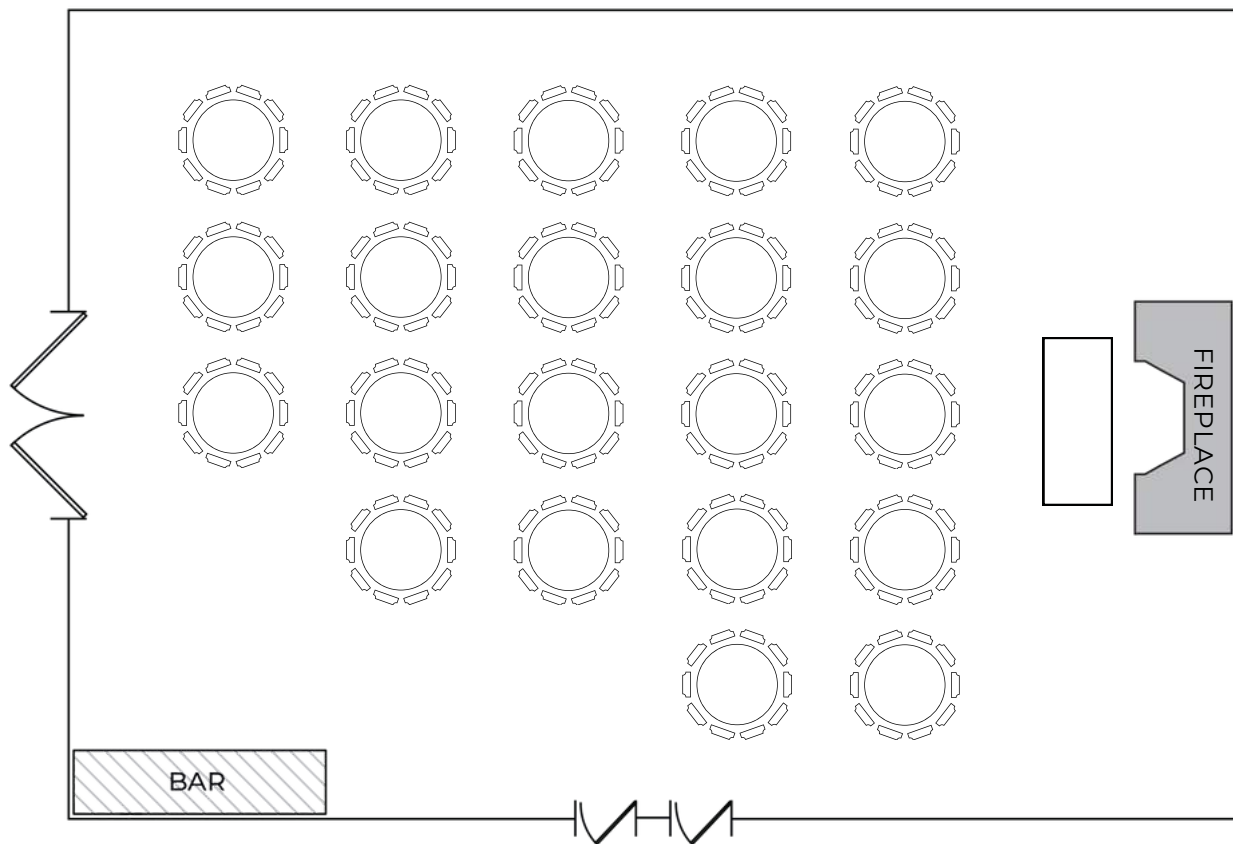
*Ryland Inn*

# GRAND BALLROOM SET-UPS

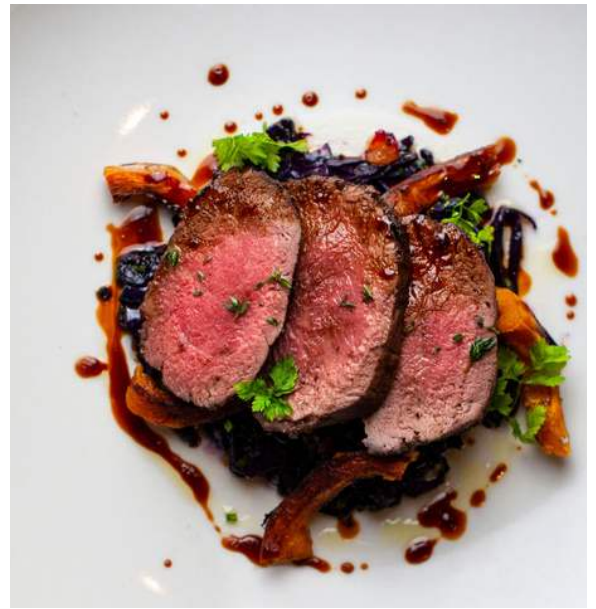
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## BANQUET STYLE WITH ROUNDS

ACCOMMODATES UP TO 275







Ryland Inn



# RESTAURANT MENUS

## PLATED BRUNCH

\$65 PER PERSON | 3 HOURS

+NJ Sales Tax | 24% Admin Fee

Maître D' Fee: \$350 | Bartender Fee: \$250 All Events

### FOR THE TABLE

#### Fresh-Baked Breakfast Pastries

berry preserves, whipped butter

### BEGINNINGS

#### Ryland Inn Salad

young fall lettuces, candied pecans, triple cream, riesling poached apples,  
chamomile-riesling vinaigrette

### ENTRÉES

*select 3 to present to your guests*

#### Ryland Avocado Toast

multigrain toast, sundried tomato  
& kale pesto, toasted almonds

#### Benedict Croissant

porchetta, field greens, cipollini onions,  
mushrooms, poached hen egg,  
hollandaise

#### Brioche French Toast

fig jam, mascarpone cheese,  
candied pecans

#### Organic Salmon

ryland field greens, wild mushrooms,  
parsnip purée

#### Griggstown Farm Chicken

farro, broccoli rabe,  
parsnip purée

### DESSERT

*select 1 to present to your guests*

#### Chocolate Trifle

chocolate mousse, whipped cream

#### Specialty Occasion Cake

choice of vanilla or chocolate cake with vanilla or chocolate buttercream icing

### INCLUDED BEVERAGES

Soft Drinks | Freshly Brewed Coffee | Herbal Tea

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**

# COCKTAIL RECEPTION

\$75 PER PERSON | 3 HOURS

+NJ Sales Tax | 24% Admin Fee

Maître D' Fee: \$350 | Bartender Fee: \$250 All Events

## PASSED HORS D' OEUVRES

Chef's selection of six for 2 hours  
to include seafood, meat, and vegetables items

## ARTISANAL CHEESES

*display of domestic & imported*  
with a focus on domestic to reflect flavors of local creameries  
crackers, housemade breads, fruit preserves,  
nuts, seasonal fruit, berries

## MEDITERRANEAN SPECIALTIES

Assorted Olives

Mushrooms

Marinated Artichoke Hearts

Caprese of Fresh Mozzarella & Fresh Basil, Drizzled with Olive Oil

Marinated & Grilled Vegetables

Hummus

Chef's Selection of Bruschetta & Tapenades

Pickled Vegetables

Fried Pita

Olive + Herbed Focaccia

Rustic Breads

## INCLUDED BEVERAGES

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

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**

# 3-COURSE PLATED DINNER

\$90 PER PERSON | 3 HOURS

+NJ Sales Tax | 24% Admin Fee

Maître D' Fee: \$350 | Bartender Fee: \$250 All Events

## BEGINNINGS

### Ryland Inn Salad

young fall lettuces, candied pecans, triple cream, riesling poached apples,  
chamomile-riesling vinaigrette

## ENTRÉES

*select 3 to present to your guests*

### Organic Salmon

ryland field greens, wild mushrooms,  
parsnip purée

### Griggstown Farm Chicken

farro, broccoli rabe,  
parsnip purée

### Butternut Squash Risotto

roasted fennel, charred leeks,  
rosemary & swiss chard

### Braised Short Rib of Beef

potato purée, baby carrots, haricot verts,  
red wine demi-glace

### NY Strip Steak

fingerling potato, creamed spinach  
*additional \$12 per person*

*\*vegetarian + vegan entrées are available upon request*

## DESSERT

*select 1 to present to your guests*

### Chocolate Porcini Fallen Soufflé

dulcey chocolate clove crèmeux, matcha meringue

### Apple Fennel Crostata

cranberry kumquat relish, fromage blanc ice cream

## INCLUDED BEVERAGES

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

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**



# 4-COURSE PLATED DINNER

\$100 PER PERSON | 3 HOURS

+NJ Sales Tax | 24% Admin Fee

Maître D' Fee: \$350 | Bartender Fee: \$250 All Events

## FIRST

### Potato & Stinging Nettle Soup

spiced crème fraîche, housemade potato chips

## SECOND

### Ryland Inn Salad

young fall lettuces, candied pecans, triple cream,  
riesling poached apples, chamomile-riesling vinaigrette

## ENTRÉES

*select 3 to present to your guests*

### Organic Salmon

ryland field greens, wild mushrooms,  
parsnip purée

### Griggstown Farm Chicken

farro, broccoli rabe,  
parsnip purée

### Butternut Squash Risotto

roasted fennel, charred leeks,  
rosemary & swiss chard

### Braised Short Rib of Beef

potato purée, baby carrots, haricot verts,  
red wine demi-glace

### NY Strip Steak

fingerling potato, creamed spinach  
*additional \$12 per person*

*\*vegetarian + vegan entrées are available upon request*

## DESSERT

*select 1 to present to your guests*

### Chocolate Porcini Fallen Soufflé

dulcey chocolate clove crémeux, matcha meringue

### Apple Fennel Crostata

cranberry kumquat relish, fromage blanc ice cream

## INCLUDED BEVERAGES

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

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**

# MARKETPLACE BRUNCH

\$75 PER PERSON | 3 HOURS

24% Administrative Charge | 6.625% Sales Tax  
\$250 Bartender Fee | Maître D' Fee: \$350

AN ASSORTMENT OF FRESHLY BAKED SCONES, BREADS AND MUFFINS

to reflect the season's flavors

DISPLAY OF DOMESTIC AND IMPORTED ARTISANAL CHEESES

**With a Focus on Domestic to Reflect Flavors of Local Creameries**

garnished with fresh fruit, crackers, house made breads, & nuts

HOMEMADE GRANOLA, YOGURT, AND FRESH BERRIES DISPLAY

SMOKE HOUSE FISH

**\$12 per person**

sturgeon, salmon, trout hardboiled egg, red onion, capers, lemon,  
sour cream and herbs rye toast, mini bagels, everything bagel crackers

ENTRÉES

*fresh from the garden*

**The Ryland Inn Salad**

seasonal fruit, brie, candied nuts,  
champagne vinaigrette

**Benedict Croissant**

porchetta, field greens, cipollini onions,  
mushrooms, poached hen egg, hollandaise

**French Toast with Gingered Apples**

vermont maple syrup and  
applewood smoked bacon

**Organic Salmon**

ryland field greens, wild mushrooms,  
parsnip purée

**Griggstown Farm Chicken**

farro, broccoli rabe,  
parsnip purée

*\*vegetarian + vegan entrées are available upon request*

SWEET ENDINGS

assorted mini desserts

BEVERAGES

Coffee, Tea, and Soft Drinks

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**

# MARKETPLACE DINNER

\$85 PER PERSON | 3 HOURS

24% Administrative Charge | 6.625% Sales Tax  
\$250 Bartender Fee | Maître D' Fee: \$350

## 30 MINUTE COCKTAIL RECEPTION

### Butler Passed Hors D'oeuvres

chef's selection of five to include seafood, meat, and vegetable items

### Display of Domestic and Imported Artisanal Cheeses

*with a focus on domestic to reflect flavors of local creameries*  
garnished with crackers, house made breads, fruit preserves & nuts  
an assortment of sliced seasonal fruit and berries

### Italian Antipasti

marinated artichoke hearts, grilled vegetables  
provolone stuffed tomatoes, mushrooms and olives  
grissini, crackers, fresh baked focaccia bread  
italian cured meats: genoa salami, soppressata, prosciutto and pepperoni  
caprese of fresh mozzarella and fresh basil drizzled with olive oil

## DINNER STATIONS

### Ryland Vegetable Garden

assorted raw and marinated grilled vegetables  
garden green salad, superfood grain salad  
cold pressed green and red juices  
hummus, herb yogurt, spinach & artichoke dip  
fried pita, olive and onion focaccia, rustic breads

### Carving Board

*please select two*

salmon wellington, lemon caper sauce  
free range turkey, cranberry relish  
beef brisket, whole grain mustard  
grilled pork loin, cured ham, whole grain mustard glaze  
german potato salad, broccoli rabe

### Under the Tuscan Sun Pasta Station

*presented with two of the following sauces:*

bolognese | eggplant pomodoro | shrimp pesto  
sweet sausage | broccoli rabe  
sundried tomatoes | ricotta salata

freshly baked focaccia bread  
fresh cracked pepper, parmesan cheese, red pepper flakes

## DESSERT

chef's selection of mini pastries

## BEVERAGES

Coffee, Tea, and Soft Drinks

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**



# MARKETPLACE DINNER

\$85 PER PERSON | 3 HOURS

24% Administrative Charge | 6.625% Sales Tax

\$250 Bartender Fee | Maître D' Fee: \$350

## 30 MINUTE COCKTAIL RECEPTION

### Bar Packages

*premium open bar*

first hour- \$25 per person

second hour- \$15 per person

every additional hour- \$10 per person

### Open Bar

*wine and beer only*

first hour- \$20 per person

every additional hour- \$10 per person

### House Pours | Wine

\$45 Per Bottle

Prosecco Toast \$50 Per Bottle

### House Pours | Beer

\$6 Per Bottle

### Consumption Bar

*based on actual number and types of drinks consumed*

\$250 Bartender Fee

### Cash Bar

*guests purchase their own drinks*

\$250 Bartender Fee

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**

# FOOD ENHANCEMENTS

## CANAPÉS & HORS D'OEUVRES

30 minutes / \$10 per person

60 minutes / \$15 per person

### MEAT

#### Grilled Chicken Flatbread

smoked gouda

#### Grass-Fed Beef Carpaccio

pea tendrils & radish

#### Grass-Fed Beef Tartare

hand cut beef, cornichons, tarragon

#### Seasonal Fruit & Prosciutto Skewers

grilled pineapple, tarragon

#### Chicken Liver Pâté

quince, thyme

#### Meatballs

turkey, mushroom,  
aged parmesan

### SEAFOOD

#### King Salmon Tartare

pomegranate seeds, mustard greens

#### Scallop Crudo

blood orange and bronze fennel

#### Smoked Trout Tartlet

english pea purée,  
grilled spring onion yogurt

#### Shrimp Hush Puppies

salsa verde, Ryland honey

#### Chilled Shrimp

avocado mousse, cilantro

#### Miniature Lobster Rolls

#### Mini Crab Cake

remoulade sauce

### VEGETARIAN

#### Arancini

english pea & taleggio cheese

#### Cornmeal Fritter

spring onion & ricotta

#### Quiche

spinach, gruyère, charred onion

#### Warm Ricotta Tart

english and sugar snap peas

#### Crispy Potato Rosti Cakes

shredded potato, grilled onion relish

#### Fulper Farm Sheep's Milk Camembert

Ryland strawberry preserve

#### Mozzarella Caprese Skewer

### VEGAN

#### Soup Shooter

potato-watercress

#### Tempura Fried Broccoli

ginger & soy

#### Polenta Stuffed Mushrooms

english peas, herbs

#### Candied Endive Spoon

lentil, radish kale and herbs

#### Kimchi

napa cabbage, daikon radish

Menu Subject to Change Based on Seasonality & Availability

Ryland Inn

# CAKE MENU

\$8 PER PERSON

+NJ Sales Tax | 24% 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!

## CAKE FLAVOR

Vanilla  
Chocolate  
Vanilla & Chocolate  
Chocolate Chiffon

Lemon Chiffon  
Carrot  
Pumpkin  
Walnut or Almond

## CAKE FILLING

Vanilla  
Chocolate  
Vanilla & Chocolate  
Milk Chocolate  
Dulce De Leche  
Cannoli

Pumpkin  
Cream Cheese  
Chocolate Mousse  
Cheesecake  
Custard  
Eggnog

Fruit Buttercream:  
Strawberry,  
Passionfruit,  
Lemon, Orange,  
Raspberry,  
Pineapple

## CAKE BUTTERCREAM ICING

Vanilla  
Chocolate  
Vanilla & Chocolate  
Milk Chocolate  
Dulce De Leche

Cannoli  
Pumpkin  
Cream Cheese  
Chocolate Mousse  
Cheesecake

Fruit Buttercream:  
Strawberry,  
Passionfruit,  
Lemon, Orange,  
Raspberry, Pineapple

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**



# DRINKS | BAR ENHANCEMENTS

## OPTION 1 | BRUNCH BAR

### Mimosa Bar | \$15 per person

assortment of seasonal fruit juices fresh fruit skewers

### Bloody Mary Bar | \$20 per person

garnished with avocado, shrimp skewers, bacon, mozzarella and prosciutto, crabcakes, pickles, celery carrots, jalapeños, cucumber, olives, lemon, limes

### Bloody Mary and Mimosa Bar | \$35 per person

mimosas served with an assortment of seasonal fruit juices, fresh fruit skewers

## OPTION 2 | PREMIUM OPEN BAR

first hour- \$25 per person

second hour- \$15 per person

every additional hour- \$10 per person

## OPTION 3 | OPEN BAR

wine & beer only

first hour - \$20 per person

every additional hour - \$10 per person

## OPTION 4 | CONSUMPTION BAR

based on actual number and types of drinks consumed

\$250 bartender fee

## OPTION 4 | CASH BAR

guests purchase their own drinks

\$250 bartender fee

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



# LARGE PARTY DINING

## MORE INFORMATION

- In addition to the private dining menu selections, guests can pre-determine any additional enhancements when submitting final menu selections 2-weeks prior to the event.
- You have access to the room 1 hour prior to the event based upon availability.
- Flowers balloons are welcome. No table confetti or décor stuck to the walls.
- No outside catering, live entertainment, dance floor, DJ, or audio visual equipment are permitted. Ryland Inn provides the music for the private dining room.
- 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.*



# 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 24% 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





# EVENT MENUS & MEETING PACKAGES

## MARKETPLACE DINNER

\$85 PER PERSON | 3 HOURS

24% Administrative Charge | 6.625% Sales Tax  
\$250 Bartender Fee | Maître D' Fee: \$350

### 30 MINUTE COCKTAIL RECEPTION

#### Butler Passed Hors D'oeuvres

chef's selection of five to include seafood, meat, and vegetable items

#### Display of Domestic and Imported Artisanal Cheeses

*with a focus on domestic to reflect flavors of local creameries*  
garnished with crackers, house made breads, fruit preserves & nuts  
an assortment of sliced seasonal fruit and berries

#### Italian Antipasti

marinated artichoke hearts, grilled vegetables  
provolone stuffed tomatoes, mushrooms and olives  
grissini, crackers, fresh baked focaccia bread  
italian cured meats: genoa salami, soppressata, prosciutto and pepperoni  
caprese of fresh mozzarella and fresh basil drizzled with olive oil

### DINNER STATIONS

#### Ryland Vegetable Garden

assorted raw and marinated  
grilled vegetables  
garden green salad,  
superfood grain salad  
cold pressed green and red juices  
hummus, herb yogurt,  
spinach & artichoke dip  
fried pita, olive and onion focaccia,  
rustic breads

#### Carving Board

*please select two*  
salmon wellington, lemon caper sauce  
free range turkey, cranberry relish  
beef brisket, whole grain mustard  
grilled pork loin  
cured ham, whole grain mustard glaze  
german potato salad, broccoli rabe

#### Under the Tuscan Sun Pasta Station

*presented with two of the  
following sauces:*  
bolognese | eggplant pomodoro  
shrimp pesto  
sweet sausage | broccoli rabe  
sundried tomatoes | ricotta salata  
freshly baked focaccia bread  
fresh cracked pepper,  
parmesan cheese, red pepper flakes

### DESSERT

chef's selection of mini pastries

### BEVERAGES

Coffee, Tea, and Soft Drinks

**Ryland Inn**

# 3-COURSE PLATED DINNER

\$90 PER PERSON | 3 HOURS

+NJ Sales Tax | 24% Admin Fee

*Maître D' Fee: \$350 | Bartender Fee: \$250 All Events*

## BEGINNINGS

### Potato & Stinging Nettle Soup

spiced crème fraîche,  
house made potato chips

### Ryland Inn Salad

young fall lettuces, candied pecans,  
triple cream, riesling poached apples,  
chamomile-riesling vinaigrette

### Grapefruit & Mushroom Salad

quinoa, dill-havarti, frisée, watercress,  
caraway-citrus-dill vinaigrette

## ENTRÉES

### Organic Salmon

ryland field greens, wild mushrooms,  
parsnip purée

### Griggstown Farm Chicken

farro, spinach, roasted carrot and  
pepper purée

### Butternut Squash Risotto

roasted fennel, charred leeks,  
rosemary & swiss chard

### Braised Short Rib of Beef

potato purée, baby carrots, haricot verts,  
red wine demi-glace

### NY Strip Steak

fingerling potato, creamed spinach  
*additional \$12 per person*

## DESSERT

### Chocolate Porcini Fallen Soufflé

dulcey chocolate clove crémeux, matcha meringue

### Apple Fennel Crostata

cranberry kumquat relish, fromage blanc ice cream

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**

# 4-COURSE PLATED DINNER

\$100 PER PERSON | 3 HOURS

+NJ Sales Tax | 24% Admin Fee

Maître D' Fee: \$350 | Bartender Fee: \$250 All Events

## BEGINNINGS

### Potato & Stinging Nettle Soup

spiced crème fraîche,  
house made potato chips

## SALAD

### Ryland Inn Salad

young fall lettuces, candied pecans,  
triple cream, riesling poached apples,  
chamomile-riesling vinaigrette

### Grapefruit & Mushroom Salad

quinoa, dill-havarti, frisée, watercress,  
caraway-citrus-dill vinaigrette

## ENTRÉES

### Organic Salmon

ryland field greens, wild mushrooms,  
parsnip purée

### Griggstown Farm Chicken

farro, spinach, roasted carrot and  
pepper purée

### Butternut Squash Risotto

roasted fennel, charred leeks,  
rosemary & swiss chard

### Braised Short Rib of Beef

potato purée, baby carrots, haricot verts,  
red wine demi-glace

### NY Strip Steak

fingerling potato, creamed spinach  
*additional \$12 per person*

## DESSERT

### Chocolate Porcini Fallen Soufflé

dulcey chocolate clove crémeux, matcha meringue

### Apple Fennel Crostata

cranberry kumquat relish, fromage blanc ice cream

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**

# VIP PLATED DINNER

\$125 PER PERSON | 3 HOURS

+NJ Sales Tax | 24% Admin Fee

Maître D' Fee: \$350 | Bartender Fee: \$250 All Events

## BEGINNINGS

### Celeriac & Crab Chowder

paddlefish caviar

### Fall Green Salad

arugula, frisée, candied kumquats, pistachio, sweet ricotta crostini, riesling-thyme vinaigrette

### Winter Squash Salad

coconut cashew butter, sunflower seed, kale, pickled onion, farro, roasted and pickled butternut squash, pomegranate, sherry vinaigrette

## ENTRÉES

### Braised Monkfish

sun dried tomato sofrito, mashed yukon gold potatoes, bok choy

### Griggstown Farm Chicken

buttermilk poached breast & fried thigh, broccoli rabe, bourbon caramel sweet potato puree

### Carnival Cauliflower Steak

fregola, steak rub, piquillo pepper aioli, dates, herbs

### Aged Cedar River New York Strip Steak

creamed leeks & swiss chard, oil-vinegar-sage frites, au poivre sauce

### Alina Duck Breast

*\$15 Per Person Additional*

fried grits & duck confit cake, candied treviso, spinach, spiced honey

### Cervena Venison Loin

*\$20 Per Person Additional*

hakurei turnip puree, turnip greens, hazelnuts & wild mushrooms, pickled huckleberry, spruce

### Black Truffles (\$25 Per Person Add'l)

## DESSERT TASTING

### Mini Chocolate Fallen Souffle

### Dulcey Chocolate Crèmeux

### Apple Fennel Parisienne

### Fromage Blanc Ice Cream

*Menu Subject to Change Based on Seasonality & Availability*

**Ryland Inn**



# BAR PACKAGES

## PREMIUM OPEN BAR

first hour- \$25 per person  
second hour- \$15 per person  
every additional hour- \$10 per person

## OPEN BAR

*wine & beer only*  
first hour - \$20 per person  
every additional hour - \$10 per person

## HOUSE BAR

wine | \$45 per bottle  
beer | \$6 per bottle  
prosecco toast | \$50 per bottle

## CONSUMPTION BAR

based on actual number and types of drinks consumed  
\$250 bartender fee

## CASH BAR

guests purchase their own drinks  
\$250 bartender fee

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



# CORPORATE DAY MEETING PACKAGE

PRICE \$110 PER PERSON

*All packages are customizable to the unique needs of your event & guests.*

*Meeting Space, Wireless Internet, Beverage Service*

*Additional charges 24% Administrative Charge & 6.625% Sales Tax Maître d \$350*

## CONTINENTAL MARKETPLACE BREAKFAST

assorted bagels  
miniature pastries  
butter, cream cheese, house-made jams  
miniature muffins  
seasonal fresh fruit display  
assorted flavored individual greek yogurts  
classic granola  
orange, cranberry & tomato juices  
coffee, tea, sparkling and still mineral water

## MORNING REFRESH

*Please Select One*

granola Bars  
garden fresh crudité with assorted dips  
popcorn: 2 flavors pre-bagged  
seasonal fruit & artisanal cheese display  
house-roasted nuts  
ryland Inn trail mix  
brownies/blondies, cookies, assorted mini treats  
cold pressed fruit & vegetable juices

## MARKETPLACE LUNCH

*Menus Based on Seasonal Sections*

### Salad

*Please Select One*

baby kale caesar | parmesan cheese, croutons  
young spinach | blue cheese, pickled red onions, quinoa, sherry vinaigrette  
the ryland Inn salad | seasonal fruit, local brie, candied nuts, champagne vinaigrette  
garden inspired seasonal soup

### Entrées

*Please Select Three*

organic salmon | sugar snap peas, onion soubise, oyster mushrooms, lemon thyme  
roasted chicken breast | mashed potatoes, sautéed french beans  
braised beef short rib | creamy polenta, broccoli rabe, gremolata

*\*Inclusive of Vegetarian/Vegan Option\**

Seasonal Risotto | Provided as Vegetarian/Vegan Option

CONTINUED NEXT PAGE

**Ryland Inn**

# CORPORATE DAY MEETING PACKAGE

PRICE \$110 PER PERSON

*All packages are customizable to the unique needs of your event & guests.*

*Meeting Space, Wireless Internet, Beverage Service*

*Additional charges 24% Administrative Charge & 6.625% Sales Tax Maître d \$350*

## AFTER-LUNCH BREAK

*Select One*

granola bars

garden fresh crudité with assorted dips

popcorn: 2 flavors pre-bagged

seasonal fruit & artisanal cheese display

house-roasted nuts

ryland Inn trail mix

brownies/blondies, cookies, assorted mini treats

cold pressed fruit & vegetable juices

\*continuous beverage refresh provided throughout the day coffee/tea/bottled Water\*

## ENHANCEMENTS

**Hot Breakfast | \$24 Per Person**

*Choice of Three, Served Marketplace Style*

scrambled eggs

pancakes

french toast

eggs benedict

bacon

sausage

potato hash

ham

corned beef hash

oatmeal bar



**Ryland Inn**

# 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





# ACCOMMODATIONS

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The Ryland Inn offers luxurious, cottage-style accommodations available for use only in conjunction with events held on property. Nestled on 10 acres, adjacent to the Coach House, the Breyer Barns consist of 3 unique cottages totaling to 13 guest rooms. Our Pelham House, Kimblewick House and Hayloft Cottage bedrooms with flat-screen TVs, private bathrooms, open kitchens with all standard appliances, dining rooms with seating, large living room spaces with sofas and flat-screen TVs, and much more. These uniquely appointed cottages provide private retreats for event hosts and guests.



*Ryland Inn*

# 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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## CHRIS ALBRECHT

### Chef

Christopher Albrecht was born and raised in Central New Jersey. But it was his time on Long Beach Island that would lead him to his first cooking job at the Gourmet Mooring in Beach Haven, a busy seasonal Seafood and Steakhouse. Here Chris got his first taste of kitchen management eventually working his way through the entire kitchen.

After college Albrecht returned to New Jersey, working with acclaimed chefs across the state before attending the prestigious Culinary Institute of America in Hyde Park New York. Post graduation, Albrecht continued his career in Manhattan at the renowned Gramercy Tavern, working closely with “Top Chef” and James Beard award winner Tom Colicchio for three years, becoming the Saucier. He then studied the next three years with James Beard award-winning pastry chef Claudia Fleming, working his way to Assistant Pastry Chef.

Since then, Albrecht’s awareness of the processed food industry has led him back to the soil and to arguably the most prestigious space in New Jersey, The Ryland Inn. Chef Albrecht has also revitalized the acclaimed Ryland Kitchen Garden, a mere 100 feet from the kitchen door. Here soil fertility is at the heart of nutrition and flavor - seed saving, selective plant breeding, seed diversity are celebrated in the green house, while the field boasts hundreds of varieties of herbs, fruits and vegetables used daily in the kitchen.

His culinary style focuses on high quality, nutrient dense, seasonal ingredients from small Family owned and operated Farms and Ranches, delivered at the peak of flavor, and combining those ingredients with the attention to details, integrity and technique he has learned over the past thirty years. “Food is Medicine, and we don’t need a prescription to reap the benefits, just a table and a fork.”

## SAMANTHA LIPMAN

### Event Stylist

Samantha Lipman has been working in the event and wedding industry for over 13 years at Landmark Hospitality, where she combines her passion for creating beautiful and unforgettable events. She holds a degree in Hospitality from Fairleigh Dickinson University and loves bringing her clients’ visions to life.

Recently married, Samantha is enjoying this exciting new chapter with her husband and their playful puppy. Outside of work, she enjoys baking and finding new ways to add a personal touch to everything she does.



## GIANA PHILIPS

### Event Stylist

Giana is a seasoned event planner with 8 years of experience in the industry, having worked across multiple states and within the last few years calling The Ryland Inn home. Passionate about crafting unforgettable moments, Giana finds the most rewarding part of the job is seeing an event’s vision come to life.

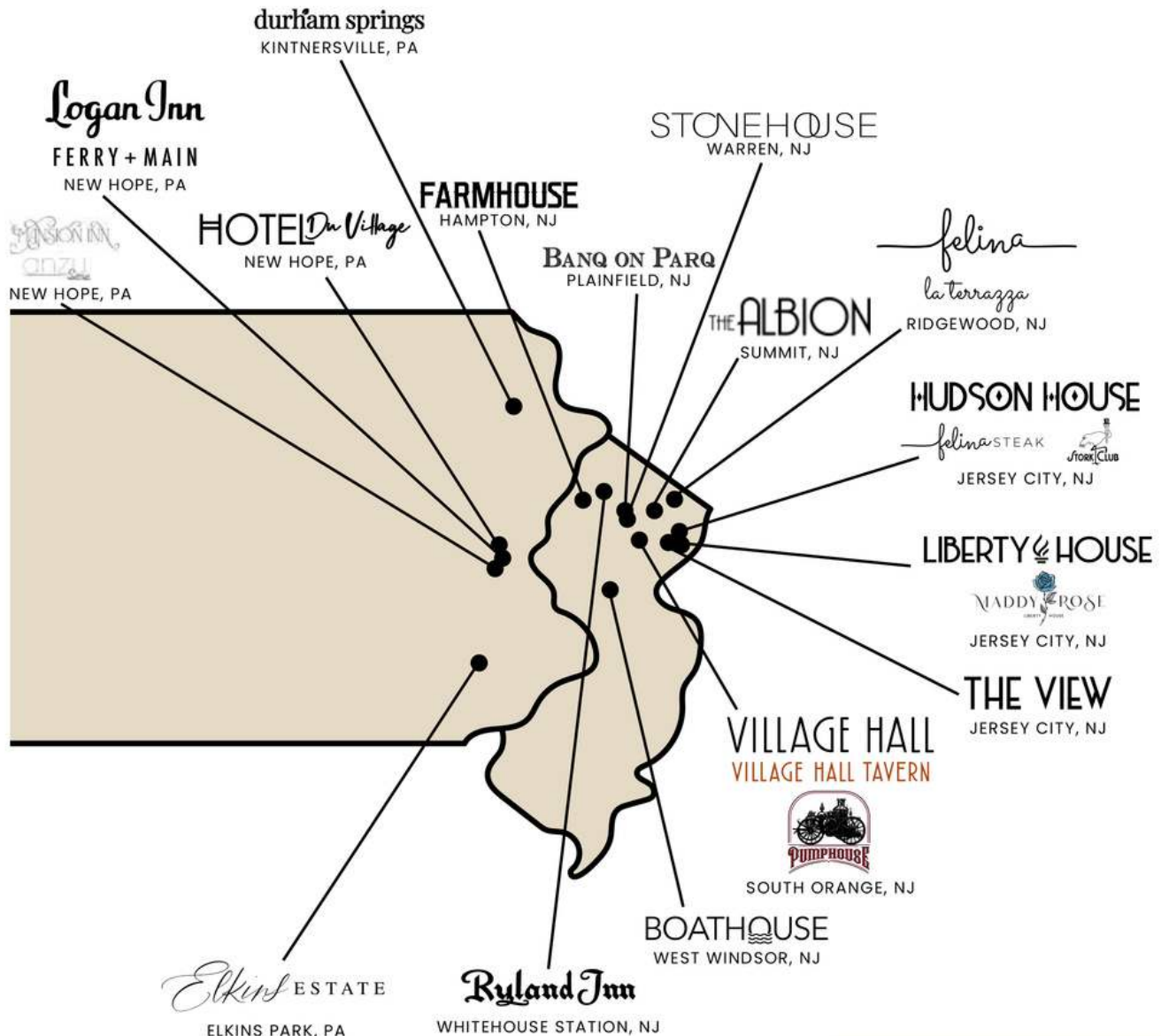
With a focus on creating memories that will last a lifetime, she ensures each event is unique and personalized. Outside of work, Giana enjoys cooking, spending time with family, and exploring hobbies like reading and home renovations. She is always looking for ways to create beauty and joy in everyday life!

*Ryland Inn*



## 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)

# Ryland Inn



# WE LOOK FORWARD TO WELCOMING YOU AT THE RYLAND INN!

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



*Ryland Inn*

115 OLD HIGHWAY 28, WHITEHOUSE STATION, NJ 08889  
908.534.4011