

LIBERTY HOUSE

PRIVATE DINING & CORPORATE EVENTS

BOOK NOW

76 AUDREY ZAPP DRIVE, JERSEY CITY, NJ 07305
201.395.0300

by *landmark*
colorful luxury

WELCOME TO LIBERTY HOUSE



Boasting unsurpassed views of the New York City skyline, Ellis Island, Lady Liberty, and Liberty Landing Marina. Liberty House, located inside historic Liberty State Park, is home to Maddy Rose and multiple distinctly unique dining and event spaces.

Maddy Rose offers elevated coastal cuisine, craft beverages, and a vibrant atmosphere.. With a fresh, Mediterranean-inspired concept, guests revel in both scenic views and an upscale dining experience.

Liberty House also offers multiple event spaces for any private event including milestone celebrations, corporate meetings and events, and weddings. Event spaces are complete with private entrances, separate cocktail rooms, ceremony spaces, lush gardens, and outdoor patio spaces.

LIBERTY  HOUSE

EVENT SPACES



ROOM

SEMI-PRIVATE GROUP DINING
THE GALLERY
THE PATIO
LIBERTY ROOM
GRAND BALLROOM

CAPACITY

13 - 20
Up to 40
Up to 40
Up to 300
Up to 600

DIMENSIONS

N/A
30 X 15
13 X 110
42 X 51
40 X 100

SEMI-PRIVATE GROUP DINING

Semi-private perfection in the heart of the Maddy Rose dining room. For a non-exclusive reservation in the Main Dining Room, we have availability for up to 20 guests. This is in the main section of our dining room, so there are other guests seated nearby.

NUMBER OF GUESTS

Up to 20

SET-UP OPTIONS

Set-up is flexible and can vary to accommodate your needs including long, large party tables or several smaller tables near each other.

TIMING

Availability is based on standard opening and closing times for Maddy Rose.

PRICING

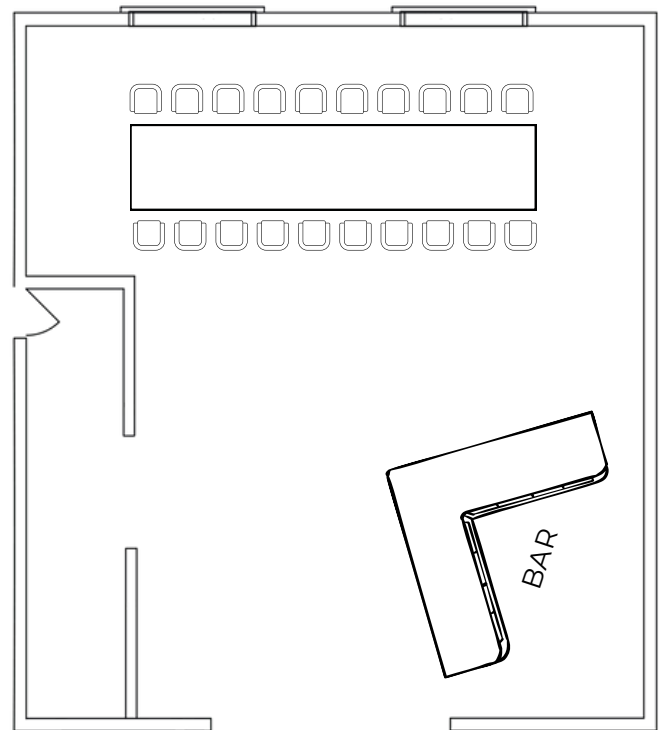
There is no food & beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus - please [click here](#) to view.



GROUP DINING SET-UP

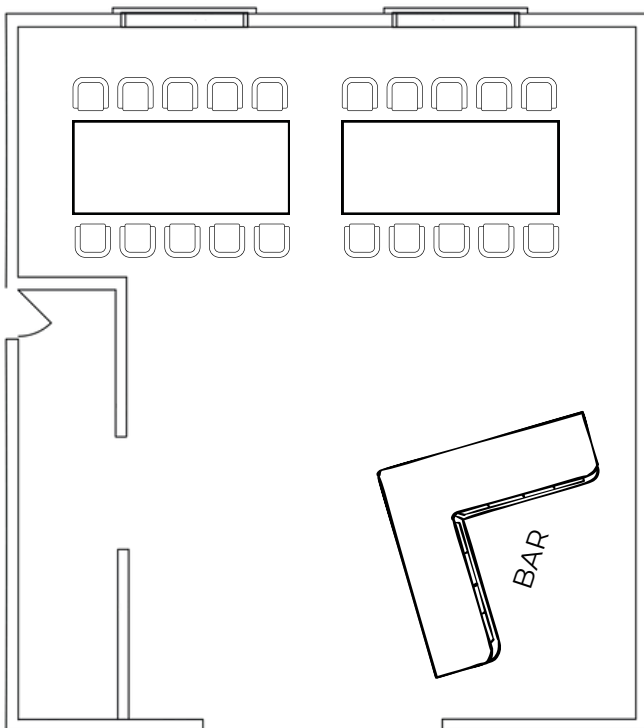
1 LONG TABLE

SEATED MEAL
MAX CAPACITY: 20



MULTIPLE TABLES

SEATED MEAL
MAX CAPACITY: 20



THE GALLERY

The Gallery at Maddy Rose offers the most amazing views of the city and can hold a private event for 25 to 40 guests. With customizable menus to suit your needs, your guests will enjoy delicious farm-to-table food made from the freshest ingredients available. Separated from Main Dining Room by curtains, this space has private access to our outdoor patio, perfect for cocktails and hors d'oeuvres before your dinner, or dessert and drinks after.

NUMBER OF GUESTS

Up to 40 guests

SET-UP & AV

1 Long Table
Capacity: max 30

Rectangular Table
Capacity: 8 per table - max 40 guests

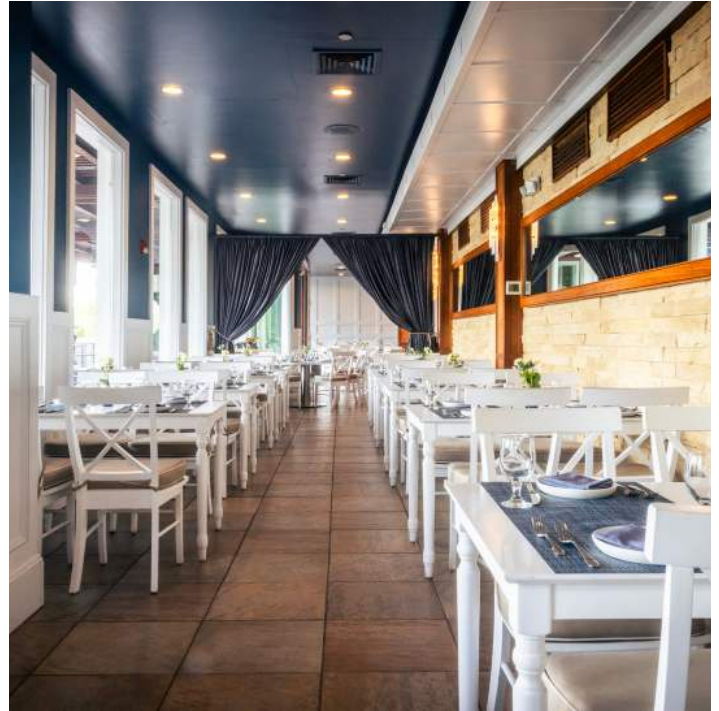
No outside AV

PRICING

We do not charge a room fee for Private Dining Room reservations. Please refer to the pricing for our private dining event menus.

TIMING

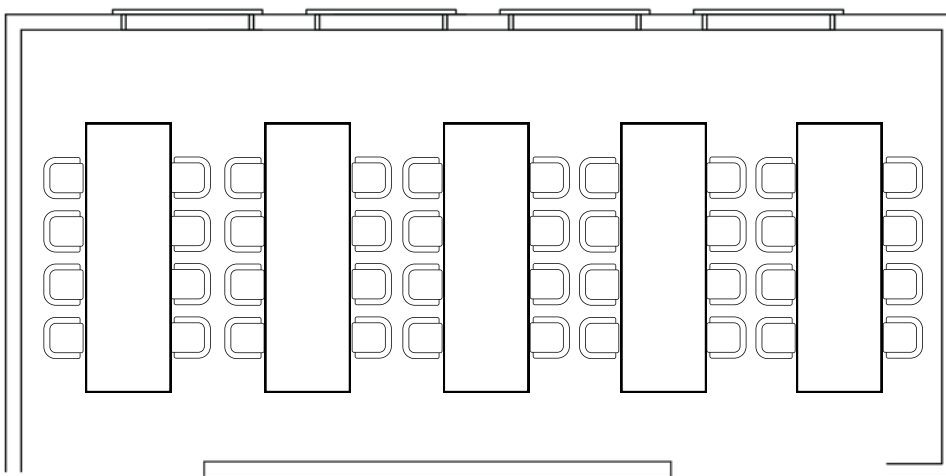
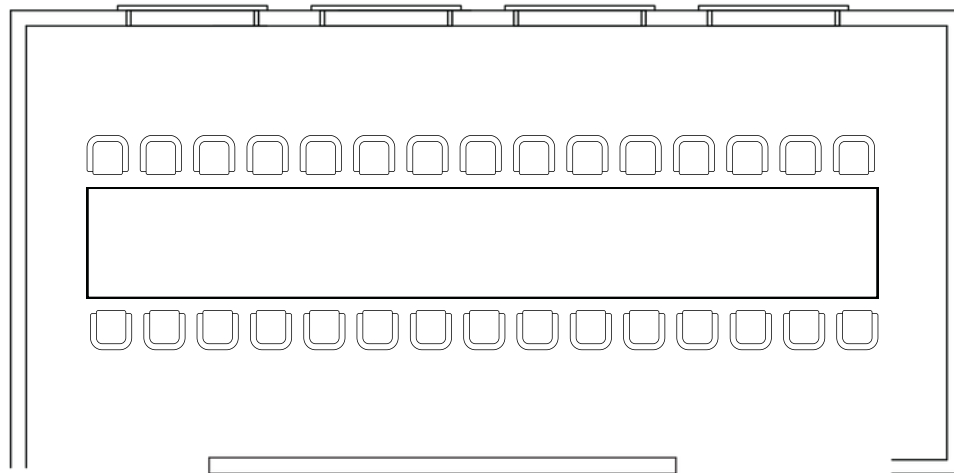
Event timing is flexible to accommodate your party's needs.



THE GALLERY SET-UP

1 LONG TABLE

SEATED MEAL
MAX CAPACITY: 30



MULTIPLE TABLES

SEATED MEAL
MAX CAPACITY: 40

THE PATIO

Take in the breathtaking views of the New York City skyline as you sip on a refreshing cocktail at your exclusive event. You & your guests will enjoy special tasting menus and beverage selections, curated exactly to your needs. Whether it's for friends, family, or a business client, nothing makes quite an impression as having a private dining experience at Maddy Rose.

NUMBER OF GUESTS

Up to 40

PRICING

We do not charge a room fee for Private Dining Room reservations. Please [click here](#) for our private dining event menus

SET-UP OPTIONS

1 Long Table

Capacity: max 30

Rectangular Table

Capacity: 8 per table - max 40 guests

TIMING

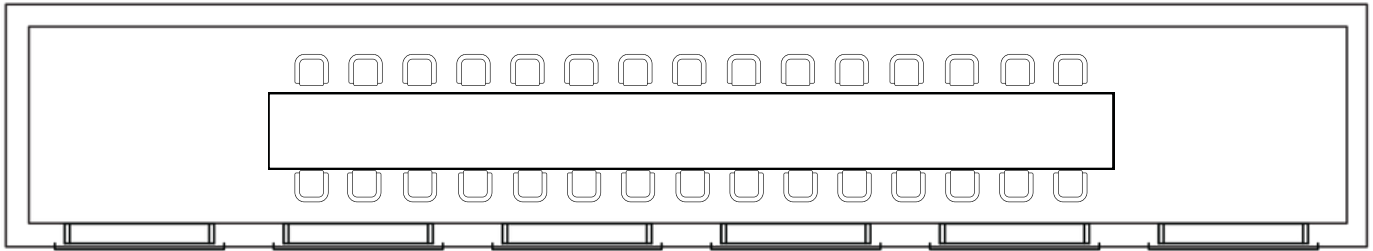
Event timing is flexible to accommodate your party's needs.



THE PATIO SET-UPS

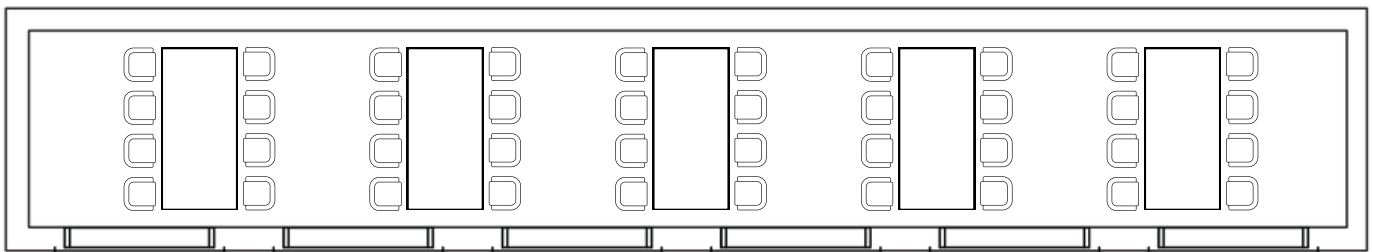
1 LONG TABLE

ACCOMMODATES UP TO 30



MULTIPLE TABLES

ACCOMMODATES UP TO 40



LIBERTY ROOM

Simple, elegant, and filled with light, the Liberty Room is located on the first floor. Glass walls open the space to an open-air patio, fire pits, private gardens and, of course, those awe-inspiring city views.

NUMBER OF GUESTS

Classroom | Up to 200 guests

Theater | Up to 200 guests

Seated | Up to 150

Standing | Up to 300

SET-UP & AV

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

PRICING

Please inquire for a personalized proposal.

TIMING

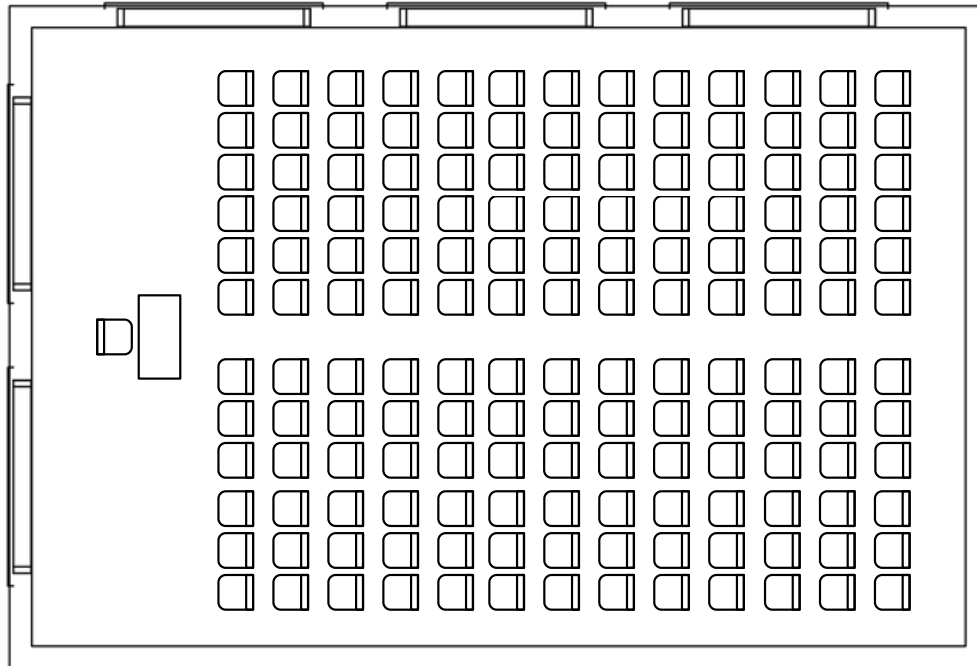
Reservation timing is flexible to accommodate your party's needs.



LIBERTY ROOM SET-UPS

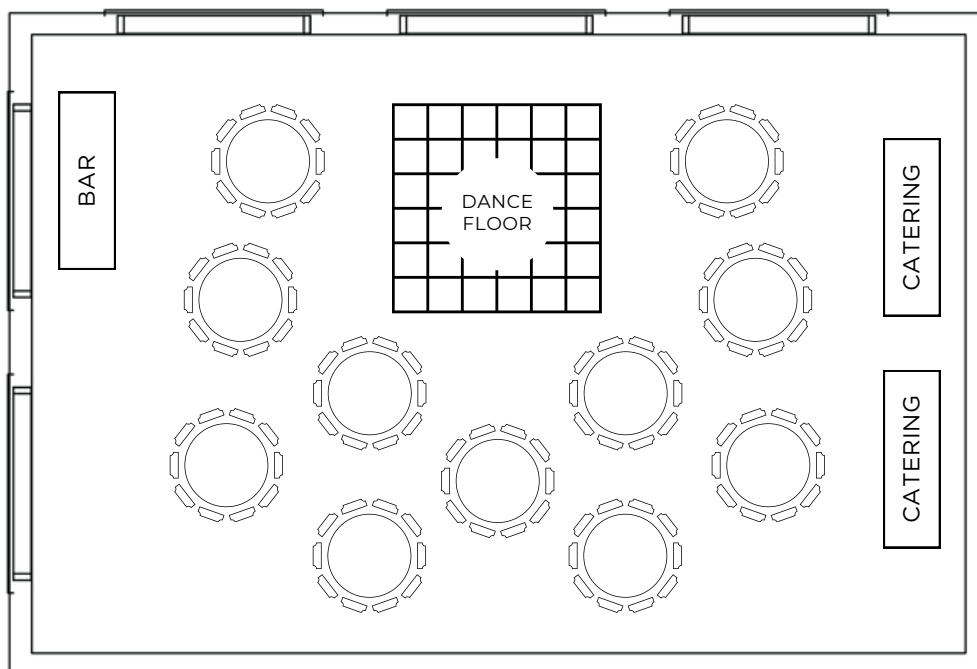
THEATER

ACCOMMODATES UP TO 200



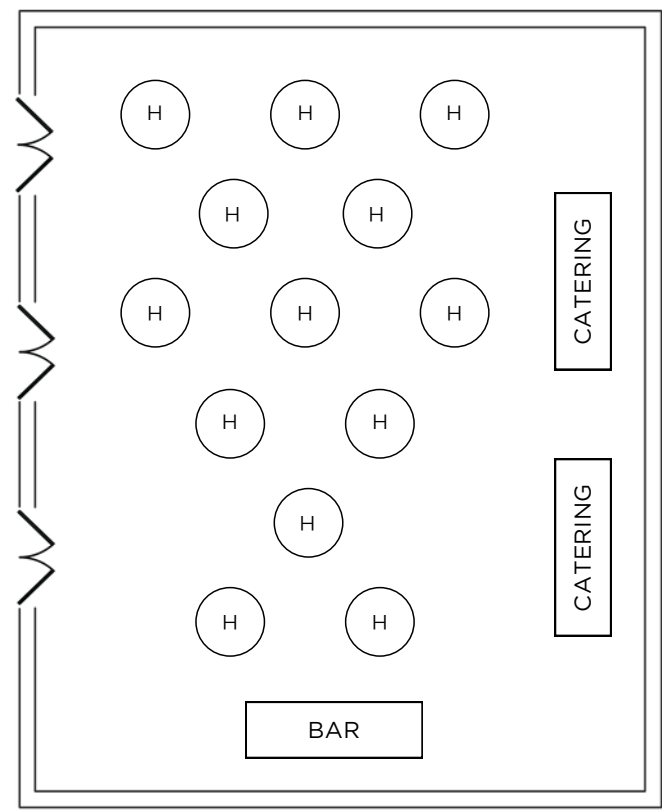
SEATED EVENT

ACCOMMODATES UP TO 150



LIBERTY ROOM PRE-FUNCTION SET-UP

Directly adjacent to the Liberty Room, our Liberty Room Prefunction space offers a seamless transition for guests before or after a meeting or event. This versatile area serves as an ideal space for registration, networking, or light refreshments, allowing attendees to gather in a relaxed setting while still being close to the main event.

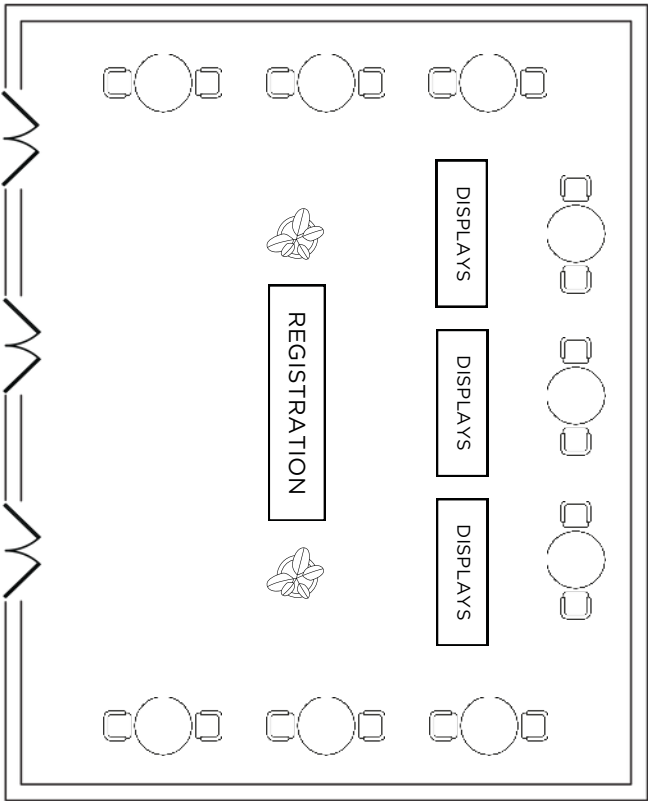


COCKTAIL

ACCOMMODATES UP TO 300

CLASS REGISTRATION

ACCOMMODATES UP TO 300



GRAND BALLROOM

Featuring 35' ceilings, exposed woodwork, finished metal, and soft, neutral colors, the Grand Ballroom offers the blank canvas of your dreams. Floor-to-ceiling windows, panoramic views, and wrap-around terrace provide a refreshing escape for your guests.

NUMBER OF GUESTS

Classroom | Up to 400 guests
Theater | Up to 600 guests
Seated | Up to 300-400
Standing | Up to 450-600

SET-UP OPTIONS

Highly flexible and suitable for event productions of all kinds.

TIMING

Event timing is flexible to accommodate your party's needs.

PRICING

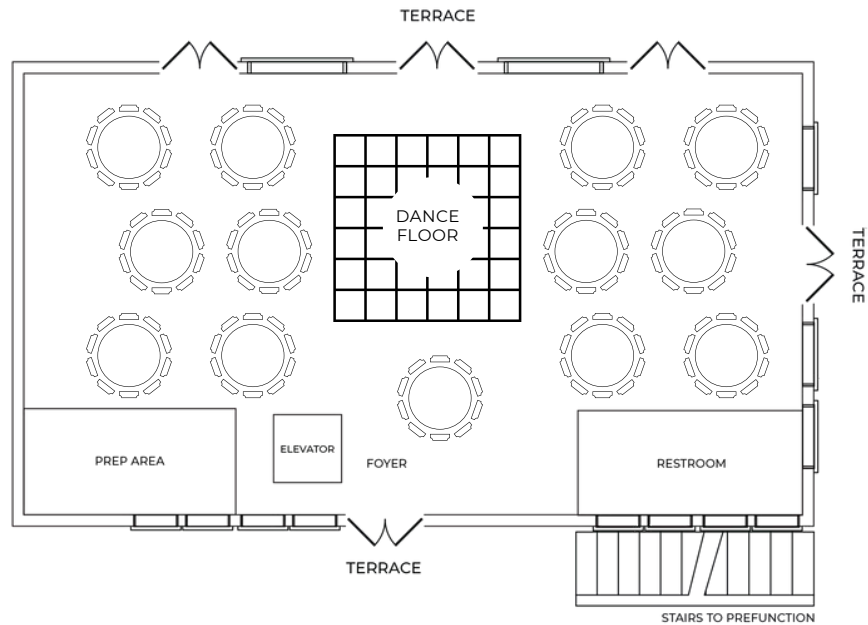
Please inquire for a personalized proposal.



GRAND BALLROOM SET-UPS

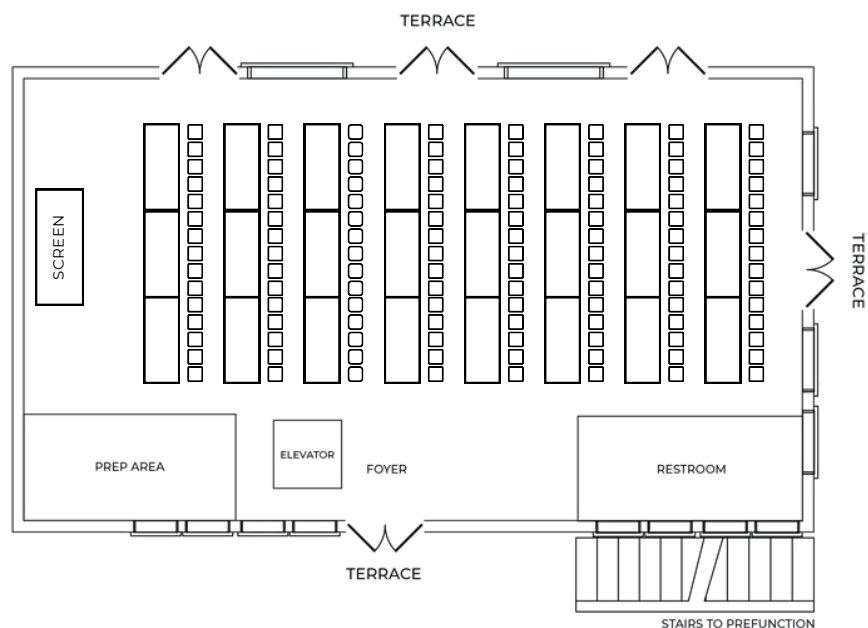
SEATED EVENT

ACCOMMODATES UP TO 400, COCKTAILS PRIOR TO EVENT IN BALLROOM PREFUNCTION SPACE



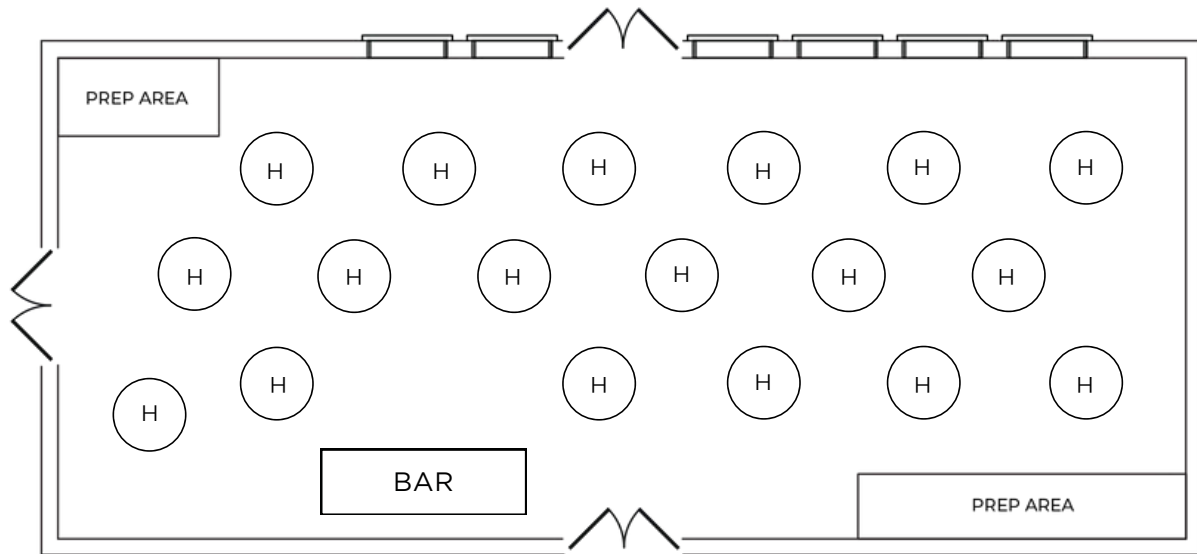
CLASSROOM

ACCOMMODATES UP TO 400



BALLROOM PRE-FUNCTION SET-UP

The Grand Ballroom Prefunction space, located on the ground floor, offers a stylish and spacious area ideal for guests to mingle before or after an event. With its relaxed atmosphere, it's perfect for enjoying drinks, light bites, or simply socializing in a comfortable setting. Guests can easily access the Grand Ballroom upstairs via a staircase, keeping the flow of the event seamless while providing a dedicated space for socializing and connecting between festivities.



THE GROUNDS

Liberty House's grounds, with breathtaking views, are the perfect place for your outdoor event. From corporate picnics and team building events to outdoor wedding ceremonies and dramatic photo and video shoots, your perfect event starts here. The garden area features a high-top stone table, fire-side seating, an oversized chess set, flower and herb gardens, and private cabanas; all which can all be used for an outdoor-only event, or used to enhance an event held inside at one of our indoor spaces.

NUMBER OF GUESTS

Please inquire for capacity details.

PRICING

We do not charge a room fee for use of Liberty House's grounds. Please refer to the pricing for our private dining event menus and/or speak with an event manager about a personalized proposal.

OUTDOOR EVENTS

We will work with you to develop an event plan that includes an inclement weather contingency plan. This may include tents and/or securing additional space indoors.





RESTAURANT MENUS

LARGE DINNER PARTY MENUS

FOR PRIVATE AND SEMI-PRIVATE EVENTS

Required for all parties of 13 or more.
All dinner menus are available for daytime events.

BRUNCH

\$65 per person++

Plated | 3 Hours

DINNER

\$70 per person++

Family Style | 3 Hours

DINNER

\$80 per person++

Plated | 3 Hours

DINNER

\$90 per person++

Passed Hors d'Oeuvres | Family Style | 4 Hours

DINNER


\$100 per person++

Passed Hors d'Oeuvres | Plated | 4 Hours

All packages Include Coffee, Tea, Soft Drinks

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

Menu Subject to Change Based on Seasonality & Availability

LIBERTY  HOUSE

PLATED BRUNCH MENU

\$65 per person | 3 Hours

Available on Saturdays and Sundays

APPETIZER

Liberty Salad

White Balsamic, Pine Nut, Bibb Lettuce

ENTRÉE

Choice of:

Braised Short Rib Hash

Russet Potato, Caramelized Onion, Brussels Sprouts,
Local Sunny Side Up Egg

Brioche French Toast

Seasonal Berry Compote, Whipped Crème Fraîche, Star
Anise Infused Maple Syrup

Pan Seared Salmon Lyonnaise

Frisée, Bacon, Lardon, Whole Grain Mustard Vinaigrette

DESSERT

Select 1 to Present to Your Guests

Pistachio Cheesecake

Graham Cracker Crumble, Seasonal Fruit

Lemon Tart

Swiss Meringue, Vanilla Ice Cream

Flourless Chocolate Cake

Orange Segments, Chocolate, Whipped Cream

Apple Cider Bread Pudding

Vanilla Ice Cream, Apple Compote

Tres Leches


Raspberry, Ginger Tuile, Red Wine Reduction

INCLUDED BEVERAGES

All Packages Include Bottled Sparkling & Still Water | Soft Drinks | Freshly Brewed Coffee | Herbal Tea

Vegetarian + Vegan Entrees Available Upon Request

Menu Subject to Change Based on Seasonality & Availability

LIBERTY  HOUSE

TIER 1 PLATED MENU

\$80 per person | 3 Hours

Available at Lunch and Dinner

APPETIZER

Liberty Salad

White Balsamic, Pine Nut, Bibb Lettuce

ENTRÉE

Select 3 to Present to Your Guests:

Roasted Local Chicken

Corn Purée, Baby Carrots, Demi-Glace

Golden Grain Harvest Bowl

Pistachio, Tahini, Mezze Vegetables

Roasted Salmon

Red Quinoa, Long Beans, Yellow Tomato Coulis

Flat Iron Steak

Pomme Frites, Arugula Salad, Cabernet Reduction

DESSERT

Select 1 to Present to Your Guests

Pistachio Cheesecake

Graham Cracker Crumble, Seasonal Fruit

Lemon Tart

Swiss Meringue, Vanilla Ice Cream

Flourless Chocolate Cake

Orange Segments, Chocolate, Whipped Cream

Apple Cider Bread Pudding

Vanilla Ice Cream, Apple Compote

Tres Leches

Raspberry, Ginger Tuile, Red Wine Reduction

INCLUDED BEVERAGES

All Packages Include Bottled Sparkling & Still Water | Soft Drinks | Freshly Brewed Coffee | Herbal Tea

Vegetarian + Vegan Entrees Available Upon Request

Menu Subject to Change Based on Seasonality & Availability

TIER 2 PLATED MENU

\$100 per person | 4 Hours

Available at Lunch and Dinner

PASSED HORS D'OEUVRES

Chef's Selection of 5 to be Passed for 30 Minutes

APPETIZER

Liberty Salad

White Balsamic, Pine Nut, Bibb Lettuce

ENTRÉE

Select 3 to Present to Your Guests:

Roasted Local Chicken

Corn Purée, Baby Carrots, Demi-Glace

Golden Grain Harvest Bowl

Pistachio, Tahini, Mezze Vegetables

Roasted Salmon

Red Quinoa, Long Beans, Yellow Tomato Coulis

Flat Iron Steak

Pomme Frites, Arugula Salad, Cabernet Reduction

DESSERT

Select 1 to Present to Your Guests

Pistachio Cheesecake

Graham Cracker Crumble, Seasonal Fruit

Lemon Tart

Swiss Meringue, Vanilla Ice Cream

Flourless Chocolate Cake

Orange Segments, Chocolate, Whipped Cream

Apple Cider Bread Pudding

Vanilla Ice Cream, Apple Compote

Tres Leches

Raspberry, Ginger Tuile, Red Wine Reduction

INCLUDED BEVERAGES

All Packages Include Bottled Sparkling & Still Water | Soft Drinks | Freshly Brewed Coffee | Herbal Tea

Vegetarian + Vegan Entrees Available Upon Request

Menu Subject to Change Based on Seasonality & Availability

LIBERTY  HOUSE

TIER 1 FAMILY STYLE MENU

\$70 per person | 3 Hours

Available at Lunch and Dinner

APPETIZER

Individually Plated

Liberty Salad

White Balsamic, Pine Nut, Bibb Lettuce

FAMILY STYLE ENTRÉES

Select 3 to Serve to the Table:

Roasted Local Chicken

Corn Purée, Baby Carrots, Demi-Glace

Golden Grain Harvest Bowl

Pistachio, Tahini, Mezze Vegetables

Roasted Salmon

Red Quinoa, Long Beans, Yellow Tomato Coulis

Flat Iron Steak

Pomme Frites, Arugula Salad, Cabernet Reduction

DESSERT

Select 1 to Present to Your Guests

Pistachio Cheesecake

Graham Cracker Crumble, Seasonal Fruit

Lemon Tart

Swiss Meringue, Vanilla Ice Cream

Flourless Chocolate Cake

Orange Segments, Chocolate, Whipped Cream

Apple Cider Bread Pudding

Vanilla Ice Cream, Apple Compote

Tres Leches

Raspberry, Ginger Tuile, Red Wine Reduction

INCLUDED BEVERAGES

All Packages Include Bottled Sparkling & Still Water | Soft Drinks | Freshly Brewed Coffee | Herbal Tea

Vegetarian + Vegan Entrees Available Upon Request

Menu Subject to Change Based on Seasonality & Availability

LIBERTY & HOUSE

TIER 2 FAMILY STYLE MENU

\$90 per person | 4 Hours

Available at Lunch and Dinner

PASSED HORS D'OEUVRES

Chef's Selection of 5 to be Passed for 30 Minutes

APPETIZER

Individually Plated

Liberty Salad

White Balsamic, Pine Nut, Bibb Lettuce

FAMILY STYLE ENTRÉES

Select 3 to Serve to the Table:

Roasted Local Chicken

Corn Purée, Baby Carrots, Demi-Glace

Golden Grain Harvest Bowl

Pistachio, Tahini, Mezze Vegetables

Roasted Salmon

Red Quinoa, Long Beans, Yellow Tomato Coulis

Flat Iron Steak

Pomme Frites, Arugula Salad, Cabernet Reduction

DESSERT

Select 1 to Present to Your Guests

Pistachio Cheesecake

Graham Cracker Crumble, Seasonal Fruit

Lemon Tart

Swiss Meringue, Vanilla Ice Cream

Flourless Chocolate Cake

Orange Segments, Chocolate, Whipped Cream

Apple Cider Bread Pudding

Vanilla Ice Cream, Apple Compote

Tres Leches

Raspberry, Ginger Tuile, Red Wine Reduction

INCLUDED BEVERAGES

All Packages Include Bottled Sparkling & Still Water | Soft Drinks | Freshly Brewed Coffee | Herbal Tea

Vegetarian + Vegan Entrees Available Upon Request

Menu Subject to Change Based on Seasonality & Availability

CAKE MENU

\$5 PER PERSON

**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.*

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
Fondant is additional cost

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 / 4 hours | \$40 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

THE GALLERY | ADDITIONAL INFO

- 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.
- Flowers balloons are welcome. No table confetti or décor stuck to the walls.
- Additional side tables must be confirmed prior to the event. May not be available for groups of 35+ guests due to limited space in the room.
- The Gallery has a private door you may use to access the outdoor grounds. We do not reserve sections of the outdoor grounds.
- No outside catering, live entertainment, dance floor, DJ, or audio visual equipment are permitted. Liberty House 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.



EVENT MENUS

SOCIAL BUFFET DINNER

BUTLER PASSED HORS D'OEUVRES

- Roman Gnocchi** | Roasted Squash, Goat Cheese Mousse
- Arancini** | Root Vegetable Sugo, Parmigiana Reggiano, Basil
- Potato Galette** | Smoked Trout Roe, Creme Fraiche, Chive
- Roasted Pork Belly** | Apple Cider, Apple Puree
- Popcorn Chicken** | Buttermilk, Pimento, Celery
- Prosciutto Stuffed Fig** | Prosciutto Mozzarella, Parmesan Cheese Panko
- Surf & Turf** | Grilled Tenderloin, Lobster Medallion, Tarragon, Bernai Sauce
- Chorizo Wrapped Shrimp** | Chive, Balsamic Glaze
- New Zealand Lamb Chops** | Mango Chutney (\$5pp upcharge)
- Traditional Shrimp Cocktail** | Served with Cocktail Sauce (\$5pp upcharge)

FRUIT & CHEESE BOARD

Assorted International Cheeses

Decorated with Sliced Seasonal Fruits, Flat Breads and Crackers
Cranberry Wensleydale (England). Sage Derby (England). Herbed Goat Cheese Irish Porter
Cheddar (Ireland). Maytag Blue (United States). Gouda (Holland)

SALAD SELECTION

Please Select Three:

- Roasted Red & Gold Beets** | Watercress, Watermelon Radish, Shaved Baby Carrot, Orange Segments, Spanish Sherry Vinaigrette
- Traditional Caesar Salad** | Shaved Parmesan, Housemade Dressing and Croutons
- Baby Field Greens** | Endive, Radicchio, Cherry Tomatoes, Aged Balsamic Vinaigrette
- Organic Field Greens** | Fire Roasted Peppers, Goat Cheese Fritters, Aged Balsamic Vinaigrette
- Baby Spinach** | Roasted Pears, Dried Apricots, Toasted Almonds, Goat Cheese, Champagne Vinaigrette
- Mediterranean Salad** | Artichokes, Chick Peas, Roasted Peppers, Red Onion, Tomatoes, Feta Cheese, Olives, Oregano, Red Wine Vinaigrette

CONTINUED NEXT PAGE

LOCALLY SOURCED, RESPONSIBLY HANDLED • Due to the farm to table nature of our menus, options may vary based on the season.

LIBERTY & HOUSE

SOCIAL BUFFET DINNER

BUFFET STATIONS

MEDITERRANEAN STATION

Assortment to Include:

Pita and Flat Breads, Roasted and Grilled Zucchini, Eggplant,
Squash, Fennel, Red Peppers and More

PASTA STATION

Please Select Two Pastas & Three Sauces

Pasta | Penne, Orecchiette, Rigatoni, Cavatelli, Bowties

Sauces | Pesto, Fresh Tomato , Alfredo, Mushroom

Accompaniments | Sweet Sausage, Mushrooms, Broccoli Rabe, Sundried Tomatoes,
RoastedPeppers, Onions, English Peas, Marinated Artichokes, Caramelized Onions

CARVING STATION

Please Select Two

Steamship of Beef | Horseradish Sauce (for events with 150 guests)

Top Round of Beef | Horseradish Sauce (for events with under 150 guests)

Corned Beef | Whole Grain Mustard

Free Range Turkey | Cranberry Relish

Pork Loin | Apple Compote

Atlantic Salmon | Lemon Caper Sauce

Cured Ham | Honey Mustard Sauce

Bone-In Fresh Ham | Pineapple Chutney

Rack of Lamb | Minted Yogurt Sauce (upcharge)

Beef Tenderloin | Red Wine Sauce (upcharge)

CONTINUED NEXT PAGE

LOCALLY SOURCED, RESPONSIBLY HANDLED • Due to the farm to table nature of our menus, options may vary based on the season.

SOCIAL BUFFET DINNER

BUFFET STATIONS

ENTRÉE STATION

Please Select Three:

Grilled Atlantic Swordfish | Sweet Potato and Jumbo Lump Crabmeat Hash with Sweet Corn Coulis

Roasted Free Range Chicken Breast | Midwest Smashed Potato, Chicken Jus

Herb Crusted Scottish Salmon | Lemon Scented Mashed, Parsley Sauce

Roasted Pork Loin | Soft Polenta, Apple Compote, Roast Pork Jus

Seafood Paella | Saffron Rice, Shrimp, Clams, Mussels, Sausage, Scallops

Pan Seared Red Snapper | Kamut Blended Wild Rice, Leeks, Corn, Tomatoes, Leek Coulis

Red Wine Braised Short Rib of Beef | Truffle Smashed Potatoes, Green Beans

DESSERT

Liberty House Specialty House Assorted Mini Pastries and Cookies - Platters Per Table

BEVERAGES

Assorted Soft Drinks and Juices

Regular and Decaffeinated Coffee

Selection of Teas

PER GUEST COST

\$125 per guest with 4 Hours Open Bar

\$115 per guest with 4 Hours Beer and Wine Bar

\$105 per guests, Cash Bar, \$150 flat fee for bartender

ADDITIONAL COSTS

Maitre D Fee | \$250

24% Administrative Fee

6.625% New Jersey Sales Tax

LOCALLY SOURCED, RESPONSIBLY HANDLED • Due to the farm to table nature of our menus, options may vary based on the season.

SOCIAL SIT DOWN DINNER

BUTLER PASSED HORS D'OEUVRES

- Roman Gnocchi** | Roasted Squash, Goat Cheese Mousse
- Arancini** | Root Vegetable Sugo, Parmigiana Reggiano, Basil
- Potato Galette** | Smoked Trout Roe, Creme Fraiche, Chive
- Roasted Pork Belly** | Apple Cider, Apple Puree
- Popcorn Chicken** | Buttermilk, Pimento, Celery
- Prosciutto Stuffed Fig** | Prosciutto Mozzarella, Parmesan Cheese Panko
- Surf & Turf** | Grilled Tenderloin, Lobster Medallion, Tarragon, Bernai Sauce
- Chorizo Wrapped Shrimp** | Chive, Balsamic Glaze
- New Zealand Lamb Chops** | Mango Chutney (\$5pp upcharge)
- Traditional Shrimp Cocktail** | Served with Cocktail Sauce (\$5pp upcharge)

DISPLAY STATIONS

Please Select One

Antipasto & Mediterranean Station

Sliced Pepperoni and Sopressata, Focaccia, Pita Bread, Flatbreads, Marinated Olives, Mushrooms, Artichokes, Roasted and Grilled Zucchini, Eggplant, Squash, Fennel, Red Peppers, Asparagus, Provolone, Ricotta Salatta, Bocconcini, Hummus, Dolmas, Tabouleh

Fruit & Cheese Board

Cranberry Wensleydale (England),
Sage Derby (England), Herbed Goat Cheese (France), Irish Porter Cheddar (Ireland), Maytag Blue (United States), Gouda (Holland), Honeydew, Cantaloupe, Pineapple, Orange Slices,
Seasonal Berries, Flat Breads and Crackers

CONTINUED NEXT PAGE

LOCALLY SOURCED, RESPONSIBLY HANDLED • Due to the farm to table nature of our menus, options may vary based on the season.

SOCIAL SIT DOWN DINNER

CHEF'S STATION

Please Select One

CARVING STATION

Please Select Two

Steamship of Beef | Horseradish Sauce (for events with 150 guests)

Top Round of Beef | Horseradish Sauce (for events with under 150 guests)

Corned Beef | Whole Grain Mustard

Free Range Turkey | Cranberry Relish

Pork Loin | Apple Compote

Atlantic Salmon | Lemon Caper Sauce

Cured Ham | Honey Mustard Sauce

Bone-In Fresh Ham | Pineapple Chutney

Rack of Lamb | Minted Yogurt Sauce (upcharge)

Beef Tenderloin | Red Wine Sauce (upcharge)

PASTA STATION

Please Select Two Pastas & Three Sauces

Pasta | Penne, Orecchiette, Rigatoni, Cavatelli, Bowties

Sauces | Pesto, Fresh Tomato, Alfredo, Mushroom

Accompaniments | Sweet Sausage, Mushrooms, Broccoli Rabe, Sundried Tomatoes,
Roasted Peppers, Onions, English Peas, Marinated Artichokes, Caramelized Onions

CONTINUED NEXT PAGE

LOCALLY SOURCED, RESPONSIBLY HANDLED • Due to the farm to table nature of our menus, options may vary based on the season.

SOCIAL SIT DOWN DINNER

SIT DOWN DINNER

FIRST COURSE

Please Select One:

Tri-Colored Salad | Arugula, Endive and Radicchio, Red Wine Vinaigrette, Shaved Parmesan Reggiano

Organic Field Greens | Berry Vinaigrette

Roasted Red and Gold Beets | Watercress, Watermelon Radish, Shaved Baby Carrots,
Orange Segments, Spanish Sherry Vinaigrette

Mediterranean Salad | Artichokes, Chick Peas, Roasted Peppers, Red Onion, Tomatoes,
Feta Cheese, Olives, Oregano, Red Wine Vinaigrette

ENTRÉE COURSE

Please Select Two:

Almond Crusted Halibut | White and Green Asparagus, Purple Potatoes, Chive Oil
and Roasted Red Pepper Beurre Blanc

Pan Seared Striped Bass | Saffron Basil Mashed Potatoes, Grilled Vegetable Ragout
and Mascarpone Cream

Pan Seared Atlantic Salmon | Tri Colored Quinoa, Bok Choy, Baby Carrots, Red Wine Reduction

All Natural Cedar River Farms Flat Iron Steak | Sweet Cherry Peppers, Broccoli Rabe,
Fingerling Potatoes and Herb Demi-Glace

Red Wine Braised Short Ribs | Black Truffle Smashed Potato, Green Beans

Roasted Free-Range Chicken Breast | Midwest Smashed Potato, Chicken Jus

DESSERT

Seasonal Dessert Plated Per Guest

BEVERAGES

Assorted Soft Drinks and Juices

Regular and Decaffeinated Coffee

Selection of Teas

PER GUEST COST

\$135 per guest includes 4 hours Open Bar

\$125 per guest includes 4 hours Beer & Wine

\$115 per guest, Cash Bar with \$150 Bartender Fee

ADDITIONAL COSTS

Maitre D Fee | \$250

24% Administrative Fee

6.625% New Jersey Sales Tax

LOCALLY SOURCED, RESPONSIBLY HANDLED • Due to the farm to table nature of our menus, options may vary based on the season.

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

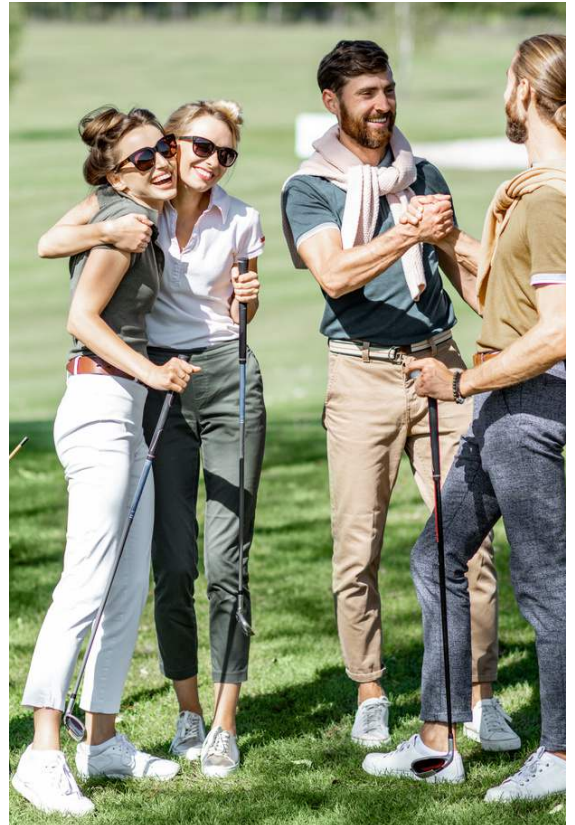
Scavenger Hunts	Treasure Box Challenge
Charity Bike Build	Charity Library
Casino Night	Comedy Improv Team Building
Fast Car Racing	High Tech Team Building
Food Truck Frenzy	Manage a Rock Band
Lego Challenge	Photo Fun
Golfing for Good	Bridge to Success
Game Shows	

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



RAY RUSSO

Executive Chef

Chef Ray Russo's culinary journey began at an early age, standing alongside his beloved grandmother in the kitchen. Those cherished moments, rolling pasta dough and absorbing the essence of Italian cuisine, would forever shape his passion for cooking. After graduating from pastry school, he became the Executive Gelato Chef at Ferrara in just a year.

After further training in Italy, he applied for a pastry chef position at Jean Georges - but Chef Amy Sur-Trevino proposed a bold change - to venture into the savory side of the kitchen. Initially hesitant, Ray took the leap, seizing the opportunity to grow and evolve. Ray's dedication and hard work soon paid dividends and within three months of joining the team, he was promoted to Sous Chef. Just seven months later, he took on the prestigious role of Executive Chef at the Paris Café by Jean Georges.

Throughout his journey, Chef Ray Russo's love for Italian cuisine, instilled by his grandmother, has remained at the core of his culinary identity. He brings that same warmth and tradition to every dish he creates, ensuring that each bite is not just a meal but a heartfelt connection to his culinary heritage.

Chef Ray Russo continues to push boundaries, explore new flavors, and pay homage to the roots that inspired his journey. His culinary artistry and dedication to his craft have made him a respected figure in the world of fine dining, all while honoring the spirit of his grandmother's kitchen.



DANIELLE VILLA

Event Sales Manager

With 30 years of hospitality experience, Danielle is one of Landmark's most experienced event producers. From corporate meetings and dinners to social events and weddings, Danielle's attention to detail, coupled with her passion for hospitality, allows her to create personalized and exceptional experiences for every client.



CASEY TOWNSEND

Event Sales Manager

When I am not coordinating my couple's weddings, you can find me spending time with our two cockapoo puppies, at country music concerts with my fiancé, and planning our own wedding in October 2025. My passions include spending time with my family and friends and riding with my fiancé on his Harley Davidson.



AURORA SERRANO

Event Sales Manager

Blending modern event trends with classic sensibilities, Aurora is passionate about designing unique and memorable event experiences for hosts and guests. Aurora has experience across a wide range of hospitality venues and roles, including front of house service, management, event production and more.

BILLING & NEXT STEPS

CC AUTHORIZATION & 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.

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.

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.

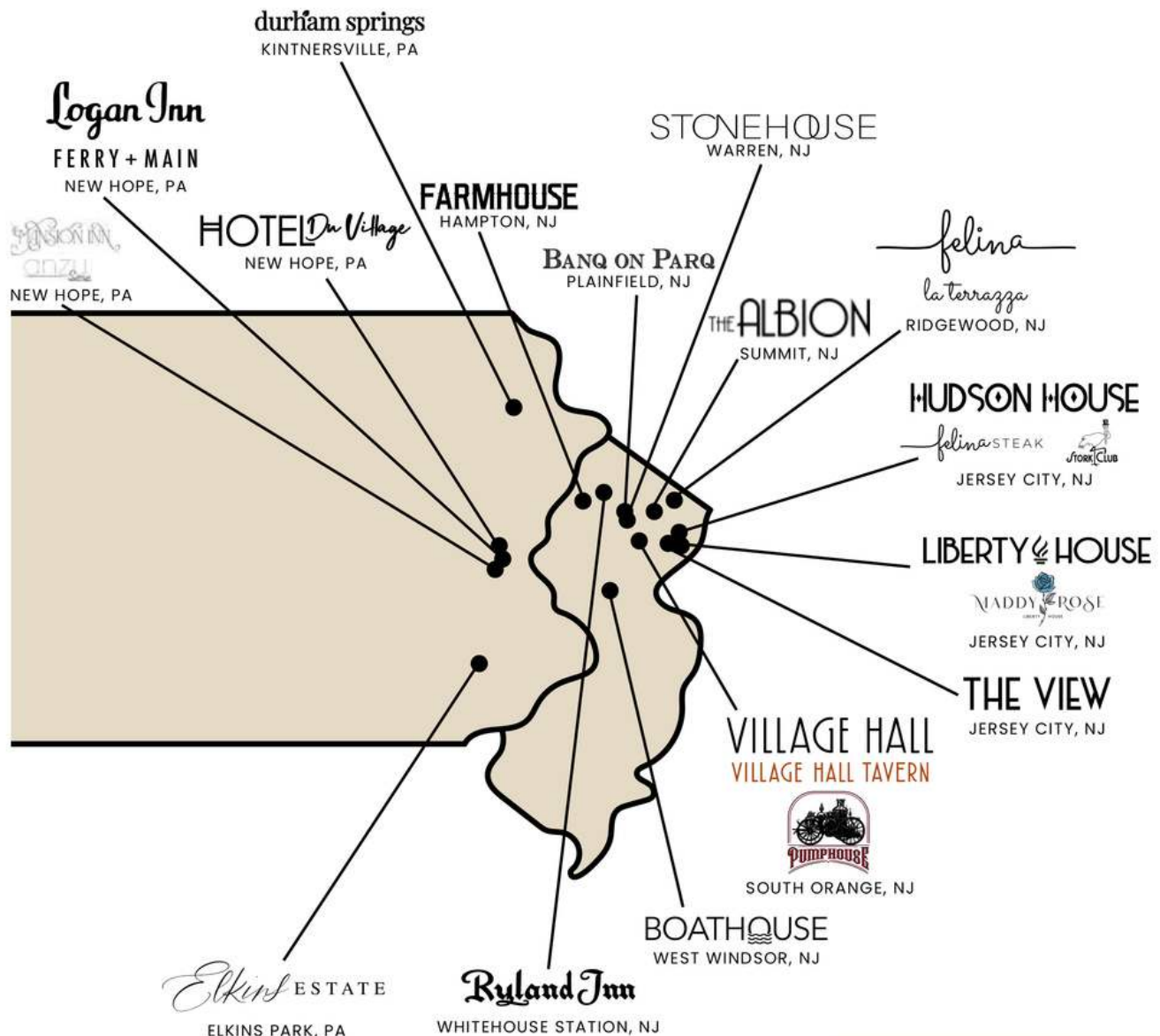
ADDITIONAL INFORMATION

Outside cake fee | \$4 per person



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)

LIBERTY & HOUSE



WE LOOK FORWARD TO WELCOMING YOU AT LIBERTY HOUSE!

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

LIBERTY  HOUSE

76 AUDREY ZAPP DRIVE, JERSEY CITY, NJ 07305
201.395.0300