

# LIBERTY HOUSE

PRIVATE DINING & CORPORATE EVENTS

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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

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## 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

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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

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Up to 20

## SET-UP OPTIONS

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

## TIMING

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

## PRICING

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There is no food & beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus.

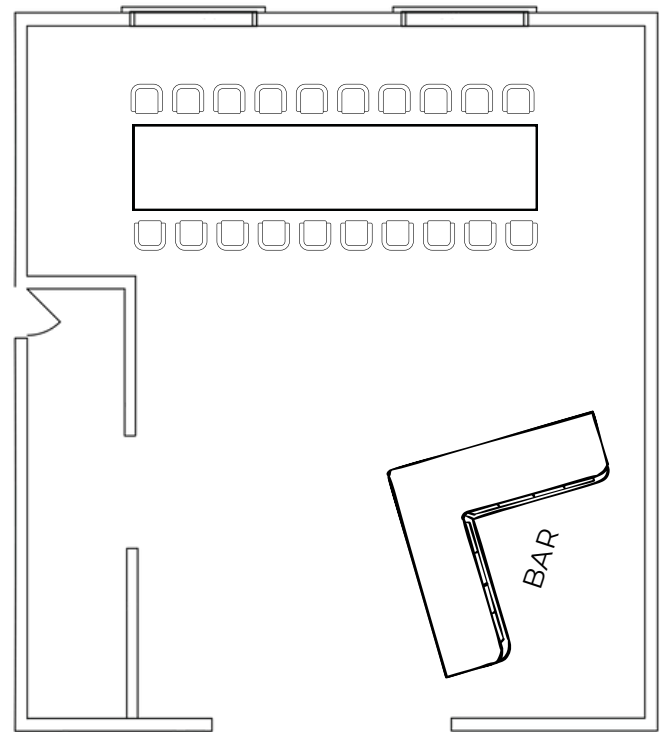


# GROUP DINING SET-UP

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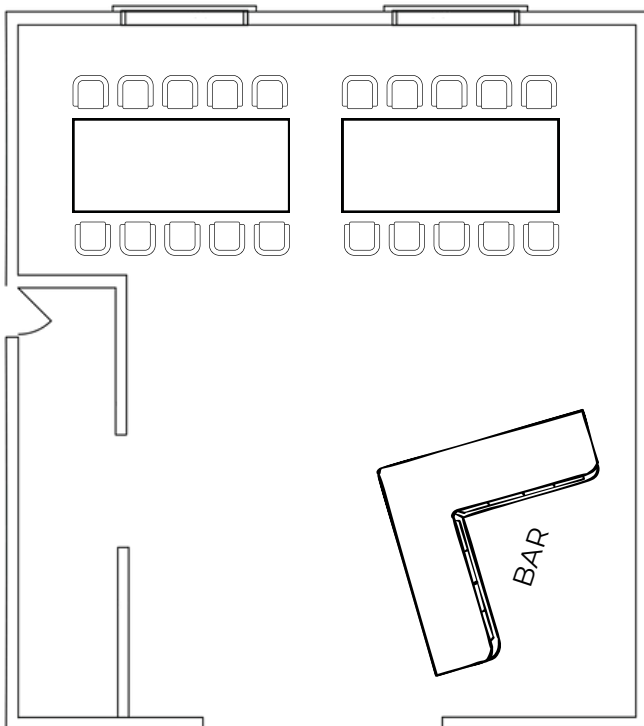
## 1 LONG TABLE

SEATED MEAL  
MAX CAPACITY: 20



## MULTIPLE TABLES

SEATED MEAL  
MAX CAPACITY: 20



# THE GALLERY

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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

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Up to 40 guests

## SET-UP & AV

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1 Long Table  
Capacity: max 30

Rectangular Table  
Capacity: 8 per table - max 40 guests

No outside AV

## PRICING

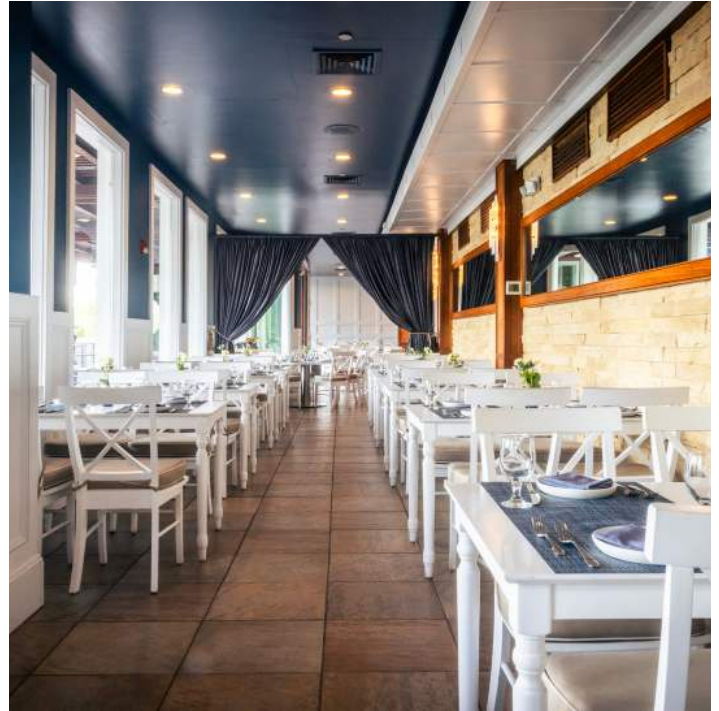
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We do not charge a room fee for Private Dining Room reservations. Please refer to the pricing for our private dining event menus.

## TIMING

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

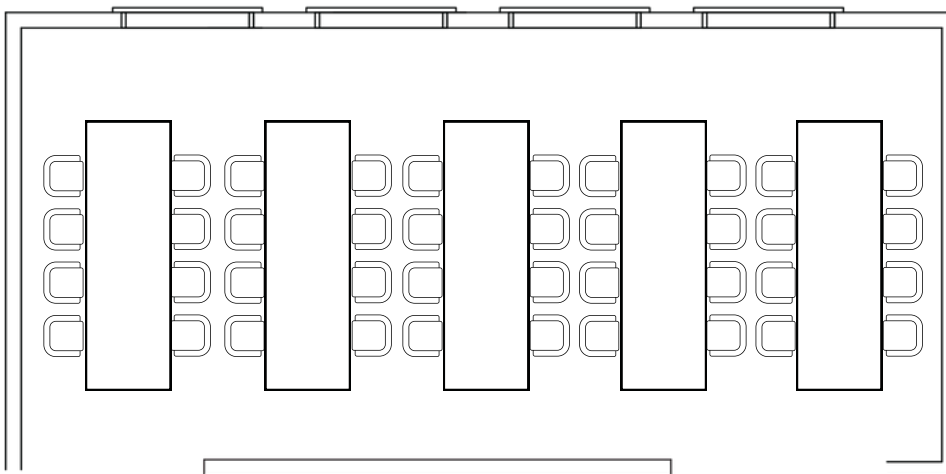
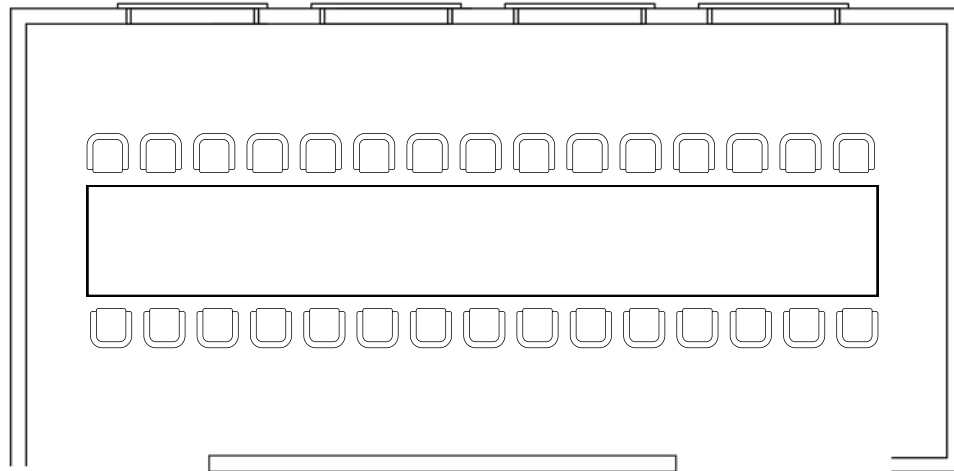


# THE GALLERY SET-UP

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## 1 LONG TABLE

SEATED MEAL  
MAX CAPACITY: 30



## MULTIPLE TABLES

SEATED MEAL  
MAX CAPACITY: 40



# THE PATIO

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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

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Up to 40

## PRICING

---

We do not charge a room fee for Private Dining Room reservations. Please refer to the pricing 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.



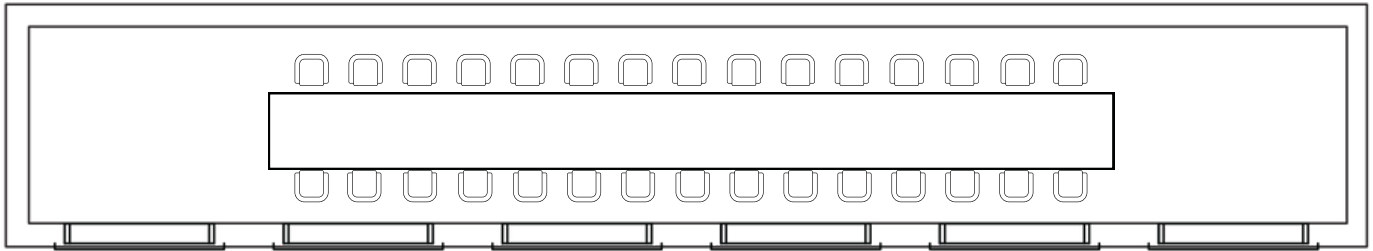


# THE PATIO SET-UPS

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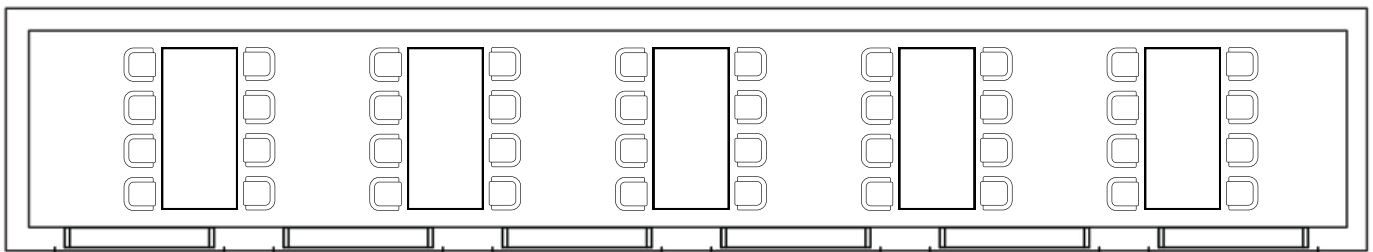
## 1 LONG TABLE

ACCOMMODATES UP TO 30



## MULTIPLE TABLES

ACCOMMODATES UP TO 40



# LIBERTY ROOM

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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

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Classroom | Up to 200 guests  
Theater | Up to 200 guests  
Seated | Up to 150  
Standing | Up to 300

## SET-UP & AV

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

## PRICING

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Please inquire for a personalized proposal.

## TIMING

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

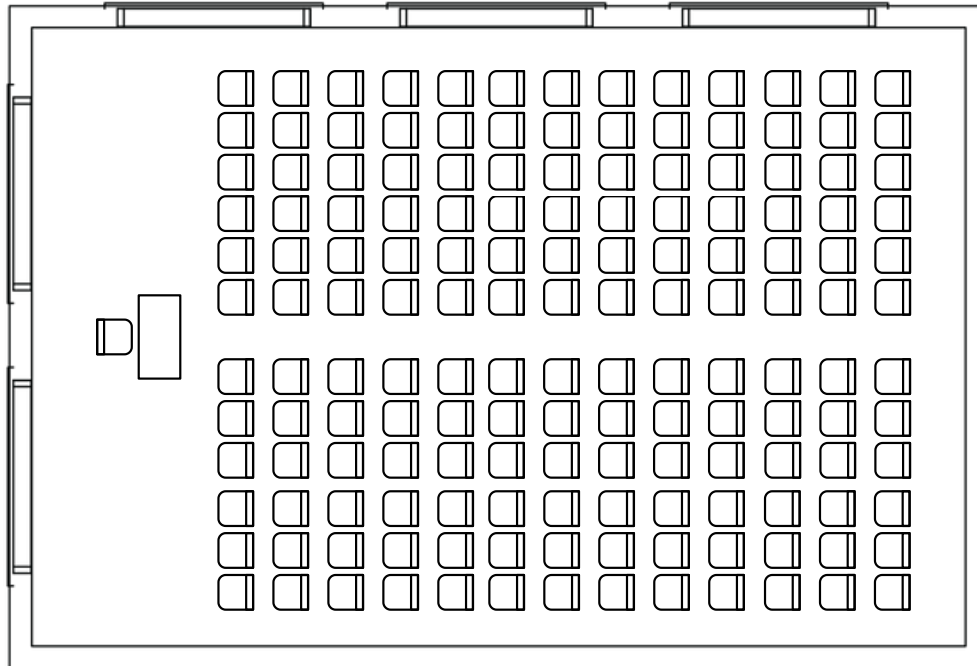


# LIBERTY ROOM SET-UPS

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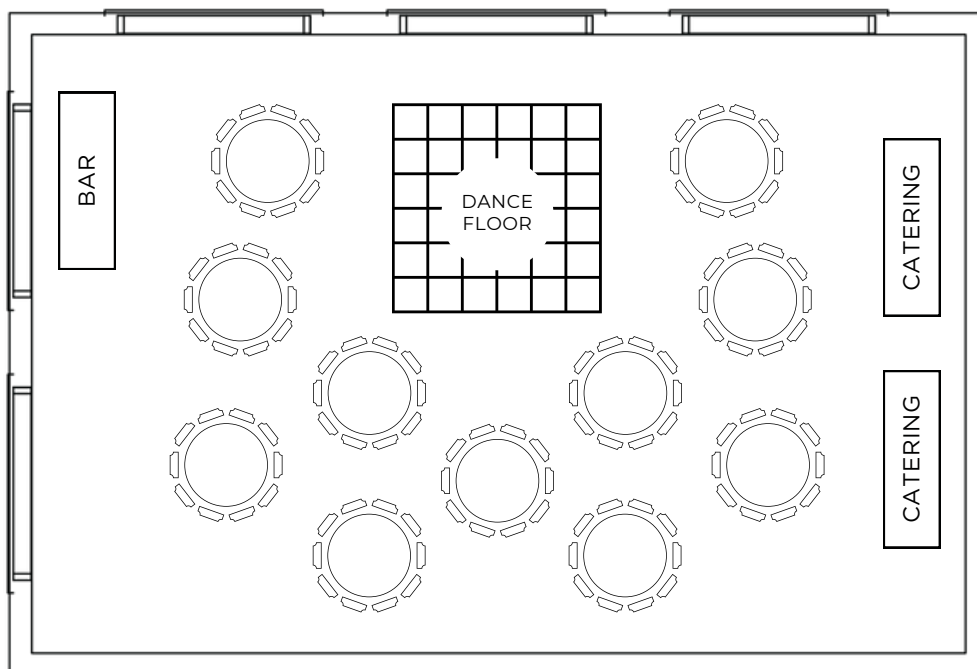
## THEATER

ACCOMMODATES UP TO 200



## SEATED EVENT

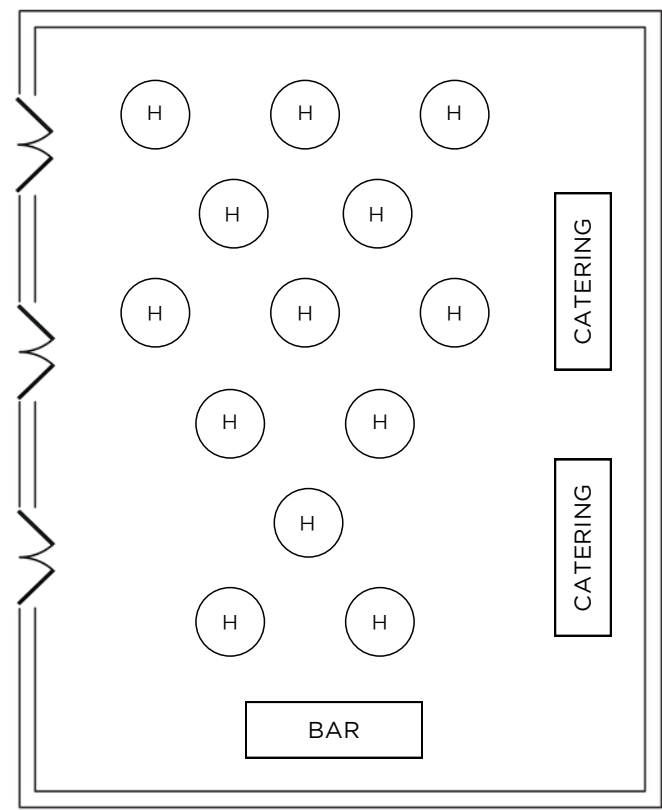
ACCOMMODATES UP TO 150





# 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.

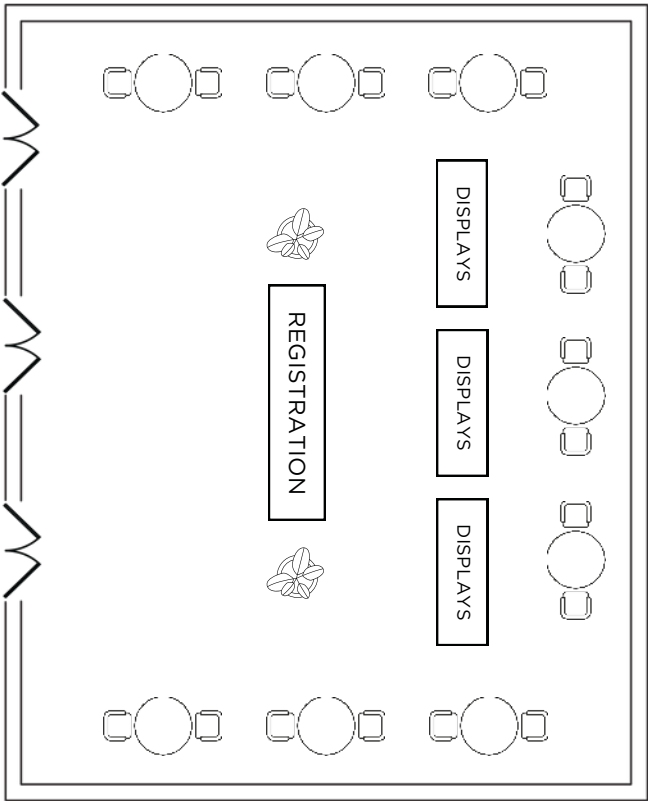


## COCKTAIL

ACCOMMODATES UP TO 300

## CLASS REGISTRATION

ACCOMMODATES UP TO 300



# GRAND BALLROOM

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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

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

## SET-UP OPTIONS

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Highly flexible and suitable for event productions of all kinds.

## TIMING

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

## PRICING

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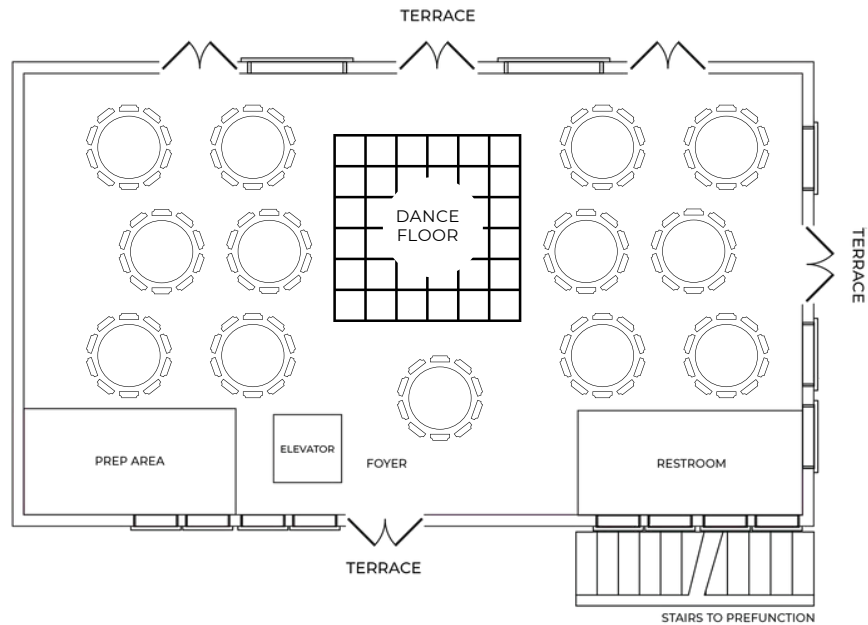
Please inquire for a personalized proposal.



# GRAND BALLROOM SET-UPS

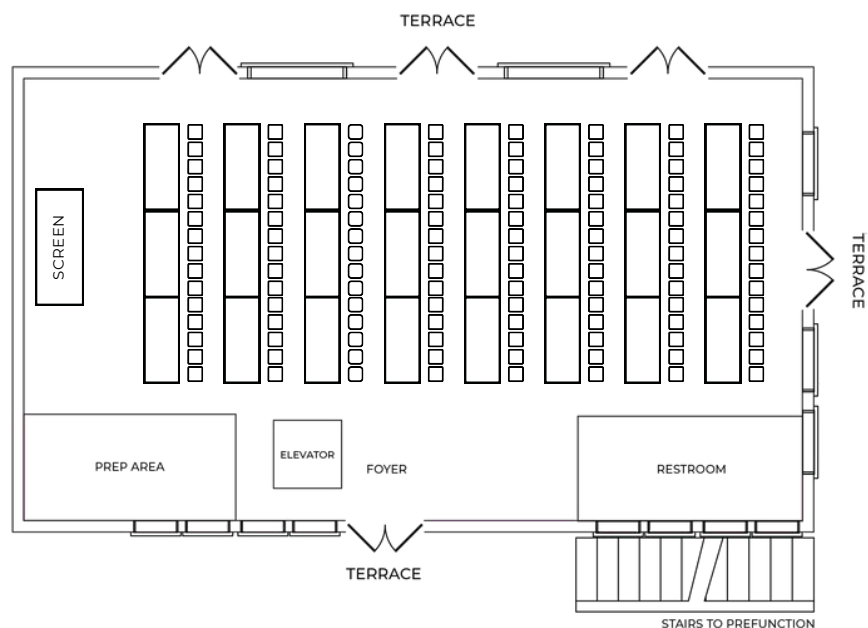
## SEATED EVENT

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



## CLASSROOM

ACCOMMODATES UP TO 400

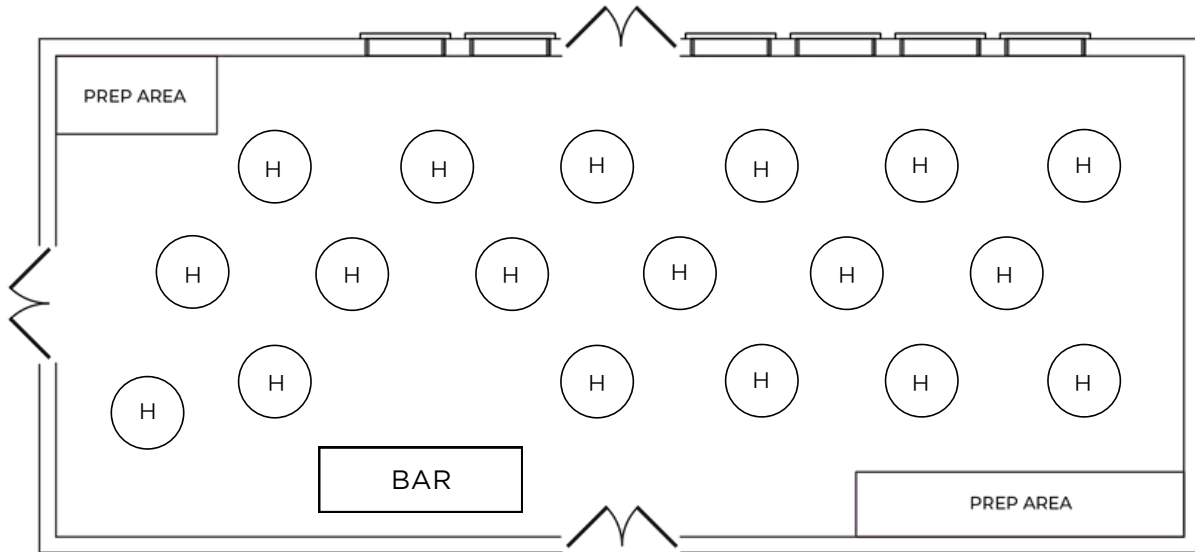




# BALLROOM PRE-FUNCTION SET-UP

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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

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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

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Please inquire for capacity details.

## PRICING

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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

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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

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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*

LIBERTY & HOUSE

# 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

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### 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

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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)

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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

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## 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

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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

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## 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

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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 By Landmark, 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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**NICK PALLER**  
Executive Chef

Chef Nicholas (Nick) Paller is the current Executive Chef of Liberty House and Maddy Rose Restaurant, the new coastal cuisine concept in this iconic space. Born and raised in Ridgefield, New Jersey to an Italian family that emphasized the importance of homemade food, Nick knew his calling from a young age.

Following graduation from New York Restaurant School, he worked as a Chef with Marriott Hotels and then as Executive Chef at The Manor in West Orange and Snug Harbor before embarking upon his culinary career within Landmark Hospitality. With Landmark he served as Executive Chef for Hotel du Village, Liberty House and The Logan Inn's Ferry + Main for a total of 13 years before coming back to Liberty House.

Chef Paller now describes his cooking style as clean, light, and Mediterranean-inspired. His cuisine often features various chops and seafood that integrate both acid and color, as well as fresh vegetables on each plate.



**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

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## 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



by landmark  
colorful luxury





# EVENT VENUES

A venue for every vision, By Landmark owns and operates distinctive venues, impeccable restaurants, and boutique hotels throughout New Jersey and Pennsylvania.

VENUE	LOCATION	CAPACITY
1. FELINA RIDGEWOOD	RIDGEWOOD, NJ	UP TO 250
2. THE VIEW	JERSEY CITY, NJ	UP TO 250
3. LIBERTY HOUSE	JERSEY CITY, NJ	UP TO 600
4. HUDSON HOUSE	JERSEY CITY, NJ	UP TO 550
5. FELINA STEAK	SOUTH ORANGE, NJ	UP TO 120
6. BANQ ON PARQ	PLAINFIELD, NJ	UP TO 550
7. THE ALBION SUMMIT	SUMMIT, NEW JERSEY	UP TO 200
8. STONE HOUSE	WARREN, NJ	UP TO 375
9. RYLAND INN	WHITEHOUSE STATION, NJ	UP TO 400
10. FARM HOUSE	HAMPTON, NJ	UP TO 350
11. DURHAM SPRINGS	KINTERSVILLE, PA	UP TO 200
12. HOTEL DU VILLAGE	NEW HOPE, PA	UP TO 300
13. LOGAN INN	NEW HOPE, PA	UP TO 150
14. ELKINS ESTATE	ELKINS PARK, PA	UP TO 300





# WE LOOK FORWARD TO WELCOMING YOU AT LIBERTY HOUSE!

For questions and bookings, please  
contact [privatedining@bylandmark.com](mailto:privatedining@bylandmark.com).

LIBERTY  HOUSE

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