

felina

PRIVATE DINING & CORPORATE EVENTS

BOOK NOW

18 PROSPECT ST, RIDGEWOOD, NJ 07450
551.276.5454

by landmark
colorful luxury



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

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



EVENT SPACES



ROOM

VAULT | SEMI-PRIVATE

THE BOARD ROOM

MAIN DINING ROOM

LA TERRAZZA ROOFTOP

TREASURY BALLROOM

CAPACITY

Up to 40

Up to 50

Up to 60

Up to 150

Up to 250

TYPE

Semi Private

Private

?Semi Private or Full Buyout

Semi Private or Full Buyout

Private

THE VAULT - SEMI PRIVATE DINING

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

NUMBER OF GUESTS

Non-Exclusive Vault: 13 - 20 guests.

Space may be shared with other guests.

Exclusive Vault: 21 - 40 guests.

Exclusive for your party only.

TIMING

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

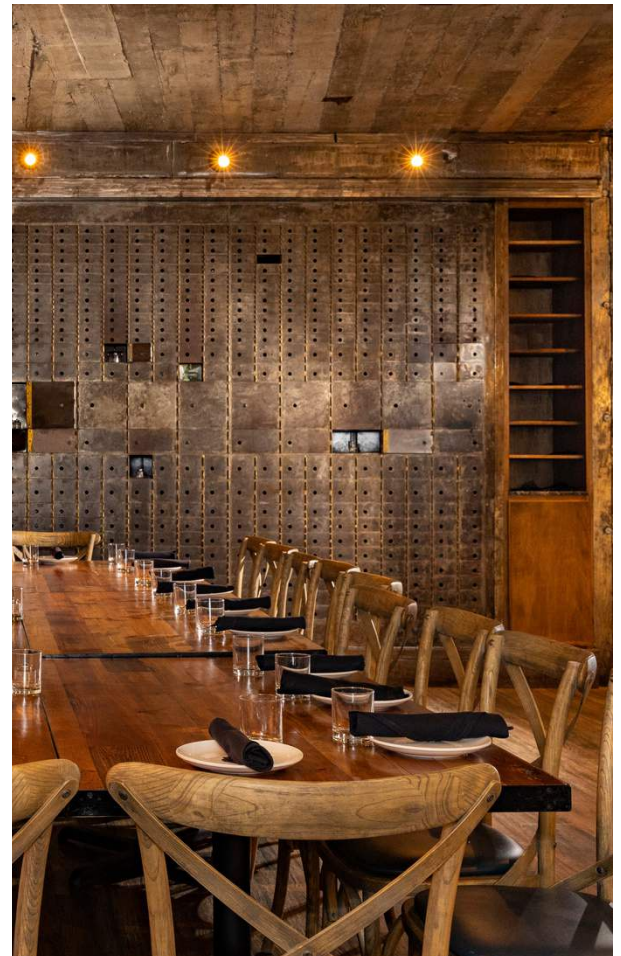
SET-UP OPTIONS

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

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

PRICING

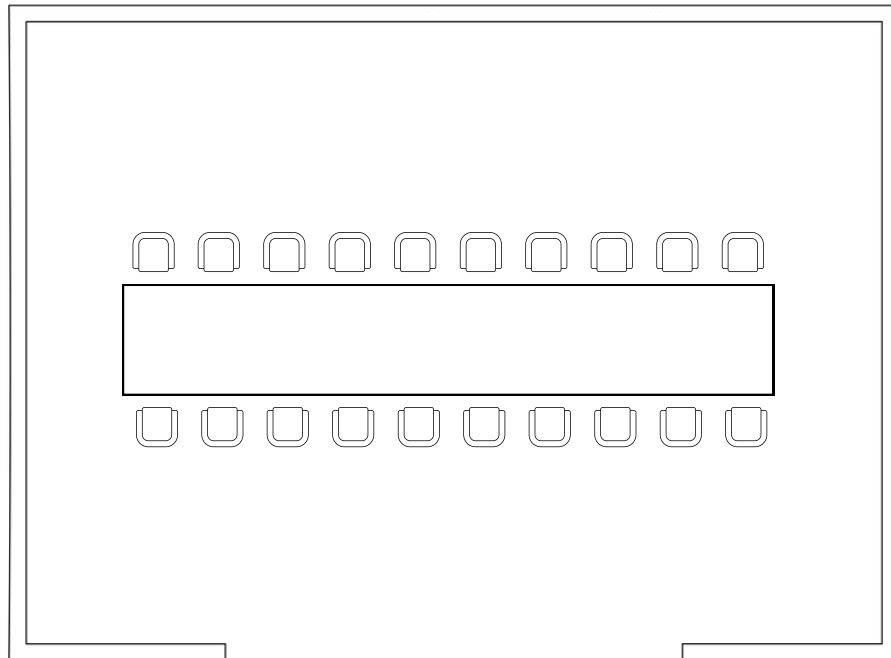
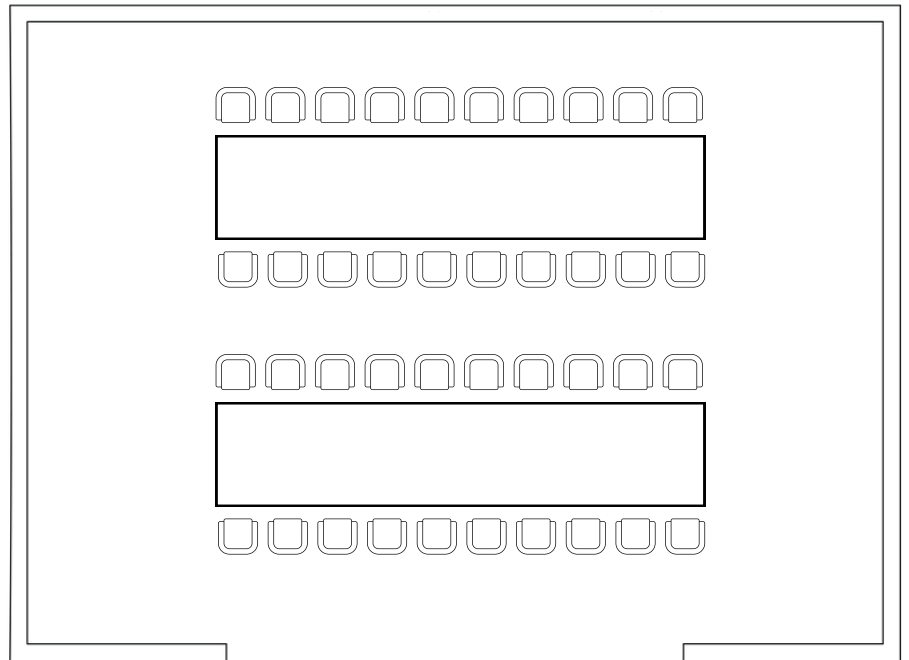
There is no food and beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus which are available in the pages that follow.



THE VAULT DINING SET-UP

2 LONG TABLES

SEATED MEAL
MAX CAPACITY: 40



1 LONG TABLE

SEATED MEAL
MAX CAPACITY: 20

THE BOARD ROOM

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

NUMBER OF GUESTS

Up to 40 guests.

SET-UP OPTIONS

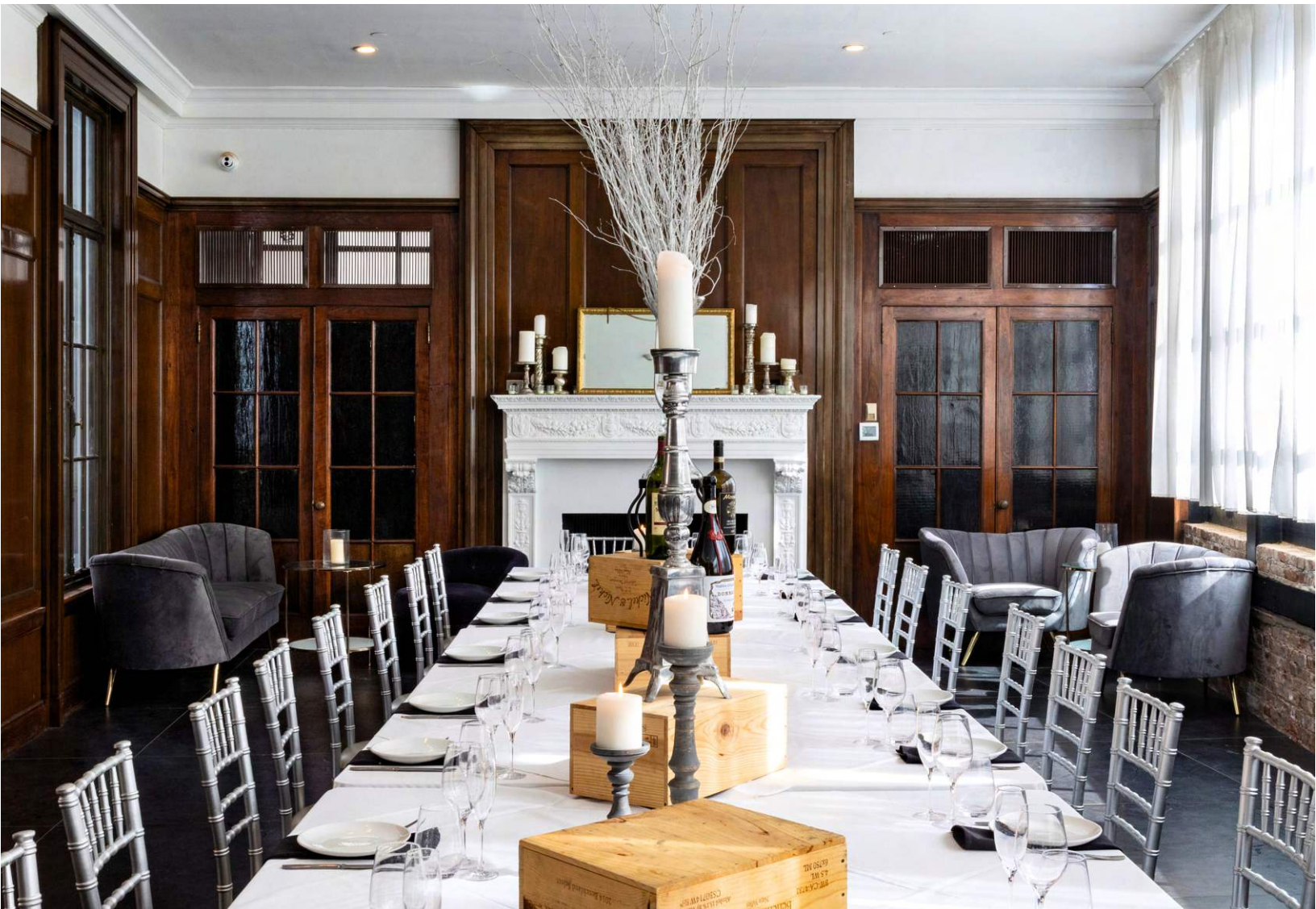
The space is flexible and can be set-up to accommodate your party with long or round tables.

PRICING

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

TIMING

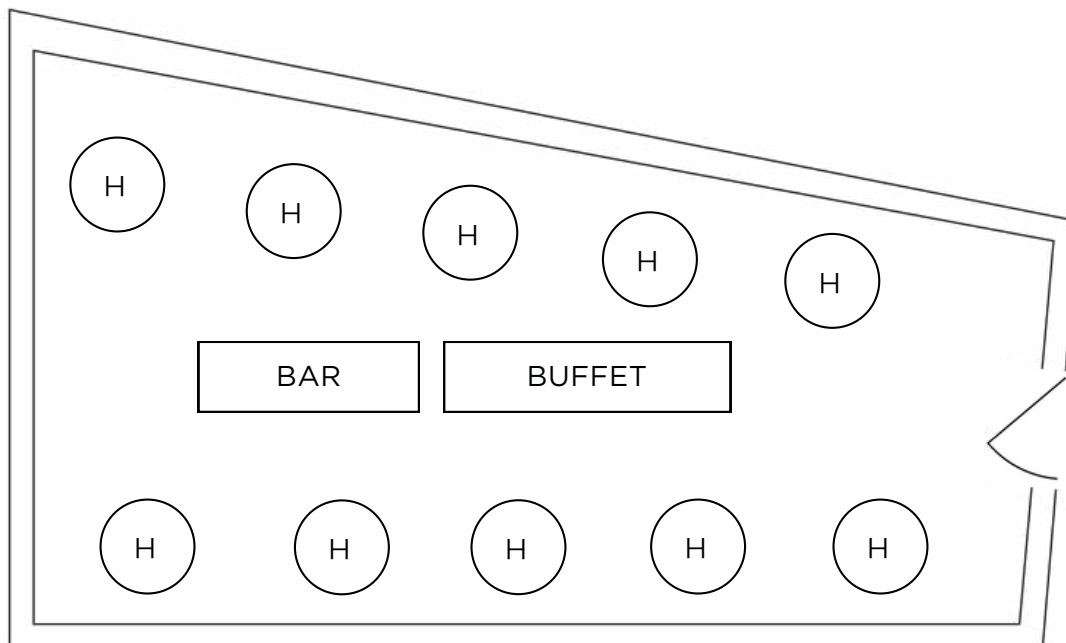
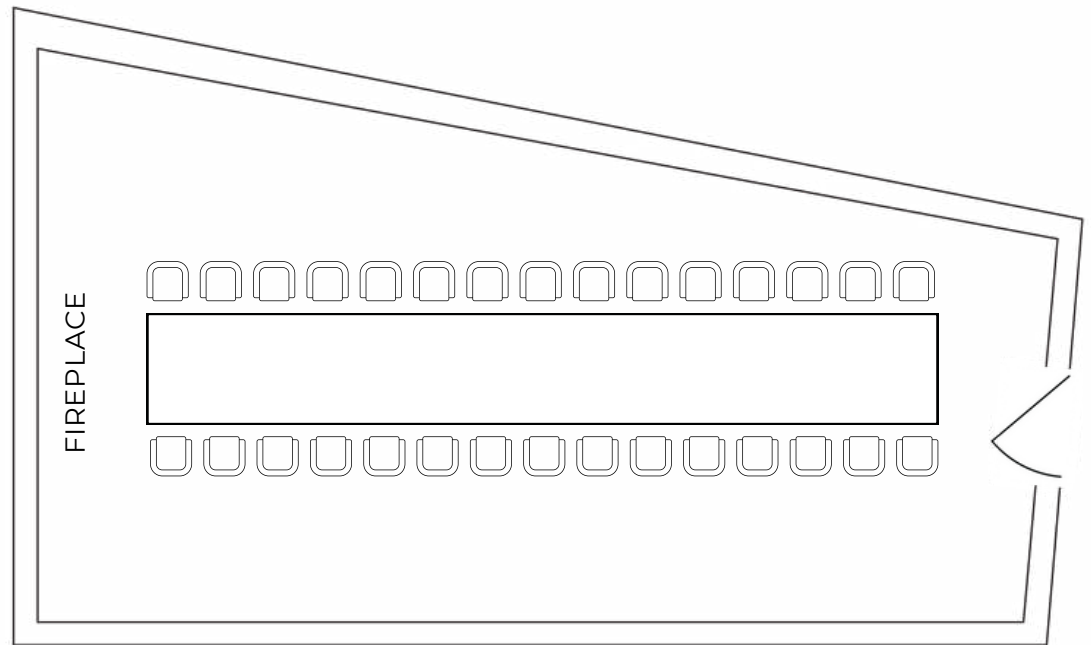
Available to book beginning 1-month prior to the event date. Event timing is based on standard opening and closing times at Felina.



THE BOARD ROOM SET-UP

1 LONG TABLE

SEATED MEAL
MAX CAPACITY: 25



COCKTAIL EVENT

HIGH TOPS & BUFFET
MAX CAPACITY: 50

MAIN DINING ROOM

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

NUMBER OF GUESTS

Up to 60 guests.

SET-UP & AV

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

PRICING

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

TIMING

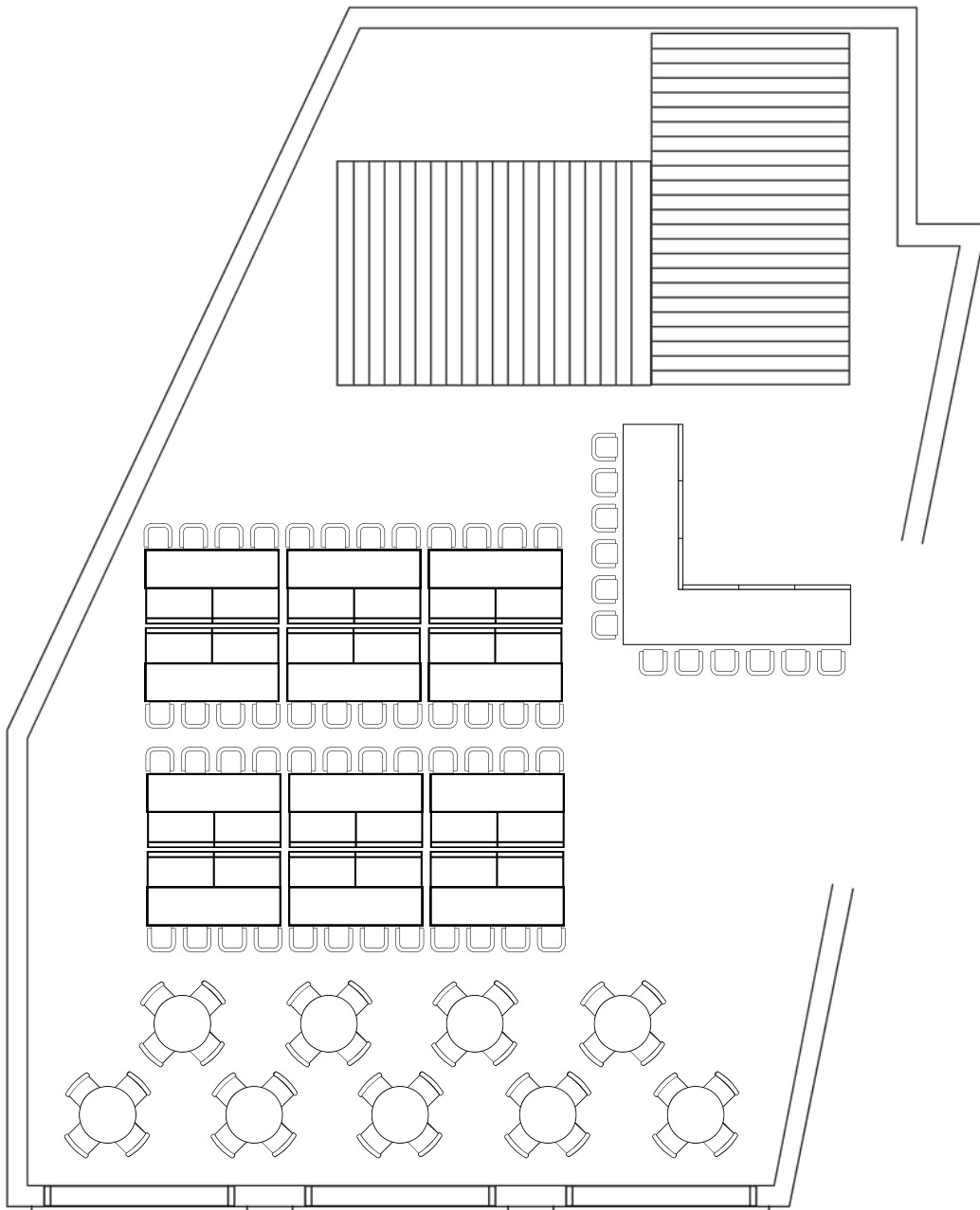
Felina's main dining room is available for buy-outs on Saturday afternoons from 12 - 3pm.



MAIN DINING ROOM SET-UPS

FULL BUYOUT

ACCOMMODATES UP TO 60



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LA TERRAZZA ROOFTOP

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

NUMBER OF GUESTS

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

SET-UP OPTIONS

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

TIMING

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

PRICING

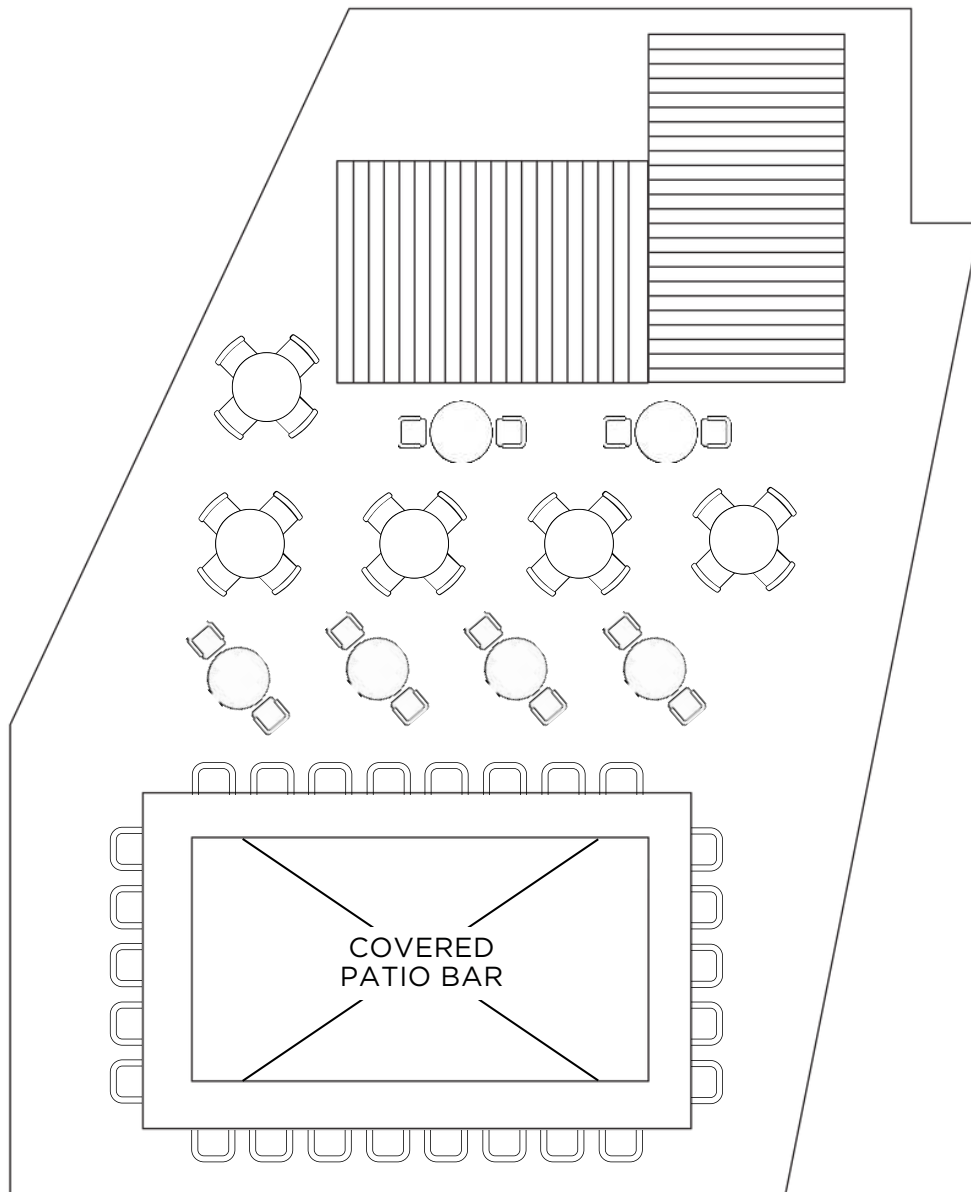
There is no food and beverage minimum. However, we require all parties of 13+ to order from our rooftop event menu which is available in the pages that follow.



LA TERRAZZA ROOFTOP SET-UPS

OUTDOOR DINING

ACCOMMODATES UP TO 150



TREASURY BALLROOM

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

NUMBER OF GUESTS

Up to 250 guests.

SET-UP OPTIONS

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

TIMING

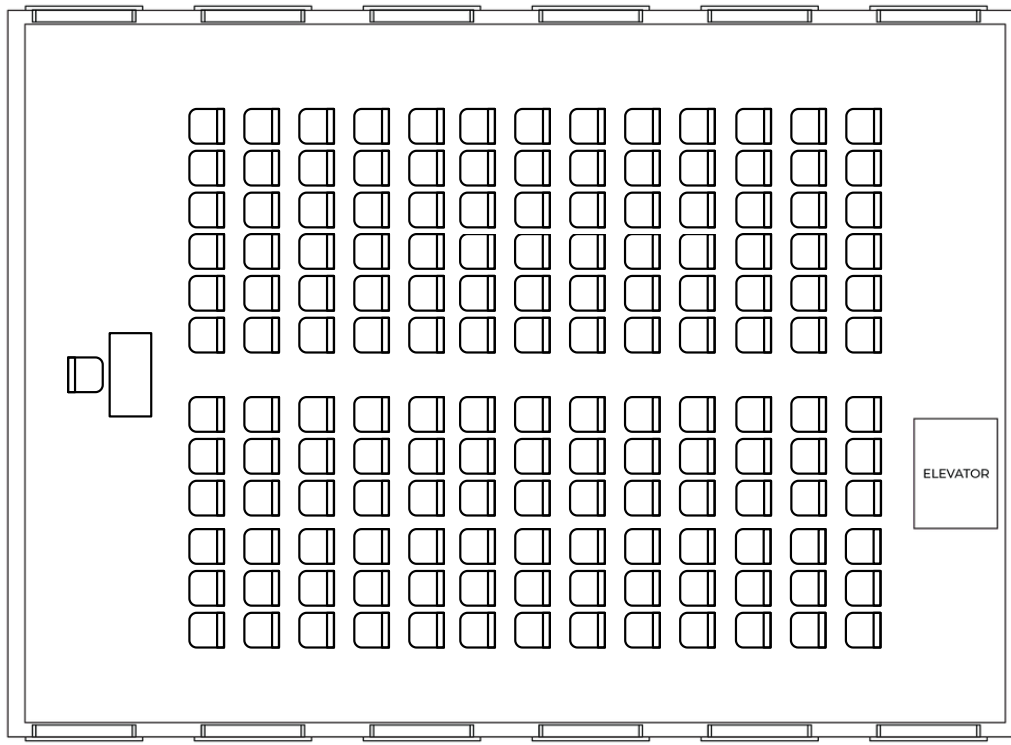
Event timing is flexible to accommodate your needs.

PRICING

For thoughtfully curated packages, please view our corporate and event packages. For a personalized proposal, feel free to inquire — we're happy to customize a menu to fit your specific needs.



TREASURY BALLROOM SET-UP

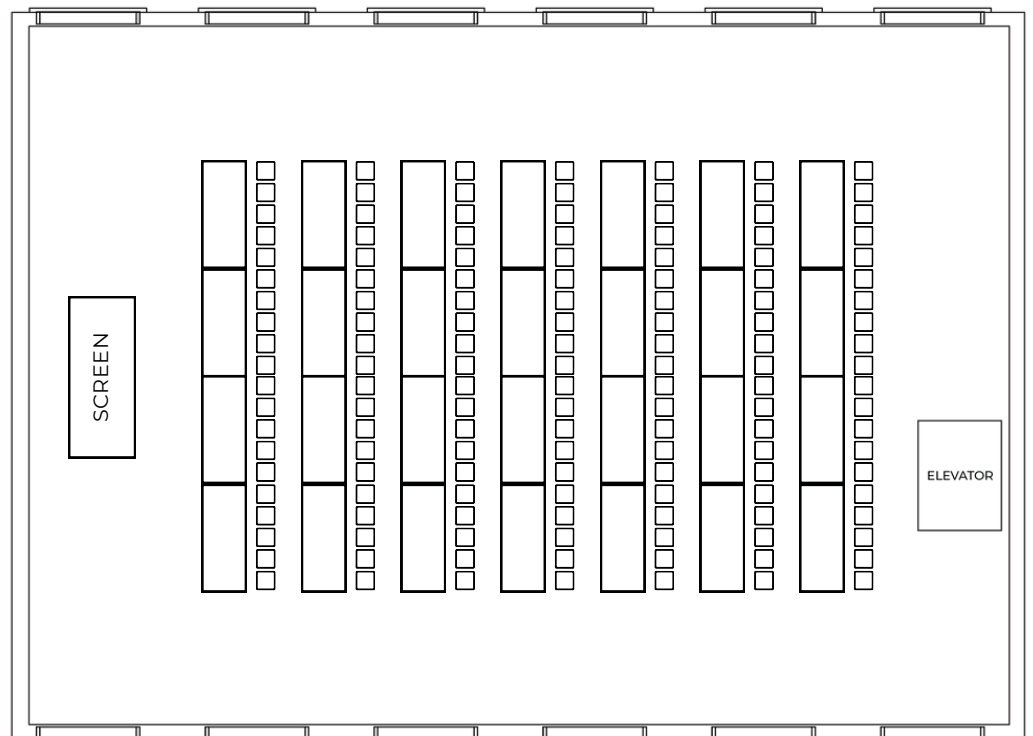


THEATER

ACCOMMODATES UP TO 250

CLASSROOM

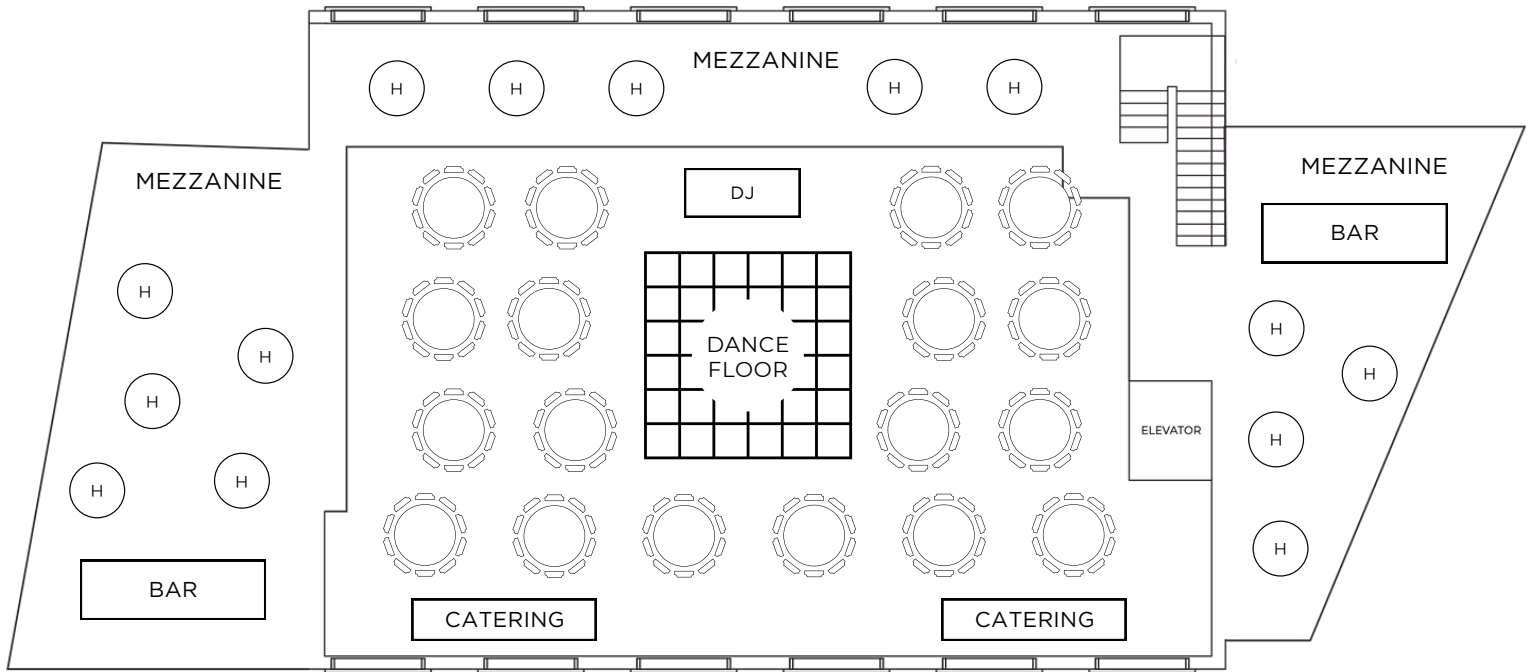
ACCOMMODATES UP TO 200

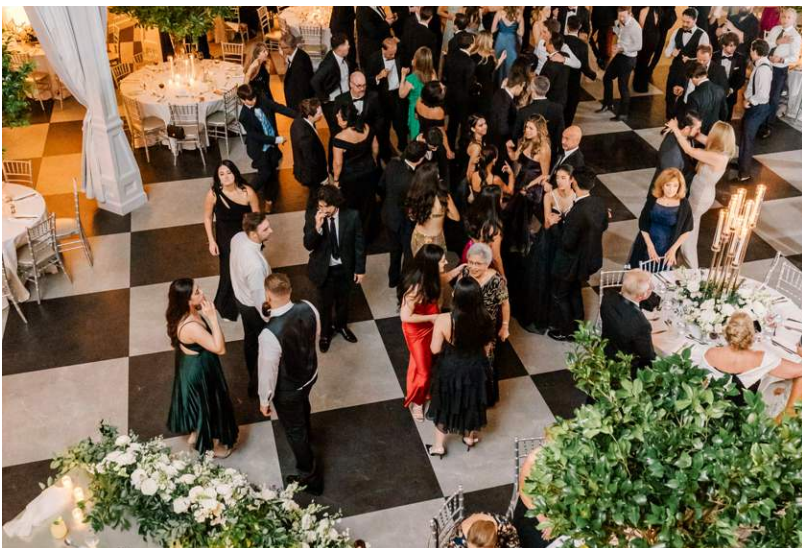
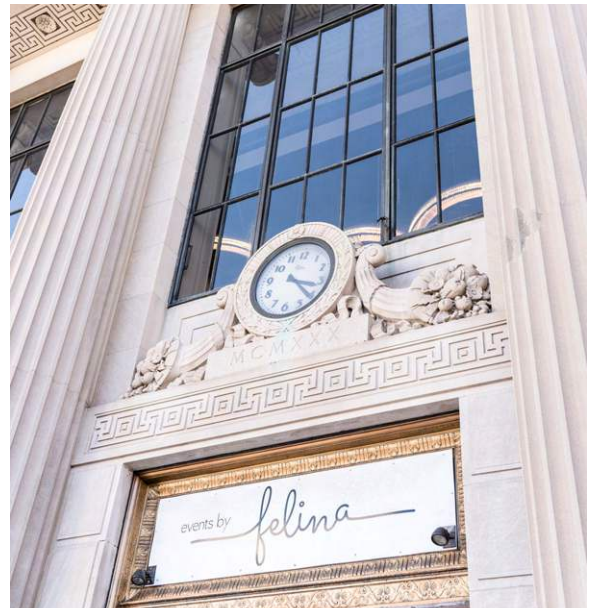


TREASURY + MEZZANINE SET-UP

SEATED EVENT WITH COCKTAILS

ACCOMMODATES UP TO 250





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RESTAURANT MENUS

FAMILY STYLE BRUNCH

FOR PRIVATE AND SEMI-PRIVATE EVENTS

\$65 per person | 3 Hours

Available on Sundays from 12pm - 3pm

FOR THE TABLE

Fresh Baked Breakfast Pastries

Preserves, Honey

FAMILY STYLE APPETIZER

Caesar Salad

Baby Romaine, Parmigiano, Garlic Bread Crumbs, Lemon

FAMILY STYLE ENTRÉES

Select Three to Present to the Table:

Croque Madame

Ham, Beurre Blanc, Mozzarella, Fried Egg

Rigatoni al Pomodoro

Parmigiano Reggiano

French Toast

Challah Bread, Strawberries, Maple Syrup

Cheese Pizza

Tomato, Mozzarella, Provolone

FAMILY STYLE SIDES

Truffle Sides

DESSERT

Individually Plated

Dark Chocolate Mousse

Whipped Cream, Homemade Berry Jam

INCLUDED BEVERAGES

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

Menu Subject to Change Based on Seasonality & Availability

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FAMILY STYLE DINNER

\$85 per person | 3 Hours

FAMILY STYLE ANTIPASTI

Focaccia Bread

Pickled Eggplant, Marinated Olives

FAMILY STYLE APPETIZER

Caesar Salad

Baby Romaine, Parmigiano, Lemon, Garlic Bread Crumbs

House Made Fresh Mozzarella

Roasted Sweet Peppers, Garlic Confit, Fresh Basil,
Extra Virgin Olive Oil, Balsamic Glaze, Grilled Sourdough

FAMILY STYLE ENTRÉES

Crispy Skin Salmon

Grilled Corn Succotash,
Lemon Dill Yogurt

Chicken Scarpariello

Local Chicken Breast, Potato
Purée, Fennel Sausage, Cherry
Peppers, Sage

Rigatoni al Pomodoro

Parmigiano Reggiano

FAMILY STYLE SIDES

French Fries

Truffle, Pecorino

Crispy Brussel Sprouts

Garlic Bread Crumbs

DESSERT

Individually Plated

Dark Chocolate Mousse

Whipped Cream, Homemade Berry Jam

INCLUDED BEVERAGES

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

Menu Subject to Change Based on Seasonality & Availability

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ROOFTOP MENU

\$75 PER PERSON | 3 HOUR ROOFTOP MENU | COCKTAIL STYLE EVENT

STATIONARY DISPLAY

Cheese

Local & Imported Cheeses, Fruit, Crackers

Italian Antipasto

Selection of Cured Meats, Pickled Vegetables,
Marinated Vegetables, Olives, Focaccia, Cultured Butter

House-Made Pizza

Rich Selection House Made Pizza

BEVERAGE OPTIONS

Beer and Wine Bar - \$35

Consumption Bar (Run a Tab)

Private Cocktail Server

Menu Subject to Change Based on Seasonality & Availability

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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. Cake is an add-on to the event package. This cannot be swapped for plated dessert.*

Please select 1 from each category below.
Provide inscription & color preferences!

Baker does not provide fresh florals. Buttercream flowers only

CAKE FLAVOR

Vanilla
Chocolate
Dark Chocolate

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

CAKE FILLING

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

CAKE BUTTERCREAM ICING

Buttercream
Whipped Cream
Fudge
Cream Cheese
Ganache
Fondant is additional cost

Menu Subject to Change Based on Seasonality & Availability

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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

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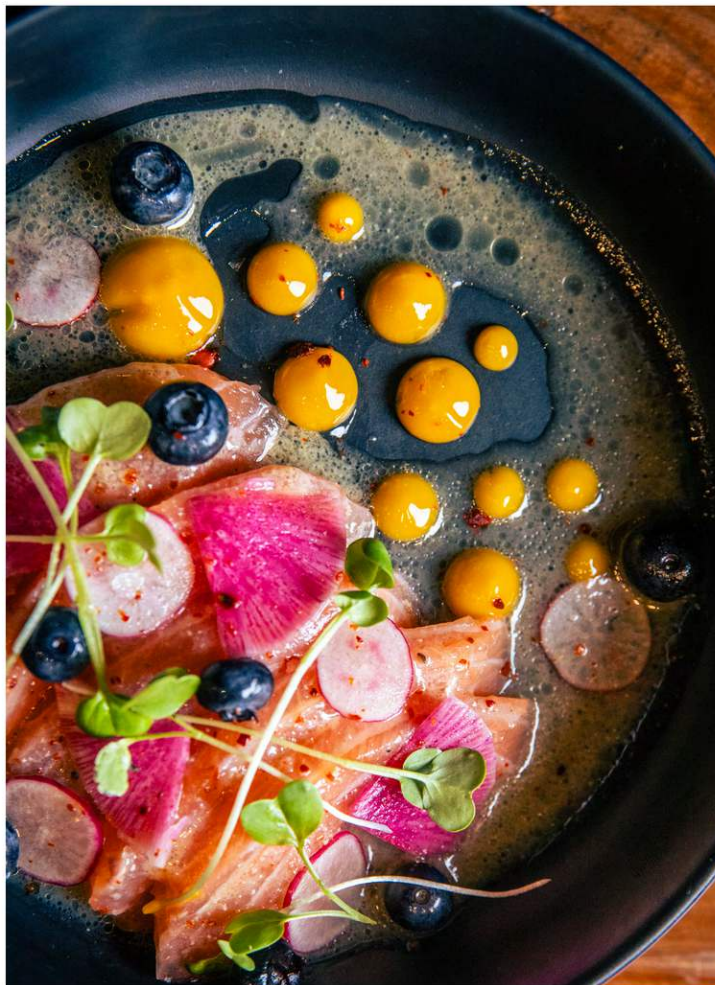
PRIVATE DINING & PARTIES

For private dining bookings in the Felina dining room, flowers and balloons are welcome for exclusive bookings only. No table confetti or décor stuck to the walls.

No outside catering, live entertainment, dance floor, DJ, or audio visual equipment are permitted.

Felina Ridgewood provides the music for the dining room.

Wedding ceremony space is not provided when booked through private dining.



EVENT MENUS

THREE HOUR COCKTAIL STYLE

BUTLER PASSED CANAPÉS

Passed Continuously for One Hour

Arancini | Pomodoro Sauce

Filet Mignon | Crostini with Caramelized Onions, Horseradish

Lobster Salad | Toasted Brioche

Ricotta Gnocchi | Felina Ragu

Sliders | Special Sauce, Caramelized Onions

Shrimp Skewers | Sweet Thai Chili Sauce

STATIONARY DISPLAY

Cheese

Local & Imported Cheese, Fruit, Crackers

Tuscan Market Vegetables

Seasonal Shaved Vegetables, Citrus, Nuts

Salumi e Formaggi

Selection of Cured Meats, Pickled Vegetables, Marinated Vegetables, Olives, Focaccia,
Green Bean Salad, Roasted Brussels Sprouts, Farro Salad, Caponata, Crostini
Mozzarella and Tomato Caprese Salad, Hummus, Flat Bread

CONTINUED NEXT PAGE

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THREE HOUR COCKTAIL STYLE

COCKTAIL HOUR STATIONS

Select One Station

FELINA PASTA STATION

Felina Pasta & Sauces

Rigatoni Pomodoro | Penne ala Vodka | Bowtie Pesto
Served with Fresh Focaccia Bread, Crushed Pepper,
Grated Parmesan and Fresh Basil

HOUSE-MADE PIZZA

Rich Selection House-Made Pizza and Focaccia

Margherita | Soppressata with Hot Honey | Vodka
Served with Grated Parmesan, Crushed Red Pepper, Olive Oil and Hot Honey

ANTIPASTO STATION

Mussels fra Diavolo | Fried Calamari | Eggplant Parmesan
Served with Pomodoro Sauce, Lemon Aioli, Lemon Wedges

SATAY STATION

Chicken | Vegetable | Beef
Served with Vegetable Fried Rice, Ginger Soy Sauce, Spicy Peanut Sauce, and Wasabi Crema

DESSERT

Chefs Selection of Passed Desserts
Freshly Brewed Coffee and Herbal Tea Service

PRICING

\$115 Per Guest Includes Open Bar | \$105 Per Guest Includes Beer and Wine Bar
\$80 Per Guest No Bar Included

ADDITIONAL FEES

Maitre d' Fee \$350.00 | Bartender Fee \$250.00
24% Administrative Fee | 6.625% NJ Sales Tax

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THREE HOUR COCKTAIL STYLE

ENHANCED COCKTAIL HOUR STATIONS

RAW BAR

Selections to Include:

East and West Coast Oysters | Little Neck Clams

Chilled Shrimp Cocktail | Stone Crab Claws (Seasonal)

Accompanied by Mignonette Sauce, Cocktail Sauce, Lemon Wedges

\$25 per person

CARVING BOARD

Please Select Two:

Smoked Virginia Ham | Porchetta

Free Range Turkey | Top Round of Beef

Served with Chef Selected Seasonal Accompaniments

\$16 per person

TACO STATION

Pork Carnitas | Chicken Tinga | Flank Steak

Accompanied by Onions, Peppers, Tomato Salsa, Salsa Verde, Rice & Beans,
Cheese, Limes, and Flour Tortillas

\$14 per person

SUNDAY DINNER SAUCE

Farm Salad | Rigatoni Pasta | Veal Bracirole

Fennel Sausage | Meatballs

Focaccia | Pickled Eggplant

\$20 per person

CONTINUED NEXT PAGE

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THREE HOUR COCKTAIL STYLE

AFTER DINNER ENHANCEMENTS

ASSORTED MINI PASTRIES

Eclairs, Profiteroles, Sfogliatelle, Tiramisu and Cannolis

\$10 per person

COOKIES, SHORTBREADS, AND CHOCOLATES

Freshly Baked Cookies, Macaroons, Biscotti

Cookie Bars, Blondies and Brownies

Pignoli Cookies

\$10 per person

STROLLING DESSERTS

Passed Small Plates

Zeppolis | Assorted Cupcakes with Buttercream

Mini Tiramisu | Chocolate Covered Strawberries

Lemon Squares | Cheesecake

\$12 per person

DESSERT EXPERIENCE

Dessert Display

Black Forest Cake, Carrot Cake, Cheesecake, Eclairs, Tiramisu, Napoleons,
Cream Puffs, Handmade Chocolate Truffles, Chocolate Dipped Strawberries,
Fruit Skewers, Chocolate Chip Cookies, Pignoli, Oatmeal, Macarons

Ice Cream Bar

Chocolate and Vanilla Ice Cream, Waffle Bowls, Chocolate Sauce,
Caramel sauce, sprinkles, whipped cream, Oreo Crumble

Chocolate Fountain

Pound Cake, Rice Crispy Treats, Marshmallows, Oreos

\$30 per person

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THREE HOUR COCKTAIL STYLE

ON THE GO ENHANCEMENTS

CANDY STORE

A Selection of Your Childhood Favorites
Served in an Array of Glass Jars

\$12 per person

HOT CHOCOLATE BAR

Milk Chocolate
Mini Marshmallows, Whipped Cream, Butter Cookies,
Butterscotch Chips, Caramels, Mini Chocolate Chips

\$10 per person

DONUT BAR

Assorted Donuts To Go

\$12 per person

ZEPPLES

With Powdered Sugar

\$18 per person

GARLIC KNOT SLIDERS

Select 2:

Chicken Parm | Eggplant | Meatball

\$16 per person

FRY STATION

Select 2:

French Fries with Toppings:

Loaded Felina Ragu Fries | Disco | Nacho Cheese | Truffle Style | Aioli | Plain with ketchup

\$14 per person

SLIDERS AND FRIES

Two Beef Sliders Served with French Fries

\$18 per person



THREE HOUR SIT DOWN

COURSE ONE

Please Select One:

Caesar

Baby Romaine, Breadcrumb, Parmigiano Reggiano

House Made Fresh Mozzarella

Roasted Sweet Peppers, Garlic Confit, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze

Farm Salad

Mixed Greens, Seasonal Crudite, Champagne Vinaigrette

ENTRÉE

Please Select Two:

Salmon

Butternut Squash Puree, Balsamic, Lacinato Kale

Braised Short Ribs

Broccolini, Parsnip Puree, Red Wine Reduction

Branzino

Herb Rice Pilaf, Wilted Arugula, Vierge

Filet Mignon

Roasted Heirloom Carrots, Potato Puree, Beef Glaze

Chicken Scarpariello

Potato Puree, Cherry Peppers, Sage

Mushroom Risotto

Vegetarian Option

DESSERT

Felina Cheesecake, Seasonal Compote, Chantilly

Freshly Brewed Coffee and Herbal Tea Service

PRICING

\$120 Per Guest Includes Open Bar | \$105 Per Guest Includes Beer and Wine Bar

\$89 Per Guest No Bar Included

ADDITIONAL FEES

Maitre d' Fee \$350.00 | Bartender Fee \$250.00

24% Administrative Fee | 6.625% NJ Sales Tax

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THREE HOUR SIT DOWN

AFTER DINNER ENHANCEMENTS

ASSORTED MINI PASTRIES

Eclairs, Profiteroles, Sfogliatelle, Tiramisu and Cannolis

\$10 per person

COOKIES, SHORTBREADS, AND CHOCOLATES

Freshly Baked Cookies, Macaroons, Biscotti

Cookie Bars, Blondies and Brownies

Pignoli Cookies

\$10 per person

STROLLING DESSERTS

Passed Small Plates

Zeppolis | Assorted Cupcakes with Buttercream

Mini Tiramisu | Chocolate Covered Strawberries

Lemon Squares | Cheesecake

\$12 per person

DESSERT EXPERIENCE

Dessert Display

Black Forest Cake, Carrot Cake, Cheesecake, Eclairs, Tiramisu, Napoleons,
Cream Puffs, Handmade Chocolate Truffles, Chocolate Dipped Strawberries,
Fruit Skewers, Chocolate Chip Cookies, Pignoli, Oatmeal, Macarons

Ice Cream Bar

Chocolate and Vanilla Ice Cream, Waffle Bowls, Chocolate Sauce,
Caramel sauce, sprinkles, whipped cream, Oreo Crumble

Chocolate Fountain

Pound Cake, Rice Crispy Treats, Marshmallows, Oreos

\$30 per person

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THREE HOUR SIT DOWN

ON THE GO ENHANCEMENTS

CANDY STORE

A Selection of Your Childhood Favorites
Served in an Array of Glass Jars

\$12 per person

HOT CHOCOLATE BAR

Milk Chocolate
Mini Marshmallows, Whipped Cream, Butter Cookies,
Butterscotch Chips, Caramels, Mini Chocolate Chips

\$10 per person

DONUT BAR

Assorted Donuts To Go

\$12 per person

ZEPPLES

With Powdered Sugar

\$18 per person

GARLIC KNOT SLIDERS

Select 2:

Chicken Parm | Eggplant | Meatball

\$16 per person

FRY STATION

Select 2:

French Fries with Toppings:

Loaded Felina Ragu Fries | Disco | Nacho Cheese | Truffle Style | Aioli | Plain with ketchup

\$14 per person

SLIDERS AND FRIES

Two Beef Sliders Served with French Fries

\$18 per person



FOUR HOUR BRUNCH BUFFET

ARTISANAL CHEESE BOARD

Local Cheeses, Fresh Herbs, and Flatbreads

FRESH FRUIT DISPLAY

Artfully Presented Fresh Fruits and Berries

BAKED GOODS AND PASTRIES

A Lavish Display of Freshly Baked Miniature Muffins, Croissants, and Pastries

OMELET STATION

Chef Attended

Freshly-Made Omelets

Assortment of Fillings to Include: Cheese, Mushrooms,
Peppers, Salsa, Tomatoes and Onions

BREAKFAST SPECIALTIES

French Toast with Vermont Maple Syrup

Scrambled Eggs

Crispy Bacon Strips | Link Sausage

Hash Brown Patties

CARVING STATION

Chef Attended

Turkey Breast

PASTA

Penne ala Vodka

GREENS

Farm Salad, Mixed Greens, Seasonal Crudite, Champagne Vinaigrette

DESSERT

Chefs Selection of Assorted Pastries, Brownies and Cookies

Freshly Brewed Coffee and Herbal Tea Service

BEVERAGE OPTIONS

\$35 Per Guest Open Bar | \$25 Per Guest Beer and Wine Bar

PRICING

\$89 Per Guest

ADDITIONAL FEES

Maitre d' Fee \$350.00 | Bartender Fee \$250.00

24% Administrative Fee | 6.625% NJ Sales Tax

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FOUR HOUR BRUNCH BUFFET

BRUNCH ENHANCEMENTS

RAW BAR

Selections to Include:

East and West Coast Oysters | Little Neck Clams

Chilled Shrimp Cocktail | Stone Crab Claws (Seasonal)

Accompanied by Mignonette Sauce, Cocktail Sauce, Lemon Wedges

\$25 per person

MOZZARELLA STATION

Fresh Mozzarella & Burrata

Seasonal Accompaniments

Aged Balsamic, Extra Virgin Olive Oil, Olives, Caponata, Focaccia

\$14 per person

HOUSE-MADE PIZZA

Rich Selection House-Made Pizza

Margherita | Soppressata with Hot Honey | White Ricotta

\$14 per person

CARVING BOARD

Please Select Two:

Smoked Virginia Ham | Porchetta

Free Range Turkey | Top Round of Beef

Served with Chef Selected Seasonal Accompaniments

\$16 per person

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FOUR HOUR BRUNCH BUFFET

BRUNCH ENHANCEMENTS

ASSORTED MINI PASTRIES

Eclairs, Profiteroles, Sfogliatelle, Tiramisu and Cannolis

\$10 per person

CANDY STORE

A Selection of Your Childhood Favorites

Served in an Array of Glass Jars

\$12 per person

COOKIES, SHORTBREADS, AND CHOCOLATES

Freshly Baked Cookies, Macaroons, Biscotti

Cookie Bars, Blondies and Brownies

Pignoli Cookies

\$10 per person

HOT CHOCOLATE BAR

Milk Chocolate

Mini Marshmallows, Whipped Cream, Butter Cookies,

Butterscotch Chips, Caramels, Mini Chocolate Chips

\$10 per person

DONUT BAR

Assorted Donuts To Go

\$12 per person

STROLLING DESSERTS

Passed Small Plates

Zeppolis | Assorted Cupcakes with Buttercream

Mini Tiramisu | Chocolate Covered Strawberries

Lemon Squares | Cheesecake

\$12 per person



FOUR HOUR COCKTAIL STYLE

BUTLER PASSED CANAPÉS

Passed Continuously for One Hour

Arancini | Pomodoro Sauce

Filet Mignon | Crostini with Caramelized Onions, Horseradish

Lobster Salad | Toasted Brioche

Ricotta Gnocchi | Felina Ragu

Sliders | Special Sauce, Caramelized Onions

Coconut Shrimp Skewers | Sweet Thai Chili Sauce

STATIONARY DISPLAY

Cheese

Local & Imported Cheese, Fruit, Crackers

Tuscan Market Vegetables

Seasonal Shaved Vegetables, Citrus, Nuts

Salumi e Formaggi

Selection of Cured Meats, Pickled Vegetables, Marinated Vegetables, Olives, Focaccia,
Green Bean Salad, Roasted Brussels Sprouts, Farro Salad, Caponata, Crostini
Mozzarella and Tomato Caprese Salad, Hummus, Flat Bread

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FOUR HOUR COCKTAIL STYLE

COCKTAIL HOUR STATIONS

Select Two Stations

FELINA PASTA STATION

Felina Pasta & Sauces

Rigatoni Pomodoro | Penne ala Vodka | Bowtie Pesto
Served with Fresh Focaccia Bread, Crushed Pepper,
Grated Parmesan and Fresh Basil

HOUSE-MADE PIZZA

Rich Selection House-Made Pizza and Focaccia

Margherita | Soppressata with Hot Honey | Vodka
Served with Grated Parmesan, Crushed Red Pepper,
Olive Oil and Hot Honey

ANTIPASTO STATION

Mussels fra Diavolo | Fried Calamari | Eggplant Parmesan
Served with Pomodoro Sauce, Lemon Aioli, Lemon Wedges

CARVING BOARD

Please Select Two:

Smoked Virginia Ham | Porchetta
Free Range Turkey | Top Round of Beef
Served with Chef Selected Seasonal Accompaniments

SATAY STATION

Chicken | Vegetable | Beef
Served with Vegetable Fried Rice, Ginger Soy Sauce, Spicy Peanut Sauce, and Wasabi Crema

DESSERT

Chefs Selection of Passed Desserts
Freshly Brewed Coffee and Herbal Tea Service

PRICING

\$125 Per Guest Includes Open Bar | \$115 Per Guest Includes Beer and Wine Bar
\$95 Per Guest No Bar Included

ADDITIONAL FEES

Maitre d' Fee \$350.00 | Bartender Fee \$250.00
24% Administrative Fee | 6.625% NJ Sales Tax

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The logo for Felina, featuring the word "felina" in a lowercase, elegant script font, with a long horizontal line extending from the end of the word.

FOUR HOUR COCKTAIL STYLE

ENHANCED COCKTAIL HOUR STATIONS

RAW BAR

Selections to include:

East and West Coast Oysters | Little Neck Clams

Chilled Shrimp Cocktail | Stone Crab Claws (Seasonal)

Accompanied by Mignonette Sauce, Cocktail Sauce, Lemon Wedges

\$25 per person

SUNDAY DINNER SAUCE

Farm Salad | Rigatoni Pasta | Veal Braciola

Fennel Sausage | Meatballs

Focaccia | Pickled Eggplant

\$20 per person

TACO STATION

Pork Carnitas | Chicken Tinga | Flank Steak

Accompanied by Onions, Peppers, Tomato Salsa, Salsa Verde, Rice & Beans,

Cheese, Limes, and Flour Tortillas

\$14 per person

CONTINUED NEXT PAGE

felina

FOUR HOUR COCKTAIL STYLE

AFTER DINNER ENHANCEMENTS

ASSORTED MINI PASTRIES

Eclairs, Profiteroles, Sfogliatelle, Tiramisu and Cannolis

\$10 per person

COOKIES, SHORTBREADS, AND CHOCOLATES

Freshly Baked Cookies, Macaroons, Biscotti

Cookie Bars, Blondies and Brownies

Pignoli Cookies

\$10 per person

STROLLING DESSERTS

Passed Small Plates

Zeppolis | Assorted Cupcakes with Buttercream

Mini Tiramisu | Chocolate Covered Strawberries

Lemon Squares | Cheesecake

\$12 per person

DESSERT EXPERIENCE

Dessert Display

Black Forest Cake, Carrot Cake, Cheesecake, Eclairs, Tiramisu, Napoleons,
Cream Puffs, Handmade Chocolate Truffles, Chocolate Dipped Strawberries,
Fruit Skewers, Chocolate Chip Cookies, Pignoli, Oatmeal, Macarons

Ice Cream Bar

Chocolate and Vanilla Ice Cream, Waffle Bowls, Chocolate Sauce,
Caramel sauce, sprinkles, whipped cream, Oreo Crumble

Chocolate Fountain

Pound Cake, Rice Crispy Treats, Marshmallows, Oreos

\$30 per person

CONTINUED NEXT PAGE

felina

FOUR HOUR COCKTAIL STYLE

ON THE GO ENHANCEMENTS

CANDY STORE

A Selection of Your Childhood Favorites

Served in an Array of Glass Jars

\$12 per person

HOT CHOCOLATE BAR

Milk Chocolate

Mini Marshmallows, Whipped Cream, Butter Cookies,

Butterscotch Chips, Caramels, Mini Chocolate Chips

\$10 per person

DONUT BAR

Assorted Donuts To Go

\$12 per person

ZEPPLES

With Powdered Sugar

\$18 per person

GARLIC KNOT SLIDERS

Select 2:

Chicken Parm | Eggplant | Meatball

\$16 per person

FRY STATION

Select 2:

French Fries with Toppings:

Loaded Felina Ragu Fries | Disco | Nacho Cheese | Truffle Style | Aioli | Plain with ketchup

\$14 per person

SLIDERS AND FRIES

Two Beef Sliders Served with French Fries

\$18 per person



FOUR HOUR SIT DOWN

FOUR-HOUR PREMIUM OPEN BAR AND TABLESIDE SERVICE

Silver Tray Service of Signature Cocktails

BUTLER PASSED CANAPÉS

Passed Continuously for One Hour

Arancini | Pomodoro Sauce

Filet Mignon | Crostini with Caramelized Onions, Horseradish

Lobster Salad | Toasted Brioche

Ricotta Gnocchi | Felina Ragu

Sliders | Special Sauce, Caramelized Onions

Coconut Shrimp Skewers | Sweet Thai Chili Sauce

STATIONARY DISPLAY

Cheese

Local & Imported Cheese, Fruit, Crackers

Tuscan Market Vegetables

Seasonal Shaved Vegetables, Citrus, Nuts

Salumi e Formaggi

Selection of Cured Meats, Pickled Vegetables, Marinated Vegetables, Olives, Focaccia,
Green Bean Salad, Roasted Brussels Sprouts, Farro Salad, Caponata, Crostini
Mozzarella and Tomato Caprese Salad, Hummus, Flat Bread

CONTINUED NEXT PAGE

felina

FOUR HOUR SIT DOWN

COURSE ONE

Please Select One:

Caesar

Baby Romaine, Breadcrumb, Parmigiano Reggiano

House Made Fresh Mozzarella

Roasted Sweet Peppers, Garlic Confit, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze

Farm Salad

Mixed Greens, Seasonal Crudite, Champagne Vinaigrette

ENTRÉE

Please Select Two:

Salmon

Butternut Squash Puree, Balsamic, Lacinato Kale

Braised Short Ribs

Broccolini, Parsnip Puree, Red Wine Reduction

Branzino

Herb Rice Pilaf, Wilted Arugula, Vierge

Filet Mignon

Roasted Heirloom Carrots, Potato Puree, Beef Glaze

Chicken Scarpariello

Potato Puree, Cherry Peppers, Sage

Mushroom Risotto

Vegetarian Option

DESSERT

Felina Cheesecake, Seasonal Compote, Chantilly

Freshly Brewed Coffee and Herbal Tea Service

PRICING

\$135 Per Guest Includes Open Bar | \$125 Per Guest Includes Beer and Wine Bar

\$100 Per Guest No Bar Included

ADDITIONAL FEES

Maitre d' Fee \$350.00 | Bartender Fee \$250.00

24% Administrative Fee | 6.625% NJ Sales Tax

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 The logo for Felina, featuring the word "felina" in a lowercase, elegant script font, preceded by a long, horizontal, slightly wavy line that extends to the left.

FOUR HOUR SIT DOWN

ENHANCED COCKTAIL HOUR STATIONS

FELINA PASTA STATION

Felina Pasta & Sauces

Rigatoni Pomodoro | Penne ala Vodka | Bowtie Pesto
Served with Fresh Focaccia Bread, Crushed Pepper,
Grated Parmesan and Fresh Basil

\$15 per person

HOUSE-MADE PIZZA

Rich Selection House-Made Pizza and Focaccia

Margherita | Soppressata with Hot Honey | Vodka
Served with Grated Parmesan, Crushed Red Pepper,
Olive Oil and Hot Honey

\$15 per person

ANTIPASTO STATION

Mussels fra Diavolo | Fried Calamari | Eggplant Parmesan
Served with Pomodoro Sauce, Lemon Aioli, Lemon Wedges

\$15 per person

SATAY STATION

Chicken | Vegetable | Beef

Served with Vegetable Fried Rice, Ginger Soy Sauce, Spicy Peanut Sauce, and Wasabi Crema

\$15 per person

RAW BAR

Selections to include:

East and West Coast Oysters | Little Neck Clams
Chilled Shrimp Cocktail | Stone Crab Claws (Seasonal)
Accompanied by Mignonette Sauce, Cocktail Sauce, Lemon Wedges

\$25 per person

CARVING BOARD

Please Select Two:

Smoked Virginia Ham | Porchetta
Free Range Turkey | Top Round of Beef
Served with Chef Selected Seasonal Accompaniments

\$16 per person

SUNDAY DINNER SAUCE

Farm Salad | Rigatoni Pasta | Veal Braciolo
Fennel Sausage | Meatballs
Focaccia | Pickled Eggplant

\$20 per person

TACO STATION

Pork Carnitas | Chicken Tinga | Flank Steak
Accompanied by Onions, Peppers, Tomato Salsa, Salsa Verde,
Rice & Beans, Cheese, Limes, and Flour Tortillas

\$14 per person

CONTINUED NEXT PAGE

felina

FOUR HOUR SIT DOWN

AFTER DINNER ENHANCEMENTS

ASSORTED MINI PASTRIES

Eclairs, Profiteroles, Sfogliatelle, Tiramisu and Cannolis

\$10 per person

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Cookie Bars, Blondies and Brownies

Pignoli Cookies

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STROLLING DESSERTS

Passed Small Plates

Zeppolis | Assorted Cupcakes with Buttercream

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Lemon Squares | Cheesecake

\$12 per person

DESSERT EXPERIENCE

Dessert Display

Black Forest Cake, Carrot Cake, Cheesecake, Eclairs, Tiramisu, Napoleons,
Cream Puffs, Handmade Chocolate Truffles, Chocolate Dipped Strawberries,
Fruit Skewers, Chocolate Chip Cookies, Pignoli, Oatmeal, Macarons

Ice Cream Bar

Chocolate and Vanilla Ice Cream, Waffle Bowls, Chocolate Sauce,
Caramel sauce, sprinkles, whipped cream, Oreo Crumble

Chocolate Fountain

Pound Cake, Rice Crispy Treats, Marshmallows, Oreos

\$30 per person

ITALIAN ICE CART

Fresh Italian Ice Served to Guests

Lemon & Watermelon

\$14 per person

CONTINUED NEXT PAGE



FOUR HOUR SIT DOWN

ON THE GO ENHANCEMENTS

CANDY STORE

A Selection of Your Childhood Favorites
Served in an Array of Glass Jars

\$12 per person

HOT CHOCOLATE BAR

Milk Chocolate
Mini Marshmallows, Whipped Cream, Butter Cookies,
Butterscotch Chips, Caramels, Mini Chocolate Chips

\$10 per person

DONUT BAR

Assorted Donuts To Go

\$12 per person

ZEPPLES

With Powdered Sugar

\$18 per person

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Chicken Parm | Eggplant | Meatball

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FRY STATION

Select 2:

French Fries with Toppings:

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\$14 per person

SLIDERS AND FRIES

Two Beef Sliders Served with French Fries

\$18 per person



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



felina

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 |
| Casino Night | Charity Library |
| Lego Challenge | Comedy Improv Team Building |
| Game Shows | High Tech Team Building |
| Photo Fun | Manage a Rock Band |
| Bridge to Success | |

CULINARY CHALLENGES

Chef's Challenge
Just Desserts
Cook-off
Holiday Ginger Bread House Decorating

SPECIALTY BEVERAGE CLASSES

Mixology 101
Local Craft Beer Tasting
Wine Tasting
Bourbon, Scotch or Whiskey Tastings
Local Craft Beer Tasting



THE TEAM



JOE TARTAMELLA

Executive Chef

A son of a Sicilian immigrant who owned a bakery in Staten Island, 33-year-old Chef Tartamella's upbringing ignited his passion for cooking and baking, leading him to enroll in the prestigious French Culinary Institute in New York, where he trained under some of the most renowned instructors in the world.

Chef's experiences span from executive culinary positions across hotels in New York City, such as the Park Hyatt New York and Intercontinental New York Times Square, as well as a tenured history with renowned Celebrity Chef Todd English and The Plaza Food Hall by Todd English. After many years in New York City, Chef Tartamella joined New Jersey's Harvest Restaurant Group as Executive Chef.

His time in New Jersey, which he now calls home, inspired him to cultivate relationships with local farmers and small business vendors, who, like Chef, pride themselves on the state and local communities they are inherently part of. While at The MC Hotel, Chef Tartamella led all culinary programming for the property, revamping all hotel menus, while also cultivating partnerships that tie back to the hotel's Montclair locale. Now the Executive Chef of Felina, Chef Tartamella believes in merging tradition with modern culinary techniques, Felina being the perfect setting.

CARISSA DEMARCO

General Manager

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

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



SAMANTHA HARTIGAN

Event Manager

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

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



BILLING & NEXT STEPS

BOOKING & DEPOSIT

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

TAX

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

GRATUITY & ADMINISTRATIVE FEE

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

GUEST COUNT

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

MENU SELECTIONS

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

BEVERAGE SELECTIONS

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

CANCELLATION POLICY

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

ADDITIONAL INFORMATION

Outside cake fee | \$4 per person

FOR ALL BOOKINGS PLEASE CONTACT

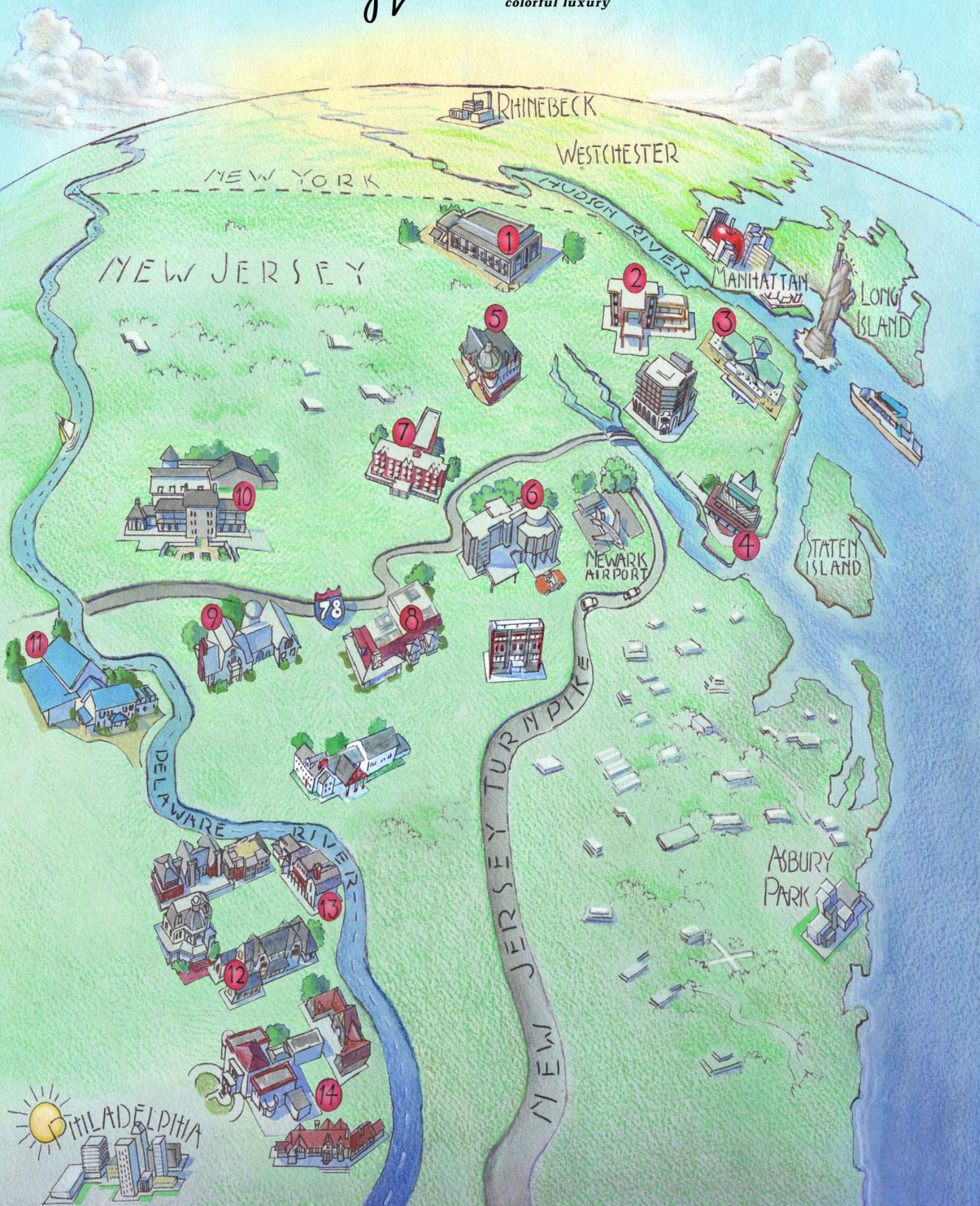
Michelle Parvez | Private Dining Manager

Landmark Hospitality Main Office

Plainfield, NJ | 201.984.1118

PRIVATEDINING@LANDMARKHOSPITALITY.COM





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 TO FELINA!

For questions and bookings, please
contact us at privatedining@bylandmark.com

felina

18 PROSPECT ST, RIDGEWOOD, NJ 07450
551.276.5454