

HUDSON HOUSE

PRIVATE DINING & CORPORATE EVENTS

[BOOK NOW](#)

2 CHAPEL AVE, JERSEY CITY, NJ 07305
908.418.4186

by landmark
colorful luxury

WELCOME TO HUDSON HOUSE



felina STEAK



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

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

HUDSON HOUSE

EVENT SPACES



ROOM

FELINA STEAK
LARGE PARTY DINING

STORK ROOM

HUDSON ROOM

GRAND BALLROOM

CAPACITY

UP TO 50

UP TO 100

UP TO 475

UP TO 550

DIMENSIONS

70 X 70

Multiple spaces

90 X 40

90 X 40

FELINA STEAK | LARGE PARTY DINING

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

NUMBER OF GUESTS

Chef's Table: 8 - 12

Main Dining Room: 10 - 50

Full Restaurant: Up to 60

TIMING

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

SET-UP OPTIONS

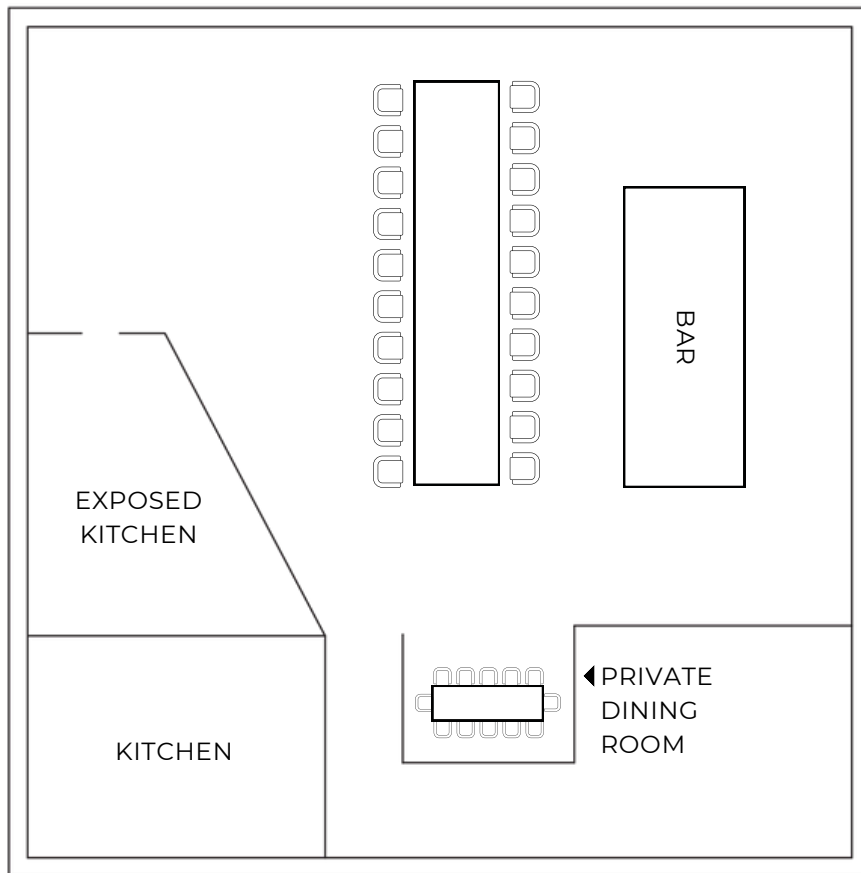
Felina Steak is a vibrant open-concept restaurant. While we do not have any fully private areas to host large parties, our dining room can be reconfigured to host 20+ guests at a table. Our Chef's Table is a fixed table that offers an elegant, semi-private experience for 8 - 12 guests.

PRICING

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



FELINA STEAK SET-UP



1 LONG
TABLE

SEATED MEAL
MAX CAPACITY: 20

STORK CLUB ROOFTOP

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

NUMBER OF GUESTS

Up to 100 guests

TIMING

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

SET-UP OPTIONS

Classroom: Up to 25 guests

Theater: Up to 50 guests

Seated: Up to 40 guests

Standing: Up to 100 guests

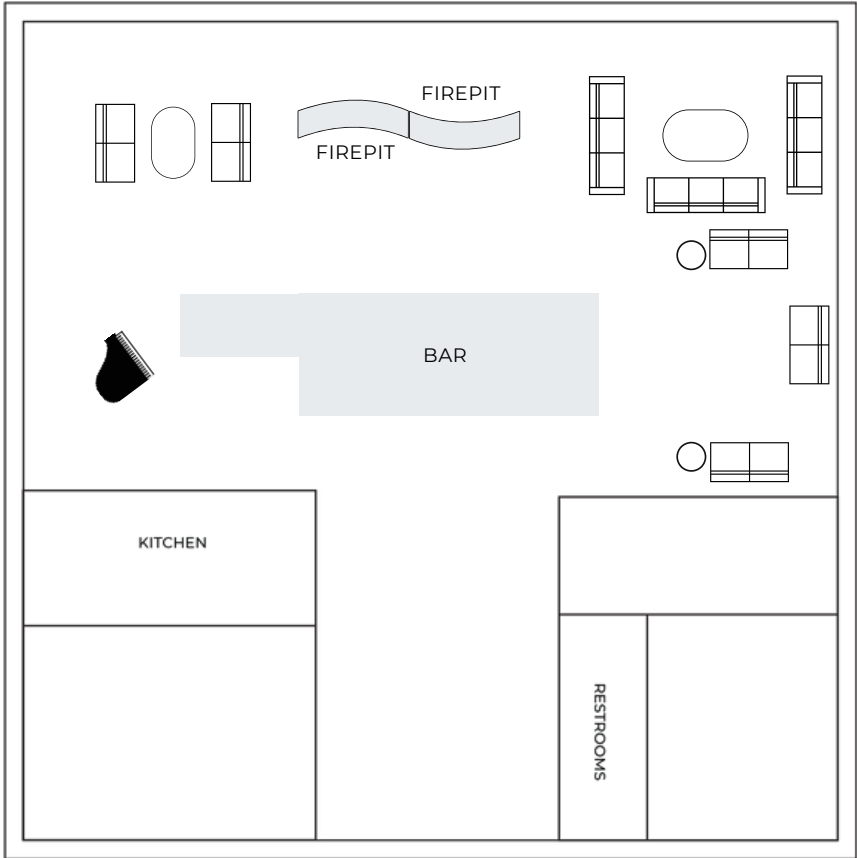
PRICING

For thoughtfully curated packages, please view the menus in the pages that follow. For a personalized proposal, feel free to inquire— we're happy to customize a menu to fit your specific needs.



HUDSON HOUSE

STORK CLUB ROOFTOP SET-UP



1 LONG
TABLE

SEATED MEAL
MAX CAPACITY: 20

HUDSON ROOM

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

NUMBER OF GUESTS

Classroom: Up to 175

Theater: Up to 425

Seated: Up to 375

Standing: Up to 475

SET-UP OPTIONS

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

PRICING

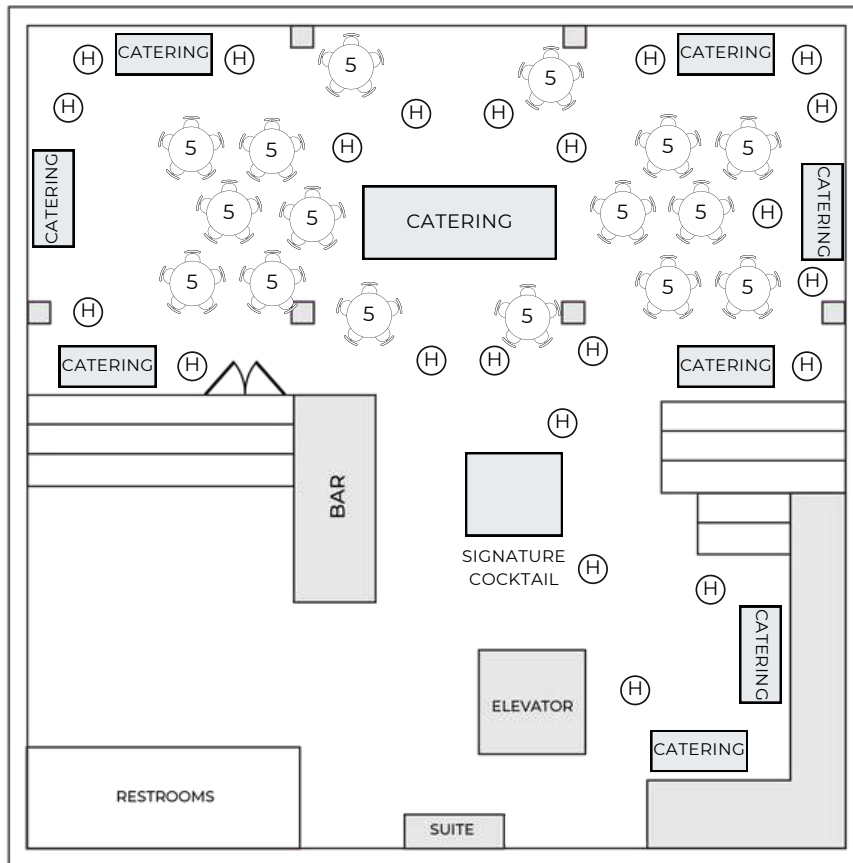
For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire— we're happy to customize a menu to fit your specific needs.

TIMING

Event timing is flexible to accommodate your parties needs.



HUDSON ROOM SET-UP



COCKTAIL PARTY

MAX CAPACITY: 475

GRAND BALLROOM

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

NUMBER OF GUESTS

Ranges include Mezzanine

Classroom: 175-225

Theater: 425-550

Seated: 375-500

Standing: Up to 550

PRICING

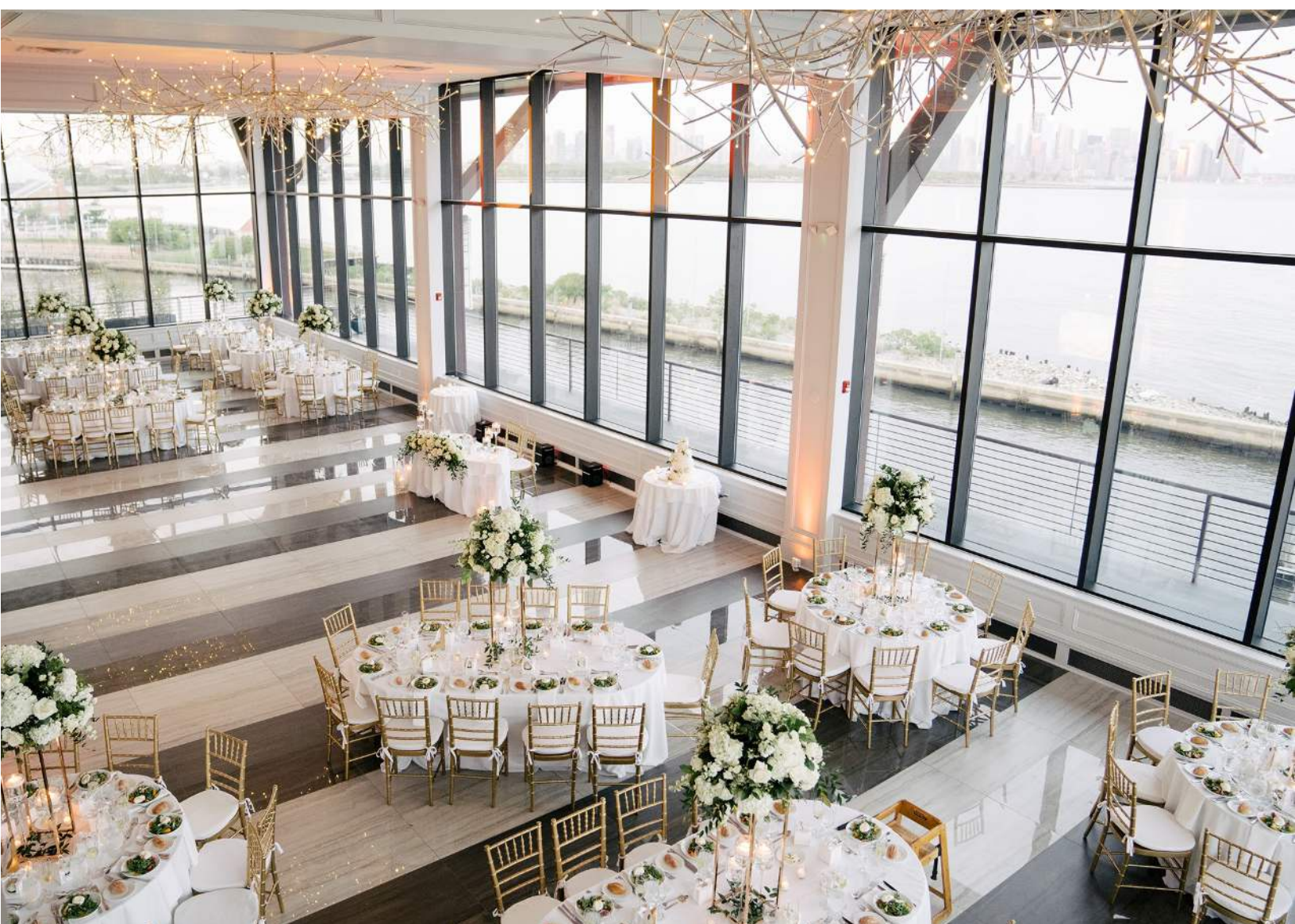
For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire— we're happy to customize a menu to fit your specific needs.

TIMING

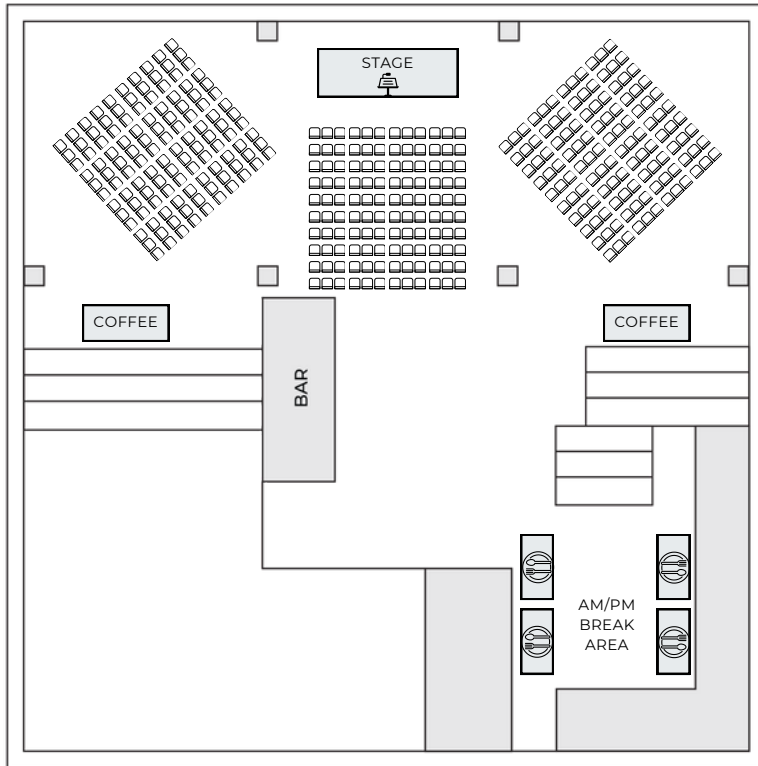
Event timing is flexible to accommodate your parties needs.

SET-UP OPTIONS

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



GRAND BALLROOM ROOM SET-UP



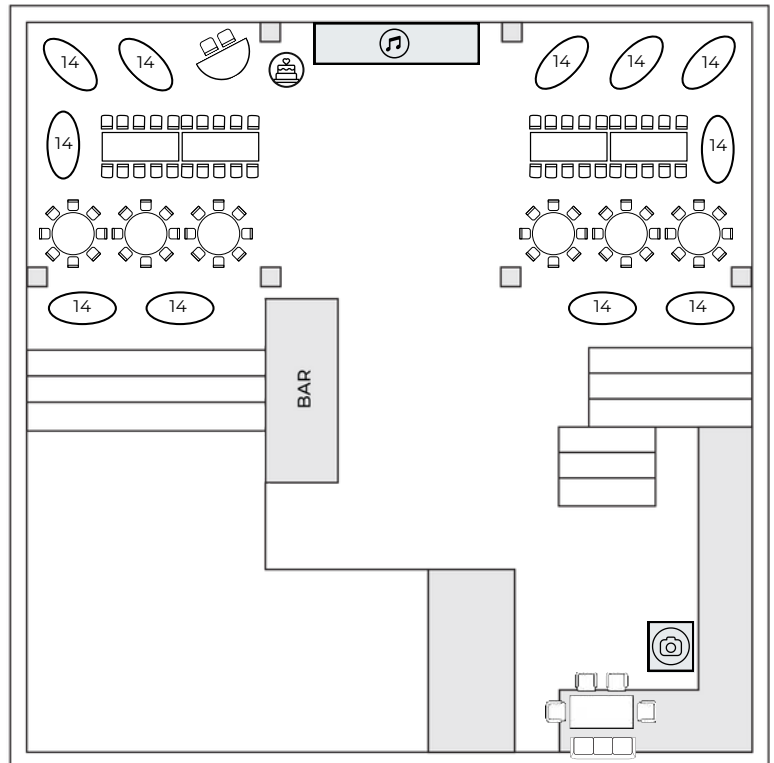
THEATRE

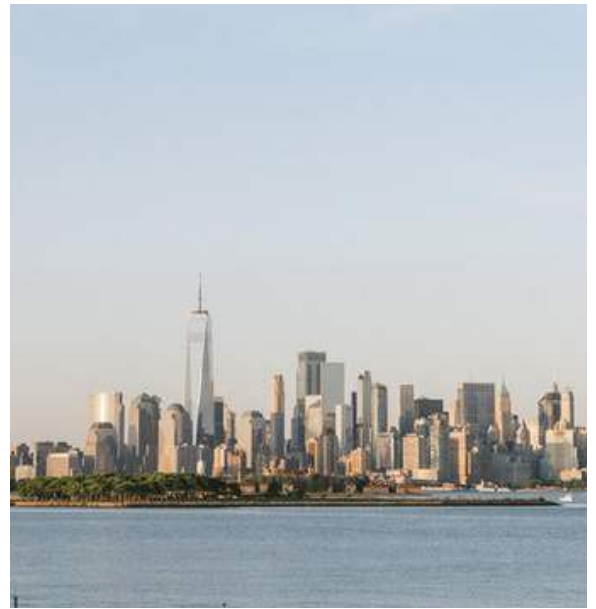
SEATED MEAL

MAX CAPACITY: 550

SEATED EVENT

SEATED MEAL
MAX CAPACITY: 550





HUDSON HOUSE

EVENT MENUS

BRUNCH BUFFET

\$125 PER PERSON | 3 HOURS

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

BEVERAGES

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

FIRST HOUR

Butler Passed Snacks | All Included

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

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

Served with Whipped Butter & Local Preserves

Chef Selection of Fruits & Berries, Granola & Yogurt

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

THE MAIN EVENT

Omelet Station | Chef Attended

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

Brunch Buffet | All Included

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

SWEET ENDINGS

Served to Each Table

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

COCKTAIL RECEPTION

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

\$125 PER PERSON | 4 HOURS

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

BEVERAGE

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

Add on Beer & Wine | \$15 per person

Add on Premium Open Bar | \$30 per person

Options for Cash OR Consumption Bar Available:

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

PASSED HORS D' OEUVRES | CHOOSE SIX

Beef Tenderloin with Horse Radish, Gorgonzola

Chicken Skewer with Basil Pesto

Locally Raised Lamb Meatballs, Tzatziki Dip

Maryland Style Crab Cakes, Old Bay Remoulade

Seasonal Soup Shooter

Tuna Tartar Cornets, Red Onions, Basil, Soy & Truffle

Lobster Salad, Sauce Louis, Chervil

Mushroom Tart with Filo and Fine Herbs

Black Truffle Arancini with Parmesan Aioli

Potato Pancake with Seaweed Caviar and Crème Fraiche

COLD STATIONS

All Included

Farmers Market Salads

Sourced locally from our network of farmers

Marinated Chickpeas, Smoked Paprika & Parsley: Fingerling Potato, Caper, Red Onion, Mustard & Honey

Roasted Baby Carrots, Currants & Pine Nuts Relish: Marinated Beets, Red Onions, Hazelnuts

Assorted Raw, Grilled & Marinated Seasonal Vegetables

Artisanal Cheeses

A Selection to Showcase the Variety of Milks and Styles of the Craft of Cheese Making

Crackers, Honey, Seasonal Fruit Preserves

Seasonal Fruit Display

Berries, Vine Fruits, and Tree Fruits; Honey and Spiced Nuts

CONTINUED NEXT PAGE

COCKTAIL RECEPTION

FELINA CARVING STATION

Please Select One

Proteins all served with appropriate seasonal Starch, Vegetables & Garnishes

Terra

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

Whole Suckling Pig, Carolina BBQ Sauce, Potato Rolls

Wood Roasted Spatchcock Chicken, Argentinian Chimichurri

Tea Brined Whole Duck Confit, Fennel & Orange Slaw, Mostarda

Herb Roasted Whole Pork Shoulder, Pickled Red Onion

Moroccan Spiced Lamb Leg, Cucumber Mint Yogurt | **Additional \$5 per person**

Smoked Brisket, Rye Toast & Mustard

Mare

Roasted Salmon Fillet, Honey, Mustard with Dill Crème Fraiche

Salt Baked Halibut, Lemon Vinaigrette

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

Roasted Swordfish Loin, Capers, Raisin & Olives

WOOD OVEN FLATBREAD

Please Select Three

Naturally Fermented Dough Captures the Finest Seasonal Ingredients and

Accompanied by Parmesan, Oregano, Black Pepper

Tomato, Mozzarella, Basil

Fig Chutney, Fontina, Pickled Red Onion

Bolognese, Preserved Lemon Ricotta

Short Rib, Gorgonzola, Fried Onions

Hot Soppressata, Smoked Mozzarella, Hot Honey

Zucchini, Basil Pesto, Goat Cheese

Pork Belly, Chili, Three Cheeses, Oregano

CONTINUED NEXT PAGE

COCKTAIL RECEPTION

PASTA

Please Select Two

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

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

VONGOLE E COZZE

All Included / \$9 per person

A Bountiful mix of Steamed Mussels and clams served with our house made frites

Steamed Mussels, White Wine & Parsley
 Long Island Clams, Bacon, Oregano & Local Beer
 Grilled Squid & Shrimp, Smoked Paprika & Garlic
 Frites, Pesto Aioli, Garlic Toasted Country Bread

SWEET ENDINGS

Butler Passed

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

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

SIT DOWN SOCIAL MENU

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

\$125 PER PERSON | 4 HOURS

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

BEVERAGE

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

Add on Beer & Wine | \$15 per person

Add on Premium Open Bar | \$30 per person

Options for Cash OR Consumption Bar Available:

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

PASSED HORS D' OEUVRES | CHOOSE SIX

Beef Tenderloin with Horse Radish, Gorgonzola

Chicken Skewer with Basil Pesto

Locally Raised Lamb Meatballs, Tzatziki Dip

Maryland Style Crab Cakes, Old Bay Remoulade

Seasonal Soup Shooter

Tuna Tartar Cornets, Red Onions, Basil, Soy & Truffle

Lobster Salad, Sauce Louis, Chervil

Mushroom Tart with Filo and Fine Herbs

Black Truffle Arancini with Parmesan Aioli

Potato Pancake with Seaweed Caviar and Crème Fraiche

COLD STATIONS

All Included

Farmers Market Salads

Sourced locally from our network of farmers

Marinated Chickpeas, Smoked Paprika & Parsley: Fingerling Potato, Caper, Red Onion, Mustard & Honey

Roasted Baby Carrots, Currants & Pine Nuts Relish: Marinated Beets, Red Onions, Hazelnuts

Assorted Raw, Grilled & Marinated Seasonal Vegetables

Artisanal Cheeses

A Selection to Showcase the Variety of Milks and Styles of the Craft of Cheese Making

Crackers, Honey, Seasonal Fruit Preserves

Seasonal Fruit Display

Berries, Vine Fruits, and Tree Fruits; Honey and Spiced Nuts

CONTINUED NEXT PAGE

SIT DOWN SOCIAL MENU

HOT STATIONS - FELINA SPECIALTIES

PASTA

Please Select Two

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

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

WOOD OVEN FLATBREAD

Please Select Three

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

Tomato, Mozzarella, Basil
 Fig Chutney, Fontina, Pickled Red Onion
 Bolognese, Preserved Lemon Ricotta
 Short Rib, Gorgonzola, Fried Onions
 Hot Soppressata, Smoked Mozzarella, Hot Honey
 Zucchini, Basil Pesto, Goat Cheese
 Pork Belly, Chili, Three Cheeses, Oregano

VONGOLE E COZZE

All Included / \$9 per person

A Bountiful mix of Steamed Mussels and clams served with our house made frites

Steamed Mussels, White Wine & Parsley
 Long Island Clams, Bacon, Oregano & Local Beer
 Grilled Squid & Shrimp, Smoked Paprika & Garlic
 Frites, Pesto Aioli, Garlic Toasted Country Bread

CONTINUED NEXT PAGE

SIT DOWN SOCIAL MENU

THE MAIN EVENT

HOUSE SALADS

Please Select One

SPRING/SUMMER (APRIL - SEPTEMBER)

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

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

Caesar Salad | Baby Gem Lettuce, Radicchio, Focaccia Crouton & Aged Parmesan

Garden Salad | Romaine Hearts, Cherry Tomato, Carrot, Radish, Asparagus & Buttermilk Ranch Dressing

Compressed Watermelon | Sugar Snap Peas, Mint, Ricotta Salata, Pea Shoots & Champagne Vinaigrette

FALL/WINTER (OCTOBER-MARCH)

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

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

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

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

Arugula & Radicchio | Gorgonzola, Pears, Hazelnuts & Balsamic

ENTRÉES

Please Select Two

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

Table-Side Wine & Drink Service

SPRING/SUMMER (APRIL - SEPTEMBER)

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

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

Icelandic Cod | Spring Peas, Pearl Onion, New Potato, Heirloom Carrots & Lemon Butter Sauce

Seared Salmon | Meyer Lemon Relish, Sun-Dried Tomato, Baby Spinach & Orzo

Amish Chicken Breast | Sicilian Farro Caponata, Micro Herbs & Balsamic Reduction

FALL/WINTER (OCTOBER-MARCH)

Red Wine Braised Short Ribs | Triple Cooked Potatoes, Broccolini & Pistachio Chili Onions

Grilled Filet of Beef | Crushed Yukon Golds, Haricot Vert, Fried Shallots with Roasted Garlic Demi-Glace | **\$12 per person**

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

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

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

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

SWEET ENDINGS

Butler Passed

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

Table-side Coffee & Tea Service

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

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

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

HUDSON HOUSE

COCKTAIL & BAR

PREMIUM BAR

VODKA

PLATINUM 7X
TITOS
KETEL ONE

GIN

FORDS
TANQUERAY
BEEFEATER

RUM

PARROT BAY WHITE
MALIBU
CAPTAIN MORGAN

TEQUILA

PUEBLO VIEJO BLANCO

BOURBON

BENCHMARK SMALL BATCH
JIM BEAM

WHISKEY

SEAGRAMS 7
CANADIAN CLUB
JACK DANIELS

SCOTCH

IMPERIAL 12YR BLENDED
JOHNNIE WALKER BLACK

COGNAC

COURVESIER VS

CORDIALS

CHAMBORD
DISARONNO AMARETTO
ROMANA SAMBUCA
BAILEYS
CAMPARI

BEERS

HEINEKEN
COORS LIGHT
STELLA ARTOIS
YUENGLING
CORONA
DOGFISH HEAD 60MIN IPA

ULTRA PREMIUM BAR \$15 PER GUEST

VODKA

PLATINUM 7X
TITOS
KETEL ONE
GREY GOOSE

GIN

FORDS
TANQUERAY
BEEFEATER
BOMBAY SAPPHIRE

RUM

PARROT BAY WHITE
MALIBU
CAPTAIN MORGAN
GOSLINGS

TEQUILA

PUEBLO VIEJO BLANCO
PATRON SILVER
PATRON REPOSADO

BOURBON

BENCHMARK SMALL BATCH
JIM BEAM
MAKERS MARK

WHISKEY

SEAGRAMS 7
CANADIAN CLUB
JACK DANIELS
TEELINGS SMALL BATCH

SCOTCH

IMPERIAL 12YR BLENDED
JOHNNIE WALKER BLACK
GLENLIVET 12
CHIVAS REGAL

BRANDY & COGNAC

COURVESIER VS
REMY VSOP

CORDIALS

CHAMBORD
DISARONNO AMARETTO
ROMANA SAMBUCA
BAILEYS
CAMPARI
ST GERMAIN
DORDA DOUBLE
CHOCOLATE
FRANGELICO

BEERS

HEINEKEN
COORS LIGHT
STELLA ARTOIS
YUENGLING
CORONA
DOGFISH HEAD 60MIN IPA

PROVIDED BY HUDSON HOUSE

Event Stylist - On Site Coordination

Full-Service Waitstaff & Bar Staff

Valet Parking & Parking Garage

Security

Door Man

Lobby Hostess & Coat Check

Selection of White, Black or Gray Linens

Selection of Oval, Rectangle & Circle Tables

Silver Chivari Chairs

China, Silver Flatware & Crystal



RESTAURANT MENUS

BRUNCH MENU

\$65 PER PERSON++ | 3 HOURS
+NJ Sales Tax | 20% Gratuity | 4% Admin Fee

Available on Sunday 12PM-3PM

APPETIZER

Family Style

Tempura Calamari

Cherry Peppers, Lemon Aioli

Felina Chop Salad

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

Prosciutto E Mozzarella

Tomato, Mozzarella, Parmigiano

ENTRÉES

Family Style

Avocado Toast

Poached Egg, Calabrian Chili, Whole Grain Toast

French Toast

Whipped Burrata, Berry Coulis

Cacio e Pepe

Rigatoni, Pecorino Romano, Black Pepper

Chicken Milanese

Arugula, Cherry Tomato, Citrus Aioli, Pecorino

ADDITIONAL COSTS

\$10 Flat Iron Steak | \$12 Ribeye Steak | \$16 NY Strip Steak | M/P Tomahawk Steak

SIDES

Family Style

Parmesan French Fries | Garlic Chili Broccoli Rabe

DESSERT

Individually Plated

Chef's Selection

Menu Subject to Change Based on Seasonality & Availability

The logo for Felina Steak features the word "felina" in a lowercase, elegant script font, followed by the word "STEAK" in a clean, uppercase, sans-serif font.

DINNER MENU

\$85 PER PERSON++ | 3 HOURS
+NJ Sales Tax | 20% Gratuity | 4% Admin Fee

ANTIPASTI

Focaccia

Pickled Eggplant, Marinated Olives

APPETIZER

Family Style

Baby Gem Caesar Salad

Little Gems, Parmigiano, Lemon, Garlic Crouton

Stracciatella

Beets, Prosciutto de parma, Foccacia Crouton, Watercress,
 Confit Cherry Tomato, Tarragon

ENTRÉES

Family Style

Chicken Scarpariello

Potato Purée, Fennel Sausage, Cherry Peppers, Sage

Crispy Skin Salmon

Parsnipp Puree, Farro Salad, Toasted Maple Walnuts

Rigatoni Cacio e Pepe

Pecorino Romano, Black Pepper

ADDITIONAL COSTS

\$7 Flat Iron Steak | \$9 Ribeye Steak | \$12 NY Strip Steak | M/P Tomahawk Steak

SIDES

Family Style

French Fries | Truffle, Pecorino

Shishito Peppers | Mayo Vinaigrette, Everything Spice

DESSERT

Individually Plated

Cheesecake

Menu Subject to Change Based on Seasonality & Availability

felina STEAK

CAKE MENU

\$5 PER PERSON

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

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

Please select 1 from each category below.

Provide inscription & color preferences!

Baker does not provide fresh florals. Buttercream flowers only.

CAKE FLAVOR

Vanilla
Chocolate
Dark Chocolate

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

CAKE FILLING

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

CAKE BUTTERCREAM ICING

Buttercream
Whipped Cream
Fudge
Cream Cheese
Ganache

Menu Subject to Change Based on Seasonality & Availability

felina STEAK

BAR ENHANCEMENTS

OPTION 1 | BRUNCH BAR

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

OPTION 2 | BEER & WINE BAR

House Brands
3 hours | \$30 per person

OPTION 3 | RUN A TAB

All Alcoholic Beverages are Charged on Consumption

OPTION 4 | WINE & RUN A TAB

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

MOCKTAILS AVAILABLE UPON REQUEST

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



Menu Subject to Change Based on Seasonality & Availability

felina STEAK

LARGE PARTY DINING

MORE INFORMATION

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

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



NEXT STEPS & ADDITIONAL

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



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 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



CHRISTOPHER JONAS

Chef

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

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

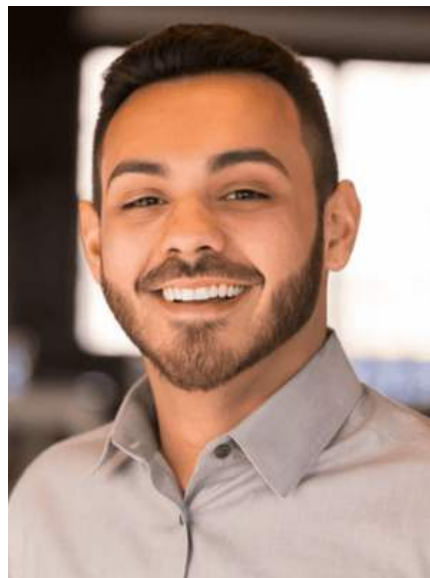
Today, as the Chef de Cuisine of Felina Steak, Chef Christopher Jonas is a rising star in the culinary world, celebrated for his creativity, dedication, and commitment to creating unforgettable dining experiences. He continues to draw inspiration from his love for the outdoors, integrating the flavors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

GABRIEL RODRIGUEZ

Director of Events

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

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





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



The image shows the interior of a restaurant with a wooden ceiling and large floor-to-ceiling windows. The windows offer a view of a body of water, a distant city skyline, and a prominent black lighthouse. The restaurant is set up for a formal dinner with long wooden tables, silver chairs, and place settings including blue napkins, white plates, and glassware. Candles in glass holders are placed along the tables. The lighting is warm and inviting.

WE LOOK FORWARD TO WELCOMING YOU AT HUDSON HOUSE!

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

HUDSON HOUSE

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908.418.4186