

— felina STEAK

PRIVATE DINING & CORPORATE EVENTS

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101 S ORANGE AVE, SOUTH ORANGE VILLAGE, NJ 07079
973.996.8969

by landmark
colorful luxury

WELCOME TO FELINA STEAK



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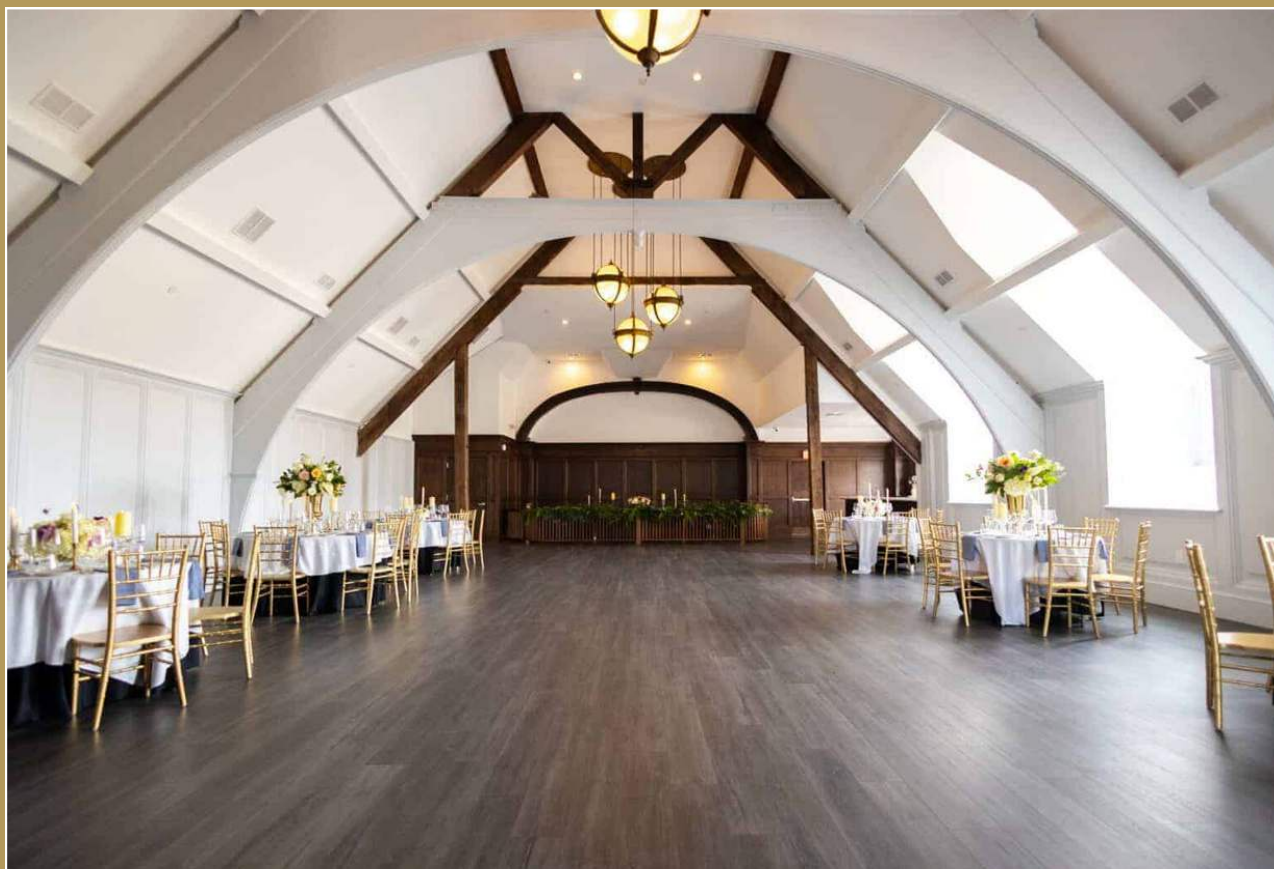


Felina Steak South Orange is a historic landmark building and houses the newest location of the Felina family of restaurants. With bold Italian cuisine, innovative cocktails, exclusive private dining and event spaces, Felina Steak South Orange sits at the intersection of timeless luxury and modern sophistication.

Originally opened in 1894, this historical treasure is in the heart of the diverse and vibrant downtown South Orange. The architectural design celebrates and highlights different aspects of the original building. The new design focuses on incorporating a hospitable warmth while introducing contemporary comfort, mixing old and new expertly.

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EVENT SPACES



ROOM

FELINA STEAK
LARGE PARTY DINING

RESTAURANT BUYOUT

PRIVATE DINING ROOM

BAR & PATIO

BALLROOM

CAPACITY

UP TO 20

UP TO 75

UP TO 24

UP TO 100

UP TO 120

FELINA STEAK | LARGE PARTY DINING

In the heart of South Orange, Felina Steak comes alive with energy. Large party guests will indulge in elevated Italian comfort food, expertly prepared with modern techniques and premium ingredients. From handmade pastas and decadent seafood dishes to dry-aged steaks and pristine chops, every dish is crafted to reflect the richness of Italy with a distinctly New Jersey edge.

NUMBER OF GUESTS

Large party dining: 10 - 20
Full Restaurant: Up to 75

SET-UP OPTIONS

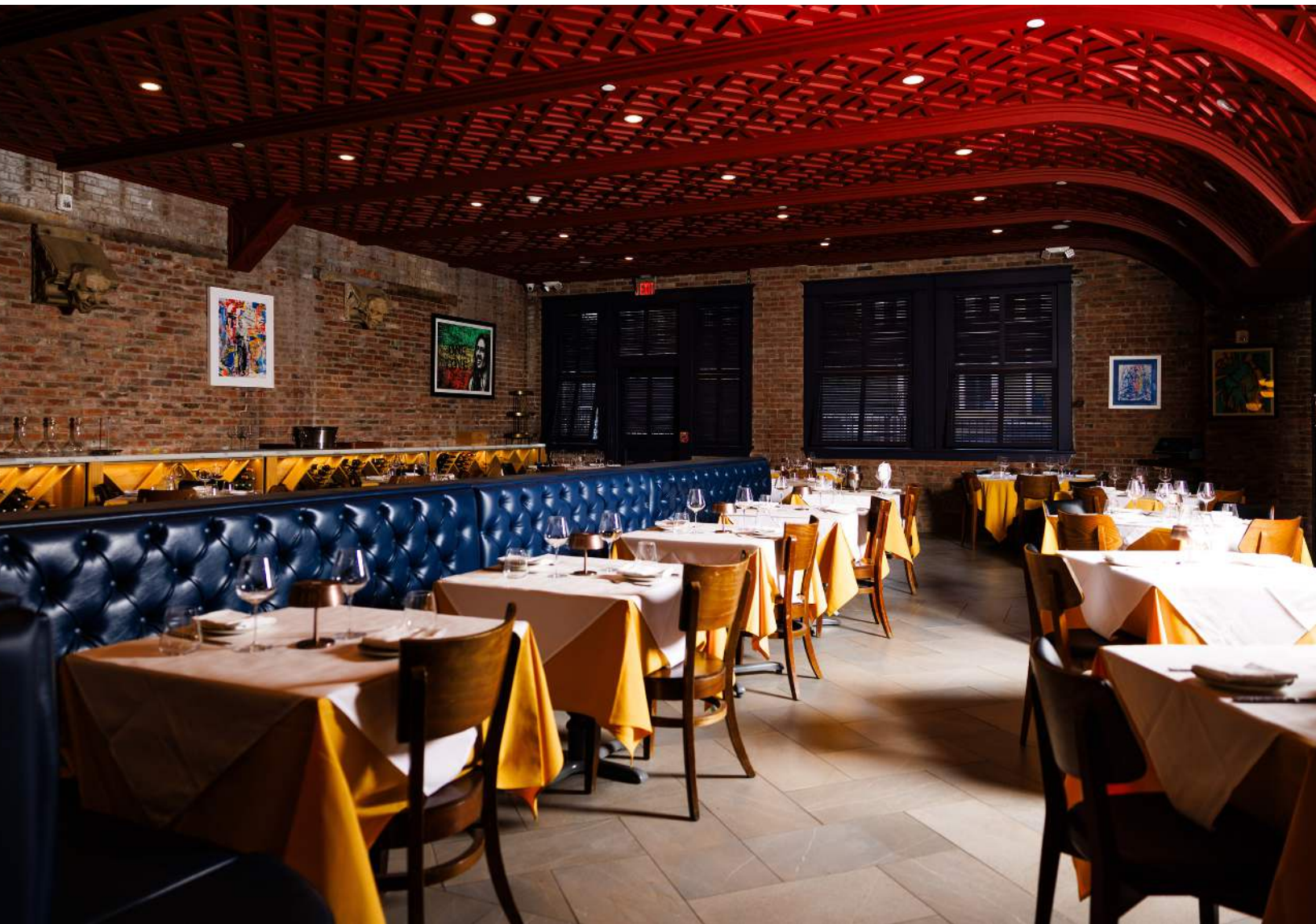
Large parties are invited to enjoy our dining room which can be reconfigured to host up to 20 guests at a table. Full buyouts available.

TIMING

Availability is based on standard opening and closing times at Felina Steak. Full buyouts are available, please inquire for timing.

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 found in the pages that follow.



PRIVATE DINING ROOM

The private dining room at Felina Steak South Orange offers the perfect setting for exclusive and intimate dining experiences. 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 Felina Steak South Orange.

NUMBER OF GUESTS

Up to 24 guests

SET-UP OPTIONS

The private dining room features a beautiful, long wood table that can seat up to 24 with room to mingle.

TIMING

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

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 found in the pages that follow.



BAR & PATIO

Our spacious and vibrant Bar & Patio provide the perfect setting for connection, collaboration and conversation. With flexible indoor and outdoor spaces, you can host the perfect gathering rain or shine. Outdoor lounge seating features fire pits and street views. The indoor space is the renovated and reimagined pump room with stunning and unique architectural details.

NUMBER OF GUESTS

Non-Exclusive: Up to 25 in a sectioned off portion of the space

Exclusive Buyout: Up to 100

SET-UP OPTIONS

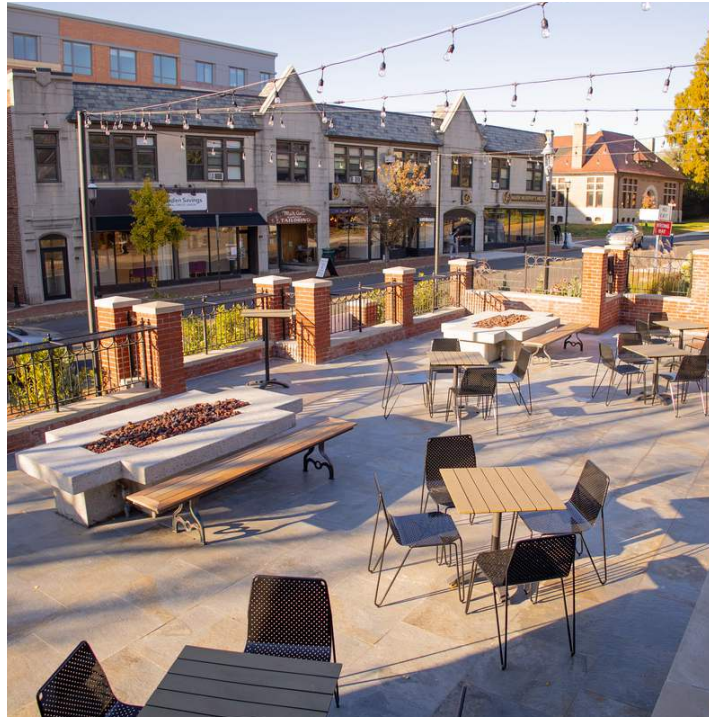
The Bar & Patio offer a mix of tables, bar and lounge seating that can be adjusted to accommodate your event needs.

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.

TIMING

Event timing is based on standard opening and closing times for Felina Steak.



VILLAGE HALL BALLROOM

Upstairs our unique and reimagined event spaces are designed for versatility with bright light and flexible set-up options. Village Hall Ballroom transforms into an unforgettable setting for dinners, dancing, and corporate events, while our pre-function area provides extra space for cocktails, lounge seating, check-in and more.

NUMBER OF GUESTS

Up to 120

PRICING

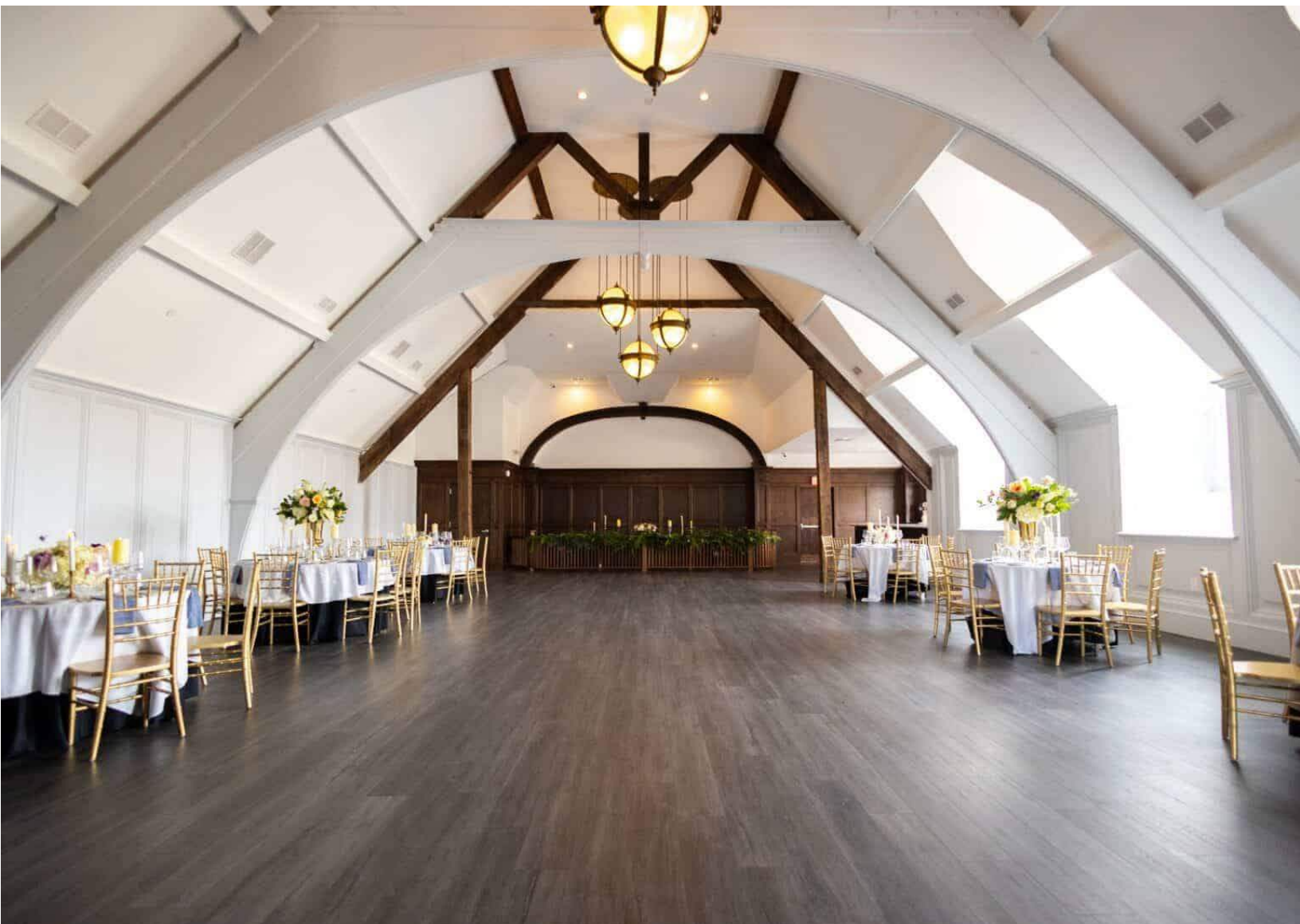
For thoughtfully curated packages, please view the menus in the pages that follow. For a personalized proposal, feel free to inquire— we're happy to customize a menu to fit your specific needs.

SET-UP OPTIONS

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

TIMING

Event timing is flexible to accommodate your parties needs.





*felina*STEAK

RESTAURANT MENUS

3-COURSE DINNER MENU

\$65 Per Person | 3 Hours

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

APPETIZER

Please Select One Ahead of Event, Additional Choices Tableside Please Add \$5 Per Person

Caesar Salad GF

Lemon, Parmesan, Garlic Breadcrumb

Harvest Salad

Orchard Apples, Blue Cheese,
Almonds, Field Greens

Village Hall Guac!

Charred Corn, Cotija Cheese, Cilantro

Chefs Seasonal Soup Selection

Fall | Winter - Roasted Butternut Squash Velouté / Spring | Summer - Potato Leek

ENTRÉES

Guest Selects Tableside

Roasted Chicken "Pot Pie" | Heirloom Carrots, Pearl Onions, Puff Pastry

Crispy Salmon | Delicata Squash, Parsley, Beurre Blanc

Garganelli Pasta | Mushroom Ragu, Pecorino

***Short Rib** | Seasonal Preparation

*(Additional \$12 Per Person)

DESSERT

Guest Selects Tableside

Banana Bread Pudding | Nila Wafers, Toffee Caramel

VH Chocolate Chip Cookie

INCLUDED BEVERAGES

Soft Drinks | Herbal Tea | Freshly Brewed Coffee

*Menu Subject to Change Based on Seasonality & Availability
Vegetarian & Vegan Entrées are Available Upon Request*

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3-COURSE FAMILY STYLE DINNER MENU

\$60 Per Person | 3 Hours

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

APPETIZER

All Presented Family-Style

Spinach & Artichoke Dip

Toasted Baguette

Village Hall Guac!

Charred Corn, Cotija Cheese, Cilantro

Caesar Salad GF

Lemon, Parmesan, Garlic Breadcrumb

ENTRÉES

Choose One Entree, Served Family-Style

Chicken Milanese | Arugula, Heirloom Cherry Tomato, Balsamic

Fish Tacos | Napa Cabbage Slaw, Chipotle Aioli

Cacio e Pepe | Pecorino, Cracked Black Pepper

***Short Rib** | Seasonal Preparation

*(Additional \$12 Per Person)

DESSERT

VH Chocolate Chip Cookies

INCLUDED BEVERAGES

Soft Drinks | Herbal Tea | Freshly Brewed Coffee

*Menu Subject to Change Based on Seasonality & Availability
Vegetarian & Vegan Entrées are Available Upon Request*

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4-COURSE DINNER MENU

\$79 Per Person | 3.5 Hours

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

APPETIZER

Please Select One Ahead of Event

Chefs Seasonal Soup Selection

Fall | Winter - Roasted Butternut Squash Velouté / Spring | Summer - Potato Leek

Village Hall Guac!

Charred Corn, Cotija Cheese, Cilantro

Caesar Salad GF

Lemon, Parmesan, Garlic Breadcrumb

2ND COURSE

Guest Selects Tableside

Handmade Burrata

Beets, Apples

Fritto Misto di Mare

Calamari, Shrimp, Roasted Garlic Aioli

Crispy Brussels Sprouts

Parmesan, Lemon

ENTRÉES

Guest Selects Tableside

Roasted Chicken "Pot Pie" | Heirloom Carrots, Pearl Onions, Puff Pastry

Crispy Salmon | Delicata Squash, Parsley, Beurre Blanc

Garganelli Pasta | Mushroom Ragu, Pecorino

***Short Rib** | Seasonal Preparation

*(Additional \$12 Per Person)

DESSERT

Guest Selects Tableside

Banana Bread Pudding | Nila Wafers, Toffee Caramel

VH Chocolate Chip Cookie

INCLUDED BEVERAGES

Soft Drinks | Herbal Tea | Freshly Brewed Coffee

*Menu Subject to Change Based on Seasonality & Availability
Vegetarian & Vegan Entrées are Available Upon Request*

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COCKTAIL STYLE DINNER

\$85 Per Person | 4 Hours

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

CHEFS SELECTION OF (6) HORS D'OEUVRES

COLD STATIONS

Local Cheeses | Honeycomb | VH Trail Mix

Artisanal Charcuterie | Traditional Accoutrements

Crudité | Hummus

PASSED PLATES

Mini Fish Taco

Pumphouse Slider

Buttermilk Fried Chicken

PASTA

Powered by Felina

Spicy Vodka

Cacio e Pepe

Mushroom Ragu

Garlic Bread

SATAY STATION

Sesame Beef

Sweet Chili Shrimp

Orange Chicken

Vegetable Teriyaki

DESSERT

Passed Mini Pastries

*Menu Subject to Change Based on Seasonality & Availability
Vegetarian & Vegan Entrées are Available Upon Request*

3-COURSE LUNCH MENU

\$42 Per Person | 3 Hours

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

APPETIZER

Please Select One Ahead of Event, Additional Choices Tableside Please Add \$5 Per Person

Caesar Salad GF

Lemon, Parmesan, Garlic Breadcrumb

Harvest Salad

Orchard Apples, Blue Cheese,
Almonds, Field Greens

Village Hall Guac!

Charred Corn, Cotija Cheese, Cilantro

Chefs Seasonal Soup Selection

Fall | Winter - Roasted Butternut Squash Velouté / Spring | Summer - Potato Leek

ENTRÉES

Guest Selects Tableside

Buttermilk Fried Chicken Sammie | Jalapeno Slaw, Garlic Aioli, Fries

Fish Tacos | Napa Cabbage, Chipotle

Cacio E Pepe | Cracked Black Pepper, Pecorino

Add Steakhouse Burger | Additional \$5 Per Person

DESSERT

VH Chocolate Chip Cookie

INCLUDED BEVERAGES

Soft Drinks | Herbal Tea | Freshly Brewed Coffee

*Menu Subject to Change Based on Seasonality & Availability
Vegetarian & Vegan Entrées are Available Upon Request*

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FAMILY STYLE BRUNCH MENU

\$55 Per Person | 3 Hours

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

APPETIZER

All Presented Family-Style

Fresh from the Bakery

Chefs Selection of Croissants, Muffins & Scones

Harvest Salad

Orchard Apples, Blue Cheese, Almonds, Field Greens

Farmers Market Quiche

ENTRÉES

Served Family-Style

Stuffed French Toast | Cream Cheese, Strawberry Preserves

Chicken Milanese | Arugula, Heirloom Cherry Tomato, Balsamic

Crispy Salmon | Delicata Squash, Parsley, Beurre Blanc

***Short Rib** | Seasonal Preparation

*(Additional \$12 Per Person)

DESSERT

Mini Pastries

INCLUDED BEVERAGES

Soft Drinks | Herbal Tea | Freshly Brewed Coffee

*Menu Subject to Change Based on Seasonality & Availability
Vegetarian & Vegan Entrées are Available Upon Request*

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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!

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

Fondant is additional cost

Buttercream
Whipped Cream
Fudge
Cream Cheese
Ganache

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

4 hours | \$35 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



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.

- You have access to the room 1 hour prior to the event based upon availability.
- Flowers and balloons are welcome. No table confetti or décor stuck to the walls.
- No outside catering, live entertainment, dance floor, DJ, or audio visual equipment are permitted. Village Hall provides the music for the private dining room & beer garden.
- 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.*

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



MEET THE CHEF



RAY RUSSO Chef

Chef Ray Russo's culinary journey began at an early age, standing alongside his beloved grandmother in the kitchen. Those cherished moments, rolling pasta dough and absorbing the essence of Italian cuisine, would forever shape his passion for cooking.

After graduating from pastry school, his remarkable talent led him to become the Executive Gelato Chef at Ferrara in just a year. It was here that he honed his skills in the art of gelato, and his dedication to mastering the craft led him to Italy for further training. Ray applied for a pastry chef position at Jean Georges, but fate had a different plan. With the pastry chef role already filled, Chef Amy Sur-Trevino proposed a bold change - to venture into the savory side of the kitchen. Initially hesitant, Ray took the leap, seizing the opportunity to grow and evolve in the culinary world. Ray's dedication and hard work soon paid dividends and within just three months of joining the team, he was promoted to Sous Chef and seven months later, Ray was entrusted with the prestigious role of Executive Chef at the Paris Café by Jean Georges.

Throughout his journey, Chef Ray Russo's love for Italian cuisine, instilled by his grandmother, has remained at the core of his culinary identity.

He brings that same warmth and tradition to every dish he creates, ensuring that each bite is not just a meal but a heartfelt connection to his culinary heritage. In his illustrious career, Chef Ray Russo continues to push boundaries, explore new flavors, and pay homage to the roots that inspired his remarkable journey. His culinary artistry and dedication to his craft have made him a respected figure in the world of fine dining, all while honoring the spirit of his grandmother's kitchen.

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. CASCADE LODGE	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 FELINA STEAK

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

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