

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



ROOM

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

CAPACITY

13 - 20
Up to 32
Up to 70
Up to 22
Up to 300
Up to 600

DIMENSIONS

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

SEMI-PRIVATE GROUP DINING

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

NUMBER OF GUESTS

Up to 20

SET-UP OPTIONS

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

TIMING

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

PRICING

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



THE GALLERY

The Gallery at Maddy Rose offers the most amazing views of the city and can hold a private event for 25 to 32 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,

NUMBER OF GUESTS

Up to 32 guests

SET-UP & AV

1 Long Table

Capacity: max 32

Rectangular Table

Capacity: 8 per table - max 32 guests

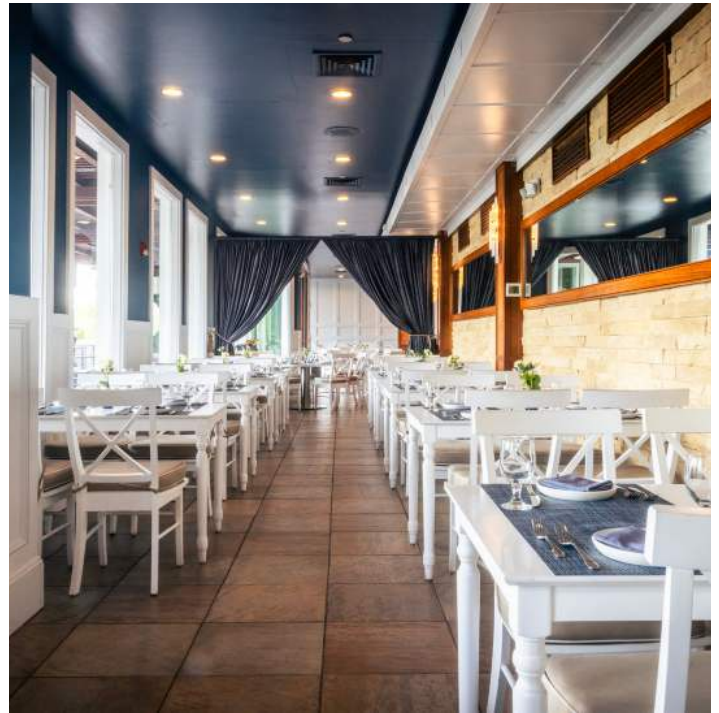
Outside audio visual is permitted with no sound. No microphones.

PRICING

There is a food and beverage minimum to book the Gallery. Please inquire for pricing and availability

TIMING

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



THE PATIO

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

NUMBER OF GUESTS

Up to 70

SET-UP & AV

Four Long Patio tables
Set for 8, 10, and 14

Water Table
set for 22

Outside audio visual is permitted
with no sound. No microphones.

PRICING

There is a food and beverage minimum to book the Patio. Please inquire for pricing and availability.

TIMING

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



THE WATER TABLE

The Water Table is a non-exclusive area located in an alcove on our Patio with iconic NYC skyline views. There is no door separating it from the Patio. Elegantly adorned with lush succulents and complemented by a soothing water feature, it offers a serene setting for intimate gatherings.

NUMBER OF GUESTS

Up to 22

PRICING

There is a food and beverage minimum to book the Patio. Please inquire for pricing and availability.

SET-UP OPTIONS

One Long Table
set for 22

TIMING

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



PRIVATE DINING BILLING & NEXT STEPS

*APPLICABLE TO PARTIES BOOKED IN THE RESTAURANT, THE GALLERY,
THE PATIO, AND THE WATER TABLE

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

LIBERTY ROOM

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

NUMBER OF GUESTS

Classroom | Up to 200 guests

Theater | Up to 200 guests

Seated | Up to 150

Standing | Up to 300

SET-UP & AV

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

PRICING

Please inquire for a personalized proposal.

TIMING

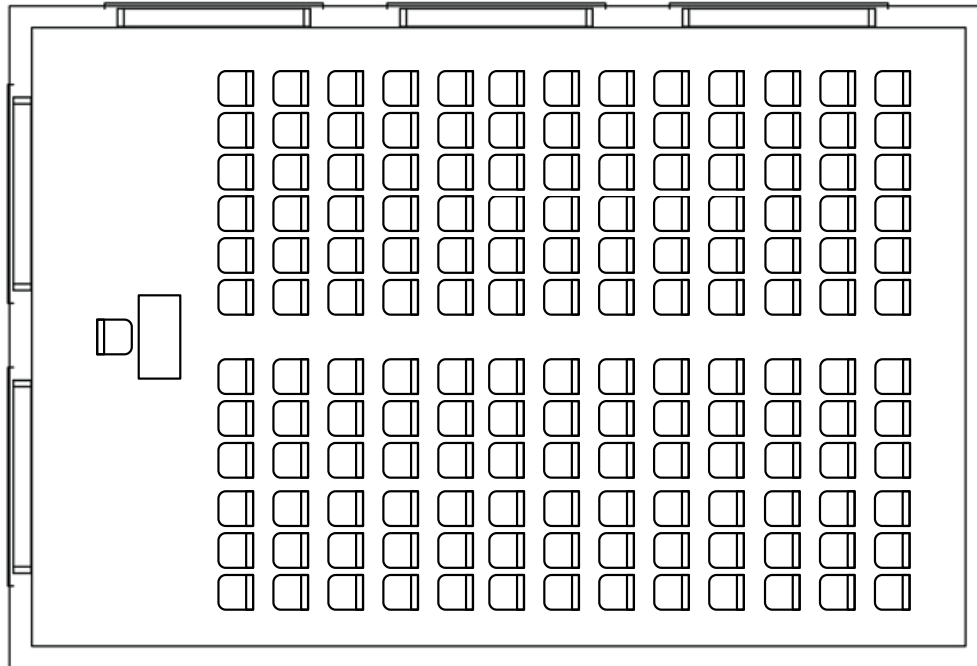
Reservation timing is flexible to accommodate your party's needs.



LIBERTY ROOM SET-UPS

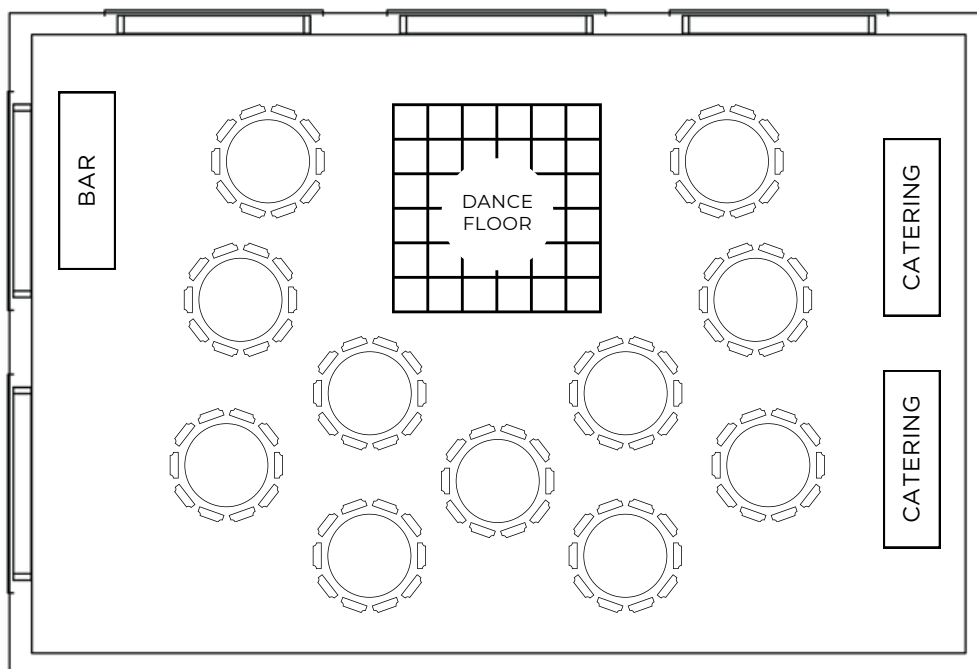
THEATER

ACCOMMODATES UP TO 200



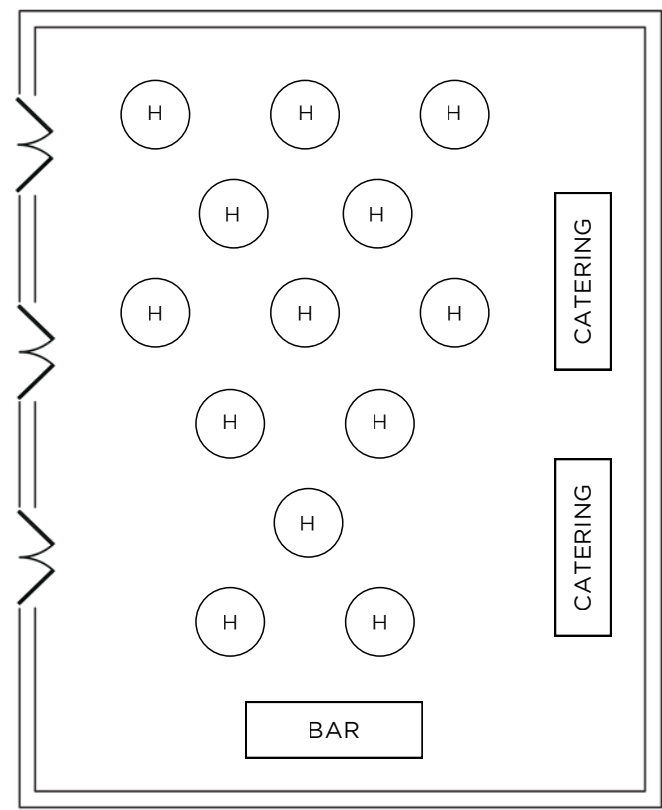
SEATED EVENT

ACCOMMODATES UP TO 150



LIBERTY ROOM PRE-FUNCTION SET-UP

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

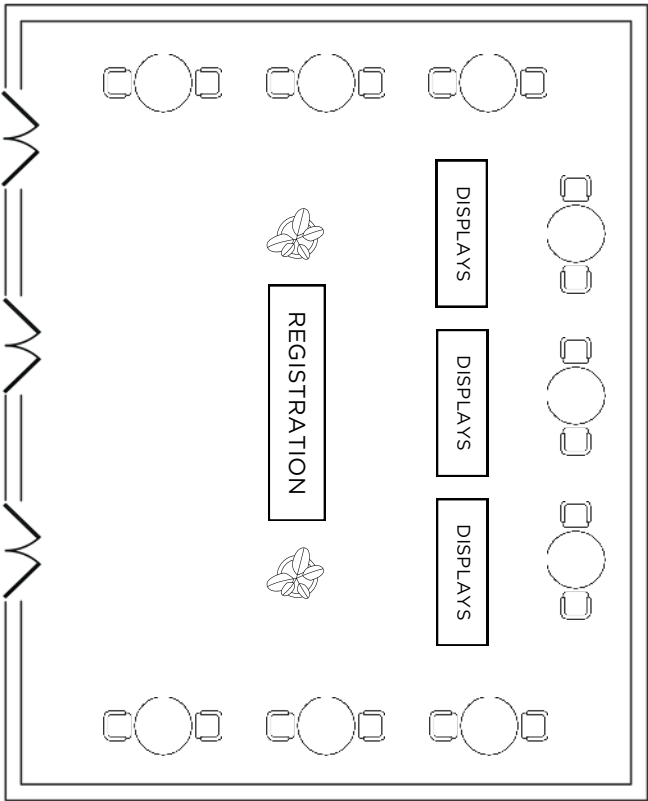


COCKTAIL

ACCOMMODATES UP TO 300

CLASS REGISTRATION

ACCOMMODATES UP TO 300



GRAND BALLROOM

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

NUMBER OF GUESTS

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

SET-UP OPTIONS

Highly flexible and suitable for event productions of all kinds.

TIMING

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

PRICING

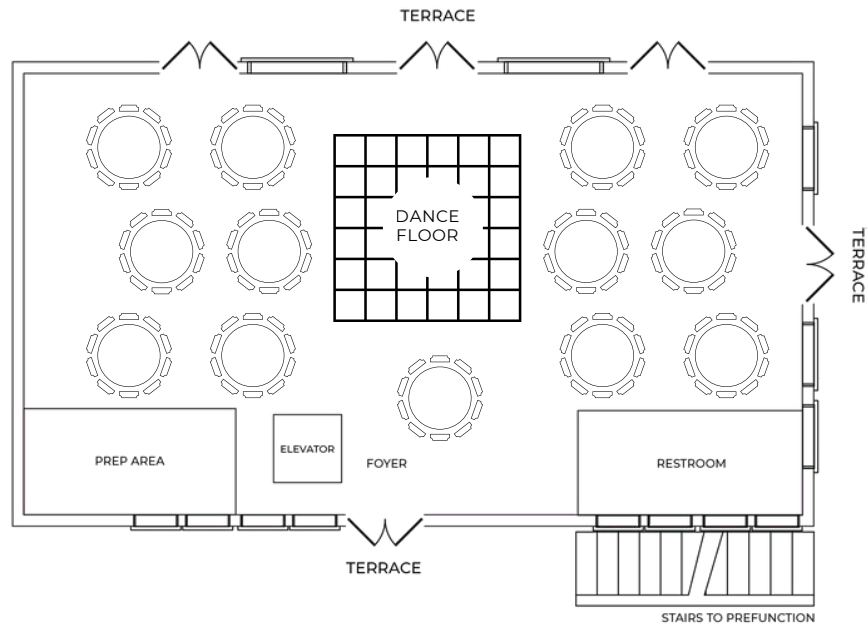
Please inquire for a personalized proposal.



GRAND BALLROOM SET-UPS

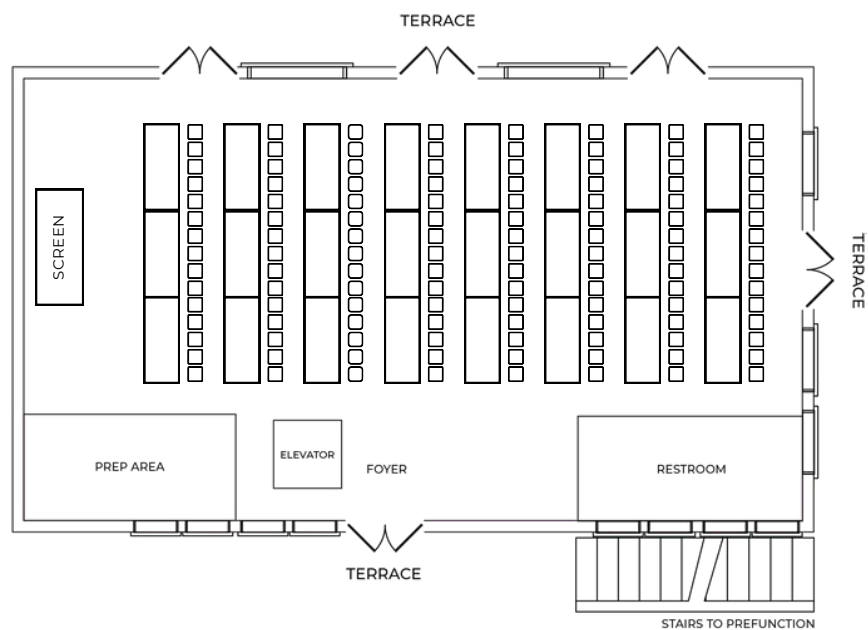
SEATED EVENT

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



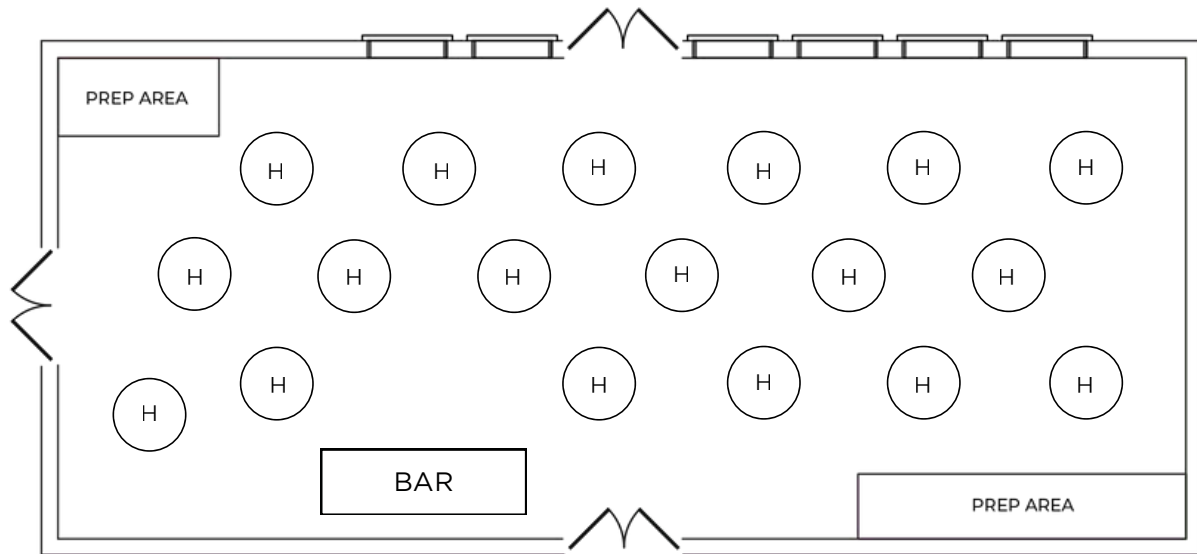
CLASSROOM

ACCOMMODATES UP TO 400



BALLROOM PRE-FUNCTION SET-UP

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





RESTAURANT MENUS

LARGE DINNER PARTY MENUS

FOR PRIVATE AND SEMI-PRIVATE EVENTS

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

BRUNCH

\$60 per person++

3-Course Family Style | 3 Hours

BRUNCH

\$65 per person++

3-Course Plated | 3 Hours

DINNER

\$75 per person++

3-Course Family Style | 3 Hours

DINNER

\$80 per person++

3-Course Plated | 3 Hours

DINNER

\$90 per person++

Passed Hors d'Oeuvres | 3-Course Family Style | 4 Hours

DINNER

\$100 per person++

Passed Hors d'Oeuvres | 3-Course Plated | 4 Hours

HIGH-END DINNER

\$125 per person++

3-Course Family Style | 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

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

Mimosa | Bellini | Prosecco | Juice
3 hours | \$25 per person

Mimosa | Bellini | Sangria | Prosecco | Juice
3 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



Menu Subject to Change Based on Seasonality & Availability

EVENT MENUS

SOCIAL BUFFET DINNER

AVAILABLE ONLY FOR THE CATERING BALLROOM SPACES WITH A MINIMUM GUEST COUNT OF 75

BUTLER PASSED HORS D'OEUVRES

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

FRUIT & CHEESE BOARD

Assorted International Cheeses

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

SALAD SELECTION

Please Select Three:

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

CONTINUED NEXT PAGE

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

LIBERTY & HOUSE

SOCIAL BUFFET DINNER

AVAILABLE ONLY FOR THE CATERING BALLROOM SPACES WITH A MINIMUM GUEST COUNT OF 75

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,
Roasted Peppers, 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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SOCIAL BUFFET DINNER

AVAILABLE ONLY FOR THE CATERING BALLROOM SPACES WITH A MINIMUM GUEST COUNT OF 75

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

AVAILABLE ONLY FOR THE CATERING BALLROOM SPACES WITH A MINIMUM GUEST COUNT OF 75

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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SOCIAL SIT DOWN DINNER

AVAILABLE ONLY FOR THE CATERING BALLROOM SPACES WITH A MINIMUM GUEST COUNT OF 75

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

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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

AVAILABLE ONLY FOR THE CATERING BALLROOM SPACES WITH A MINIMUM GUEST COUNT OF 75

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

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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



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.

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 LIBERTY HOUSE!

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

LIBERTY  HOUSE

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