

PRIVATE DINING & CORPORATE EVENTS

BOOK NOW

101 S ORANGE AVE, SOUTH ORANGE, NJ 07079 973.996.8969

by andmark colorful luxury







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.



EVENT SPACES



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THE LOUNGE

LA TERRAZZA

PRIVATE DINING ROOM

RESTAURANT BUY-OUT

THE LOFT

THE BALLROOM

CAPACITY

UP TO 35

UP TO 50

UP TO 24

UP TO 75

UP TO 50

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

Full Restaurant Buy-Out

TIMING

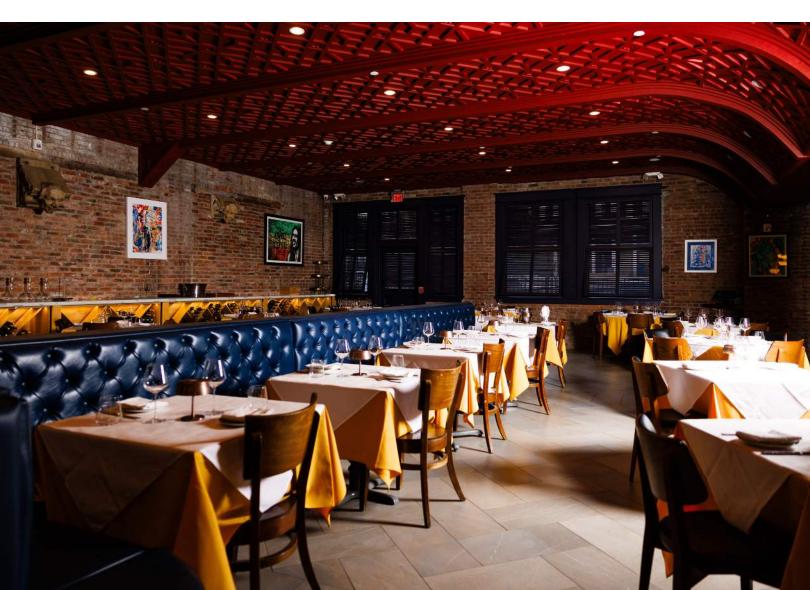
Availability is based on standard opening and closing times at Felina Steak. Full buyouts are available, please inquire for timing.

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.

PRICING

There is only a food and beverage minimum for a restaurant buy-out. All reservations in the Main Dining Room of 20 guests or less, do not have a food and beverage minimum requirement. 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

SET-UP OPTIONS

Up to 24 guests

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

TIMING

PRICING

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

There is a food and beverage minimum requirement. Please inquire for more information on menu, availability, and minimums.





LA TERRAZZA

La Terrazza provides 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 features stunning and unique architectual details.

NUMBER OF GUESTS

Groups are welcome of 25-50 guests for a cocktail-style event.

SET-UP OPTIONS

La Terrazza offers a mix of tables, bar and lounge seating that can be adjusted to accommodate your event needs.

PRICING

Social event menus are available. 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.









THE LOFT

NUMBER OF GUESTS

Up to 50

SET-UP OPTIONS

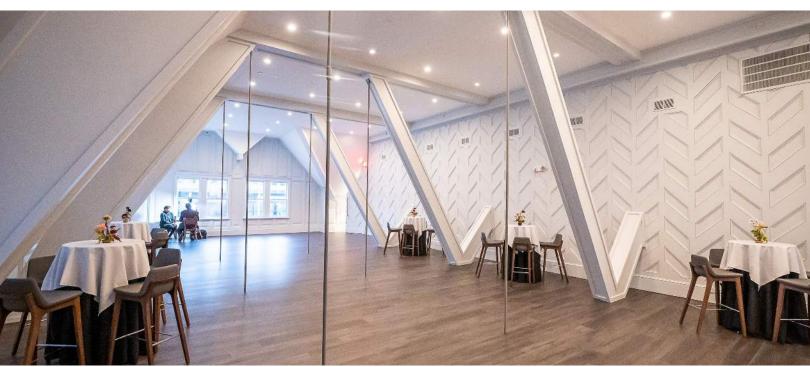
The Loft allows for a variety of set-up options, tailored to fit your event.

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 flexible to accommodate your parties needs.





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

SET-UP OPTIONS

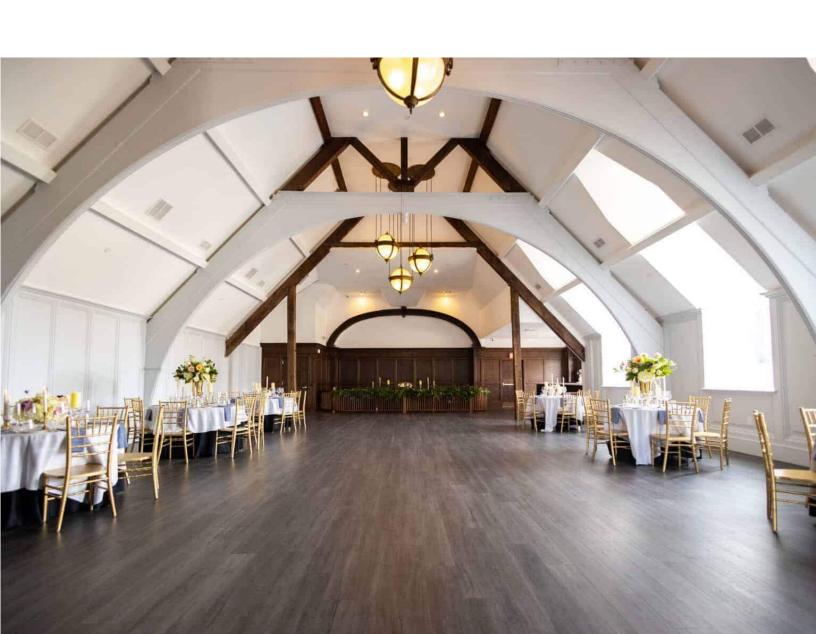
The Village Hall Ballroom offers cocktail style, seated reception, theater, and classroom style set-ups.

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

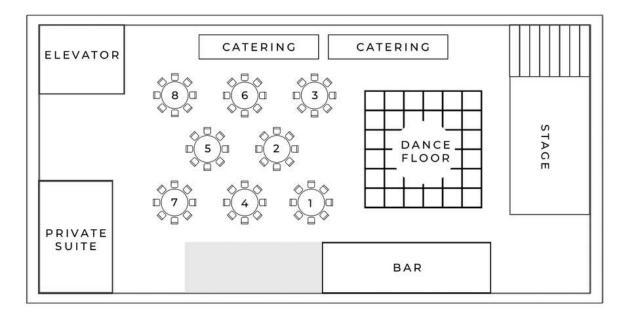
Event timing is flexible to accommodate your parties needs.



BALLROOM & THE LOFT SET-UP

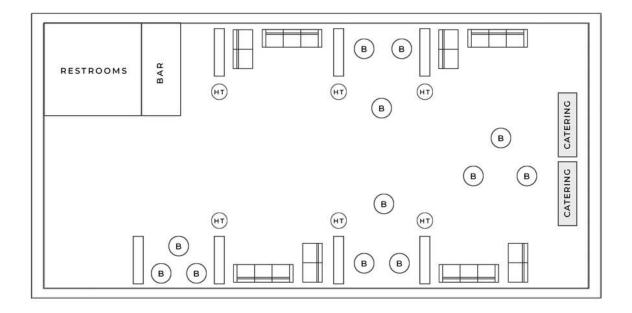
BALLROOM SEATED RECEPTION

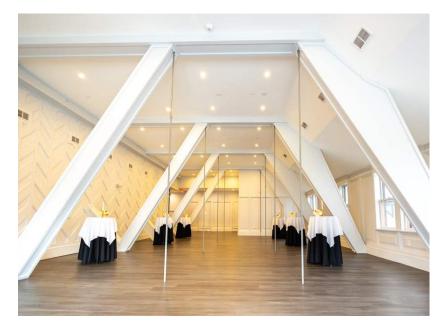
ACCOMMODATES UP TO 120



THE LOFT & LOUNGE SET-UP

ACCOMMODATES UP TO 100















RESTAURANT MENUS

LUNCH MENU

\$60 Per Person | 3 Hours Available Tuesday-Saturday 12pm-3pm

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

APPETIZER

FAMILY STYLE

Caesar Salad

Sour Dough, Parmesan, Lemon Zest

Mozzarella Caprese

Pesto, Roasted Cherry Tomato, Balsamic

ENTREE FAMILY STYLE

Chicken Scarpariello

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

Eggplant Parmgiana

Pomodoro, Basil

Spaghetti

Felina Meatballs, Pomodoro, Basil

DESSERT INDIVIDUALLY PLATED

Cheesecake

INCLUDED BEVERAGES

Soft Drinks | Herbal Tea | Freshly Brewed Coffee

Menu Subject to Change Based on Seasonality & Availability

BRUNCH MENU

\$65 Per Person | 3 Hours Available on Sunday 12pm-3pm

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

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

ENTREE

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

INCLUDED BEVERAGES

Soft Drinks | Herbal Tea | Freshly Brewed Coffee

Menu Subject to Change Based on Seasonality & Availability

DINNER MENU

Served Family Style

TIER 1

\$70 Per Person | 3 Hours

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

APPETIZER

FAMILY STYLE

Baby Gem Caesar Salad

Little Gems, Parmigiano, Lemon, Garlic Crouton

Felina Meatballs

Pomodoro, Local Ricotta, Basil

Tempura Fried Calamari

Pickled Cherry Peppers, Lemon Aioli

ENTREE

FAMILY STYLE

Chicken Scarpariello

Potato Purée, Fennel Sausage, Cherry Peppers, Sage

Crispy Skin Salmon

Parsnip Puree, Winter Farro Salad, Toasted Maple Walnuts

Rigatoni Cacio e Pepe

Pecorino Romano, Black Pepper

ADDITIONAL COSTS

\$12 Flat Iron Steak | \$15 Ribeye Steak | \$20 NY Strip Steak M/P Tomahawk Steak

DESSERT

INDIVIDUALLY PLATED

Tiramisu

INCLUDED BEVERAGES

Soft Drinks | Herbal Tea | Freshly Brewed Coffee

Menu Subject to Change Based on Seasonality & Availability

DINNER MENU

Served Family Style

TIER 2

\$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

ENTREE

FAMILY STYLE

Chicken Scarpariello

Potato Purée, Fennel Sausage, Cherry Peppers, Sage

Crispy Skin Salmon

Parsnip Puree, Winter 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

INCLUDED BEVERAGES

Soft Drinks | Herbal Tea | Freshly Brewed Coffee

Menu Subject to Change Based on Seasonality & Availability

SOCIAL EVENT MENU

STATIONARY DISPLAYS

20 person minimum

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

APP DISPLAY \$35 PER PERSON

Please Select Three:

Saffron Arancini
Tempura Fried Calamari
Felina Meatballs
Filet Mignon Bites
Eggplant Parm
Caesar Salad
Farm Salad

PASTA DISPLAY

\$10 PER PERSON

Please Select Two:

Garganelli alla Vodka Rigatoni al Ragu Mafalde Cacio e Pepe

RAW BAR DISPLAY

\$20 PER PERSON

East Coast Oysters West Coast Oysters Littleneck Clams Shrimp Cocktail

CHARCUTERIE & CHEESE DISPLAY

\$10 PER PERSON

Charcuterie
Fruit & Cheese
Hummus Dip
Marinated Artichokes
Roasted Peppers
Olives
Baguette & Crostini

DIZZA DISPLAY

\$10 PER PERSON

Please Select Two:

Classic Margherita Vodka Soppressata Pepperoni

Menu Subject to Change Based on Seasonality & Availability

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

Mimosa, Bellini, Prosecco, Juice | \$25 per person Mimosa, Bellini, Sangria, Prosecco, Juice | \$35 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 to the final bill.

OPTION 4 | PRE-SELECT WINE

You'll pre-select wines from our curated wine list, and only those selections will be available to your guests.
Wine is charged per bottle.

A separate tab will be run for beer and cocktails.

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

If alcohol is limited or not permitted to be charged to the final bill, please confirm prior to the event as it must be noted on the contract.









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.
 - Children's Menu (Ages 5-12) \$35 per child Includes child friendly entrée + ice cream.

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.

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

By Landmark Main Office | Plainfield, NJ | 201.984.1118 privatedining@bylandmark.com



AUDIO VISUAL CAPABILITIES

FOR THE BALLROOM SPACE ONLY

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

ood Truck Frenzy Manage a Rock Band

ego Challenge Photo Fur

Solfing 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 Tasting







MEET THE CHEF



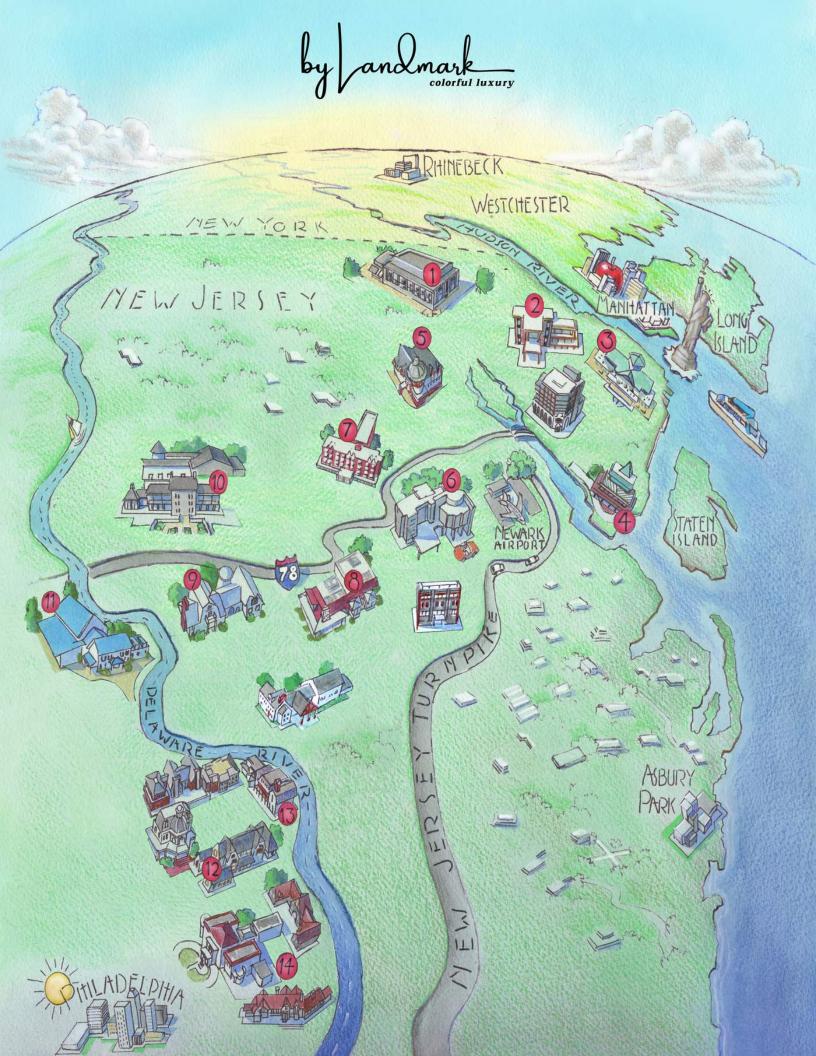
RAY RUSSO Chef

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.



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	CAPACIT
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



