

Ryland Inn

Romantic Fairytale,
Equestrian Estate



by **Landmark**
colorful luxury

2026 & 2027
WEDDING PACKAGE



Hospitality is our love language
& every wedding is a chance to
speak it fluently.

We are Memorymakers. Every By Landmark property is designed to reflect the spirit of where it lives: shaped by its history, inspired by its people, and brought to life by those who pour their hearts into it.

Each space carries its own rhythm. We call it Colorful Luxury - where design meets emotion, service feels like friendship, and every detail tells a story. Our venues are where moments happen, the kind that linger long after the last dance.

By Landmark has grown into a hospitality family that moves with you through every chapter — from “I do” and beyond. What connects it all isn’t sameness or scale, but something far more lasting: the shared feeling between those who create and those who celebrate here.

We don’t chase perfection. We curate emotion. Because colorful luxury isn’t about excess, it’s about feeling. It’s the beauty of spaces that feel intentional, service that feels genuine, and people who make you feel at home.

By Landmark — family-grown, heart-led, and built to celebrate love in all its forms.

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colorful luxury

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A Ryland Inn Wedding Experience

Romantic and luxurious, equestrian yet refined. Built in 1796, The Ryland Inn is a former country home and stagecoach stop. Today, it is a redesigned space that boasts a reputation of excellence.

- ✓ Event Stylist (Planning & Day-Of)
- ✓ Day of Wedding Attendant
- ✓ Wait Staff, Runners, Bartenders
- ✓ 3 Hours of **Early Arrival** (Wedding Party)
- ✓ Fruit & Cheese Platter Upon Arrival (Wedding Party)
- ✓ Butler Service Upon Guest Arrival to Cocktail Hour
- ✓ **Beautiful Gardens and Grounds** Fire Pits and Fireplace
- ✓ Coat Check and Coatroom Attendant (Season/Weather)
- ✓ **Overnight Cottages and Hotel Rooms**
- ✓ Complimentary Room for the Couple on the Night of the Wedding
- ✓ Use of Our Grounds for Photos, Ceremony, and Cocktail Hour
- ✓ Premium by Landmark Bar
- ✓ Two Signature Drinks, Handcrafted and Designed by You and Our Mixologist
- ✓ Upgraded Wines from our cellar served to the couple's parent tables
- ✓ Sparkling Wine Toast
- ✓ Menu Customization Cultural, Vegan, Vegetarian, and Gluten Free Options
- ✓ 4 Course Sit Down Dinner
- ✓ Sit-Down Dinner with 3 Choice Entrees
- ✓ Beautifully Crafted Duo Displays that Present Chef-Curated Bites and Signature Sips in a Shareable and Interactive Format
- ✓ Tableside Wine Cart Service
- ✓ Tableside Cordial Cart Service
- ✓ Choice of **Linen & Napkin** Color From Our Selection
- ✓ Flatware and Glassware
- ✓ Tables in Various Shapes and Sizes, Chiavari Chairs
- ✓ Table Numbers
- ✓ Votive Candles on Cocktail and Dinner Tables
- ✓ Custom Wedding Cake From Our Bakery Partner
- ✓ Complimentary Wedding Tasting for Couple and Up to 4 Guests
- ✓ Complimentary Valet Parking For All Guests
- ✓ Complimentary Water Refreshment Presented at Valet Departure





Love  Has
No Season



Love Notes

Ryland Inn

"Where do I begin? The staff from beginning to end were absolutely incredible and kind. This venue conducts a very professional and elegant event that leaves your guests in pure awe experiencing probably the best food and drinks in the wedding industry. Their tasteful display of food and food options are delectable. Every server was beyond helpful and sweet, making every interaction so pleasant. ... Our guests said those were some of the best drinks they have ever had at a wedding. We couldn't rave enough about this team, as they really are special in creating the most amazing day for you. ... This team made a vision come true and made things happen that we were so so grateful for. Being a local, the Ryland Inn gives a beautiful representation of this beautiful area and really puts Hunterdon County on the map. Absolutely incredible, you will have the best day of your life together with this venue!!"

- Alyssa F.



Ryland Inn

Day of Wedding Experience



Ceremony

Your wedding day is one of the most important days of your life. Our experienced teams of Memormakers are dedicated to ensuring that every detail is taken care of.



ONSITE CEREMONY

INCLUDED

Ceremony Chairs & Setup
Indoor & Outdoor Options Available
Wedding Attendant
Seasonal Welcome Beverage

CEREMONY ENHANCEMENTS

STAY WARM PACKAGE*

Keep your guests warm at your ceremony. Make it extra cozy with blankets & hand warmers for guests at ceremony.

STAY COOL PACKAGE*

Keep your guests cool at your ceremony with our personalized Landmark fans

BUBBLES PACKAGE

Blow your guests away with these bubbles to celebrate your "I do!"

ADDITIONAL PRE-CEREMONY SIPS

Butler Passed Prosecco

Seasonal Sangria

Lemonade

*Boozy add on available

Apple Cider

*Boozy add on available

Hot Cocoa & Marshmallows

Mulled Wine

Signature Sips

*Items must be returned after ceremony.
If not, an additional charge will be incurred.

Cocktail Hour

BUTLER PASSED HORS D 'OEUVRES

All Included



FROM THE LAND

Grilled Chicken Flatbread.
Smoked Gouda

Turkey Meatballs.
Mushroom.
Aged Parmesan

Grass-Fed Beef Carpaccio.
Beet-Mustard Relish.
Charred Green Onions.
Rice Cracker



FROM THE SEA

King Salmon Tartar.
Pomegranate Seeds.
Mustard. Greens

Maine Lobster Roll

Crab Cake



FROM THE FIELDS

Arancini. English Pea.
Taleggio Cheese

Quiche. Spinach. Gruyere.
Charred Onion

Tempura Fried Broccoli.
Ginger. Soy

Potato Croquette.
Creme Fraiche. Caviar



Chef's Composed Dishes

All Three Included

Baby Lamb Chops | Potato Puree

Chilled Shrimp | Avocado Mousse. Cilantro. Wonton Chip

Wild Mushroom | Risotto. Black Truffle

Stationary Displays

MEDITERRANEAN MEZZE

Featuring Roasted Vegetable Platter including Baby Zucchini, Fennel, Mini Peppers, Eggplant, San Marzano Tomatoes, Tabouleh, Giardiniera, Marinated Mushrooms, Spinach & Artichoke Dip, Hummus, Stuffed Grape Leaves, Crudit  Vegetables with Tzatziki Roasted Red Pepper Dip, Garlicky Pita

ARTISANAL CHARCUTERIE

Featuring Salami, Pepperoni, Mortadella, Hot Capicola, Prosciutto, Dried Sweet Italian Sausage Antipasto accompaniments including Mozzarella Caprese, Burrata, Roasted Beets, Panzanella, Ciliegine, Heirloom Cherry Tomatoes, Aged Balsamic, Artichokes, Sundried Tomato & Basil, Marinated Olives, Focaccia Bread

ARTISANAL CHEESE DISPLAY

Featuring Point Ryes Blue, Saint Andre, Grafton Cheddar, Manchego, Grana Padano, Montrachet Goat Cheese with Everything Spice, Truffle Gouda Traditional accompaniments including Hearth Baked Bread, Crackers, Honeycomb, Grapes, Assorted Berries, Sour Cherry Preserves, Fig Jam

LOVE & PAELLA

Please select 1
"Sunday" Paella | Chicken, Peas, Red Pepper and Paprika
Seafood Paella | Squid, Shrimp, Mussels and Clams
Vegetable Paella | Artichokes, Mushrooms, Olives and Red Pepper
Served with - Shaved Fennel and Orange Salad, Olive Tapenade, Crusty Bread with Roasted Garlic

SLOW ROASTED & CARVED

Please Select Two
Porchetta | Chimichurri
Free Range Turkey | Cranberry Relish
Beef Ribeye | Horseradish Creme
Whole Roasted Salmon | Lemon Caper Sauce
Beef Steamship | Au Jus (150 Guest Minimum)
Accompaniments | German Potato Salad, Broccoli Rabe

SAUCY & SAVORY FLAVORS OF FELINA

Meatballs | pomodoro, local ricotta, basil
Eggplant Parmigiana | fresh mozzarella, marinara
Homestyle Lasagna | meat sauce, three-cheese blend
Served with...
Freshly Grated Parm, Red Chili Flakes, Focaccia

MARSEILLE

French Bouillabaisse | Shrimp, Mussels, Clams, Cod, White Wine, Saffron Broth
Croustades | PEI Mussels, Fennel, Pernod, Herb Butter
Sauted Shrimp | Potatoes, Garlic, Shallot Butter

Your Main Event

First Course | Salad Please Select One

Grilled Asparagus Salad

Smoked Portobello Mushroom, Spinach, Radish, Balsamic Honey Vinaigrette

Spring Red Leaf Salad

Buttercup Brie, Strawberries, Candied Almonds, Champagne-Mint Vinaigrette

Spring 5k Salad

Chickadee Creek Pea Tendrils, Arugula, Terhune Radish, Piping Goat Creamery Goat Cheese, Ryland Inn Strawberry Preserve

Tuscan Kale Caesar

Parmesan, Lemon, Anchovy, Olive Oil, Smoked Paprika Croutons

Second Course | Pasta Please Select One

Rigatoni alla Vodka | Calabrian Chili, Peas, Parmigiana Reggiano

Burrata Ravioli | Truffle Cream

Entree Course

3 Choice Entrees. Inclusive of a Vegetarian Option
* Adding a Fourth Entree Option is Additional

Spring Salmon

Grilled Asparagus, Ryland Field Greens, Peas, Fingerling Coings, Lemon & Herbs

Barnegat Bay Flounder

Celery Root Puree, Black Truffles, Little Neck Clams, Fingerling Potato Coins, Local Pea Tendrils

Whole Roasted Boneless Trout

Speck, Mushroom Risotto Cake, Mushrooms, Spring Onion, Chamomile, Lemon Olive Oil & Herbs

Roasted Chicken Breast

Grilled Radicchio, English Peas, Vidalia Onions, Roasted Garlic Chicken Jus

Flat Iron Steak or Filet Mignon

Creamed Spinach, Nutmeg and Tarragon, Smashed Fingerling Potatoes, Bordelaise Sauce, Thyme

Braised Beef Short Rib

Yukon Gold Potato Puree, Spring Garlic, Lambs Quarter & Baby Carrots

Landmark Enhancements

Available Year Round

American Wagyu Flatiron Steak

*additional

Confit Confetti Fingerling Potatoes, Hen of the Woods Mushroom, Haricot Verts, Maitre d' Butter

Duet Options

When choosing a duet, this is an exclusive choice for the event.

Flatiron Steak | Grilled Salmon

Potato Gratin, Broccolini, Chimichurri

Braised Short Rib | Herb Crusted Cod

Sweet Potato Puree, Brussels Sprouts, Crispy Shallots

Petite Filet Mignon & Lobster Tail

*additional
Potato Puree, String Beans

Station Enhancements

Please Select 2

Honey Walnut Chicken, Beef & Broccoli.

Sweet & Sour Pork, Vegetable Stir-Fry

Served with... Sesame Udon Noodles, Hibachi Fried Rice, Chili Crunch

7 Artisanal Cheeses | Please Select Two

Short Ribs, Truffle, Popcorn Chicken, Asparagus and Broccoli, Fried Green Tomatoes, Smoked Pulled Pork, Mushrooms, Jalapeños, Andouille Sausage

Accompaniments | House Hot Sauce, Crispy Bacon, Sliced Scallions, Brioche Breadcrumbs
Lobster *additional

White Wine and Garlic Steamed Mussels, Shrimp Scampi, Manhattan Clam Chowder.

New England Style Lobster Rolls, Fish and Chips, Garlic Bread

Accompaniments | Marinated Bocconcini, Pesto/Prosciutto Rolls, Burrata, Genovese Pesto, Arugula, Bruschetta, Sundried Tomatoes, Aged Balsamic, Extra Virgin Olive Oil, Roasted Garlic

Yukon Gold Potatoes & Sweet Potatoes

Accompaniments | Blue Cheese, Corn, Caramelized Onion, Scallion, Bacon, Cheddar Cheese, Horseradish, Sour Cream & Chives, Basil Pesto, Marshmallows, Brown Sugar, Maple Syrup

Tricolor Tortilla Chips, Guacamole, Salsa

Soft & Hard Shell Tacos featuring Chicken Tinga, Carnitas, Vegetables

Toppings: Cheese, Tomato, Sour Cream, Lettuce, Pickled Jalapeño, Limes



Denotes Chef Attended Station Fee

Station Enhancements

continued



Please Select Two:

Duck Fat Fries | Sea Salt & Vinegar

Cheese Fries | Four Cheeses, Sour Cream, Green Onions

Truffle Fries | Parmesan Cheese, Black Truffle Oil, Parsley

Classic Jersey Disco | Beef Gravy, Mozzarella Cheese

Southern Disco | White Gravy, Sausage, Taylor Ham, Fried Chicken

Jersey Devil Disco | Pulled Short Ribs, Mushroom Gravy, Mozzarella Cheese, Pickled Jalapeños

Accompaniments | Crinkle Cut Fries, Truffle Ketchup, Roasted Garlic Aioli, Whole Grain Mustard

FRENCH FRIES

GRIGGSTOWN FARM CRISPY CHICKEN WINGS

SPANISH TAPAS TRIFECTA

GOURMET SLIDERS

Please Select Two Flavors | Lemon Pepper, Steak Seasoning, Sweet Chili, Teriyaki,

Honey BBQ, Caribbean Jerk, Classic Buffalo, Salt & Pepper

Accompaniments | Blue Cheese Sauce, Buttermilk Ranch, Celery & Carrot Spears



Please Select Three | Chicken Albondigas, Zesty Patatas

Bravas, Prawns & Chorizo in Garlic Chili Oil, Gazpacho

Shooters, Serrano Ham Wrapped Seasonal Melon,

Bacalao Fritters, Flank Steak & Goat Cheese Toasts

Please Select Three Sliders to be Butler Passed

Pulled Pork with Pickled Onions & BBQ Sauce, Fried Fish

with Remoulade Sauce, Grilled Portobello Mushrooms

with Charred Scallion Aioli, Crab Cakes with Chipotle

Aioli, Cheesy Scrambled Eggs with Bacon or Sausage,

Wagyu Cheeseburger, Pickle, Ketchup, Balsamic Onions

Station Enhancements

continued

SOUTHERN SMOKE HOUSE & BBQ

Please Select Two Smoked Items & One Sauce

Beef Brisket, Pork Belly, Pulled Pork Shoulder, Whole Pulled Chicken, Beef Tri Tip,

Atlantic Salmon, Swordfish

Assorted Mushrooms

Sauces | Carolina-Mustard Base, Texas - Vinegar & Heat, Kansas City - Vinegar & Sweet

Accompaniments | Baked Beans, Potato & Egg Salad, Red Cabbage Slaw, Pickles,

Cheddar Biscuits, Fried Green Tomatoes

GRILLED CHEESE & TOMATO SOUP

Classic Aged Cheddar on Toasted Balthazar Bakery Brioche

Creamy Tomato Bisque, Opal Basil

Please Select One Additional Grilled Cheese:

BBQ Ends, Cheddar Cheese, Pickled Red Onions

Avocado, Bacon, Swiss and Tomato

Cuban | Salami, Swiss, Dill Pickle, Pulled Pork, Mustard

Mozzarella, Tomato, Basil, Ciabatta

Fontina, Mushroom, Caramelized Onion

Fig, Brie, Balsamic, Basil

PLEASE SELECT TWO

Spring | Fava Bean, English Peas, Spring Onion and Baby Mixed Carrots Asparagus, Oyster Mushrooms, Julienne Speck

Summer | Roasted Sweet Corn, Grilled Green Onion and Cherry Tomato, Roasted Garlic, Arugula, Basil Pesto

Fall | Grilled Radicchio, Cippolini Onions, Nettle Puree, Artichoke and Acorn Squash, Shaved Brussels Sprouts, Roasted Fennel

Winter | Roasted Cauliflower, Toasted Almonds, Raisins and Butternut Squash, Kale, Leek, Chanterelle Mushrooms

Anytime | Mushroom and Truffle, Beef Short Rib & Seasonal Vegetables Shellfish, Garlic, White Wine & Green Onion

PLEASE SELECT TWO TOPPINGS:

BBQ Beef Burnt Ends, Mashed Potatoes, Gravy

Pulled Slow Roasted Pork, Roasted Corn, Cotija Cheese, BBQ Sauce

Southern Fried Boneless Chicken, Coleslaw

BBQ Chicken, Baked Beans

Accompaniments | Pearl Sugar Belgian Waffles, Honey, Maple Syrup, Hot Sauce

CREAMY SEASONAL RISOTTO

CHICKEN & WAFFLES

Raw Bar Options & Enhancements

OYSTERS ARE FOR LOVERS

Crispy, Deep-Fried Cornmeal Batter
Oysters with Remoulade Sauce, Raw East & West Coast Oysters on the Half Shell,
Passion Fruit Mignonette,
Cocktail Sauce, Lemon & Horseradish
Oyster Shooters

CLASSIC OLD BAY SHRIMP COCKTAIL

From Petite to Jumbo, Chilled & Tender
Assorted Dipping Sauces | Classic
Cocktail, Mustard Hot Sauce,
Avocado-Green Goddess, Soy & Wasabi
Accompaniments | Lemon Wedges,
Horseradish, Tabasco Sauce, Celery

THE RYLAND INN RAW BAR

Littleneck Clams, East & West Coast
Oysters on the Half Shell, Shrimp Cocktail,
Chilled Crab Claws, Seaweed Salad
Accompaniments | Cocktail Sauce, Passion
Fruit Mignonette, Lemon Wedges,
Mustard Remoulade



OYSTERS & CAVIAR

Live Oyster Shucker *additional
American Paddlefish, Smoked Trout Roe,
Salmon Roe, East & West Coast
Oysters on the Half Shell
Accompaniments | Classic Mignonette,
Smoked BBQ Mignonette, Lemon Wedges

CAVIAR BY THE OUNCE TO ANY RAW BAR STATION

American Paddlefish or
Golden Ossetra Caviar
Add ons:
Chilled Cold Water Lobster Tails
Alaskan Red King Crab
Jumbo Lump Maryland Crab

BELUGA OR GOLDEN OSSETRA CAVIAR

Duck Fat Potato Chips, Lightly Grilled Toast
Points, Warm Bellini, Mini Baked Potatoes
Accompaniments | Crème Fraîche,
Egg Mimosa, Chives Points
Mother of Pearl Service



Denotes Chef Attended Station Fee

Sweet Endings



Included

Custom Designed Wedding Cake:

Palermo's Bakery
@palermos.bakery | palermo365shop.com

LaBon Bakery
@labonbakery | labon.com

Boozy Endings: A Sweet Finale

End the night on a spirited note with our cordial cart. Enjoy a curated selection of after dinner drinks, served with elegance and flair. It's the perfect final toast to a night filled with love, laughter, and unforgettable memories

Strolling Desserts

Butler Passed to Your Guests on Silver Trays. Mini Cupcakes, Chocolate Covered Strawberries, Seasonal Petit Fours, Mini Creme Brulee, Bite Size Seasonal Fruit Tarts

Fireside S'mores

Graham Crackers, Marshmallows, Hershey Squares, Reese's Peanut Butter Cups

Farewell Snack

Popcorn | please select two
Ranch, Honey and Chile,
Truffle-Parmesan, Caramel-Pecan,
Chocolate Drizzled, Cheddar,
Cultured Butter, Pumpkin
Pie Spiced, Salt & Vinegar,
Caramel-Sea Salt,
Old Bay, or... Tell us YOUR
Favorite!



Dessert Enhancements

TAKE THE CANNOLI!

Please Select Two Fillings for Mini Cannoli:
Traditional Cannoli Cream, Chocolate Cannoli Cream, Maple Cream, Coconut or Cheesecake
Accompaniments | Chocolate Chips, Pistachios, Freeze Dried Raspberries, Diced Strawberries, Sprinkles, Chocolate Sauce, Toasted Coconut, Chopped Oreos & Snickers

NEW ORLEANS BEIGNETS

Fried To Order
Powdered Sugar & Cinnamon Sugar
Jelly, Chocolate Sauce, Vanilla Rum Custard,
Whipped Cream

CANDY STORE

M&M's, Jelly Beans, Licorice Bits, Lollipops,
Mike & Ikes, Gumballs, Jordan Almonds,
Malted Milk Balls, Gummy Bears

CHOCOLATE COVERED STRAWBERRIES

A decadent display of fresh strawberries
dipped in rich, handcrafted chocolate

DONUT WALL

Please Select Up To Four Flavors:
Sugar Glazed, Chocolate Dipped with Sprinkles,
Peanut Butter and Jelly, Birthday Cake, Oreo,
Blueberry Lemon, Strawberry Iced,
Cereal Topped, M&M, Classic Chocolate,
Maple Bacon, S'Mores, Black & White,
Custom Colored Vanilla Iced

JERSEY BOARDWALK

Belgian Waffles with Freshly Scooped Ice Cream, Rainbow Sprinkles, Reese's, Mini Marshmallows, Maraschino Cherries, Cookies, Walnuts & Snickers, Brandy Cherries, Whipped Cream
Soft Pretzels with Spicy Brown Mustard
NJ Style Zeppoles with Powdered Sugar

HOT CHOCOLATE BAR

Milk Chocolate & White Chocolate
Available with To-Go Cups
Peppermint Sticks, Mini Marshmallows, Whipped Cream, Gingerbread, Butterscotch Chips, Caramels, Mini Chocolate Chips, Pirouette Cookies

ICE CREAM SANDWICHES

Chocolate Chip, Sugar & Oatmeal Cookies
Vanilla Bean & Chocolate Ice Cream
Sprinkles, Chopped Walnuts, Mini Chocolate Chips, Peanut Butter Chips, Crushed Oreo's and M&M's, Dried Strawberries

ESPRESSO MARTINI TABLESIDE CART

The perfect night cap! This sophisticated touch ends your reception with an interactive experience for your guests. Featuring a variety of after dinner cordials & our signature by Landmark Espresso Martini

Cheers to Love



by Landmark

Catering Bar

VODKA

Platinum 7x
Titos
Ketel One
Skyy Vodka

GIN

Fords
Tanqueray
Beefeater
Hendricks

RUM

Parrot Bay
Malibu
Captain Morgan
Plantation

TEQUILA

Jose Cuervo Traditional
Casamigos Blanco
Don Julio Reposado

BOURBON

Benchmark Small Batch
Wild Turkey
Evan Williams Black Label

WHISKEY

Seagrams 7
Jack Daniels
Jameson

SCOTCH

Dewars White Label
Johnnie Walker Black
Glenlivet

COGNAC

Courvoisier VS
Hennessy VS

LIQUEURS

Campari
Aperol

BEERS

Miller Lite
Corona
Yuengling
Stella / Peroni
Heineken
Heineken OO

WINE

White
Forty Vines Sauvignon Blanc
Coastal Vines Pinot Grigio
Three Thieves Chardonnay

Red

Leese-Fitch Pinot Noir
Lapis Luna Cabernet Sauvignon

Rose

Hayes Ranch Rose

What's Behind the Bar

The Bar is more than just a place to grab a drink—it's an experience. We proudly offer a curated mixology program built on premium spirits, specialty ice, seasonal garnishes, and thoughtful technique. Whether it's a timeless classic, a low-ABV sipper, a zero-proof creation, or a low-calorie option, every cocktail is crafted with intention and designed to complement your celebration.

Sommelier Selections

This is your wedding let's make it unforgettable. Allow our in-house sommelier to elevate your celebration with curated wine selections from our cult favorites and allocated bottles, sourced directly from our Wine Spectator-awarded cellars. Whether you're a seasoned wine lover or simply looking to impress your guests, our sommelier will guide you through exceptional options to create a wine experience as refined and memorable as your special day.

Wine Cart Experience

Featuring a thoughtful rotation of white, red, rosé, and sparkling selections, each bottle has been chosen to pair beautifully with our culinary offerings. This roaming wine service brings the sommelier experience tableside—personal, interactive, and unforgettable.

Bar Enhancements

STORK CLUB STATION

Inspired by Our Exclusive Speakeasy Concept, this Luxe Station Includes Fine Bourbons and Whiskey Selections for an Elevated Lounge Experience

Light up the Night - Add Cigars to Your Celebration
add a box of Stork Club No. 53 Cigars
Complete with Customizable Lighters and Cigar Bands

SCOTCH BAR

Variety of Scotches to Include I Dewars, Johnny Walker Black, Glenlivet, Macallan 12

ALL THE TEQUILA, ALL THE TIME

A Bold, Flavorful, and Unforgettable. Sample some of Mexico's Greatest Tequila
Featuring I Corazon Blanco & Reposado, Casamigos Blanco & Reposado, Don Julio Blanco & Reposado, Patron Blanco & Reposado, Illegal Mezcal

CRAFT BEER

Local Favorites - Twin Elephant Brewing Co., Asbury Park Blonde Ale, New Jersey Craft Beer, Riverhorse



Don't Stop The Party

After Party Enhancement is Available in Designated Cocktail Hour Space

Inclusive of Beer & Wine

+

One Late Night Station

Additional charges | 24% Administrative Charge & 6.625% Sales Tax

After Party & To Go Options

Nathan's Hot Dogs

Hot Dogs done Sidewalk Style with Classic Toppings | Sauerkraut, Tangy Onions, Relish, Mustard, Ketchup

Top Fries/Tots

Gourmet French Fries or Tots with Toppings
Choice of Two | Chili Fries, Disco, Pulled Pork, Nacho Cheese, Tomato Sauce, Aioli or Plain with Ketchup

Vinne's Pizza

Traditional Pizza by the Slice
Choice of two | Cheese, Sausage, Pepperoni

Ms. Cheezious

Fresh Handmade Grilled Cheese Sandwiches
Choice of two | Classic American Cheese, Cheddar & Bacon, Bacon & Tomato, Ham & Cheese
Served with Tomato Soup *additional
Severed with French Fries *additional



Burger Bonanza

Choice of two | Classic Cheeseburger, California Cheese Burger, BCB, Mushroom Burger, Bacon & Blue Cheese, Crispy Chicken Sandwich, Includes Curly Fries

Breakfast Sandwiches

Choice of two | Bacon, Egg & Cheese, Pork Roll, Egg & Cheese, Egg & Cheese



Winter Wedding Receptions

Booking a winter wedding with Landmark is an invitation to experience a one-of-a-kind celebration. Winter isn't just a season; it's a magical time of year, and we wholeheartedly embrace its enchantment. As the snow falls and the air turns crisp, our venues come alive with warmth and joy. Halls are adorned with custom decor, creating a romantic and festive ambiance. Fireplaces ablaze, casting a cozy glow, invite guests to share in the spirit of the season.

Our team takes pride in crafting winter wonderlands, where seasonal enhancements add an extra touch of magic to your special day. Whether you envision an intimate gathering or a grand affair, Landmark sets the stage for an unforgettable winter wedding, where love and joy abound in the embrace of the season's celebration.

January - March

Enjoy These Items in Addition to Your Regular Menu

Upon Arrival to Ceremony

Guests Will Be Greeted with Mulled Wine & Warm Cider

Cocktail Hour

Soup & Grilled Cheese Station | Accompanied by
Homemade Tomato Soup and Artisanal Grilled
Cheese Offerings

or

Fondue Station | Enjoy A Savory Cheese Fondue
Station During Your Cocktail Hour

Sparkler Send-Off

Oversized Sparklers Will be Provided to Your Guests to Allow
for a Memorable Departure



Hot Chocolate Station

Milk and White Chocolate
Accompaniments | Peppermint Sticks,
Mini Marshmallows, Whipped Cream,
Gingerbread, Butterscotch Chips, Caramels,
Mini Chocolate Chips, Pirouette Cookies

Antique Sled Photo Op

Our Antique Sled, Decorated For The
Holidays Is The Perfect Photo Op For
Your Winter Wonderland Wedding

Overnight Stays

The Hayloft Bridal Cottage

Options available for day-of or overnight

Check out times:

Day-Of | Check In 12pm, Check Out End of Event

Overnight | Check In 12pm, Check Out 10am



Single Level Cottage

Large Bedroom, Flat Screen TV, Bathroom Includes a Luxurious Soaking Tub, Vanity, Glass Enclosed Shower and Double Sinks Large Living Room Space with Sofas and a Flat-Screen TV, Brick-Paved Outdoor Patio with Seating

The Grooms Cottage

Check In 12 Noon, Check Out End of Event

First Floor | Large Porch Area with Seating, Pool Table, Wet Bar, Living Room, & Dressing Room Area

The Pelham House

5 Bedrooms

Check In 3pm, Check Out 10am

First Floor | One Bedroom with Flat-Screen TV, Private Bathroom, Game Room, Open Kitchen Area with all, Standard Appliances, Dining Room with Seating, Large Living Room Space with Sofas & a Flat Screen TV, Stone-Paved Outdoor Patio with Seating

Second Floor | Four Bedrooms all with Flat-Screen TV's, Private Bathrooms, Barber Shop Area

The Kimblewick House

7 Bedrooms

Check In 3PM, Check Out 10AM

First Floor | One Bedroom with a Flat-Screen TV, Private Bathroom, Open Kitchen Area with all Standard Appliances, Dining Room with Seating, Living Room with Swing Chair

Second Floor | Four Bedrooms all with Flat-Screen TV's, Private Bathrooms, Beauty Room that includes Stations for Hair & Make-Up

Third Floor | Two Bedrooms with Flat-Screen TV's, Private Bathrooms

Mandatory Concierge Fee for Each House

To Allow Both Couples An Opportunity to Get Ready On Site

Couples May Rent The Hayloft OR the Grooms Cottage

Additional Charges 6.625% Sales Tax

Please note that due to ABC regulations, no outside alcoholic beverages may be brought in to any of the buildings

Each house will have a list of bottles available for purchase

Your Landmark Moment

Starts Here!

Planning

With Landmark, you have planning already covered!

With Landmark, your planning is stress-free, we have you covered!

Your wedding is in the hands of a team of professionals who execute thousands of weddings. Our team will handle the details so you can focus on enjoying your engagement.

Your Event Stylists will work with you from the day you book to the day of your wedding day and is always available to brainstorm with you as your vision unfolds. Having a dedicated person who understands your vision is second to none. They are meticulous and passionate about creating the remarkable. Each couple is unique, and we take pride in bringing your style and vision to life! Capturing your individuality and your family heritage is essential to making your wedding a true reflection of who you are. As a Landmark couple you will be able to work with your Stylist to accomplish everything you have dreamed of.

Our History

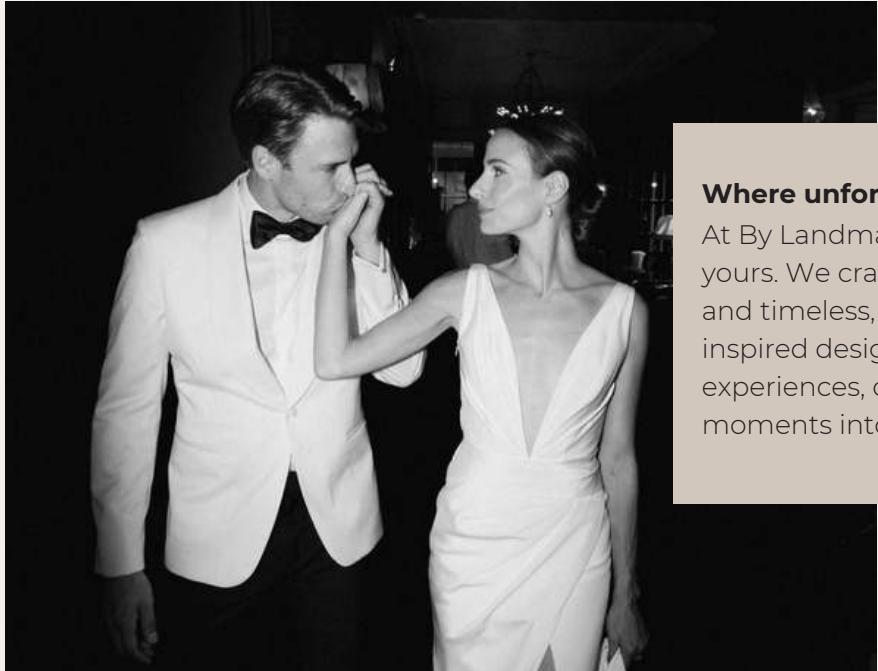
Where We Started

Set in the gentle hills of Whitehouse Station, The Ryland Inn is elegance redefined. Built in 1796 by Colonel David Sanderson, the famed Chef Craig Shelton took over as chef and managing partner in 1991. In 2000 Shelton won the James Beard Mid-Atlantic region top prize for the restaurant, but sadly closed in 2007. In 2012, this +240-year-old equestrian estate was revived by Frank and Jeanne Cretella, Landmark owners. Landmark has taken great care to bring modern refinements to the property's old-world charm whilst curating a hospitality program that not only welcomes guests but embraces them in our traditions and unique historical heritage.

Our Promise

Luxurious, Authentic, Known & Trusted.

We own and operate distinctive venues, boutique hotels, and award-winning restaurants and lounges throughout the tristate area. Our foundation is rooted in a deep passion for creating magical moments for our guests – we are first and foremost, Memormakers.



Where unforgettable moments meet timeless hospitality

At By Landmark, every wedding begins with a story — yours. We craft celebrations that are personal, heartfelt, and timeless, rooted in sincerity and connection. From inspired design to culinary artistry and unforgettable experiences, our passion lies in transforming meaningful moments into lifelong memories.



A Family Built on Love

Founders Jeanne and Frank Cretella have shared a love story since age twelve — the heart and soul of By Landmark. After creating iconic New York destinations like The Boathouse in Central Park, Lundy's, and American Park, they brought their vision home to New Jersey in 2000, founding By Landmark. Today, our Memormakers carry that same passion, creativity, and warmth into every celebration.



Giving Back With Heart

Love inspires everything we do — not only for our couples but for our communities. Through Help Us Give (H.U.G.), founded in 2001, we support local youth and charitable organizations.

The Art of Hospitality Workers Alliance, a nonprofit established by the Cretella's in 2019, continues that mission by uplifting hospitality professionals through education and opportunity.



More Than a Venue

When you celebrate with By Landmark, you become part of our story — a family rooted in love, hospitality, and the art of creating unforgettable beginnings.

Through your Stork Club Couple's Membership, your wedding isn't just a day to remember — it's the start of a lifelong relationship. At By Landmark, we're honored to celebrate not only your "I do," but every beautiful milestone that follows.

Your stylist can't wait to share more!

Culinary Excellence

At By Landmark, our culinary philosophy begins long before the kitchen — it starts in the soil. Guided by the mantra "Locally Sourced, Responsibly Handled," our chefs draw inspiration from New Jersey's rich agricultural heritage and from our own farms, gardens, and greenhouses.



A Chef-Driven Company

We're all about the food, where culinary excellence takes center stage.

Landmark believes in the importance of proper sourcing and handling of all ingredients we prepare and serve our patrons. Our Dancing Goat Farm, located on the grounds of Stone House and Ryland Inn, make farm-to-fork possible for all of our venues. We have our own in-house Butcher Shop that serves all of our properties, a point of difference no other event venue in the tri-state has.



After graduating from The Culinary Institute of America in 2008, Brunina worked in some of the most prestigious kitchens in the country. The Greenbrier (White Sulphur Springs, West Virginia), The Little Nell (Aspen, Colorado), and the esteemed 3 Michelin Star, The Inn at Little Washington (Washington, Virginia), have all influenced Daniel's style and career. He found his home here in New Jersey working with the highly regarded Harvest Restaurant Group and Landmark. Chef Brunina is driven by his excitement for showcasing whole animal butchery, learning new techniques, and finding the best ingredients New Jersey has to offer.

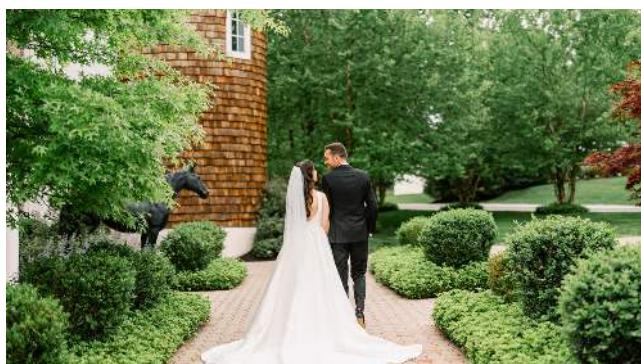
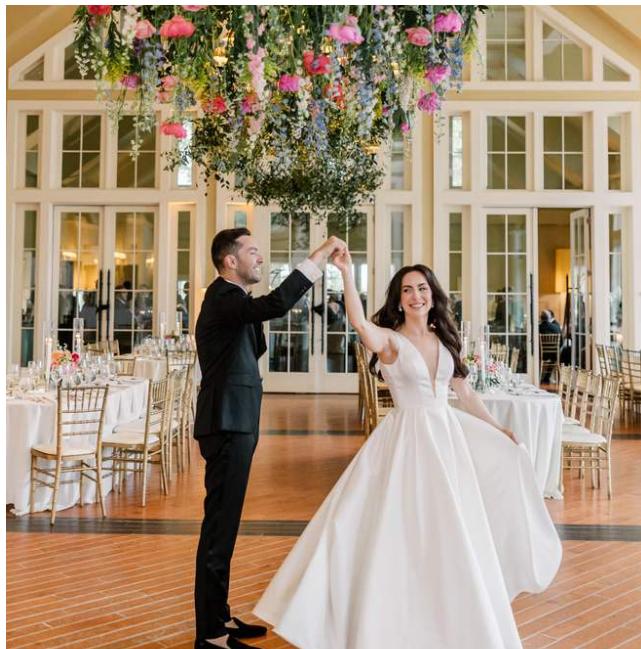
Chef Anthony Bucco is a leading industry figure in the vibrant New Jersey restaurant scene, with an illustrious career that spans several decades. In his current role as the Senior Vice President of Culinary Operations at Landmark Hospitality, Chef Bucco oversees Landmark's widespread portfolio of nine restaurants, and serves as a mentor to numerous budding talents across the company and state.

Throughout his culinary journey, Chef Bucco has received widespread acclaim, including a coveted 4-star rating from the Star-Ledger, as well as the highest rating (Excellent) from The New York Times and AAA's prestigious Four Diamond Award. Chef Bucco's leadership in renowned establishments such as Landmark's The Ryland Inn and Felina has left an indelible mark on the New Jersey restaurant landscape.



This division is spearheaded by Chef Christine Ayers. A graduate of CIA, Ayers forged her reputation as a culinary artist with support of outstanding mentors in the finest kitchens, including Daniel Boulud at Restaurant Daniel, and Chef Craig Shelton at the Ryland Inn. When Landmark purchased The Farmhouse in 2019, Ayers was the Executive Chef there. Landmark quickly learned of her talents and together decided Ayers would spearhead culinary at Hotel du Village and Elkins Estate, two of Landmark's Pennsylvania locations. In 2024, Landmark transitioned Ayers to her current role. With an unwavering commitment to excellence and a relentless drive to push culinary boundaries, Ayers continues to make her mark on the culinary world.

Sample Event Timing



The start time of your event is flexible. For an evening wedding, the total time of the event with ceremony is 6 hours and without is 5 hours. Our daytime weddings end at 3pm. For a daytime wedding, the total time of the event with ceremony is 5 hours and without is 4 hours.

EXAMPLE: 6PM START TIME



6 PM
Guest Arrival

6:30 PM
Ceremony Begins

7 PM
Ceremony Concludes

7 - 8 PM
Cocktail Hour

8 - 8:30 PM
Intros, First Dances, Toasts

8:30 PM
First Course is Served

9:30 PM
Dinner is Served

10:30 PM
Dancing

10:30 PM
Cake Cutting

11 PM
Dancing

12 AM
Guests Depart

*1 AM
After Party Options

EXAMPLE: 10AM START TIME



10 AM
Guests Seated for Ceremony

10:30 AM
Ceremony Begins

11 AM
Ceremony Concludes

11 AM - 12 PM
Cocktail Hour

12 - 12:30 PM
Intros, First Dances, Toasts

12:30 - 1 PM
Dance Floor Opens

1 - 1:30 PM
Dinner is Served

1:30 - 2 PM
Dancing

10:30 PM
Dance Floor Reopens

2 PM
Cake Cutting

2:30 PM
Dessert

3 PM
Guests Depart

Enhanced Insurance Coverage

Landmark has secured insurance coverage from an outside insurance company to provide an "Enhanced Cancellation Policy" for our clients. The cost for this policy is \$600 and allows the client significantly greater flexibility regarding cancellation and postponement due to situations beyond Client's control. All contracts will include this coverage unless client opts out, the payment is due with initial deposit.

With Insurance

Immediate Closure due to Floods,

Snowstorm, Power Outage:

Client can move date up to 6 months from original date

Closure Due to Pandemic Situation:

- If venue is closed within three months of event date, client can reschedule to a new date
- Option to postpone up to 1 year and 4 months from original date
- All monies received will be credited to rescheduled date
- No additional charges or deductions for dates within 1 year and 4 months
- 10% fee for postponing further than 1 year and 4 months from original date based on food and beverage total plus new rate pricing
- Opportunity to move to another Landmark venue which has date availability at no charge
- Client can choose to cancel the event and receive a refund of 85% of all monies paid to date

Loss of Life:

Death of Parent, Stepparent, Grandparent, Child, Stepchild, Sibling of couple between 180 - 1 day prior to event client can reschedule up to 270 days from event date at no additional cost.

Unforeseen death of Couple 100% refund

Military Leave:

If one member of Couple is called to active duty, caterer will move up the date and offer all Landmark venues.

Without Enhanced Insurance

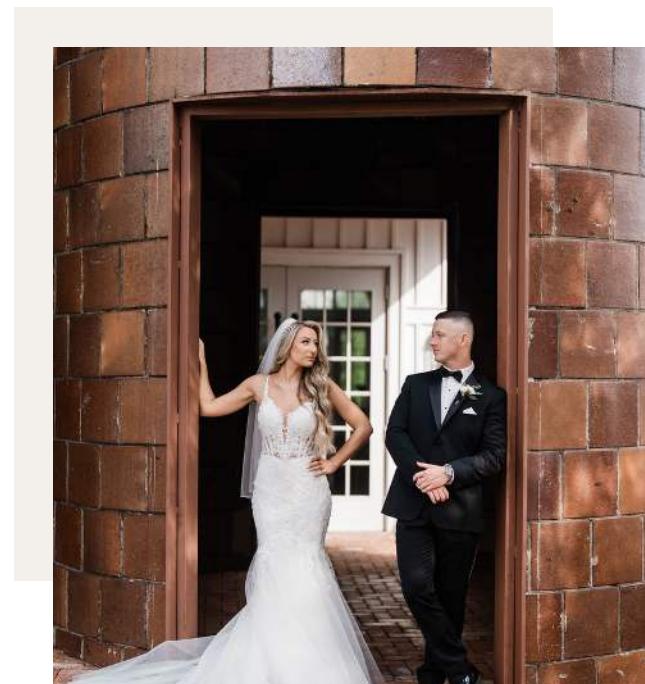
Immediate Closure due to Floods,

Snowstorm, Power Outage:

- Client can move date up to 2 months from original date

Closure Due to Pandemic Situation:

- If venue is closed within 60 days of event date, client can reschedule to a new date
- Option to postpone up to 6 months from original date
- All monies received will be credited to the rescheduled date
- No additional charges or deductions for dates within 6 months
- 10% fee for postponing further than 6 months from original date based on food and beverage total plus new rate pricing
- Opportunity to move to another Landmark venue which has date availability
- No refunds



You Have Questions...

What Is Your Reception Pricing?

Our per person reception pricing is entirely dependent on the day of the week, the time of the year, and the time of day. We are happy to quote you for your date. Please consult with your Event Stylist and they will assist you.

What is Landmark's Transparent Pricing?

Landmark feels that anyone could have the venue of their choice, the wedding of their dreams and at a fair price. Pricing varies according to day of the week and season so anyone who is flexible on dates can be accommodated. Landmark's menu offerings do not change for any dates and in fact our winter weddings enjoy enhancements.

Does Pricing Vary Significantly Based on Time of Year and Day of the Week?

Yes, and your Event Stylist will provide a comparison of three dates with pricing.

Does Your Reception Pricing Include Sales Tax, Gratuity & Additional Fees?

Our reception pricing does not include sales tax and we do charge a 24% administrative fee. Our upgrades are not inclusive of these fees. Any gratuity you wish to extend is appreciated but not expected.

Are We Able To Remove Items to Reduce Costs?

Our menus are thoughtfully curated to offer the ideal balance of variety, quality, and presentation for your celebration. To ensure every guest enjoys the full experience, we're not able to remove items or adjust pricing.

Are There Additional Costs?

Yes the following:

Attendants & Maitre D Fee

Administrative Fee / 24%

NJ Sales Tax

Guests Under 21 / Less \$10

Children Under 3 / Free

Children Under 12 / \$65 (with children's meal)

Vendor Meals / \$65



We Have Answers

What Are Your Payment Terms?

At Landmark we offer two distinct payment options for your ease. Payments are based on your contract minimum and all final billings (additional guests, vendors, add ons) are due 10 days prior to event.

Payment Option 1

\$5,000 Initial Deposit
\$5,000 9 Months Prior
50% of Balance 6 Months
90 days 1/3 of Balance
60 days 1/3 of Balance
30 days Payment in Full

Payment Option 2 (if event is 12 months out or greater)

\$5,000 Deposit
Equal monthly payments beginning after deposit

Does Your Venue Have Minimum Guest Requirements?

Yes, our minimums are food & beverage based, focusing on day of week & the space.

When Do I Need To Give My Final Guest Count?

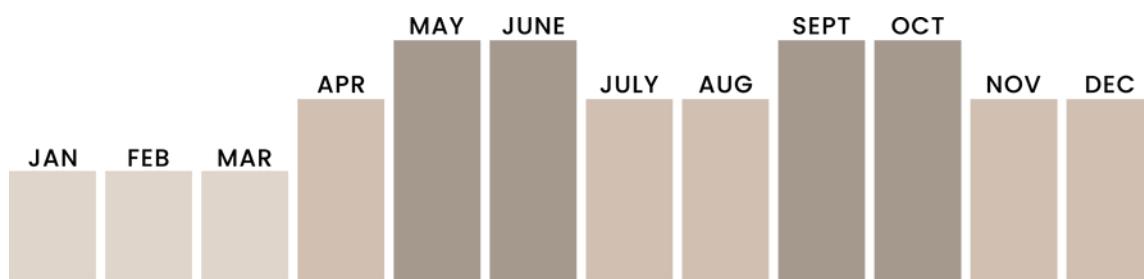
You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During your event, we will confirm the final guarantee.

Is Having a Daytime Saturday Wedding Advantageous?

Saturday daytime weddings tend to have the best pricing overall but they do have a shorter duration time.

What Is Your Peak Season & Off-Peak Season?

Here at Landmark, we are unique in that we believe there are three wedding categories within a year. Our premium wedding months are May, June, September and October. Our standard wedding months are April, July, August November and December. Off peak wedding months are January, February and March.



We Have Answers

continued

Are There Any Vendors That You Recommend?

We have a list of preferred vendors that can be found on the back of our pamphlet in addition to on our website. These vendors have been vetted, have countless years of experience, and are familiar with all of our venues. Based on experience, we require that DJ's be selected from this list and all others do require a Certificate of Insurance. Our partnered vendors will bring your vision to reality.

Without An On-Site Ceremony, What Time Can My Wedding Party & I Arrive?

You and your wedding party can arrive 3 hours prior to your event to enjoy photo opportunities.

Does Your Kitchen Accommodate Allergies & Dietary Restrictions?

We are more than happy to accommodate any allergies or dietary needs. We are proud to be a scratch kitchen so the majority of our menu is gluten free.

Do You Offer Kosher & Indian Catering?

Yes, we host both Kosher and Indian events. We partner with wonderful professionals that will ensure a flawless event.

Do You Require Entrée Counts In Advance?

No, we do not. We have a full service kitchen that is fully equipped and ready to fulfill all entrée orders at the time of the event. Our Executive Chef and their team can make changes should your guests have any allergies or intolerances.

Do You Offer A Food Tasting?

Yes, we extend a complimentary tasting to our couple plus four additional guests. Tastings are normally scheduled 2 - 3 months in advance.

Is There A Children's Meal?

Yes, there is a Pre Choice of: Chicken Fingers with French Fries, Pasta with Butter or Marinara Sauce.

Are You Pet Friendly?

We are pet friendly for photos and the ceremony. We do not allow pets at cocktail hour or the reception.

Are There Hotel Accommodations Recommended?

We have a list of preferred hotels in the area that we have worked closely with for countless years. All hotels offer special accommodations, room block and travel arrangements for you and your guests. This listing will be provided by Event Stylist.

by Landmark A Team You Can Trust

Thank you so much for your interest in booking with Ryland Inn! Your Landmark moment begins with a wedding and a venue that's as unique and special as you are! Our wedding services are tailored to create a magical day that's a reflection of your story.

📍 115 Old Hwy 28, Whitehouse Station, NJ 08889



@therylandinn
@landmark.weddings



Ryland Inn



landmarkvenues.com

Contact & Next Steps

Follow Up

If you've already come in for a tour, please contact your event stylist for any questions moving forward!

Securing A Date

A \$5,000 deposit is required to book a date. Please be prepared to secure your date at your first tour, just in case!

Every Step Of The Way

Our Memorymakers are beside you from start to finish, providing a flawless and stress-free process the entire way through. With 25+ years of experience, we guarantee that your event will be nothing short of unforgettable.

Preferred Vendors

Our handpicked vendors have been chosen for their commitment to delivering the highest quality products and services.

Your Wedding Bestie!

Be sure to follow @landmark.weddings where every week we share tips, tricks & tea on all things weddings!

