

THE VIEW

Modern, Luxe, Metropolitan

2026 & 2027
WEDDING PACKAGE

by landmark
colorful luxury



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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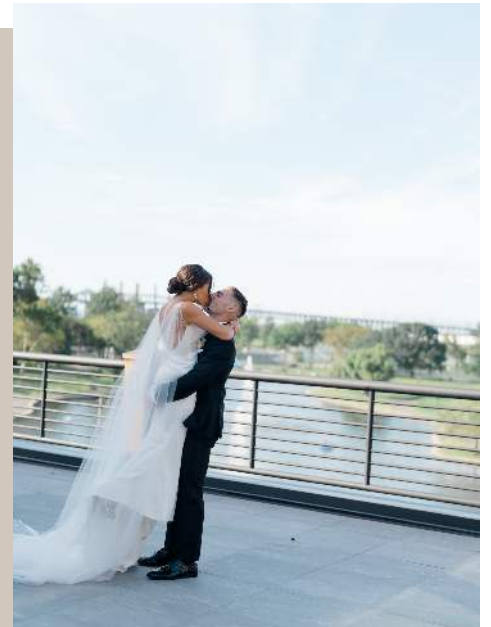
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The View Wedding Experience

The View creatively incorporates aspects of the property's legacy into its contemporary design. Adaptive reuse of the stone facade, timber beams, and antique fixtures from the original 1929 Lincoln Lodge are featured visual elements of the property. Nestled in the center of Lincoln Park- the oldest and largest of the Hudson County Parks- this venue offers two event spaces with floor-to-ceiling glass windows overlooking a majestic pond and fountains.

- ✓ **Event Stylist** (Planning & Day-Of)
- ✓ Wedding Attendant
- ✓ Wait Staff, Runners, Bartenders, Bar Backs
- ✓ 2 Hours of **Early Arrival** (Wedding Party)
- ✓ Fruit & Cheese Platter Upon Arrival (Wedding Party)
- ✓ Butler Service Upon Guest Arrival to Cocktail Hour
- ✓ **View of Lake and Iconic Lincoln Park Fountain**
- ✓ Able to Enjoy **Beautiful Lincoln Park for Photos**
- ✓ Doorman Upon Guest Arrival
- ✓ Coat Check and Coatroom Attendant (Season/Weather)
- ✓ Bathroom Attendant
- ✓ **Premium by Landmark Bar**
- ✓ **Two Signature Drinks**, Handcrafted and Designed By You and Our Mixologist
- ✓ Sparkling Wine Toast
- ✓ Beautifully Crafted **Duo Displays** that Present **Chef-Curated Bites** and **Signature Sips** in a Shareable and Interactive Format
- ✓ **Upgraded Wines** From Our Cellar Served to the Couple's Parent Tables
- ✓ **4 Course Sit Down Dinner**
- ✓ **Menu Customization**, Cultural, Vegan, Vegetarian, and Gluten Free Options
- ✓ **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



THE VIEW *Love Notes*

"I had the most perfect wedding day all because of the incredible staff and our event coordinator, Vivian, at The View. From day one, we knew that they were going to do an incredible job and they really brought our vision to life.

I knew the second we set foot in the venue, that it was the one! The most incredible ceremony space, reception space, food, drinks & views. Vivian allowed us to have such an easy and stress-free experience, and that truly allowed us to enjoy our wedding day. I cannot recommend them enough if you are looking to have your wedding or next event here!"

- Lauren C.

THE VIEW
Day of Wedding Experience



Ceremony

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



ONSITE CEREMONY

INCLUDED

Ceremony Chair Setup
Indoor & Outdoor Options Available
Wedding Attendant
Fruit Infused Sparkling and Still Water

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

Beef Tenderloin Crostini

Mini Hot Dog,
Puff Pastry, Everything Spice

Sicilian Meatballs,
Apricot Glaze



FROM THE SEA

Lobster Roll

Petite Crab Cakes,
Red Pepper Aioli

Tuna Tartar



FROM THE FIELDS

Vegetable Spring Rolls

Potato Pancake,
Apple Compote

Mushroom Tart,
Shaved Parmesan

Arancini



Mini - Plated Hors D'oeuvres

All Included

Eggplant Rollatini
Seasonal Pasta Primavera
Fried Calamari

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

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 Reyes 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

Our Signature Culinary Experience

LOVE & PAELLA

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

SIZZLE & SKEWERS

All included
Classic Chicken Satay, Thai Chili Shrimp Skewer, Honey-Soy Glazed Salmon Kebab, Beef Stick, Mediterranean Vegetable Souvlaki
Signature Sauces including - Chimichurri, Traditional Peanut Sauce, Garlic Yogurt Sauce, Spicy Sambal
Garnishes & Extras - Toasted Flatbread, Shaved Onion and Cucumber Salad, Lime Wedges, Cilantro



Your Main Event

Salad Course

Please Select One

SPRING | SUMMER

Roasted Red & Gold Beets | Watercress, Watermelon Radish, Shaved Baby Carrots, Orange Segments, Spanish Sherry Vinaigrette

Organic Field Greens | Fire Roasted Peppers, Goat Cheese Fritters, Aged Balsamic Vinaigrette

Mediterranean Salad | Artichokes, Chickpeas, Roasted Peppers, Red Onion, Tomatoes, Feta Cheese, Olives, Oregano, Red Wine Vinaigrette

Heirloom Tomato & Miniature Burrata | Green & White Asparagus, Red Onion, Upland Cress, White Truffle Vinaigrette

Florida Crab Cake | Upland Watercress, Red Endive, Lemon Remoulade*

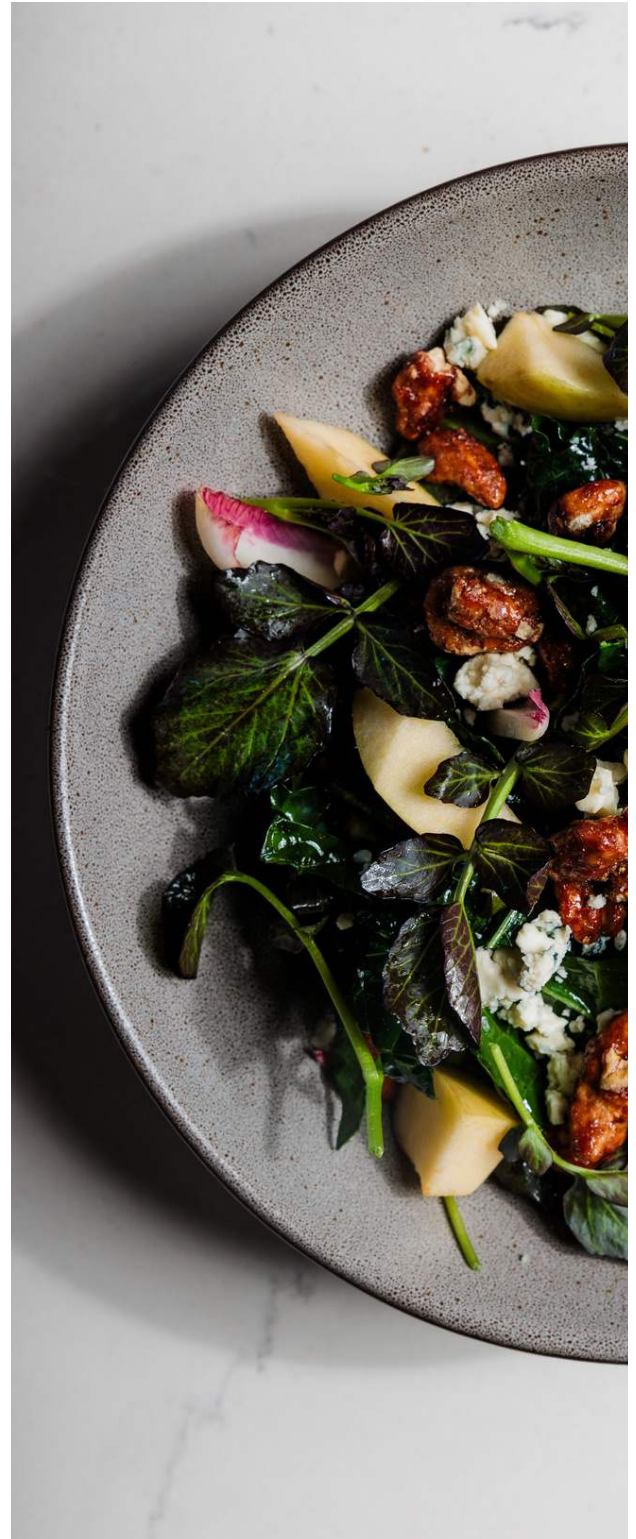
FALL | WINTER

Wild Baby Arugula | Shaved Fennel, Red Onion, Red & Green Grapes, Great Hills Blue Cheese, Candied Pecans, 12 Year Aged White Balsamic Vinaigrette

Baby Spinach | Roasted Pears, Dried Apricots, Toasted Almonds, Goat Cheese, Champagne Vinaigrette

Fall Salad | Pomegranate Seed, Butternut Squash, Dried Cranberries, Pomegranate Vinaigrette

Baked Brie | Apples, Walnuts, Frisèe, Raspberry Vinaigrette



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

Filet Mignon

Potato Puree, Seasonal Vegetable

Cod

Quinoa, Seasonal Vegetable

Short Ribs

Potato Gratin, Seasonal Vegetable

Farm Raised Chicken

Fingerling Potatoes, Seasonal Vegetable

Atlantic Salmon

Fregola, Mustard Greens

Due to Farm to Table Nature of our Menus, Options May Vary Based on Season

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 Chatham Cod
Sweet Potato Puree, Brussels Sprouts, Crispy Shallots

Petite Filet Mignon & Lobster Tail **additional*
Potato Puree, String Beans

Station Enhancements

MASHED POTATO BAR

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

LOW COUNTRY BBQ

Options | Country Fried Chicken, Pulled Pork, Brisket

Accompaniments | Macaroni & Cheese, Corn, Bread, Cole Slaw, Hot Sauce, Pickles

SUSHI BAR



Manned Sushi Station

OSTERIA STATION

Fried Calamari, Marinara, Mussels Fra Diavlo, Rollatini,
Sausage White Bean Stew & Garlic Bread

ANZU SOCIAL, SIGNATURE WOK CREATIONS

Please select 2: Honey Walnut Chicken, Beef & Broccoli,
Sweet & Sour Pork, Vegetable Stir-Fry

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



RAW BAR

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

AMERICAN CLASSIC



Sliders Featuring | Country Fried Chicken, Mini Hamburgers,
Macaroni and Cheese, Fresh Cut French Fries or Sweet Potato Fries
Garnishes & Extra Blue Cheese, Cheddar, or American Cheese,
Chef selection of condiments



Station Enhancements

continued

TACO BOUT LOVE

Tricolor Tortilla Chips, Guacamole, Salsa
Soft & Hard Shell Tacos featuring Chicken Tinga, Carnitas, Vegetables
Toppings: Cheese, Tomato, Sour Cream, Lettuce, Pickled Jalapeño, Limes

SAUCY & SAVORY SATISFYING THE FLAVOR OF FELINA

All included:
Cacio e Pepe, Garganelli alla Vodka,
Rigatoni al Bolognese
Served with Freshly Grated Parmesan, Red Chili Flakes,
Sicilian Extra Virgin Olive Oil, Garlic Bread

WING STATION

Crispy Chicken Wings
Buffalo Wing Sauce | Celery, Carrots, Blue Cheese
Thai Chili Sauce | Sliced Scallions, Sesame Seeds
BBQ Sauce | Cabbage Slaw, Ranch Dressing

COMFORT STATION

Country Style Fried Chicken served with Pearl Sugar Waffles & Farmers Slaw
Slow Braised Pork Shoulder Pulled & Finished with an Orange Chipotle BBQ Sauce
Served with Sweet Rolls & Crisp Onion Shoe Strings
Hearty Cavatappi Pasta Tossed with Bobo Link Cheddar Cheese Sauce & Toasted Country Croutons

FRENCH FRIES

Please Select 2
Cheese Fries - Four Cheese, 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
Crinkle Cut Fries - Truffle Ketchup, Roasted Garlic Aioli, Whole Grain Mustard



Station Enhancements

continued

FARM TO TABLE STATION

Traditional Manned Carving Station
 Citrus Brined Turkey Breast with Cranberry Orange Relish
 Steamship Ham with Mustard Bourbon Glaze
 Beef Top Round with Thyme Jus
 Mèlange Pepper Crusted Porkloin with Shaved Horseradish Sauce
 *Beef Wellington or Salmon Wellington *additional
 Accompaniments | Durham Springs Roasted Potatoes, Seasonal Vegetables, Sweet Rolls

MOZZARELLA STATION

Homemade Mozzarella
 Accompaniments | Roasted Peppers, Heirloom Tomatoes,
 Balsamic Vineager, Sea Salt, Basil,
 Roasted Garlic, Assorted Olive Oils, Crostini

CLASSIC OLD BAY SHRIMP COCKTAIL

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



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

Tableside Sweets

Coffee & Tea Service

Dessert Enhancements

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

Ice Cream Sundae Bar

Chocolate, Vanilla, Strawberry Ice Cream
Waffle Cones

Fresh Fruit, Sprinkles, M&Ms, Gummies, Oreos, Nuts,
Cherries, Chocolate Syrup, Whipped Cream

Donut Wall

Chef's Choice of Assorted Donuts

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

Hayes Sauvignon Blanc
Coastal Vines Pinot Grigio

Red

Coastal Vines Pinot Noir
Coastal Vines Cabernet Sauvignon

Rose

Hayes 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 1 Dewars, Johnny Walker Black, Glenlivet, Macallan 12

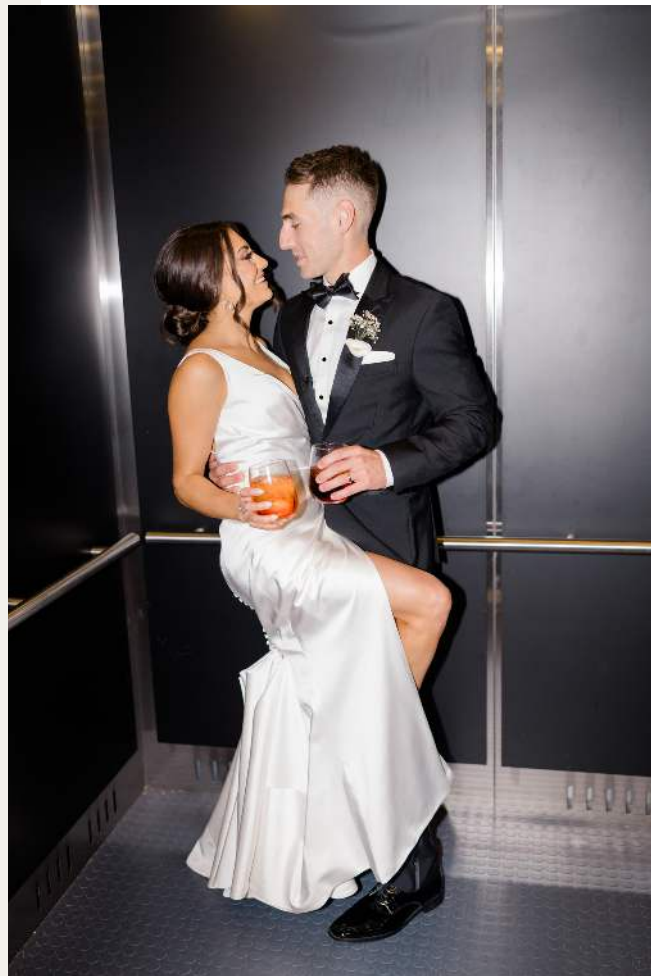
ALL THE TEQUILA, ALL THE TIME

A Bold, Flavorful, and Unforgettable. Sample some of Mexico's Greatest Tequila

Featuring 1 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



After Party & To Go Options

EXTEND THE NIGHT

LATE NIGHT CREPE BAR

Please select 2...

Strawberries & Whipped Cream

Bananas Foster

Suzette Nutella & Cookie Crumbles

GRILLED CHEESE

Please select 2...

Smoked Cheddar & Apple on Whole Grain

American Cheese, Tomato & Bacon on White Toast

Brie, Green Apple & Raspberry on Country Rye

Roasted Vegetable & Fontina on Sourdough

FAREWELL FRIES

Please select 2...

Disco Fries, Chili Fries, Nacho Cheese Fries, Aioli,

Vinegar, Plain with Ketchup

BACON, EGG & CHEESE SANDWICHES

WAFFLE STATION

Buttermilk Waffles with Banana, Nutella, Walnuts, Honey, Chocolate Sauce, Strawberries,

Maple Syrup, Vanilla Ice Cream

ASSORTED EMPANADAS

Options | Chicken, Beef, Cheese Served with Hot Sauce

CHICKEN FINGERS & FRENCH FRIES

Chicken Fingers and French Fries with sides of Ketchup and Honey Mustard





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

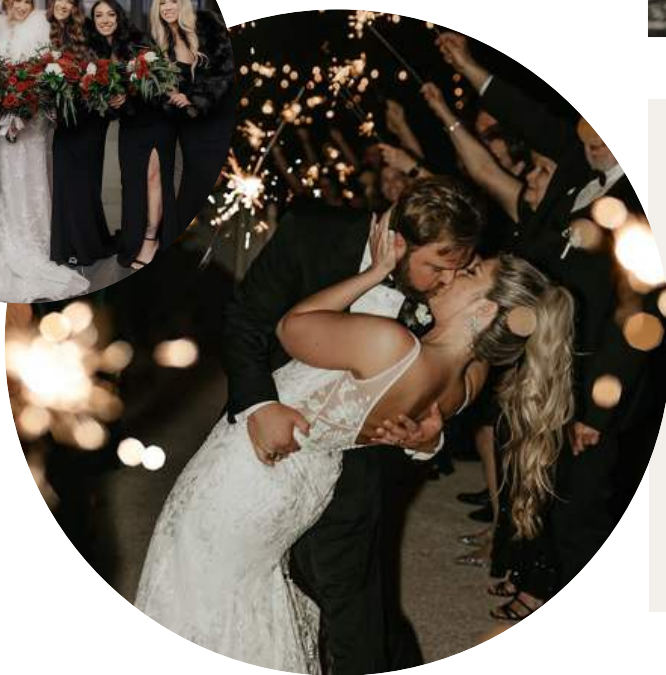
Guests Will Be Greeted with Mulled Wine & Warm Cider

Cocktail Hour

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

or

Fondue Station | A Savory Cheese Fondue
Accompanied by Artisanal Breads and Vegetables



Hot Chocolate Station

Served with your choice of:
Warm Sugar Donuts
-or-
Snowflake Cookies

Sparkler Send-Off

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

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

We are proud to add the "The View" to our Landmark portfolio. Located inside historic Lincoln Park, and originally opened in 1920 as the Lincoln Lounge, the View sits on the site of the original and legendary "Casino in the Park." After hosting events since the 1950's, Casino in the Park closed in 2017 and had to be torn down. In its heyday, it hosted events for Frank Sinatra, dignitaries, and was a hub in Hudson County.

The name of the park comes from the Lincoln the Mystic statue, also known as the Abraham Lincoln Memorial; a bronze statue by James Earle Fraser which was dedicated on June 14, 1930. The magnificent lake sits directly across from the our venue, hence the name the "The View." At night, the landscaping around the lake lights up as does the bridge leading across the NJ Turnpike. The design of the View was left in Landmark's hands, even though this is a county facility, and the uniqueness of this structure is second to none. It is a timber building, and the only one this side of the State, truly does fit in as part of the unique landscape.

Our Promise

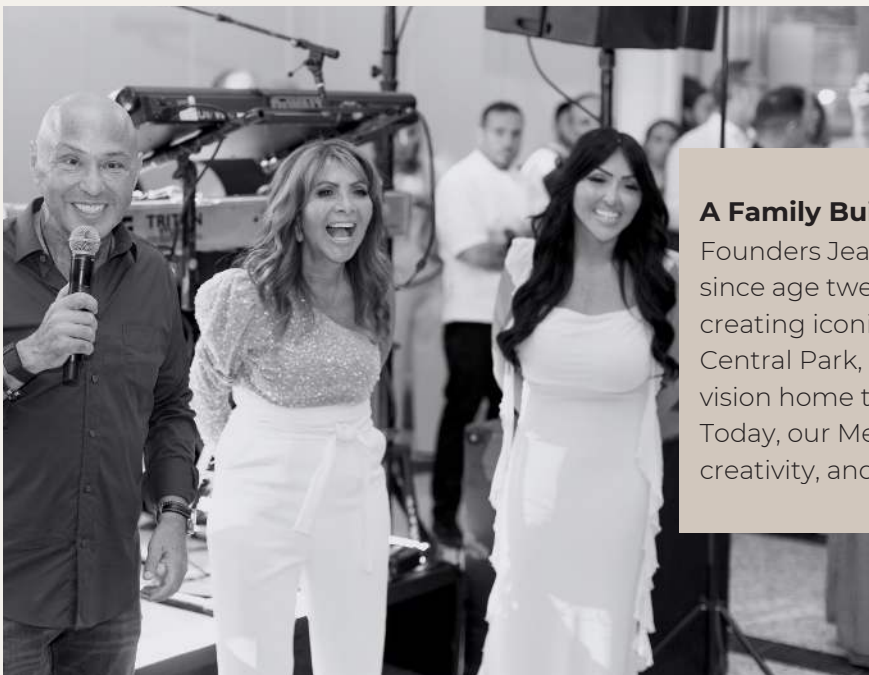
Luxurious, Authentic, Known & Trusted.

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, Memorymakers.



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

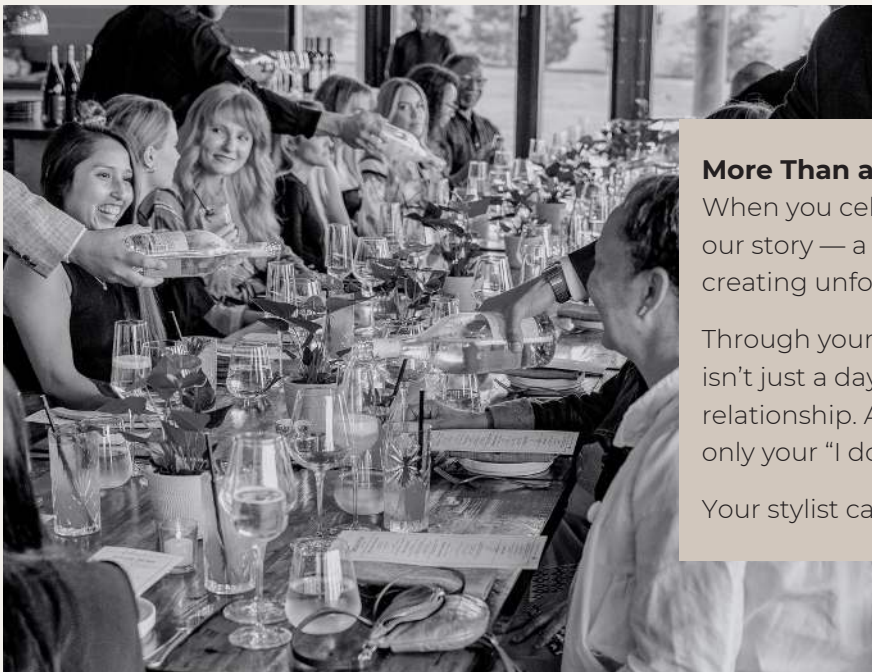
Founders Jeanne and Frank Cretella have shared a love story since age twelve — the heart and soul of By Landmark. After creating iconic New York destinations like The Boathouse in Central Park, Lundy's, and American Park, they brought their vision home to New Jersey in 2000, founding By Landmark. Today,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

by landmark

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.

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 Ayer's 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

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

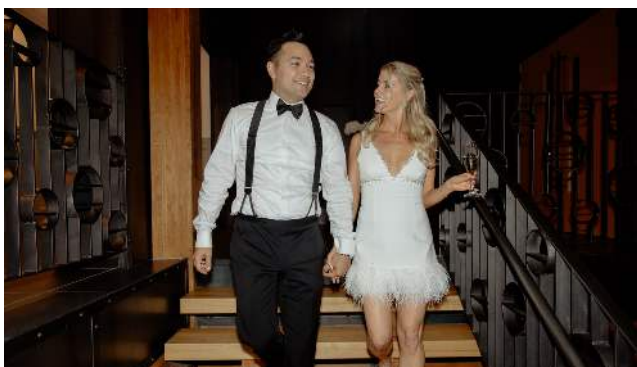
9:30 PM
Dinner is Served

10:30 PM
Dancing

10:30 PM
Cake Cutting

11 PM
Dancing

12 AM
Guests Depart



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: 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

By 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 \$6000 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.

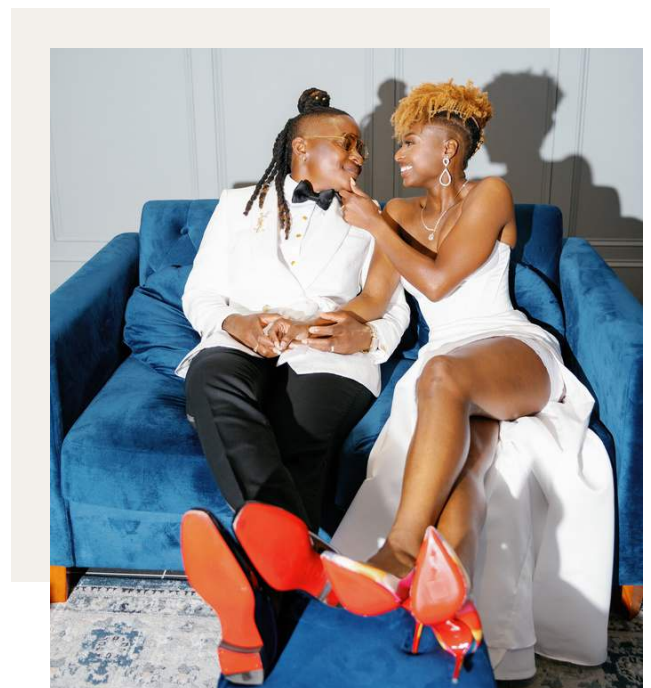
Without Enhanced Insurance

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 by 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 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 A Minimum?

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

When Do I Need To Give My Final Guest Count?

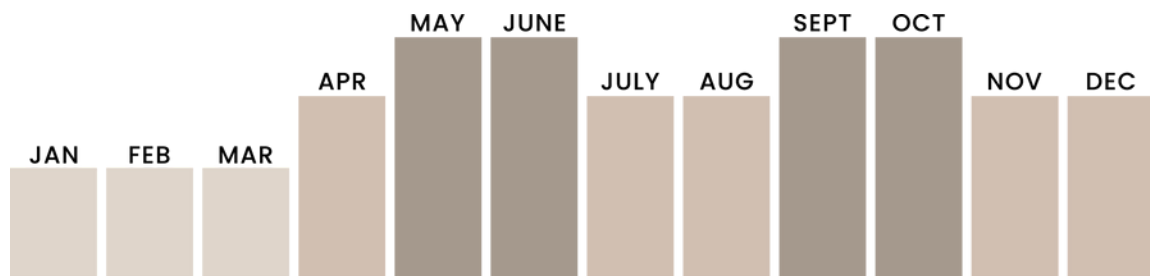
You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During 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. Daytime receptions are 4 hours long.

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.



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 2 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.

by landmark A Team You Can Trust

Thank you so much for your interest in booking with Farmhouse! 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 love story.

📍 201 Lincoln Park Drive, Jersey City, NJ, 07304



@theviewjc
@landmark.weddings



The View at Lincoln Park



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!

