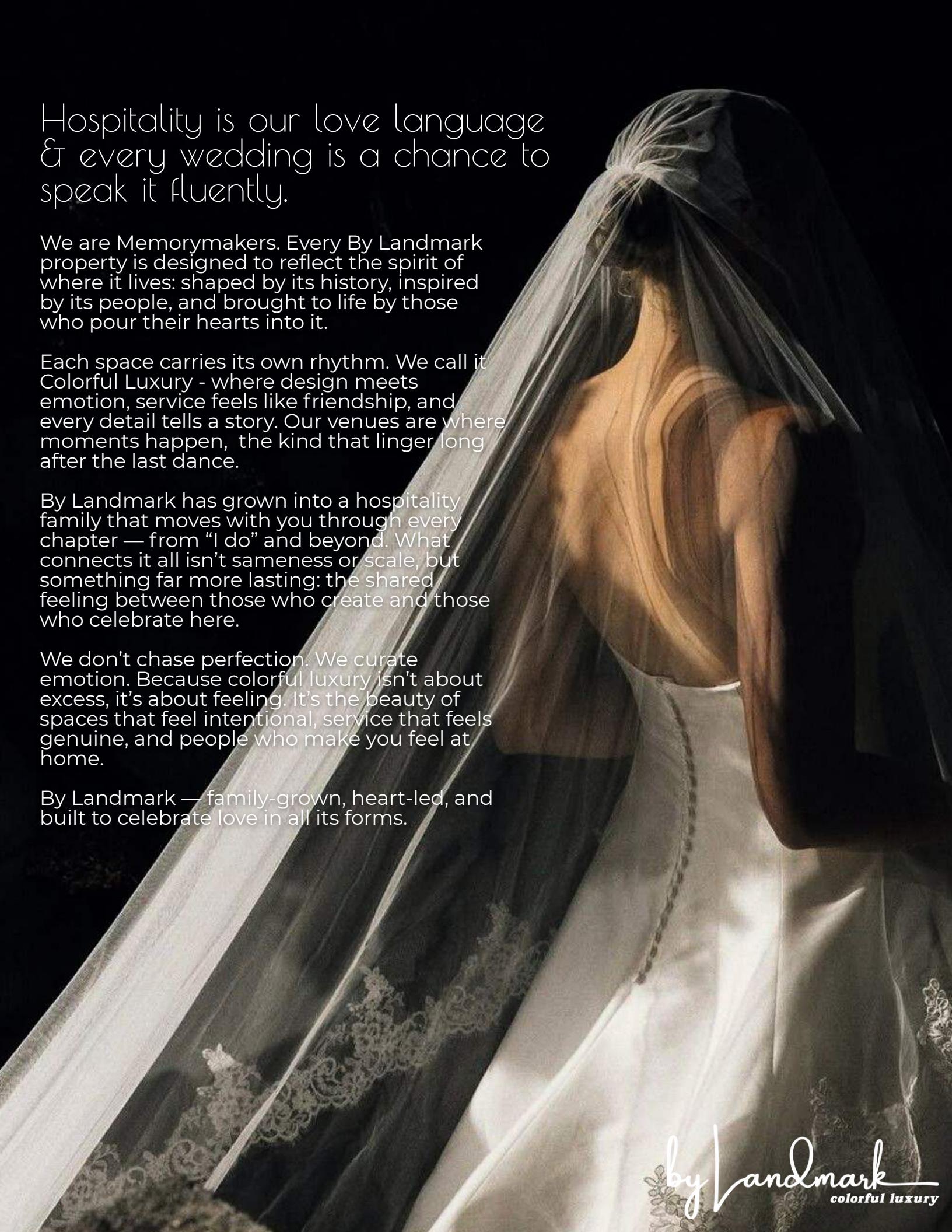


LIBERTY  HOUSE
Iconic Waterfront
NYC Skyline Views



2026 & 2027
WEDDING PACKAGE

by 
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.

by **Landmark**
colorful luxury

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Alberty House Wedding Experience

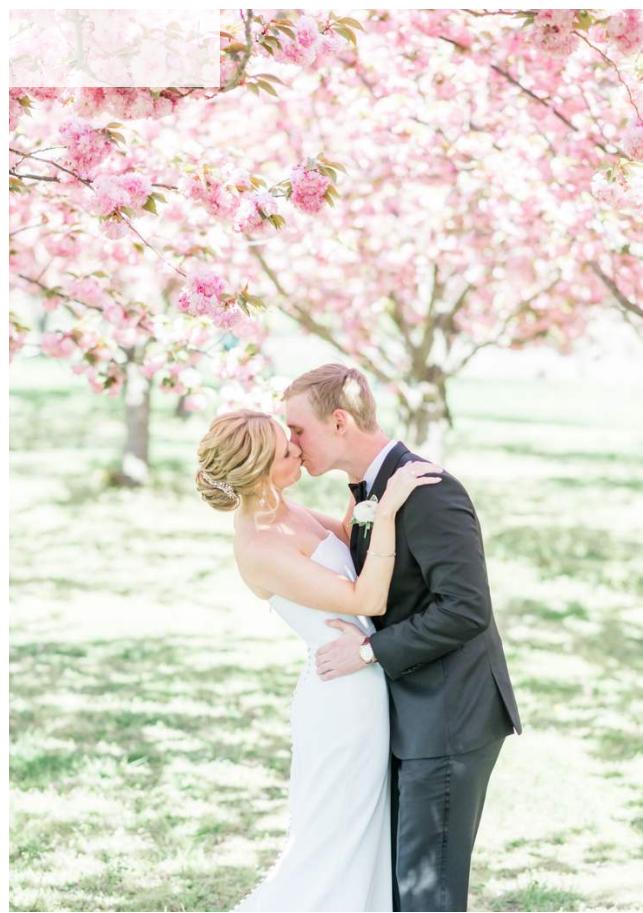
Boasting unsurpassed views of the New York City skyline, Ellis Island, Lady Liberty, and Liberty Landing Marina. Liberty House, located inside historic Liberty State Park, offers two unique event spaces complete with private entrances, separate cocktail rooms, ceremony spaces, lush gardens, and outdoor patio spaces.

- ✓ Event Stylist (Planning & Day-Of)
- ✓ Wedding Attendant
- ✓ 2 Hours of **Early Arrival** (Wedding Party)
- ✓ Snacks and Bites Provided to Your Wedding Party Upon Arrival
- ✓ Butler Service Upon Guest Arrival to Cocktail Hour
- ✓ **Beautiful Gardens & Fire Pits**
- ✓ Coat Check and Coatroom Attendant (Season/Weather)
- ✓ Bathroom Attendant
- ✓ Use of Our **Gardens** for Photos, Ceremony and Cocktail Hour
- ✓ **Premium By Landmark Bar**
- ✓ Handcrafted Signature Cocktails
- ✓ **Upgraded Wines** from Our Cellar Served to the Couple's Parent Tables
- ✓ **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
- ✓ **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, Chivari Chairs
- ✓ Table Numbers
- ✓ Votive Candles on Cocktail and Dinner Tables
- ✓ Customizable Floorplans
- ✓ **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





LIBERTY HOUSE

Love Notes

"We couldn't have asked for a more magical and memorable experience. From the moment we first visited the venue until the last dance of the night, every detail was handled with the utmost care and professionalism. The venue itself is breathtaking. The picturesque views of the Manhattan skyline created a stunning backdrop for our ceremony and reception. Liberty House's elegant and modern design perfectly complemented our wedding theme, and our guests couldn't stop raving about the beauty of the surroundings."

- Brianna S.

"We could not have found a more amazing venue! From the views of the Manhattan skyline, to the amazing food and staff, it hits every mark. Our event stylist made the planning process so easy and she had an answer and solution for everything. We got so lucky with having the most amazing weather, but I can confidently say that the venue would have been an equally amazing space to get married even if the weather had not been in our favor. I'd recommend Liberty House to anyone looking to have a stunning, memorable and well executed wedding day experience"

- Shannon R.

Ultimate Wedding Experience Run of Show

REHEARSAL DINNER

Select between Maddy Rose or Felina Steak Jersey City for your rehearsal dinner. 50 Guests

EXCLUSIVITY OF EVENT SPACES

Enjoy the exclusivity of being the only couple celebrating your wedding day at Liberty House

CEREMONY

Ceremony inside or outside, up to 200 guests

ENHANCED COCKTAIL HOUSE

Raw Bar & Iced Vodka Station

GO OUT WITH A BANG

As your day ends, fireworks will light up the sky - the perfect photo op and a memorable way to thank your loved ones.

Please note, show is 10 min long.

AFTER PARTY

Let the party continue in our Grand Pavilion. Includes beer and wine, and one late night station.

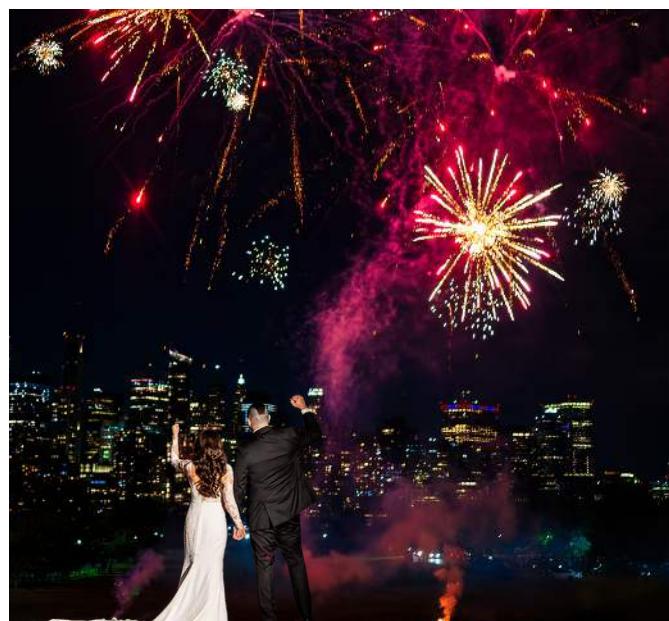
Up to 75 guests

Additional Charges Include:

24% Administrative Fee

6.625% Sales Tax

Attendants & Maitre D Fee



Day of Wedding Experience

LIBERTY HOUSE



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
The NYC skyline
Wedding Attendant
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

Cocktail Hour

BUTLER PASSED HORS D 'OEUVRES
All Included



FROM THE LAND

Chicken Meat Balls
Marsala, Mushrooms

Seared Beef Tenderloin Crostini
Caramelized Onion, Blue
Cheese Fondue

Wagyu Pigs-in-Blanket
Everything Spice, Honey Mustard

Prosciutto Wrapped Asparagus
Balsamic Glaze, Shaved Parmesan



FROM THE SEA

Maryland Crab Cakes
Citrus Slaw, Spicy Mayo

Seared Ahi Tuna
Crispy Wonton,
Avocado, seaweed salad

Mini Maine Lobster Rolls
Buttery Brioche, Chives



FROM THE FIELDS

Wild Mushroom Tartlets
Fontina, Crispy Panko

Truffle & Mozzarella
Arancini

Burrata Toast
Fig Jam, Candied Pecans,
Crispy Sage



Mini - Plated Hors D'oeuvres

All Included

Bay Scallop Ceviche | Avocado Mousse

Spicy Thai Noodle Salad

New Zealand Lamb Chops | Mint Salsa Verde *additional

Stationary Displays

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, Crudité Vegetables with Tzatziki Roasted Red Pepper Dip, Garlicky Pita

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

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

Our Signature Culinary Experience

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

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

SAUCY & SAVORY, A TASTE OF FELINA

Meatballs

Eggplant

Lasagna

Served with...

Freshly Grated Parmesan, Red Chili Flakes, Sicilian Extra Virgin Olive Oil, Garlic Bread

All included

SIGNATURE WOK CREATIONS FROM ANZU SOCIAL

Please select 2

Honey Walnut Chicken

Beef & Broccoli

Sweet & Sour Pork

Vegetable Stir-Fry

Served with - Sesame Udon Noodles,

Hibachi Fried Rice, Chili Crunch

Your Main Event

Salad Course

Please Select One

SPRING | SUMMER

- Roasted Red and Gold Beets | Water Cress, 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, Chick Peas, Roasted Peppers, Red Onion, Tomatoes, Feta Cheese.
- Mediterranean Salad | Artichokes, Chick Peas, Roasted Peppers, Red Onion, Tomatoes, Feta Cheese, Olives, Oregano, Red Wine Vinaigrette
- Heirloom Tomato and Miniature Burrata | Green and White Asparagus, Red Onion, Upland Cress, White Truffle Vinaigrette

FALL | WINTER

- Baby Arugula | Shaved Fennel, Red Onion, Red and 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, and Frisee in a Raspberry Vinaigrette

ALWAYS AVAILABLE

- Traditional Caesar Salad | Shaved Parmesan, House made Dressing, and Croutons
- Baby Spring Greens | Julienne Carrots, Zucchini, Yellow Squash, Watermelon Radish, Blue Cheese, Fine Herb, White Balsamic Dressing
- Watercress, Radicchio & Endive | Heirloom Cherry Tomatoes, Citrus Vinaigrette
- Tri Colored Salad | Chards of Parmesan, Balsamic Vinaigrette
- Florida Crab Cake | Upland Watercress, Red Endive, Lemon Remoulade *additional
- Grilled Shrimp or Sea Scallops with Papaya & Jicama Salad | Cilantro-Miso Dressing *additional

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 | SUMMER

Almond Crusted Halibut | White and Green Asparagus, Purple Potatoes, Chive Oil, and Roasted Red Pepper Beurre Blanc

Pan Seared Striped Bass | Saffron Basil Mashed Potatoes, Grilled Vegetable Ragout and Mascarpone Cream

Pan Seared Atlantic Salmon | Tri Colored Quinoa, Bok Choy, Baby Carrots, Red Wine Reduction

Grilled Filet Mignon | Roasted Portobello Mushrooms, Yukon Potatoes, Cipollini Onions, Bell Pepper Slaw, and Port Wine Demi-Glace

Angus NY Strip Steak | Sweet Cherry Peppers, Broccoli Rabe, Fingerling Potatoes and Herb Demi-Glace

Red Wine Braised Short Ribs | Black Truffle Smashed Potato, Green Beans

Free Range Chicken Breast | Asparagus, Roasted Fingerling Potato Medley

Golden Grains Stuffed Peppers | Olives, Feta, Baby Spinach, Salsa Verde

Grilled Vegetable Napoleon | Heirloom Tomato Coulis, Herbed Goat Cheese, Aged Balsamic

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

Duet Options

FALL | WINTER

Atlantic Cod | Roasted Red Bliss Potatoes, Wild Mushrooms, Pancetta, Pearl Onion, White Wine Garlic

Pan Seared Florida Red Snapper | Kamut Blended Wild Rice, Baby Vegetables, Leek Coulis

Pan Seared Atlantic Salmon | Golden Jewel Blended Cous-Cous, Broccolini, Shaved Fennel and Red Onion Salad, and Sherry Wine Reduction

Grilled Filet Mignon | Black Truffle Smashed Potatoes, oven Roasted Tomatoes, Brussels Sprouts, Crispy Chives, and Port Wine Demi-Glace

Angus NY Strip Steak | Cauliflower and Brie Au Gratin, Wild Mushrooms, and Au Poivre Demi-Glace

Espresso Braised Beef Short Ribs | Escarole, Wild Mushrooms, Candied Bacon, Creamy Parmesan and Herb Orzo

Free Range Chicken Breast | Parsnip, Baby Carrots, Turnips, Brussels Sprouts, Roasted Fingerling Potato Medley

Cauliflower Steak | Kale, Romesco Sauce, Chimichurri

Roasted Acorn Squash | Black Truffle, Cremini Mushrooms, Quinoa

Station Enhancements

CARVING STATION 

Steamship of Beef with Horseradish Sauce (for events with 150+ guests) Top Round of Beef with Horseradish Sauce (for events with under 150 guests) Corned Beef with Whole Grain Mustard
 Free Range Turkey with Cranberry Relish Pork Loin with Apple Compote Atlantic Salmon with Lemon Caper Sauce Cured Ham with Honey Mustard Sauce
 Rack of Lamb with Minted Yogurt Sauce *additional
 Beef Tenderloin with Red Wine Sauce *additional

MASHED POTATO BAR 

Options | 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

MOZZARELLA STATION 

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



SUSHI STATION 

Options | California Roll, Spicy Tuna Roll, Eel Roll, Salmon Roll, Vegetable
 Accompaniments | Wasabi, Pickled Ginger, Soy Sauce

RAW BAR 

littleneck Clams, East Coast Oysters, Poached Shrimp, Steamed Mussels, Crawfish, Seaweed, Lemon Crowns, Cocktail Sauce, Mignonette
 Lobster Tails *additional

SMOKED FISH STATION 

Options | Gravlax, Smoked Salmon, Smoked White Fish
 Accompaniments | Pickled Red Onion, Capers, Lemon Crowns, Screened Eggs, Toast Points, and Creme Fraiche



Denotes Chef Attended Station Fee

Station Enhancements

continued

DIM SUM 

Vegetable, Pork, & Seafood Dumplings Steamed Pork Buns,
Soba Noodle Salad Garnishes & Extras Sweet Chili,
Ginger Plum, Orange Slices

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

TACO BOUT LOVE 

Tricolor Tortilla Chips, guacamole, salsa
Soft & Hard Shell Tacos
Featuring Chicken Tinga, Carnitas, Vegetables
Toppings Cheese, Tomato, Sour Cream, Lettuce,
Pickled Jalapeno, Limes

RISOTTO STATION 

Roasted Tomato, Peas, Mushroom, Asparagus, Caramelized
Onion, Basil Pesto, Roasted Red Peppers, Parmesan Regiano,
Smoked Salmon, Crab, Braised Short Rib



Denotes Chef Attended Station Fee

Station Enhancements

continued



CHICKEN & WAFFLE STATION

Belgian Waffles
Crispy Chicken Breast
Savory & Sweet Accompaniments

PANINI STATION

Options | Traditional Reuben, Cuban Sandwich, Grilled Smoked Salmon Sandwich, Grilled Vegetable Panini, Grilled Tuna Melt, Brie & Raspberry on Walnut Toast, Tapenade and Tomato Grilled Cheese

CAVIAR & ICED VODKA STATION

Assorted Caviars
Accompaniments | Screened Eggs, Chives, Red Onion, Toast Points, Bellinis.
Assorted Flavored Vodka

OSTERIA STATION

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

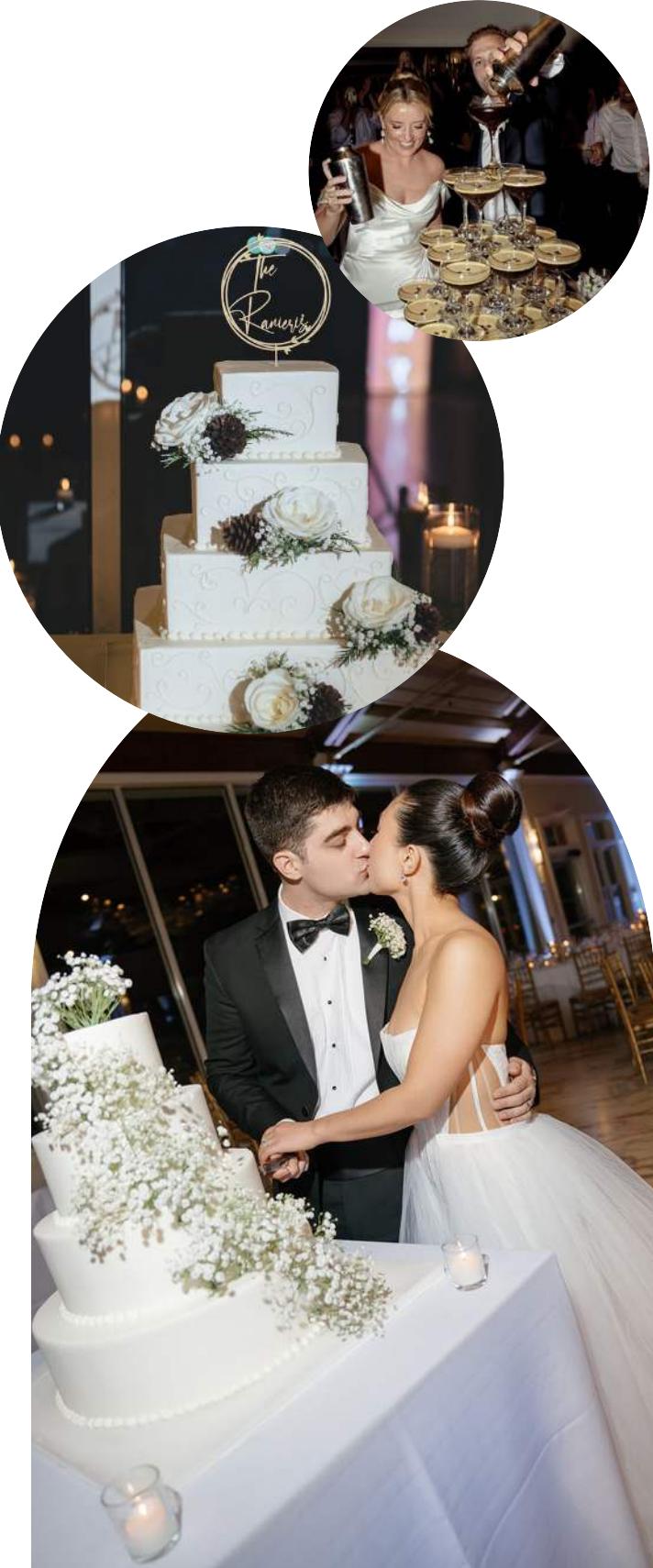
CREPE STATION

Options | Mushroom, Chicken, Ham, Spinach, Broccoli, Roasted Tomato, Tomato Sauce, Cheddar Cheese, Cream Sauce, Mascarpone



Denotes Chef Attended Station Fee

Sweet Endings



Included

Custom Designed Wedding Cake
Palermo Bakery | 201-336-9822
palermobakery.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 Mini Desserts

Selection of Teas
Regular and Decaffeinated Coffee

Dessert Enhancement

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, and Strawberry Ice Cream. Waffle Cones, Fresh Fruit, Sprinkles, M&M's, Gummies, Oreos, Nuts, Cherries, Chocolate Syrup, and Whipped Cream

Crepe Station

Sweet | Nutella, Berries, Banana, Grand Marnier, Powdered Sugar, Nuts, and Marshmallow

Viennese Station

Assortment of Cakes and Pies, Assorted Cookies, Ice Cream Bar, Assorted Pastries, Truffles, Fresh Fruit Kabobs, Cordials, and Specialty Coffee



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 Reose

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

Asbury Park Blonde Ale, Ommegang Neon Lights IPA, Dogfish Citra Pale Ale



Don't Stop The Party



Must be inclusive of additional open bar and at least one of the below stations

Private Nathan's Patio

Available for rent *seasonally Includes:

4 Craft Beers on Draft, Chili Dogs, Traditional Hot Dogs, Nathan's Fries

After Party & To Go Options

Late Night Crepe Bar

Choice of Two: Strawberries and Whipped Cream, Bananas Foster or Suzette Nutella & Cookie Crumbles

Grilled Cheese

Choice of 2: Smoked Cheddar and Apple on Whole Grain American Cheese, Tomato and Bacon on White Toast Brie, Green Apple and Raspberry on Country Rye Roasted Vegetable and Fontina on Sourdough

Farewell Fries

Choice of Two: 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

Served with sides of Ketchup and Honey Mustard

Donut Wall

Chef's Choice of Assorted Donuts





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



Liberty Room Reception

Toast Marshmallows and Create Decadent S'mores by Our Outside Firepits

-or-

To-go Hot Chocolate Served with Warm Sugar Donuts

Grand Ballroom Reception

To-go Boozy Hot Chocolate Served with Warm Sugar Donuts

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

Liberty House was Landmark's first venue and opened for events in August 2001. Frank and Jeanne found the location while at a Andrea Bocelli concert in Liberty State Park. They were in awe of the skyline from Liberty State Park and saw what was nothing more than rusted steel on what looked like a project that had been halted for quite some time. The next day, Frank reached out to the State and his assumptions were confirmed and within weeks the Cretella's had a signed agreement and began work on completing what is now the iconic Liberty House, the flagship of Landmark.

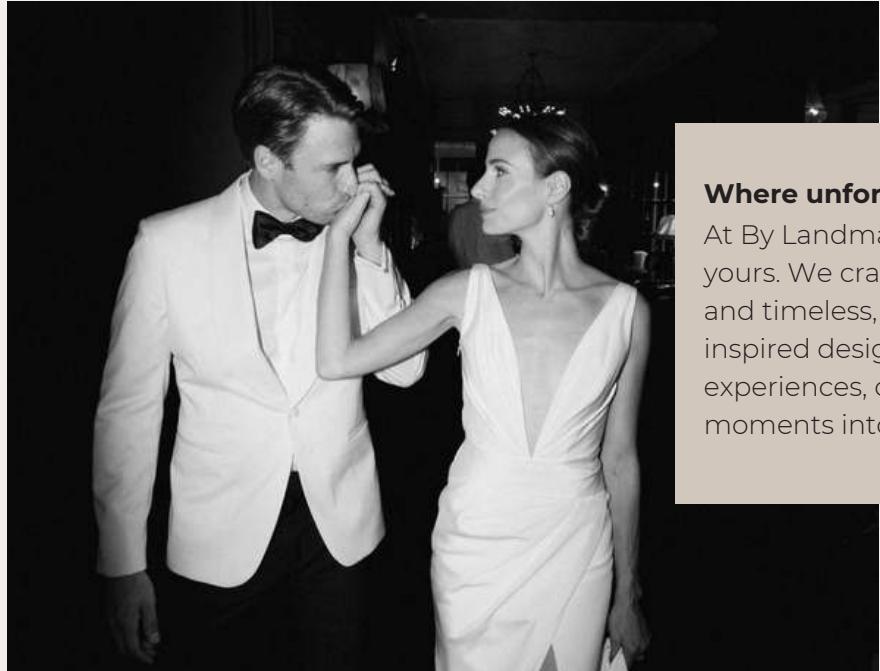
For over 20 years Liberty House has continued to wow their guests and has always stayed fresh and exciting with constant renovations while maintaining the consistency of having a team of event professionals that are with us for many, many years.

Liberty House has hosted countless high profile events, movie shoots and has even welcomed Presidents, Oprah Winfrey and is till this day the only location that hosted over 40 US Senators at one time other than the Capital. We welcomed in Season 5 of American Idol when Jennifer Lopez and Steven Tyler were judges and most recently Liberty House was featured in the E-Trade Super Bowl commercial.

Our Promise

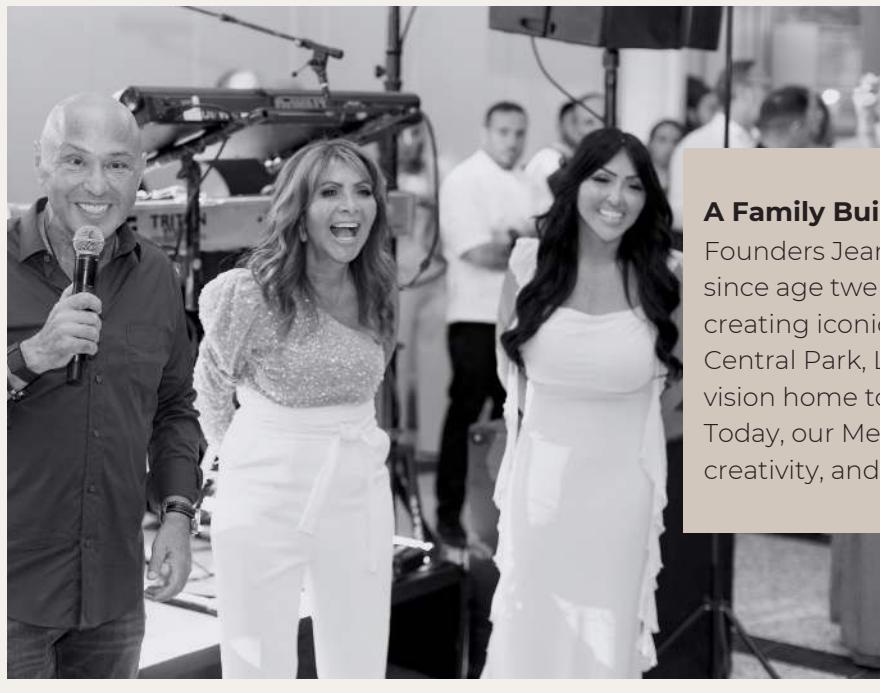
Luxurious, Authentic, Known & Trusted.

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.

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 Paller is the Executive Chef of Liberty House and Maddy Rose Restaurant. A New Jersey native with Italian roots, he discovered his passion for cooking early on. After graduating from the New York Restaurant School, he held Executive Chef roles at Marriott, The Manor, and Snug Harbor before joining Landmark, where he spent 13 years leading kitchens at Hotel du Village, Liberty House, and The Logan Inn. Now back at Liberty House, Chef Paller brings an approachable, craveable style to seasonal dishes featuring chops and seafood.

Chef Bucco is a leading force in New Jersey's restaurant scene, with decades of experience and numerous accolades, including a 4-star review from the Star-Ledger, an "Excellent" rating from The New York Times, and AAA's 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 culinary industry. As VP of Culinary at by Landmark, he oversees a diverse portfolio and mentors emerging talent, shaping the future of the state's culinary landscape.



Chef Ayers leads the Landmark butcher shop and in-house farming initiatives with a passion for excellence and innovation. A CIA graduate, she honed her craft under renowned chefs like Daniel Boulud and Craig Shelton. After serving as Executive Chef at The Farmhouse, Ayers was tapped by Landmark to oversee culinary operations at Hotel du Village and Elkins Estate. In 2024, she transitioned into her current leadership role, continuing to shape Landmark's properties with her vision and expertise.



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

*1AM
After Party Options

EXAMPLE: 10AM START TIME



10 AM
Ceremony Begins

10:30 AM
Guests Seated for Ceremony

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 \$600 and allows 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.

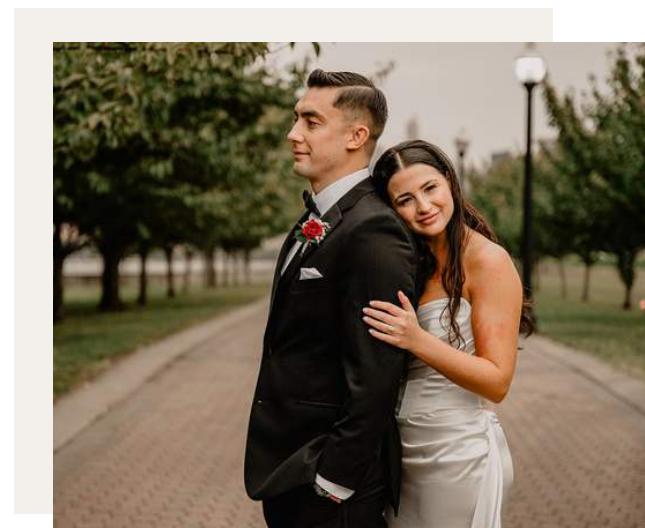
Without Enhanced Insurance

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 up-grades 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

continued

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 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 A Minimum?

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

When Do I Need To Give My Final Guest Count?

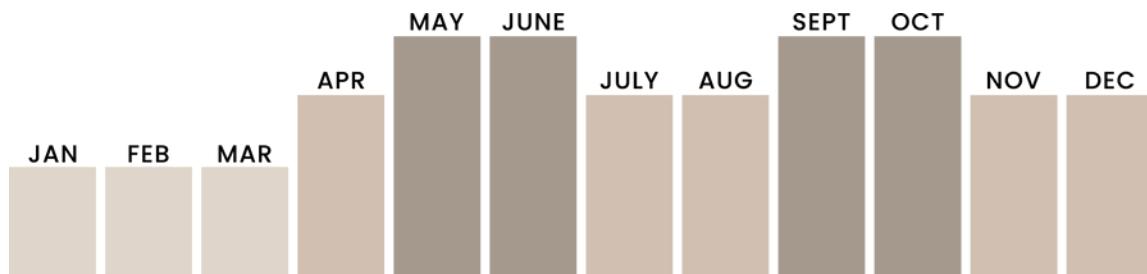
You must guarantee a food and beverage minimum with a signed contract. No later than ten (10) days prior to the event, we are to be advised of the exact number of guests to be served. This final number of guests over the food and beverage minimum is what you will be charged at regular price. During your 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.



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 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.

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 Liberty House! 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.

📍 76 Audrey Zapp Drive, Jersey City, NJ 07305



@libertyhousejc
@landmark.weddings



Liberty House Wedding &
Event Venue



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!

