

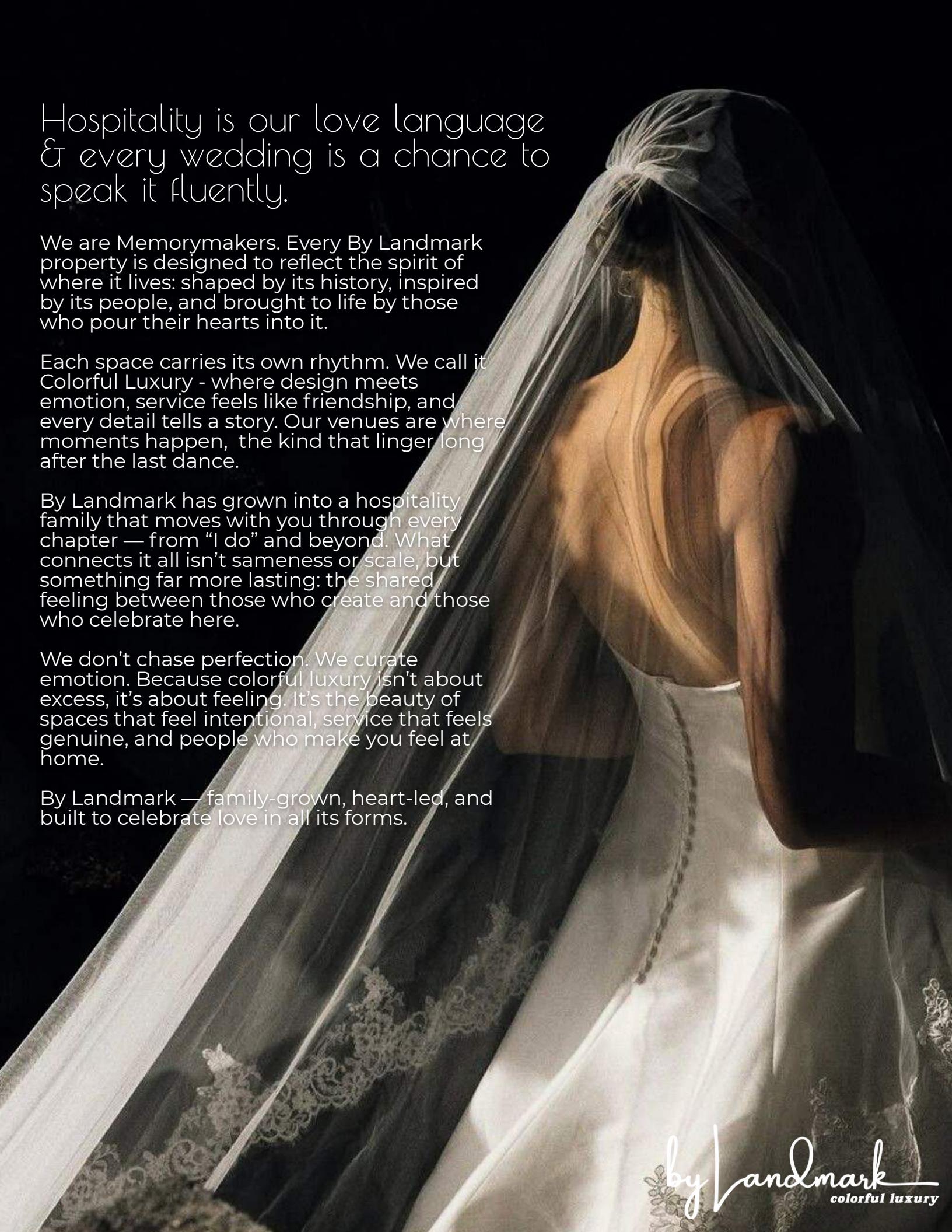
felina

Dramatic
Art Deco



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.

by **Landmark**
colorful luxury

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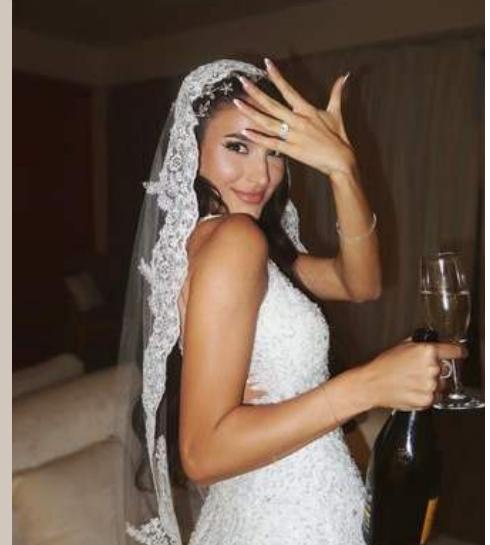
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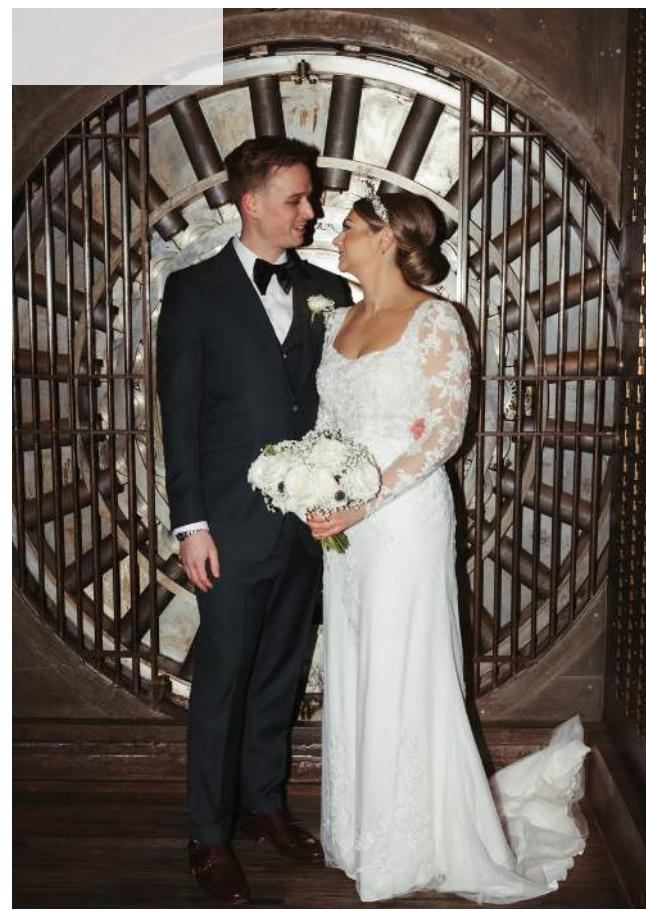


A Felina Ridgewood Wedding Experience

Located in the heart of the historical Village of Ridgewood, amenities include critically acclaimed culinary programming, a stunning bridal suite, our signature hospitality and more...

- ✓ Event Stylist (Planning & Day-Of)
- ✓ Wedding Attendant, Captain
- ✓ Wait Staff, Runners, Bartenders, Bar Back
- ✓ 2 Hours of **Early Arrival** (Wedding Party)
- ✓ Fruit & Cheese Platter Upon Arrival (Wedding Party)
- ✓ Butler Service Upon Guest Arrival to Cocktail Hour
- ✓ Coat Check and Coatroom Attendant (Season/Weather)
- ✓ Bathroom Attendant
- ✓ Premium By Landmark Bar
- ✓ 4 Course Sit Down Dinner
- ✓ **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
- ✓ Sit-Down Dinner with **3 Choice Entrees**, Inclusive of a Vegetarian Option
- ✓ **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
- ✓ Round Tables in Various 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
- ✓ Convenient Parking Next Door





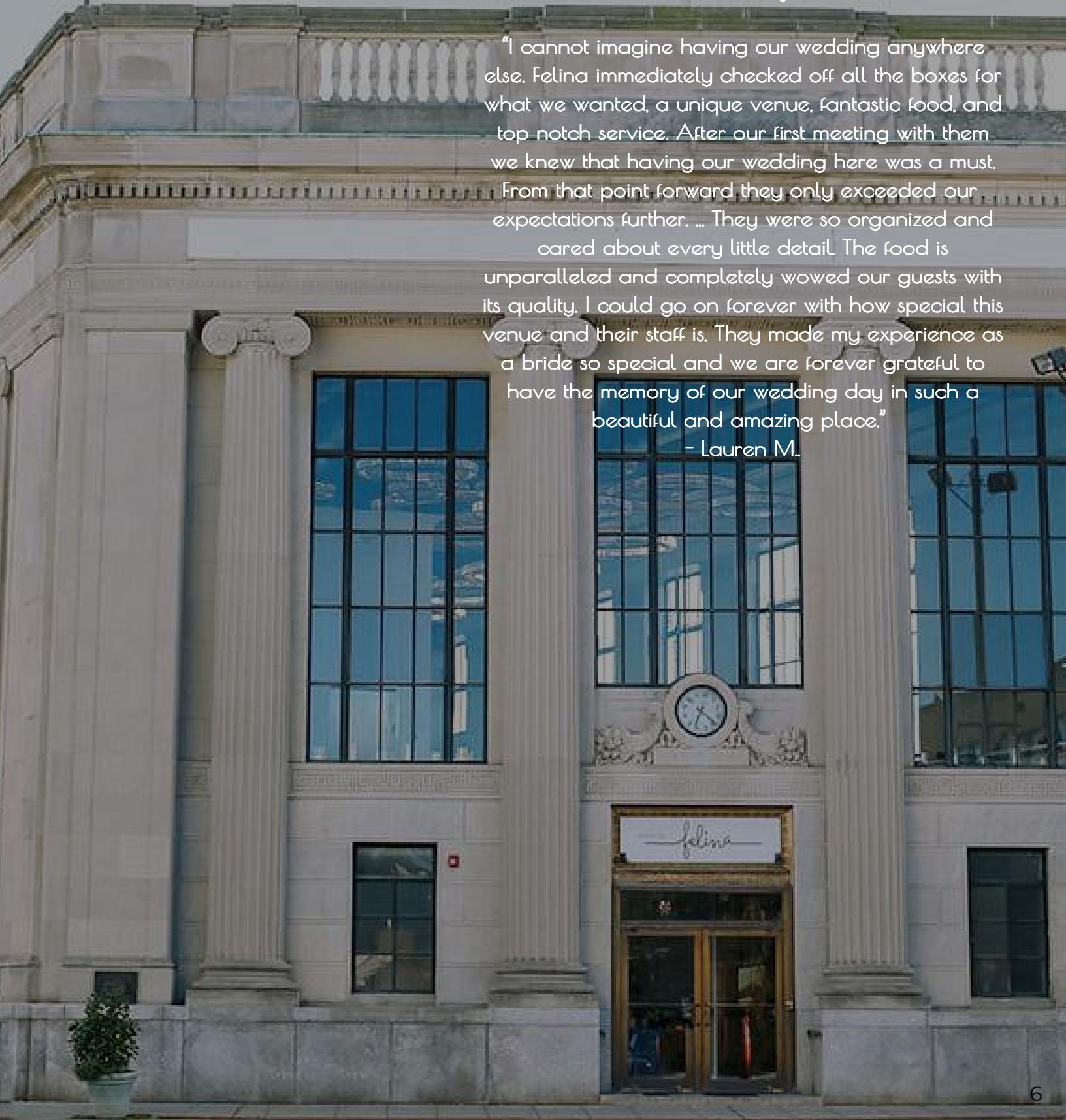
Love Has
No Season



Love Notes

"I cannot imagine having our wedding anywhere else. Felina immediately checked off all the boxes for what we wanted, a unique venue, fantastic food, and top-notch service. After our first meeting with them we knew that having our wedding here was a must. From that point forward they only exceeded our expectations further. ... They were so organized and cared about every little detail. The food is unparalleled and completely wowed our guests with its quality. I could go on forever with how special this venue and their staff is. They made my experience as a bride so special and we are forever grateful to have the memory of our wedding day in such a beautiful and amazing place."

- Lauren M.

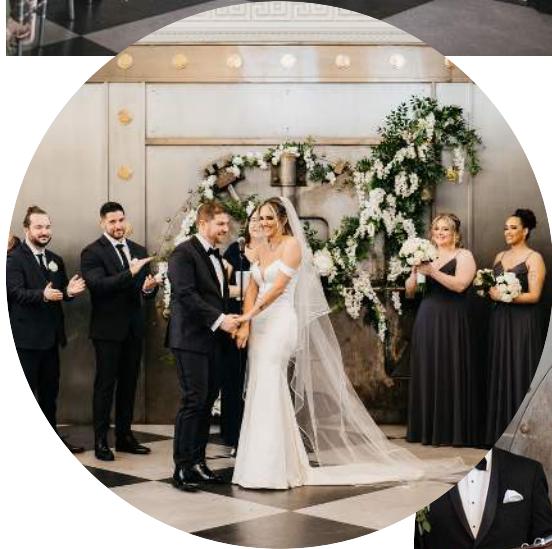




Day of Wedding Experience
felina

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
Wedding Attendant
Fruit Infused Sparkling and Still Water

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 Francese Lollipops

Filet Mignon with
Caramelized Onions,
Horseradish

Felina Wagyu Meatball
Pomodoro & Ricotta Salata



FROM THE SEA

Lobster Salad on
Toasted Brioche

Tuna Tartare

Crab Cake, Black
Garlic Aioli



FROM THE FIELDS

Bruschetta, Crostini

Arancini, Pomodoro Sauce

Spicy Cauliflower

Stuffed Mushroom



Mini - Plated Hors D 'oeuvres

ALL INCLUDED

Wild Mushroom Risotto

Sliders, Special Sauce, Caramelized Onions

Shrimp Skewers Sweet Thai Chili Sauce

***Strolling Raw Bar additional**

Server will Walk Around Cocktail Hour Shucking Oysters for Guests and Serving Shrimp Cocktail

Stationary Displays

MEDITERRANEAN
MEZZE

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

TASTE OF FELINA

All Included
Cacio e Pepe
Ganganelli alla Vodka
Rigatoni alla Bolognese
Served with...
Freshly Grated Parmesan, Red Chili Flakes,
Sicilian Extra Virgin Olive Oil & Garlic Bread

SIZZLE & SKEWERS

All Included
Classic Chicken Satay
Thai Chili Shrimp Skewer
Beef Stick
Signature Sauces including Chimichurri,
Garlic Yogurt Sauce, Spicy Sambal
Garnishes & Extras
Toasted Flatbread, Shaved Onion and
Cucumber Salad, Lime Wedges, Cilantro



Station Enhancements

continued

RAW BAR

- East and West Coast Oysters
- Little Neck Clams
- Chilled Shrimp Cocktail
- Stone Crab Claws (seasonal)
- Accompaniments | Mignonette Sauce, Cocktail Sauce, Lemon Wedges



CARVING STATION

PLEASE SELECT TWO

- Smoked Virginia Ham
- Porchetta
- Free Range Turkey
- Top Round of Beef



SUNDAY DINNER SAUCE

- Farm Salad
- Caesar Salad
- Rigatoni Pasta
- Veal Braciole
- Fennel Sausage
- Meatballs
- Focaccia



MOZZARELLA STATION

Homemade Mozzarella

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



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



SUSHI BAR

Presented will be an assortment of maki, sushi, & special rolls
served with wasabi, pickled ginger and soy dipping sauces



Denotes Chef Attended Station Fee

Station Enhancements

continued

BASED RISOTTO

Please select 1

"Sunday" Risotto | Chicken, Peas, Red Pepper and Paprika

Seafood Risotto | Squid, Shrimp, Mussels and Clams

Vegetable Risotto | Artichokes, Mushrooms, Olives and Red Pepper

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

ARTISANAL PIZZA

Margherita,

Soppressata with Hot Honey

Vodka Pie

OSTERIA STATION

Fried Calamari, Marinara, Mussels Fra Diavolo,

Rollatini, Sausage White Bean Stew & Garlic Bread



Denotes Chef Attended Station Fee

Your Main Event

Please Select One

SALAD

Caesar | Baby Romaine, Breadcrumb, Parmigiano Reggiano

House Made Fresh Burrata | Roasted Sweet Peppers, Garlic Confit, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze

Farm Salad | Mixed Greens, Seasonal, Crudite, Champagne Vinaigrette

Second Course | Pasta Please Select One

Rigatoni alla Vodka | Calabrian Chili, Peas, Parmigiana Reggiano

Burrata Ravioli | Truffle Cream

ENTRÉE COURSE

Please Select Three, Inclusive of One Vegetarian Entree

* Adding a Fourth Entree Option is Additional

Salmon | Butternut Squash Puree, Balsamic, Lacinato Kale

Branzino | Herb Rice Pilaf, Wilted Arugula, Virage

Chicken Scarpariello | Potato Puree, Cherry Peppers, Sage

Braised Short Ribs | Broccolini, Parsnip Puree, Red Wine Reduction

Filet Mignon | Roasted Heirloom Carrots, Potato Puree, Beef Glaze

* Vegetarian Option | Mushroom Risotto

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



Sweet Endings



Custom Designed Wedding Cake

Served with a Chocolate Dipped Strawberry

Palermo's Bakery | 201-336-9822

Rudy's Pastry Shop | 973-226-8889

Calandra's Bakery | 201-875-2264

Freshly Brewed Coffee and Herbal Tea Service

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

Dessert Enhancements

Espresso Martini 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

Assorted Mini Pastries

Eclairs, Profiteroles, Sfogliatelle, Tiramisu and Cannolis

Cookies, Shortbreads, and Chocolates

Freshly Baked Cookies, Macaroons, Biscotti, Cookie Bars, Blondies, and Brownies, Pignoli Cookies

Strolling Desserts

Passed Small Plates

Zeppolis, Assorted Cupcakes with Buttercream, Mini Tiramisu, Chocolate Covered Strawberries, Brownies, Cheesecake

Italian Ice Cart

Seasonal Italian Ices Hand Scooped for Guests

Gelato Cart

Serving Vanilla and Chocolate Gelato

Strolling Cannolis

Passed Cannoli's on the Dance Floor and Tables. Server will Fill the Cannoli's Fresh for Guests

Dessert Experience

Dessert Display

Black Forest Cake, Carrot Cake, Cheesecake, Eclairs, Tiramisu, Napoleon's, Cream Puffs, Handmade Chocolate Truffles, Chocolate Dipped Strawberries, Fruit Skewers, Chocolate Chip Cookies, Pignoli, Oatmeal, Macarons, Ice Cream Bar- Chocolate and Vanilla Ice Cream, Waffle Bowls, Chocolate Sauce, Caramel Sauce, Sprinkles, Whipped Cream, Oreo Crumble, Chocolate Fountain- Pound Cake, Rice Crispy Treats, Marshmallows, Oreos



Cheers to Love

by Landmark

Premium 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

Rosé

Hayes Rosé

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

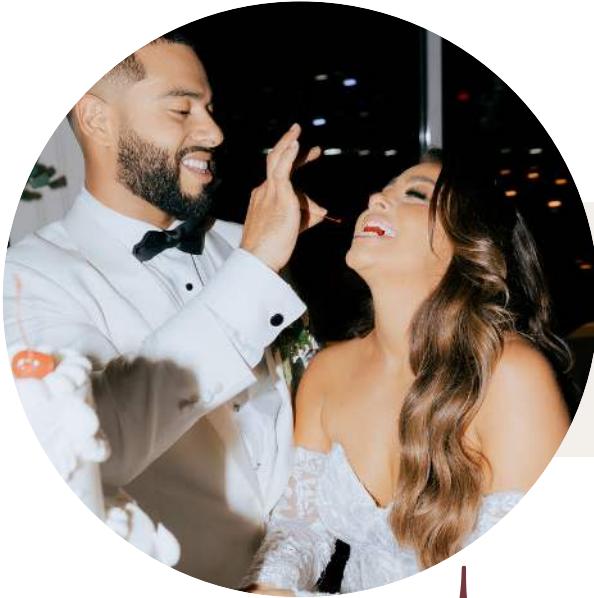
All the tequila, all the time

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

Extend the Night

Continue the Party Upstairs on the Mezzanine
Butler Passed Pizzas & Premium Open Bar
(60 guest minimum guarantee)

After Party & To Go Options

Candy Store

Selection of Your Childhood
Favorites Served in an Array of Glass Jars

Hot Chocolate Bar

Milk Chocolate
Toppings | Mini Marshmallows, Whipped
Cream, Butter Cookies, Butterscotch Chips,
Caramels, Mini Chocolate Chips

Donut Wall

Assorted Donuts To Go

Zeppoles

With Powdered Sugar

Garlic Knot Sliders

select one

Options | Chicken Parm, Eggplant,
Meatball

Fry Station **select two**

French Fries

Options | Loaded Felina Ragu Fries, Disco, Nacho
Cheese, Truffle Style, Aioli, Plain with Ketchup

Sliders and Fries

Two Beef Sliders Served with French Fries

Enhanced Experiences

Bridal Suite | additional cost for early arrival

Includes attendant for the full day, coffee, tea, champagne, wine, and mimosas.
Includes croissants, assorted muffins, fruit platter, lunch service of salad and pizza, and
assorted snacks throughout the day.

Roof Top Patio Exclusive use for Cocktail Hour

Rental fees apply



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 Hospitality 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

Upon Departure

Hot Chocolate Station

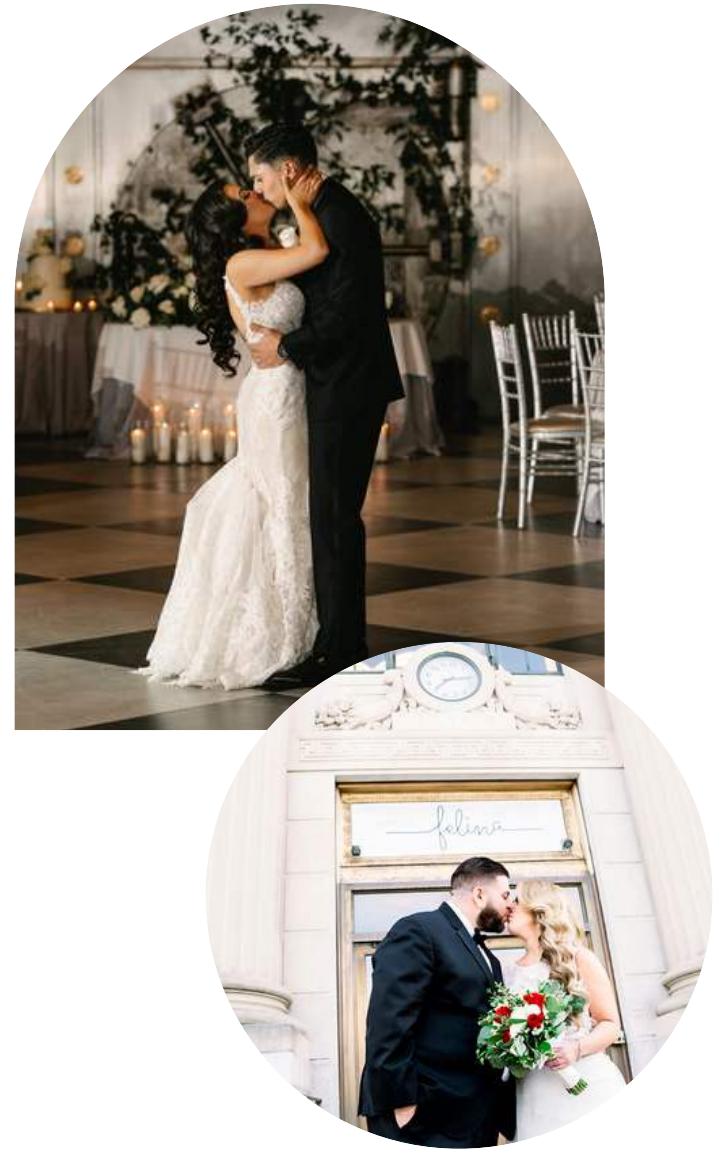
Accompanied By Snowflake Cookies

or

Warm Sugar Donuts To-Go

Personalized Ice Sculpture

Upon Entering Cocktail Hour an Ice Sculpture with Your Initials Will Be Prominently Displayed



Your Landmark Moment

Starts Here!

Planning

With by Landmark, you have planning already covered!

With by 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 by Landmark couple you will be able to work with your Stylist to accomplish everything you have dreamed of.

Our History

Where We Started

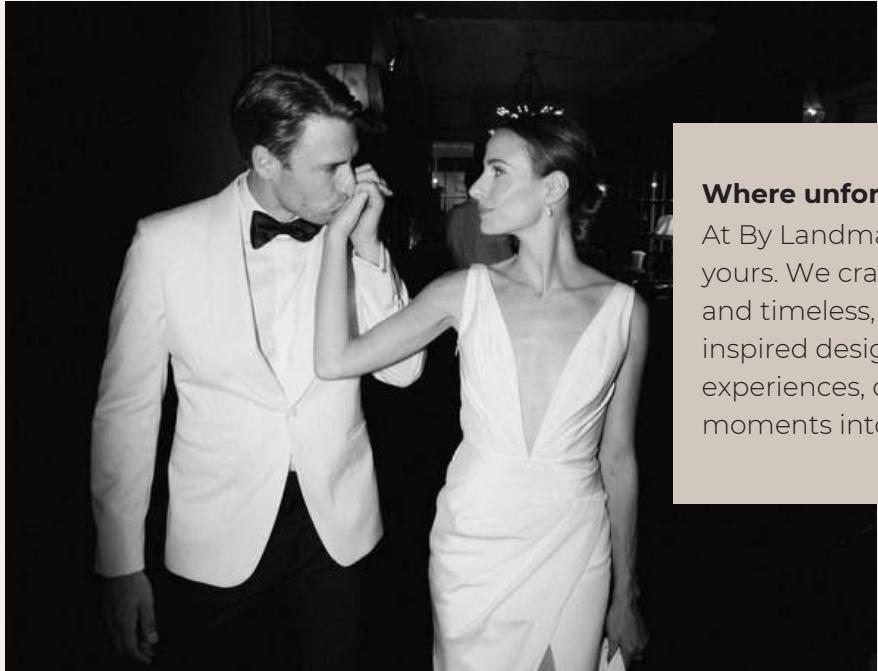
Felina sits in the midst of Ridgewood, a vibrant town and occupies the classic Art Deco building that was home to Bank of America. The Cretella's were contacted by their friend, John Saracino a notable developer and resident of Ridgewood about transforming this historic building into a one of a kind event space. The Cretella's began a 2 year renovation and successfully transformed the once historic bank into an iconic, glamourous event space. Some highlights include featuring massive windows that allow passersby look in awe at the light installation which encompasses over a hundred crystal wheels in different sizes spanning over 40'. The black and white oversized marble tile floor adds to the Art Deco feel as does the overhead balcony where cocktail hour is enjoyed. Of course, no bank would be complete without a vault, and at Felina you will enjoy having the enormous and impressive vault door as your backdrop to your sweetheart table. This door has been featured in countless movies and commercials.

As a bonus our rooftop bar, La Terazza, can be available for cocktail hour or an after party that will ensure your guests will leave impressed!

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

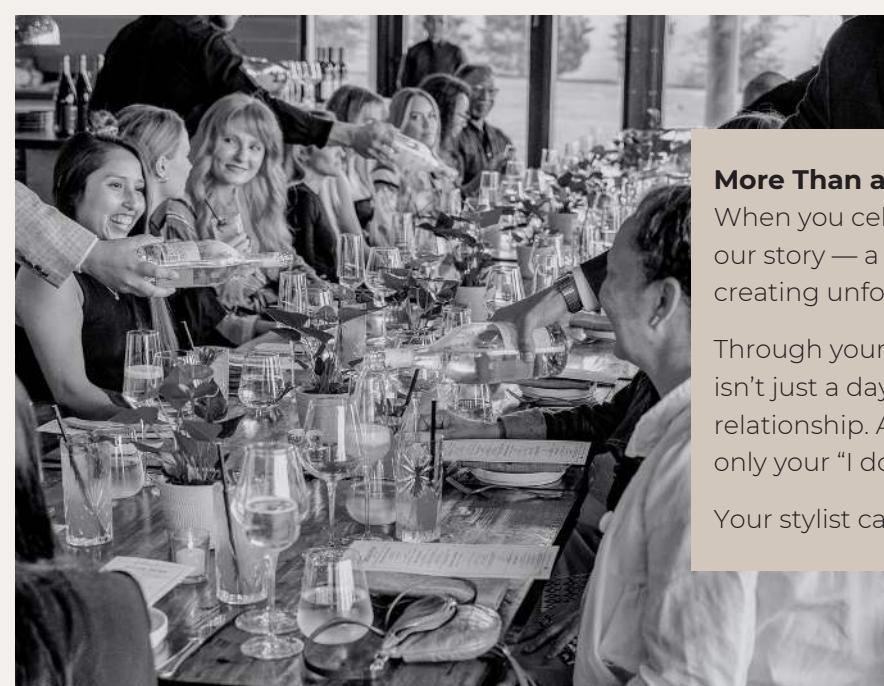
Founders Jeanne and Frank Cretella have shared a love story since age twelve — the heart and soul of By Landmark. After creating iconic New York destinations like The Boathouse in Central Park, Lundy's, and American Park, they brought their vision home to New Jersey in 2000, founding By Landmark. Today,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

By 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 Jerry Villa is a seasoned culinary expert with over 25 years of experience in top kitchens across New York and New Jersey. His career began as Banquet Chef at NYC's iconic Boathouse, followed by Executive Chef roles at Lundy's of Brooklyn and Charthouse Weehawken. He later led Landmark's Liberty House and Stonehouse restaurants, earning recognition for his bold, flavorful cuisine. In 2024, Chef Villa returned to Landmark as Executive Chef at Felina Ridgewood, bringing his passion and expertise to the forefront once again.

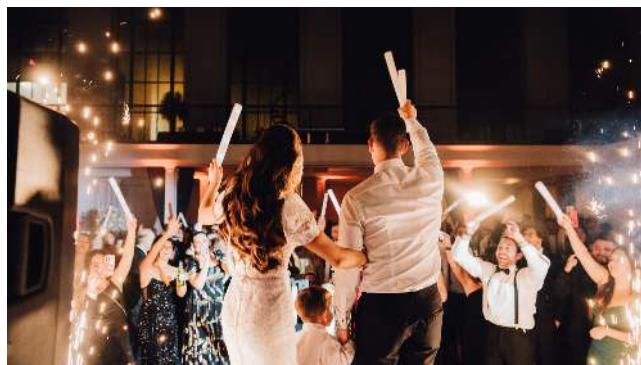
Chef Bucco is a leading force in New Jersey's restaurant scene, with decades of experience and numerous accolades, including a 4-star review from the Star-Ledger, an "Excellent" rating from The New York Times, and AAA's Four Diamond Award. Chef Bucco's leadership in renowned establishments such as Landmark's 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, Chef 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

5 PM
Guest Arrival
5:30 PM
Ceremony Begins
6 PM
Ceremony Concludes

6 - 7 PM
Cocktail Hour
7 - 7:30 PM
Intros, First Dances, Toasts
7:30 PM
First Course is Served

8:30 PM
Dinner is served

9:30 PM
Cake Cutting
11 PM
Guests Depart

*12 AM
After Party Options

EXAMPLE: 10AM START TIME

10 AM
Guests Seated for Ceremony
10:30 AM
Ceremony Begins

11 AM
Cocktail Hour
11 - 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
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.

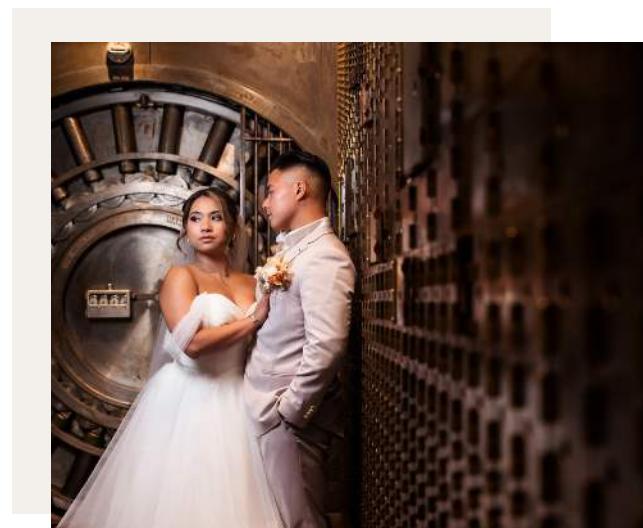
Without Enhanced Insurance

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?

By 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. By 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 / \$60



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 Equal monthly payments beginning after deposit

50% of Balance 6 Months Prior

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?

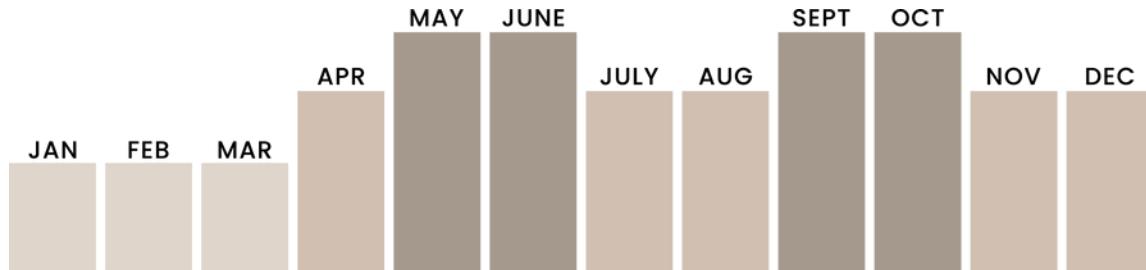
You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During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

📍 18 Prospect St Ridgewood, NJ 07450



@eventsbyfelinaridgewood
@landmark.weddings



Events by Felina
Ridgewood



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!

