


HUDSON HOUSE

Impactful
Waterfront.
NYC Skyline Views

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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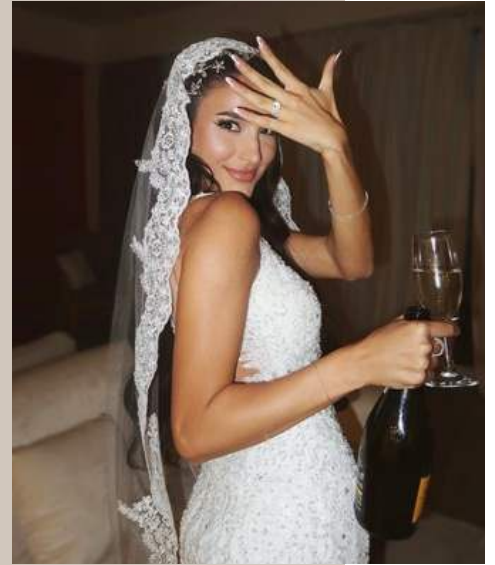
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A Hudson House Wedding Experience

Contemporary with clean lines and a focus on our unsurpassed panoramic views. Situated at the end of Port Liberte in Jersey City, NJ, this structure is an arm's length away from the Hudson River and boasts a panoramic view of the Statue of Liberty, Brooklyn, Manhattan, and Verrazano Bridges, and of course the NYC Skyline.

- ✓ **Event Stylist** (Planning & Day-Of)
- ✓ Wedding Attendant, Captain
- ✓ Wait Staff, Runners, Bartenders, Bar Back
- ✓ 2 Hours of **Early Arrival** (Wedding Party)
- ✓ Butler Service Upon Guest Arrival to Cocktail Hour
- ✓ Beautiful Garden For Outside Ceremony Option
- ✓ Coat Check and Coatroom Attendant (Season/Weather)
- ✓ Fruit & Cheese Platter Upon Arrival (Wedding Party)
- ✓ Bathroom Attendant
- ✓ Use of our **Rooftop, Stork Club** for Photos
- ✓ **Premium by Landmark Bar**
- ✓ **Upgraded Wines** From Our Cellar Served to the Couple's Parents Tables
- ✓ **Two Signature Drinks** Handcrafted & Designed by You & 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, Chiavari Chairs
- ✓ Table Numbers
- ✓ Votive Candles on Cocktail and Dinner Tables
- ✓ **Custom Wedding Cake** From Our Bakery Partners
- ✓ **Complimentary Wedding Tasting** for Couple and Up to 4 Guests
- ✓ Complimentary **Valet Parking** For All Guests
- ✓ Complimentary Water Refreshment Presented at Valet Departure





Love Has
No Season





Love Notes

HUDSON HOUSE

"To say that it was incredible is an understatement ... Every family member and guest have said it was the best wedding they have ever been to ... Our guests simply could not get over the vast amount of choices and flavors that were provided by the food service team. The sit down dinner was exquisite and the wait staff was phenomenal ... The venue itself is stunning, with massive floor to ceiling windows overlooking the skyline of Manhattan and the statue of liberty ... These views are something you will never forget for the rest of your lives. Each floor has a wrap-around balcony where guests can freely go about as the night proceeds. The beautiful ballrooms will allow you to design your dream wedding set up and allow for any sort of flow you want ... Book now, and I promise your dream day will come true."

- Casey S.

Day of Wedding Experience

HUDSON HOUSE



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
Backdrop of NYC Skyline
Wedding Attendant
Fruit Infused Sparkling & Still Water,
& Prosecco

CEREMONY ENHANCEMENTS

STAY WARM PACKAGE

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

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

Seasonal Sangria

Lemonade

*Boozy add on available

Apple Cider

*Boozy add on available

Hot Cocoa & Marshmallows

Mulled Wine

Signature Sips

A Short Stay Away

For couples saying “I do” at Hudson House, we’ve got your stay covered at the newly renovated Albion Summit, conveniently located just 30 minutes away. Settle in with your wedding party, get ready in style, and ease into the weekend.

From our speakeasy-style Whiskey Lounge to the Stork Club Cigar Lounge, perfect for an intimate after-party or late-night unwind, every space invites celebration. Add in Felina Summit, our full Italian-American restaurant on site, ideal for rehearsal dinners or next-day brunches filled with classic flavors and crafted cocktails. It’s all here, thoughtfully designed for a wedding weekend that feels personal, elevated, and entirely your own.



Accommodations

- Discounted rate on rooms
- Discounted rates on suites
- Upgrades on rooms (subject to availability)
- Early check-in (subject to availability)
- Complimentary Wifi
- 1 complimentary suite with 20 rooms

Felina Summit

- Host your rehearsal dinner, after party, or day-after brunch at Felina Summit and make the whole weekend a party
- Contact deidre@thealbionsummit.com to book arrangements



Directions & More

- The Albion is located at:
570 Springfield Ave, Summit, NJ
- Approximately an 30 minute drive with a distance of 19 miles
- By Landmark proudly presents “The Colorful Side of Luxury” with this historic, boutique hotel designed to foster connections and create lasting memories

Cocktail Hour

BUTLER PASSED HORS D'OEUVRES
All Included



FROM THE LAND

Beef Tenderloin
Horseradish & Gorgonzola

Buttermilk Fried Chicken
Hot Honey Drizzle

Pigs in a Blanket
Everything Spice



FROM THE SEA

Maryland Style Crab Cakes
Old Bay Remoulade

Spicy Tuna
Crispy Rice Cake

Lobster Roll
Sauce Louis & Chervil



FROM THE FIELDS

Mushroom Tart
Filo & Fine Herbs

Saffron Pea Arancini
Parmesan Aioli

Potato Pancake
Caviar & Creme Fraiche
Heirloom Tomato Bruschetta



Small Plates

Roasted Baby Lamb Chops, Mint Pesto
Individual Classic Shrimp Cocktail
Spinach Artichoke Flatbread

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

ARTISANAL
CHEESE DISPLAY

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 Reyes 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

Our Signature Culinary Experience

Please Select One...

"Sunday" Paella | Chicken, Peas, Red Pepper & Paprika

Seafood Paella | Squid, Shrimp, Mussels & Clams

Vegetable Paella | Artichokes, Mushrooms, Olives & Red Pepper

Served with...

Shaved Fennel and Orange Salad, Olive Tapenade & Crusty Bread with Roasted Garlic

LOVE & PAELLA

PLEASE SELECT TWO

Grilled Bone in Ribeye | Spicy Red Onions & Steak Sauce

Wood Roasted Spatchcock Chicken | Argentinian Chimichurri

Tea Brined Whole Duck Confit | Fennel Orange Slaw & Mostarda

Herb Roasted Whole Pork Shoulder | Pickled Red Onion

Moroccan Spiced Lamb Leg | Cucumber Mint Yogurt

Smoked Brisket | Rye Toast & Mustard

Roasted Salmon Filet | Honey Mustard with Dill Cr me Fraiche

Wood Grilled Branzino | Rosemary Lemon Vinaigrette

Roasted Swordfish Loin | Capers, Raisin & Olives

CARVING
STATION

TASTE OF
FELINA

All Included

Felina Meatballs

Eggplant

Lasagna

MOZZARELLA
STATION

Homemade Mozzarella

Accompaniments | Roasted Peppers, Sundried

Tomatoes, Sea Salt, Basil, Garlic & Assorted Olives



Denotes Chef Attended Station Fee

ALL INCLUDED 11

Station Enhancements

SIGNATURE WOK CREATIONS FROM ANZU SOCIAL

Honey Walnut Chicken
Beef & Broccoli
Sweet & Sour Pork
Vegetable Stir-Fry
Served with...
Sesame Udon Noodles.
Hibachi Fried Rice & Chili Crunch

OSTERIA STATION

Fried Calamari, Marinara, Mussels Fra Diavolo,
Shrimp Scampi, Clams, Oysters

ARTISANAL PIZZA

Margherita, Soppressata with Hot Honey & Vodka Pie

SUSHI STATION

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

CAVIAR TASTING

Ultra-Premium Selection Featuring Three of the Finest Caviars:
Ossetra, Paddlefish, Smoked Trout Roe,
Smoked Whitefish, Malted Blini, Grated Farm Eggs, Chive
Crème Fraiche & Red Onion
*Add on: Paired with a selection of
Flavored Vodkas



Station Enhancements

continued

NEW ENGLAND CLAM BAKE

Celebrate the culinary heritage of the Northeast with these classic New England favorites
Middle Neck Clams, Corn, Smoked Sausage & New Potato
Butter Poached Lobster Rolls
Fried Clams I Tartar Sauce
New England Clam Chowder I Oyster Crackers & Potato Rolls

AMERICAN CLASSIC

Sliders Featuring I Country Fried Chicken & Mini Hamburgers.
Macaroni & Cheese, Fresh Cut French Fries or Sweet Potato Fries
Accompaniments
Bleu Cheese, Cheddar, or American Cheese,
Chef selection of condiments

PANINI STATION

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

VIRGINIA SUMMER

Smoked Pork Shoulder I Molasses Barbeque Sauce
Ham Biscuits I Mascarpone & Pepper Jelly
Cast Iron Skillet Cornbread I Whipped Honey Butter
Accompaniments I Warmed Potato Rolls, Collard Greens & Ham Hock

SIZZLE & SKEWERS

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



Station Enhancements



LOW COUNTRY BBQ

Accompaniments | Country Fried Chicken, Pulled Pork & Brisket
Options | Macaroni & Cheese, Corn Bread, Cole Slaw,
Hot Sauce & Pickles

SMOKED FISH STATION

Gravlax, Smoked Salmon & Smoked White Fish
Accompaniments | Pickled Red Onion, Capers, Lemon Crowns,
Screened Eggs, Toast Pints & Crème Fraîche

RAW BAR

Hand Selected Seafood prepared to
showcase the peak of local flavors
West Coast & East Coast Oysters
Little Neck Clams
Chilled Shrimp Cocktail
Marinated Scallops & Tuna Crudo
Accompaniments | Lemon Aioli,
Mignonette, Cocktail Sauce & Lemon Wedges
*Add-on: King Crab
Maine Lobster
Golden Ossetra Caviar



Your Main Event

Salad Course

Please Select One

SPRING | SUMMER

Tender Green | Sliced Strawberry, Toasted Almond, Goat Cheese & Basil-Poppy Vinaigrette

Jersey City Burrata | Heirloom Tomato, Compressed Watermelon, Baby Arugula, Balsamic Reduction

Felina Caesar | Baby Gem Lettuce, Radicchio, Focaccia Crouton
& Aged Parmesan

Garden | Romaine Hearts, Cherry Tomato, Carrot, Radish, Asparagus
& Buttermilk Ranch Dressing

Sugar Snap Peas | Mint, Ricotta Salata, Pea Shoots
& Champagne Vinaigrette

FALL | WINTER

Tender Green | Apple, Almond, Goat Cheese

Jersey City Burrata | Beets, Orange Watercress,
Citrus, Pistachio

Felina Caesar Salad | Black Garlic Dressing,
Five Year Parmesan & Bread Shards

Garden | Romaine, Crudite, Green Goddess, Burrata

Second Course | Pasta

Please Select One

Rigatoni alla Vodka

Calabrian Chili, Peas, Parmigiana Reggiano

Burrata Ravioli

Truffle Cream



Entree Course

Please Select Three, Inclusive of One Vegetarian or Vegan Entree

* Adding a Fourth Entree Option is Additional

SPRING | SUMMER

Seared Salmon | Meyer Lemon Relish, Sun-Dried Tomato, Baby Spinach & Orzo

Icelandic Cod | Spring Peas, Pearl Onion, New Potato, Heirloom Carrots & Citrus Beurre Blanc

Amish Chicken Breast | Sicilian Farro Caponata, Micro Herbs & Balsamic Reduction

Grilled Filet Mignon | Potato & Gorgonzola Gratin, Charred Asparagus & Chianti Demi-Glace

Braised Short Rib | Whipped Potato, Haricot Vert, Onion & Mushroom Jam & Watercress

Duet Options

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

FALL | WINTER

Pan Roasted Salmon | Farro Risotto, Roasted Butternut Squash & Pumpkin Seed Gremolata

Roasted Amish Chicken | Fregola & Chickpea Ragu, Brussel Sprouts, Pancetta & Balsamic

Black Bass Filet | Polenta Croutons & Sautéed Spinach with Red & Green Puttanesca

Filet Mignon | Crushed Yukon Golds, Haricot Vert, Fried Shallots & Roasted Garlic Demi-Glace

Red Wine Braised Short Ribs | Triple Cooked Potatoes, Broccolini & Pistachio Chili Onions



Sweet Endings



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 Parlor

Build Your Own Sundaes
Chocolate, Vanilla & Strawberry Ice Cream
Toppings | Crushed Pretzels,
Rainbow & Chocolate Sprinkles, M&Ms,
Wet Walnuts, Maraschino Cherries, Split Bananas,
Crushed Oreos, Whipped Cream,
Chocolate Sauce & Caramel Sauce

Belgium Waffles

Malted Waffles
Toppings | Strawberry, Banana,
Nutella, Brown Butter Hazelnuts, Vanilla Ice Cream,
Whipped Cream & Belgium Chocolate Truffles

Candy Shoppe

Snickers, Twix, Twizzlers, Swedish Fish,
Reese's PB Cups, M&M's, Lollipops, Payday,
& Cinnamon Red Hots

Gelato Bar

Pistachio, Bourbon Vanilla, Chocolate,
Stracciatella & Almond
Served in a Cup with Waffle Cone "Chip"
Toppings | Fresh Fruit, Nuts, Cookie Crumble,
Caramel Sauce & Chocolate Sauce

Death by Chocolate

A Chocolate Lovers Dream
Triple Chocolate Cake,
Raspberry Ganache Cake, Chocolate Truffles,
Chocolate Mousse Cups & Chocolate Dipped Fruit

Donut Station

A Fun Display of an Assortment of
Donuts Presented on a Wall for your
Guests to Choose

Cookie Craze

Chocolate Chip, Oatmeal Raisin, Double Chocolate,
Sprinkle Cookies, Macadamia Nut Cookies
& Butter Cookies
Malted Vanilla Milk & Chocolate Milk

Custom Designed Wedding Cake

Served with a Chocolate Dipped Strawberry

Palermo's Bakery | 201-336-9822

Calandra's Bakery | 973-226-8889

Vincenzo Salvatore Cakes | 201-875-2264

Butler Passed: Biscotti, Black & White Cookies,

Cannolis, Macarons, Lemon Bars,

Rainbow Cookies, & Sfogliatella

Butler Passed Felina Bomboloni

Filled with Nutella & Jam *enhancement

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



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
Hayes Pinot Grigio
Hayes Chardonnay

Red

Hayes Cabernet Sauvignon
Hayes Merlot

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

Butler Passed Espresso Martinis

Served During Cocktail Hour or Dessert
Add on Ice Luge during Dessert *additional
Add on Ketel One Espresso Martini Machine *additional

Aperol Bar

Aperol Spritzes, Aperol Orange Juice Cocktail, Paper Plane, Fizzy Aperol Grapefruit Cocktail & Aperol Cosmo
Add on Custom Aperol Tiered Trays for Butler Passed Service *additional
Add on Strolling Aperol Cart *additional

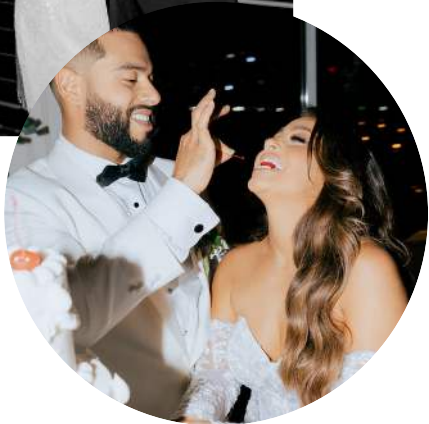
Scotch Bar

Variety of Scotches to Include 1 Dewars, Johnnie 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





Don't Stop The Party

Extend the Night Options Include:

The Mezzanine or Hudson Room

or

Vibe at Stork Club

After Party & To Go Options

Egg Sandwich

Served on a Mini roll,
Either Passed or Wrapped To Go
Taylor Ham, Egg, and Cheese
Salt, Pepper, Ketchup

Gourmet Grilled Cheese

Select Two
Ham, Green Apple & Brie
Fontina & Raspberry Jam
Mushroom & Taleggio
Cheddar & Bacon Jam
Tomato & American

Felina Pizza Station

Select Three
Homemade Pizza Made Fresh
from the Brick Oven at Felina Steak
Funghi | Wild Mushroom & Onion
Margherita | San Marzano, Mozzarella & Basil
Soppressata | Local Soppressata, Provolone & Hot Honey
Vodka | Fresh Mozzarella, Guanciale & Parmigiano Reggiano
Mushroom & Taleggio

Backyard Burger

Classic Cheeseburger
Bacon & Blue Cheeseburger
Fried Chicken Sandwiches
Waffle Fries
Accompaniments | Lettuce, Tomatoes,
Bread & Butter Pickles, Onions, Ketchup, Mayo,
Honey Mustard & Secret Hudson House Pink Sauce

Chicken & Waffles

Fried Southern Style Chicken
Buttermilk Waffles
Ghost Chili Honey & Maple Whipped Butter



Winter Wedding Receptions

Booking a winter wedding with by 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.

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, by 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

Personalized Ice Sculpture

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

Cocktail Hour

Polenta Station

Enjoy Authentic Italian Polenta

Accompanied by Mushrooms, Sausage, & Cheese or

Soup and Grilled Cheese Station

Accompanied by Homemade Tomato Soup & Artisanal Grilled Cheese Offerings

Dessert

Espresso

Served in Silver Samovars & an Assortment of Cordials and Biscotti or

Hot Chocolate

Served with Warm Sugar Donuts To-Go



Upon Arrival to Ceremony
Guests Will Be Greeted with
Mulled Wine & Warm Cider



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

Hudson House was by Landmark's second venue in Jersey City and opened in October 2019. The space, originally built back in the 1970's as an amenity to Port Liberte residents, remained mainly underutilized and suffered extreme damage from Hurricane Sandy, which shut it down. The building remained vacant for many years and by Landmark recognized its unique location, coupled with spectacular panoramic views, and made the commitment of resources and talent to rebuild and open this 5 story event, restaurant and lounge space.

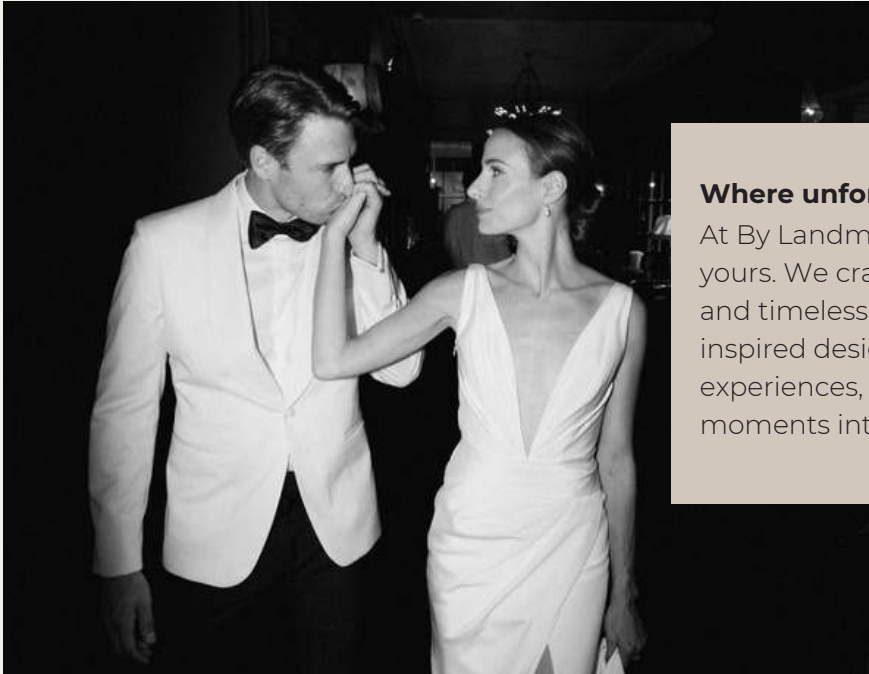
Our inspiration was to offer clean, contemporary lines in our event space that allow guests to create their own look while the view takes center stage. As you move from one floor to another the view seems to magnify, as does the mystique of this unique space. This is particularly true of the rooftop lounge, Stork Club, which pays homage to the original Stork Club in Manhattan and its famous "rat pack" guests.

Hudson House has had the privilege of hosting an event for Nancy and Paul McCartney. Sir McCartney was quoted as saying "I've been to many wonderful places, but this is one of the best views I've ever seen".

Our Promise

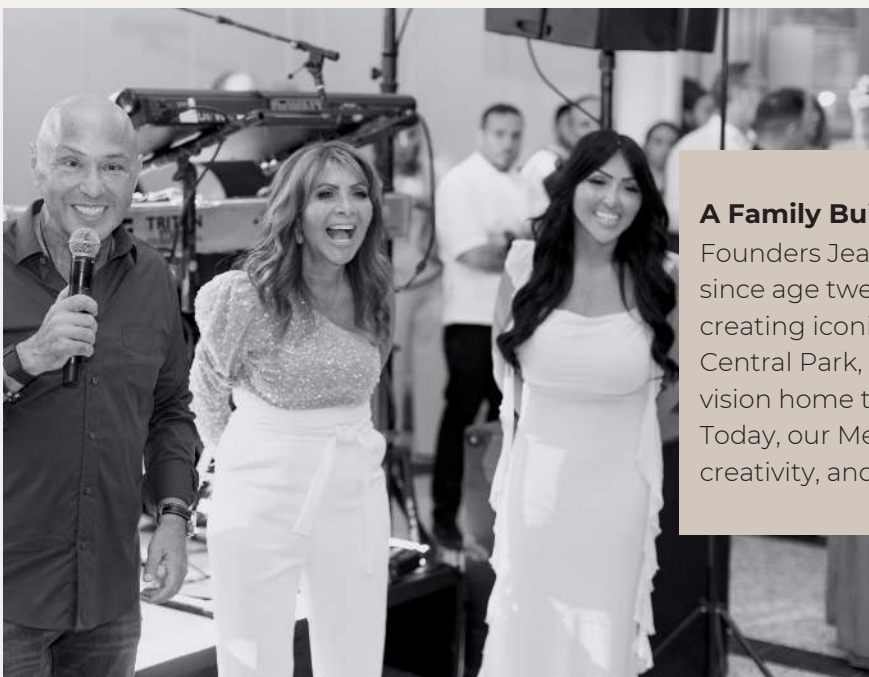
Luxurious, Authentic, Known & Trusted.

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

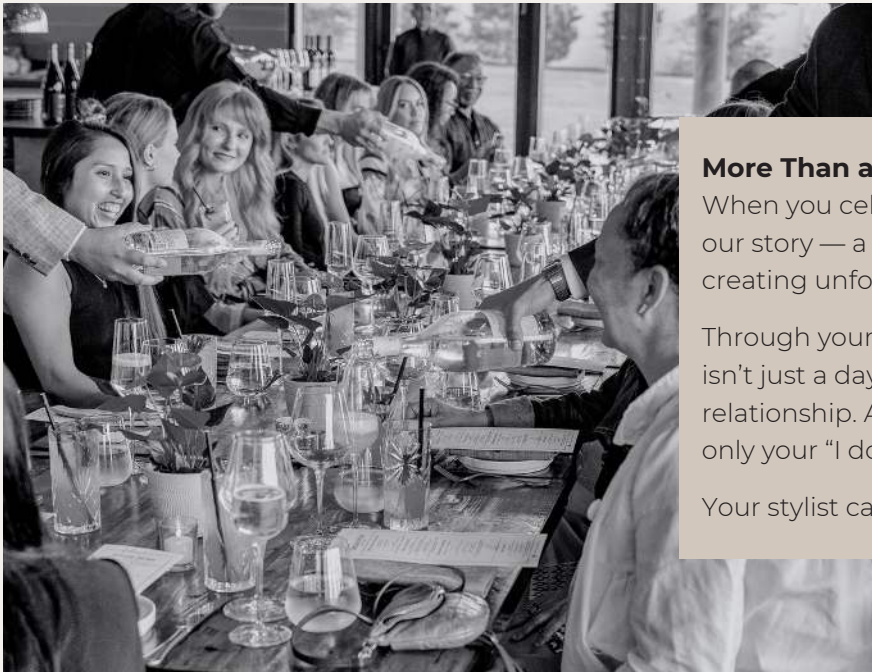
Founders Jeanne and Frank Cretella have shared a love story since age twelve — the heart and soul of By Landmark. After creating iconic New York destinations like The Boathouse in Central Park, Lundy's, and American Park, they brought their vision home to New Jersey in 2000, founding By Landmark. Today,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

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.



Growing up in an Italian household, cooking and eating was always a focal point in Chef Phil Campanella's life. Quickly realizing that it wasn't just about the food, it was about people coming together. Wanting to share this joy and create these experiences was ultimately the driving force as to why Chef Campanella is in this industry. With 30+ years of culinary experience, Chef Campanella has worked with Chef Waldy Malouf at the Rainbow Room, Chef Larry Forgione at an American Place, and was the Executive Chef of our sister property, Liberty House, for close to 10 years.

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

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 PM
Dance Floor Opens

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
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

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.

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 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

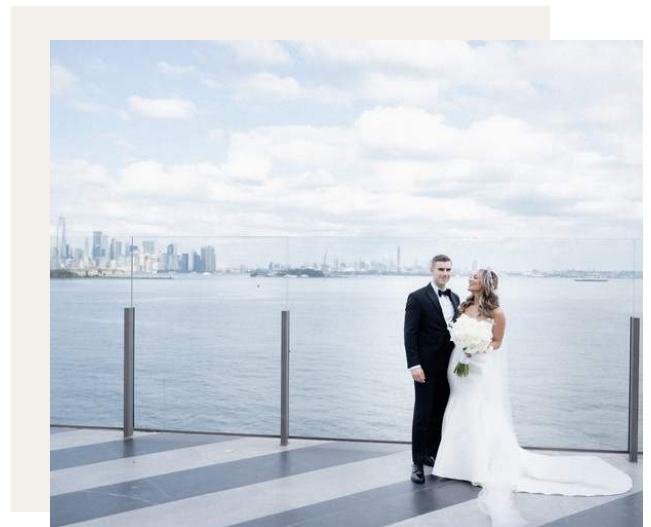
Immediate Closure due to Floods,

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 & Maître D' Fee

Administrative Fee / 24%

NJ Sales Tax / 6.625%

Guests 13-20 / \$10 Less than Adults

Children 4 & Under / Complimentary

Children 5-12 / \$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 or \$5,600 with
enhanced insurance coverage
\$5,000 9 Months Prior
50% of Balance 6 Months Prior
90 days 1/3 of Balance
60 days 1/3 of Balance
30 days Payment in Full
10 days based on final count

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

\$5,000 or \$5,600 with
enhanced insurance coverage
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?

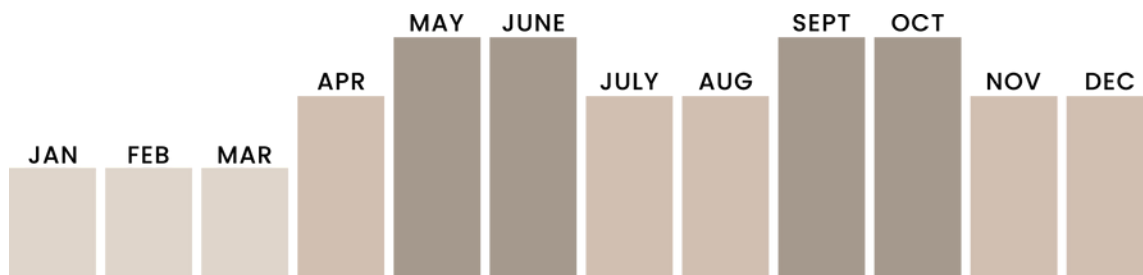
You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During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

📍 2 Chapel Ave, Jersey City, NJ 07305



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@landmark.weddings



Hudson 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!

