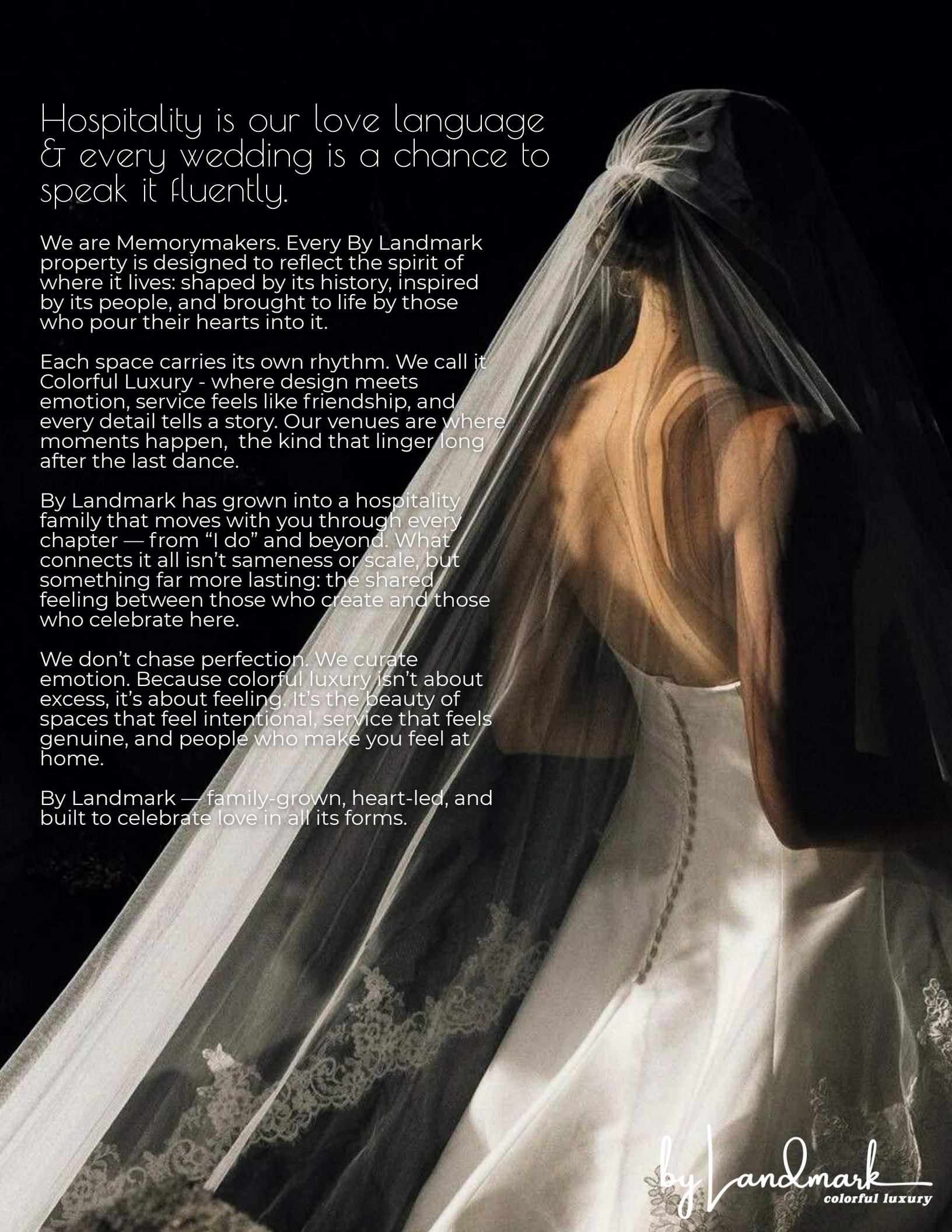


THE ALBION SUMMIT
Non-Traditional Luxury



by Landmark
colorful luxury

2026 & 2027
WEDDING PACKAGE



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

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

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

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

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

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

by | **Landmark**
colorful luxury

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An Albion Summit Wedding Experience

The newly renovated Albion Summit highlights the original architecture, paying tribute to its historical charm while also enhancing its beauty and integrating modern features. Be the first to experience The Colorful Side of Luxury.

- ✓ Event Stylist (Planning & Day-Of)
- ✓ Wedding Attendant, Captain
- ✓ Wait Staff, Runners, Bartenders
- ✓ 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 Attendants
- ✓ Premium By Landmark Bar
- ✓ 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
- ✓ 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
- ✓ Tables in Various Shapes and Sizes, Chiavari Chairs
- ✓ Table Numbers
- ✓ Votive Candles on Cocktail and Dinner Tables
- ✓ Custom **Wedding Cake** From our Bakery Partner
- ✓ Complimentary **Wedding Tasting** for Couple and Up to 4 Guests
- ✓ Complimentary Valet Parking For All Guests
- ✓ Complimentary Suite for Bride & Groom Wedding Couple
- ✓ Complimentary Water Refreshment Presented at Valet Departure



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 Chair Setup
Wedding Attendant
Fruit Infused Sparkling & Still Water

CEREMONY ENHANCEMENTS BUBBLES PACKAGE

Make your grand exit magical! Guests will receive bubbles to shower you in love as you walk back up the aisle as newlyweds.

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



Stay the Night

For couples tying the knot at The Albion, we've got your stay covered. Enjoy exclusive rates, get ready in style with your party, and soak in the vibes before the big moment.

Want to extend the weekend? Host your rehearsal dinner or next-day brunch at Felina Summit, our signature Italian-American spot at here at The Albion. Think classic flavors, crafted cocktails, and a setting as stunning as your celebration. It's all here, designed for your unforgettable weekend.



ACCOMMODATIONS

- Discounted rates 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
- 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
- Chicken Skewer with Basil Pesto
- Locally Raised Lamb Meatballs, Tzatziki Dip



FROM THE SEA

- Maryland Style Crab Cakes, Old Bay Remoulade
- Tuna Tartare Cornets, Red Onions, Basil, Soy & Truffle
- Lobster Salad, Sauce Louis, Chervil



FROM THE FIELDS

- Mushroom Tart with Filo & Fine Herbs
- Black Truffle Arancini with Parmesan Aioli
- Seasonal Soup Shooter
- Potato Pancake with Seaweed Caviar & Creme Fraiche



Small Plates

- Roasted Baby Lamb Chops | Eggplant Chutney, Micro Beets
- Fried Calamari | Tomato Sauce and Baby Basil
- Ricotta Gnocchi Ragu

Stationary Displays

MEDITERRANEAN MEZZE

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

CHARCUTERIE

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

ARTISANAL CHEESE DISPLAY

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

LOVE & PAELLA

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

SIZZLE & SKEWERS

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

SAUCY & SAVORY

SATISFYING THE FLAVOR OF FELINA

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

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

Your Main Event

Salad Course | Please Select One

SPRING | SUMMER

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

Burrata | Heirloom Tomato, Shaved Red Onion, Baby Arugula, Basil Pesto & Balsamic Reduction

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

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

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

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

Tri Color Salad | Beets, Citrus & Chocolate

Jersey City Burrata | Arugula, Onion Jam, Crispy Ham & Toasted Bread

Butter Lettuce & Sweet Gem | Apple Cider Pickled Cauliflower, Smoked Shiitakes & Blood Orange Vinaigrette

Arugula & Radicchio | Gorgonzola, Pears, Hazelnuts & Balsamic

FALL | WINTER



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

Filet Mignon

Potato & Gorgonzola Gratin, Charred Asparagus, Red Pepper Pesto & Chianti Demi-Glace

Braised Short Rib

Whipped Potato, Haricot Vert, Onion & Mushroom Jam, Watercress & Barolo Demi-Glace

Icelandic Cod

Spring Peas, Pearl Onion, New Potato, Heirloom Carrots & Lemon Butter Sauce

Seared Salmon

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

Amish Chicken Breast

Sicilian Farro Caponata, Micro Herbs & Balsamic Reduction

Fall | Winter

Pan Roasted Salmon

Farro Risotto, Roasted Butternut Squash, Basil Pumpkin Seed Salsa

Black Bass Filet

Polenta Croutons, Sautéed Spinach with Red & Green Puttanesca

Red Wine Braised Short Ribs

Triple Cooked Potatoes, Broccolini & Pistachio Chili Onions

Grilled Filet of Beef

Crushed Yukon Golds, Haricot Vert, Fried Shallots with Roasted Garlic Demi-Glace

Brined Roasted Amish Chicken

Fregola & Chickpea Ragu, Brussel Sprouts, Pancetta & Balsamic

Landmark Enhancements

American Wagyu Flatiron Steak *additional

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

Duet Options

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

Flatiron Steak | Grilled Salmon
Potato Gratin, Broccolini, Chimichurri

Braised Short Rib | Herb Crusted Chatham Cod
Sweet Potato Puree, Brussels Sprouts, Crispy Shallots

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

Station Enhancements

CARVING STATION

Please Select Two:

- Grilled Bone in Ribeye's. 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 Crème Fraiche
- Wood Grilled Branzino. Rosemary Lemon Vinaigrette
- Roasted Swordfish Loin. Capers. Raisin & Olives



ARTISINAL PIZZA

- Margherita
- Soppressata with Hot Honey
- Vodka Pie

OSTERIA STATION

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

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

*Additional: King Crab *MP | Maine Lobster *MP | Golden Ossetra Caviar *MP
Accompaniments | Lemon Aioli, Mignonette, Cocktail Sauce, Lemon Wedges

CAVIAR TASTING

- Ultra-Premium Selection Featuring Three of the World's Finest Caviars
- Options | Ossetra. Paddlefish. Smoked Trout Roe. Smoked Whitefish. Malted Blini. Grated Farm Eggs. Chive Crème Fraiche. Red Onion



Denotes Chef Attended Station Fee

Station Enhancements

continued

AMERICAN CLASSIC

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



PANINI STATION

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

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, Tartar Sauce New England Clam Chowder, Oyster Crackers, Potato Rolls

SUSHI STATION

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



Denotes Chef Attended Station Fee

Station Enhancements

continued

VIRGINIA SUMMER

Memories from "The Old Dominion"
Smoked Pork Shoulder | Molasses Barbeque Sauce
Ham Biscuits | Mascarpone, Pepper Jelly
Cast Iron Skillet Cornbread | Whipped Honey Butter
Warmed Potato Rolls
Collard Greens, Ham Hock

LOW COUNTRY BBQ

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

SMOKED FISH STATION

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

MOZZARELLA STATION

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



Denotes Chef Attended Station Fee

Sweet Endings



Included

Custom Designed Wedding Cake

Served with a Chocolate Dipped Strawberry

Palermo's Bakery

@palermos.bakery | palermo365shop.com

Calandra's Bakery

@calandrasbakery | calandrasbakery.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

Dessert Enhancements

ESPRESSO MARTINI TABLESIDE

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 Creams
Toppings | Crushed Pretzels, Rainbow Sprinkles,
Chocolate Jimmy's M&M, Wet Walnuts,
Maraschino Cherry, Split Bananas, Whipped
Cream, Chocolate Sauce, Caramel Sauce

PIE EATING CONTEST

Apple, Cherry, Strawberry Rhubarb,
Pecan, Banana Cream, Vanilla Ice Cream,
Whipped Cream

COOKIE MONSTER

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

BUTLER PASSED

Biscotti, Black & White Cookies, Cannoli's,
Macarons, Lemon Bars, Rainbow Cookies &
Sfogliatella



BELGIUM WAFFLES

Malted Waffles
Strawberry, Banana, Nutella Sauce, Brown Butter
Hazelnuts, Vanilla Ice Cream

CANDY SHOPPE

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



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 a Favorite Treat
Assortment of Donuts Presented on a Wall
for Your Guests to Choose



Denotes Chef Attended Station Fee

The Dessert Experience

*additional



DESSERT DISPLAY

Black forest cake, carrot cake, cheesecake, eclairs, tiramisu, napoleons
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 Krispie treats, marshmallows, Oreos

Cheers to Love





Catering Back 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



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

ALL THE TEQUILA, ALL THE TIME

A Bold, Flavorful, and Unforgettable. Sample some of Mexico's Greatest Tequila
Featuring 1 Corazon Blanco & Reposado, Casamigos Blanco & Reposado, Don Julio Blanco & Reposado, Patron Blanco & Reposado, Illegal Mezcal

CRAFT BEER

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



Don't Stop The Party

Continue the Party Downstairs at the
Whiskey Lounge

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 with a Variety of Toppings |
Mini Marshmallows, Whipped Cream, Butter
Cookies, Butterscotch Chips, Caramels,
Mini Chocolate Chips

DONUT WALL

Assorted Donuts To Go

ZEPPOLI

Served with Powdered Sugar

GARLIC KNOT SLIDERS

Select One:
Chicken Parm, Eggplant, Meatball

FRY STATION

Select Two:
Loaded Felina Ragu Fries, Disco,
Nacho Cheese, Truffle Style, Aioli,
Plain with Ketchup

SLIDERS & FRIES

Two Beef Sliders
Served with French Fries

Enhanced Experiences

BRIDAL SUITE

10AM Arrival *additional

Includes attendant for the full day,
coffee, tea, champagne, wine, mimosas,
croissants, assorted muffins, fruit platter,
chips, & snack bars.

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

Founded by Jeanne and Frank Cretella, this exceptional hospitality company began its journey with a shared dream of creating extraordinary venues that would redefine luxury experiences.

In the early 2000s, Jeanne and Frank Cretella set their sights on transforming historic properties into one of a kind destinations. Their appreciation for architecture and commitment to preserving the essence of each venue became the cornerstone of Landmark Hospitality.

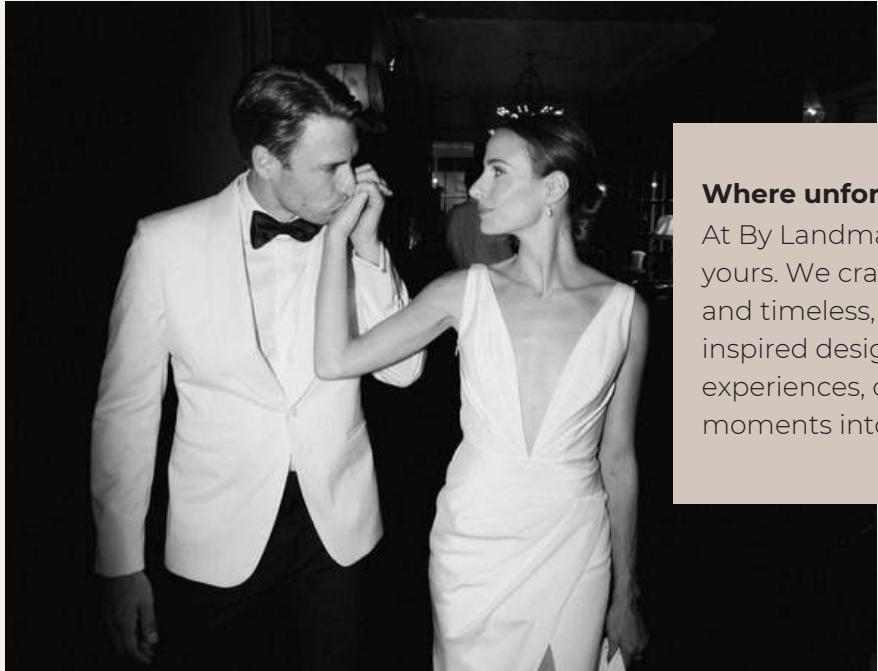
With meticulous attention to detail, Landmark Hospitality restores and repurposes iconic landmarks throughout New Jersey and Pennsylvania, giving them a new life as unique venues.

Each Landmark Hospitality venue became a stage for unforgettable experiences, where the exceptional service and hospitality shine through in every detail.

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 Francesco Palmieri, Executive Chef at Felina Summit and the Albion Summit, is a Culinary Institute of America graduate whose career began at NYC's Windows on the World. He's worked with acclaimed chefs including Marta Pulini and Geoffrey Zakarian, owned the award-winning Orange Squirrel in Bloomfield, and led several top kitchens across New Jersey. Inspired by his mother's Italian cooking and a garden-to-table philosophy, his cuisine blends tradition with refined technique.



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



This division is spearheaded by Chef Christine Ayers. A graduate of CIA, Ayers forged her reputation as a culinary artist with support of outstanding mentors in the finest kitchens, including Daniel Boulud at Restaurant Daniel, and Chef Craig Shelton at the Ryland Inn. When Landmark purchased The Farmhouse in 2019, Ayers was the Executive Chef there. Landmark quickly learned of her talents and together decided Ayers would spearhead culinary at Hotel du Village and Elkins Estate, two of Landmark's Pennsylvania locations.

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.

*Please note, per town ordinance, all events must end prior to 1AM

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

EXAMPLE: 10AM START TIME



10 AM
Guests Seated for Ceremony

10:30 AM
Ceremony Begins

11 AM
Ceremony Concludes

11 AM - 12 PM
Cocktail Hour

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

12:30 - 1 PM
Dance Floor Opens

1 - 1:30 PM
Dinner is Served

1:30 - 2 PM
Dancing

10:30 PM
Dance Floor Reopens

2 PM
Cake Cutting

2:30 PM
Dessert

3 PM
Guests Depart

Enhanced Insurance Coverage

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

With Insurance

Immediate Closure due to Floods,

Snowstorm, Power Outage:

Client can move date up to 6 months from original date

Closure Due to Pandemic Situation:

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

Loss of Life:

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

Unforeseen death of Couple 100% refund

Military Leave:

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

Without Enhanced Insurance

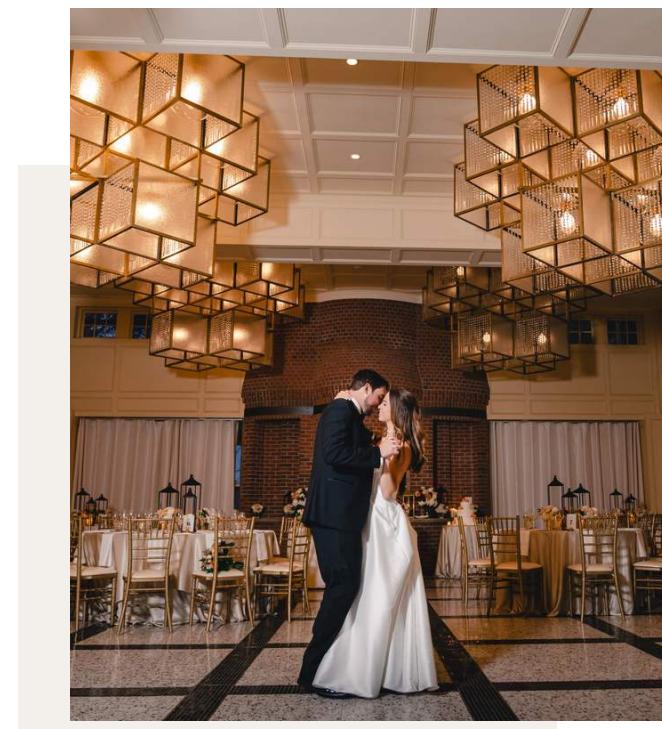
Immediate Closure due to Floods,

Snowstorm, Power Outage:

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

Closure Due to Pandemic Situation:

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



You Have Questions...

What Is Your Reception Pricing?

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

What is Landmark's Transparent Pricing?

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

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

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

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

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

Are We Able To Remove Items to Reduce Costs?

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

Are There Additional Costs?

Yes the following:

Attendants & Maitre D Fee

Administrative Fee / 24%

NJ Sales Tax

Guests Under 21 / Less \$10

Children Under 3 / Free

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

Vendor Meals / \$65



We Have Answers

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 9 Months Prior
50% of Balance 6 Months
90 days 1/3 of Balance
60 days 1/3 of Balance
30 days Payment in Full

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

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

Does Your Venue Have A Minimum?

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

When Do I Need To Give My Final Guest Count?

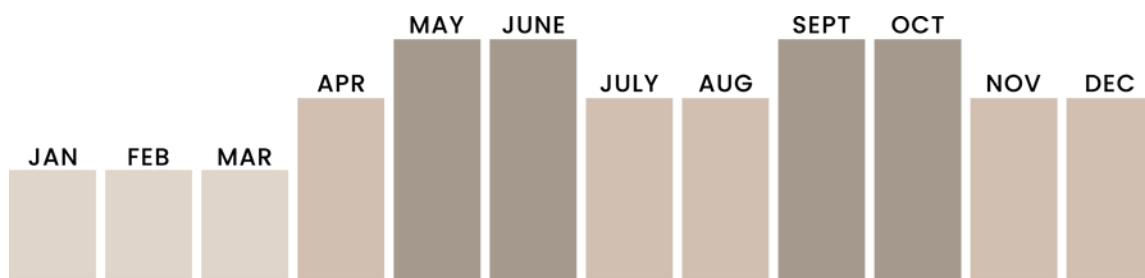
You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During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

Is Having a Daytime Saturday Wedding Advantageous?

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

What Is Your Peak Season & Off-Peak Season?

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



We Have Answers

continued

Are There Any Vendors That You Recommend?

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

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

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

Does Your Kitchen Accommodate Allergies & Dietary Restrictions?

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

Do You Offer Kosher & Indian Catering?

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

Do You Require Entrée Counts In Advance?

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

Do You Offer A Food Tasting?

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

Is There A Children's Meal?

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

Are You Pet Friendly?

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

by Landmark A Team You Can Trust

Thank you so much for your interest in booking with Albion Summit! 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.

📍 570 Springfield Ave, Summit NJ, 07901



@thealbionhotels
@landmark.weddings



The Albion Summit



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!

