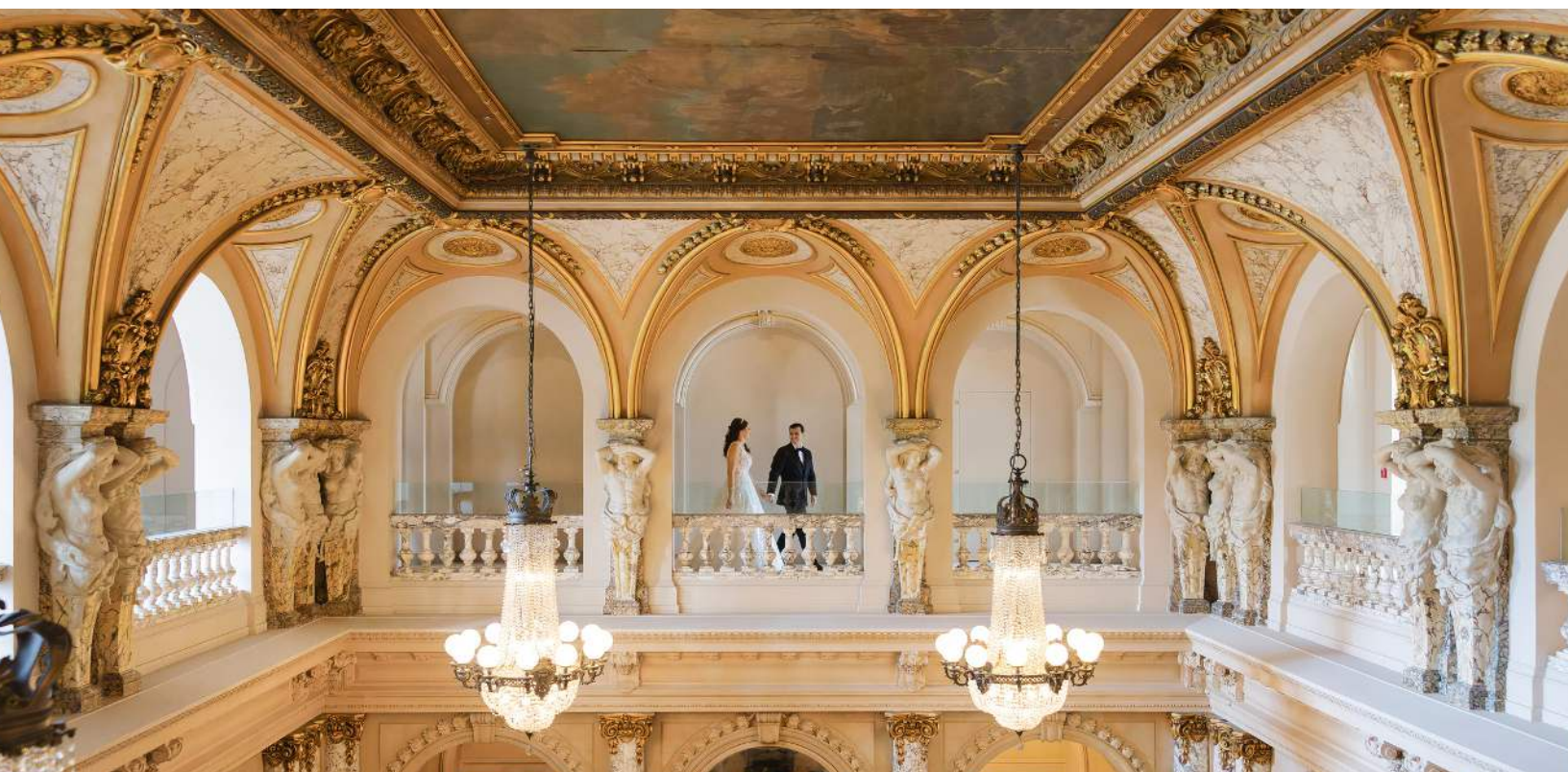
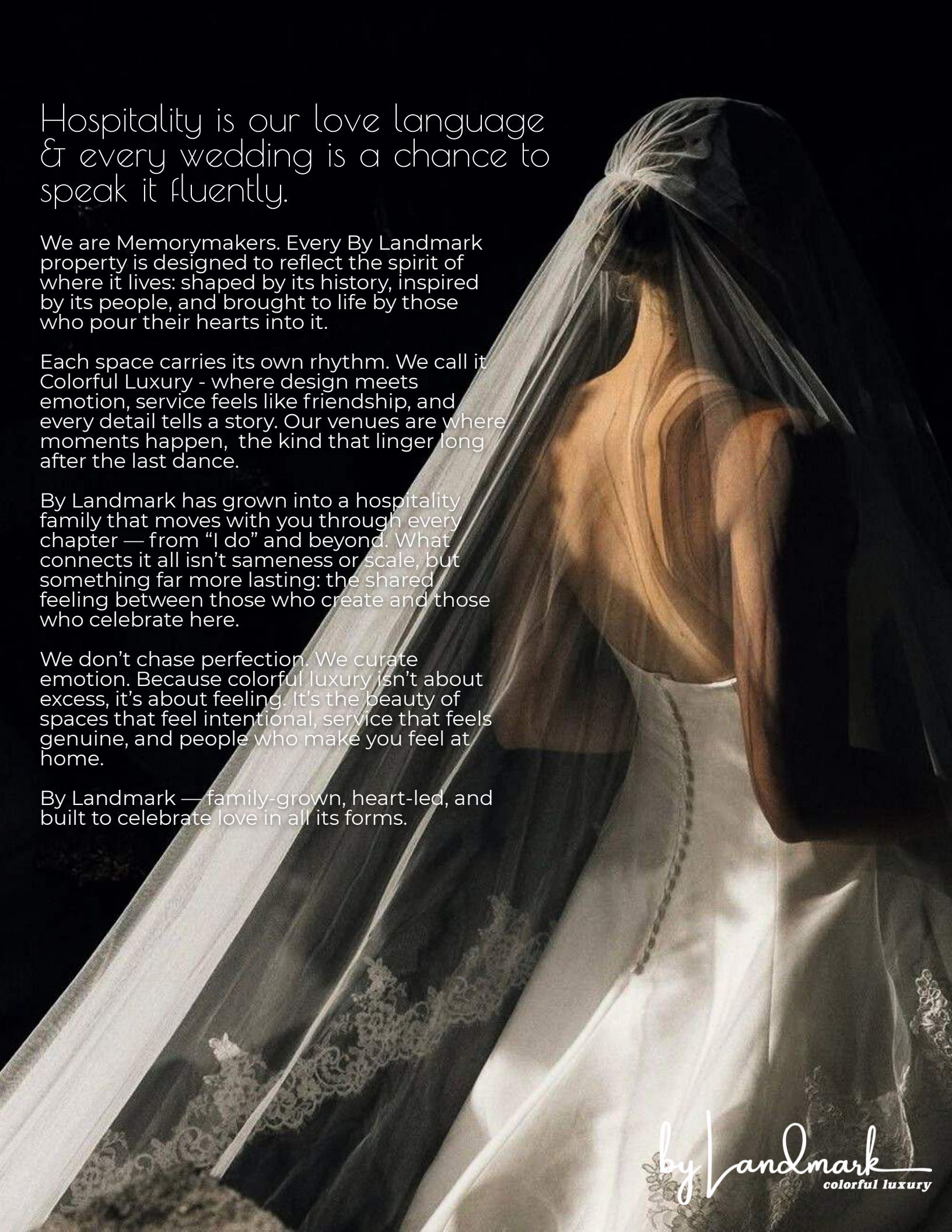


Elkins ESTATE



ULTIMATE WEDDING WEEKEND *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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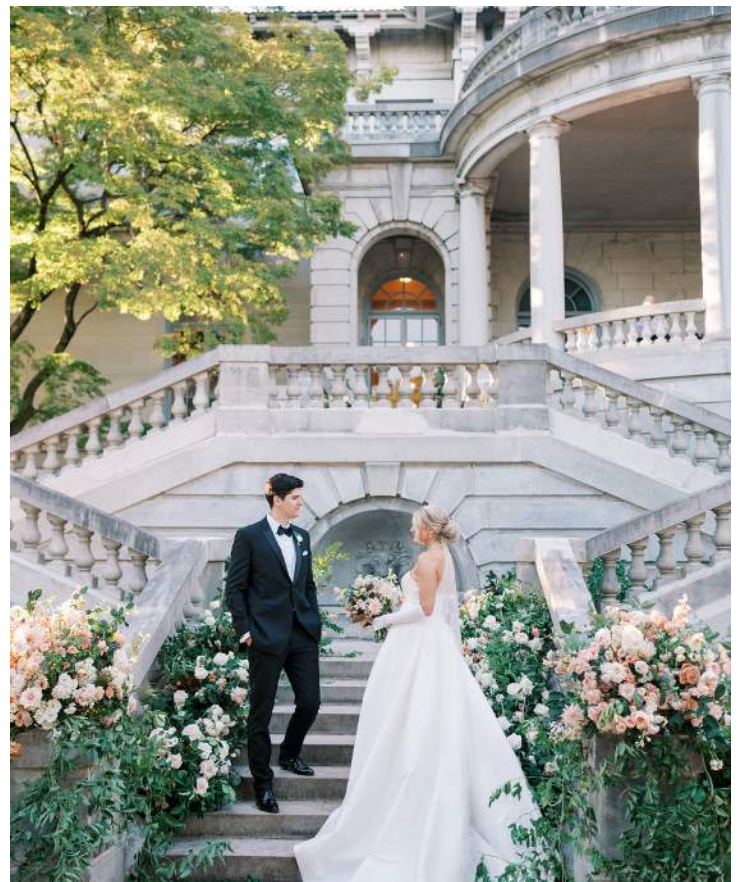
Welcome to Elstowe Mansion at Elkins Estate

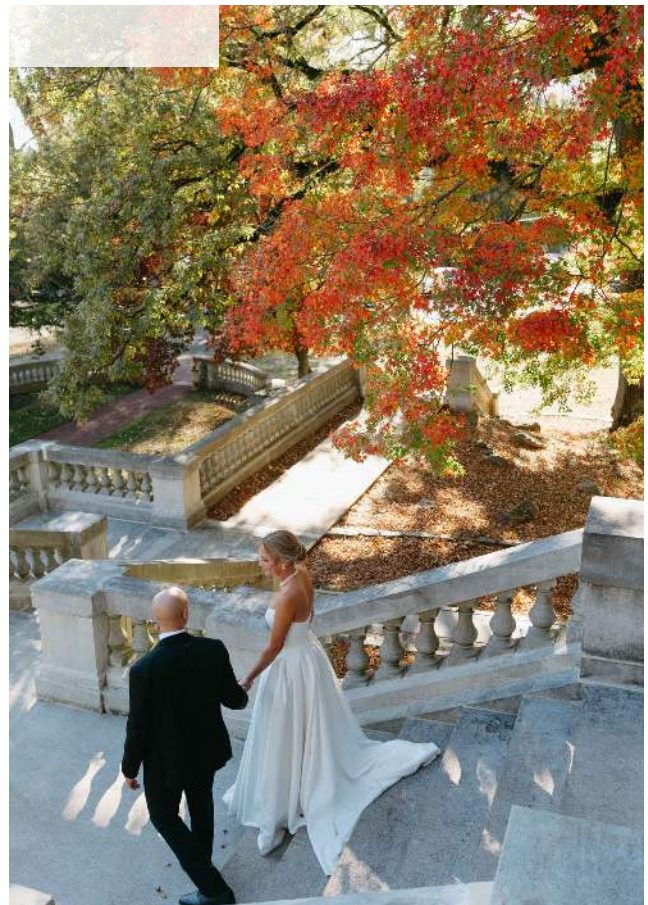
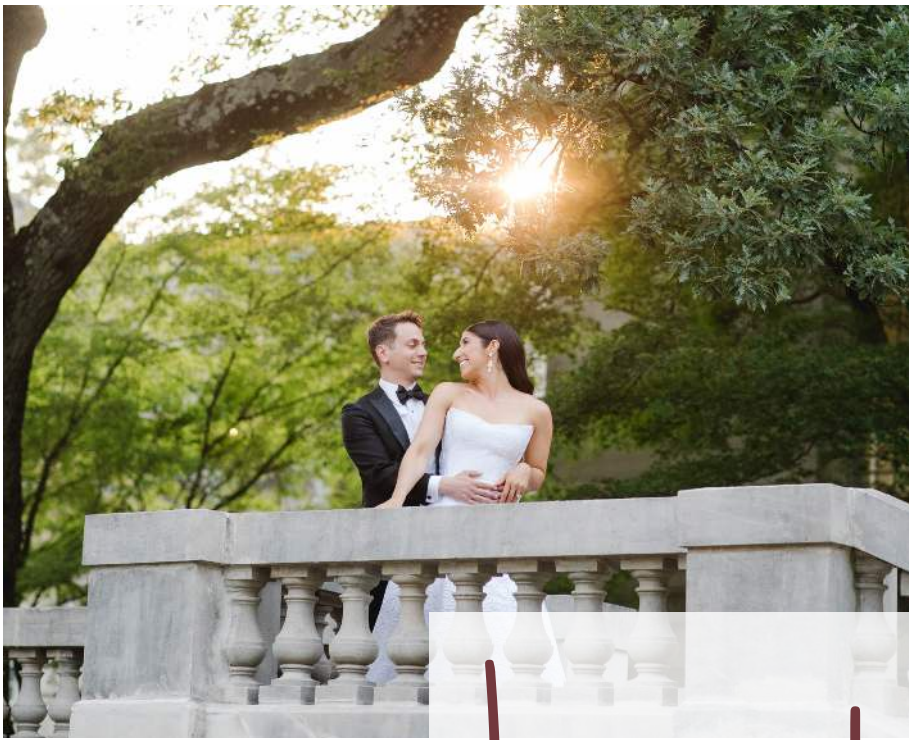
Where your wedding dreams come to life in an atmosphere of exclusivity and timeless elegance. Our team is dedicated to perfecting every detail, ensuring you and your guests enjoy a seamless and unforgettable weekend in our stunning Gilded Age mansion, nestled on 42 picturesque acres.

The entire property is yours to enjoy for 3 days and 2 nights. From the moment your guests arrive, every aspect of your celebration will be meticulously curated—whether it's our 70 beautifully appointed hotel rooms, your rehearsal dinner, historic tours, wedding ceremony, reception, or departure brunch. Our style combines authentic elegance with colorful luxury, creating a weekend that will be remembered for years to come.

We look forward to making your celebration as unique and extraordinary as your love story.

Warm Regards,
Jeanne Cretella





Love Has
No Season

The Day Before...

Guest Arrival

Enjoy an early check-in for you, your immediate family, and wedding party -
greeted with champagne and an assortment of lite bites.
3 complimentary suites

Rehearsal Dinner

Three Hour Event Beginning at 6pm or 7pm
Complimentary Jazz Band

Three Course Dinner

Appetizer

Market Greens Salad | Orchard Apples, Golden Raisins, Goat Cheese, Apple Cider Vinaigrette
Hand-made Burrata | Pistachio, Honey, Frisée, Toasted Focaccia

Entrée

Herb Crusted Salmon | Oyster Mushroom, Kale, Parsnip Puree
Roasted Chicken | Farro, Charred Broccoli, Thyme Jus
Black Truffle Risotto | Butternut Squash, Pecorino

Dessert

Double Chocolate Brownie |
Vanilla Ice Cream, Salted Caramel

Beverages

Beer and Wine
Coffee, Tea, Soft Drinks



50 Guests Included
24% Admin Fee | 6% Sales Tax

Your Wedding Day

Wake up onsite and enjoy breakfast for all hotel guests in our Dining Room, while you and your wedding party enjoy our luxurious Glam Hair & Makeup Suite and our Grooms Billiard & Smoking Lounge.

Stretch Meditation Class in the Garden
time to be determined, moved inside if necessary
or
Historic Property Tour

Wedding Attendant will be with you beginning at 10am

Lunch served in Dining Room for Hotel Guests | 12-2pm

As well as in Glam & Founder's Suites
Assortment of Sandwiches, Wraps, Salads & Refreshments

Afternoon Snacks

Ceremony

200 Guests Included

Upon arrival guests will be warmly greeted with a seasonal non-alcoholic beverage



Ultra Premium Bar

VODKA

New Amsterdam
Titos
Ketel One
Grey Goose

GIN

Tanqueray
New Amsterdam
Beefeater
Bombay Sapphire

RUM

Bacardi
Malibu
Captain Morgan

TEQUILA

Sauza Blue Silver
Patron Silver

BOURBON

Jim Beam
Maker's Mark

WHISKEY

Seagrams 7
Canadian Club
Jack Daniels
Jameson

SCOTCH

Dewars
Johnnie Walker Black
Macallan 12
Chivas Regal

COGNAC

Courvoisier VS
Hennessy
Remy VSOP

CORDIALS

Sambuca
Chambord
Disaronno Amaretto
Baileys
Campari
St. Germain
Frangelica

BEERS

Dogfish Head 60min
Heineken
Yeungling
Miller Lite
Corona

WINE

Decoy Wine Selections

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
De Perriere Brut Sparkling

Hand selected by our sommelier, we offer 5 tableside varietals for your attendees.



Bar Enhancements

STORK CLUB STATION

Inspired by Our Exclusive Speakeasy Concept, this Luxe Station Includes Fine Bourbons and Whiskey Selections for an Elevated Lounge Experience

Light up the Night - Add Cigars to Your Celebration

add a box of Stork Club No. 53 Cigars

Complete with Customizable Lighters and Cigar Bands

SCOTCH BAR

Variety of Scotches to Include 1 Dewars, Johnny Walker Black, Glenlivet, Macallan 12

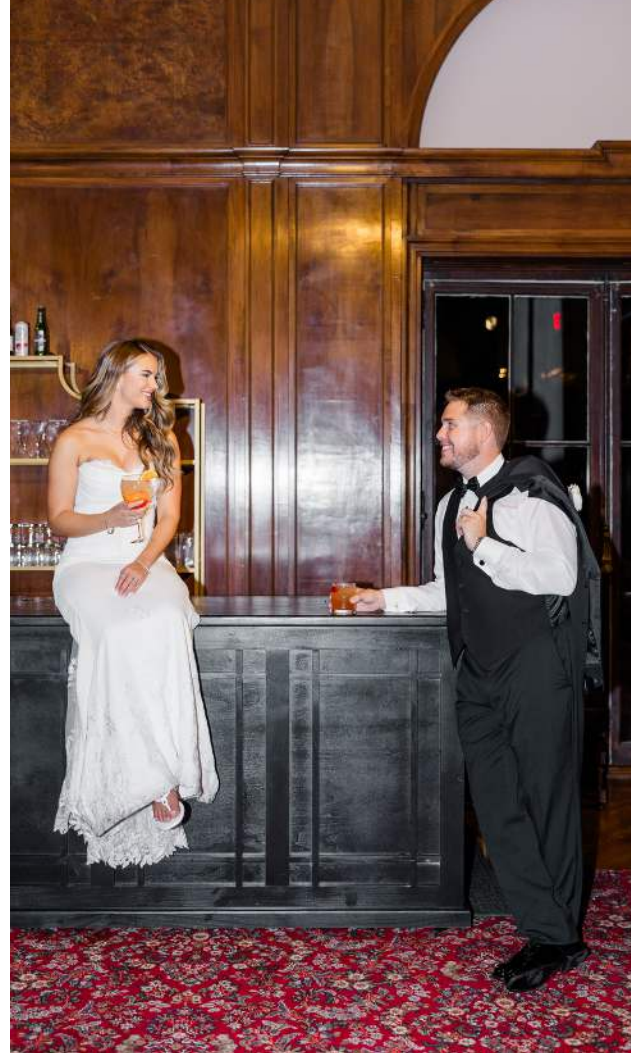
ALL THE TEQUILA, ALL THE TIME

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

Featuring 1 Corazon Blanco & Reposado, Casamigos Blanco & Reposado, Don Julio Blanco & Reposado, Patron Blanco & Reposado, Illegal Mezcal

CRAFT BEER

Local Favorites - Twin Elephant Brewing Co., Asbury Park Blonde Ale, New Jersey Craft Beer, Riverhorse



Cocktail Hour

Guests are greeted with wine, sparkling wine, and two signature cocktails

BUTLER PASSED HORS D'OEUVRES

All Included



FROM THE LAND

Wagyu Steak Tartare

Felina Meatball

Snake River Farms Hot Dog Puff
Pastry, Everything Spice



FROM THE SEA

Lobster Roll

Crab Cake, Remoulade

Tuna Tartare
Spicy Mayo, Cucumber

Yukon Gold Potato
Caviar, Crème Fraiche



FROM THE FIELDS

Spinach & Gruyere Quiche

Wild Mushroom Tartlets

Taleggio & Black Truffle Arancini



Mini - Plated Hors D'oeuvres

Baby Lamb Chops, Mint Chimichurri

Seasonal Soup Shooter

Shrimp Ceviche

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

CHARCUTERIE

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

ARTISANAL CHEESE DISPLAY

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



Our Signature Culinary Experience

CHOICE OF ONE ULTIMATE STATION

RAW BAR	Displayed on an ice sculpture Jumbo Shrimp Selection of East & West Coast Oysters on half shell Little Neck Clams Chilled Seafood Salad
SUSHI DISPLAY	Assortment of Chef Curated Specialty Rolls Accompaniments Seaweed Salad, Soy Sauce, Wasabi, Ginger
SCALLOP STATION	Sauteed scallops over a parsnip puree Served in a scallop shell



INCLUDED STATIONS

SIZZLE & SKEWERS	Classic Chicken Satay, Thai Chili Shrimp Skewer, Beef Stick Signature Sauces including - Chimichurri, Garlic Yogurt Sauce, Spicy Sambal Garnishes & Extras - Toasted Flatbread, Shaved Onion, Cucumber Salad, Lime Wedges, Cilantro
OSTERIA STATION	Crispy Calamari Marinara, Pepperoncini, Lemon Mussels Mariniere White Wine, Herbs, Baguette Eggplant Tower Tomato Sauce, Fresh Mozzarella, Basil Spinach & Artichoke Dip Garlic Crostini
LOVE & PAELLA	Choice of Traditional Paella or Vegetable Paella Served with - Shaved Fennel and Orange Salad, Olive Tapenade, Crusty Bread with Roasted Garlic



Your Main Event

FIRST COURSE | SALAD

Please Select One

SPRING | SUMMER

Harvest Salad | Strawberries, Field Greens, Goat Cheese, Pistachio, Strawberry Vinaigrette

Heirloom Tomato | Compressed Watermelon, Garden Basil, Aged Balsamic

FALL | WINTER

Harvest Salad | Orchard Apples, Field Greens, Blue Cheese, Candied Pecans, Cider Vinaigrette

Beet Salad | Citrus, Shaved Fennel, Hazelnuts

ALWAYS AVAILABLE

Tuscan Baby Kale Caesar | Parmesan, Lemon, Anchovy, Smoked Paprika Croutons

Mixed Greens | Seasonal Vegetables, Red Wine Vinaigrette



SECOND COURSE | PASTA

Please Select One

Rigatoni alla Vodka | Calabrian Chili, Peas, Parmigiana Reggiano

Burrata Ravioli | Truffle Cream

Entree Course

3 Choice Entrees, Inclusive of a Vegetarian Option

Spring | Summer

Puet
Options

American Wagyu Flat Iron Steak | Barnegat Light Scallop

Potato Gratin, Sauteed Spinach, Crispy Shallots, Salsa Verde

Burgundy Braised Short Ribs | Herb Crusted Chatham Bay Cod

Celery Root Puree, Black Truffle, Broccolini

Filet Mignon | Maine Lobster Tail **additional*

Corn Puree, Crushed Yukon Gold Potatoes, Garden Herb Salad

East Coast Halibut

Yellow Tomato Sauce, Eggplant Caponata, Basil Oil

Scottish Salmon

Carrot Puree, Sugar Snap Peas, Lemon Dill Beurre Blanc

Roasted Chicken

Risotto, Charred Leeks, Maitake Mushrooms, Tarragon Jus

Flat Iron Steak or Filet Mignon

Creamed Spinach, Fingerling Potatoes, Bordelaise Sauce

Braised Short Rib

Creamy Polenta, Glazed Pearl Onions, Roasted Broccolini

Golden Grain Harvest Bowl

Baby Carrots, Radish, Red Pepper Hummus

**vegetarian*

Baked Eggplant

Tomato Conserva, Pecorino, Basil Oil & Burrata

**vegetarian*

Entree Course

3 Choice Entrees. Inclusive of a Vegetarian Option

Fall | Winter

Plus
Options

American Wagyu Flat Iron Steak | Barnegat Light Scallop

Potato Gratin, Lacinato Kale, Crispy Shallots, Cabernet Reduction

Burgundy Braised Short Ribs | Herb Crusted Chatham Bay Cod

Celery Root Puree, Black Truffle, Broccolini

Filet Mignon | Maine Lobster Tail **additional*

Yukon Gold Potato Puree, Haricot Verts

East Coast Halibut

Sunchoke Puree, Roasted Fennel, Truffle Beurre Blanc

King Salmon

Celery Root, Farro, Roasted Mushroom, Garden Herb Vinaigrette

Roasted Chicken

Wild Rice, Butternut Squash, Maitake Mushroom, Rosemary Jus

Flat Iron Steak or Filet Mignon

Fingerling Potato, Haricot Verts, Honey Glazed Baby Carrots, Bordelaise

Braised Short Rib

Sweet Potato Puree, Brussels Sprouts, Red Wine Braised Shallot

Golden Grain Harvest Bowl

Baby Carrots, Radish, Red Pepper Hummus

**vegetarian*

Baked Eggplant

Tomato Conserva, Pecorino, Basil Oil & Burrata

**vegetarian*

Station Enhancements

MASHED POTATO BAR

Mashed Sweet Potatoes, Mashed Yukon Potatoes
Toppings | Cheddar Cheese, Pearl Onions, Sour Cream, Chives, Bacon, Marshmallows, Golden Raisins, Brown Sugar, Chili, Brown Gravy, Assorted Vegetables

BACKYARD BBQ

Pulled Pork, BBQ Beef, St. Louis Ribs
Accompaniments | Cole Slaw, Cornbread, Baked Beans

CAVIAR & DREAMS

A Sustainably sourced Selection of Beluga, Osetra, Sevruga, and/or Golden Caviar,
Displayed on an Ice Luge
Accompaniments | Red Onions, Chopped Eggs, Crème Fraiche, Capers, Blinis, Pumpernickel Toast, Lemon Wedges, Chives

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

AMERICAN CLASSIC

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

SCALLOP STATION

Sauteed scallops over a parsnip puree, served in a scallop shell



Station Enhancements

continued

A TASTE OF INDIA

Lamb Kofta, Raita, Vegetable Samosas
Vegetable Pakoras, Paneer Butter Masala
Chicken Boti
Accompaniments | Mango Chutney, Methi Pulao, Naan

STEAK HOUSE

Please select two | Prime Rib Roast, Coffee Rubbed Black Angus Beef Tenderloin, Herb Roasted Kurobuta Pork Tenderloin, Citrus & Rosemary Roasted Turkey Breast, Za'atar Spiced Whole Roasted King Salmon
Choice of Two Sauces | Bone Marrow Chimichurri, Au Poivre Sauce, Bordelaise Sauce, Béarnaise and Maître d' Butter
Choice of Two Sides | Crispy Shoestring Potatoes, Horseradish & Aged Cheddar Mashed Potato, Sweet Potato Fries, Creamed Spinach, Bacon & Fontina, Onion Rings, Fire Roasted Wild Mushrooms & Shallots

BRASSERIE

Clams Marnier, Garlic White Wine, Herbs
Mussels Forestiere, Wild Mushrooms, Leeks, Cream Escargot, Garlic Butter, Puff Pastry
Croque Monsieur, Ham, Gruyere, Bechamel, Brioche Pommes Frites, Garlic Aioli

CREPE BAR

Wild Mushroom Ragout
Asparagus, Shaved Parmesan and Tomato Confit
Smoked Salmon and Mustard Dill
Sliced Ham and Swiss



The Fun Continues with our Sweet Endings

FOURTH COURSE | DESSERT

CUSTOM DESIGNED WEDDING CAKE

BOOZY ENDINGS: A SWEET FINALE

End the night on a spirited note with our cordial cart. Enjoy a curated selection of after dinner drinks, served with elegance and flair. It's the perfect final toast to a night filled with love, laughter, and unforgettable memories

STROLLING DESSERTS

Butler Passed Chef's Selection of Mini Desserts

A selection of seasonal small pastries to add a sweet touch to the end of your event



FAREWELL SNACK

His & Her's Popcorn | *please select two*
Ranch, Honey & Chile, Truffle Parmesan,
Caramel Pecan, Chocolate Drizzled, Cheddar, Cultured
Butter, Pumpkin Pie Spiced,
Salt & Vinegar, Caramel Sea Salt, Old Bay

or

Donut Wall

Assorted Seasonal Selection



Dessert Enhancements

Espresso Martini Tableside Cart

The perfect night cap! This sophisticated touch to end your reception - creating an interactive experience for attendees. Featuring a variety of after dinner cordials and our signature by Landmark Espresso Martinis

Milkshakes, Sodas, & Floats

Select Three: Vanilla, Dark Chocolate, Banana, Strawberry, Mixed Berry, Coffee, Root Beer Float, Espresso-Chocolate Soda, Manhattan Soda, Salted Caramel Cream Soda Float

Late Night Crepes

Made to Order - Choice of Two:
Strawberries & Whipped Cream, Bananas Foster or Suzette, Nutella & Cookie Crumbles

Waffle Station

Buttermilk Waffles with Banana, Nutella, Walnuts, Honey, Chocolate Sauce, Strawberries, Maple Syrup, Vanilla Ice Cream

Ice Cream Sundae Station

Chocolate and Vanilla Ice Cream with Chocolate Syrup, Caramel, Strawberries, Crushed Oreos, Chocolate Chips, Nuts, Rainbow Sprinkles, Whipped Cream, Cherry

Candy Bar

A Variety of Candy Displayed in Glass Vases, Assorted Jars with Goody Bags and Labels

Chocolate Fondue Station

Marshmallow, Oreo, Pound Cakes, Banana, Strawberry, Waffles, Cheesecake Bites, Brownie Bites

Mini Pastries

Eclairs, Lemon Tart, Profiteroles, Sfogliatelle, Tiramisu and Cannolis



Cheers to Love



After Party

Enjoy an after party to either "wine" down or keep the party going in the Library

For One Hour | Inclusive of Beer & Wine

Please select one of the below stations

Charley's Cheesesteaks

Classic Philadelphia Style Cheesesteak,
Chicken Cheesesteaks, Fries, Onion Rings

Nathan's Hot Dogs

Hot Dogs
Classic Toppings including Sauerkraut,
Tangy Onions, Relish, Mustard & Ketchup
French Fries

Pizza Party

Choice of two Traditional Pizza by the Slice
Cheese, Sausage, Pepperoni

Philly Pretzels

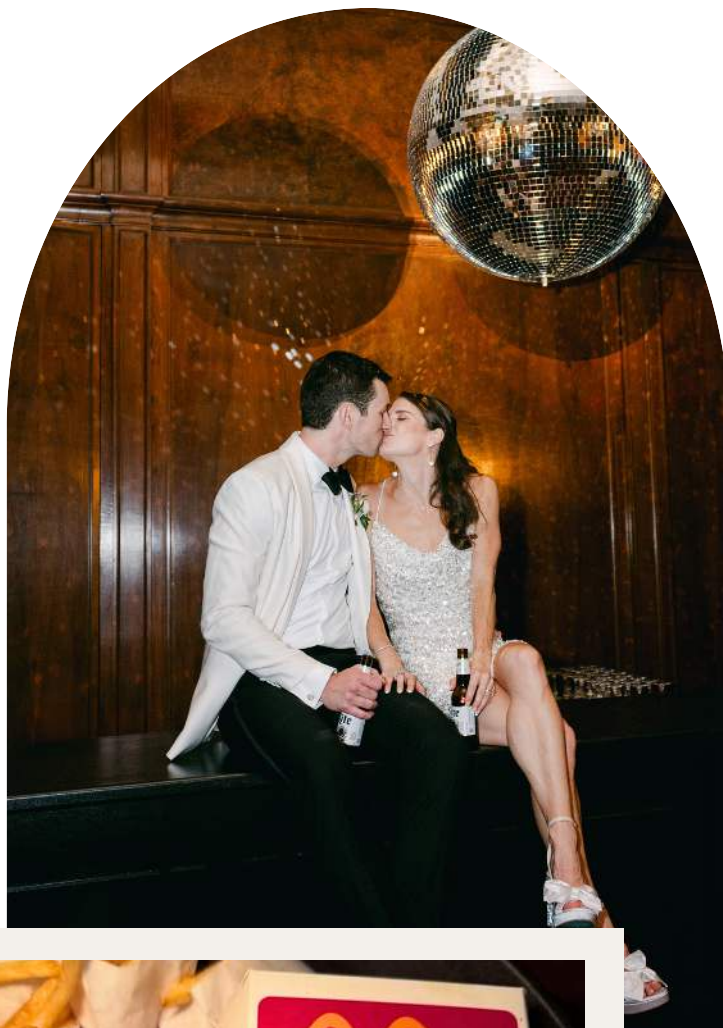
Assorted Mini Pretzel Party Tray

"McMarried"

Classic Cheeseburger
McNuggets
Shoe String French Fries

Breakfast Sandwiches

Choice of two | Bacon, Egg & Cheese,
Pork Roll Egg & Cheese, Egg & Cheese



Time To Say Farewell...

Bon Voyage Brunch

Brunch Buffet 9am-11am

Stations Include

French Toast, Syrup, Fruit Compote
Bagels & Spreads
Bacon & Sausage
Farmers Market Frittata
Scrambled Eggs
Breakfast Potatoes
Fruit, Granola & Yogurt
Breakfast Pastries
Regular & Decaf Coffee
Tea & Fresh-Squeezed Juices
Mimosas & Bloody Mary's



100 Guests Included
24% Admin Fee | 6% Sales Tax

Package Inclusions

Mansion Fee Includes

*3 Historic Complimentary rooms for 2 nights
Early Check In
Use of Hair & Make Up Suite
Welcome Drinks & Lite Bites
Ceremony & Chairs for 200 guests
Valet Parking
Attendant Fees
(Wedding Attendant, Restroom, Coat, Valet)
Live Jazz Band with Rehearsal Dinner

Menu Fee

Ultra Premium Bar
Rehearsal Dinner for 50 guests
Morning of Continental Breakfast
Day-of Lunch for Hotel Guests
Enhanced Cocktail Hour
Reception Dinner
Cordial Cart with Dessert Service
Farewell Snack
After Party for 100 guests
Bon Voyage Brunch for 100 guests
+ 2 Enhanced Stations



Ultimate Winter Wedding Reception

Booking a winter wedding with Landmark is an invitation to experience a one-of-a-kind celebration. Winter isn't just a season; it's a magical time of year, and we wholeheartedly embrace its enchantment. As the snow falls and the air turns crisp, our venues come alive with warmth and joy. Halls are adorned with custom decor, creating a romantic and festive ambiance. Fireplaces ablaze, casting a cozy glow, invite guests to share in the spirit of the season.

Our team takes pride in crafting winter wonderlands, where seasonal enhancements add an extra touch of magic to your special day. Whether you envision an intimate gathering or a grand affair, Landmark sets the stage for an unforgettable winter wedding, where love and joy abound in the embrace of the season's celebration.

January - March

Enjoy These Items in Addition to Your Regular Menu

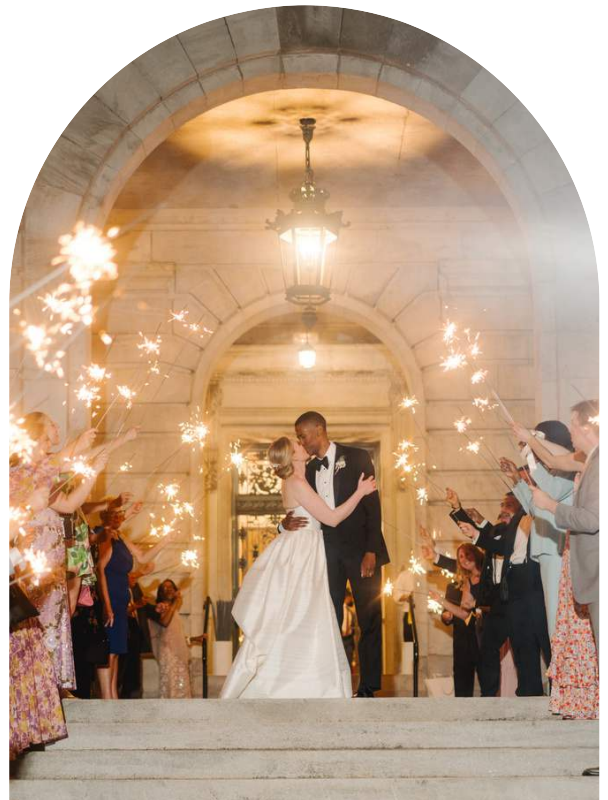
Upon Arrival to Ceremony

Guests Will Be Greeted with Mulled Wine or Warm Cider

Cocktail Hour

Homemade Tomato Soup & Artisanal Grilled Cheeses
or

Savory Cheese Fondue, Artisanal Breads & Vegetables



Sparkler Send-Off

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

Your Landmark Moment Starts Here!

Planning

With Landmark, you have planning already covered!

With Landmark, your planning is stress-free, we have you covered!

Your wedding is in the hands of a team of professionals who execute thousands of weddings. Our team will handle the details so you can focus on enjoying your engagement.

Your Event Stylists will work with you from the day you book to the day of your wedding day and is always available to brainstorm with you as your vision unfolds. Having a dedicated person who understands your vision is second to none. They are meticulous and passionate about creating the remarkable. Each couple is unique, and we take pride in bringing your style and vision to life! Capturing your individuality and your family heritage is essential to making your wedding a true reflection of who you are. As a Landmark couple you will be able to work with your Stylist to accomplish everything you have dreamed of.

Our History Where We Started

Elstowe Manor at Elkins Estate was built by William and Marie Lousie Elkins in 1898. Designed by Horace Trumbauer, this Italian Renaissance 45 room mansion was built as their retirement and entertainment home. They hosted numerous on-going events with dignitaries such as Rockefeller, Thomas Edison as well as business partner Peter Arrell Browne Widener.

The 42 acres which Elstowe sits on also includes the 1896 home of his son George, Cheltenham House, a magnificent English Tudor, also designed by Trumbauer.

Elstowe Manor is built of Indiana limestone with French interiors done by the leading designer, Allard n Fils. Unlike other residential residences in the late 1800's, Elstowe Manor had it's own power plant which was designed with the help of William's friend, Thomas Edison.

Unfortunately, after living in this architectural masterpiece for only a few short years William passed and his wife then moved in with their son at Cheltenham House. The Elkins were avid art collectors and in fact many pieces of their collection was donated to the Philadelphia Museum of Art which William Elkins was instrumental in having built.

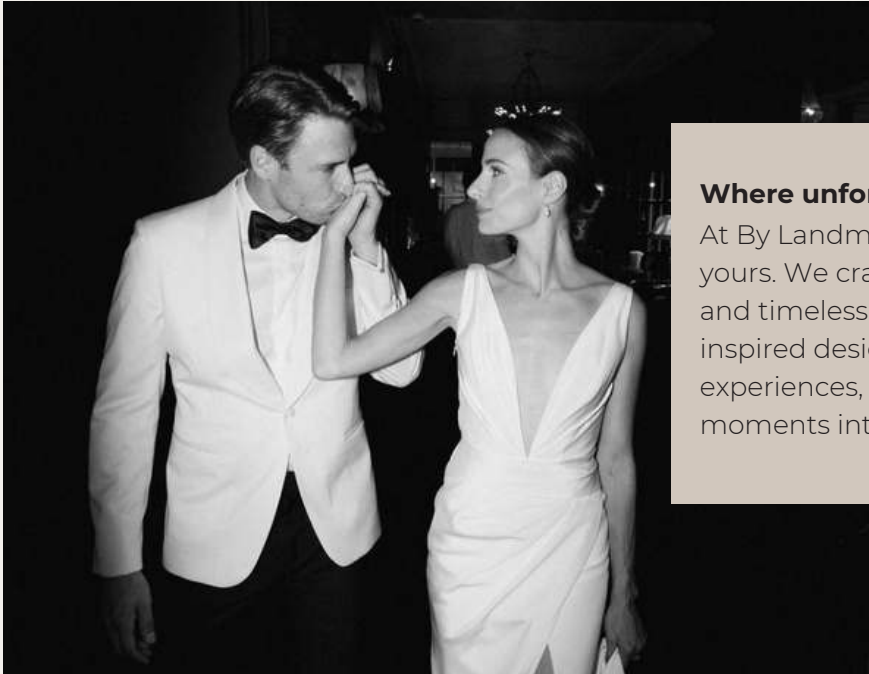
William, a self-made millionaire, dropped out of school in the 8th grade and worked in a fruit and produce stand which he ended up eventually buying. From there he established the first oil refinery business in the country located in Philadelphia. The refinery was eventually sold to his friend Rockefeller. Lastly, Elkins started all railroad lines and trolley service which connected NY, Baltimore and Chicago.

In 1932 the Dominica Sister of Peace purchased the property and began using the home as a women's religious retreat space. They owned the property up until Landmark's purchase in 2019 where we carry out the tradition of entertaining and creating memories.

Our Promise

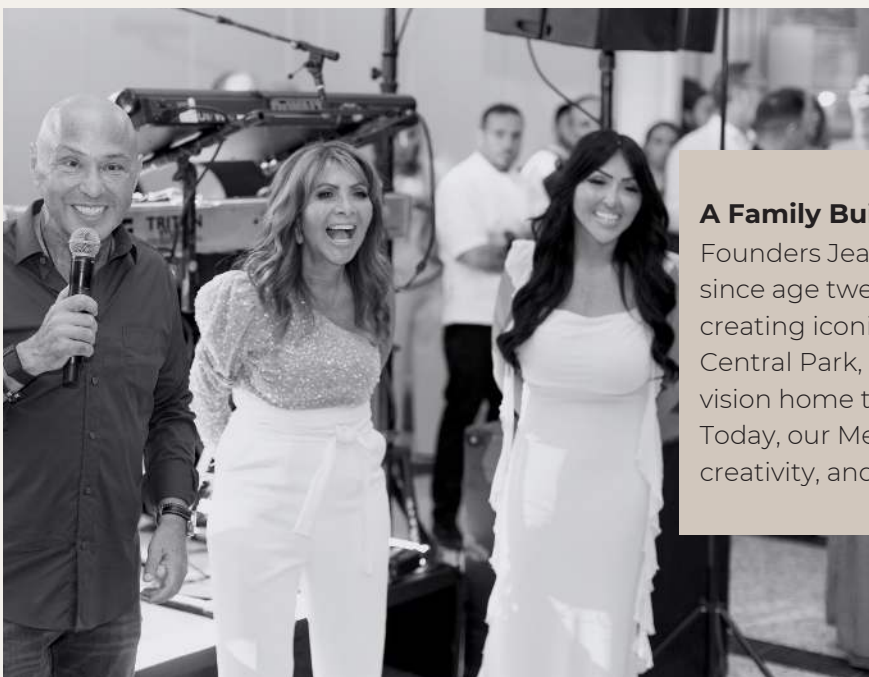
Luxurious, Authentic, Known & Trusted.

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.



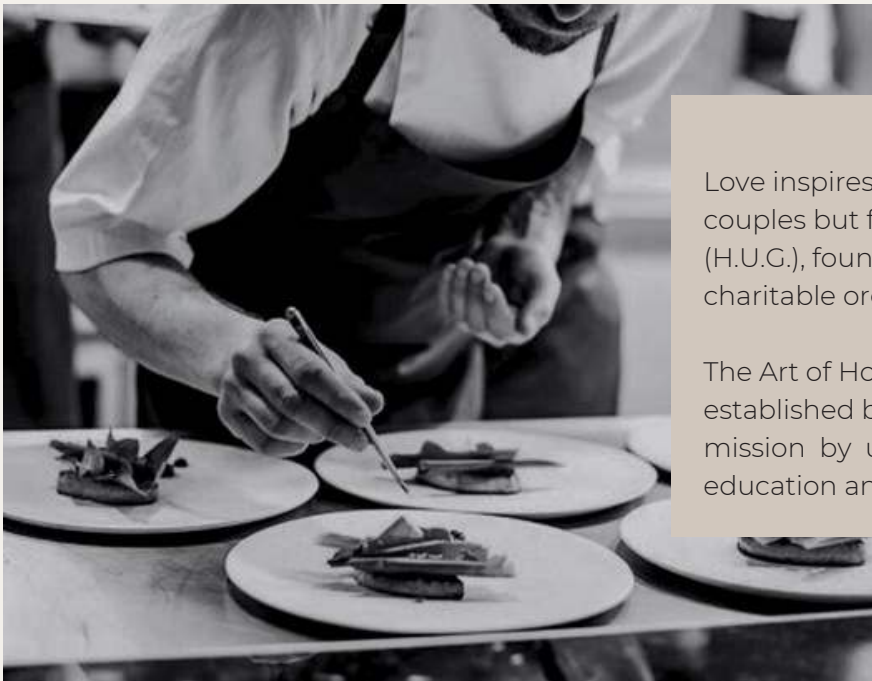
Where unforgettable moments meet timeless hospitality

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.



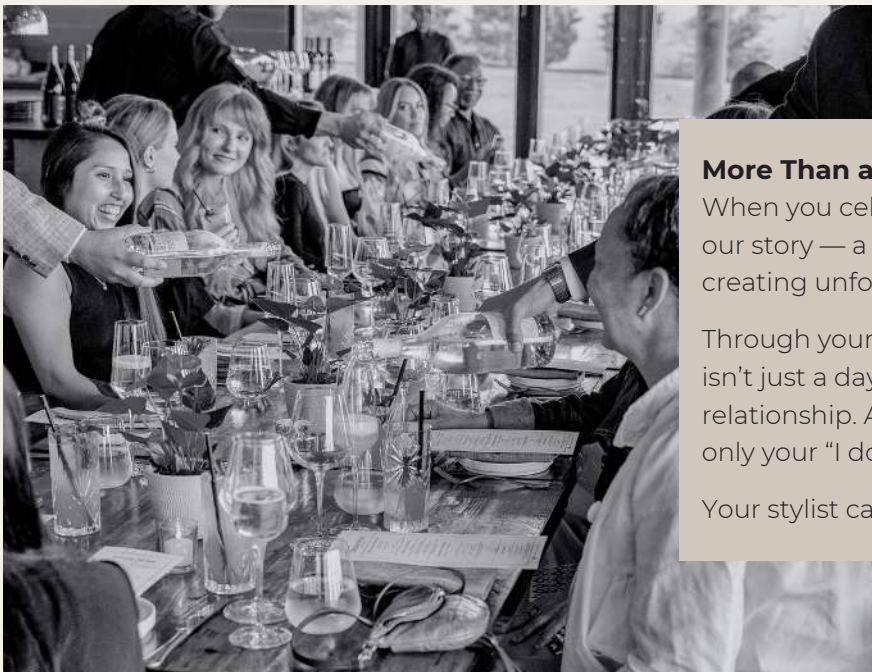
A Family Built on Love

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.



Love inspires everything we do — not only for our couples but for our communities. Through Help Us Give (H.U.G.), founded in 2001, we support local youth and charitable organizations.

The Art of Hospitality Workers Alliance, a nonprofit established by the Cretella's in 2019, continues that mission by uplifting hospitality professionals through education and opportunity.



More Than a Venue

When you celebrate with By Landmark, you become part of our story — a family rooted in love, hospitality, and the art of creating unforgettable beginnings.

Through your Stork Club Couple's Membership, your wedding isn't just a day to remember — it's the start of a lifelong relationship. At By Landmark, we're honored to celebrate not only your "I do," but every beautiful milestone that follows.

Your stylist can't wait to share more!

Culinary Excellence

At By Landmark, our culinary philosophy begins long before the kitchen — it starts in the soil. Guided by the mantra "Locally Sourced, Responsibly Handled," our chefs draw inspiration from New Jersey's rich agricultural heritage and from our own farms, gardens, and greenhouses.

by landmark

A Chef-Driven Company

We're all about the food, where culinary excellence takes center stage.

Landmark believes in the importance of proper sourcing and handling of all ingredients we prepare and serve our patrons. Our Dancing Goat Farm, located on the grounds of Stone House and Ryland Inn, make farm-to-fork possible for all of our venues. We have our own in-house Butcher Shop that serves all of our properties, a point of difference no other event venue in the tri-state has.

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

Throughout his culinary journey, Chef Bucco has received widespread acclaim, including a coveted 4-star rating from the Star-Ledger, as well as the highest rating (Excellent) from The New York Times and AAA's prestigious Four Diamond Award. Chef Bucco's leadership in renowned establishments such as Landmark's The Ryland Inn and Felina has left an indelible mark on the New Jersey restaurant landscape.



This division is spearheaded by Chef Christine Ayers. A graduate of CIA, Ayers forged her reputation as a culinary artist with support of outstanding mentors in the finest kitchens, including Daniel Boulud at Restaurant Daniel, and Chef Craig Shelton at the Ryland Inn. When Landmark purchased The Farmhouse in 2019, Ayers was the Executive Chef there. Landmark quickly learned of her talents and together decided Ayer's would spearhead culinary at Hotel du Village and Elkins Estate, two of Landmark's Pennsylvania locations. In 2024, Landmark transitioned Ayers to her current role. With an unwavering commitment to excellence and a relentless drive to push culinary boundaries, Ayers continues to make her mark on the culinary world.



Sample Event Timing



EXAMPLE: 5PM 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
Dancing

9:30 PM
Cake Cutting

10 PM
Dancing

11 PM
Reception Concludes

11:30PM-12:30AM
After Party

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.

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

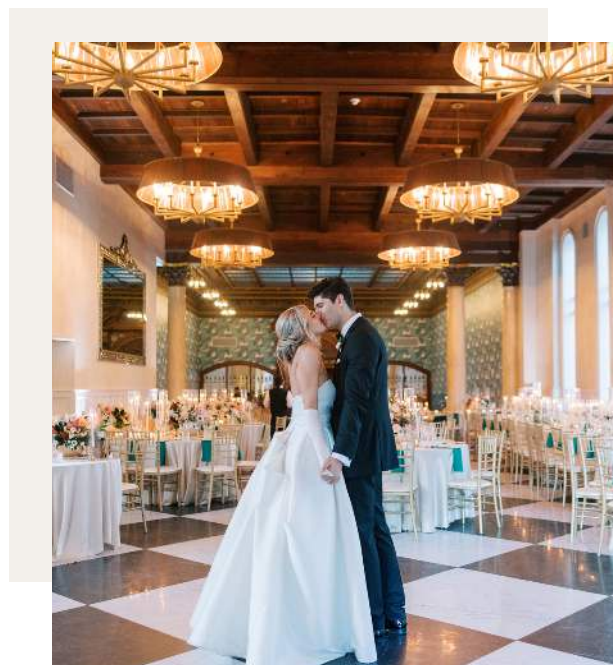
Immediate Closure due to Floods,

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

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

Are We Able To Remove Items to Reduce Costs?

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

Are There Additional Costs?

Yes the following:

Maitre'D Fee

Administrative Fee / 24%

PA Sales Tax / 6%

Guests Under 21 / Less \$10 (if above minimum guest count)

Children Under 3 / Free

Children Under 12 / \$65 with children's meal (if above minimum guest count)

Vendor Meals / \$60

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

We Have Answers

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.

Are There Any Vendors That You Recommend?

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

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

You and your wedding party can arrive 2 hours prior to your event to enjoy photo opportunities.

Does Your Kitchen Accommodate Allergies & Dietary Restrictions?

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

Do You Offer Kosher & Indian Catering?

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

Do You Require Entrée Counts In Advance?

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

Do You Offer A Food Tasting?

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

Is There A Children's Meal?

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

Are You Pet Friendly?

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

Are There Hotel Accommodations Recommended?

Elkins Estate is proud to have on-site overnight accommodations. Should you require more rooms than what is on-site, 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 landmark A Team You Can Trust

Thank you so much for your interest in booking with Elkins Estate! 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.

📍 1750 Ashbourne Rd Elkins Park, PA, 19027



@elkinsestate
@landmark.weddings



Elkins Estate 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!



A Weekend You'll Never Forget

