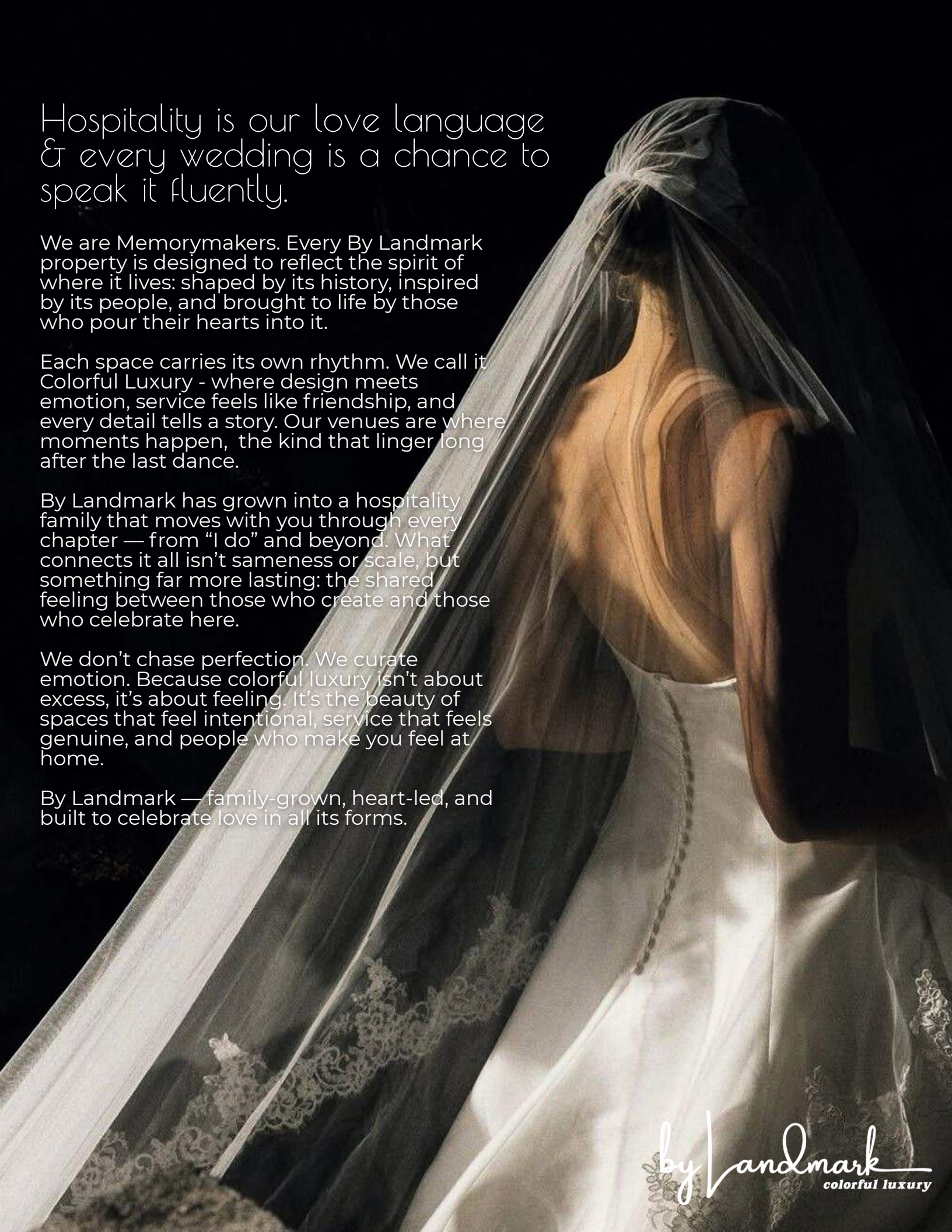


STONEHOUSE

Wright-Style Urban Lodge.
Engaging, Mountaintop Destination

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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A Stone House Wedding Experience

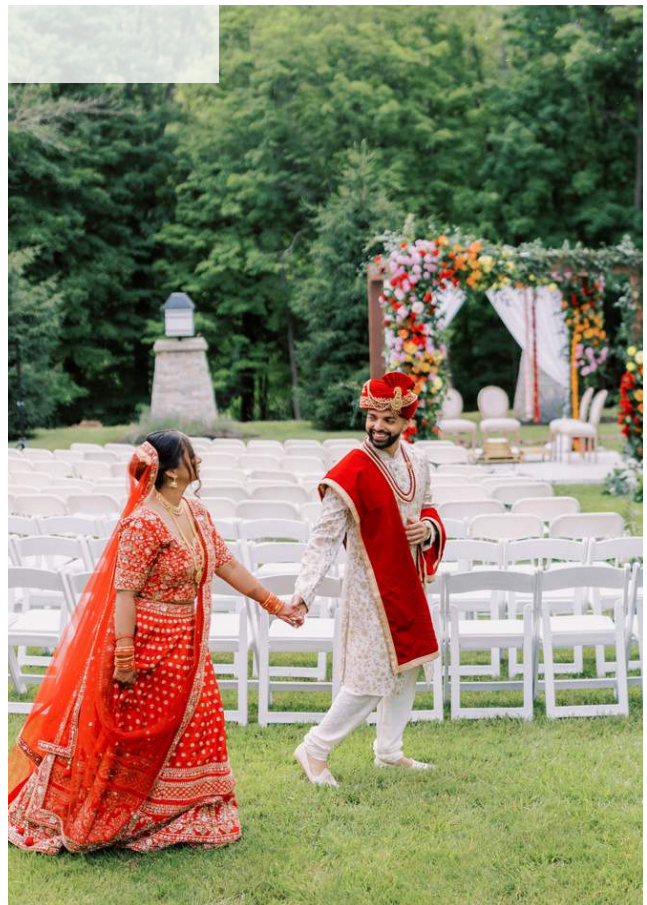
Nestled on 10 acres of meticulously lush gardens in the stunning Watchung Mountains, Stone House is a picturesque backdrop for your next celebration. We offer two distinct event spaces on our hillside property, each in a separate building where luxury meets rustic and contemporary.

- ✓ **Event Stylist** (Planning & Day-Of)
- ✓ Wedding Attendant, Captain
- ✓ 2 Hours of **Early Arrival** (Wedding Party)
- ✓ Snacks and Bites Provided to Your Wedding Party Upon Arrival
- ✓ Butler Service Upon Guest Arrival to Cocktail Hour
- ✓ **Beautiful Gardens & Fire Pits**
- ✓ Coat Check and Coatroom Attendant (Season/Weather)
- ✓ Bathroom Attendant
- ✓ Use of Our **Gardens for Photos, Ceremony and Cocktail Hour**
- ✓ **Premium by Landmark Bar**
- ✓ **Upgraded Wines** From our Cellar Served to the Couple's Parent Tables
- ✓ **Two Signature Drinks**, Handcrafted and Designed By You and Our Mixologist
- ✓ Prosecco 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 and Napkin Color** From Our Selection
- ✓ Flatware and Glassware
- ✓ Tables in Various Shapes and Sizes, Chivari Chairs
- ✓ Table Numbers
- ✓ Customizable Floorplans
- ✓ 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 Water Refreshment Presented at Valet Departure





Love Has
No Season



A photograph of the exterior of Stone House restaurant at dusk. The building features a large, covered patio area with a wooden roof and stone pillars. Warm interior lights are visible through the large windows. A stone-paved walkway leads towards the entrance. The sky is a mix of blue and white clouds.

Love Notes

STONEHOUSE

"We can't say enough amazing things about Stone House and everyone who works there!! ... The space is BEAUTIFUL, and the food is amazing!! Our guests keep telling us it was the best wedding food they've ever had. From the beginning until even the day after, the team at Stone House made the process easy and enjoyable. ... Our guests raved about the space, the great food and service, and we can't wait to come back and celebrate our anniversaries here over and over!!"

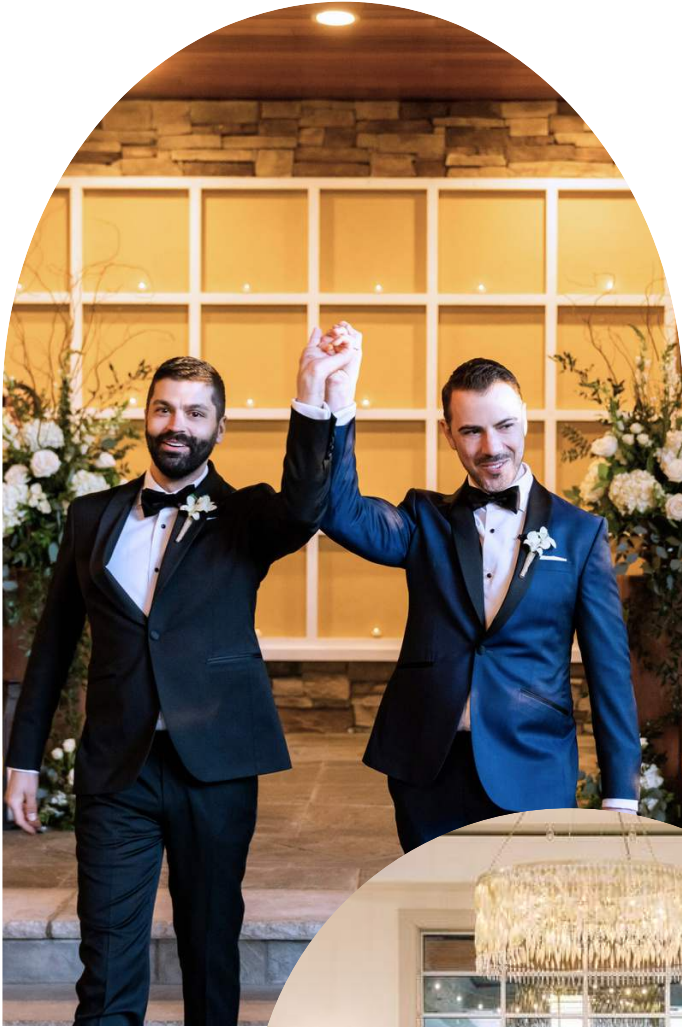
-Allison Z.

Day of Wedding Experience
STONEHOUSE



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 Chairs & Setup
Indoor & Outdoor Options Available
Wedding Attendant
Infused Sparkling and Still Water

STAY WARM PACKAGE

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

STAY COOL PACKAGE

Keep your guests cool at your ceremony with our personalized Landmark fans

BUBBLES PACKAGE

Blow your guests away with these bubbles to celebrate your "I do!"

ADDITIONAL PRE-CEREMONY SIPS

Butler passed prosecco
Seasonal Sangria
Lemonade
Apple Cider
Hot Cocoa & Marshmallows
Mulled wine
Signature Sips

A Short Stay Away

Saying “I do” at Stone House? For couples tying the knot at Stone House, we’ve got your stay covered at the newly renovated and opened Albion Summit, just minutes away. 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 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 rate on rooms
- Discounted rates on suites
- Upgrades on rooms (subject to availability)
- Early check-in (subject to availability)
- Complimentary Wifi
- Transportation will be provided via shuttle to and from the venue with guarantee of 20 rooms
- 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 18 minute drive with a distance of 10 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

Mini Hotdog Served in a
Poppy Seed Blanket,
Honey Mustard

Pork Belly Served with
Kabayaki Sauce

Sliced Filet Mignon on Crostini
Topped with Onions
and Horseradish



FROM THE SEA

Mini Crab Cakes,
Roaster Pepper Aioli

Coconut Shrimp,
Spicy Orange Sauce

Tuna Tartare in
Cucumber Cup with
Wasabi Aioli

Mini Lobster Roll



FROM THE FIELDS

Mini Mushroom Tartlets
Parmesan, Fresh Herbs

Wild Mushroom Arancini

Yukon Gold Potato Croquettes,
Roasted Garlic Aioli



Mini - Plated Hors D'oeuvres

Baby Lamb Chop | Dijon Herb Crust and Potato Purée

Noodle Shop | Shrimp, Beef or Vegetable served in To Go Containers, Soba Noodles (Buckwheat),
Scallion, Soy Sauce, Ginger, Mushrooms

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 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

Stationary Displays

Our Signature Culinary Experience

LOVE & PAELLA

Please select 1
"Sunday" Paella I Chicken, Peas, Red Pepper and Paprika
Seafood Paella I Squid, Shrimp, Mussels and Clams Vegetable Paella I 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 I Thai Chili Shrimp Skewer I Beef Kebab
Signature Sauces including I Chimichurri, Garlic Yogurt Sauce, Spicy Sambal
Garnishes & Extras I Toasted Flatbread, Shaved Onion and Cucumber Salad, Lime Wedges, Cilantro

SAUCY & SAVORY, A TASTE OF FELINA

Eggplant Parm
Meatballs
Rigatoni al Bolognese
Served with...
Freshly Grated Parmesan, Red Chili Flakes,
Garlic Bread

SIGNATURE WOK CREATIONS FROM ANZU SOCIAL

Beef & Broccoli
Sweet & Sour Chicken
Served with...
Hibachi Fried Rice

Your Main Event

FIRST COURSE | SALAD

Please Select One

SPRING | SUMMER

Classic Caesar Salad | Kale And Romaine Lettuce,
Classic Dressing, Sourdough Croutons, Parmesan

Arcadian Mixed Greens | Goat Cheese, Dried Cherries,
Toasted Almonds, White Balsamic Vinaigrette

Arugula Salad | Red Quinoa, Watermelon Radish,
Ricotta, Red Wine Vinaigrette

Bitter Greens Salad | Roasted Grapes, Pickled
Onions And Jalapenos, Fresh Herb Dressing

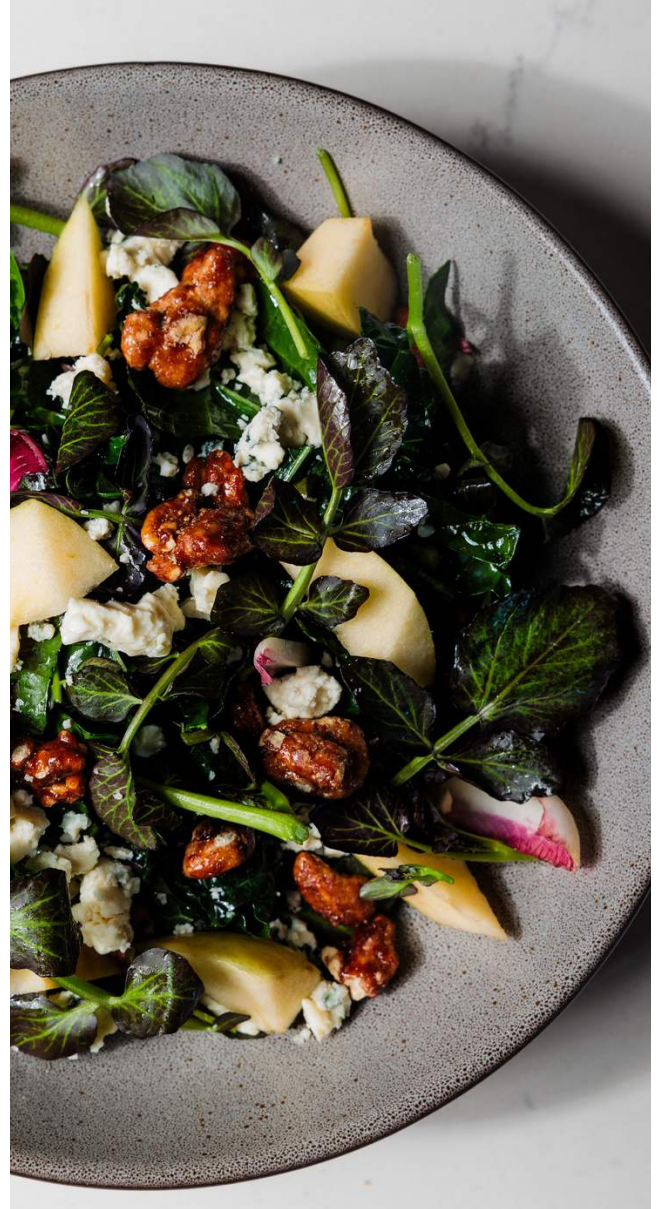
FALL | WINTER

Classic Caesar Salad | Kale And Romaine Lettuce,
Classic Dressing, Sourdough Croutons, Parmesan

Arugula Salad | Roasted Delicata Squash, Feta, Pepitas,
Pomegranate-Balsamic Vinaigrette

Bitter Green Salad | Crisp Julienne Vegetables, Pine Nuts,
Ginger-Soy Dressing

Arcadian Mixed Greens | Shaved Granny Smith Apples,
Candied Walnuts, Cotija, Apple Cider 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
* Adding a Fourth Entree Option is Additional

SPRING | SUMMER

Scottish Salmon | Snap Peas, Fennel, Roasted Mushrooms, Mushroom Balsamic Reduction

Roasted Icelandic Cod | Tomato Sofrito, Parmesan Risotto, Basil Oil

Filet Mignon | Potato Gratin, Vidalia Onion, Bordelaise Sauce

Braised Short Rib | White Sweet Potato Puree, Baby Carrots And Parsnip, Salsa Verde

Panko Crusted Chicken Breast | Mushroom Risotto, Pearl Onion & Asparagus, Chicken Jus

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
Potato Puree, String Beans *additional

FALL | WINTER

Faroe Island Salmon | Roasted Tri Colored Cauliflower, Rainbow Swiss Chard, Cauliflower Puree, Caper-Raisin Sauce

Roasted Icelandic Cod | Celery Root, Mushroom Fricassee, Balsamic-Mushroom Reduction

Panko Crusted Dijon Chicken Breast | Fingerling Potato, Broccolini, Whole Grain Mustard Chicken Sauce

Filet Mignon | Black Truffle Potato Puree, Roasted Root Vegetables, Bordelaise Sauce, Crispy Onions

Braised Short Rib | Parmesan Polenta, Parsnip Puree, Balsamic-Glazed Pearl Onions, Carrots, Fried Parsnip, Braising Liquid

Station Enhancements

| | |
|---|--|
| <div>CARVING STATION</div> <div>✂</div> | <p>PLEASE SELECT TWO</p> <p>Steamship of Beef with Horseradish Sauce (for events with 150+ guests) Top Round of Beef with Horseradish Sauce (for events with under 150 guests) Corned Beef with Whole Grain Mustard Free Range Turkey with Cranberry Relish Pork Loin with Apple Compote Atlantic Salmon with Lemon Caper Sauce Cured Ham with Honey Mustard Sauce Rack of Lamb with Minted Yogurt Sauce Beef Tenderloin with Red Wine Sauce</p> |
| <div>LOW COUNTRY BBQ</div> | <p>Options Country Fried Chicken, Pulled Pork, Brisket</p> <p>Accompaniments Macaroni & Cheese, Corn, Bread, Cole Slaw, Hot Sauce, Pickles</p> |
| <div>WING STATION</div> | <p>Crispy Chicken Wings</p> <p>Buffalo Wing Sauce Celery, Carrots, Blue Cheese</p> <p>Thai Chili Sauce Sliced Scallions, Sesame Seeds</p> <p>BBQ Sauce Cabbage Slaw, Ranch Dressing</p> |
| <div>SUSHI BAR</div> <div>✂</div> | <p>Options Maki, Sushi and Special Combo Rolls</p> <p>Accompaniments Wasabi, Pickled Ginger, Soy Dipping Sauces</p> |
| <div>RAW BAR</div> | <p>Oysters, Little Neck Clams, Poached Shrimp</p> <p>Classic Cocktail Sauce, Horse Radish Sauce and Black Pepper Mignonette</p> <p>*Additional: Jonah Crab Claws</p> |



Station Enhancements

continued

AMERICAN CLASSIC



Sliders Featuring 1 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

DIM SUM



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

TACO BOUT LOVE



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

STEAKHOUSE



Grilled Sliced Flat Iron Steak
Accompaniments 1 Creamy Spinach, Lyonnaise Potatoes, Ciabatta Rolls, Horseradish Creme
*Additional: Filet Mignon 1 Ribeye

OSTERIA STATION

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



Sweet Endings



FOURTH COURSE | DESSERT

Custom Designed Wedding Cake

Palermo Bakery | 201-336-9822 palermobakery.com

Boozy Endings: A Sweet Finale

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

Butlered Sweets

Chef's Selection of Mini Desserts

Roasted Marshmallows by the Firepit

Regular and Decaffeinated Coffee, Selection of Teas

Dessert Enhancement

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

Crepe Bar

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

Churro Station

Warm Churros Dipped in Sugar & Cinnamon
Chocolate Sauce, Dulce de Leche Sauce, Mango Sauce

Donut Wall

Assorted Specialty Donuts

Dessert Experience

Dessert Display- Black Forest Cake, Carrot Cake, Cheesecake, Eclairs, Tiramisu, Napoleons, Cream Puffs, Handmade Chocolate Truffles, Chocolate Dipped Strawberries, Chocolate Chip Cookies, Pignoli Cookies, Oatmeal Cookies, Macarons, Confetti Cookies
Ice Cream Bar- Chocolate and Vanilla Ice Cream, Waffle Bowls, Chocolate Sauce, Caramel Sauce, Sprinkles, Whipped Cream, Oreo Crumble

A romantic couple is shown in a close embrace, about to kiss. The man, on the left, has short brown hair and is wearing a black tuxedo jacket with a gold button. The woman, on the right, has long, wavy blonde hair and is wearing a white lace wedding dress. They are both holding tall, slender champagne flutes filled with bubbly champagne. The woman's hand is visible, showing a diamond engagement ring on her ring finger and white manicured nails. The background is softly blurred, suggesting an indoor wedding reception setting. Overlaid on the center of the image is the text "Cheers to Love" in a white, elegant cursive script.

Cheers to Love

by landmark

Premium Bar

VODKA

Platinum 7x
Titos
Ketel One
Skyy Vodka

GIN

Fords
Tanqueray
Beefeater
Hendricks

RUM

Parrot Bay
Malibu Captain
Morgan
Plantation

TEQUILA

Jose Cuervo Traditional
Casamigos Blanco
Don Julio Reposado

BOURBON

Benchmark Small Batch
Wild Turkey
Evan Williams Black Label

WHISKEY

Seagrams 7
Jack Daniels
Jameson

SCOTCH

Dewars White Label
Johnnie Walker Black
Glenlivet

COGNAC

Courvoisier VS
Hennessy VS

LIQUEURS

Campari
Aperol

BEERS

Miller Lite
Corona
Yuengling
Stella / Peroni
Heineken
Heineken OO

WINE

White
Hayes Sauvignon Blanc
Coastal Vines
Pinot Grigio

Red
Coastal Vines Pinot
Noir Coastal Vines
Cabernet Sauvignon

Rose
Hayes Reose

What's Behind the Bar

The Bar is more than just a place to grab a drink—it's an experience. We proudly offer a curated mixology program built on premium spirits, specialty ice, seasonal garnishes, and thoughtful technique. Whether it's a timeless classic, a low-ABV sipper, a zero-proof creation, or a low-calorie option, every cocktail is crafted with intention and designed to complement your celebration.

Sommelier Selections

This is your wedding let's make it unforgettable. Allow our in-house sommelier to elevate your celebration with curated wine selections from our cult favorites and allocated bottles, sourced directly from our Wine Spectator-awarded cellars. Whether you're a seasoned wine lover or simply looking to impress your guests, our sommelier will guide you through exceptional options to create a wine experience as refined and memorable as your special day.

Wine Cart Experience

Featuring a thoughtful rotation of white, red, rosé, and sparkling selections, each bottle has been chosen to pair beautifully with our culinary offerings. This roaming wine service brings the sommelier experience tableside—personal, interactive, and unforgettable.

Bar Enhancements

STORK CLUB STATION

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

Light up the Night - Add Cigars to Your Celebration

add a box of Stork Club No. 53 Cigars
Complete with Customizable Lighters and Cigar Bands

SCOTCH BAR

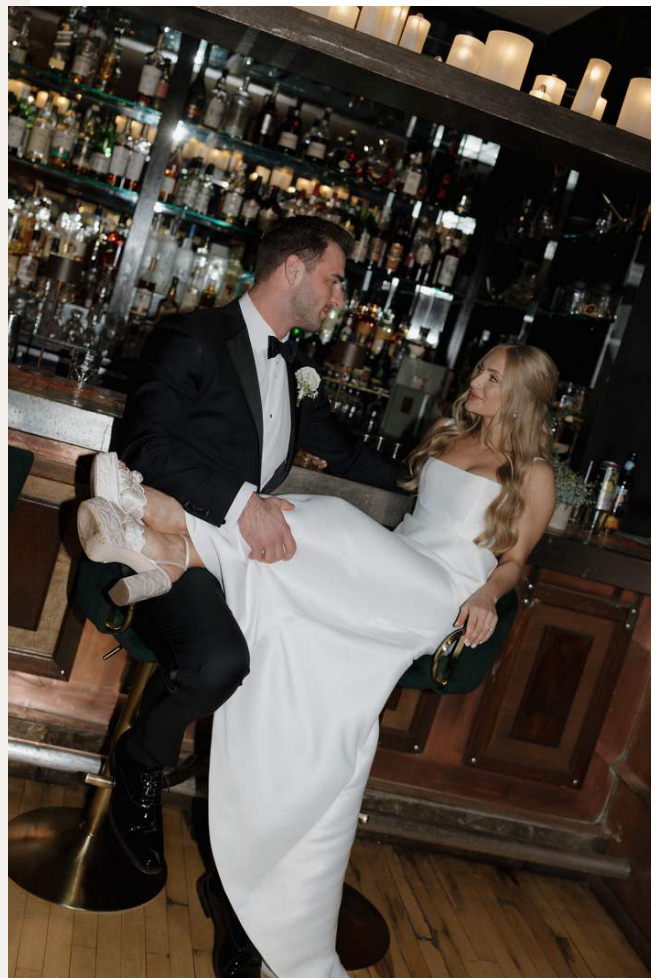
Variety of Scotches to Include 1 Dewars, Johnny Walker Black, Glenlivet, Macallan 12

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



Don't Stop The Party



After Party Option 1

Continue the party for an additional hour in the cocktail hour space. Includes one additional hour of partying, open bar and food truck of your choice. Food Truck can be served on truck or at a station.

After Party Option 2

Continue the party with one hour of open bar in the cocktail hour space.

Food Truck Based on Availability
Minimum Guest Count of 50 or 50% of the Final Guest Count, Whichever is Greater

After Party & To Go Options

Hot Dogs

Toppings | Sauerkraut, Onions, Relish, Mustard, Ketchup

Tacos

Choice of 2: Chicken, Pork, Fish, Steak

Served with Guacamole, Sour Cream, Cheddar Cheese, Salsa Verde, Pico de Gallo, Salsa Tatemoda

French Fries

Choice of 2 toppings: Toppings | Chili Fries, Disco, Truffle & Parmesan, Nacho Cheese, Spicy Aiolo

Grilled Cheese

Classic American Cheese Cheddar and Bacon

Burgers

Choice of 2: Classic Cheeseburger, California Cheeseburger, Bacon Cheeseburger, Mushroom and Onion Burger, Bacon and Blue Cheese,

Crispy Chicken Sandwich

Accompaniments | French Fries

Pizza

Options | Cheese, Sausage Pepperoni

Seaside Boardwalk

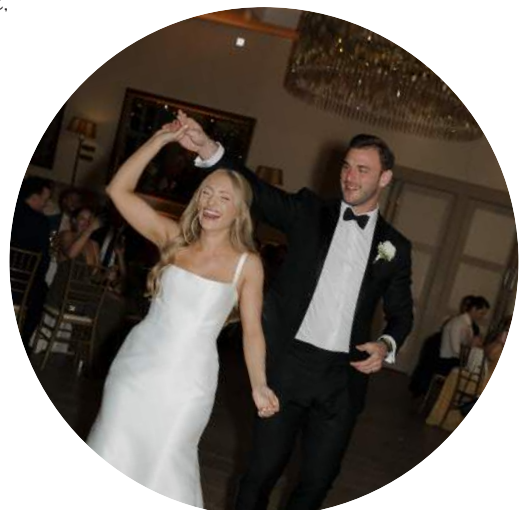
Jersey Style Sausage, Pepper and Onion Sandwiches on Hero Roll

Philly Cheese Steaks

Served with Cheddar Sauce, Onions and Mushrooms

Jersey's Specialty

Pork Roll, Egg and Cheese Sandwiches





Winter Wedding Receptions

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

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

January - March

Enjoy These Items in Addition to Your Regular Menu

Upon Arrival to Ceremony

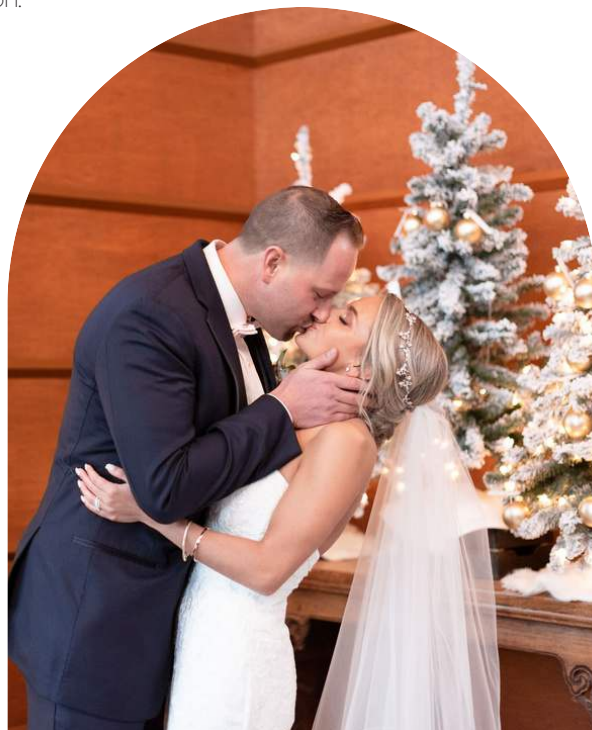
Guests Will Be Greeted with Mulled Wine & Warm Cider

Cocktail Hour

Soup & Grilled Cheese Station | Accompanied by
Homemade Tomato Soup and Artisanal Grilled
Cheese Offerings

or

Fondue Station | A Savory Cheese Fondue
Accompanied by Artisanal Breads and Vegetables



Hot Chocolate Station
Served with
Warm Sugar Donuts
-or-
Snowflake Cookies

Personalized Ice Sculpture
Upon entering cocktail hour an ice
sculpture with your initials will be
prominently displayed

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

Stone House at Stirling Ridge has been in the Landmark portfolio since 2007. The location, being nestled in the Watchung Mountains and yet so close to so many vibrant communities made this a natural choice to add to our portfolio.

For more than 50 years this property operated under the name Chanticleer Chateau as a restaurant and event space. By the early 2000s the space that once bustled with activity had grown inactive and was in desperate need of repair. Landmark purchased the property and began a 2 year renovation to incorporate the Grand Ballroom and the Restaurant. Inspiration for property came from the famous American architect, Frank Lloyd Wright. Guests enjoy the fact that the landscape is part of the architecture and thus the guests experience. From the use of authentic stone, wood and metal, Stone House embodies a space to be enjoyed all year long and opened with huge success.

In 2017, our second phase incorporated the addition of the Lodge, again Frank Lloyd Wright inspired with 30' curved wood ceilings, wooden battened walls and floor to ceiling stone fireplace.

Stone House is also home to Dancing Goat Farms, our organic farm which supplies our events with vegetables and herbs and is a great place for photo opportunities. Coming soon we will have a boutique hotel on the property which will allow you and your guests the comfort of staying on site after your wedding.

Our Promise

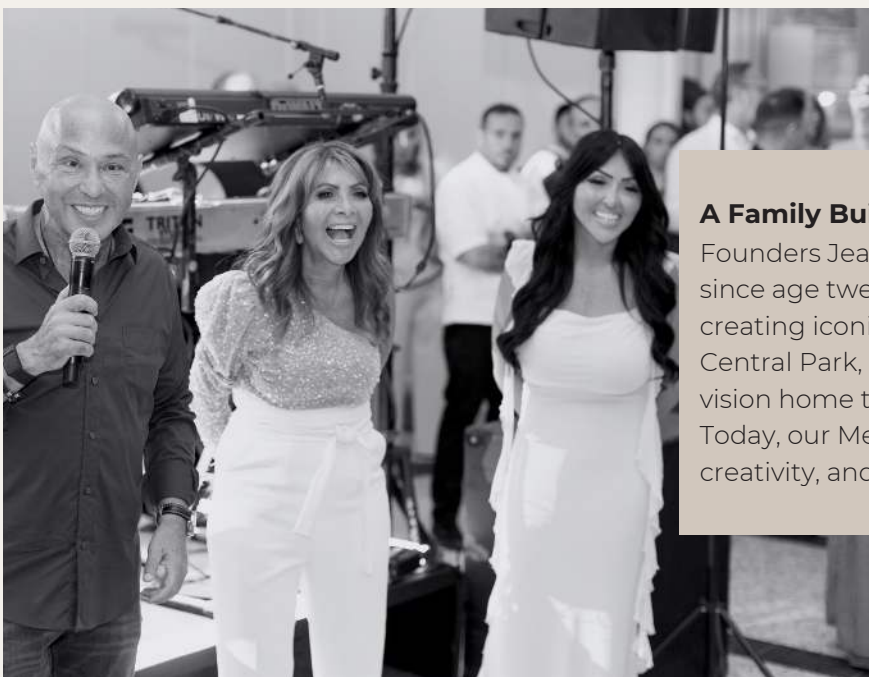
Luxurious, Authentic, Known & Trusted.

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

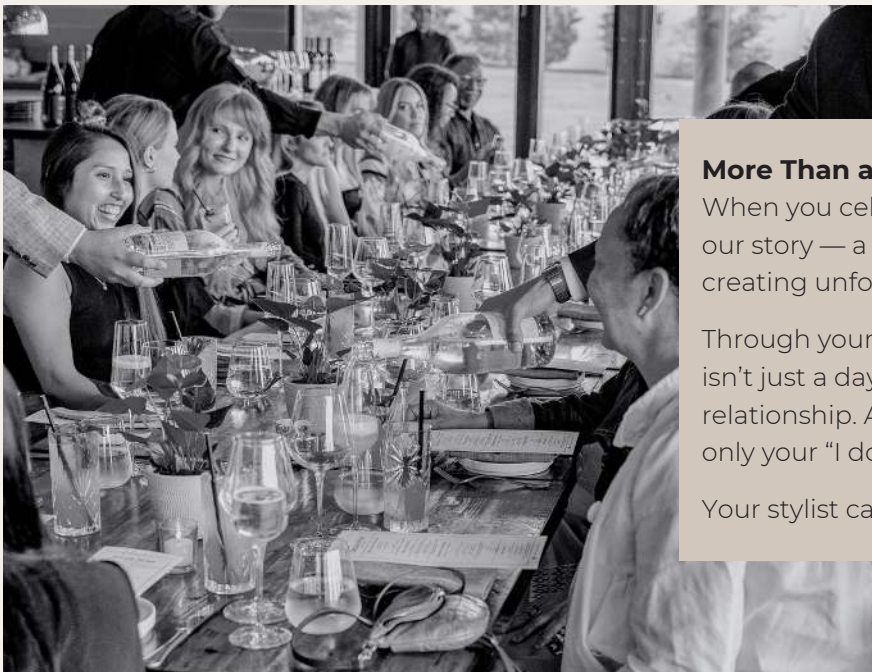
Founders Jeanne and Frank Cretella have shared a love story since age twelve — the heart and soul of By Landmark. After creating iconic New York destinations like The Boathouse in Central Park, Lundy's, and American Park, they brought their vision home to New Jersey in 2000, founding By Landmark. Today,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

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.



Revered as one of the most prominent chefs in NJ, David Drake is credited as a “New Jersey pioneer of modern American cuisine with classic French roots,”. David first became executive chef at the Frog and the Peach, where he honed his signature cuisine. He was the chef/owner at the Stage House Restaurant, established the restaurant David Drake, and was executive chef/partner at the Daryl Wine Bar. He also worked with Chef Jean Francois Taquet at the River Café, with chef David Burke in Brooklyn, and at the Ryland Inn with Chef Craig Shelton. David was nominated for a James Beard award for “Best new restaurant”. In the kitchen, David's skill is matched only by his resolve. A fireworks explosion robbed him of his left hand at age 14. His included throwing a baseball against a wall, learning to catch using the Jim Abbott technique long before Abbott arrived on the scene. However, it was in the restaurant kitchen, tolerant yet competitive. However, it was in the restaurant kitchen, tolerant yet competitive, where David thrived.

Chef Bucco is a leading force in New Jersey's restaurant scene, with decades of experience and numerous accolades, including a 4-star review from the Star-Ledger, an “Excellent” rating from The New York Times, and AAA's Four Diamond Award. Chef Bucco's leadership in renowned establishments such as Landmark's The Ryland Inn and Felina has left an indelible mark on the culinary industry. As VP of Culinary at by Landmark, he oversees a diverse portfolio and mentors emerging talent, shaping the future of the state's culinary landscape.



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



Sample Event Timing

EXAMPLE: 6PM START TIME



6 PM
Guest Arrival

6:30 PM
Ceremony Begins

7 PM
Ceremony Concludes

7 - 8 PM
Cocktail Hour

8 - 8:30 PM
Intros, First Dances, Toasts

8:30 PM
First Course is Served

9:30 PM
Dinner is Served

10:30 PM
Dancing

10:30 PM
Cake Cutting

11 PM
Dancing

12 AM
Guests Depart

*1AM
After Party Options



EXAMPLE: 10AM START TIME



10 AM
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

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 \$6000 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 up-grades 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:

Attendants & Maitre D Fee

Administrative Fee / 24%

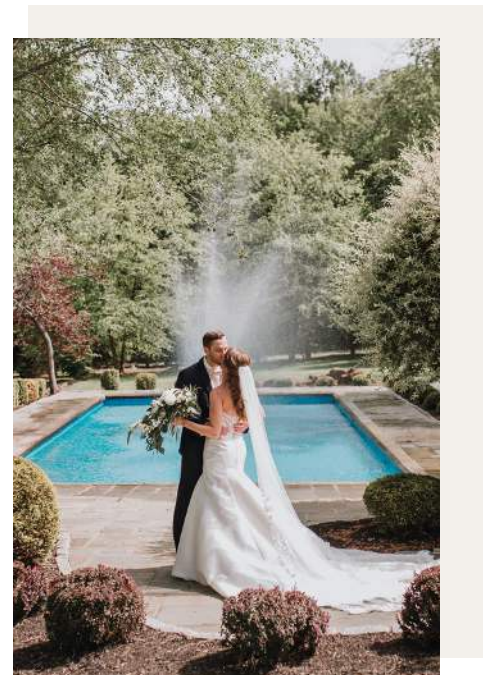
NJ Sales Tax

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 Minimum Guest Requirements?

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

When Do I Need To Give My Final Guest Count?

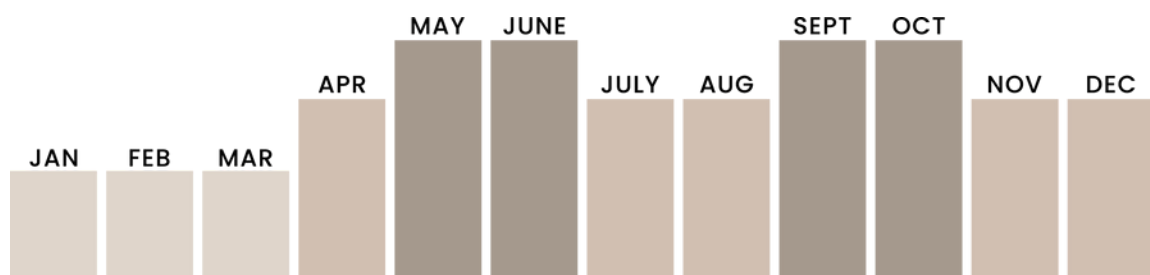
You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During 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. Daytime receptions are 4 hours long.

What Is Your Peak Season & Off-Peak Season?

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



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.

We Have Answers

continued

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.



by landmark A Team You Can Trust

Thank you so much for your interest in booking with Stone House! Your Landmark moment begins with a wedding and a venue that's as unique and special as you are! Our wedding services are tailored to create a magical day that's a reflection of your love story.

📍 50 Stirling Rd, Warren, NJ 07059



@stonehousenj
@landmark.weddings



Stone House at Stirling Ridge



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!

