

# HOTEL *Du Village*

Exclusive. Chateau Experience.  
French Country Estate



2026 & 2027  
WEDDING PACKAGE

*by landmark*  
colorful luxury

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

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

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

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

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

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



by landmark  
colorful luxury

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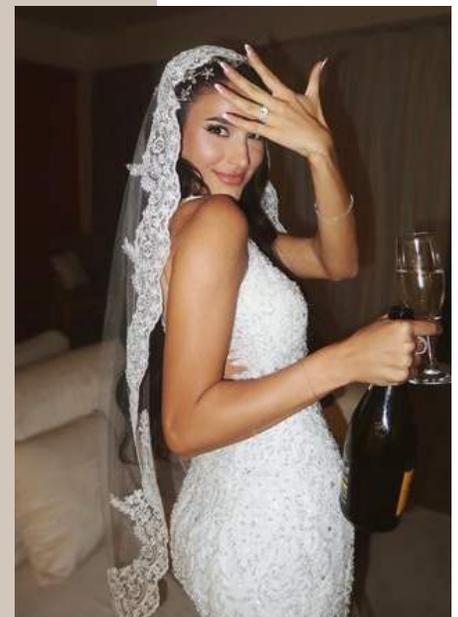
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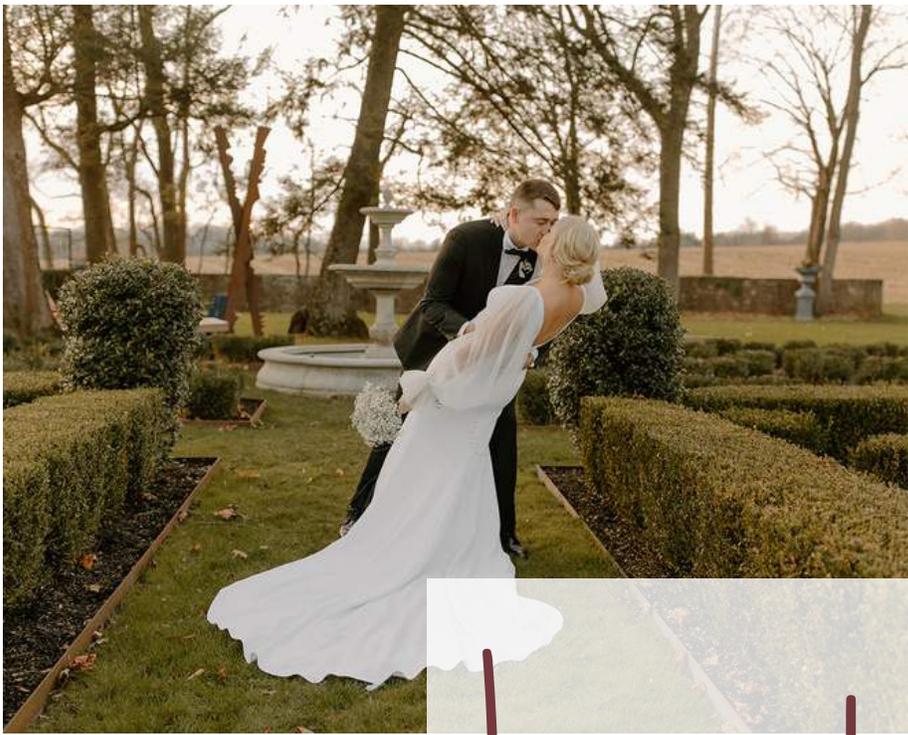


# A Hotel du Village Wedding Experience

Hotel du Village's natural elegance transforms your wedding into a lavish weekend getaway. This meticulously restored 12-acre estate and boutique hotel is surrounded by lush greenery and gardens, a hidden treasure for any couple wanting an exclusive Chateau wedding.

- ✓ **Event Stylist** (Planning & Day-Of)
- ✓ Wedding Attendant, Captain
- ✓ Wait Staff, Runners, Bartenders, Bar Back
- ✓ 3 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**
- ✓ **Two Signature Drinks**, Handcrafted and Designed By You and Our Mixologist
- ✓ **Upgraded Wines** From our Cellar Served to the Couple's Parent Tables
- ✓ 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





# Love Notes

HOTEL *On Village*

"The wedding of our dreams! I am still in shock about how perfect the staff at HDV made our day. Our guests have been giving great feedback and saying it was the best service they have ever received at a wedding. The food is so tasty and it was so easy to plan with them from the very start. The entire day we felt taken care of and relaxed. I did not have to worry about how things were set up in the room or anything because I knew Heather and her team would have it covered. ... You should have no reservations when considering HDV as your venue. They made my dreams come true."

-Sarah C.

# Day of Wedding Experience

HOTEL Du Village



# 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

\*Boozy add on available

Apple Cider

\*Boozy add on available

Hot Cocoa & Marshmallows

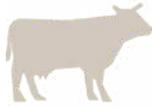
Mulled Wine

Signature Sips

# Cocktail Hour

BUTLER PASSED HORS D'OEUVRES

All Included



## FROM THE LAND

Beef Tenderloin Crostini,  
Caramelized Onions,  
Gorgonzola

Felina Meatballs

Mini Hotdog Served in a  
Poppy Seed Blanket,  
Honey Mustard

Thai Chicken Dumpling



## FROM THE SEA

Lobster Roll

Petite Crab Cake,  
Red Pepper Aioli

Seared Tuna  
on Wonton



## FROM THE FIELDS

Arancini

Potato Pancakes,  
Apple Compote

Truffle Mushroom Tart,  
Shave Parmesan Cheese



## Mini - Plated Hors D'oeuvres

Baby Lamb Chops | Mediterranean Salad  
Fried Calamari | Hot Banana Peppers, Balsamic Glaze

# 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 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

## MARSEILLE

**French Bouillabaisse** | Shrimp, Mussels, Clams, Cod, White Wine, Saffron Broth  
**Croustades** | PEI Mussels, Fennel, Pernod, Herb Butter  
**Sauteed Shrimp** | Potatoes, Garlic, Shallot Butter

## SIZZLE & SKEWERS

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

# Your Main Event

## FIRST COURSE | SALAD

*Please Select One*

SPRING | SUMMER

Baby Greens | Watermelon, Feta Cheese, Mint, Berries,  
Red Wine Vinaigrette

Mixed Greens | Heirloom Tomatoes, Shallots, Bleu Cheese,  
White Balsamic Vinaigrette

Asparagus | Frisée, Radishes, Goat Cheese, Cider  
Vinaigrette Classic

Caesar | Focaccia Croutons, Shaved Parmesan

Panzanella | Country Sourdough, Heirloom Tomatoes,  
Cucumber, Bell Pepper, Mozzarella Cheese, Sherry  
Vinaigrette

FALL | WINTER

Romaine | Fire Roasted Tomatoes, Kalamata Olives, Feta,  
Red Wine Vinaigrette

Mixed Greens | Pomegranate Seeds, Truffle Goat Cheese,  
Apple Cider Vinaigrette

Chicory | Endive, Radicchio, Radishes, Hearts of Palm,  
Citrus Vinaigrette

Baby Kale Caesar | Focaccia Croutons, Shaved Parmesan

Baby Spinach | Pears, Dried Cranberries, Gorgonzola,  
Smoked Almonds, Rice 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  
\* Adding a Fourth Entree Option is Additional

SPRING | SUMMER

Halibut | Spring Vegetable Cous Cous, Lemon Dill Butter

Pan Seared Salmon | Haricot Vert, Cauliflower Puree, Heirloom Cherry Tomato, Mandarin Dill Butter

Herb Crusted Chatham Cod | Black Rice, Asparagus, Fennel, Citrus Salad, Citrus Vinaigrette

Braised Short Ribs | Swiss Chard, Roasted Stone Fruit, Pearl Onions, Polenta

Grilled Filet Mignon | Fingerling Potatoes, Wild Mushrooms, Baby Carrots, Bordelaise Sauce

Roasted Free Range Chicken | Potato Puree, Cipollini Onions, Lemon Caper Sauce

## 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

Herb Crusted Chatham Cod | Black Rice, Citrus Fennel Salad, Asparagus, Citrus Vinaigrette

Halibut | Fall Vegetable Orzo, Meyer Lemon Beurre Blanc

Pan Seared Salmon | Baby Bok Choy, Snow Peas, Enoki Mushrooms, Asian Vinaigrette, Basmati Rice

Filet Mignon | Potato Gratin, Wild Mushrooms, Baby Carrots, Bordelaise Sauce

Braised Short Ribs | Sweet & Sour Red Cabbage, Candied Yams, Pan Gravy

Porcini Herb Crusted Chicken Breast | Potato Puree, Broccoli Rabe, Sundried Tomatoes, Lemon Caper Sauce

# Station Enhancements

CARVING  
STATION 

PLEASE SELECT TWO

Hickory Smoked Ham, Buttermilk Biscuits, Honey Mustard Glaze  
Pork Loin, Broccoli Rabe  
Free Range Turkey, Gravy, Cranberry Compote  
Whole Roasted Salmon, Lemon Aioli  
Top Round of Beef, Horseradish Cream

TOULOUSE

Classic Cassoulet, Rich Bean Stew, Duck, Chicken, Garlic Sausage, Duck Confit Station  
Accompaniments | Crepes, Pearl Onion, Garlic Confit, Grilled Endive, Roasted Stone Fruit, Candied Kumquats, Rhubarb Syrup, Pate de Campagne, Pate de Canard, Celeriac Slaw, Paprika, Dijon Moustardes, Croustades

BRASSERIE

Mussels 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

SUSHI &  
SASHIMI DISPLAY 

Assortment of Seafood, Vegetable  
Sushi, and Rolls  
Accompaniments | Wasabi, Fresh  
Ginger, Sweet Soy Sauce



RAW  
BAR 

East and West Coast Oysters, Little Neck Clams, Chilled Shrimp Cocktail, Cooked Chilled Mussels, Cold Seafood Salad  
Accompaniments | Mignonette Sauce, Cocktail Sauce, Lemon Wedges



# Station Enhancements

continued

## MASHED POTATO BAR

Yukon Gold Potatoes & Sweet Potatoes  
Accompaniments | Blue Cheese, Corn, Caramelized Onion, Scallion,  
Bacon, Cheddar Cheese, Horseradish, Sour Cream & Chives, Basil  
Pesto, Marshmallows, Brown Sugar, Maple Syrup

## FARM TO TABLE COMFORT FOODS

Braised Short Ribs, Roasted Vegetables  
Chicken Pot Pie, Country Biscuit Crust  
Mac-n-Cheese  
Dijon Crusted Red Bliss Potatoes  
Pickled Garden Vegetable Salad  
Corn Bread with Honey Butter

## GRILLED CHEESE AND SEASONAL SOUP STATION

PLEASE SELECT TWO

Applewood Smoked Cheddar and Apple on Whole Grain Bread  
American Cheese, Tomato and Bacon on White Toast  
Brie Cheese, Green Apple and Raspberry on Country Rye Bread  
Roasted Vegetables and Fontina Cheese on Sourdough Bread

## SAUCE & SAVORY, SATISFYING THE FLAVOR OF FELINA

Cacio e Pepe  
Garganelli alla Vodka  
Rigatoni al Bolognese  
Accompaniments | Freshly Grated Parmesan, Red Chili Flakes,  
Sicilian Extra Virgin Olive Oil, Garlic Bread

## TACO BOUT LOVE

Tricolor Tortilla Chips, Guacamole, Salsa  
Soft & Hard Shell Tacos | Chicken Tinga, Carnitas, Vegetables  
Toppings | Cheese, Tomato, Sour Cream, Lettuce, Pickled Jalapeno,  
Limes



# Station Enhancements

continued

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

ANZU SOCIAL,  
SIGNATURE WOK  
CREATIONS

PLEASE SELECT TWO

Honey Walnut Chicken

Beef & Broccoli

Sweet & Sour Pork

Vegetable Stir-Fry

Accompaniments | Sesame Udon Noodles, Hibachi Fried Rice,

Chili Crunch

FRIED  
CHICKEN &  
WAFFLE BAR

Waffles, Fried Chicken, Collard Greens Grits, Mac-n-Cheese,

Black Eyed Peas Maple Syrup, Kashmiri Syrup

CONTEMPORARY  
SLIDER STATION 

PLEASE SELECT THREE

Beef Sliders | Artisan Cheddar, Pickle, Onion Jam

Turkey Sliders | Fresh Arugula, Lemon Aioli

Vegetable Sliders | Avocado, Chipotle Mayonnaise, Cilantro

\*Crab Cake, Tuna or Salmon Sliders | Additional

OSTERIA 

Meatballs, Marinara, Parmesan

Sausage and Peppers

Manicotti or Stuffed Shells

Fire Roasted Tomatoes, Olive Garlic Bread, Tomato & Cheese Focaccia



# 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

### Petit Fours

### Toasted Marshmallows by the Fire Pits

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

### Hot Chocolate Bar

Milk Chocolate, Peppermint Sticks, Marshmallows, Whipped Cream, Mini Chocolate Chips, White Chocolate Chips

### Strolling Desserts | Butlered Passed

Mini Cupcakes, Chocolate Covered Strawberries, Mini Crème Brulee, Cheesecake Lollipops

### Popcorn Bar

Assortment of Popcorn Locally sourced from Clusters!

### Late Night Crepe Bar | Chef Fee

Choice of Two: Strawberries and Whipped Cream, Bananas Foster or Suzette, Nutella & Cookie Crumbles

### Candy Bar

A Variety of Candy Displayed in Glass Vases

### Donut Wall

Chef's Choice of Assorted Donuts

### 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  
Toppings | Chocolate Syrup, Caramel, Strawberries, Crushed Oreos, Chocolate Chips, Nuts, Rainbow Sprinkles, Whipped Cream, Cherry



*Cheers to Love*

# by landmark

## Premium Bar

### Vodka

Prairie Vodka  
Titos

### Gin

Prairie Gin  
Beefeater  
Fords  
Tanqueray  
Bombay  
Sapphire

### Rum

Malibu  
Captain Morgan  
Bacardi  
Goslings

### Tequila

Casamigos  
Patron Silver

### Bourbon

Jim Beam  
Makers Mark

### Whiskey

Jack Daniels  
Jameson  
Canadian Club  
Seagrams 7  
Tellings Small Batch

### Scotch

Johnnie Walker Black  
Johnnie Walker Red  
Glenlivet 12  
Chivas Regal

### Wine

Pinot Grigio  
Chardonnay  
Sauvignon Blanc  
Pinot Noir  
Merlot  
Cabernet Sauvignon

### Cordials

Kahlua  
Bailey's  
Southern Comfort  
Chambord  
Disaronno Amaretto  
Romana Sambuca  
Campari + Aperol

### Beers

Miller Lite  
Corona  
Stella  
Heineken  
Coors Lite  
Seasonal IPA  
Yuengling  
Dogfish  
Head 60min IPA

### Cognac

Courvesier VS  
Remy VSOP



### 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

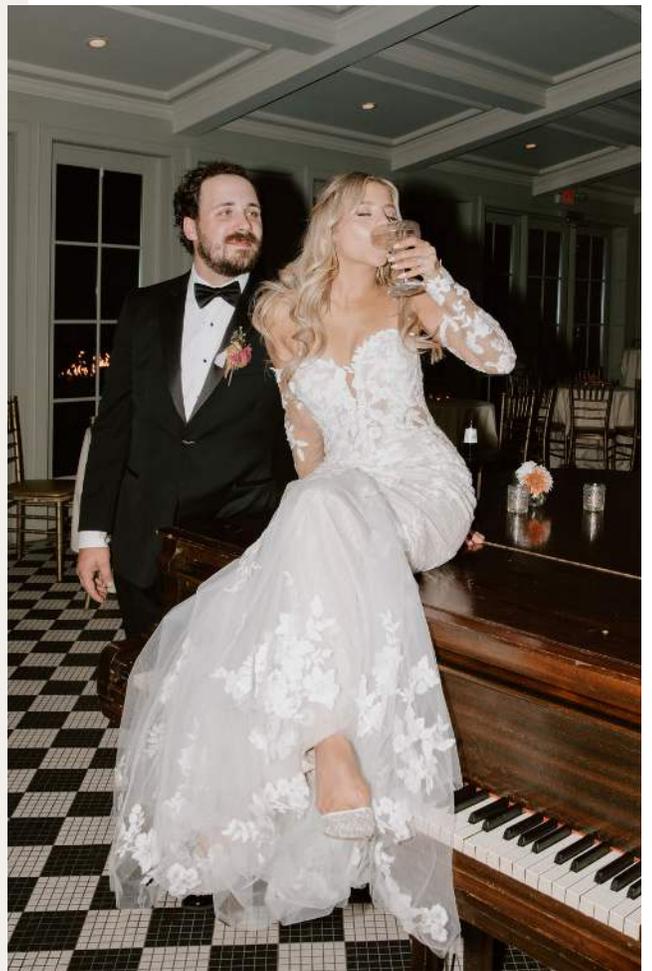
Variety of Scotches to Include 1 Dewars, Johnny Walker Black, Glenlivet, Macallan 12

## 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



## EXTEND THE NIGHT

One Hour 1 (minimum 30 guests)

Stationary Hors D'oeuvres to include:  
Seasoned Fries, Beer, Wine and Soft Drinks

One Hour 1 (minimum 30 guests)

Chips & Dips, Popcorn, Pretzels, Beer, Wine and Soft Drinks

# After Party & To Go Options

## Grilled Cheese

Please select two:

Smoked Cheddar and Apple on Whole Grain American Cheese

Tomato and Bacon on White Toast Brie

Green Apple and Raspberry on Country Rye

Roasted Vegetables and Fontina on Sourdough

## Farewell Fries

Choice of Two: Disco Fries, Chili Fries, Nacho Cheese Fries, Aioli, Vinegar, Plain with Ketchup

## Bacon, Egg and Cheese Sandwiches

Bacon, Egg & Cheese Sandwiches

## Slide on Home

Please select two:

Classic Cheeseburger

California Cheeseburger

Mushroom Cheeseburger

Bacon and Blue Cheese

Crispy Chicken Sandwich





# 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



### Dessert

Hot Cocoa  
-or-  
Donut Wall

### Antique Sled Photo Op

Our Antique Sled, Decorated for The  
Holidays, is the Perfect Photo Op for Your  
Winter Wonderland Wedding

### Sparkler Send-Off

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

### Hotel

An Overnight Suite is Complimentary with the  
Guarantee of 20 Rooms



# 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

---

The area surrounding and including Hotel du Village was part of a large tract of land granted to the Ely family, a notable Bucks County Family among the earliest settlers of Bucks County in the 1600's. This land was given by William Penn, an English real estate entrepreneur, philosopher, early Quaker and founder of the Province of Pennsylvania in the seventeenth century. In 1895 Dr. George Morley Marshall of Ohio bought a parcel of the Penn Grant from Ely descendants to establish a country residence for his family in Bucks County. Dr. Marshall's sister, Caroline Wood, chose the site of our present event spaces as a prime location for a country estate, and at the turn of the century, she began the construction of White Oaks, close to her brother's home across Phillips Mill Road. Morgan Colt was the architect for the building, and the name inspiration for our Colt Ballroom. Karlene Holmquist founded the Holmquist School for Girls in 1917 in a converted barn. The success of her school required expansion, so she acquired White Oaks and adjacent Appledore (our current hotel), a converted stable, from Mrs. Wood in 1925.

The restaurant which is now our Historic Ballroom, the smaller of the two Event Spaces, is in White Oaks, formerly the setting for the academic and social preparation of young ladies. In 1925 Solebury School was founded as a preparatory school for boys at the present "Upper Campus" on Phillips Mill Road. The two schools merged in 1949 with White Oaks, Appledore and Stone Cottage on River Road constituting the "Lower Campus". Much of the original woodwork has been restored and incorporated into its renovated design; the old Restaurant Flooring has been restored into the high chapel ceilings of the Historic Ballroom's Pre-function Space & Bar Area. Solebury School maintained the two campuses until 1976, when Omar and Barbara Arbani purchased the "Lower Campus." Lodging became available in Appledore during the summer of 1978. Since the late 70's until 2012, Hotel du Village was owned and operated by the Arbani family.

Frank and Jeanne Cretella of By Landmark had spent summers staying at Hotel du Village with their daughter and had always dreamed of owning property as special as this. Their daughter even learned to ride her bike up and down the long driveway! In 2013, their dream became reality as they purchased this beautiful historic site and transform it into a premiere destination for events, weddings and corporate retreats.

# Our Promise

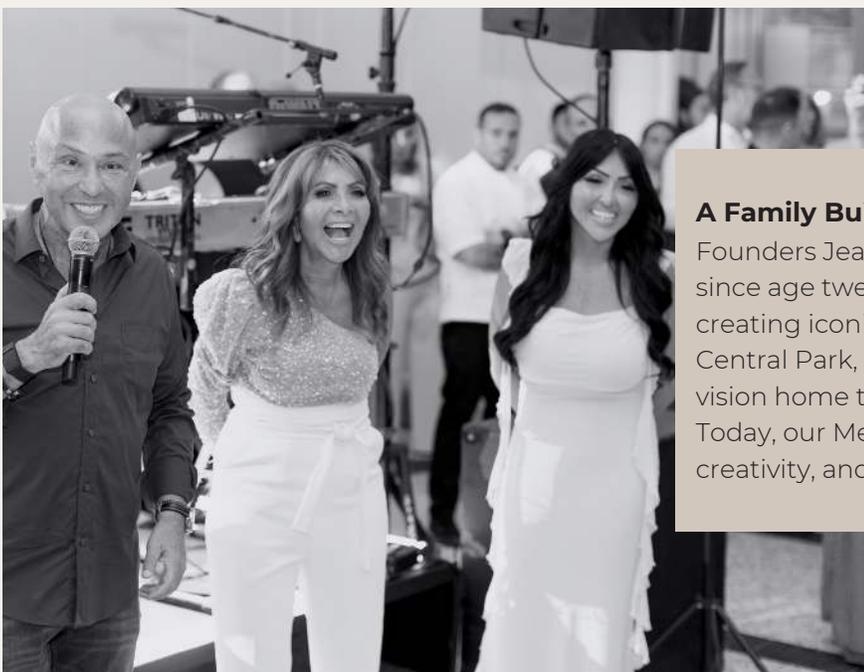
Luxurious, Authentic, Known & Trusted.

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.



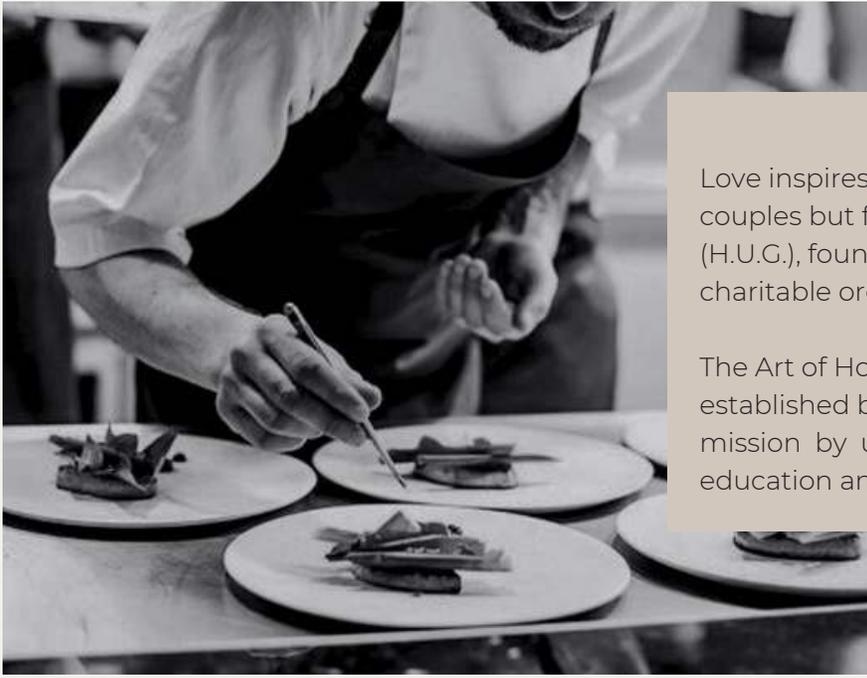
## Where unforgettable moments meet timeless hospitality

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 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.



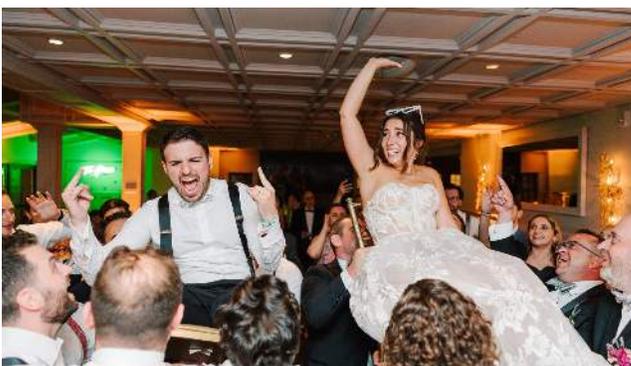
Chef Ayers leads the Landmark butcher shop and in-house farming initiatives with a passion for excellence and innovation. A CIA graduate, she honed her craft under renowned chefs like Daniel Boulud and Craig Shelton. After serving as Executive Chef at The Farmhouse, Ayers was tapped by Landmark to oversee 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

## EXAMPLE: 10AM START TIME



6 PM  
Guest Arrival

10 AM  
Guests Seated for Ceremony

6:30 PM  
Ceremony Begins

10:30 AM  
Ceremony Begins

7 PM  
Ceremony Concludes

11 AM  
Ceremony Concludes

7 - 8 PM  
Cocktail Hour

11 AM - 12 PM  
Cocktail Hour

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

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

8:30 PM  
First Course is Served

12:30 - 1 PM  
Dance Floor Opens

9:30 PM  
Dinner is Served

1 - 1:30 PM  
Dinner is Served

10:30 PM  
Dancing

1:30 - 2 PM  
Dancing

10:30 PM  
Cake Cutting

10:30 PM  
Dance Floor Reopens

11 PM  
Dancing

2 PM  
Cake Cutting

12 AM  
Guests Depart

2:30 PM  
Dessert

\*1AM  
After Party Options

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.

# Overnight Accommodations

## Colt Ballroom

12 rooms in block the evening of your event

Check in 3PM · Check out 11AM

Hotel Du village cannot guarantee which suites would be held for each block.

Room sizes are divided as fairly as possible at the discretion of HDV between each ballroom.

Any unreserved rooms will be released 60 days prior to the wedding, should client opt to keep the unreserved rooms, they will become financially responsible for those rooms.

## Historic Ballroom

10 rooms in block the evening of your event

Check in 3PM · Check out 11AM

Hotel Du village cannot guarantee which suites would be held for each block.

Room sizes are divided as fairly as possible at the discretion of HDV between each ballroom.

Any unreserved rooms will be released 60 days prior to the wedding, should client opt to keep the unreserved rooms, they will become financially responsible for those rooms.

## Château Wedding

22 rooms in block the evening of your event

Check in 3PM · Check out 11AM

Château wedding requires a commitment to reserve all 22 hotel rooms. Any rooms unreserved become the financial responsibility of the client.

## Additional Hotel Rooms

If rooms day prior to event are available to book please inquire with your event stylist

*\*A Château wedding is the ultimate experience! This is exclusive access of Hotel Du Village and the hotel, and includes a 22 Guest room commitment. We are happy to customize your experience and work with your wedding size\**

# Wedding Suites

## Colt Wedding Suite

Wedding Attendant & Suite: Complimentary 3 Hours Prior To Your Event

Includes Bottle of Champagne, Fruit Platter & Cheese Board

Wedding Suite & Attendant Included

## Historic Wedding Suite for Historic Ballroom or Chateau Wedding

Complimentary 3 Hours Prior To Your Event | Includes Assortments of Beer, Fruit

Platter & Cheese Board

Suites may be used 3 hours prior to contracted time, complimentary.

Additional charge to arrive at 10am or earlier



# 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 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%

PA 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?

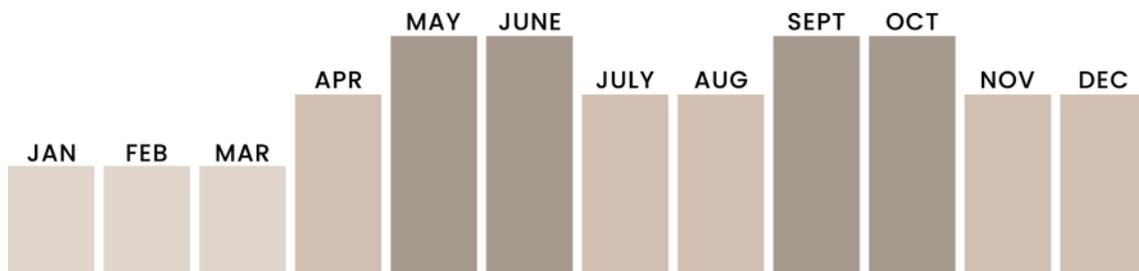
You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During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

## What Is Your Peak Season & Off-Peak Season?

We believe there are three wedding categories within a year. Our premium wedding months are May, June, September and October. Our standard wedding months are April, July, August November and December. Off peak wedding months are January, February and March.



# We Have Answers

continued

## Are There Any Vendors That You Recommend?

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

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

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

## Does Your Kitchen Accommodate Allergies & Dietary Restrictions?

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

## Do You Offer Kosher & Indian Catering?

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

## Do You Require Entrée Counts In Advance?

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

## Do You Offer A Food Tasting?

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

## Is There A Children's Meal?

Yes, there is a Pre 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?

Hotel du Village is proud to have on-site overnight accommodations. Should you require more rooms than what is on-site, our sister property, the Logan Inn, is just up the road. In addition, we have a list of preferred hotels in the area that we have worked closely with for countless years. All hotels offer special accommodations, room block, and travel arrangements for you and your guests. This listing will be provided by Event Stylist.

# by Landmark A Team You Can Trust

Thank you so much for your interest in booking with Hotel du Village! 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.

📍 2535 River Rd. New Hope, PA. 18938



@hotelduvillage  
@landmark.weddings



Hotel du Village



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!

