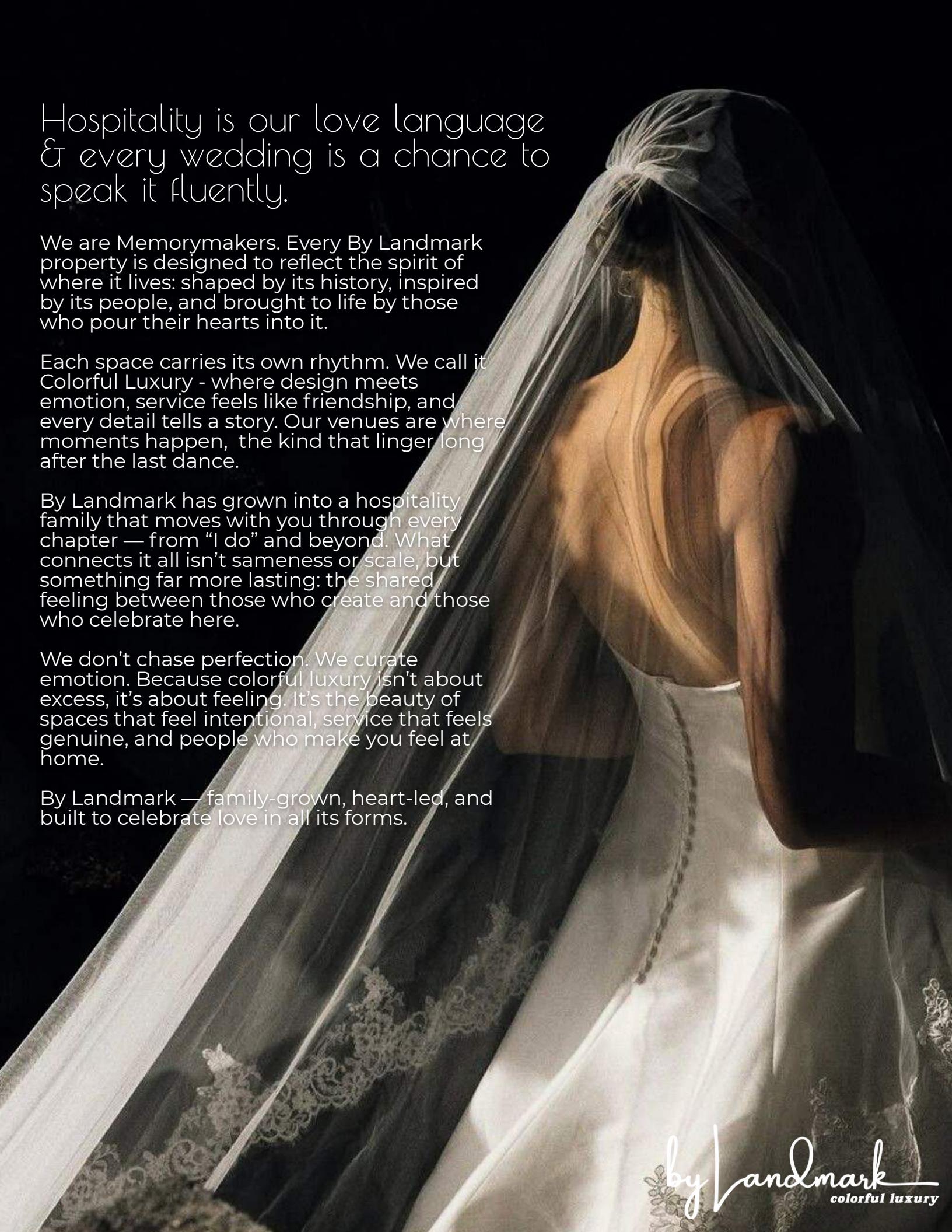


felina
SOUTH ORANGE
Iconic Landmark
Contemporary Comfort



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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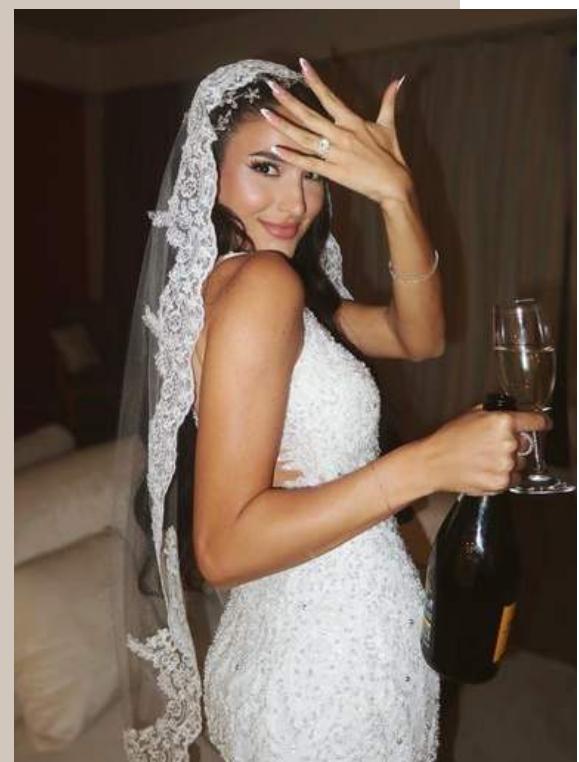
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A Felina South Orange Wedding Experience

Located in the heart of the historical South Orange amenities include critically acclaimed culinary programming, a stunning bridal suite, our signature hospitality and more...

- ✓ Event Stylist (Planning & Day-Of)
- ✓ Wedding Attendant
- ✓ Wait Staff, Runners, Bartenders, Bar Back
- ✓ 2 Hours of **Early Arrival** (Wedding Party)
- ✓ Fruit & Cheese Platter Upon Arrival (Wedding Party)
- ✓ Butler Service Upon Guest Arrival to Cocktail Hour
- ✓ Doorman Upon Guest Arrival
- ✓ Coat Check and Coatroom Attendant (Season/Weather)
- ✓ Bathroom Attendant
- ✓ Premium By Landmark Bar
- ✓ **Upgraded Wines** From Our Cellar Served to the Couple's Parent Tables
- ✓ **Two Signature Drinks** Handcrafted & Designed by You & Our Mixologist
- ✓ Sparkling Wine Toast
- ✓ Beautifully Crafted **Duo Displays** that Present **Chef-Curated Bites** and **Signature Sips** in a Shareable and Interactive Format
- ✓ 4 Course Sit Down Dinner
- ✓ Menu Customization, Vegan, Vegetarian, and Gluten Free Options Upon Request
- ✓ Tableside Wine Cart Service
- ✓ Tableside Cordial Cart Service
- ✓ Choice of **Linen & Napkin Color** from Our Selection
- ✓ Flatware and Glassware
- ✓ Round Tables in Various Sizes, Chiavari Chairs
- ✓ Table Numbers
- ✓ Votive Candles on Cocktail and Dinner Tables
- ✓ Custom **Wedding Cake** from Our Bakery Partner
- ✓ Complimentary **Wedding Tasting** for 6 Guests
- ✓ Convenient Parking Next Door
- ✓ Complimentary Water Refreshment Presented at Departure



A Love Note

“Fantastic venue. Food was great, setting was perfect, and the staff were very friendly and accommodating. Highly recommend Village Hall if you’re looking to have a fantastic, stress-free wedding day!”

- Patrick M.



Day of Wedding Experience

felina
SOUTH ORANGE



Ceremony

Your wedding day is one of the most important days of your life. Our experienced teams of Memormakers are dedicated to ensuring that every detail is taken care of.



ONSITE CEREMONY

INCLUDED

Ceremony Chairs & Setup
Wedding Attendant
Infused Sparkling and Still Water

CEREMONY ENHANCEMENTS

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

A Short Stay Away

Saying "I do" at Felina South Orange? For couples tying the knot at Felina, 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 a 20 minute drive with a distance of 8 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

Chicken Francese Lollipops

Filet Mignon,
Caramelized Onions,
Horseradish
Meatball, Pomodoro,
Ricotta Salata



FROM THE SEA

Lobster Salad on
Toasted Brioche
Tuna Tartare
Crab Cake, Black
Garlic Aioli



FROM THE FIELDS

Bruschetta, Crostini
Arancini, Pomodoro Sauce
Spicy Cauliflower
Stuffed Mushroom



Mini - Plated Hors D 'oeuvres

All Included

Ricotta Gnocchi, Felina Ragu

Sliders, Special Sauce, Caramelized Onions

Shrimp Skewers Sweet Thai Chili Sauce

Stationary Displays

MEDITERRANEAN MEZZE

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

CHARCUTERIE

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

ARTISANAL CHEESE DISPLAY

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

SAUCY & SAVORY, A TASTE OF FELINA

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

SIZZLE & SKEWERS

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

Station Enhancements

RAW BAR

- East and West Coast Oysters
- Little Neck Clams
- Chilled Shrimp Cocktail
- Stone Crab Claws (seasonal)
- Accompaniments | Mignonette Sauce, Cocktail Sauce, Lemon Wedges

CARVING BOARD

- 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 *additional
- Beef Tenderloin with Red Wine Sauce *additional

SUNDAY DINNER SAUCE

- Farm Salad, Caesar Salad, Rigatoni Pasta, Veal Braciole.
- Fennel Sausage, Meatballs, Focaccia

MOZZARELLA STATION

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

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



SUSHI BAR

- Our Sushi Chef will create an authentic sushi bar for you and your guests. Presented will be an assortment of maki, sushi, & special rolls served with wasabi, pickled ginger and soy dipping sauces

Station Enhancements

continued



LOVE & RISOTTO

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

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

ARTISANAL PIZZA

Margherita

- Soppressata with Hot Honey
- Vodka Pie

OSTERIA STATION

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



Denotes Chef Attended Station Fee

Your Main Event

Please Select One

SALAD

Caesar | Baby Romaine, Breadcrumb, Parmigiano Reggiano

House Made Fresh Mozzarella | Roasted Sweet Peppers, Garlic Confit, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze

Farm Salad | Mixed Greens, Seasonal, Crudite, Champagne Vinaigrette

Second Course | Pasta Please Select One

Rigatoni alla Vodka | Calabrian Chili, Peas, Parmigiana Reggiano

Burrata Ravioli | Truffle Cream

Please Select Three, Inclusive of One Vegetarian Entree

* Adding a Fourth Entree Option is Additional

Salmon | Butternut Squash Puree, Balsamic, Lacinato Kale

Branzino | Herb Rice Pilaf, Wilted Arugula, Virage

Chicken Scarpariello | Potato Puree, Cherry Peppers, Sage

Braised Short Ribs | Broccolini, Parsnip Puree, Red Wine Reduction

Filet Mignon | Roasted Heirloom Carrots, Potato Puree, Beef Glaze

* Vegetarian Option | Mushroom Risotto

ENTRÉE COURSE

ENHANCEMENTS

Available Year Round

American Wagyu Flatiron Steak *additional

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

Duet Options | When choosing a duet this is an exclusive choice for the event

Flatiron Steak | Grilled Salmon
Potato Gratin, Broccolini, Chimichurri

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

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



Sweet Endings



Custom Designed Wedding Cake

Palermo Bakery | 201-641-1654

Table Side Sweets

Coffee & Tea Service

Boozy Endings: A Sweet Finale

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

Dessert Enhancement

Espresso Martini Cart

The perfect night cap! This sophisticated touch ends your reception with an interactive experience for your guests. Featuring a variety of after dinner cordials & our signature by Landmark Espresso Martini

Ice Cream Social

OWOWCOW Creamery is an Artisan crafted, local creamery that specializes in handcrafted ice cream flavors. Various station configurations including:

Sundae Stations with Hand Scooped Ice Cream
Handcrafted Cones & Bowls

Assorted Toppings

Hand-Dipped Chocolate Enrobed Pops
Homemade Ice Cream Cookie Sandwiches
Butler Passed "Bomb Glace"

*Vegan Ice Cream Station Available



Here's to You

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 Artois
Peroni
Heineken
Heineken OO

What's Behind the Bar

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

Sommelier Selections

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

Wine Cart Experience

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

Bar Enhancements

STORK CLUB STATION

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

Light up the Night - Add Cigars to Your Celebration

add a box of Stork Club No. 53 Cigars

Complete with Customizable Lighters and Cigar Bands

SCOTCH BAR

Variety of Scotches to Include I 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 I Corazon Blanco & Reposado, Casamigos Blanco & Reposado, Don Julio Blanco & Reposado, Patron Blanco & Reposado, Illegal Mezcal

CRAFT BEER

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





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. Our Venues are adorned with custom decor, creating a romantic and festive ambiance.

Our team takes pride in crafting winter wonderlands, where seasonal enhancements add an extra touch of magic to your special day. Whether you envision an intimate gathering or a grand affair, 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 are 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



Upon Departure
Hot Chocolate Station
Accompanied By Snowflake Cookies
or
Warm Sugar Donuts To-Go

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

Your Landmark Moment

Starts Here!

Planning

With Landmark, you have planning already covered!

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

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

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

Our History

Where We Started

Founded by Jeanne and Frank Cretella, this exceptional hospitality company began its journey with a shared dream of creating extraordinary venues that would redefine luxury experiences. In the early 2000s, Jeanne and Frank Cretella set their sights on transforming historic properties into one of a kind destinations. Their appreciation for architecture and commitment to preserving the essence of each venue became the cornerstone of by Landmark.

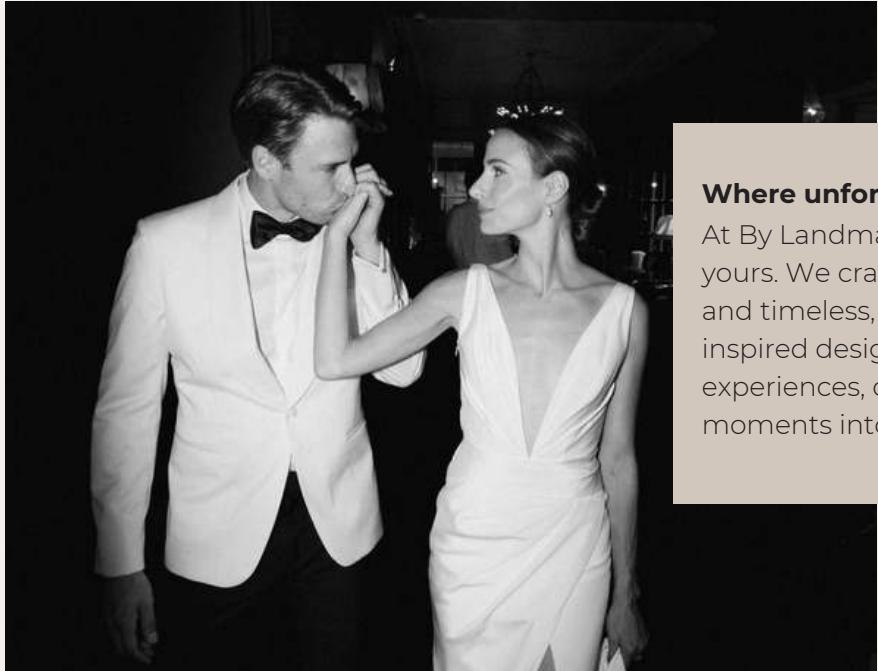
With meticulous attention to detail, Landmark restores and repurposes iconic landmarks throughout New Jersey and Pennsylvania, giving them a new life as unique venues.

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

Our Promise

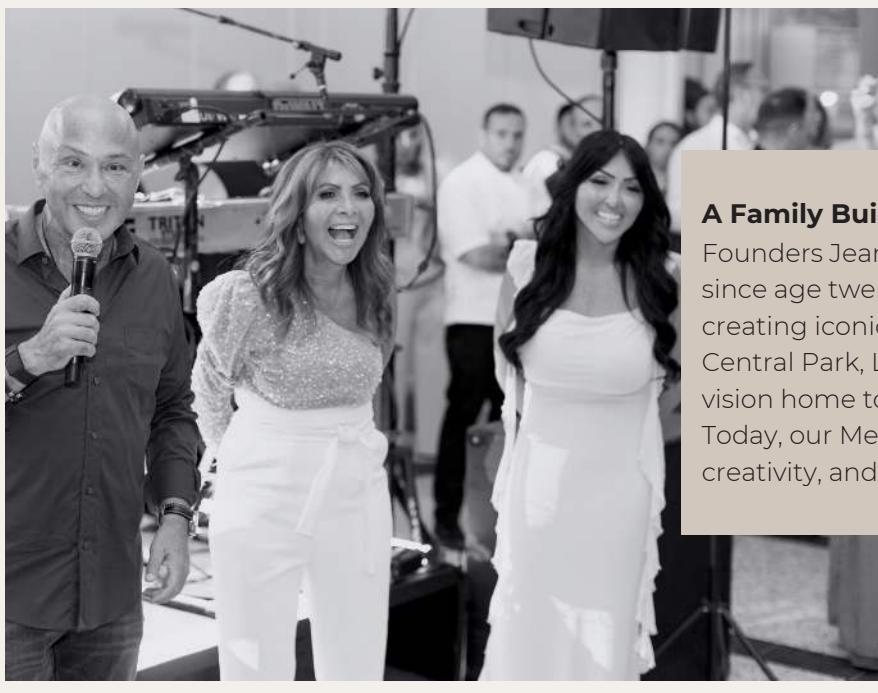
Luxurious, Authentic, Known & Trusted.

We own and operate distinctive venues, boutique hotels, and award-winning restaurants and lounges throughout the tristate area. Our foundation is rooted in a deep passion for creating magical moments for our guests – we are first and foremost, Memormakers.



Where unforgettable moments meet timeless hospitality

At By Landmark, every wedding begins with a story — yours. We craft celebrations that are personal, heartfelt, and timeless, rooted in sincerity and connection. From inspired design to culinary artistry and unforgettable experiences, our passion lies in transforming meaningful moments into lifelong memories.



A Family Built on Love

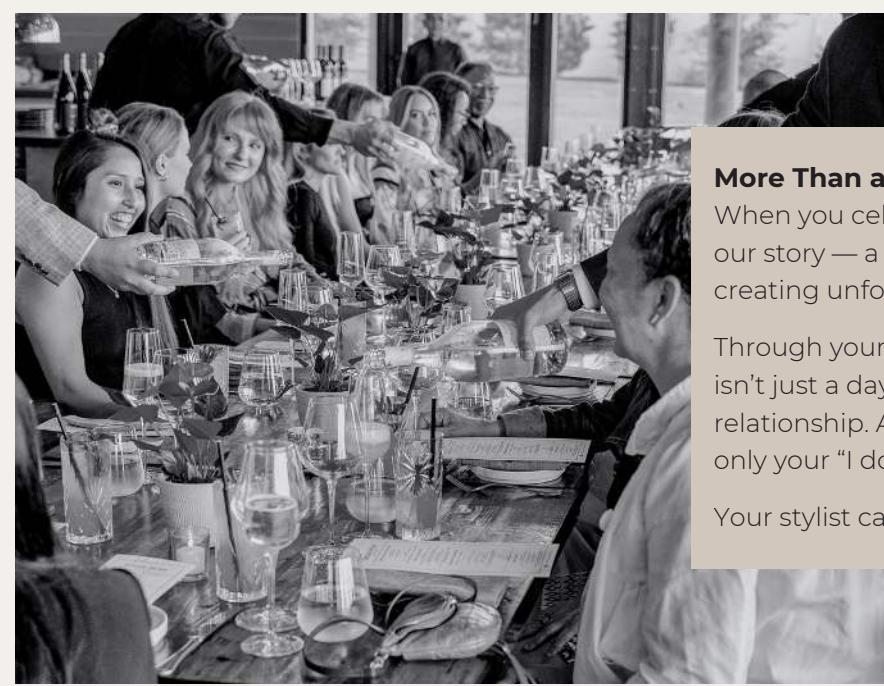
Founders Jeanne and Frank Cretella have shared a love story since age twelve — the heart and soul of By Landmark. After creating iconic New York destinations like The Boathouse in Central Park, Lundy's, and American Park, they brought their vision home to New Jersey in 2000, founding By Landmark. Today,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



Giving Back With Heart

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

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



More Than a Venue

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

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

Your stylist can't wait to share more!

Culinary Excellence

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



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



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.

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

10:30 PM
Dance Floor Reopens

2 PM
Cake Cutting

2:30 PM
Dessert

3 PM
Guests Depart

Enhanced Insurance Coverage

By Landmark has secured insurance coverage from an outside insurance company to provide an "Enhanced Cancellation Policy" for our clients. The cost for this policy is \$600 and allows 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%

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 Deposit
\$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?

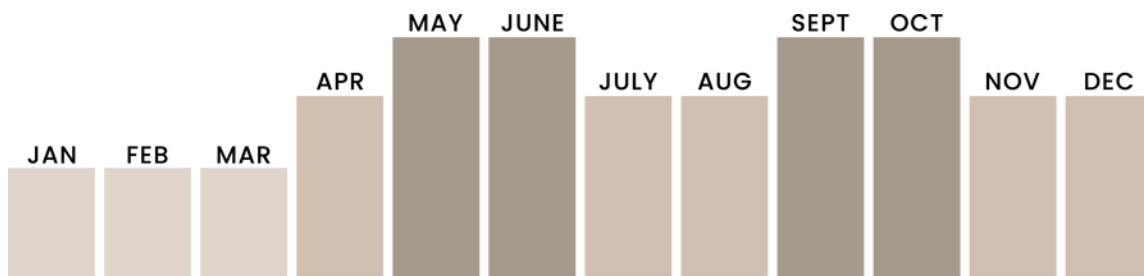
You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During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

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



We Have Answers

continued

Are There Any Vendors That You Recommend?

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

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

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

Does Your Kitchen Accommodate Allergies & Dietary Restrictions?

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

Do You Offer Kosher & Indian Catering?

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

Do You Require Entrée Counts In Advance?

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

Do You Offer A Food Tasting?

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

Is There A Children's Meal?

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

Are You Pet Friendly?

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

Are There Hotel Accommodations Recommended?

We have a list of preferred hotels in the area that we have worked closely with for countless years. All hotels offer special accommodations, room block and travel arrangements for you and your guests. This listing will be provided by Event Stylist.

by landmark A Team You Can Trust

Thank you so much for your interest in booking with Felina South Orange! 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.

📍 101 S Orange Ave, South Orange, NJ 07079



@eventatsfelinaso
@landmark.weddings



Felina South Orange



bylandmark.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!

Contact

Stephanie Meiseles
stephanie@bylandmark.com

