

FARMHOUSE

Historic, Refined Rustic Charm,
Grand, Warm, Bright



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.

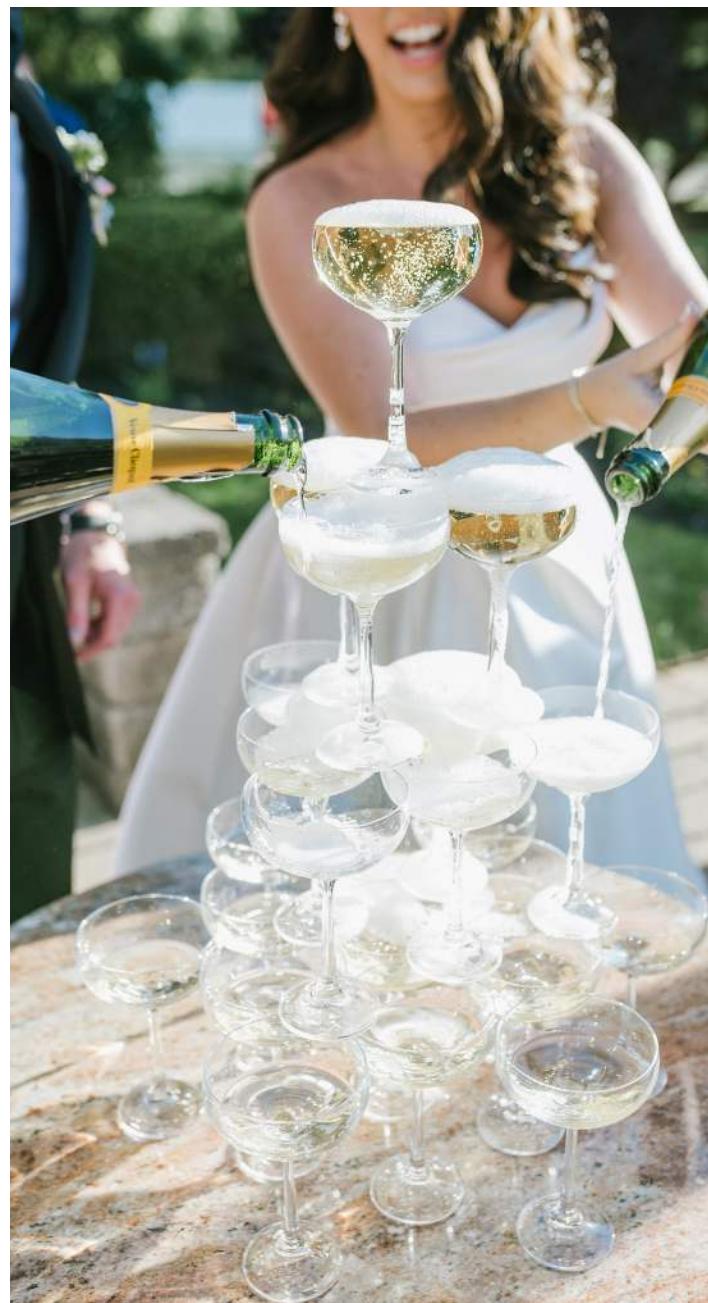
We don’t chase perfection. We curate emotion. Because colorful luxury isn’t about excess, it’s about feeling. It’s the beauty of spaces that feel intentional, service that feels genuine, and people who make you feel at home.

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

by | landmark
colorful luxury

Table of Contents

SERVICES	
YOUR FARMHOUSE WEDDING	1
CEREMONY	
CEREMONY & PACKAGES	5
COCKTAIL HOUR	
BUTLER PASSED HORS D 'OEUVRES	6
STATIONARY DISPLAYS	7
YOUR MAIN EVENT	
SALAD COURSE	8
ENTREE COURSE	9
ENHANCEMENTS	10
SWEET ENDINGS	
CUSTOM CAKE	13
DESSERT ENHANCEMENT	13
DRINKS	
LANDMARK PREMIUM BAR	15
BAR ENHANCEMENTS	16
DON'T STOP THE PARTY	
AFTER PARTY OPTIONS	17
TO GO STATIONS	17
WINTER WEDDING RECEPTIONS	
ADDITIONAL ITEMS	19
YOUR LANDMARK MOMENT	
PLANNING	20
OUR HISTORY	20
OUR PROMISE	
LUXURIOUS, AUTHENTIC, KNOWN & TRUSTED.	21
CULINARY EXCELLENCE	22
A CHEF-DRIVEN COMPANY	
MEET OUR CHEFS	23
SAMPLE EVENT TIMING	
6 PM WEDDING	24
10:30 AM WEDDING	24
ENHANCED INSURANCE COVERAGE	
WITH INSURANCE	25
WITHOUT INSURANCE	25
FREQUENTLY ASKED QUESTIONS	
YOU HAVE QUESTIONS	26
WE HAVE ANSWERS	27
A TEAM YOU CAN TRUST	
CONTACT & NEXT STEPS	29



A Farmhouse Wedding Experience

Set amidst 10 sprawling acres of lush gardens and tucked beneath the towering oak trees is this idyllic 330-year old historical estate. The Farmhouse is where timeless elegance is only outmatched by warm and inviting service.

- ✓ Event Stylist (Planning & Day-Of)
- ✓ Wedding Attendant, Captain
- ✓ Wait Staff, Runners, Bartenders, Bar Back
- ✓ 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 The **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





Love + Has
No Season



FARMHOUSE Love Notes



"The Farmhouse was our dream venue. Everyone we worked with there was so amazing, they really made our vision come to life. ... The food is AMAZING. We had so many people tell us how great it was. The cocktail hour food is already enough for an army, and the dinners were incredible. The whole staff was lovely. ... The entire space was gorgeous, we loved every minute. If I could give it 6 stars I would!"

-Maddie C.

FARMHOUSE
Day of Wedding Experience



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

CEREMONY ENHANCEMENTS

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

-
Felina Meatball,
Apricot Glaze

Beef Tenderloin Crostini

Mini Hot Dog,
Puff Pastry, Everything Spice



FROM THE SEA

-
Petit Crab Cake,
Red Pepper Aioli

Ahi Tuna Tartar,
Wasabi Creme

Lobster Rolls



FROM THE FIELDS

-
Vegetable Spring Rolls

Mushroom Tart,
Shaved Parmesan

Potato Pancake,
Apple Compote

Seasonal Soup Shooter



Mini - Plated Hors D 'oeuvres

Mini Beef Wellington

Fish & Chips | House-Made Tartare 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, Crudité Vegetables with Tzatziki Roasted Red Pepper Dip, Garlicky Pita

ARTISANAL
CHEESE DISPLAY
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

LOVE & PAELLA

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

SIZZLE & SKEWERS

All included
Classic Chicken Satay | Thai Chili Shrimp Skewer | 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

Strawberry Field Salad | Goat Cheese, Spinach, Candied Walnuts, Vanilla Bean Vinaigrette

Clementine Salad | Clementines, Almonds, Feta, Tomatoes, White Balsamic Vinaigrette

FALL | WINTER

Spinach & Arugula Salad | Butternut Squash, Pecans, Raspberry Vinaigrette

Caramel Apple Salad | Apples, Caramel Glazed Walnuts, Apple Cider Vinaigrette

ALWAYS AVAILABLE

Caesar Salad | Crisp Croutons, Shaved Parmesan, Farmhouse Caesar Dressing

Classic House Salad | Garden Greens, Tomatoes, Carrots, Cucumber, Cheese Farmhouse Dressing



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

Filet Mignon

Potato Puree, Seasonal Vegetable

Cod

Quinoa, Seasonal Vegetable

Short Ribs

Potato Gratin, Seasonal Vegetable

Farm Raised Chicken

Fingerling Potatoes, Seasonal Vegetable

Atlantic Salmon

Fregola, Mustard Greens

Due to Farm to Table Nature of our Menus, Options May Vary Based on Season

Landmark 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

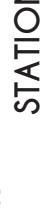
Braised Short Rib | Herb Crusted Cod

Sweet Potato Puree, Brussels Sprouts, Crispy Shallots

Petite Filet Mignon & Lobster Tail *additional

Potato Puree, String Beans

Station Enhancements

MASHED POTATO BAR 	<p>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</p>
LOW COUNTRY BBQ 	<p>Options Country Fried Chicken, Pulled Pork, Brisket Accompaniments Macaroni & Cheese, Corn, Bread, Cole Slaw, Hot Sauce, Pickles</p>
SUSHI BAR 	<p>Manned Sushi Station</p>
OSTERIA STATION 	<p>Fried Calamari, Marinara, Mussels Fra Diavlo, Rollatini, Sausage White Bean Stew & Garlic Bread</p>
ANZU SOCIAL, SIGNATURE WOK CREATIONS 	<p>Please Select 2 Honey Walnut Chicken, Beef & Broccoli, Sweet & Sour Pork, Vegetable Stir-Fry Served with Sesame Udon Noodles, Hibachi Fried Rice, Chili Crunch</p>
RAW BAR 	<p>Littleneck Clams, East and West Coast Oysters on the Half Shell, Shrimp Cocktail, Chilled Crab Claws Seaweed Salad, Cocktail Sauce, Passion Fruit Mignonette, Lemon Wedges, Mustard Remoulade</p>
AMERICAN CLASSIC 	<p>Sliders Featuring Country Fried Chicken, Mini Hamburgers, Macaroni and Cheese, Fresh Cut French Fries or Sweet Potato Fries Garnishes & Extra Blue Cheese, Cheddar, or American Cheese, Chef selection of condiments</p>



Denotes Chef Attended Station Fee



Station Enhancements

continued

TACO BOUT LOVE

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

SAUCY & SAVORY SATISFYING THE FLAVOR OF FELINA

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

WING STATION

Crispy Chicken Wings
Buffalo Wing Sauce | Celery, Carrots, Blue Cheese
Thai Chili Sauce | Sliced Scallions, Sesame Seeds
BBQ Sauce | Cabbage Slaw, Ranch Dressing



COMFORT STATION

Country Style Fried Chicken served with Pearl Sugar Waffles & Farmers Slaw
Slow Braised Pork Shoulder Pulled & Finished with an Orange Chipotle BBQ Sauce
Served with Sweet Rolls & Crisp Onion Shoe Strings
Hearty Cavatappi Pasta Tossed with Bobo Link Cheddar Cheese Sauce & Toasted Country Croutons

FRENCH FRIES

Please Select 2

Cheese Fries - Four Cheese, Sour Cream, Green Onions
Truffle Fries - Parmesan Cheese, Black Truffle Oil, Parsley
Classic Jersey Disco - Beef Gravy, Mozzarella Cheese
Southern Disco - White Gravy, Sausage, Taylor Ham, Fried Chicken
Jersey Devil Disco - Pulled Short Ribs, Mushroom Gravy, Mozzarella Cheese, Pickled Jalapeños
Crinkle Cut Fries - Truffle Ketchup, Roasted Garlic Aioli, Whole Grain Mustard



Denotes Chef Attended Station Fee

Station Enhancements

continued

FARM TO TABLE STATION

Traditional Manned Carving Station
Citrus Brined Turkey Breast with Cranberry Orange Relish
Steamship Ham with Mustard Bourbon Glaze
Beef Top Round with Thyme Jus
Mélange Pepper Crusted Porkloin with Shaved Horseradish Sauce
Beef Wellington or Salmon Wellington *additional
Accompaniments | Durham Springs Roasted Potatoes, Seasonal Vegetables, Sweet Rolls

MOZZARELLA STATION

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

CLASSIC OLD BAY SHRIMP COCKTAIL

From Petit to Jumbo, Chilled and Tender
Sauces | Classic Cocktail, Mustard Hot Sauce, Avocado-Green Goddess, Soy & Wasabi
Lemon Wedges, Horseradish, Tabasco Sauce, Celery



Denotes Chef Attended Station Fee

Sweet Endings



FOURTH COURSE | DESSERT

Custom Designed Wedding Cake:
Palermo's 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

Butler Passed Sweets

Coffee & Tea Service

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

Fireside Smores

Chocolate, Marshmallows, Reese's. Set Up Outside by the Fire Pits

Ice Cream Social

Vanilla, Chocolate, Strawberry Ice Cream
Assorted Toppings | Chocolate Fudge, Caramel, Sprinkles,
Chocolate Chips, Whipped Cream, Cherries, Pineapple Chunks,
Strawberries, Crushed Oreos, Crushed Pretzels,
Shredded Coconut, Crushed Reeses Peanut Butter Cups

Hot Chocolate Bar

Milk Chocolate
Mini Marshmallows, Whipped Cream, Butter Cookies,
Butterscotch Chips, Caramels, Mini Chocolate Chips

Donut Wall

Assorted Seasonal Flavors

Candy Shop

Assorted Current & Nostalgic Candies -
Ask Us About Your Favorites!

Cheers to Love



by Landmark

Catering 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 Rose

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

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



After Party & To Go Options

50's Dinner

Chocolate Soda, Manhattan Soda, Egg Cream

Grilled Cheese, Pork Roll Egg and Cheese, Patty Melts, Disco Fries, Onion Rings, Upside Down

Pineapple Cake, Shakes and Banana Splits

The Ballpark

All-Beef Hot Dogs, Beef Sliders, Cheese Fries, Caramel Popcorn

Grilled Cheese & Tomato Soup

Classic Aged Cheddar on Toasted Balthazar Bakery Brioche, Creamy Tomato Bisque, Opal Basic

Please Select One Additional Grilled Cheese:

BBQ Ends, Cheddar Cheese, Pickled Red Onions

Avocado, Bacon, Swiss and Tomato

Cuban Salami, Swiss, Dill Pickle, Pulled Pork, Mustard

Mozzarella, Tomato, Basil, Ciabatta

Fontina, Mushroom, Carmelized Onion, Fig, Brie, Balsamic, Basil

Popcorn

Select two:

Ranch, Honey and Chile, Truffle-Parmesan, Caramel-Pecan,

Chocolate Drizzled, Cheddar, Cultured Butter,

Pumpkin Pie Spiced, Salt & Vinegar, Caramel,

Sea Salt, Old Bay - Or tell us your favorite!

Don't Mind Breakfast

Sausage Egg & Cheese, Bacon Egg & Cheese,

Pork Roll Egg & Cheese

Sandwiches served on a Glazed Donut





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

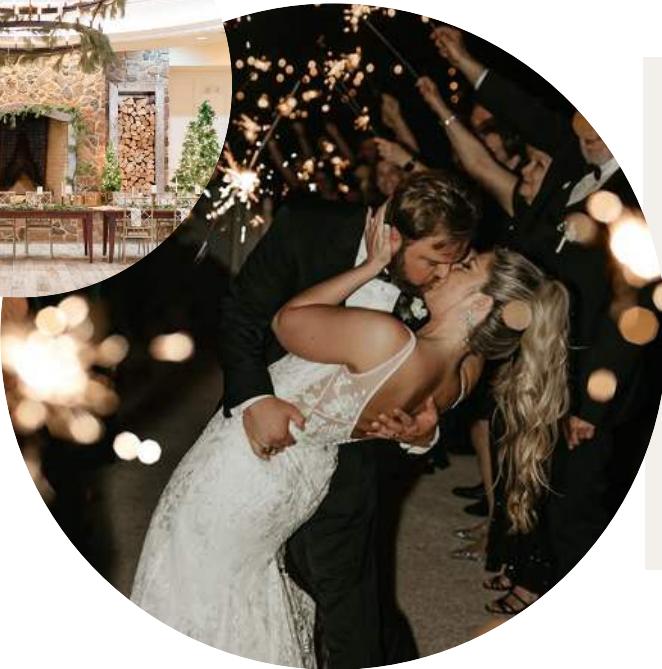
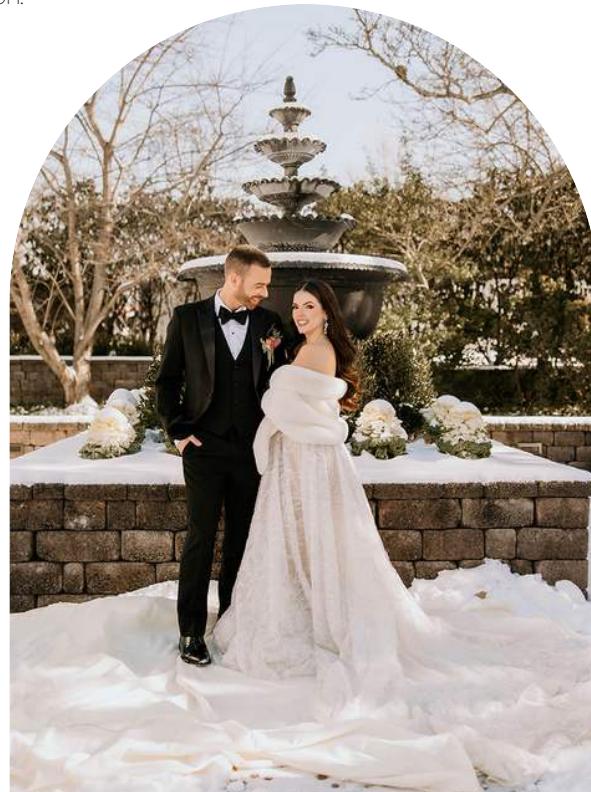
Guests Will Be Greeted with Warm Cider & Infused Water

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 your choice of:

Warm Sugar Donuts

-or-

Snowflake Cookies

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

The Farmhouse happens to be the most historic property that is in Landmark's portfolio. This truly unique 12 acre site was originally built in 1685 by master craftsmen, and is one of the 10 oldest restaurants in NJ as well as the oldest known building in Hampton. The stonework in all the original fireplaces were brought in the ballasts of European ships to help steady their transatlantic voyages and are still in place today for guests to enjoy during cocktail hour.

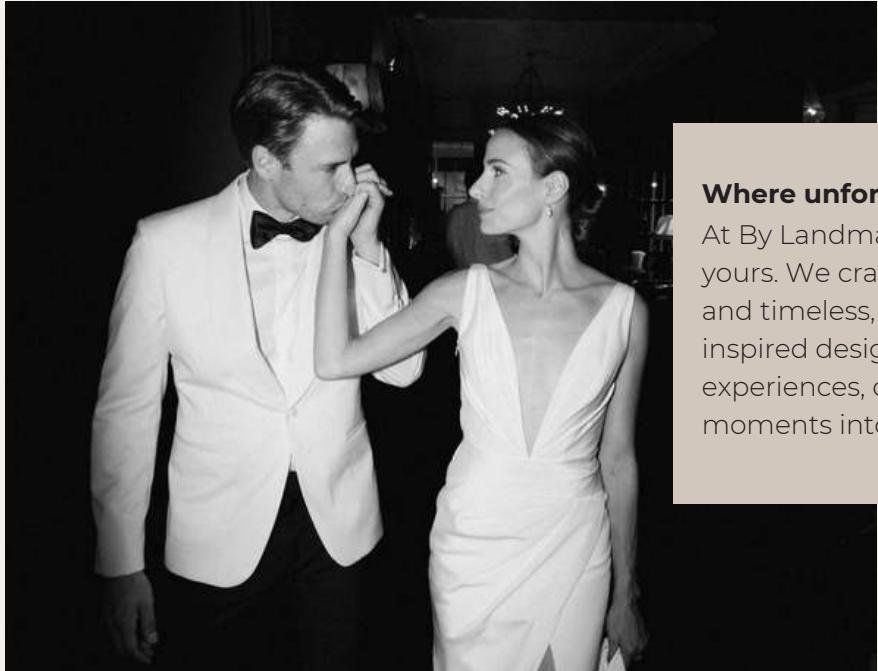
In December of 2018 Landmark purchased this property and began renovations to give the event space a Ralph Lauren equestrian inspired look for cocktails and incorporated a floor to ceiling stone fireplace in the Ballroom.

Most recently, a second event space, the Silo was added to this magnificent property. This structure an authentic barn made in PA and reassembled on site has the most unique and authentic materials. It was designed by the Cretella's and boasts a large silo that guests can walk into to access the bar. The six chandeliers are each 8' tall and made from iron. The space offers a two-story brick fireplace that sits against a stonewall and features 3 arched openings to highlight the flame in multiple areas in the room. Across from the fireplace is a glass wall with over 100 lights facing onto a private patio. Railing were handcrafted by a blacksmith and depict tree branches. Lastly, the barn includes a mezzanine for either your band or a place for you to greet your guests.

Our Promise

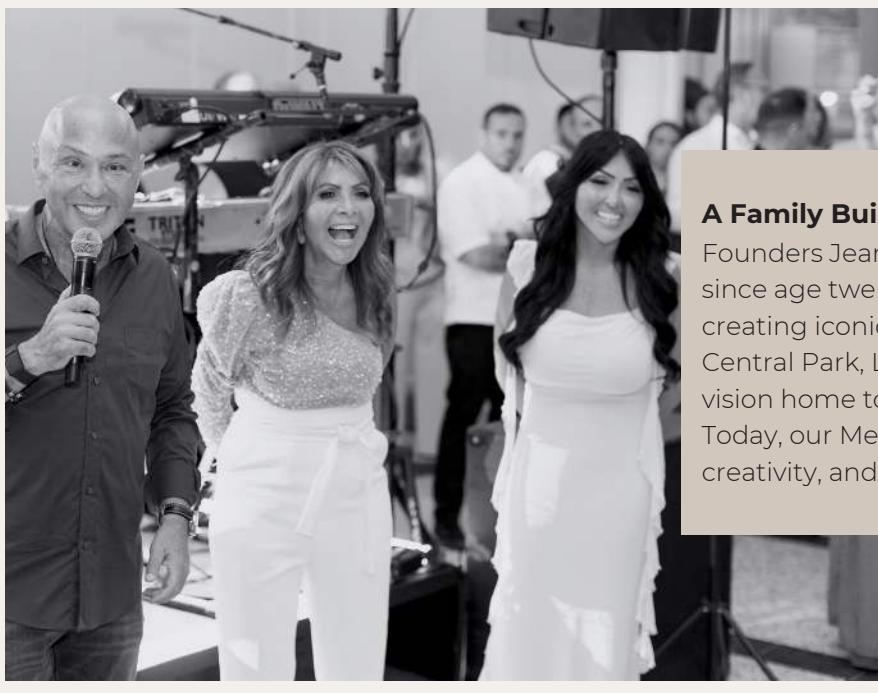
Luxurious, Authentic, Known & Trusted.

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

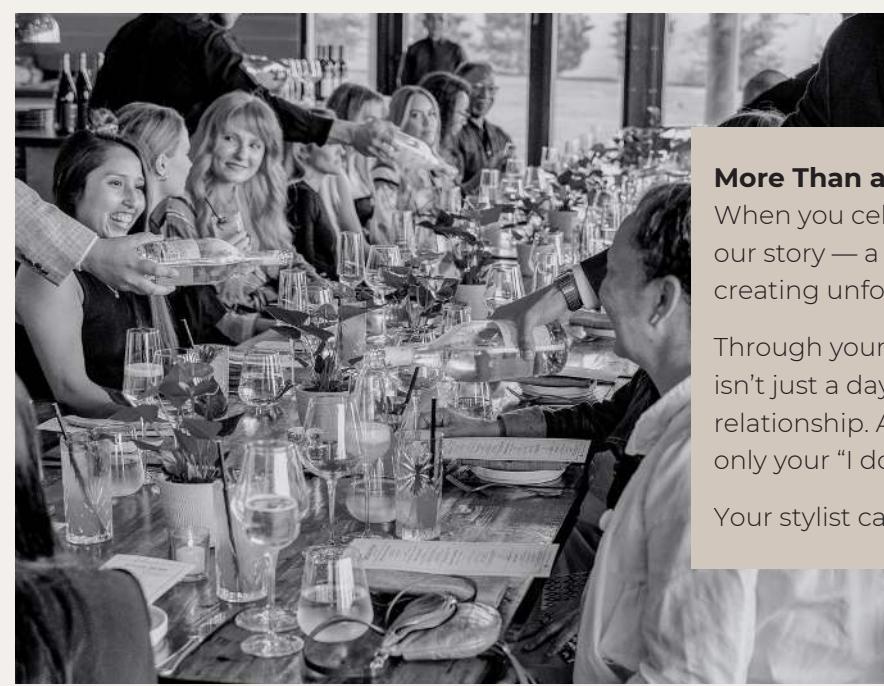
Founders Jeanne and Frank Cretella have shared a love story since age twelve — the heart and soul of By Landmark. After creating iconic New York destinations like The Boathouse in Central Park, Lundy's, and American Park, they brought their vision home to New Jersey in 2000, founding By Landmark. Today,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

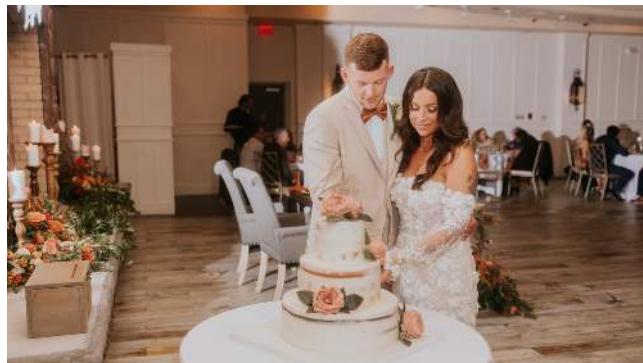
Throughout his culinary journey, Chef Bucco has received widespread acclaim, including a coveted 4-star rating from the Star-Ledger, as well as the highest rating (Excellent) from The New York Times and AAA's prestigious Four Diamond Award. Chef Bucco's leadership in renowned establishments such as Landmark's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

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

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

With Insurance

Immediate Closure due to Floods,

Snowstorm, Power Outage:

Client can move date up to 6 months from original date

Closure Due to Pandemic Situation:

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

Loss of Life:

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

Unforeseen death of Couple 100% refund

Military Leave:

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

Without Enhanced Insurance

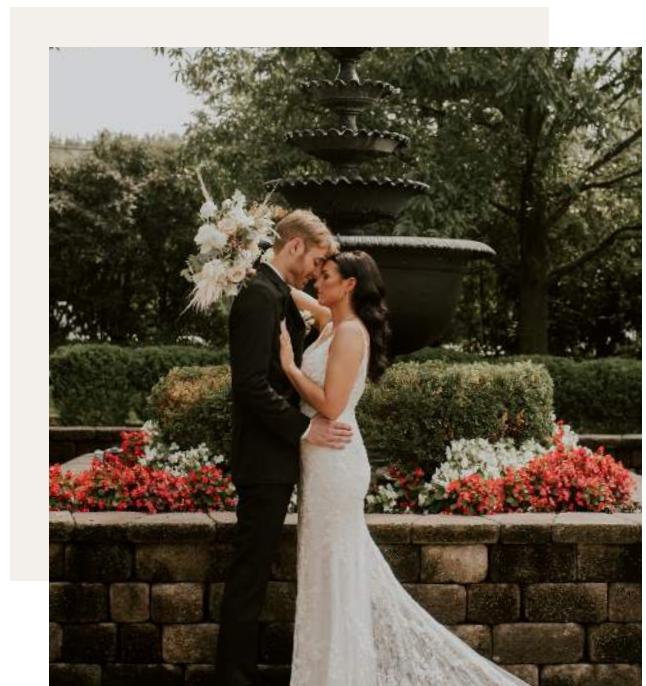
Immediate Closure due to Floods,

Snowstorm, Power Outage:

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

Closure Due to Pandemic Situation:

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



You Have Questions...

What Is Your Reception Pricing?

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

What is Landmark's Transparent Pricing?

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

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

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

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

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

Are We Able To Remove Items to Reduce Costs?

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

Are There Additional Costs?

Yes the following:

Attendants & Maitre D Fee

Administrative Fee / 24%

NJ Sales Tax

Guests Under 21 / Less \$10

Children Under 3 / Free

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

Vendor Meals / \$65



We Have Answers

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?

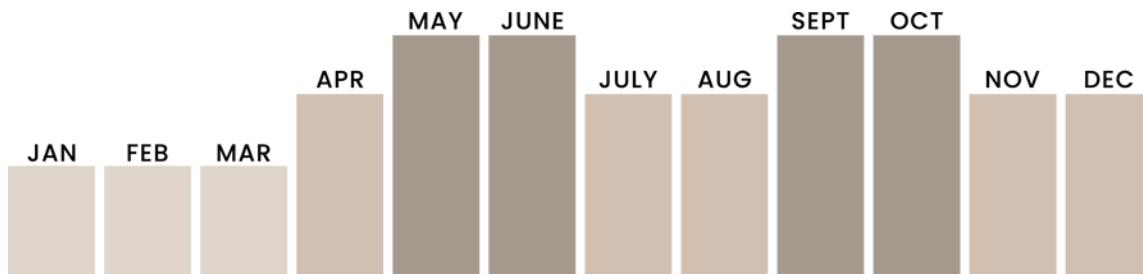
You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During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

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 Farmhouse! 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.

📍 86 NJ-173, Hampton, NJ, 08827



@thefarmhousenj
@landmark.weddings



The Farmhouse Wedding &
Event Venue



landmarkvenues.com

Contact & Next Steps

Follow Up

If you've already come in for a tour, please contact your event stylist for any questions moving forward!

Securing A Date

A \$5,000 deposit is required to book a date. Please be prepared to secure your date at your first tour, just in case!

Every Step Of The Way

Our Memorymakers are beside you from start to finish, providing a flawless and stress-free process the entire way through. With 25+ years of experience, we guarantee that your event will be nothing short of unforgettable.

Preferred Vendors

Our handpicked vendors have been chosen for their commitment to delivering the highest quality products and services.

Your Wedding Bestie!

Be sure to follow @landmark.weddings where every week we share tips, tricks & tea on all things weddings!

