

Elkins ESTATE

Legendary, Luxurious, Captivating

2027 & 2028 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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An Elkins Estate Wedding Experience

Elkins Estate is a 42-acre architecturally rich estate conveniently located outside of Philadelphia, PA. Elstowe Manor is currently open and hosting weddings and galas for guests up to 300. Overnight accommodations for your nearest and dearest ensure you can transform your wedding into a lavish weekend getaway.

- ✓ **Event Stylist** (Planning & Day-Of)
- ✓ Wedding Attendant, Captain
- ✓ Wait Staff, Runners, Bartenders, Bar Back
- ✓ 2 Hours of **Early Arrival** (Wedding Party)
- ✓ Butler Service Upon Guest Arrival to Cocktail Hour
- ✓ **Beautiful Gardens and Grounds**
- ✓ Coat Check and Coatroom Attendant (Season/Weather)
- ✓ Bathroom Attendants
- ✓ Use of Our **Gardens for Photos and Ceremony**
- ✓ **Premium by Landmark Bar**
- ✓ **Upgraded Wines** From our Cellar Served to the Couple's Parent Tables
- ✓ **Two Signature Drinks**, Handcrafted and Designed By You and Our Mixologist
- ✓ 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**, 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
- ✓ 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

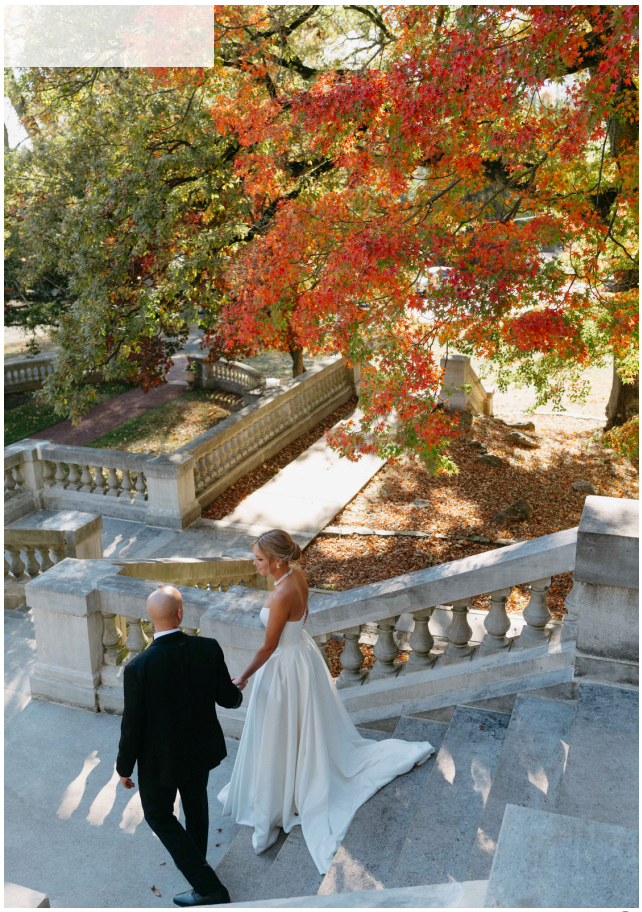






Love Has No Season





Love Notes

Elkins ESTATE



"Our wedding at Elstowe Manor at Elkins Estate was above and beyond the best day and weekend of our lives. We are the first couple to get married at the newly renovated Elkins Estate ... and we and our guests had the most fabulous weekend of our lives... I can't imagine a more beautiful venue - truly. The team at Landmark was such a joy to work with, and my husband and I will never, ever get over how dreamlike it was to get married and stay overnight there in their guest suites alongside our bridal/groom party. ALL of our guests could not stop talking about how gorgeous the venue was - it was, again, above and beyond what we could've imagined... Finally, the food. The food was so delicious - it was honestly the best food I had ever had at a wedding, from the amazing apps during cocktail hour to our incredibleeeee main courses - we got SO MUCH feedback on our guests at how delicious everything was!!! ... We are so glad we booked with the team at Elkins + Landmark Hospitality. If you are a couple looking to book here for your wedding, look no further for the most unique and perfect venue and hospitality team."

- Caitlin A.



Elkins ESTATE

Day of Wedding Experience

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.







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

*Items must be returned after ceremony.
If not, an additional charge will be incurred.

Cocktail Hour

BUTLER PASSED HORS D 'OEUVRES
All Included

FROM THE LAND

Wagyu Steak Tartare

Felina Meatball

Snake River Farms Hot Dog Puff Pastry, Everything Spice

FROM THE SEA

Lobster Roll

Crab Cake, Remoulade

Tuna Tartare
Spicy Mayo, Cucumber

Yukon Gold Potato
Caviar, Crème Fraiche

FROM THE FIELDS

Spinach & Gruyere Quiche

Wild Mushroom Tartlets

Taleggio & Black Truffle Arancini



Mini - Plated Hors D'oeuvres

Baby Lamb Chops, Mint Chimichurri

Seasonal Soup Shooter

Shrimp Ceviche

Stationary Displays

MEDITERRANEAN MEZZE

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

CHARCUTERIE

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

ARTISANAL CHEESE DISPLAY

Featuring Point Ryes 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

LOVE & PAELLA

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

SIZZLE & SKEWERS

All included
Classic Chicken Satay, 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



Your Main Event

FIRST COURSE | SALAD

Please Select One

SPRING | SUMMER

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

Heirloom Tomato | Compressed Watermelon, Garden Basil, Aged Balsamic

FALL | WINTER

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

Beet Salad | Citrus, Shaved Fennel, Hazelnuts

ALWAYS AVAILABLE

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

Mixed Greens | Seasonal Vegetables, Red Wine Vinaigrette



SECOND COURSE | PASTA

Please Select One

Rigatoni alla Vodka | Calabrian Chili, Peas, Parmigiana Reggiano

Burrata Ravioli | Truffle Cream

Entree Course

3 Choice Entrees, Inclusive of a Vegetarian Option

Spring | Summer

Duet Options

American Wagyu Flat Iron Steak | Barnegat Light Scallop
**additional*
Potato Gratin, Sauteed Spinach, Crispy Shallots, Salsa Verde

Burgundy Braised Short Ribs | Herb Crusted Chatham Bay Cod
Celery Root Puree, Black Truffle, Broccolini

Filet Mignon | Maine Lobster Tail **additional*
Corn Puree, Crushed Yukon Gold Potatoes, Garden Herb Salad

East Coast Halibut
Yellow Tomato Sauce, Eggplant Caponata, Basil Oil

Scottish Salmon
Carrot Puree, Sugar Snap Peas, Lemon Dill Beurre Blanc

Roasted Chicken
Risotto, Charred Leeks, Maitake Mushrooms, Tarragon Jus

Flat Iron Steak or Filet Mignon
Creamed Spinach, Fingerling Potatoes, Bordelaise Sauce

Braised Short Rib
Creamy Polenta, Glazed Pearl Onions, Roasted Broccolini

Golden Grain Harvest Bowl
Baby Carrots, Radish, Red Pepper Hummus
**vegetarian*

Baked Eggplant
Tomato Conserva, Pecorino, Basil Oil & Burrata
**vegetarian*

Entree Course

3 Choice Entrees, Inclusive of a Vegetarian Option

Fall | Winter

Duet Options

American Wagyu Flat Iron Steak | Barnegat Light Scallop
**additional*
Potato Gratin, Lacinato Kale, Crispy Shallots, Cabernet Reduction

Burgundy Braised Short Ribs | Herb Crusted Chatham Bay Cod
Celery Root Puree, Black Truffle, Broccolini

Filet Mignon | Maine Lobster Tail **additional*
Yukon Gold Potato Puree, Haricot Verts

East Coast Halibut
Sunchoke Puree, Roasted Fennel, Truffle Beurre Blanc

King Salmon
Celery Root, Farro, Roasted Mushroom, Garden Herb Vinaigrette

Roasted Chicken
Wild Rice, Butternut Squash, Maitake Mushroom, Rosemary Jus

Flat Iron Steak or Filet Mignon
Fingerling Potato, Haricot Verts, Honey Glazed Baby Carrots, Bordelaise

Braised Short Rib
Sweet Potato Puree, Brussels Sprouts, Red Wine Braised Shallot

Golden Grain Harvest Bowl
Baby Carrots, Radish, Red Pepper Hummus
**vegetarian*

Baked Eggplant
Tomato Conserva, Pecorino, Basil Oil & Burrata
**vegetarian*

Station Enhancements

RAW BAR

with an ice sculpture
Jumbo Shrimp
Selection of East & West Coast Oysters on half shell
Little Neck Clams
Chilled Seafood Salad

SUSHI DISPLAY

Assortment of Chef Curated Specialty Rolls
Accompaniments | Seaweed Salad, Soy Sauce, Wasabi, Ginger

BACKYARD BBQ

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

CAVIAR & DREAMS

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

ANZU SOCIAL, SIGNATURE WOK CREATIONS

Please select 2: Honey Walnut Chicken, Beef & Broccoli, Sweet & Sour Pork, Vegetable Stir-Fry
Served with Sesame Udon Noodles, Hibachi Fried Rice, Chili Crunch

AMERICAN CLASSIC

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

Denotes Chef Attended Station Fee

Station Enhancements

continued

SCALLOP STATION

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

A TASTE OF INDIA

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

STEAK HOUSE

Please select two I Prime Rib Roast, Coffee Rubbed Black Angus Beef Tenderloin, Herb Roasted Kurobuta Pork Tenderloin, Citrus & Rosemary Roasted Turkey Breast, Za'atar Spiced Whole Roasted King Salmon

Choice of Two Sauces I Bone Marrow Chimichurri, Au Poivre Sauce, Bordelaise Sauce, Béarnaise and Maître d' Butter

Choice of Two Sides I Crispy Shoestring Potatoes, Horseradish & Aged Cheddar Mashed Potato, Sweet Potato Fries, Creamed Spinach, Bacon & Fontina, Onion Rings, Fire Roasted Wild Mushrooms & Shallots

BRASSERIE

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

CREPE BAR

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

Denotes Chef Attended Station Fee

Sweet Endings



FOURTH COURSE

Custom Designed Wedding Cake

Boozy Endings: A Sweet Finale

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

Butler Passed Chef's Selection of Mini Desserts -
A selection of seasonal small pastries to add a sweet touch to the end of your event

Dessert Enhancements

Espresso Martini Tableside Cart

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

Milkshakes, Sodas, & Floats

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

Mini Pastries

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



Waffle Station

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

Late Night Crepes

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



Ice Cream Sundae Station

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

Candy Bar

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

Chocolate Fondue Station

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

Donut Wall

Chef's Choice of Assorted Donuts


Cheers to Love
mr.
mr.
Veuve Clicquot
BRUT

by Landmark

Included Premium Bar

VODKA
New Amsterdam
Titos
Ketel One

GIN
Tanqueray
New Amsterdam
Beefeater

RUM
Bacardi
Malibu
Captain Morgan

TEQUILA
Sauza Blue Silver

BOURBON
Jim Beam
Four Roses Yellow Label

WHISKEY
Seagrams 7
Canadian Club
Jack Daniels

SCOTCH
Dewars
Johnnie Walker Black

COGNAC
Courvoisier VS

LIQUEURS
Sambuca
Campari
Baileys

BEERS
Venue Selection Choice

WINE
House Red
House White
Sparkling Wine Toast

Ultra Premium Bar *additional

VODKA
New Amsterdam
Titos
Ketel One
Grey Goose

GIN
Tanqueray
New Amsterdam
Beefeater
Bombay Sapphire

RUM
Bacardi
Malibu
Captain Morgan

TEQUILA
Sauza Blue Silver
Patron Silver

BOURBON
Jim Beam
Maker's Mark

WHISKEY
Seagrams 7
Canadian Club
Jack Daniels
Jameson

SCOTCH
Dewars
Johnnie Walker Black
Macallan 12
Chivas Regal

COGNAC
Courvoisier VS
Hennesy
Remy VSOP

CORDIALS
Sambuca
Chambord
Disaronno Amaretto
Baileys
Campari
St. Germain
Frangelica

BEERS
Dogfish Head 60min
Heineken
Yeungling
Miller Lite
Corona

WINE
Decoy Wine Selections
Chardonnay
Sauvignon Blanc
Carbnet Sauvignon
Pinot Noir
De Perriere Brut Sparkling

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 | 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 | 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

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

For One Hour | Inclusive of Beer & Wine

Please select one of the below stations

Charley's Cheesesteaks
Classic Philadelphia Style Cheesesteak, Chicken Cheesesteaks, Fries, Onion Rings

Nathan's Hot Dogs
Hot Dogs with Classic Toppings including Sauerkraut, Tangy Onions, Relish, Mustard & Ketchup
French Fries

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

Philly Pretzels
Assorted Mini Pretzel Party Tray

"McMarried"
Classic Cheeseburger
McNuggets
Shoe String French Fries

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





*this is an additional per person cost | 75 Guest Minimum | 24% Admin Fee | 6% Sales Tax

Package Inclusions

Mansion Fee Includes

*Honeymoon Suite
Hair & Make Up Suite @ 9 AM
Valet Parking
All Attendant Fees
(Wedding Attendant, Restroom, Coat, Valet)

Menu Fee

Cocktail Hour
Dinner
Dessert
Continental Breakfast Day After
Premium Bar

24% Admin Fee I 6% Sales Tax I Maitre'D Fee
**Minimum booking of 20 hotel rooms required for complimentary Honeymoon Suite & for Hotel to be open*





Winter Wedding Reception

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

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



January - March
Enjoy These Items in Addition to Your Regular Menu

Upon Arrival to Ceremony
Guests Will Be Greeted with Warm Cider

Cocktail Hour

Savory Cheese Fondue, Artisanal Breads & Vegetables





Sparkler Send-Off

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

Your Landmark Moment
Starts Here!

Planning
With Landmark, you have planning already covered!

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

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

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

Our History
Where We Started

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

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

Elstowe Manor is built of Indiana limestone with French interiors done by the leading designer, Allard n Fils. Unlike other residential residences in the late 1800's, Elstowe Manor had it's own power plant which was designed with the help of William's friend, Thomas Edison.
Unfortunately, after living in this architectural masterpiece for only a few short years William passed and his wife then moved in with their son at Chelten House. The Elkins were avid art collectors and in fact many pieces of their collection was donated to the Philadelphia Museum of Art which William Elkins was instrumental in having built.

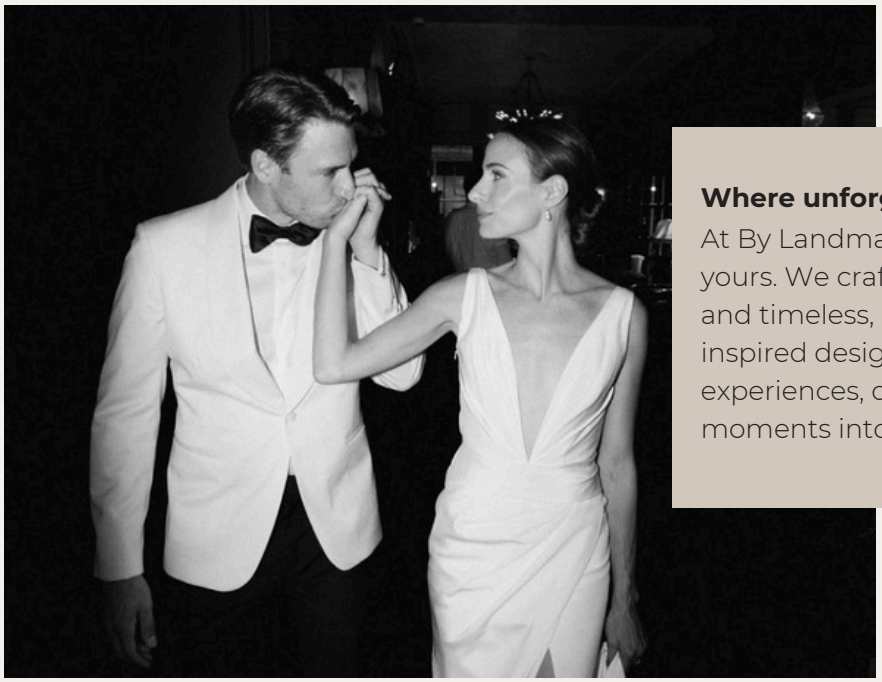
William, a self-made millionaire, dropped out of school in the 8th grade and worked in a fruit and produce stand which he ended up eventually buying. From there he established the first oil refinery business in the country located in Philidelphia. The refinery was eventually sold to his friend Rockefeller.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

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

Our Promise

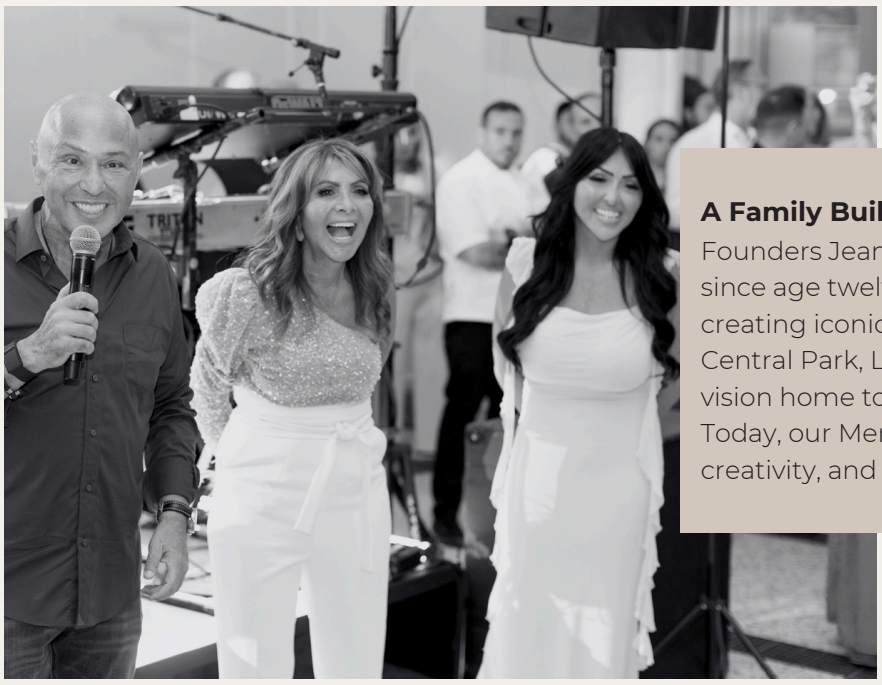
Luxurious, Authentic, Known & Trusted.

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



Where unforgettable moments meet timeless hospitality

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



A Family Built on Love

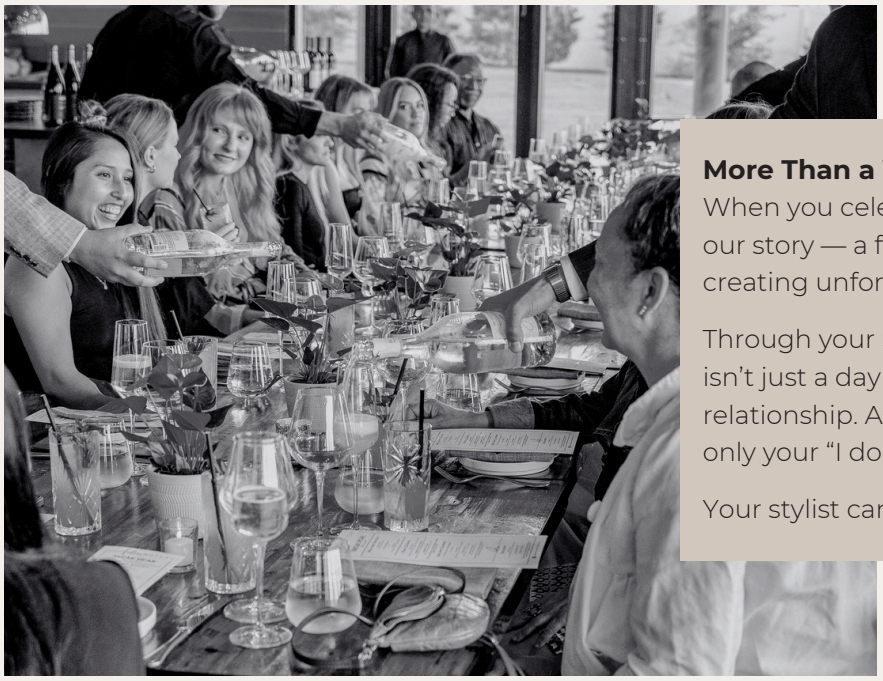
Founders Jeanne and Frank Cretella have shared a love story since age twelve — the heart and soul of By Landmark. After creating iconic New York destinations like The Boathouse in Central Park, Lundy's, and American Park, they brought their vision home to New Jersey in 2000, founding By Landmark. Today,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



Giving Back With Heart

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

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



More Than a Venue

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

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

Your stylist can't wait to share more!

Culinary Excellence

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

by Landmark

A Chef-Driven Company

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

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



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

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



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





Sample Event Timing

EXAMPLE: 5PM START TIME

5 PM
Guest Arrival

5:30 PM
Ceremony Begins

6 PM
Ceremony Concludes

6 - 7 PM
Cocktail Hour

7 - 7:30 PM
Intros, First Dances,
Toasts

7:30 PM
First Course is Served

8:30 PM
Dinner is Served

9:30 PM
Dancing

9:30 PM
Cake Cutting

10 PM
Dancing

11 PM
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.

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 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?

The menu we provide is one that is necessary to ensure variety for an event such as yours while ensuring an enjoyable experience for all guests. By removing items your guests will simply eat or drink more of what is provided. Therefore, we are firm on providing our full menu and do not offer reduced menus at lower costs.

Are There Additional Costs?

Yes the following:
Maitre'D Fee
Additional Attendant Fee (for day of arrival prior to 3 hours before ceremony)
Administrative Fee / 24%
PA Sales Tax / 6%
Guests Under 21 / Less $10 (if above minimum guest count)
Children Under 3 / Free
Children Under 12 / $65 with children's meal (if above minimum guest count)
Vendor Meals / $60

What Are Your Payment Terms?

At Landmark we offer two distinct payment options for your ease. Payments are based on your contract minimum and all final billings (additional guests, vendors, add ons) are due 10 days prior to event.

Payment Option 1
$5,000 9 Months Prior
50% of Balance 6 Months
90 days 1/3 of Balance
60 days 1/3 of Balance
30 days Payment in Full

Payment Option 2 (if event is 12 months out or greater)
$5,000 Deposit
Equal monthly payments beginning after deposit

...We Have Answers

When Do I Need To Give My Final Guest Count?
You must guarantee the minimum number of guests with a signed contract. No later than ten (10) days prior to the event, we are to be advised of the exact number of guests to be served. This final guarantee is what you will be charged at regular price. During your event, we will confirm the final guarantee.

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

Without An On-Site Ceremony, What Time Can My Wedding Party & I Arrive?
You and your wedding party can arrive 2 hours prior to your event to enjoy photo opportunities.

Does Your Kitchen Accommodate Allergies & Dietary Restrictions?
We are more than happy to accommodate any allergies or dietary needs. We are proud to be a scratch kitchen so the majority of our menu is gluten free.

Do You Offer Kosher & Indian Catering?
Yes, we host both Kosher and Indian events. We partner with wonderful professionals that will ensure a flawless event.

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

Do You Offer A Food Tasting?
Yes, we extend a complimentary tasting to our couple plus four additional guests. Tastings are normally scheduled 2 - 3 months in advance.

Is There A Children's Meal?
Yes, there is a Pre Choice of: Chicken Fingers with French Fries, Pasta with Butter or Marinara Sauce.

Are You Pet Friendly?
We are pet friendly for photos and the ceremony. We do not allow pets at cocktail hour or the reception.

Are There Hotel Accommodations Recommended?
Elkins Estate is proud to have on-site overnight accommodations. Should you require more rooms than what is on- site, we have a list of preferred hotels in the area that we have worked closely with for countless years. *All hotels offer special accommodations, (room block, and travel arrangements) for you and your guests. This listing will be provided.

by Landmark — A Team You Can Trust

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

1750 Ashbourne Rd Elkins Park, PA, 19027

@elkinsestate
@landmark.weddings

Elkins Estate Wedding & Event Venue

landmarkvenues.com

Contact & Next Steps

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

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

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

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

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

