



EVENTS • DINING • HOTEL



Image courtesy of John Shim Photography



The Log Cabin is famous for our panoramic scenery, first class service and chef-created menus. There's a reason for our longstanding reputation as the region's premier wedding venue. When you plan your wedding with us, you can be sure that every detail will be perfect. Whether you are looking for a more traditional, classic ceremony or want to explore the latest trends, we are dedicated to helping you create the wedding of your dreams. We work with you every step of the way to make sure your big day happens exactly the way you've always pictured it.

Package Includes

HORS D'OEUVRES DISPLAY

**A BOTTLE OF RED & WHITE WINE
AT THE TABLE**

FOUR-COURSE SIT-DOWN DINNER

COFFEE STATION

ALSO INCLUDES:

Personal Event Consultant
Six-Hour Wedding Reception
Space for Up-To-An-Hour Long Ceremony (Fee Applies)
Complimentary Cake Cutting
Discounted Rehearsal Dinner in a Private Room at the Delaney House
D. Hotel Suites & Spa Room Block (based on availability)
Use of our Outdoor Terrace for photos
Black Lantern Centerpieces & Votive Candles
Card Box, Toasting Glasses, and Cake Knife & Server
White or Ivory Tablecloths
Your Choice of Colored Napkins (out of selection of 15)
Complimentary Dinner (for up to 6 people at the Delaney House restaurant)
Personal Banquet Manager
Access to Carefully Curated Preferred Vendor List

VIP SUITE

Your private space to utilize for the entire event. Comfy couches and chairs, mirrors, and great lighting. Enjoy complimentary champagne, waters, and crudité with your bridal party before you make your entrance!

TERRACE

The Log Cabin offers a lovely terrace for mingling. Your guests will seamlessly transition outside to enjoy conversation in this exclusive space complete with fire pits, comfy furniture, and cocktail tables.

Above menu is priced at \$75 per person on a Friday/Sunday and \$89 per person on a Saturday. Fall Premium Pricing (September & October) is \$79 per person on a Friday/Sunday and \$94 per person on a Saturday. Please contact your Wedding Planner for full details.

WEDDING SOCIAL HOUR

Hors D'Oeuvres

STATIONARY DISPLAY

Crudite of Fresh Vegetable & Dip
Horseradish Cheese Spread
Gourmet Crackers, Flatbread & Jam

ADDITIONS PER PERSON:

Domestic & Imported Cheeses / \$4
Mediterranean Olives & Nuts / \$4
Warm Spinach & Artichoke Dip / \$4
Build Your Own Bruschetta with Crostinis / \$4
Fresh Fruit / \$4
Antipasto Display / \$10

BUTLER-STYLE HORS D'OEUVRES

Chef Selection of four items: \$6

Meatballs, Bruschetta, Pot Stickers, Coconut Chicken

Premium Selection: \$10

Choose 6 from the list below
(excluding Ultra Premium Selection)
Apricot Chicken Salad in pastry cups
Artichoke Florentine
Asparagus Fries with horseradish sauce
Asparagus Wrapped in Prosciutto
Baby Fried Shrimp
Barbecued Kielbasa
Beef Teriyaki
Bleu Cheese Bread
Buffalo Chicken Tenders
Cajun Fried Dough Marinara
Cheddar & Bacon Potato Cups
Chicken Fingers with sweet and sour sauce
Coconut Chicken with Thai sauce
Deviled Eggs
Fried Brie with raspberry sauce
Fried Mozzarella Sticks
Fried Ravioli with Marinara
Garlic Mussels with Tarragon
Garlic Spinach Crostini
Gorgonzola Potato Pancake with shaved sirloin

Grilled Chicken or Beef Satays
Hot or Sweet Sausage with red onion
Melon Wrapped in Prosciutto
Mini Bruschetta
Mini Chicken Cordon Bleu
Mini Philly Cheese Steak
Open Face Seafood Salad
Pork Shu Mai
Potato Pancakes with sour cream
Quesadillas
Roasted Curried Zucchini with cucumber dipping sauce
Roasted Red Pepper Napoleon
Seafood Stuffed Mushroom Caps
Stuffed Artichokes
Stuffed Grape Leaves
Swedish or Italian Meatballs
Sweet Potato and Maple Turkey Risotto
Tempura Shrimp with Thai sauce
Thai Dumplings
Tuna Poke with Mango Relish
Vegetable Pot Stickers
Vegetable Spring Rolls

Ultra Premium Selection:

\$12 *Choose 10 from the entire list*
Beer Battered Vegetables
Cajun Scallops
Clam Casino
Escargot in Puff Pastry
Garlic Shrimp Toast
Lobster Risotto Balls
Lox & Black Bread
Mini Grilled Lobster Sandwiches
Scallops in Bacon
Shrimp & Lobster Quesadilla
Smoked Salmon Canapes
Spicy Crab cakes with remoulade sauce
Tenderloin Mini Kabobs



Image courtesy of Steph Stevens Photography

ADDITIONAL SEAFOOD

Butler Style Sushi; Salmon Rolls, Tuna Rolls & California Rolls with Ginger, Wasabi & Soy per person / \$5
Butler Style Shrimp per person / \$6
Jumbo Shrimp Display per pound; 4 Shrimp per person / \$30

THE NEW ENGLAND SEAFOOD STATION / \$25

(with a minimum of 75 guests) (Add Sushi \$3)
Ice Sculpture Display filled with Fresh Oysters, Shrimp and Clams Shucked to Order, Marinated Mussels, Half Shelled Green Lip Mussels, Horseradish, Cocktail Sauce, Tabasco and Lemon

SUSHI STATION

Salmon Rolls, Tuna Rolls & California Rolls with Ginger, Wasabi & Soy per person / \$8.50

ADDITIONAL STATIONS AVAILABLE UPON REQUEST / \$8

To complement your social hour.
Some of our choices are: Pasta Station, Crab Cake Station, Carving Station and More

WEDDING ACCOMPANIMENTS

YOUR CHOICE OF ONE APPETIZER & ONE SALAD

APPETIZERS

Lavender Honey Pork Belly
Cordon Bleu Crostini
Asian Ginger Crab
Grape Tomato & Watermelon
Guacamole Mousse with Cilantro Shrimp
Chicken Apricot with Spiced Walnuts
Grilled Eggplant & Roasted Pepper
Tapenade Tomato Gorgonzola Bisque
Zucchini Cake with Herb Remoulade
Antipasto Cocktail
Tomato & Mozzarella Cocktail
Smokey Shrimp with Mango \$2
Garlic Shrimp with Broccoli Slaw \$2
Garlic Shrimp with Zesty Mango Salsa \$2
Baked Brie Crostini \$2
Crab Cake with Spicy Remoulade Sauce \$2

SALADS

Family Style:
Mesclun Salad
House Garden Salad
Traditional Caesar
Salad Chop Chop
Salad Greek Salad \$4
Spinach Salad \$4
Savannah Belle \$4

SORBET

Available upon
request \$2

POTATO / RICE

Garlic Mashed Potatoes
Sour Cream & Chive Mashed
Potatoes Horseradish Mashed Potatoes
Garlic & Dill New Potatoes
Herb Roasted Potatoes
Oven Roasted Red Bliss Potatoes
New Potatoes with Parsley & Red
Onion Orzo Rice Pilaf
Rice Primavera
Wild Rice
Au Gratin Potatoes \$2
Twice Baked Potato \$2
Risotto of the day \$2

VEGETABLES

Julienne Vegetable Medley
Sautéed Zucchini & Summer Squash
Green Beans with Carrots & Roasted
Corn Green Beans Almondine
Carrots Sautéed in Tarragon Butter
Ginger Glazed Carrots
Fresh Asparagus \$3
Grilled Vegetables \$3

DESSERTS

Chocolate Covered Strawberries	Brownie à la mode with fudge sauce
Oreo Cookie Ice Cream Roll with hot fudge	Chocolate Mousse with raspberry sauce
Ice Cream Parfait	Cheesecake with fruit topping \$4
Bananas Foster	Tiramisu \$4
Cherries Jubilee	



Image courtesy of Four Wings Photography

ADDITIONAL CONSIDERATIONS

PASTA COURSE / \$3

Pastas:
Rigatoni, Ziti, Penne, Bowtie,
Angel Hair or Fettuccine
Sauces:
Marinara, Alfredo, Carbonara,
Aglione and Pesto

SUNDAE BAR / \$5

Vanilla & Chocolate Ice Cream
Served with: Sprinkles, Fudge Sauce,
Strawberry Sauce, Pineapple, Bananas,
Nuts, Whipped Cream and Cherries

VIENNESE TABLE / \$8

Big Cake Display to include Chocolate,
Carrot & Cheesecake with Assorted Sauces
Layer Mousse Cake
Pecan Pie
Tiramisu
Variety of Trifles & Mousses
Bananas Jamaican Style
Gourmet Candy Display
Add Sundae Bar to Viennese Table / \$2

MISC. ITEMS

Assorted Cookies \$2
Assorted Italian Pastries \$4
Gourmet Candy Display \$5
Popovers, fresh-baked and warm \$2

LATE NIGHT SNACKS / \$5

Choice of one station served in Ballroom:

Sliders	S'mores
Tacos	Nachos
Warm Pretzels	Finger Sandwiches
Pizza	Wings

If served at The Mick late night food
served by pan or tray. \$125 per pan/
tray with a minimum of 2 pans/trays.



Image courtesy of Kathy Bunnell Photography

MENU SELECTIONS

Poultry Entrées

MARGARITA CHICKEN

Oven roasted chicken topped with pesto, tomato and mozzarella cheese with basil cream

MAPLE TURKEY

Oven roasted turkey breast finished in a whole grain mustard-maple sauce

CHICKEN FLORENTINE SUPREME

Oven roasted chicken, sautéed spinach, mushrooms and garlic finished with a supreme sauce

CHICKEN ALFRESCO

Seasoned chicken breast with brie and raspberry demi glace

GRILLED BALSAMIC CHICKEN

Grilled, marinated chicken, aged balsamic, mushrooms, artichoke cream sauce

BELLA CHICKEN

Roasted chicken, portabella mushrooms, spinach, roasted peppers

CREATE YOUR OWN STUFFED CHICKEN ENTRÉE

Boneless breast of chicken with your choice of:

- Bread stuffing with poulet sauce
- Boursin cheese and bread stuffing with roasted red pepper and chive cream sauce
- Fontina and asparagus stuffing with basil cream sauce
- Prosciutto, fontina and sage stuffing sun-dried tomato cream sauce
- Italian sausage, apricot and pine nut stuffing with basil cream sauce
- Cranberry bread stuffing with sweet cranberry demi glace

Meat Entrées

CREATE YOUR OWN MARINATED SIRLOIN ENTRÉE

<i>St. Arthur's</i>	<i>Guinness rub, mushroom sauce</i>
<i>Gorgonzola</i>	<i>Gorgonzola cheese, Merlot reduction</i>
<i>Bistro</i>	<i>Sautéed peppers and onions, mushroom sauce</i>
<i>Classic Béarnaise</i>	<i>Tarragon reduction, Hollandaise sauce</i>
<i>Chimichurri Steak</i>	<i>Grilled marinated skirt steak, garlic, cilantro, Chimichurri sauce</i>
<i>Smith's Ferry</i>	<i>Spice rub, sautéed mushrooms and onions, demi glace</i>
<i>Asian</i>	<i>Sesame teriyaki glazed</i>
<i>Surf & Turf</i>	<i>6 oz Lobster tail \$15 / Baked stuffed shrimp casserole \$4 / Grilled shrimp skewer \$5</i>

PETIT FILET BEAUJOLAIS / \$5

Grilled filet mignon medallions with sautéed spinach and mushrooms finished with a tarragon-demi

8 OZ. FILET MIGNON / \$8

Grilled filet with merlot demi glace

PRIME RIB / \$8

Slow-roasted rib eye served with natural au jus

GRILLED PORK CHOPS

Grilled pork with roasted Fuji apples and a cider demi glace

BRAISED SHORT RIBS

Slow braised Angus short ribs with roasted root vegetables

HANGER STEAK / \$5

Grilled marinated hanger steak



MENU SELECTIONS

Seafood Entrées

BAKED STUFFED SCROD

Our house seafood stuffing topped with lobster sauce

COCONUT WHITE FISH

Panko and coconut-dusted scrod served with a citrus sauce

SEAFOOD STUFFED SHRIMP CASSEROLE

Oven roasted hooked shrimp with homemade seafood stuffing

BAKED STUFFED JUMBO SHRIMP / \$6

*Individual stuffed jumbo shrimp with homemade seafood stuffing
served with drawn butter*

CREATE YOUR OWN SEAFOOD ENTRÉE

Salmon (\$2), Scrod or Mahi-Mahi prepared your way:

- Blackened
- Mediterranean: Garlic, spinach, tomatoes, artichoke, feta cheese and olive oil
- Oven roasted with mango salsa or cucumber dill sauce
- Pesto: Basil & garlic basted with parmesan cheese
- Oven Roasted with lemon seasoned bread crumbs

Vegetarian Entrées

GRILLED MARINATED ZUCCHINI

*Grilled marinated zucchini with goat cheese and roasted red peppers,
served on a bed of spinach and garlic cous cous*

WILD MUSHROOM RAVIOLI

Wild mushroom ravioli with a spinach and artichoke cream sauce

VEGAN OPTIONS

*Roasted Eggplant, Shepherd's Pie,
Vegan Marsala or Parmesan*

VEGETABLE LASAGNA

Seasoned vegetables with layers of cheese, noodles & house marinara

EGGPLANT NAPOLEON

*Roasted peppers, sautéed spinach & goat cheese,
layered between eggplant in our house marinara*

PENNE MEDITERRANEAN

*Artichokes, baby spinach, red peppers, roasted tomatoes,
olives and feta cheese*



Image courtesy of Four Wings Photography

DRINKS

Beverage Service

ULTRA PREMIUM OPEN BAR

Ultra Premium Social Hour \$24

Ultra Premium Open Bar Up to Six Hours \$42

PREMIUM OPEN BAR

Premium Social Hour \$22

Premium Open Bar Up to Six Hours \$39

Toast

SUGGESTIONS FOR THE PERFECT TOAST

OUR HOUSE TOAST / \$2^{.50} per guest

OUR GOLD TOAST / \$8 per guest

Moët & Chandon Imperial

OUR SILVER TOAST / \$4^{.50} per guest

La Marca Prosecco

BRING ON THE BLING / \$280 per bottle

Cristal

Specialty Bars

Includes bartender and custom ice luge. Will open upon guests' arrival and remain open for duration of 4 hours, cost of the beverage is not included, unless open bar has been ordered.

\$525

MARTINI BAR

MARGARITA BAR

MOJITO BAR

CHAMPAGNE BAR



Image courtesy of J. Benson Photography

THE PERFECT SETTING FOR YOUR WEDDING CEREMONY

Our grounds offer breathtaking landscapes, privacy and a relaxing yet elegant ambience. We are not only ideal for your wedding reception, but for the ceremony as well. Your guests will appreciate the convenience of not having to travel from the ceremony to the reception. Our dedicated and experienced staff will provide all the right touches to make your special day unforgettable.



Image courtesy of Angela Klemptner Photography

CEREMONY AT THE LOG CABIN

\$2,000

*Seasonal Fresh Floral Arrangements
(available for outdoor ceremonies only)*

May - October)

Ceremony Seating

Ceremony Coordinator

Ceremony Rehearsal

Indoor Back-up Space



Image courtesy of Stephanie Berenson Photography

D. HOTEL SUITES & SPA

The D. Hotel Suites & Spa offers room blocks and hotel shuttles on a first come first serve basis.

Please reach out to your groups coordinator at groups@logcabin-delaney.com or call

413-533-2100 ext 301 to discuss options for your special day.



Image courtesy of Four Wings Photography



Image courtesy of Four Wings Photography

WEDDING RECEPTION GENERAL CONDITIONS

- ▶ *Our prices do not include a 20% house charge, a 7% Massachusetts tax, and a 12% service fee which will be added to all services*
- ▶ *The term “House Charge” as used in our Event Contract means the fee which you will pay for the use of our premises. The “House Charge” is not a tip or service charge for our wait staff employees, service employees, service bartenders or any other persons providing services in connection with your event. Guests are expected to tip bar staff, tip jars will be available at each bar. If tip jars are removed, Event Host will be required to pay a 12% gratuity (in addition to house charge and sales tax).*
- ▶ *The term “Service Charge” as used in this Event Contract means the fee which you will pay for the services of all the front of the house staff. This fee will be directly distributed to the entire front of the house team (excluding management) and is therefore not taxable.*
- ▶ *Children’s meals (4-12) and Vendor meals will be charged at a price of \$35 per person.*
- ▶ *Prices cannot be guaranteed for more than 90 days due to possible market fluctuations. Charges will not exceed 15% annually.*
- ▶ *We require a non-refundable deposit of \$2,000 upon booking your event. The deposit will be credited towards your final bill.*
- ▶ *Non-refundable second & third payments (no credit cards) are due 9 months and 6 months prior to your event date. These payments each are approximately 20% of the estimated value of your event and will be credited towards your final bill.*
- ▶ *We require a guaranteed number of guests 10 days before your event. Final counts and payment by certified check are required 3 days before your event.*
- ▶ *A credit card number must be secured for any incidentals that may occur during the day of your event.*
- ▶ *A minimum guest count of 150 people must be reached on Saturdays in September and October (ballroom). If the guest count is below this there will be a charge of \$50 per missing person. Your contract will reflect your space specific minimum.*



Image courtesy of Amanda Lorraine Photography

TAKING MOUNTAIN TOP WEDDING TO THE NEXT LEVEL



Image courtesy of Ashley Green Photography

UPPER VISTA CEREMONY

\$750

*Ceremony Seating
Ceremony Coordinator
Ceremony Rehearsal*

PACKAGE INCLUDES

*Hors D'oeuvres Display
A Bottle of Red & White Wine at the table
Dinner
Cake Cutting
Coffee Station
House Centerpieces
White or Ivory Linen Tablecloths
Custom Linen Napkins
Private V.I.P. Suite
Personal Event Consultant
Fabric Liner
Heaters
Bistro Lights*



Image courtesy of Ashley Green Photography

UpperVista

TAKING MOUNTAIN TOP WEDDINGS
TO THE NEXT LEVEL

AT THE LOG CABIN

Personal Banquet Manager - to execute all details on your wedding day

413-535-5077 • www.thelogcabin.com



Image courtesy of Ashley Green Photography

FIRST-CLASS TENT

\$75 for any day of the week for a buffet dinner

\$89 for any day of the week for a four-course sit down dinner

Add a Fire Pit rental to your reception for \$150



Image courtesy of Ashley Green Photography



Image courtesy of Ashley Green Photography



Image courtesy of Ashley Green Photography



LOG CABIN

500 Easthampton Road, Holyoke, MA 01040
(413) 535-5077 | www.TheLogCabin.com