

2020 Lake Logan Conference Center Wedding Packages

Day/Event	Time	Access to:	2020 RATE
Rehearsal the night before	4pm-8pm	Sit 'n' Whittle Lawn Sit 'n' Whittle Lodge Sit 'n' Whittle Carriage House	\$600
Wedding Day	8am-10pm	Sit 'n' Whittle Lawn Sit 'n' Whittle Lodge Sit 'n' Whittle Carriage House	\$3200
Rehearsal the night before	4pm-8pm	Celebration Hall Field	\$600
Wedding Day	8am-10pm	Celebration Hall Field	\$3200
Rehearsal the night before	4pm-8pm	Field and Stage	\$300
Wedding Day	8am-10pm	Field and Stage	\$1200
Rehearsal the night before	4pm-8pm	Dining Room A, B, or C	\$500 \$200 each additional Requires LL catering
Wedding Day	8am-10pm	Dining Room A, B, or C	\$1500 \$500 each additional Requires LL catering
One night stay in cabins		Cabin of choice (based on availability)	DECEMBER – MARCH 1 BR/ 1BA \$120 PER NIGHT – Honeymoon, Noo Nook (down), Cherry (ea), White Pine (ea), Chestnut (ea) 1 BR/ 1 BA \$110 – Noo Nook (up) 2 BR/1 BA \$220 PER NIGHT – Rhodo, Mimosa, Shuteye, Seldom Seen 4 BR/4 BA/ LR/ K \$480 PER NIGHT – Lakeside, Hemlock 7 BR/7 BA/ LR/ K \$700 PER NIGHT – Retreat House APRIL – OCTOBER

			<p>1 BR/ 1 BA \$130 PER NIGHT – Honeymoon, Noo Nook (down), Cherry (ea), White Pine (ea), Chestnut (ea)</p> <p>1 BR/ 1 BA \$120 – Noo Nook (up)</p> <p>2 BR/ 1 BA \$240 PER NIGHT – Rhodo, Mimosa, Shuteye, Seldom Seen</p> <p>4 BR/4 BA/ LR/ K \$520 PER NIGHT – Lakeside, Hemlock</p> <p>7 BR/4 BA/ LR/ K \$750 PER NIGHT – Retreat House</p>
Catering			Based on request – see sample menus
Outside Caterer Surcharge (not allowed in Dining Hall)			\$500
Set-Up (does not include decorations)			<p>\$500</p> <p>You have the option to do all your own set-up.</p>
Breakdown and Clean-Up (any decorations not removed prior to breakdown, will become property of Lake Logan)			<p>\$500</p> <p>You have the option to do all your own breakdown. If you choose this option, credit card must be kept on file and will be charged full breakdown fee if breakdown and clean up are not completed.</p>
Tables and Chairs			<p>Use of tables and chairs that are normally located in the space rented are no charge.</p> <p>Moving chairs from one building to another will incur a storage fee of \$200 plus \$1 per chair.</p> <p>Additional tables may be available at \$10 each.</p> <p>For outdoor weddings, table and chair rental from an outside company is required.</p>
Special Linens			Special linens must be rented from an outside company.
<p>** Up to \$500 discount on one event space (not to exceed rate of space) when cabin rental exceeds \$1000 per night for both Friday and Saturday night.</p> <p>** When booking Sunday-Thursday wedding dates, additional discounts may apply.</p> <p>** Access to any venue area the day before for set-up and decoration is based on availability and will incur a \$200 fee.</p> <p>We reserve the right to change prices at any time. Please call for details.</p> <p>We are required to add applicable taxes to all reservations.</p>			

Sample Wedding Menus

\$20 per person (plus tax)

Option 1

- Roasted Chicken
- Rice Pilaf
- Steamed Broccoli Buerre Blanc
- Fresh Buttered Rolls
- Mixed Green Salad
- Tea / Water / Coffee

Option 2

- Pork Tenderloin
- Roasted Red Potatoes
- Green Beans Almondine
- Fresh Buttered Rolls
- Mixed Green Salad
- Tea / Water / Coffee

Option 3

- Chicken Primavera with Pesto Sauce
- 10-item Salad Bar
- Choice of Fresh Buttered Rolls *or* Garlic Bread
- Tea / Water / Coffee

\$25 per person (plus tax)

Option 1

- Pulled Pork BBQ with choice of Two Sauces
- Fresh Collard Greens
- Choice of Macaroni & Cheese *or* Baked Beans
- Housemade Cole Slaw
- Hush Puppies
- Choice of Fresh Buttered Rolls *or* Corn Bread
- Tea / Water / Coffee

Option 2

- Grilled Trout with Lemon Capers Buerre Blanc
- Parisienne Potatoes
- Seasonal Vegetable Medley
- 10-item Salad Bar
- Fresh Buttered Rolls
- Tea / Water / Coffee

Option 3 (Brunch)

- Carved Ham
- Bacon *or* Sausage (both: add \$1)
- Vegetable Quiche *or* Frittata
- Omelet Station (add \$5)
- Grits *or* Hashbrown Potatoes
- Fresh Fruit Medley
- Assorted Breads and Pastries *or* Biscuits & Gravy
- Oatmeal & Toppings *or* Assorted Cereals
- Juice / Water / Coffee / Hot Tea

\$30 per person (plus tax)

Option 1

- Beef Brisket
- Roasted Brussels Sprouts with Bacon Jam
- Choice of Loaded Mashed Potatoes *or* Macaroni & Cheese
- 10-item Salad Bar
- Fresh Buttered Rolls
- Tea / Water / Coffee

Option 2

- Blackened Salmon with Mango Butter
- Butternut Squash Risotto
- Roasted Asparagus
- 10-item Salad Bar
- Fresh Buttered Rolls
- Tea / Water / Coffee

Other

- Plated meals are +\$5 per person.
- Add Tofu for \$2 per person.
- Add Second Meat Option \$6-10 per person.
- Add a dessert to any menu for \$5 per person.
- Have another idea? Talk to our chef!
- Substitutions may be made for any of the above and may incur an additional charge. Please discuss options with our chef.
- Add 20% for any food served outside Johnson Dining Hall.
- Gratuities are not included and are gratefully accepted.
- All menus must be confirmed no later than two weeks prior to the event or will incur a 10% change fee.
- We reserve the right to change prices based on current market rate. Please talk to us when setting your budget.

Hors D'oeuvres

Stuffed Mushrooms		BBQ Sliders	\$6
Spinach	\$2	Mashed Potato Bar with 4 Toppings of Choice	\$4
Sausage	\$3	Each Additional Topping	\$1
Crab	\$4	Topping Choices: Butter, Shredded Cheddar Cheese, Bacon Crumbles, Sour Cream, Scallions, Steamed Broccoli, Chili, Sautéed Mushrooms, Caramelized Onions, Tomatoes, Feta, Blue Cheese, Chicken Gravy, Vegetable Gravy, Diced Ham, Diced Turkey, Queso, Fresh Jalapenos, Grilled Bell Peppers, Pimento Cheese	
Charcuterie Board with Pickles and Olives	\$6	Shrimp & Grits Bar with 4 Toppings of Choice	\$6
Fruit Tray	\$3	Each Additional Topping	\$1
Cheese Board with Fruit	\$6	Topping Choices: Butter, Shredded Cheddar Cheese, Bacon Crumbles, Chorizo, Scallions, Sautéed Mushrooms, Caramelized Onions, Fresh Jalapenos, Grilled Bell Peppers, Tomatoes, Feta, Blue Cheese, Diced Ham, Maple Syrup, Pimento Cheese	
Hummus & Pita	\$3	Grilled Cheese Shooters	\$5
Sausage Balls	\$4	Crab Rangoon with Sweet & Sour Sauce	\$6
Buffalo Wings	\$5	Pork Pot Stickers with Ponzu Sauce	\$6
Bruschetta on Crostini	\$3		
Salad Trio with Assorted Crackers	\$6		
Choice of Chicken Salad, Egg Salad, Tuna Salad, Pimento Cheese, and Smoked Trout Salad			
Spinach Artichoke Dip with Pita	\$4		

Hors D'oeuvres are served buffet style. Passed hors d'oeuvres are an additional \$5 per person for four passed dishes and \$2 per person for each additional dish.

Have another idea? Talk to our chef!