## 2020 Lake Logan Conference Center Wedding Packages

<table>
<thead>
<tr>
<th>Day/Event</th>
<th>Time</th>
<th>Access to:</th>
<th>2020 RATE</th>
</tr>
</thead>
</table>
| 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 |           |
| **Catering** | 1 BR/1 BA $130 PER NIGHT – Honeymoon, Noo Nook (down), Cherry (ea), White Pine (ea), Chestnut (ea)  
1 BR/1 BA $120 – Noo Nook (up)  
2 BR/1 BA $240 PER NIGHT – Rhodo, Mimosa, Shuteye, Seldom Seen  
4 BR/4 BA/ LR/K $520 PER NIGHT – Lakeside, Hemlock  
7 BR/4 BA/ LR/K $750 PER NIGHT – Retreat House | Based on request – see sample menus |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Outside Caterer Surcharge (not allowed in Dining Hall)</strong></td>
<td></td>
<td>$500</td>
</tr>
</tbody>
</table>
| **Set-Up** (does not include decorations) | | $500  
You have the option to do all your own set-up. |
| **Breakdown and Clean-Up** (any decorations not removed prior to breakdown, will become property of Lake Logan) | | $500  
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. |
| **Tables and Chairs** | | Use of tables and chairs that are normally located in the space rented are no charge.  
Moving chairs from one building to another will incur a storage fee of $200 plus $1 per chair.  
Additional tables may be available at $10 each.  
For outdoor weddings, table and chair rental from an outside company is required. |
| **Special Linens** | | Special linens must be rented from an outside company. |

** 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.  
** When booking Sunday-Thursday wedding dates, additional discounts may apply.  
** Access to any venue area the day before for set-up and decoration is based on availability and will incur a $200 fee.  
We reserve the right to change prices at any time. Please call for details.  
We are required to add applicable taxes to all reservations.
## 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Mushrooms</td>
<td></td>
</tr>
<tr>
<td>Spinach</td>
<td>$2</td>
</tr>
<tr>
<td>Sausage</td>
<td>$3</td>
</tr>
<tr>
<td>Crab</td>
<td>$4</td>
</tr>
<tr>
<td>Charcuterie Board with Pickles and Olives</td>
<td>$6</td>
</tr>
<tr>
<td>Fruit Tray</td>
<td>$3</td>
</tr>
<tr>
<td>Cheese Board with Fruit</td>
<td>$6</td>
</tr>
<tr>
<td>Hummus &amp; Pita</td>
<td>$3</td>
</tr>
<tr>
<td>Sausage Balls</td>
<td>$4</td>
</tr>
<tr>
<td>Buffalo Wings</td>
<td>$5</td>
</tr>
<tr>
<td>Bruschetta on Crostini</td>
<td>$3</td>
</tr>
<tr>
<td>Salad Trio with Assorted Crackers</td>
<td>$6</td>
</tr>
<tr>
<td>Choice of Chicken Salad, Egg Salad, Tuna Salad, Pimento Cheese, and Smoked Trout Salad</td>
<td></td>
</tr>
<tr>
<td>Spinach Artichoke Dip with Pita</td>
<td>$4</td>
</tr>
<tr>
<td>BBQ Sliders</td>
<td>$6</td>
</tr>
<tr>
<td>Mashed Potato Bar with 4 Toppings of Choice</td>
<td>$4</td>
</tr>
<tr>
<td>Each Additional Topping</td>
<td>$1</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td>Shrimp &amp; Grits Bar with 4 Toppings of Choice</td>
<td>$6</td>
</tr>
<tr>
<td>Each Additional Topping</td>
<td>$1</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td>Grilled Cheese Shooters</td>
<td>$5</td>
</tr>
<tr>
<td>Crab Rangoon with Sweet &amp; Sour Sauce</td>
<td>$6</td>
</tr>
<tr>
<td>Pork Pot Stickers with Ponzu Sauce</td>
<td>$6</td>
</tr>
</tbody>
</table>

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!