

**the
Logan**
PHILADELPHIA'S
HOTEL

Wedding Event Menus



Your wedding, your way

A Logan wedding includes everything you need, and then some, for the perfect celebration!

\$220 per person | \$2,000 on site ceremony fee
+ tax & service charge

The Logan Wedding Package:

- Five Hour Deluxe Open Bar
- Signature cocktail passed upon arrival
- Choice of passed champagne during cocktail hour or champagne toast with dinner
- Complimentary bartenders
- Cocktail Hour includes a choice of six passed hors d'oeuvres and two reception displays
- Dinner includes a three course dinner, including two pre selected entrees and 3 miniature desserts and tableside wine service during dinner
- Option to provide a wedding cake from a bakery of your choice

Additional Event Inclusions:

- Complimentary menu tasting for up to four guests
- In house banquet chairs included (option to upgrade to gold chivari chairs for \$7.50 per chair)
- Choice of linen:
 - white, ivory or black floor length cotton linens
 - silver or brown pintuck linens with a cotton overlay
- Dance floor and stage
- Glass charger plates and house votive candles

Guest Room Concessions:

- One complimentary wedding suite for the wedding night
- Wedding room block at a reduced rate
- Three upgrades to Executive One Bedroom Suites at the group rate
- Complimentary distribution of gift bags at the Front Desk



Cocktail Reception

Butlered Hors D'Oeuvres

select six (6) from the following

gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

Cold Hors d'Oeuvres

vegetarian

poached toy box tomato, bruschetta, ricotta, petite basil, smoked salt (VG, NF)

kebab, olive, tomato, mozzarella, balsamic (VG, NF)

golden raisin crostini, baguette, shropshire blue cheese, verjus blanc, lemon zest (VG, NF)

marinated carrots, cashew velvet, olive ficelle (VG)

mushroom tart, charred onion, honey truffle goat cheese, pecorino (VG, NF)

baguette crostini, fig purée, chervil, chevre (VG, NF)

tofu "poke," spiced garlic shoyu, corn tortilla (V)

chickpea bruschetta, sundried tomato, tondo, mint (V)

panir skewers, tandoori, coconut yogurt, spices (VG)

zucchini fritters, tomato and soybean aioli (VG)

falafel, coconut yogurt, mint, cardamom (VG)

compressed strawberry, whipped soybean, vincotto (V)

edamame wonton, ginger tamari (VG)

ocean

lobster salad, wonton, aji amarillo aioli, crisp grains (NF)

blue fin tuna taco, black garlic shoyu, bottarga (NF, GF)

smoked salmon crêpe, dill, ikura (NF)

peppered mackerel, white bean, pumpernickel, pickled beet root (NF)

shrimp skewers, bloody mary cocktail sauce (NF, DF, GF)

land

spuma di mortadella, tart shell, ricotta, pistachios

prime beef tartare cone, cured truffle egg yolk (NF)

shaved roast beef, sundried tomato crème, frisée, toast (NF)

prosciutto crostini, herb pistou, pepato (NF)



Hot Hors d'Oeuvres

vegetarian

warm housemade pretzel, brie, raspberry jam (VG, NF)

mac and cheese, torchio, herb breadcrumbs (VG, NF)

buffalo cauliflower, chive ranch dip (VG, NF, GF)

vegetable spring roll, sweet chili (VG, NF)

parmesan artichokes, green romesco (VG, NF)

vegetable empanada, cheddar, pepperjack cheese, mole sauce (VG, NF)

fried cauliflower, tamari chili marinade, aji amarillo aioli (NF, GF, VG)

ocean

coconut shrimp, spiced lilikoi aioli (NF)

crab cakes, pepper jam, lemon (NF)

maui shrimp spring roll, coconut curry, cilantro (NF)

lobster beignet, cajun remoulade (NF)

grilled scallop, succotash, black garlic aioli (GF, NF)

land

beef franks en croute, spicy brown mustard (NF)

philly cheesesteak spring rolls, spicy ketchup (NF)

chicken parmesan bites, arrabiata (NF)

crispy chicken mini slider, white bbq aioli (NF)

guajillo mole chicken, green harissa (GF, NF, DF, GF)

peking duck spring roll, plum dipping sauce (DF)

smoked brisket empanada, chimichurri

pork carnitas taco, tomatillo (DF)

lamb lollipops, mint yogurt (NF, GF)



Butlered Tasting Plates & Small Plate Stations

available as an upgrade to our wedding menu

priced per plate, based on butler passed tasting plates
upgrade to station with chef attendant for \$200 and add \$5 per item
50 guest minimum for stations

crab cake, old bay remoulade, candied citrus, petite basil (NF) | 22

seared salmon, coconut curry, sweet potato, red and yellow curry (NF) | 21

sicilian tuna, poached tomato, olives, capers, red wine demi-glace (GF, NF) | 22

al panache jumbo shrimp, paella cake, lobster gravy, bottarga (GF, NF) | 21

diver seared scallop, white bean, chorizo, ragout, red wine, chervil (GF, NF) | 20

crispy chicken, escabeche, white bbq sauce (GF, NF) | 18

duck confit, tri-colored gnocchi, baby arugula, roquefort, port (NF) | 19

smoked pork belly, parsnip velvet, crispy shallots (NF) | 18

braised short ribs, carrot velvet, port wine reduction (NF) | 21

lomo saltado "flank," crispy plantains, salsa fresca sofrito (NF) | 18

cavatelli, pomodoro sauce, pancetta, mushrooms, peas, shaved egg yolk (NF) | 16

lobster mac and cheese, boursin, crispy breadcrumbs (NF) | 21

kale risotto, pesto, wild mushrooms (GF, NF, VG) | 15

butternut squash risotto, pomegranate molasses, sage (GF, NF, VG) | 15

vegetable strudel, pomodoro sauce (NF, VG) | 16



Reception Stations

select two (2) from the following

gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

taste of philadelphia

served with french fries, caramelized onions and cheese whiz

select three:

pretzel bites, grain and yellow mustard (NF, VG)

chicken cheesesteak, pepper relish (NF)

roast pork sandwich, sharp provolone, garlic broccoli rabe (NF)

philly cheesesteak, shaved ribeye, cherry peppers, garlic sauce (NF)

tomato pie (NF, VG)

for additional selections add 6 for pretzel bites and tomato pie or add 8 for one of the sandwiches

traditional pasta station

select two:

torchio, four cheese, broccoli, breadcrumbs (NF, VG)

crest de gallo, pomodoro sauce, spinach, grilled artichokes, olives (NF, DF, V)

rigatoni, grandma's sunday sauce, sofrito (NF)

penne, vodka, roma tomatoes, basil (NF, VG)

flat bread

select two:

pomodoro, fresh mozzarella, basil, balsamic tondo (NF, VG)

onion soubise, roasted mushrooms, sausage, caramelized onion, parsley (NF)

prosciutto, fig, arugula, lemon agurmatto, white tondo (NF)

roasted broccolini, goat cheese, preserved lemon, calabrese chili (NF)

italian sausage, pomodoro sauce, mozzarella, crushed red pepper (NF)

upgrade: active station with pizza oven | \$300 attendant fee

kebab station

served with naan bread, hummus, raita, shaved lettuce

select two:

vegetables, garlic lemon oil (GF, NF, VG)

beef, coconut curry (GF)

shrimp, aji amarillo (GF, NF)

chicken, tandoori sauce (GF)

crispy tofu, almond sauce, parsley (VG)

korean steam buns

crispy shrimp, kimchee aioli, scallions (NF)

pork belly, korean spice, cabbage (NF, DF)

bulgogi beef, pickle onion (NF, DF)

falafel station

falafel, pita bread, basmati rice

shaved lettuce, tomato, cucumbers, pickled red onions, dill, mint

tahini sauce, hummus, sambal

mediterranean

crisp pita bread, black olive crostini

baba ghanoush, parsley, espelette (NF, GF, V)

carrot hummus, za'atar, lemon olive oil (NF, GF, V)

olives, mediterranean mix, garlic, rosemary (NF, GF, V)

baby mozzarella, mediterranean spiced oil (NF, GF, VG)

marinated roasted vegetables, baby peppers, squash, asparagus (NF, GF, V)

artisan cheese display

three regional and imported cheeses (NF)

fruited mostarda, grapes, honeycomb, crusty breads, house made crackers

additional cheese / 6

charcuterie display

house-made pâté, prosciutto, salami (NF)

mixed olives, gherkins, pickled vegetables, grain mustard, crostini

artisan cheese & charcuterie display | add 5

three regional and imported cheeses and three meat selections

mixed olives, pickled vegetables, grain mustard, dried fruit, house made crackers

additional meat or cheese / 6

dim sum

steamed pork manapua, steamed shrimp shumai, steamed vegetable pot stickers, duck spring roll

plum sauce, ginger shoyu, sweet chili, chop sticks

ceviche | add 6 for upgrade or 27 for additional station

select two:

red snapper, rice wine vinegar, yuzu, kanzuri (NF, GF, DF)

hamachi, coconut, jalapeno, red onion (NF, GF, DF)

scallop, lime, jalapeno, compressed strawberry (NF, GF, DF)

shrimp, tequila, aji amarillo, avocado (NF, GF, DF)

raw bar

priced per piece at market price

bumbucha shrimp

oysters on the half shell

clams on the half shell

lump crab cocktail

crab claws

lobster cocktail

lemons, spiced bloody mary cocktail sauce, tabasco, seasonal mignonette, old bay remoulade

poke station | add 10 for upgrade or 30 for additional station

served with steamed rice, furikake, edamame, pickled carrots, pickled shitake, seaweed salad

select two:

ahi tuna, black garlic shoyu, sambal, chives (NF, GF)

salmon, kewpie, kanzuri, sweet onion (NF, GF)

tako, kimchee, daikon radish (NF, GF)

tofu, ginger, mint, shoyu (NF, GF, VG)

specialty pasta station | add 5 for upgrade or 24 for additional station

select two:

gnocchi, cacio e pepe, local mushrooms, braised freebird chicken (NF)

pacheri, artichokes, mascarpone cream, hazelnuts, spinach, crab

oriechetti, escarole, white beans, housemade pork sausage, soffrito (NF)

gnochetti, short ribs, tomato, beef jus, ricotta, basil (NF)

optional additions:

grilled chicken, baby shrimp, carbonara sauce (bacon, peas, eggs) | 6 each

street taco | add 5 for upgrade or 27 for additional station

served with:

flour and corn tortilla

salsa, roasted tomato, jalapeno

tomatillo, cilantro, lime juice

crème, citrus, cilantro

cheese, queso, pepper jack

cabbage, red and green

pickled, red onion, jalapeno

select two:

elote, roasted corn, cotija crème, spices (NF, VG)

flank steak, chipotle marinade (NF, DF)

braised chicken, ancho pepper (NF)

roasted vegetables, aleppo spice (NF, DF, VG)

blackened mahi (NF, DF)

upgrade: peruvian marinated shrimp | 6

Hand Rolled Sushi | 24

1 piece of each, total of 5 pieces per person

california roll

salmon avocado roll

shrimp tempura roll

spicy tuna roll

veggie roll



Reception Station Upgrades:

Chef Attendant Required

served with mini parker rolls

coulbiac of salmon, puff pastry, wild rice, mushroom, spinach, dill eggnog (NF) | 25

cedar roasted salmon, maple mustard, rémoulade (NF, GF, DF) | 25

roasted turkey breast, cider maple glaze, savory bread stuffing | 23

whole roasted huli chicken, aji verde, sweet rolls | 24

baby back ribs, lilikoi bbq, slaw, macaroni salad | 28

la caja whole roasted hog, hoisin, steam buns | 27

spiral ham, apricot bourbon sauce, ciabatta | 22

churrasco picanha, sirloin cap, chimichurri | 32

whole roasted beef tenderloin, foyot sauce, horseradish crème | 30

ribeye, wild mushroom espagnole, green ketchup | 31

whole roasted kona kampachi fish

chimichurri, espelette tartar, lemons (per whole fish) (NF, GF, DF) | 300 | serves 15 people

whole roasted jail island salmon

tomato pistou, citrus beurre blanc (per whole fish) (NF, GF) | 350 | serves 20 people

1855 tomahawk ribeye

horseradish cream, red wine bordelaise (per whole ribeye) (NF, GF) | 750 | serves 20 people

pasta station | 24

pastas: torchio, creste de gallo, cheese tortellini

saucers: pomodoro, four cheese, sunday sauce

accompaniments: nut-free pesto, olives, spinach, roasted garlic, mushrooms, spinach, piqué pepper
parmesan cheese, pepato cheese, grilled chicken, baby shrimp

roaming cheese cart | 31

five regional and imported cheeses (NF)

fruited mostarda, grapes, honeycomb, crusty breads, mixed nuts, house made crackers

additional cheese / 6

Reception Station Enhancements | 7

butternut squash and apple bisque, spiced pumpkin seeds (GF,V)

roasted tomato soup, parmesan croutons (GF)

logan mixed lettuces, tender herbs, shaved vegetables, champagne vinaigrette (GF,V)

classic caesar salad, brioche crouton, grana, caesar dressing

spice roasted fingerling potatoes, fines herbs (GF,V)

spice-crusted carrots, harissa yogurt

roasted green beans, garlic parmesan, marcona almond (GF, V)

Dinner Course

includes freshly baked breads, sweet cream butter and sea salt
freshly brewed la colombe® coffee, decaffeinated coffee, selection of teas
includes two pre-selected entrees and a vegetarian option upon request
for tableside choice of two entrees, add \$20 per person
gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

FIRST COURSE

select one

soup

hot

butternut, maple, amaretto crème (NF, GF)
foraged mushroom, goat cheese (NF)
roasted tomato, basil crouton (NF)
clam chowder, fennel sofrito, dill (NF)

cold

gazpacho, olive tapenade (NF, VG)
vichyssoise, crab salsa fresca (seasonal) (NF)
pea vichyssoise, poached tomato, agrumato (NF, V)

salad

seasonal ribbon salad, frisée, baby lettuce, dukkah, shallot vinaigrette (GF, DF)
baby greens, nasturtium, crushed avocado, mint, basil, peas, honey white balsamic vinaigrette (GF, DF, NF)
mixed greens, poached pear, apple CIDER vinaigrette (GF, DF, NF)
frisée and arugula, vegetable ribbons, marcona almonds, mustard seed dressing (GF, DF)
little gems, shaved crouton, crispy parmesan, spiced caesar dressing (NF)
hand-picked mixed greens, goat cheese, seasonal shaved vegetables, honey lemon vinaigrette (GF, NF)
chopped baby iceberg, bacon, shropshire blue cheese, chive buttermilk dressing (GF, NF)
beet carpaccio, feta, toasted walnuts, orange gremolata (GF, VG)
portobello carpaccio, arugula, velvet carrots, sherry vinaigrette (V, GF)
burrata, heirloom tomato, petite basil, banyuls, agrumato (seasonal) (GF, NF)
butternut squash, stracciatella, hazelnut, maple honey, espelette, grilled bread
red beet tartare, whipped ricotta, frisée, shallot vinaigrette (GF, NF, VG)
hearts of palm "bone marrow" forged mushrooms, ancient grains (GF, NF, V)

appetizer

upgrade first course in place of soup or salad | 10
add additional course | 20

crab cakes, shellfish gravy, tomato jam, bottarga (NF)
roast pork belly, coriander grits, sweet and sour pineapple compote (NF, GF)
jumbo shrimp scampi, parsley, ice wine (NF)
aji amarillo grilled shrimp, corn risotto, crisp quinoa, celery leaf (NF, GF)
sicilian ahi tuna, poached tomato, olives, capers, red wine sauce (NF, GF)
cavatelli, cacio e pepe, pepata (NF)
cresta de gallo, pomodoro, stracciatella mozzarella (NF, VG)
foraged mushroom ravioli, carrot romesco, raisin vinegar (NF, VG)
lomo saltado "flank," crisp plantains, salsa fresca sofrito (NF, GF)
braised short ribs, velvet carrots, port wine reduction (NF, GF)
napoleon, grilled vegetables, cauliflower vellutata, saffron potato (NF, GF, VG)
eggplant cannoli, vegetable sofrito, basil pistou, pomodoro (NF, GF, VG)

INTERMEZZO | 8

select one flavor

lemon

raspberry

pear

blood orange

ginger

ENTRÉE COURSE

select two:

vegetable

curry ragout, lentils, garbanzo beans, grilled paneer cheese, crisp shallots (NF, GF, VG)

zucchini noodles primavera, seasonal vegetables (NF, GF, V)

truffle tamara portobello mushroom steak, braised bok choy, cauliflower purée, apple jus (NF, GF, VG)

vegetable ravioli, pomodoro sauce, salsa fresca, pecorino toscano, olive oil (NF, GF, VG)

crisp corn farina, spinach, "scalloped" king mushrooms, vegetable salsa fresca (NF, GF, VG)

cauliflower, seasonal sofrito, soft herbs, cauliflower, kaffir coconut curry reduction (GF, VG)

vegetable strudel, vegetable sofrito, smoked tomato sauce (NF, GF, VG)

sea & poultry

blackened salmon, mascarpone potato cannelloni, broccolini, saba (NF, VG)

miso yaki salmon, crisp furikaka musubi, stir fry bok choy, shiitake mushroom, lobster gravy (NF, VG)

seared bass, cauliflower, spinach farro, peruvian pepper sauce (NF, VG)

slow roasted golden tile fish, purple potato, braised fennel, parsley velouté (NF, GF, VG)

shrimp, a la plancha, oven-dried tomato risotto, broccolini, orange saffron nage (NF, GF, VG)

oven roasted breast of chicken, fricassee, mushrooms, asparagus, carnival baby potatoes, sweet onion compote (GF, NF)

seared duck breast, black rice, golden baby beets, lingonberry sauce (GF, NF)

meat

short rib bourguignon, mascarpone potato velvet, asparagus (GF, NF)

ribeye, roasted garlic mash, baby carrots, red wine, petite tomato (GF, NF)

roast beef tenderloin, potato pave, broccolini, king mushroom, hunter sauce (NF, GF, DF)

new york strip, stuffed baked potatoes, poached tomato, asparagus, red wine (NF, GF)

DUET ENTREE OPTIONS

striploin and butter poached jumbo shrimp (NF, GF) | 8

potato pave, abalone mushroom, broccolini, due sauce

roasted beef tenderloin and lobster tail (NF) | 10

loaded potato cakes, jumbo asparagus, sweet pepper, red wine, citrus beurre monte'

vegetarian | 8

curried ragout, yellow lentils, garbanzo beans, grilled paneer, crisp shallots (V, NF, GF)

truffle tamari portobello mushroom steak, braised bok choy, cauliflower puree, apple jus (NF, GF, VG)

Dessert

includes freshly brewed la colombe® coffee, decaffeinated coffee, selection of teas

select 3 miniature desserts to be butler passed or served to the table

add 5 for each additional selection

based on 3 pieces per person

chocolate diner cake (GF, NF)

french macaron (GF)

mango tapioca shooter (GF, NF, V)

chocolate fruit cups (GF, DF, V, NF)

chocolate peanut butter crunch bar (GF)

seasonal fruit hand pie (NF)

lemon blueberry tart (NF)**

s'mores tart (NF)**

cheesecake lollipop (GF, NF)

carrot cake (NF)

white chocolate raspberry cake (NF)

vanilla bean crème brulee (GF, NF)

seasonal tart (NF)

tiramisu (NF)

chocolate cheesecake (NF)

raspberry praline ganache tart**

chocolate hazelnut tart**

chocolate chip cannoli

fresh fruit salad (GF, DF, NF, V)

mini ice cream chipwich

mini french macaron ice cream sandwich

**can be made nut free*

***can be made gluten free*



Dessert Enhancements

gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

Dessert Stations

donut wall | 19

create your own donut wall by choosing three glazes/frostings and three toppings:

- glaze & frosting flavors: original glaze, maple glaze, lemon glaze, chocolate frosted, vanilla bean frosted, vanilla frosted with chocolate stripe
- toppings: crushed oreo's, crushed m&m's, toasted coconut, sprinkles, toasted pecans, chocolate chips, bacon

milk & cookies bar | 25

shot glasses of whole milk and varieties of cereal milk

choice of 4 flavors of mini cookies: chocolate chip, peanut butter, oatmeal raisin, lemon, sugar, double chocolate chip, peanut butter blossom, white chocolate chip macadamia nut, snickerdoodle

belgian waffle station | 19

chantilly cream, toasted pecans, fruit compote, fresh berries, chocolate and pennsylvania maple syrup
housemade gourmet ice cream

chef attendant required | \$200

treats to-go | 8 per bag

select one

funfetti cookie

federal donut

orange blossom madeleine

palmier

double chocolate chip cookie

Mini Ice Cream

select 3 flavors for 18 | select 4 flavors for 23 | select 5 flavors for 27

Ice Cream

peanut butter brownie

mint chocolate chip

vanilla bourbon caramel swirl

strawberry basil

double chocolate chip

Oreo's cookies 'n cream

Sorbet (GF, DF, NF)

root beer

passion fruit

red wine

cherry cola

coconut mango

apple mint

mini Ice Cream Desserts available as:

miniature ice cream or sorbet cones

french macaron ice cream sandwiches

miniature ice cream chipwich sandwich

Drink Selections

Deluxe Selections

Tito's Vodka
Beefeater London Dry Gin
Jim Beam Bourbon
Cruzan Rum
Dewar's White Label Scotch
El Jimador Tequila
Triple sec & vermouth mixers

Royal Selections | add 15 per person

Stateside Vodka
Bluecoat Gin
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Bacardi Rum
Johnnie Walker Black Label Blended Scotch
Espolòn Blanco
Triple Sec & Vermouth Mixers

Bar Upgrades

single liquor selections priced per item

7 | per person

Bulleit Bourbon
Johnnie Walker Black Label Blended Scotch
Espolòn Blanco
Sailor Jerry Spiced Rum
Bluecoat Gin
Tanqueray Gin
Bombay Sapphire Gin
Courvoisier VSOP Cognac

9 | per person

Grey Goose Vodka
Stateside Vodka
Woodford Reserve Bourbon
Basil Hayden Bourbon
Rittenhouse Rye
Jameson Irish Whiskey
Glenlivet
Patron Silver Tequila
Hendricks Gin
Espolòn Añejo
Espolòn Resposado

15 | per person

Casamigos Blanco Tequila

Cordials

amaretto lazzaroni
crème de menthe
grand marnier
frangelico
drambuie
galliano
kahlua
b&b
molly's irish cream
romana sambuca
courvoisier v.s.
sherry and port

Beer

Miller Lite
Evil Genius #Adulging Guava IPA
Wyndridge Cider
2SP Up & Out Hazy IPA
Cape May White Whitbier
Lancaster Milk Stout
Flying Fish Salt & Sea Session Sour
Tröegs Perpetual IPA

Yards Philly Pale Ale
Yuengling
Michelob Ultra
Sol
White Claw
Loverboy
Heineken Zero

Wine Selection

all prices per bottle

Champagne & Sparkling

Vin Mousseux Brut, De Perriere Brut (Burgundy, FR) | 60

Prosecco, Col de Luna Flora (Veneto, IT) | 75

Champagne Brut, Christian Etienne 'Tradition' (Champagne, FR) | 110

Rosé

Rosé, Le Bienheureux (Languedoc Rousillon, FR) | 60

Rosé, Saint-Mitre (Provence, FR) | 75

White

Pinot Grigio, Alta DOC Delle Venezie (Italy) | 60

Pinot Grigio, Riff (Trentino, IT) | 75

Sauvignon Blanc, Pionero (Maule Valley, Chile) | 60*

Sauvignon Blanc, Mount Fishtail (New Zealand) | 75

Chardonnay, Twenty Acres (California) | 60*

Chardonnay, Decoy 'Limited' (Sonoma Coast, CA) | 75

Red

Pinot Noir, Laurent 'Culpable' (Curico Valley, Chile) | 60

Pinot Noir, Decoy 'Limited' (Sonoma Coast, CA) | 75

Malbec, Benegas 'Ataliva' (Lujan de Cuyo, Argentina) | 60

Malbec, Domiciano de Barrancas (Argentina) | 75

Cabernet Sauvignon, Grayson (California) | 60*

Cabernet Sauvignon, Juggernaut 'Hillside Select' (California) | 75

* House wines included in Bar Package



To Complete the Perfect Day

Decorators

Affairs To Be Remembered | Marie Williamson-Tobin
Arrangements Unlimited | Lynne Brownstein, Lois Caplan
Beautiful Blooms | Shannon Toal
Carl Alan |
Elegant Affairs | Richa Dhody, Shobha Rao
Evantine Design | Brian Kappra, Robert Canada, Emily Archbold
A Garden Party | Dawn Clark, Mary Coombs
Jamie Rothstein Floral and Event Design | Jamie Rothstein
Lamsback Floral Decorators | Bob & Karen Lamsback
Papertini | Tanti Lina
Petals Lane | Brittany Gillespie
Society Blooms | Jessica Mader
Robertson's Flowers | Bri Crowley
TD Events | Tina Depermentier
Xtraordinary Events | Vito Russo

Photographers

Alex Schon Photography | Alex Schon
Alison Conklin Photography | Alison Conklin
Asya Photography | Asya Shirokova
Baiada Photography | Tony Baiada & Sal Baiada
Campi Photography | David Campi
Jordan Brian Studios | Jordan Brian
Lafayette Hill Studios | Paul Csihas
MK Photography | Mike Kehr, Jana Bannan
Philip Gabriel Photography | Gabe Fredericks
Phil Kramer Photography | Phil Kramer
Redfield Photography | Marisa Rebecca
Sarah DiCicco Photography | Sarah DiCicco

Videographers

Allure | Tim Sudall
CinemaCake | Dave Williams

Entertainment

Alexandr Kislitsyn
Anders Hyatt Music | Anders Hyatt
BVT Live! | Kurt Titchenell, Paul Sottittle
CTO Artists | Carmen Tomassetti, Angelina Costa
DJ Shilpa | Shilpa Sabharwal
EBE | Steve Meranus, Mike Gendler, Matt Ostroff, Jonathan
Harwood, Joe Napoli
Hank Lane Music | Ian Magid
Hot Hot Hot Entertainment | Anthony Vennera
Philadelphia String Quartet
Remixologists | Simon Tai
Second Vision

Hair and Make-up

Amanda D'Andrea | Hairstylist
Aleksandra Ambrosy | Hair and Make-up
Beke Beau | Make-Up
Beautiful Brides Philly | Hair and Make-Up
Bella Angel, Hair and Make Up
Make Me Up Pretty, | Victoria Roggio
ONLO Beauty
Cheekadee | Makeup

DRESSERS

James Buchakjian | Men's Dresser and Stylist
Trousseau Style | Lauren Hartman
Kathy Stoios | Dresser

Event Planners

All About Events | Sarah Zaun, Bree Tomar
Clover Event Co. | Caitlin Kuchemba, Kellie Strain
Courtney Space Events | Courtney Space
Dream Day Events | Rachael Lassoff
Events by Renee | Renee Patrone
Kaleidoscope Weddings | Jennifer Supper
Kyle Michelle Weddings | Kristin Phalines
LJ Events | Lauren Lerner & Jamie Nadeau
The Styled Bride | Susan Norcross
The Wedding Planner | Gina Sole
Truly You Events | Chrissy Lehman

Lighting

Encore | Steve Pieces* In-House A/V Provider
Events | Brian Toner
Revolution Event Production | Rian Winther
Synergetic | Jason Weldon

Photo Booth

Pivotal Memories | Sheena & Omar Estrada
Snap Party Booths | Josh Howe
The Best Philly Photo Booth | Patrick

Stationary

Chick Invitations and Design | Robyn Platoni
Fleurish Ink | Leigh Karsch
Paper on Pine | Cindy McDonnell
Paper Rock Scissors | Christina Carnevale
Two Paperdolls | Vanessa Kreckel
The Papery | Carolyn Brandhorst
Smoochie Paper | Patty Tawadros

Wedding Cakes

Bredenbeck's Bakery
Cake Life Bakeshop
Isgro's Bakery
Night Kitchen Bakery
Nutmeg
Velvet Sky Bakery
Whipped Bake Shop

TRANSPORTATION

Ace Limousine | Ryan Shaer
Dav El
Philadelphia Trolley Works

OFFICIANTS

Married by Rev Roxy | Rev. Roxy
The Well Tied Knot | Michelle Weiss



The Logan General Information

FOOD & BEVERAGE

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require only hotel purchased food and beverage be served and no food or beverage be removed from the premises. All food and beverage served in the hotel must be provided by the hotel. All food and beverage is subject to a 25% service charge. Menu selections and other details should be supplied to your Event Coordinator no later than 30 days prior to the date of your event. Please note that due to our culinary team's direction to use the highest quality of seasonal and sustainable ingredients, menu items and prices are subject to change without prior notice.

GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by 10:00 am three (3) business days prior to your event. This number will be considered your final guarantee, and you will be charged for this number even if less should attend. The guarantee for each station equals the guarantee for the event.

BILLING & DEPOSITS

A non-refundable deposit is required for all Catering Functions. Payment in full shall be made no later than three (3) business days prior to your event. If payment is not received, the Logan reserves the right to cancel your event. The Logan requires a credit card authorization on file for any additional charges that occur during the event.

ROOM ASSIGNMENTS

The Logan reserves the right to assign alternate function space, should a specified room be unavailable or inappropriate in the Hotel's sole opinion.

AUDIO VISUAL

The Logan maintains a complete in-house audio visual service. This equipment is available for rental and will be set-up and tested 30 minutes prior to your function. Additional charges will be incurred for any special electrical requirements above room capacity. No audio visual equipment may be brought into the hotel without prior approval from Hotel Management.

SECURITY

The Logan does not assume responsibility for any damage or loss of merchandise or articles left in the Hotel, prior to, during, or following an event. Arrangements can be made for security of exhibits, merchandise, or articles set up prior to the planned event. The Hotel will handle these arrangements and the cost will be billed to your account. The Hotel reserves the right to require security on any specific function and the cost will be billed to your account.

PARKING

The Logan offers Hosted valet parking for day of events for a \$30.00 fee. Parking is limited and based on availability and therefore not guaranteed for all guests. Self parking is also available at multiple city parking lots and garages in the downtown area.

The Logan General Information

MEETING SPACE

There will be a \$200.00 reset fee should you request to change the approved set-up of a meeting room once it has been set. The Hotel will gladly hang any banners that you require for your event at a fee of \$50.00 per banner and post this cost to your account. Please notify the hotel in advance so that proper arrangements can be made to hang banners. The Hotel will not permit affixing of anything to the walls, floor, or ceilings without prior approval from Hotel Management. The Hotel does not allow any signage to be displayed in the main lobby or public areas.

SPECIAL POWER DROPS

Please notify the Hotel in advance so that proper arrangements can be made. Fees incurred for this service will be billed to your account.

PACKAGES, SHIPPING & DELIVERY

All incoming packages should be addressed to the person who will be claiming the packages. Please mark the name and date of your meeting or event on the shipping label. Due to limited storage space, packages will be accepted no earlier than three (3) days prior to your event. A storage fee of \$5.00 per day will be assessed to each package that is received more than three (3) days prior to the start of your event or stored more than three (3) days following the completion of your event. Packages left on premises longer than ten (10) days after the event will be discarded. Please notify the hotel in advance should you need your packages shipped from the hotel. Fees incurred to ship from the hotel will be billed to your account.

SERVICE CHARGE

A 25% service charge will be assessed on all food, beverage and room rental charges to offset administrative expenses for supervisory, sales and other banquet personnel.