

**the
Logan**
PHILADELPHIA'S
HOTEL



The Logan

ONE LOGAN SQUARE

PHILADELPHIA, PENNSYLVANIA

THE LOGAN WEDDING MENU

WEDDINGS ARE A CULINARY MARVEL at The Logan, Philadelphia's Hotel – an independent, cosmopolitan locale infused with a stylish perspective and rich with options to create your ideal celebration. From our timeless ballrooms and whispering courtyard & waterfall to romantic rooftop venue with sweeping city views, you'll find a perfect setting to say "I Do" and delight in the moment with family and friends. The Logan is a contemporary beacon of modern luxury, with sleek new spaces & fresh, locally sourced ingredients providing savory cuisine for any and every kind of wedding.

FIVE HOUR DELUXE OPEN BAR

Deluxe brand liquor
Imported and domestic beer, house wines & champagne
Signature cocktail passed as guests arrive to cocktail reception
Passed champagne through cocktail hour or champagne toast with dinner
Wine service with dinner
Complimentary bartenders

COCKTAIL RECEPTION BUTLERED HORS D'OEUVRES

Select (6) varieties from the following:

COLD HORS D'OEUVRES

Avocado and apple tartlet, kumquat and thyme (V)
Baguette crostini, fig purée, chervil, chevre
Roasted beets, deconstructed guacamole, cabra blanca cheese (GF/V)
(*available without cheese)
Grilled eggplant, local goat cheese, roasted tomato, basil
Tomato bruschetta, fresh ricotta, basil, lemon zest (V)
Fig jam, verjus compressed pear, fourme d'ambert blue, baguette (V)
Smoked chicken toast, tomato confit
Fois gras mousse cones, apricot jam
Beef tartare crostini, capers, shallots, gherkins
Shrimp cocktail shooter, cocktail sauce, chive
Smoked salmon gougère, cucumber-lemon relish
Seared ahi tuna, cilantro compressed watermelon, scallion relish (GF)
Smoked lobster salad on croissant chip, chervil & grapefruit
Tuna tartare, crispy wonton, wasabi
Lump crab cocktail, boston lettuce, guajillo sauce

Enjoy the following deluxe liquor brands:

Tito's Vodka • Stolichnaya Vodka • Jack Daniels Whiskey
Jim Beam Bourbon • Bombay Sapphire Gin • Crown Royal Canadian Whiskey
Captain Morgan Spiced Rum • Dewar's White Label Scotch
Cuervo Gold Tequila • Triple Sec & Vermouth Mixers

HOT HORS D'OEUVRES

Warm house made pretzel, apricot and sweet mustard chutney (V)
Kimchi wonton, soy-ginger dipping sauce (V)
Mushroom arancini, tomato jam (V)
Macaroni and cheese spoon, 4 cheese sauce, toasted breadcrumbs (V)
Chicken satay, spicy peanut sauce (GF)
Crispy Caribbean pork, plantain chip, pineapple-sesame relish (GF)
Beef franks en croute, Philly mustard
Pan con tomate, speck, aged goat cheese
Mini chicken sliders, spicy mayonnaise
Steak brochette, guajillo marinade, chimichurri
Philly cheesesteak springrolls, spicy sriracha ketchup
Angus meatball, spicy marinara, toasted garlic
Shrimp street taco, pineapple salsa, cabbage slaw
Smoked & grilled scallop, creamy corn grits, guajillo chimichurri (GF)
Crab cake, lump blue crab, chipotle aioli (GF)
Crispy shrimp, sherry glaze

COCKTAIL RECEPTION DISPLAYS

Select (2) displays from the following:

ARTISANAL CHEESE DISPLAY

A selection of four regional & imported cheeses, mostarda, candied nuts, dried fruits, crusty breads, artisan crackers

CHARCUTERIE DISPLAY

Chefs choice of four types of charcuterie, piccalilli & pickles, mustards, crusty breads, artisan crackers

DIM SUM

Steamed pulled pork buns, shrimp shu mai, vegetable potstickers

PASTA DISPLAY

Torchio puttanesca, castelventrano olives, pearl onions, capers
Cavatappi cream, grilled chicken, caramelized onions, wild mushrooms
Artisanal gruyere, Italian breads and flatbread crackers

MEDITERRANEAN

Hummus, babaghanoush, marinated bocconcini, marinated and grilled vegetables, chick pea feta salad, olives, grissini, fried pita, foccacia

PA FARM FRESH SEASONAL VEGETABLES

Bleu cheese dip, roasted tomato and garbanzo bean hummus, nicoise olive tapenade

FRESH SEASONAL FRUIT

Sliced, whole, vined, skewered, spicy melon soup shooters, minted yogurt, whipped chantilly, agave, local honey, basil



COCKTAIL HOUR MENU ENHANCEMENTS

RAW BAR

Clams on the 1/2 shell

Oysters on the 1/2 shell

Jumbo shrimp

Lump crab cocktail

Lobster cocktail

Crab Claws

Served with spicy cocktail sauce, red wine mignonette, mustard sauce, sauce marie rose, lemons

FRESH CEVICHE

Fluke ceviche - evoo, basil, red onion bell pepper, citrus

Snapper ceviche - coconut milk, cilantro, lime, red onion, jalapeno

Marinated salmon - red onion, scallion, tomato, orange, tarragon, fennel

Marinated octopus - braised, grilled, olive oil, tapenade, parsley, roasted pepper

Tuna poke - tamari soy, scallions, ginger oil, citrus, chili, pineapple, cilantro

HAND ROLLED SUSHI*

California Roll

Salmon Avocado Roll

Shrimp Tempura Roll

Spicy Tuna Roll

Veggie Roll

**Based on (5) pieces per person. Additional options available upon request*

HEIRLOOM TOMATO

Select one of the following cheeses: fresh mozzarella, burrata, local ricotta
Aged balsamic, olive oil, basils

HANDCRAFTED TACOS*

Marinated chicken, chili mojo flank steak, grilled vegetables

Corn and flour tortilla, jack cheese, lettuce, sour cream

Assorted salsas: corn, crudo, verde, rojo

*Chef attendant required

ICONIC MINIATURE SANDWICHES

Served with house made Yukon gold chips

Fried chicken sandwich • Cheesesteak • Cubano • Reuben • Croque monsieur

• Lobster roll • Mini sliders • BLT • Chicken club

TASTE OF PHILADELPHIA

Cheesesteaks, cherry pepper relish, cheese sauce

Pork and rapini, grilled long hots

Tomato pie, soft pretzels, deli mustard, yellow mustard

TASTING PLATES

Smaller portions of these big flavors, butlered to your guests on small plates

Wild mushroom risotto, leek, truffle, grana padano

Roasted salmon, cannelloni beans, frisee, balsamic

Eggplant cannelloni

Beef short rib, polenta, tarragon mushrooms, crispy fingerling chip

Semolina gnocchi, brown butter, arugula, roasted squash, balsamic

FIRST COURSE

select (1) from the following:

Butternut squash soup, hazelnut charmoula (GF/V)

Roasted tomato soup, avocado crema, grilled romaine (GF)

Roasted cauliflower soup, rye raisins, rosemary, chili flake(GF/V)

Seasonal vegetable minestrone (V)

Shellfish and corn bisque, corn bread cake, tarragon & fennel confit

The Logan mixed lettuces, tender herbs, shaved vegetables, chia seed cracker, champagne vinaigrette (GF/V)

Caesar salad, crisp anchovy, saffron rouille, lace olive bread, preserved lemon

Arugula and bitter sweet greens, farm stand fruit, avocado bee pollen-basil vinaigrette, manchego (GF)

Grilled asparagus, hearts of palm & celery, spiced puffed rice, mizuna, purple mustard vinaigrette (GF/V)

Roasted beet and chicory salad, goat cheese snow, thyme roasted blueberries, avocado citrus vinaigrette (GF/V)

Arugula and peach, grilled peaches, ricotta salata, toasted almonds, orange blossom vinaigrette

Baby greens, radish, asparagus, verjus vinaigrette





ENTRÉES

select (2) from the following:

Acadian Redfish, tri-color quina, charret carrot, ruby port buerre rouge

Roasted Salmon, frisée, marinated tomato, French & cannellini beans, white balsamic (GF)

Dayboat Scallops, fried rice cake, sugar peas and bok choy, burnt lemon & ginger relish (GF)

Bali Island Bass, Saffron Potatoes, Asparagus, Baby Bell Peppers, Citrus Chive Butter

Halibut; fava bean purée, corn & tarragon spatzle, piquillo pepper

Tomato-confit Baked Mahi Mahi, ratatouille, hand rolled pasta dumplings

Statler Chicken Breast, pommes aligot, baby carrot, natural jus

Chicken Breast Coq au Vin, pomme purée, pearl onion & mushrooms, bacon & red wine jus (GF)

Truffle Honey Duck Breast, hominy grits, spicy citrus, Swiss chard & leeks (GF)

Seared Filet of Beef, potato crepe, mushroom, demi-glace

Roasted Beef Strip Loin, king trumpet mushrooms, fingerling potato, broccolini, thyme jus (GF)

Smoked Rib Roast, loaded potato, peas & tendrils, thyme jus (GF)

Center Cut Beef Tenderloin, fingerling potato purée, roasted shallots & French beans, choron (GF)

Braised Short Rib, honey corn cake, haricot verts, bbq beef jus

Roasted Rack of Lamb, olive confit, panisse, harissa, arugula & almonds (GF)

Honey Garlic and Mustard Glazed Pork Loin, white bean cassoulet, collards & pickles (GF)

Vegetarian entree available upon request:

Whole Roasted Abalone Mushroom, saffron, fennel, arugula & olive js (GF)

Grilled Cauliflower Steak, lentil pilaf, quinoa, tomato chutney (GF/V)

Eggplant “cannelloni”, petite ratatouille, San Marzano tomato (GF/V)

Pre-determined entrée counts are due (3) business days prior to the wedding.

Tableside entrée choice is available for (2) entrees at \$10 additional per person.

DESSERT

Select (3) Miniature Desserts to be Butler Passed
or Served as a Plated Trio

Chocolate Diner Cake - gf, nf

Chocolate Fruit Cups - gf, nf, df, v

Lemon Blueberry Tart*- nf

Apple Caramel Shooter - nf

French Macaron - gf

Raspberry Praline Ganache Tart* (can be made nut free)

S'more Tart - nf

Chocolate Peanut Butter Crunch Bar - gf

White Chocolate Raspberry Cake - nf

Cheesecake Lollipops - gf, nf

Chocolate Chip Cannoli

Chocolate Hazelnut Tart*

Tiramisu - nf

Vanilla Bean Crème Brulee - gf, nf

Carrot Cake - nf

Mango Tapioca Shooter- gf, nf, df, v

Seasonal Fruit Hand Pie - nf

Chocolate Cheesecake - nf

Fresh Fruit Salad - gf, nf, df, v

*tart can be made gluten free (gf)

Includes freshly brewed La Colombe coffee, decaffeinated coffee, selection of Palais Des Thes® Tea

The couple can provide a wedding cake from a bakery of their choice. See recommended wedding cake bakeries. Certificate of Insurance must be provided by bakery.





WEDDING WEEKEND ENHANCEMENTS

WEDDING DAY LUNCH I

Fruit Salad, selection of seasonal fruits & berries

Chopped Romaine Hearts, roasted garlic dressing, grana (GF)

Shaved Vegetables & Lettuces, lemon poppyseed dressing (GF/V)

Selection of (3) Flavor Crafted Tea Sandwiches:

Mesquite smoked turkey, brie, mizzuna, cranberry, multi grain roll

Honey ham, pumpernickel, swiss, honey mustard

Roast beef, soft roll, cheddar, mayonnaise, arugula

Chicken salad, croissant

Balsamic marinated; portobello, frisee, chevre

Farm egg salad, whole wheat bread, watercress

Mini Desserts - French macaron, chocolate covered strawberries, lemon blueberry tart

Includes freshly brewed La Colombe coffee, decaffeinated coffee, selection of Palais Des The's® Teas, assorted soft drinks and bottled water

WEDDING DAY LUNCH II

Chopped Romaine Hearts, roasted garlic dressing, grana (GF)

Shaved Vegetables & Lettuces, lemon poppyseed dressing (GF/V)

Pasta Salad, arugula pesto, almond

Select Two:

Fried chicken sliders, spicy mayonnaise

Philly Cheesesteak spring rolls, sautéed onions

Miniature cheeseburger sliders

Ketchup, mama lils ketchup, pickles, pepper relish, mama lils peppers

Kettle cooked potato chips

Mini Desserts - seasonal fruit hand pie, white chocolate raspberry cake, s'mores tart

Includes freshly brewed La Colombe coffee, decaffeinated coffee, selection of Palais Des The's® Teas, assorted soft drinks and bottled water



AFTER PARTY INSPIRATIONS

Best of Philly

Mini chicken and beef cheesesteaks,
Sautéed onions, cheese “wiz”, spicy
ketchup

Seasoned French fries

Assorted gourmet pretzel twists, spicy
mustard & cheddar cheese dipping sauces

A La Carte

Philly pretzel bites with apricot and sweet
mustard chutney

Philly cheesesteak spring rolls with spicy
siracha ketchup

Bricolage grilled cheese sandwiches with aged
cheddar and gruyere

Philly cheesesteak, shaved sirloin, cheese,
onions, 10-inch Dutch crunch roll (can be cut
in halves)

Fair-Well:

Friend chicken in waffle cone, maple bourbon
glaze

Popcorn with sweet and spicy salts

Candy apple bites

Cotton candy Ketel One lemonade

Crinkle cut fries, cheese sauce

Mini corn dogs

Late Night Breakfast

Fried chicken and waffles

Egg & cheese croissant

Sausage, egg, cheese English muffin

Egg white turkey sausage bagel

Philly cheese steak egg sandwich

Biscuits and gravy

Inspired by your Honeymoon:

Hawaii

Mango salad, tortilla chips

Choose 2 meats: braised Maui meatballs
or Slow roasted pork shoulder, pineapple
onion salsa or Grilled shrimp and pepper

Hawaiian sweet rolls

Pineapple berry smoothie

Pina colada cupcakes

Coconut pudding

Spiked Luau punch with mini umbrellas



Mediterranean

Falafel

Pickled red corn

Tomatoes

Spicy tahini sauce

Tzatziki sauce

Pickles

Pita bread

Hummus, pita chips

Mexico

Tacos

Marinated chicken

Beef barbacoa

Jack cheese

Lettuce

Sour cream

Verde

Crudite

Corn and bean salsa

Corn and flour tortillas

Limes

Churros

POST WEDDING BREAKFAST

The Logan Breakfast Buffet

Selection of chilled fruit juices, sliced seasonal fruits & berries.

The Logan bakery basket, butter, local honey & preserves (gluten free available)

Vanilla Yogurt Parfait - macerated berries, hand-rolled granola

Scrambled Eggs - fresh herbs, gruyere cheese

Granola Crusted Brioche French Toast - cracked hazelnuts, banana raisin compote,

Pennsylvania maple syrup

Eggs Benedict - poached egg, shaved ham, hollandaise sauce

Spice Roasted Fingerling Potatoes w/ fine herbs(GF/V)

Applewood Smoked Bacon (GF)

House-Made Chicken & Cherry Sausage

Includes freshly brewed La Colombe coffee, decaffeinated coffee, selection of Palais Desk Thés® Teas

Omelet Station (GF)*

Farm fresh eggs, ham, bacon, cheddar, Swiss, scallions, fragrant herbs, spinach, tomatoes, bell peppers, onions, bacon, Kennett Square mushrooms

*Chef attendant required per 50 guests per station

Omelet Station Enhancement: rock shrimp & smoked salmon

Brunch Beverages

Mimosas

Bloody Marys

Bloody Mary Bar*

Tito's, Ketel One, Absolut & Stolichnaya vodkas

Bloody Mary mix, olives, celery and assorted spicy garnishes

*Bartender required per 50 guests



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 24% service charge. Menu selections and other details should be supplied to your Event Coordinator no later than three weeks prior to the date of your event. Please note that due to our culinary team's direction to use the highest quality of seasonal & sustainable ingredients menu items & prices are subject to change without prior notice. Seasonal menus may be created by our culinary team upon request.

MENU CUSTOMIZATION

All menu items included in this package may be customized. Any menu customization may result in a pricing adjustment.

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 ten (10) 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 billed to your account. The Hotel reserves the right to require security on any specific function and the cost be billed to your account.

PARKING

The Logan offers discounted valet parking for a \$25.00 Event 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.

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 two (2) days prior to your event. A storage fee of \$5.00 per day will be assessed to each package that is received more than two (2) days prior to the start of your event or stored more than two (2) 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 24% service charge will be assessed on all food, beverage and room rental charges to offset administrative expenses for supervisory, sales and other banquet personnel.

TO COMPLETE THE PERFECT DAY

DECORATORS

[Affairs To Be Remembered](#) | Marie Williamson-Tobin
[Arrangements Unlimited](#) | Lynne Brownstein, Lois Caplan
[Beautiful Blooms](#) | Chelsea Mettinger
[Carl Alan](#) | Vito Russo
[Evantine Design](#) | Brian Kappra, Robert Canada
[A Garden Party](#) | Dawn Clark, Mary Coombs
[Jamie Rothstein Floral and Event Design](#) | Jamie Rothstein
[Lamsback Floral Decorators](#) | Tina Lamsback
[Papertini](#) | Tanti Lina, Jackie Burke
[Petals Lane](#) | Brittany Gillespie
[Robertson's Flowers](#) | Bri Crowley

PHOTOGRAPHERS

[Alison Conklin Photography](#) | Alison Conklin
[Baiada Photography](#) | Tony Baiada
[Campli Photography](#) | David Campli
[MK Photography](#) | Mike Kehr, Jana Bannan
[Philip Gabriel Photography](#) | Gabe Fredericks
[Phil Kramer Photography](#) | Phil Kramer
[Sarah DiCicco Photography](#) | Sarah DiCicco

VIDEOGRAPHERS

[Allure](#) | Tim Sudall
[CinemaCake](#) | Dave Williams

ENTERTAINMENT

[BVT Live!](#) | Kurt Titchenell, Bill Handy
[CTO Artists](#) | Carmen Tomassetti, Angelina Costa

[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](#)
[Second Vision](#)

HAIR AND MAKE-UP

[Amanda D'Andrea](#) | Hairstylist
[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

[Events by Renee](#) | Renee Patrone
[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

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](#)
[Velvet Sky Bakery](#)
[Whipped Bake Shop](#)

TRANSPORTATION

[Ace Limousine](#) | Ryan Shaer
[Day EL](#)
[Philadelphia Trolley Works](#)

the Logan

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Our wedding specialists are delighted to orchestrate an occasion that leaves a lasting impression with you and your guests. At The Logan, we have thoughtfully refined The Art of Weddings, and it is our pleasure to assist in creating the finest gathering imaginable, your wedding day.

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