



EVENTS • DINING • HOTEL



Image courtesy of John Shim Photography



Image courtesy of
Kate Rautenberg 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.

Package Includes

HORS D'OEUVRES DISPLAY

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

FOUR-COURSE SIT-DOWN DINNER

COFFEE STATION

SIX-HOUR RECEPTION

ALSO INCLUDES:

Personal Event Consultant
Space for Up-To-An-Hour Long Ceremony (*fee applies*)
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
Complimentary Cake Cutting
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 \$79 per person on a Friday/Sunday and \$89 per person on a Saturday.
Fall Premium Pricing (September & October) is \$84 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

Jumbo Shrimp Display per pound;
4 Shrimp per person / \$30

ADDITIONS PER PERSON:

Domestic & Imported Cheeses / \$4
Mediterranean Olives & Nuts / \$3
Warm Spinach & Artichoke Dip / \$3
Build Your Own Bruschetta with Crostinis / \$5
Fresh Fruit & Assorted Berry Display / \$5
Charcuterie Table / \$12

BUTLER-STYLE HORS D'OEUVRES

CHEF SELECTION OF FOUR ITEMS / \$6

Italian Meatballs, Mini Bruschetta, Pot Stickers, Coconut Chicken with Thai Sauce

Premium Selection / \$10

Choose 6 from the entire list
(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
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

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
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
Guacamole Mousse with Cilantro Shrimp \$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:	Chop Chop Salad
Mesclun Salad	Greek Salad \$4
House Garden Salad	Spinach Salad \$4
Traditional Caesar Salad	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	Strawberry Sundae
Oreo Cookie	Brownie à la mode with fudge sauce
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 Caitlin Mary Photography

ADDITIONAL CONSIDERATIONS



Image courtesy of Kate Rautenberg Photography

PASTA COURSE / \$4

Pastas:
Rigatoni, Ziti, Penne, Bowtie,
Angel Hair or Fettuccine
Sauces:
Marinara, Alfredo, Carbonara,
Aglio e Olio 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 / \$10

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 / \$3

MISC. ITEMS

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

LATE NIGHT SNACKS / \$5

Choice of one station served in Ballroom:
(or \$8 for two stations)

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.

Late night at The Mick "after party" is
\$300 with food or \$400 without food
plus tax, house charge and service fee.
The cost of food and beverage is additional.

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

CHICKEN MARSALA

Pan seared chicken and mushrooms finished with marsala wine 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 / \$8

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

8 OZ. FILET MIGNON / \$10

Grilled filet with merlot demi glace

PRIME RIB / \$10

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

FLAT IRON STEAK / \$5

Grilled marinated flat iron steak



Image courtesy of Four Wings Photography

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: Roasted with a cajun rub*
- *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 Ashley Green Photography

DRINKS

Beverage Service

ULTRA PREMIUM OPEN BAR

Ultra Premium Social Hour \$27

Ultra Premium Open Bar Up to Six Hours \$48

PREMIUM OPEN BAR

Premium Social Hour \$25

Premium Open Bar Up to Six Hours \$45

Toast

SUGGESTIONS FOR THE PERFECT TOAST

OUR HOUSE TOAST / \$3^{.50} per guest

OUR GOLD TOAST / \$9 per guest

Moët & Chandon Imperial

OUR SILVER TOAST / \$5 per guest

La Marca Prosecco

BRING ON THE BLING / \$350 per bottle

Cristal

Specialty Bars

Includes bartender and custom ice luge. Will open upon guests' arrival and remain open for duration of 3 hours, cost of the beverage is not included, unless open bar has been ordered.

\$595

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 Klemper 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 Sarah Gates 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.

Room blocks are not guaranteed with a Log Cabin contract. A separate hotel contract is required.

Block discounts available. Ask about our breakfast and lunch options.



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 \$2,500 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 25% 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 125 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. Wedding reception is 6 hours, \$300 per extra hour is charged for the first look or anything over 6 hours.*



Image courtesy of Kate Rautenberg Photography

DON'T FORGET TO EAT



Image courtesy of Brian Marsh Photography

Items Delivered To Your Hotel Room At **THE D. HOTEL SUITES THE DAY OF YOUR WEDDING**

Danish & Muffins / \$35 Per Dozen
Bagels & Cream Cheese / \$30 Per Dozen
Assorted Wrap Platter / \$50
House Chips / \$10
Chop Chop Salad / \$40
House Garden Salad / \$30
Fruit Bowl / \$35
Pasta Salad / \$25
Cheese & Crackers / \$35
Cookies & Brownies / \$30
Bottled Water / \$1.50 Each
Cans of Soda / \$2.50 Each
Orange Juice / \$5.95 / Quart

**Pricing based on quantities to feed 8-10 people.
Items listed are just a portion of the items we offer.**

Add 12% service charge.

To place your order, please contact your Event Consultant.

BOOK YOUR REHEARSAL DINNER AT THE DELANEY HOUSE



Family Style Menu

SIGNATURE BREAD

APPETIZER

(Choice of One)

*Tomato Gorgonzola Bisque, Soup Du Jour
Clam Chowder, Fresh Fruit with Raspberry Cream*

OR

SALAD

(Choice of One)

Creamy Chop Chop or Caesar

ENTRÉES

(Choose One Entrée From Each)

FROM THE FARM:

FROM THE FARM:

Chicken Marsala
Maple Turkey
Chicken Parmesan
Chicken Diane
Cape Codder
Chicken Jambalaya

FROM THE DOCKS:

Boston Scrod
Shrimp and Scallop Scampi
Coconut White Fish
Fra Diavolo *with shrimp, scallops,
mussels and calamari*

FROM THE GRILL:

Gorgonzola Sirloin
Bistro Sirloin
St. Arthur's Sirloin
Orchard Pork
BBQ Pork Chop
Grilled Sirloin Madagascar

**ALL FAMILY STYLE ENTRÉES ARE SERVED WITH
CHEF'S CHOICE STARCH & FRESH SEASONAL VEGETABLE**

Add a vegetarian option for \$5 or replace one of the existing 3 options.

DESSERT

*Platter of Dark Chocolate Mousse,
Mini Cheese Cake, Éclairs & Cannolis*

BEVERAGE

Choice of Coffee or Tea



Image courtesy of Kathy Bunnell Photography

PRICE PER PERSON

\$39

Gratuity and Tax not included



LOG CABIN

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