



UpperVista



Image courtesy of
Ashley Green Photography

TENTED RECEPTIONS AT UPPER VISTA

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
- Buffet Dinner
- Complimentary Cake Cutting
- Coffee Station
- First-Class Tent
(includes fabric liner, heaters and bistro lights)
- White or Ivory Linen Tablecloths
- Table Centerpieces
- Custom Linen Napkins
- Private V.I.P. Suite
- Personal Event Consultant *(to assist in preplanning)*
- Personal Banquet Manager *(to execute all details on your wedding day)*
- Six-Hour Wedding Reception
- Complimentary Dinner *(for up to 6 people at the Delaney House restaurant)*

\$75 PER PERSON

\$89 per person for a sit down dinner.

Add 20% house charge, 12% service fee, and 7% sales tax.

WEDDING BUFFET MENU

INCLUDES YOUR CHOICE OF THE FOLLOWING:

Signature Bread & Salad
Choice of Two Cold Salads
Choice of Vegetable & Starch
Chef Attended Carving Station
Your Choice of Sliced Sirloin, Turkey, or Ham
One Poultry Entrée
One Seafood Entrée
One Vegetarian Entrée or Pasta Entrée
Chocolate Covered Strawberries
Coffee & Tea Service



Image courtesy of Brian Marsh Photography

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
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 Albert Belances 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

SALADS

Family Style:

Mesclun Salad
House Garden Salad
Traditional Caesar Salad
Chop Chop Salad
Greek Salad \$4
Spinach Salad \$4
Savannah Belle \$4

COLD SALADS

Pasta Salad
Bow Tie Pasta Salad
Broccoli Raisin Salad
Marinated Vegetable Salad
Fresh Fruit Salad
Cucumber Dill Salad
Mediterranean Vegetable Salad

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

Fresh Seasonal Vegetable
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

Oreo Cookie Ice Cream Roll with hot fudge \$2
Ice Cream Parfait \$2
Bananas Foster \$2
Cherries Jubilee \$2
Brownie à la mode with fudge sauce \$2
Chocolate Mousse with raspberry sauce \$2
Fresh Fruit Tart \$3
Cheesecake with fruit topping \$4
Tiramisu \$4



Image courtesy of Four Wings Photography

ADDITIONAL CONSIDERATIONS



Image courtesy of Ashley Green Photography

STATION ADD-ON / \$5

Potato Martini Bar
Mac & Cheese Bar
Risotto Station
Taco Bar

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
Poppers, fresh-baked and warm \$2

LATE NIGHT SNACKS / \$5

Choice of one station served at Upper Vista:
(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 pan/tray.

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.

Not available for events
ending after 11 p.m.

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*

Pasta Entrées

RIGATONI MARINARA

WILD MUSHROOM RAVIOLI

PESTO CAVATAPPI

RIGATONI BOLOGNESE

TORTELLINI & BROCCOLI ALFREDO

BAKED PENNE

PENNE MEDITERRANEAN

PENNE A LA VODKA



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
- 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

Vegan/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

VEGAN SHEPHERD'S PIE

Balsamic mushroom and lentil shepherd's pie with mashed cauliflower

VEGAN OPTIONS

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

VEGAN EGGPLANT

Roasted eggplant quinoa with shallots, artichokes & roasted pepper tapenade



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 Albert Betances Photography

TAKING MOUNTAIN TOP WEDDING TO THE NEXT LEVEL

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 Brian Marsh Photography

UPPER VISTA CEREMONY

\$950

Seasonal Fresh Floral Arrangements

Ceremony Seating

Ceremony Coordinator

Ceremony Rehearsal

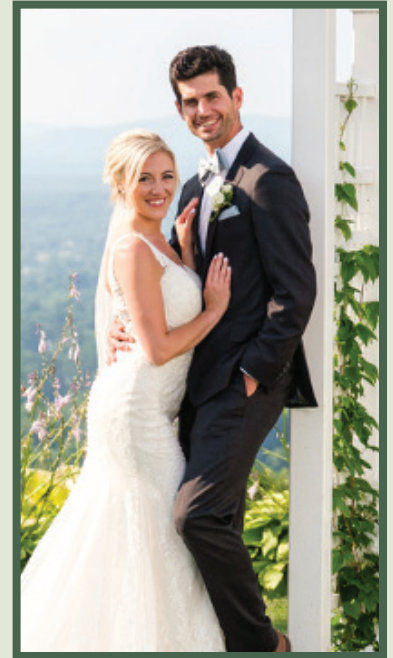


Image courtesy of Brian Marsh Photography

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 an Upper Vista 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. (This includes any bar service and ceremony fees).*
- ▶ *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 75 guests and a minimum food & beverage revenue of \$7,500 is required. 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.*
- ▶ *A room rental fee of \$300 per hour will be applied to events lasting longer than 6 hours (excluding ceremony time). First looks are not included or guaranteed. Additional planning is required and fees will be applied.*



Image courtesy of Ashley Green Photography

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

Creamy Chop Chop or Caesar

ENTRÉES

(Choose One Entrée From Each)

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



**DISCOUNTED PRICE PER PERSON
FOR UPPER VISTA COUPLES**

\$39

Gratuity and Tax not included

Image courtesy of Kathy Bunnell Photography

413-535-5077 • www.theblogcabin.com



UpperVista

TAKING MOUNTAINTOP WEDDINGS
TO THE NEXT LEVEL

AT THE LOG CABIN

LOG CABIN

500 Easthampton Road, Holyoke, MA 01040
(413) 535-5077 | www.TheLogCabin.com