

# Logan Inn

PRIVATE DINING & CORPORATE EVENTS

BOOK NOW

10 W FERRY ST, NEW HOPE, PA 18938  
215.862.2300

by landmark  
colorful luxury



# WELCOME TO THE LOGAN INN



Located in the heart of New Hope's vibrant downtown, our property blends historic charm with modern style, offering the perfect destination for corporate and private dining events.

The Ballroom impresses with reclaimed wood ceilings, dramatic stone flooring, and stunning fused glass windows. The Theater provides an intimate yet versatile space, ideal for presentations and classroom-style setups. The Rock Room, with its checkerboard floors, rockstar portraits, and view of the wine cellar, adds a bold and stylish flair.

Paired with the bold, seasonal cuisine of Ferry + Main and luxurious hotel accommodations, we ensure every gathering is unforgettable.

*Logan Inn*



# EVENT SPACES

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## ROOM

## CAPACITY

## DIMENSIONS

UPPER DINING ROOM  
*SEMI-PRIVATE*

13 - 50

33 X 31

WHISKEY LOUNGE

30-85

27 X 26

BALLROOM

10-150

63 X 50

ROCK ROOM

10-150

69 X 22

THEATER

10-100

64X32

*Logan Inn*

# SEMI-PRIVATE GROUP DINING

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Ferry + Main, the signature restaurant at Logan Inn, offers The Upper Dining Room, an elevated open-concept space ideal for any occasion. With semi-private options available, guests can enjoy seasonal dishes paired with classic spirits, hand-crafted cocktails, a curated wine list, and local brews, all in a warm, inviting atmosphere.

## NUMBER OF GUESTS

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Upper Dining Room | Non-Exclusive  
Up to 25 guests  
Upper Dining Room | Exclusive  
Up to 50 guests

## SET-UP OPTIONS

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The Upper Dining Room is an elevated, open concept dining room with no walls or door closing it off from the Main Dining Room. There is ramp access to the space. Set-up options are flexible and include 1-3 long tables based on the size of your group.

## TIMING

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Availability is based on standard opening and closing times at Ferry + Main.

## PRICING

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For non-exclusive bookings, there is no food & beverage minimum. However, we require all parties of 13+ guests to dine from one of our private dining menus - please [click here](#) to view.

For exclusive bookings, there is a food & beverage minimum required.



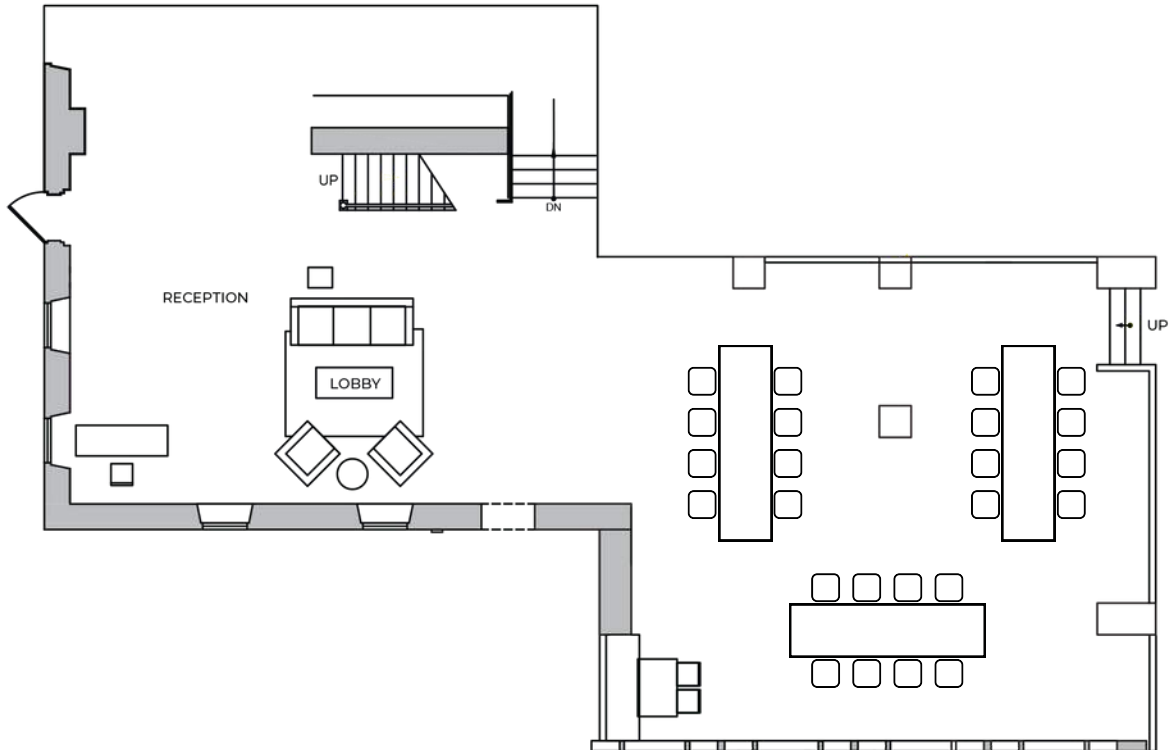
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# UPPER RESTAURANT SET-UP

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## LONG TABLES, NON-EXCLUSIVE OR EXCLUSIVE AVAILABLE

ACCOMMODATES UP TO 25 (NON-EXCLUSIVE) OR 50 (EXCLUSIVE)





# WHISKEY LOUNGE

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The Whiskey Lounge is decidedly one of New Hope's coziest spots. With a wood-burning fireplace, a piano, and a bar stocked with all of the top rated spirits, you won't want to leave.

## NUMBER OF GUESTS

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65 standing

130 standing

*(Whiskey Lounge + Upper Lobby)*

## SET-UP OPTIONS

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The Whiskey Lounge offers cocktail style with hightops, bar seating and soft seating.

## PRICING

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For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire— we're happy to customize a menu to fit your specific needs.

## TIMING

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Event timing is flexible to accommodate your party's needs.

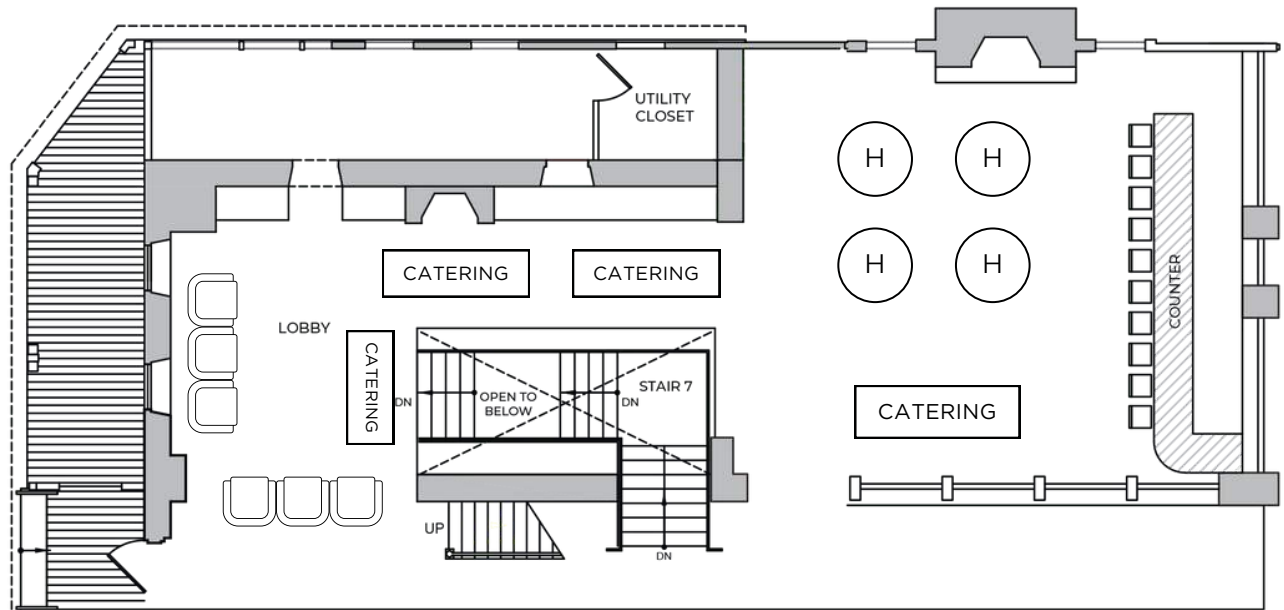


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# WHISKEY LOUNGE SET-UP

## HIGH TOP TABLES - LOUNGE ONLY

ACCOMMODATES UP TO 90





# BALLROOM

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The Ballroom at Logan Inn has unique features of reclaimed wood ceilings with eight-foot confetti art on fused glass windows, and dramatic stone flooring. Guests can truly emerge themselves in a setting filled with history and luxurious design, accompanied by an unmatched level of hospitality.

## NUMBER OF GUESTS

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90 Classroom  
160 Theater  
160 Seated  
250 Standing

## PRICING

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For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire — we're happy to customize a menu to fit your specific needs.

## SET-UP OPTIONS

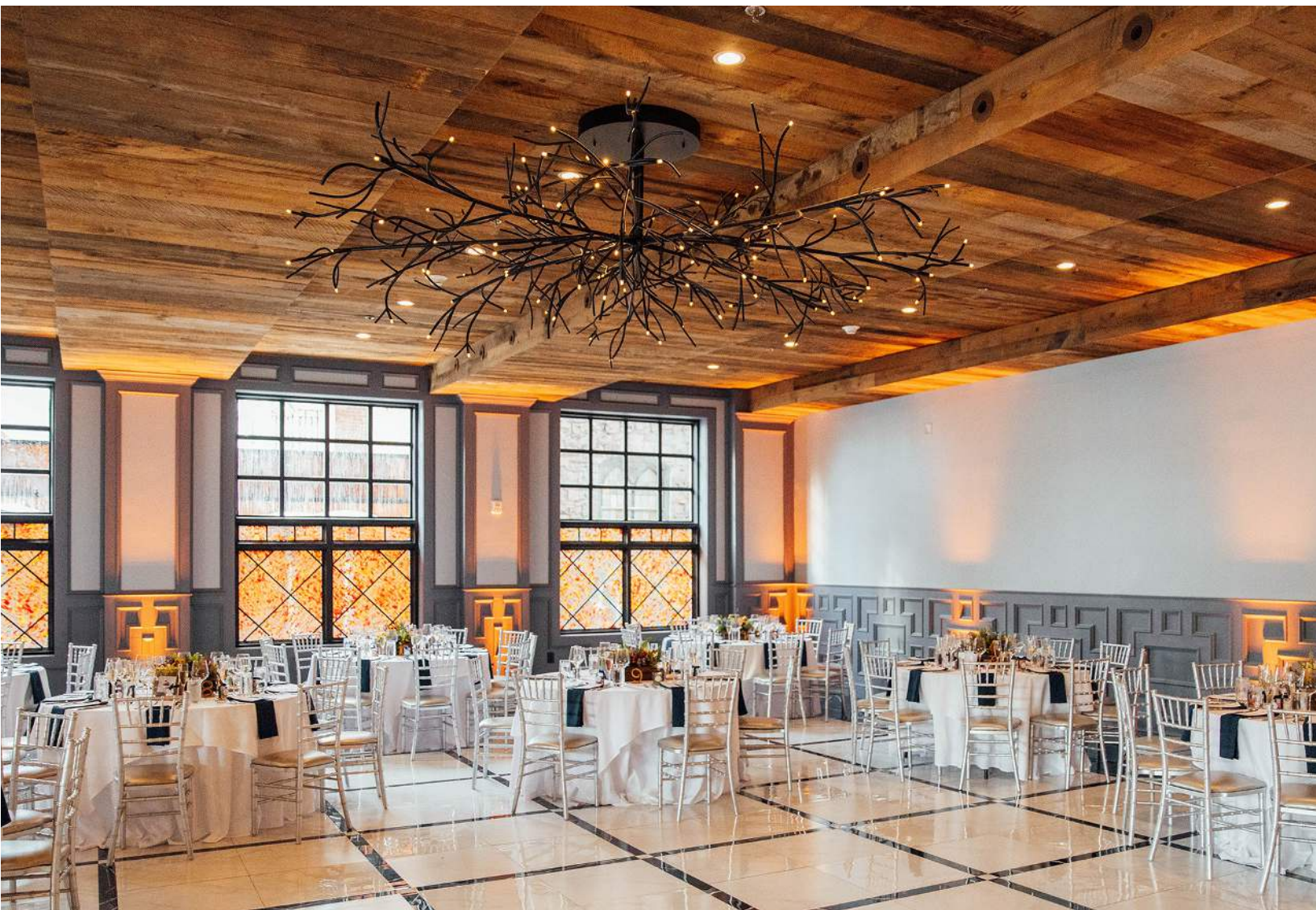
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Cocktail style, seated reception, theater, classroom.

## TIMING

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Event timing is flexible to accommodate your party's needs.

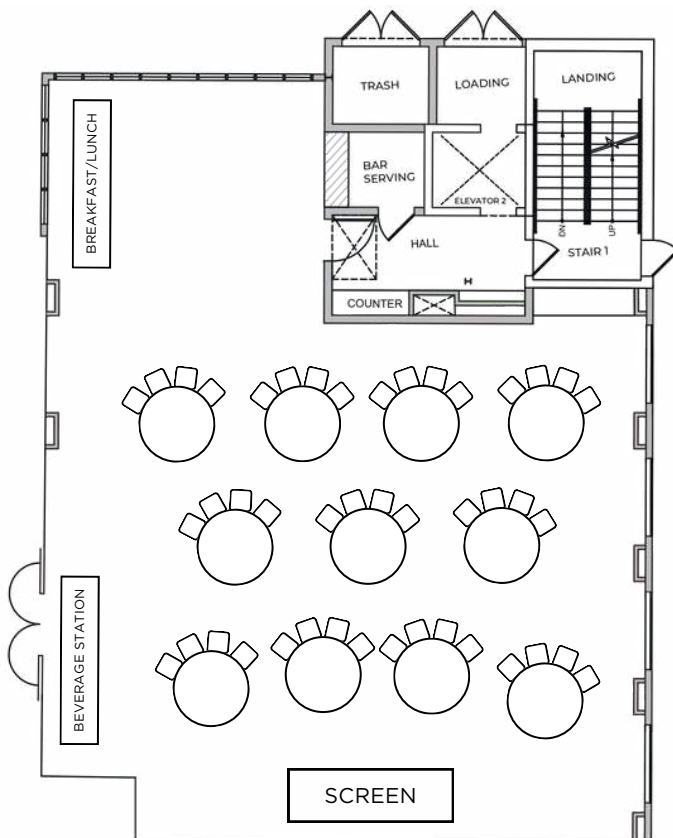
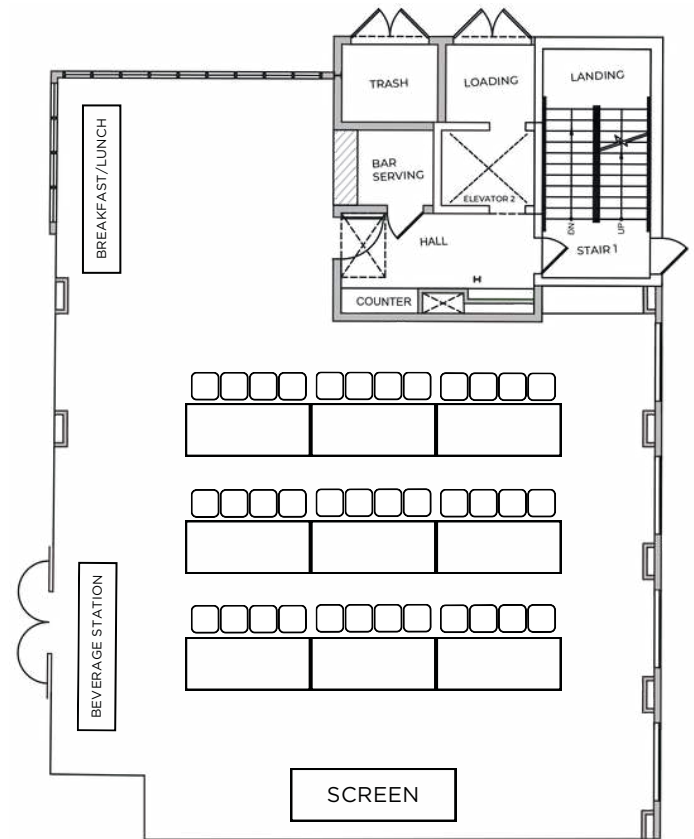




# BALLROOM SET-UPS

## CLASSROOM

ACCOMMODATES UP TO 90



## ROUNDS, SEATED

ACCOMMODATES UP TO 160

# ROCK ROOM

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The Rock Room, the coolest space at Logan Inn, features checkerboard flooring, portrait photography of iconic rock stars lining the walls, the view of the wine cellar, and of course the miraculous old stone walls speak for themselves.

## NUMBER OF GUESTS

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40 Classroom (crescent rounds)  
100 Theater  
60 Seated  
150 Standing

## PRICING

---

For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire — we're happy to customize a menu to fit your specific needs.

## SET-UP OPTIONS

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The Rock Room offers cocktail style, seated reception, theater and classroom set-ups.

## TIMING

---

Event timing is flexible to accommodate your party's needs.



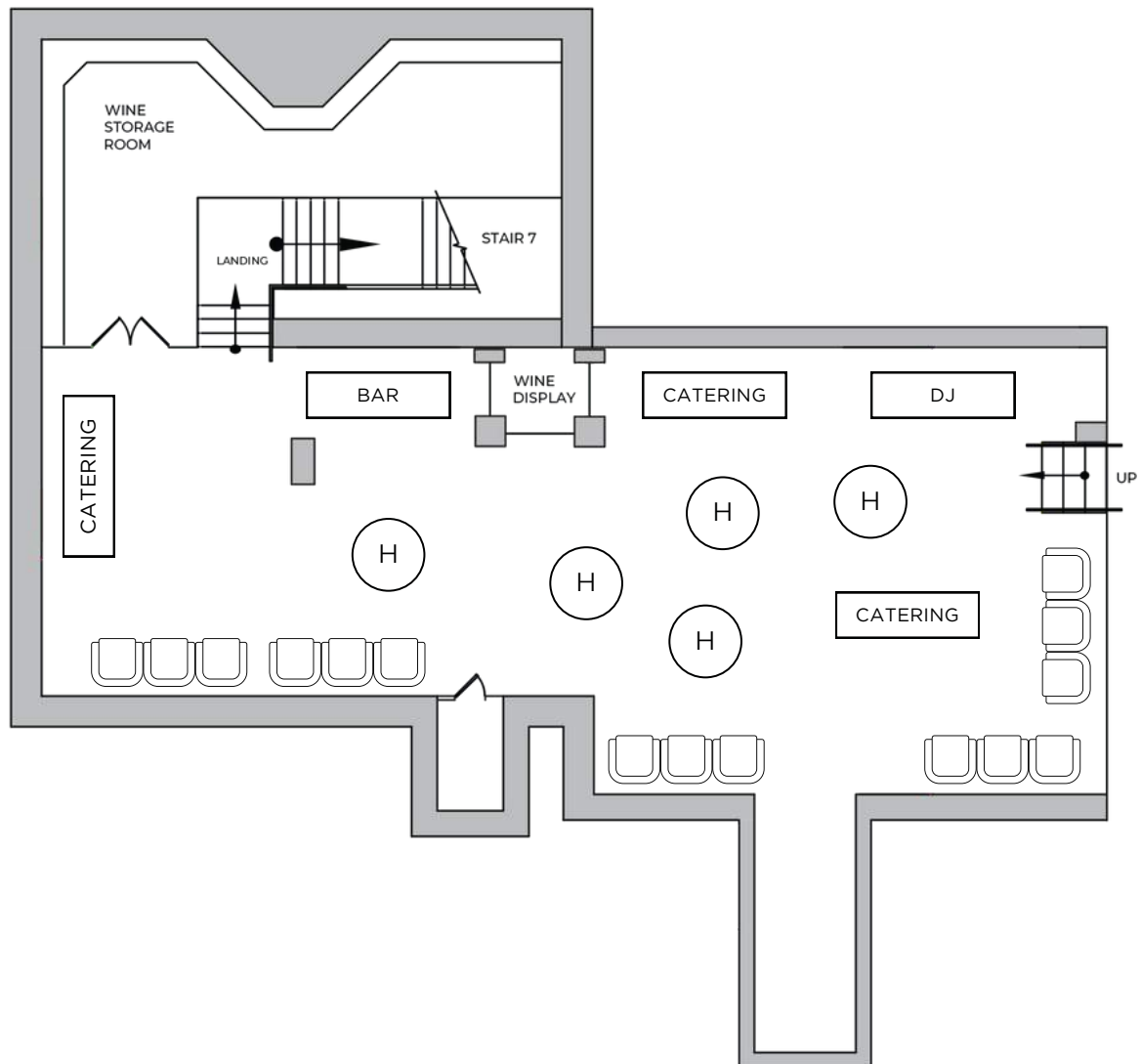
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# ROCK ROOM SET-UP

## RECEPTION - STANDING

ACCOMMODATES UP TO 150



# THEATER

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The Theater redefines event spaces, making it the perfect setting for presentations and classroom-style events. Our space provides an intimate yet expansive atmosphere for your gathering. The flexible layout ensures adaptability to your event requirements, allowing seamless transitions between different setups. Whether you prefer the intimacy of couch seating or the practicality of tables, The Theater at Logan Inn effortlessly caters to your unique needs.

## NUMBER OF GUESTS

---

40 Classroom  
75 Theater  
100 Seated  
30 Seated with comfy theater chairs  
150 Standing

## PRICING

---

For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire — we're happy to customize a menu to fit your specific needs.

## TIMING

---

Event timing is flexible to accommodate your party's needs.

## SET-UP OPTIONS

---

The Theater offers cocktail style, seated reception, theater and classroom set-ups.



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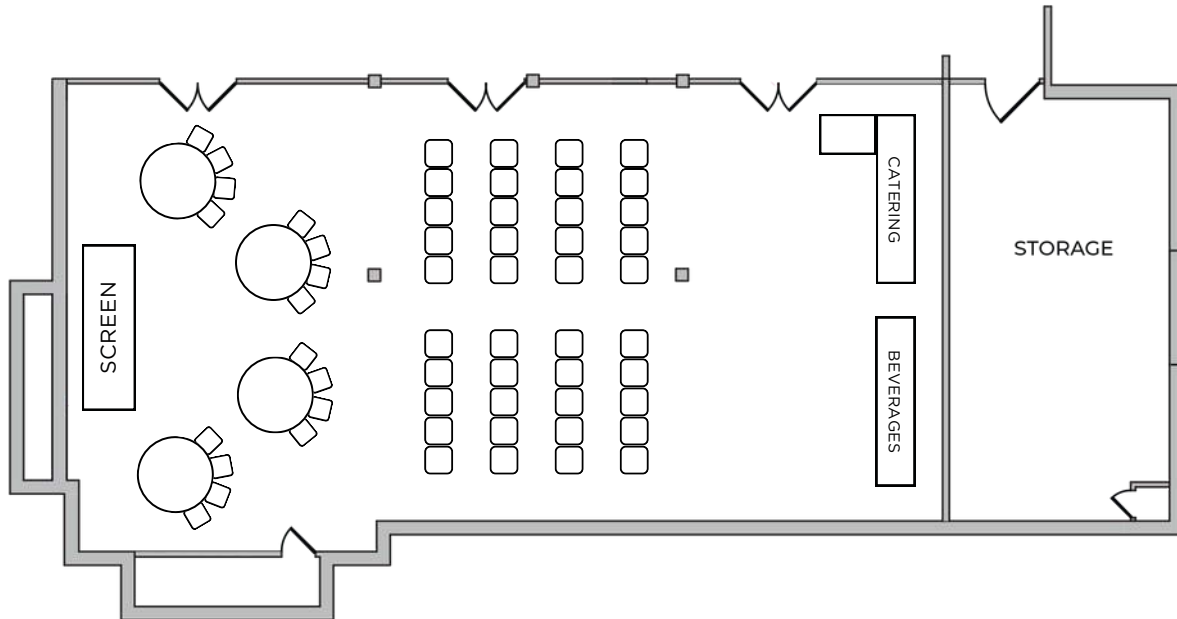


# THEATER SET-UPS

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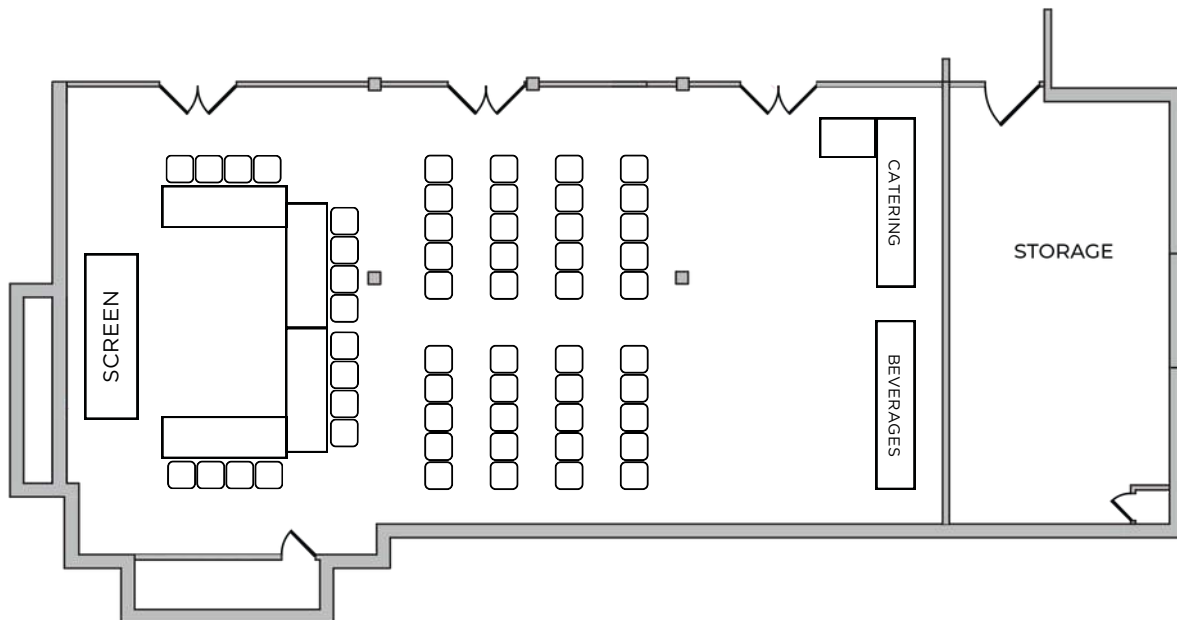
## CRESCENT ROUNDS THEATER

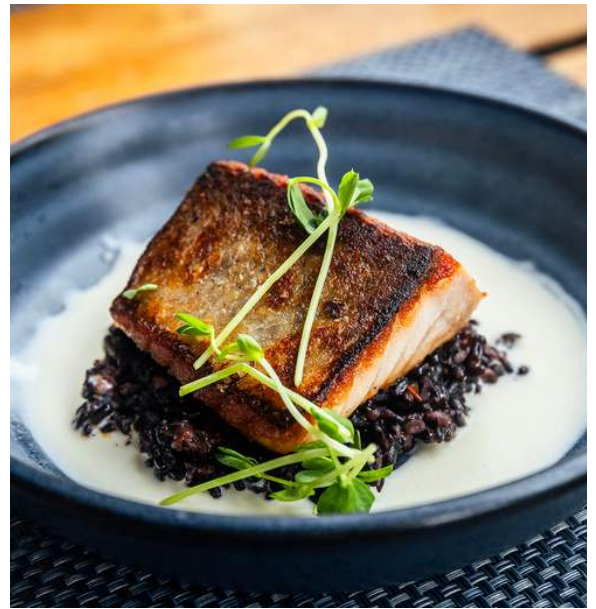
ACCOMMODATES UP TO 75



## U-SHAPE THEATER

ACCOMMODATES UP TO 75





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# RESTAURANT MENUS

## LARGE DINNER PARTY MENUS

FOR PRIVATE AND SEMI-PRIVATE EVENTS

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Packages are for groups of 13+ guests

### BRUNCH

*\$65 per person++*

3-Course Plated

### LUNCH

*\$70 per person++*

3-Course Plated

### DINNER

*\$85 per person++*

3-Course Plated Prix Fixe

### DINNER

*\$110 per person++*

3-Course Family-Style Dinner

### CHILDREN

3-Course Plated Prix Fixe

Little Artisans (12 and Under)

3-Course Plated

(Fruit Cup Appetizer, 3 Child-Friendly Entrée Choices, Ice Cream Sundae)

*\$35 per person++*

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# 3-COURSE LUNCH & BRUNCH MENU

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Menu choices will be finalized 3-weeks prior to the event based on the seasonal A La Carte Ferry + Main Menu.

## BRUNCH

*\$65 per person++*

3-Course Plated

Available Sundays

## LUNCH

*\$70 per person++*

3-Course Plated

Available Wednesday-Saturday

## APPETIZER

Select 2 appetizers to present to your guests  
One Appetizer\* & One Salad (No Protein)

## ENTRÉES

Select 3 entrées to present to your guests

## DESSERT

Select 2 desserts to present to your guests

## BEVERAGES

Soft drinks, coffee and tea included

*Additional Fees: 20% Gratuity | 4% Admin Fee | + PA Sales Tax  
Menu Subject to Change Based on Seasonality & Availability*

*Logan Inn*



# LIMITED A LA CARTE FAMILY-STYLE DINNER MENU

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Menu choices will be finalized 3-weeks prior to the event based on the seasonal A La Carte Ferry + Main Menu.

## 3-COURSE FAMILY STYLE MENU

*\$110 per person+++*

Dinner Available | Tuesday-Saturday

Menu choices will be finalized 3-weeks prior to the event based on the seasonal A La Carte Ferry + Main Menu.

## APPETIZER

Select 1 appetizer to present to your guests

## FAMILY STYLE ENTRÉES

Select 3 entrées to present to your guests

\*To add 12 oz NY Strip Steak entrée carries a \$25 supplement per order

## DESSERT

Select 1 dessert to present to your guests

## BEVERAGES

Soft drinks, coffee and tea included

*Additional Fees: 20% Gratuity | 4% Admin Fee | + PA Sales Tax  
Menu Subject to Change Based on Seasonality & Availability*

*Logan Inn*

# FOOD ENHANCEMENTS

Butler Passed Hors d'Oeuvres | Only Available for Exclusive Bookings

30 MINUTES

Chef's Selection of 6 Passed Hors d'Oeuvres

*\$20 PER PERSON*

60 MINUTES

Chef's Selection of 6 Passed Hors d'Oeuvres

*\$30 PER PERSON*

*Including Meat, Fish, Gluten Free and Vegetarian Options*



*Additional Fees: 20% Gratuity | 4% Admin Fee | + PA Sales Tax  
Menu Subject to Change Based on Seasonality & Availability*

*Logan Inn*

# DRINKS | BAR ENHANCEMENTS

## OPTION 1 | BRUNCH BAR

Mimosas | Bloody Mary's | Prosecco | Assorted Juices  
3 hours | \$30 per person

## OPTION 2 | BEER & WINE BAR

House Brands  
3 hours | \$25 per person

## OPTION 3 | RUN A TAB

All Alcoholic Beverages are charged on consumption

## OPTION 4 | WINE & RUN A TAB

You pre-select wine off of our wine list, and only these are offered to your guests. Wine will be charged per bottle. We will run a tab for cocktails & beer.

MOCKTAILS AVAILABLE UPON REQUEST

*All guests 21 & over will be charged for the bar package selected*





# EVENT MENUS & MEETING PACKAGES

## 3 HOUR MARKETPLACE BRUNCH

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\$75 ++ Per Person | Coffee, Tea, Juices

\$100++ Per Person | Brunch Bar Mimosa, Bloody Mary, Beer & Wine

\$115++ Per Person | Premium Brands Open Bar

Additional hour added to event \$15++ per person

\$350 Maître d' Fee

Valet Fee - 100 People and Under: \$400 | Over 100 People: \$500

24% Administrative Fee | 6% Pennsylvania Sales Tax

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### LOGAN BAKERY

Assorted Bagels | Butter, Cream Cheese, Jams

Freshly Baked Pastries & Breads

Seasonal Fresh Fruit Display

Greek Yogurt | Granola | Fresh Berries

### MAIN EVENT

**Logan Garden Salad** | Cherry Tomato, Shredded Carrots, Cucumber, Radish  
Choice of Champagne Vinaigrette or Balsamic Vinaigrette

#### **Eggs Benedict**

**French Toast** | Gingered Apples and Vermont Maple Syrup

#### **Applewood Smoked Bacon**

#### **Breakfast Potatoes**

**Miso Market Fish** | Snap Peas, Shiitake Quinoa, Yuzu Sake Beurre Blanc

**Herb Roasted Chicken** | Roasted Petite Carrots, Creamy Polenta, Hay Sauce

### DESSERT

Assorted Mini Dessert Display

### BEVERAGES

Coffee, Tea, and Soft Drinks

Orange and Cranberry Juices

CONTINUED NEXT PAGE

*Logan Inn*

# 3 HOUR MARKETPLACE BRUNCH

## BRUNCH ENHANCEMENTS

### **Celebration Cake** | Market Price

### **Breakfast Meats** | \$16 per person

Maple Breakfast Sausage, Pork Roll,  
Jalapeño-Cheddar Sausage

### **Display of Cheeses** | \$12 per person

Assorted Domestic and Imported Cheeses Garnished  
with a Variety of Gourmet Crackers,  
Fruit Preserve, and Nuts

### **Charcuterie Board** | \$12 per person

Cured Meats from Old World Artisan Producers,  
Marinated Olives, Marinated Mushrooms,  
Artichoke Hearts Pickles, Fresh Breads

### **Butler Passed Hors D'oeuvre**

\$10 Per person 30 min | \$15 Per person 60 min  
Chef's Seasonal Selection of 6 Including Meat, Fish,  
Gluten Free and Vegetarian Options  
May Include: Melon & Prosciutto, Grilled Asparagus,  
Quiche Tarts, Deviled Eggs, Belgian Waffles

### **F & M Raw Bar** | Market Price Per Person

Oysters on the Half Shell, Shrimp Cocktail,  
Chilled Crab Claws, Little Neck Clams  
Seaweed Salad Cocktail Sauce, Mignonette,  
Lemon Wedges, Mustard Remoulade

### **Smoke-House Fish Station** | \$12 Per Person

Smoked Salmon and Trout  
Hard Boiled Egg, Diced Red Onion, Fried Capers,  
Lemon, Whipped Boursin, Cream Cheese  
Rye Crostini, Bagels, Everything-Bagel Crackers

### **Chicken & Waffle Station** | \$12 Per Person

Southern Fried Chicken  
Pearl Sugar Belgian Waffles  
Cole Slaw  
*Served with*  
Honey, Maple Syrup, Hot Sauce

### **Breakfast Sandwich Station** | \$10 Per Person

*Select Two:*

Bacon, Egg, & Cheese  
Pork Roll, Egg, & Cheese  
Egg & Cheese

### **Carving Board** | \$20 Per Person

\$150 chef attendant fee for table-side carving

*Select Two,*

*Served with Sliced Artisanal Rolls and Butter:*

Braised Beef Brisket | Horseradish Sauce  
Oven Roasted Turkey | Cranberry Compote  
Herb Crusted Salmon | Caper Vinaigrette  
Grilled Pork Loin | Apple Mostarda  
Country Ham | Honey Mustard Glaze  
\*Beef Tenderloin | Horseradish Crème  
(additional \$12 per person)\*

### **Gourmet Slider Station** | \$12 per person

*Select Three:*

Hamburger | Balsamic Onion, Pickle, Ketchup  
BBQ Pulled Pork | Pickled Onion  
Fried Cod | Tartar Sauce  
Portobello | Roasted Garlic Aioli  
Crab cake | Chipotle Aioli

### **French Fry Station** | \$10 per person

*Select Two:*

F&M Duck Fat Fries  
Sea Salt & Rosemary  
Truffle Fries | Parmesan & Parsley  
Disco Fries | Mushroom Gravy, Mozzarella Cheese  
Cajun Curly Fries  
*Served with*  
Ketchup, Garlic Aioli, Honey-Mustard,  
Sweet Chili Sauce

# 3 HOUR MARKETPLACE DINNER

\$115++ Per Person | Beer, Wine, Soda Bar

\$135++ Per Person | Premium Brands Open Bar

Additional hour added to event \$15++ per person

\$350 Maître d' Fee

Valet Fee – 100 People and Under: \$400 | Over 100 People: \$500

24% Administrative Fee | 6% Pennsylvania Sales Tax

## COLD STATION

Display of Domestic and Imported Cheeses | Fruit Preserve and Nuts

Vegetable Crudit  Board | Assortment of Sliced Seasonal Fruits

Mediterranean Dips| Hummus, Tapenade, Spinach Dip

Gourmet Crackers | Freshly Baked Breads | Fried Pita Chips

## BUTLER PASSED HOR D'OEUVRES

Chef's Seasonal Selection of 6 including meat, fish, gluten free and vegetarian options

## ENTR E STATIONS

### Carving Board

*\$150 Chef attendant fee for table-side carving*

*Select Two,*

*Served with Sliced Artisanal Rolls and Butter*

Braised Beef Brisket | Horseradish Cream Sauce

Oven Roasted Turkey | Cranberry Compote

Herb Encrusted Salmon | Caper Vinaigrette

Grilled Pork Loin | Apple Mostarda

Country Ham | Honey Mustard Glaze

\*Beef Tenderloin | Horseradish Cream

(additional \$12 per person)\*

*Served with*

Chefs' Selection of a Starch and Vegetable

Sliced Artisanal Rolls and Butter

### Under The Tuscan Sun Pasta Station

*Select Two:*

Bolognese | Penne al la Vodka

Sun Dried Tomato Pesto

Fettuccine Alfredo

Sausage & Broccoli Rabe

Mediterranean Shrimp Primavera

*Served with*

Freshly Baked Focaccia Bread,

Grated Romano Cheese, Red Pepper Flakes

**Logan Garden Salad** | Cherry Tomato,

Shredded Carrot, Cucumber, Radish

Choice of Champagne Vinaigrette or

Balsamic Vinaigrette

## DESSERT

Coffee and Assorted Teas

Assorted Miniature Dessert Display

*Logan Inn*



# 3 HOUR SEATED 3-COURSE DINNER

\$115++ Per Person | Beer, Wine, Soda Bar

\$135++ Per Person | Premium Brands Open Bar

Additional hour added to event \$15++ per person

\$350 Maître d' Fee

Valet Fee – 100 People and Under: \$400 | Over 100 People: \$500

24% Administrative Fee | 6% Pennsylvania Sales Tax

## COLD STATION

Display of Domestic and Imported Cheeses | Fruit Preserve and Nuts

Vegetable Crudit  Board | Assortment of Sliced Seasonal Fruits

Mediterranean Dips| Hummus, Tapenade, Spinach Dip

Gourmet Crackers | Freshly Baked Breads | Fried Pita Chips

## BUTLER PASSED HOR D'OEUVRES

Chef's Seasonal Selection of 6 including meat, fish, gluten free and vegetarian options

## SALAD

*Select One*

**Logan Garden Salad** | Cherry Tomatoes, Shredded Carrots, Cucumber, Radish

Choice of Champagne Vinaigrette or Balsamic Vinaigrette

**Classic Caesar** | Romaine, Croutons, Parmesan

## ENTR ES | ORDERS TAKEN TABLESIDE

*Select Two*

**Herb Roasted Chicken** | Petite Roasted Carrots, Creamy Polenta, Hay Sauce

**Miso Market Fish** | Snap Peas, Shiitake Quinoa, Yuzu Sake Beurre Blanc

**Braised Beef Short Rib** | Haricot Vert, Potato Mousseline, Bordelaise Sauce

**\*Grilled Filet Mignon** | Roasted Brussel Sprouts, Potato Mousseline, Bordelaise Sauce

\*(Additional \$12 Per Person)

**Seasonal Vegetarian Option** (offered as 3rd selection)

## DESSERT

*Select One*

**Seasonal Fruit Dessert**

**Seasonal Chocolate Dessert**

Coffee & Tea service

Tableside Wine Service

CONTINUED NEXT PAGE

*Logan Inn*

# 3 HOUR SEATED 3-COURSE DINNER

## DINNER ENHANCEMENTS

### **Charcuterie Board** | \$12 Per Person

Cured Meats from Old World Artisan Producers,  
Marinated Olives, Marinated Mushrooms,  
Artichoke Hearts Pickles, Fresh Breads

### **Gourmet Slider Station** | \$12 Per Person

*Select Three*

Hamburger | Balsamic Onion, Pickle, Ketchup  
BBQ Pulled Pork | Pickled Onion  
Fried Cod | Tartar Sauce  
Portobello | Roasted Garlic Aioli  
Crab Cake | Chipotle Aioli

### **French Fry Station** | \$10 Per Person

*Select Two:*

F&M Duck Fat Fries  
Sea Salt & Rosemary

Truffle Fries | Parmesan & Parsley  
Disco Fries | Mushroom Gravy, Mozzarella Cheese  
Cajun Curly Fries

*Served with*

Ketchup, Garlic Aioli, Honey-Mustard, Sweet Chili Sauce

### **F & M Raw Bar** | Market Price Per Person

Oysters on the Half Shell, Shrimp Cocktail,  
Little Neck Clams Seaweed Salad Cocktail  
Sauce, Mignonette, Lemon Wedges,  
Mustard Remoulade

### **Smoke-House Fish Station** | \$12 Per Person

Smoked Salmon and Trout  
Hard Boiled Egg, Diced Red Onion, Fried Capers,  
Lemon, Whipped Boursin, Cream Cheese  
Rye Crostini, Bagels, Everything-Bagel Crackers

### **Chicken & Waffle Station** | \$12 Per Person

Southern Fried Chicken  
Pearl Sugar Belgian Waffles  
Cole Slaw

*Served with*

Honey, Maple Syrup, Hot Sauce

### **Chicken & Waffle Station** | \$12 Per Person

Southern Fried Chicken  
Pearl Sugar Belgian Waffles  
Cole Slaw

*Served with*

Honey, Maple Syrup, Hot Sauce

### **Mac N Cheese Station** | \$12 Per Person

*Cavatappi with 4 Artisanal Cheeses*

*Select Two Mixings*

Traditional Herbed Breadcrumbs | Bacon  
Truffle | Broccoli | Jalapeño | Mushroom  
Lobster | add \$8 Per Person

### **Carving Board** | \$20 Per Person

\$150 chef attendant fee for table-side carving

*Select Two, Served with*

*Sliced Artisanal Rolls and Butter*

Braised Beef Brisket | Horseradish Sauce  
Oven Roasted Turkey | Cranberry Compote  
Herb Encrusted Salmon | Caper Vinaigrette  
Grilled Pork Loin | Apple Mostarda  
Country Ham | Hawaiian Honey Mustard Glaze  
\*Beef Tenderloin | Horseradish Crème,  
(additional \$12 per person) \*

### **Under the Tuscan Sun Pasta Station** | \$12 Per Person

*Select Two*

Bolognese | Penne al la vodka  
Sun Dried Tomato | Fettuccine Alfredo  
Sausage + Broccoli Rabe  
Mediterranean Shrimp Primavera

*Served with*

Freshly Baked Focaccia Bread,  
Grated Romano Cheese, Red Pepper Flakes

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Logan Inn

# 3 HOUR SEATED 3-COURSE DINNER

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## DEPARTURE STATIONS

### **Breakfast Sandwich Station** | \$10 Per Person

*Select Two*

Bacon, Egg, & Cheese

Pork Roll, Egg, & Cheese

Egg & Cheese

### **Grilled Cheese Station** | \$10 Per Person

*Select Two*

Classic American

Bacon & Colby Jack

Bacon, Tomato & Yellow Cheddar

### **Philly Cheese Steaks** | \$12 Per Person

Hand-Made Classic-Style Steak Sandwiches

Mushroom, Onion, Mozzarella Cheese

### **Pizza Time** | \$12 Per Person

*Four Kinds of Large Slice New York Style Pizza*

Cheese

Pepperoni

Sausage

Broccoli-White



# CORPORATE DAY MEETING PACKAGE

**All packages are customizable to the unique needs of your event & guests.**

Meeting Space, Wireless Internet, A/V Screen, Beverage Service

Minimum \$2500 Food and Beverage Charge for Meeting Space

24% Administrative Charge & PA Sales Tax

Maitre d' fee \$500 | Valet Fee \$300

## MARKETPLACE BREAKFAST

Assorted Bagels | Butter, Cream Cheese, Jams

Miniature Pastries & Breads

Seasonal Fresh Fruit Display | Greek Yogurt | Granola

Hard Boiled Eggs | Scrambled Eggs

Home Fries | Sausage & Bacon

Orange, Cranberry & Tomato Juice

Coffee, Tea, Sparkling & Still Mineral Water, Bottled Water

## MORNING REFRESH

Seasonal Fresh Fruit Display | Breakfast Breads and Pastries

Orange, Cranberry & Tomato Juice

Coffee, Tea, Sparkling & Still Mineral Water, Bottled Water

## MARKETPLACE LUNCH

*Menu Includes Whole Fresh Fruit and House Made Everything Bagel Chips*

### **Salad**

*Please Select One*

Caesar Salad | House-Made Croutons, Parmesan Cheese

Classic House Salad | Cucumber, Cherry Tomato, Carrot, Radish,

Choice of Balsamic or Ferry + Main Ranch Dressing

Mixed Market Greens Salad | Fennel, Orange Segments, Radish, Spiced Almonds, Champagne Vinaigrette

### **Sandwiches & Wraps**

*Please Select Three*

Turkey Sandwich | Swiss Cheese, Honey Mustard, Baby Spinach.

Tavern Ham | Sharp White Cheddar Cheese, Dijon Mustard, Arcadian Greens

Roast Beef | Provolone, Roasted Garlic Aioli, Arugula

Chicken Caesar Wrap | Tender Chicken, Romaine, Shaved Parmesan

Grilled Vegetable Wrap | Assortment of Wood Fire Vegetables, Roasted Red Pepper Hummus, Bib Lettuce.

### **Dessert**

Fresh Baked Cookies and Brownies

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*Logan Inn*

# CORPORATE DAY MEETING PACKAGE

**All packages are customizable to the unique needs of your event & guests.**

Meeting Space, Wireless Internet, A/V Screen, Beverage Service

Minimum \$2500 Food and Beverage Charge for Meeting Space

24% Administrative Charge & PA Sales Tax

Maitre d' fee \$500 | Valet Fee \$300

## AFTER-LUNCH BREAK

*Select One*

Cheese Display | Seasonal Jam, Spiced Nuts, Grapes, Local Honey and  
Gourmet Crackers

Mediterranean Dips: House Made Pita Chips, Vegetable Crudit 

Logan Snack Bar: Freshly Popped Popcorn, Assortment of Candy Bar  
classics.

## ENHANCEMENTS

*Available at an Additional Cost*

**Hot Lunch Buffet Substitution Menu includes Freshly Baked Rolls and Butter**

### Salad

*Please Select One*

Caesar Salad | House-Made Croutons, Parmesan Cheese

Classic House Salad | Cucumber, Cherry Tomato, Carrot, Radish,

Choice of Balsamic or Ferry + Main Ranch Dressing

Mixed Market Greens Salad | Fennel, Orange Segments, Radish,

Spiced Almonds, Champagne Vinaigrette

### Entr e

*Please Select Two*

Miso Market Fish | Snap Peas, Shiitake Mushroom and Tri-Color Quinoa, Yuzu Beurre Blanc

Herb Roasted Chicken | Creamy Polenta, Honey Roasted Carrots, Espagnole

Braised Beef Short Rib | Garlic Roasted Haricot Vert, Mash Potato, Bordelaise

Lemon Salmon Au Poirve | Whiskey Glaze, Petite Roasted Carrots, Saut ed Spinach

Current Ferry + Main Vegetarian Option

### Dessert

*Please Select One*

Assorted Mini Desserts

Cookies & Brownies

*Logan Inn*

# AUDIO VISUAL CAPABILITIES

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Our event managers work with you and external partners to ensure your audio visual needs are exceeded. Each venue offers a set of in-house equipment that can be supplemented through our preferred partners.

## AUDIO VISUAL EQUIPMENT

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Work with our vendors and partners to ensure all your AV needs are met.

## AVAILABLE OPTIONS

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LCD Projector  
Large Screen TV  
Wireless Internet  
Wireless Mic  
TV Production Service Provider  
Teleconferencing  
Video Camera  
Videoconferencing

## EVENT AND EQUIPMENT SUPPLIES

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Our event managers will set up your event for a seamless and successful experience:

Direction Signs  
Easels  
Flip Chart & Markers  
Pens / Pencils / Notepad  
Tables

## ADDITIONAL

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Wall Charts  
Blackboards  
Podium Lectern  
Portable Stage



Logan Inn



# ACCOMMODATIONS

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Experience The Colorful Side of Luxury. Mixing art, entertainment, hospitality, and community, The Logan Inn brings together travelers and locals, in the heart of diverse New Hope, PA. Established in 1727, Logan Inn serves as one of America's longest continuously running inns.

Logan Inn boasts 16 original rooms which includes 7 historic king rooms, 8 historic queen rooms & the iconic Emily Room. There is also 22 recently added rooms including 14 annex king rooms, 2 double queen rooms, 4 king suites, & 2 kings town porch rooms, each uniquely appointed and distinct. With valet service, an electric charging station, Whiskey Lounge, Theatre, and Ferry + Main restaurant, Logan Inn has everything you need for a perfect stay.



Logan Inn

# TEAM BUILDING

At Landmark Hospitality we believe that well-designed Team Building is a fun and effective way to improve communication and unity. Allow our Sales Team, along with our professional partners, to create an exceptional team building program that meets your specific needs and budget!

## INTERACTIVE TEAM CHALLENGES

Scavenger Hunts	Treasure Box Challenge
Charity Bike Build	Charity Library
Casino Night	Comedy Improv Team Building
Fast Car Racing	High Tech Team Building
Food Truck Frenzy	Manage a Rock Band
Lego Challenge	Photo Fun
Golfing for Good	Bridge to Success
Game Shows	

## CULINARY CHALLENGES

Food Truck Challenge  
Chef's Challenge  
Just Desserts  
Cook-off  
Holiday Ginger Bread House Decorating

## SPECIALTY BEVERAGE CLASSES

Mixology 101  
Local Craft Beer Tasting  
Wine Tasting  
Bourbon, Scotch or Whiskey Tastings  
Local Craft Beer Tasting





# THE TEAM

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## JEF MARINO

Executive Chef

A Saint Louis, Missouri native, Chef Jef Marino began his culinary career in his Grandma's kitchen where he learned about the work and love that goes into every meal. After branching out from his family's restaurant, Chef Jef worked in various types of kitchens and cuisines, leading him to attend L' Ecole Culinaire where he received a degree in Culinary Arts.

Having garnered extensive training from some of New York's renowned chefs - Chef David Burke, Chef Carmine Di Giovani, Chef Nick Parker, and Chef Chris Bonnivier - Chef Jef acquired a wealth of culinary knowledge and expertise. Today, Chef Jef showcases his expertise as Executive Chef at Ferry & Main at The Logan Inn in New Hope, PA. Outside of his role as Executive Chef, Marino is a loving husband and father of three.

## MAGGIE SMITH

General Manager

With 38 years of experience at the Logan Inn, Maggie remains as passionate and dedicated to hospitality as the day she first walked through its doors in 1987. Over the years, she's gained extensive experience across every aspect of the industry, offering guests a unique blend of historic charm and modern luxury. Maggie's love for food, wine, and connecting with locals makes her a cherished part of the Inn's legacy.

In her free time, Maggie enjoys traveling, discovering new foods and drinks, and spending time with her three children and three grandchildren. She is honored to continue serving as a "Memorymaker" at the Logan Inn.



## SARAH GARVIN

Event Stylist

Sarah grew up in St. Charles, Illinois, just outside of Chicago, where her passion for creativity and organization took root. She earned a degree in recreation and tourism from Penn State University, along with a certificate in event planning, which sparked her career in the dynamic world of event management.

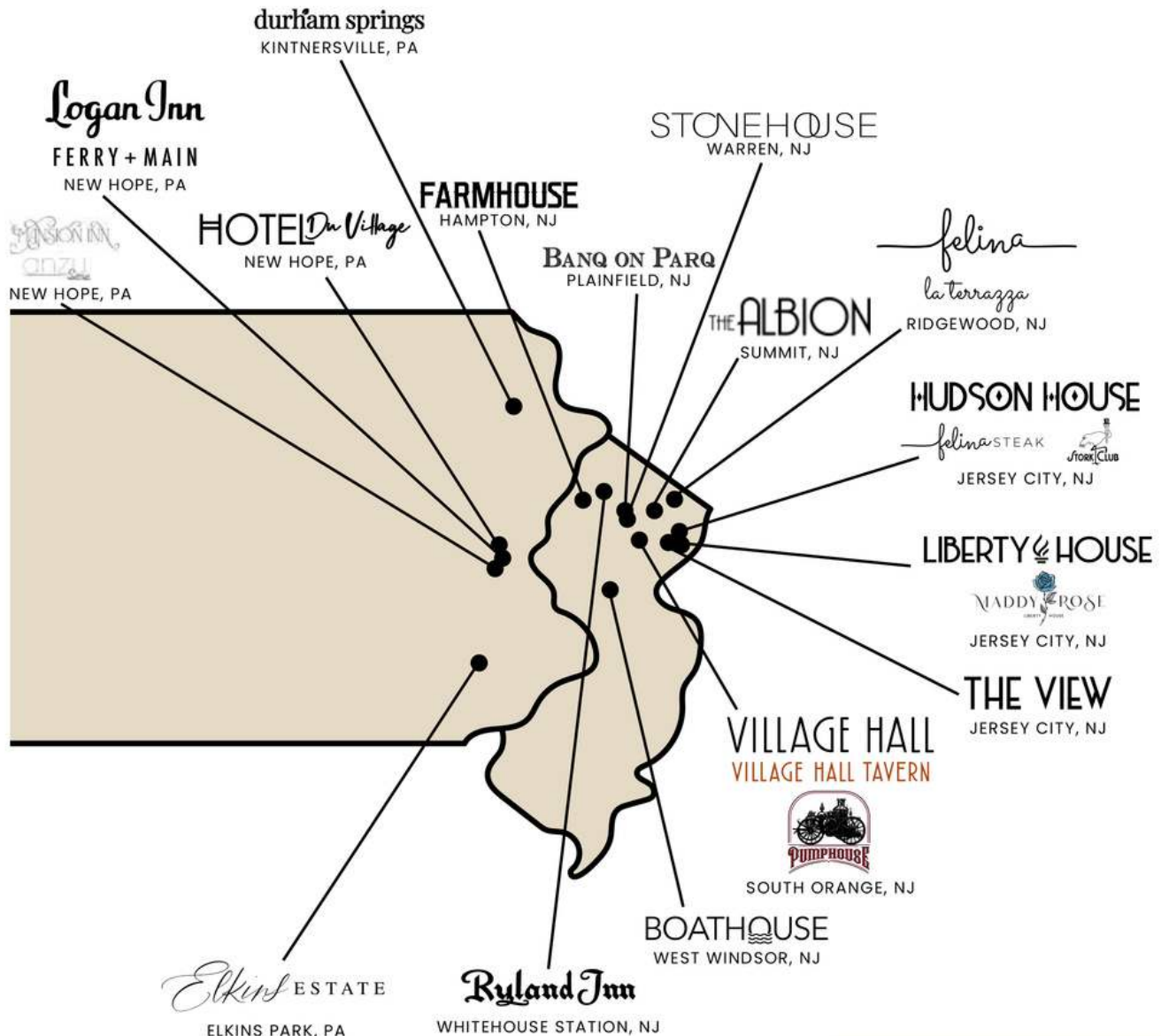
Now based in New Hope, Pennsylvania, Sarah thrives in crafting unforgettable experiences, utilizing her unique blend of organizational expertise and creative flair to ensure every event is tailored to perfection for her clients.

*Logan Inn*



## A VENUE FOR EVERY VISION

Landmark Hospitality owns and operates distinctive venues, impeccable restaurants, and boutique hotels throughout New Jersey and Pennsylvania. We offer countless options for your next special event.



### ON-SITE ACCOMODATIONS

Hotel du Village

Logan Inn

Elkins Estate

Albion Summit

Ryland Inn (coming soon)

Logan Inn





At the  
Logan Inn

WE LOOK FORWARD  
TO WELCOMING YOU  
AT THE LOGAN INN!

For questions and bookings, please  
contact our events team here.

*Logan Inn*

10 W FERRY ST, NEW HOPE, PA 18938  
215.862.2300