

Logan Inn

PRIVATE DINING & CORPORATE EVENTS

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10 W FERRY ST, NEW HOPE, PA 18938
215.862.2300

by landmark
colorful luxury



WELCOME TO THE LOGAN INN

by *Landmark*
TAVERNS



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 Landmark Tavern and luxurious hotel accommodations, we ensure every gathering is unforgettable.

Logan Inn

EVENT SPACES



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

Landmark Tavern, 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

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

SET-UP OPTIONS

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

Availability is based on standard opening and closing times at Landmark Tavern.

PRICING

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, available in the pages that follow.

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

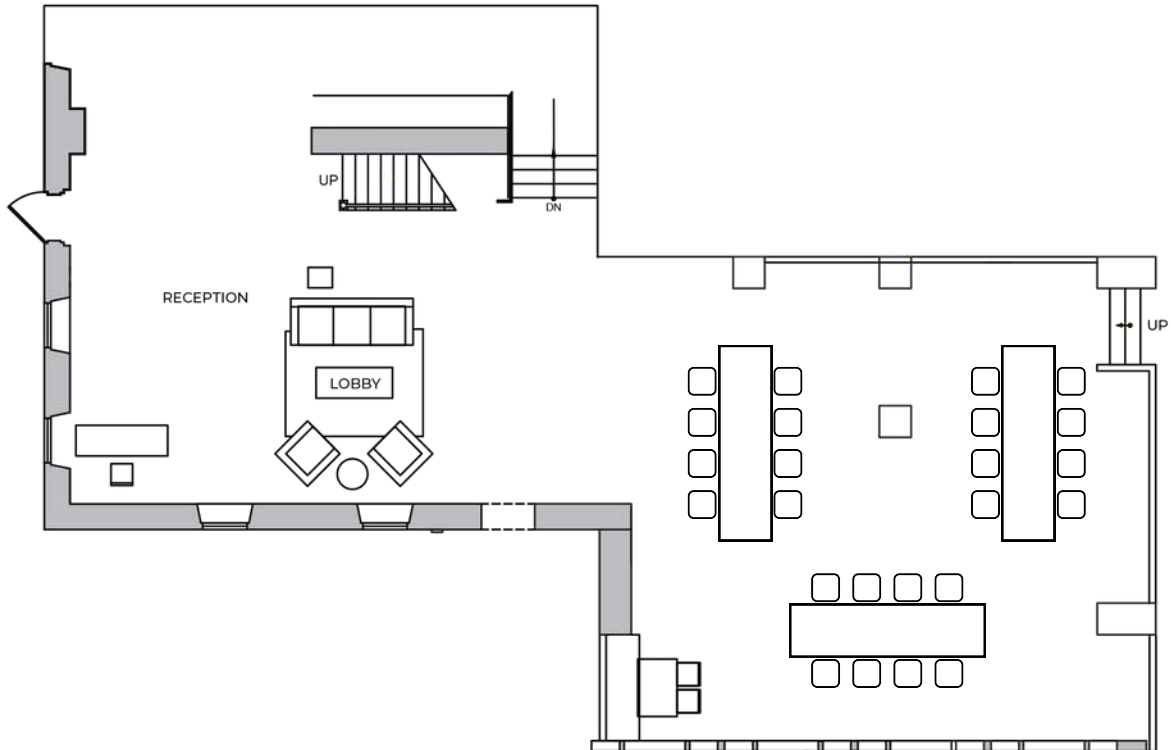


Logan Inn

UPPER RESTAURANT SET-UP

LONG TABLES, NON-EXCLUSIVE OR EXCLUSIVE AVAILABLE

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



WHISKEY LOUNGE

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

65 standing

130 standing

(Whiskey Lounge + Upper Lobby)

SET-UP OPTIONS

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

PRICING

For thoughtfully curated packages, please, please view our event menus.. 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.

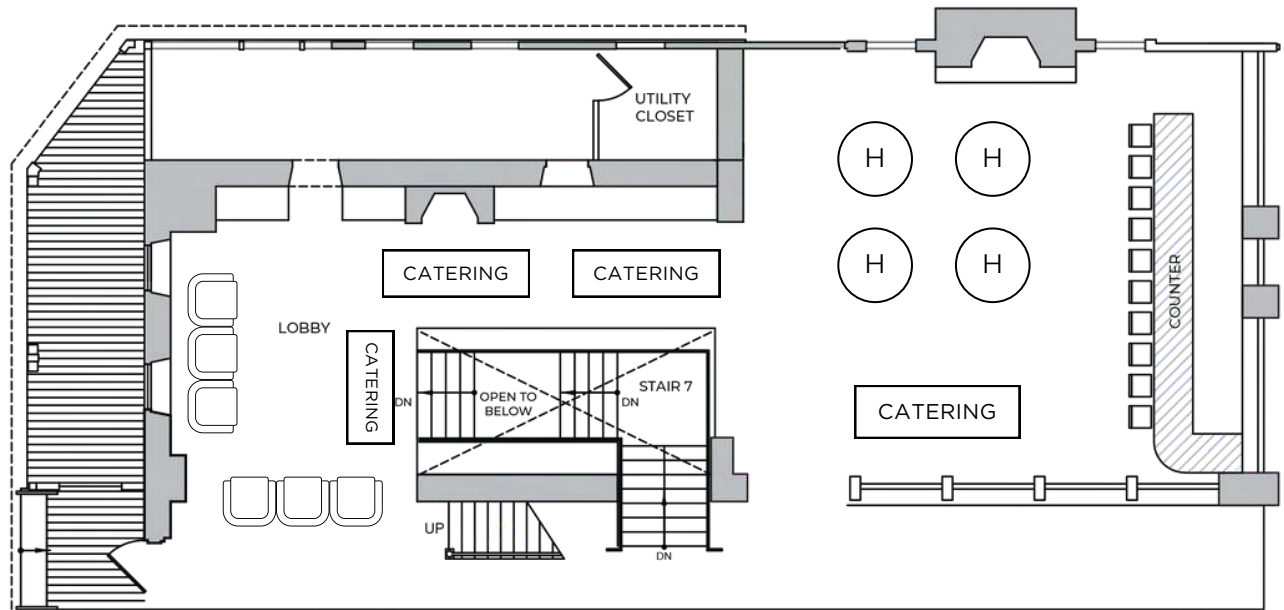


Logan Inn

WHISKEY LOUNGE SET-UP

HIGH TOP TABLES - LOUNGE ONLY

ACCOMMODATES UP TO 90



BALLROOM

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

90 Classroom
160 Theater
160 Seated
250 Standing

PRICING

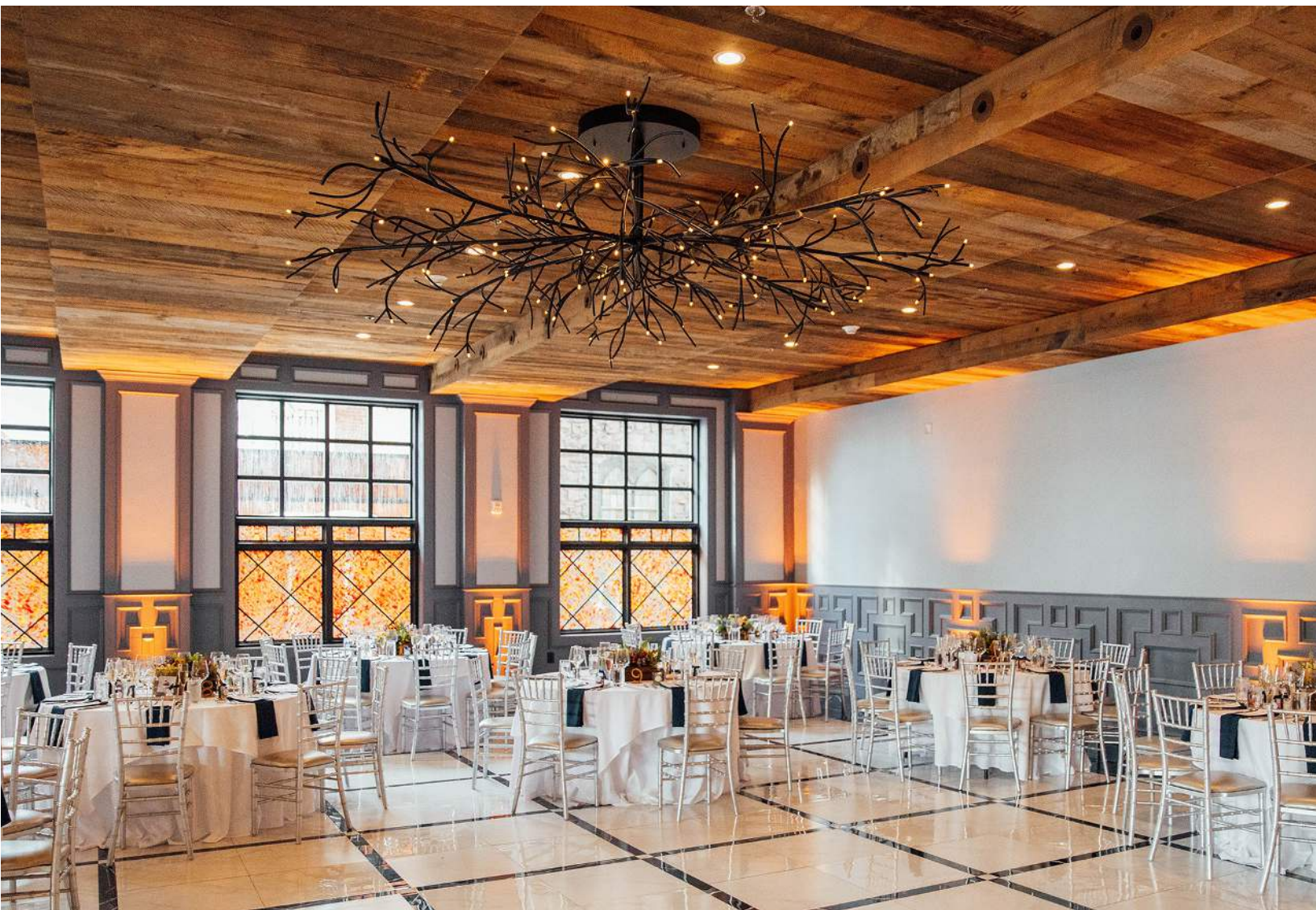
For thoughtfully curated packages, please [click here](#). For a personalized proposal, feel free to inquire — we're happy to customize a menu to fit your specific needs.

SET-UP OPTIONS

Cocktail style, seated reception, theater, classroom.

TIMING

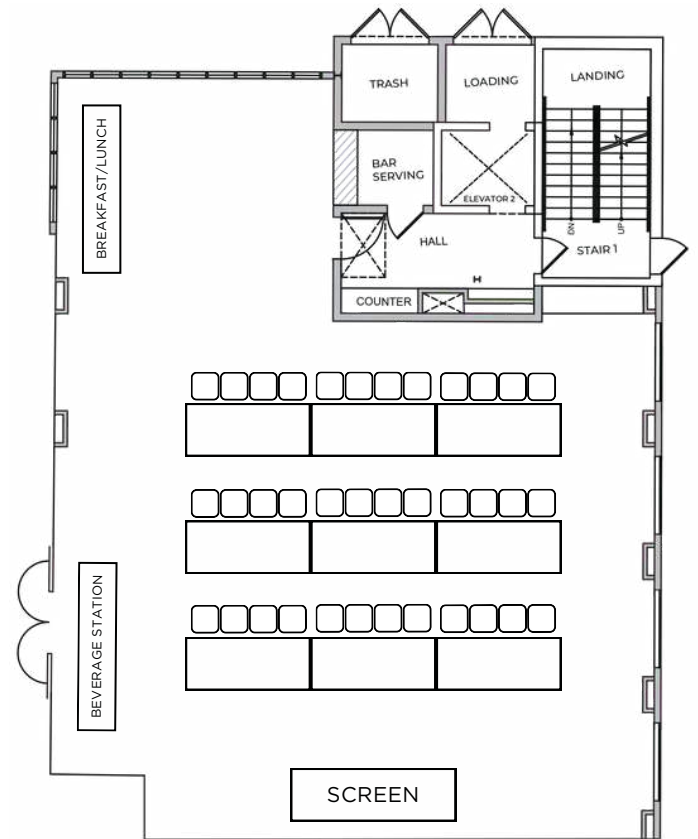
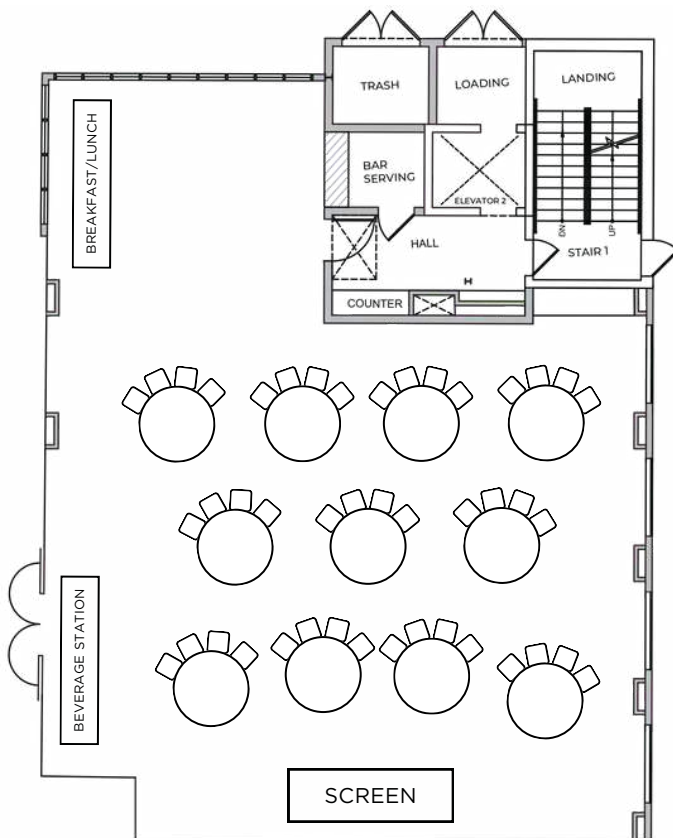
Event timing is flexible to accommodate your party's needs.



BALLROOM SET-UPS

CLASSROOM

ACCOMMODATES UP TO 90



ROUNDS, SEATED

ACCOMMODATES UP TO 160

ROCK ROOM

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

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

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

TIMING

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

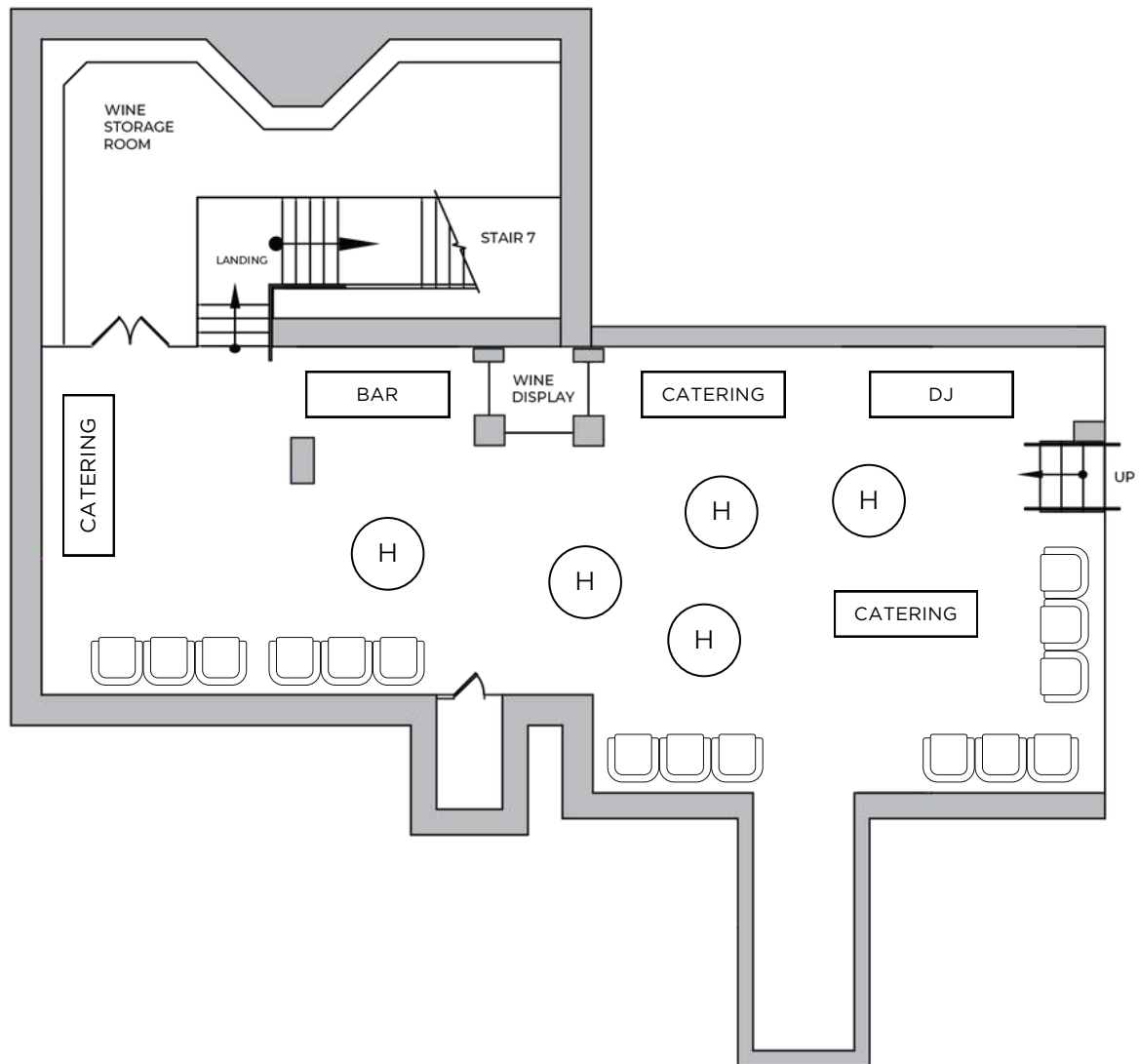


Logan Inn

ROCK ROOM SET-UP

RECEPTION - STANDING

ACCOMMODATES UP TO 150



THEATER

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.

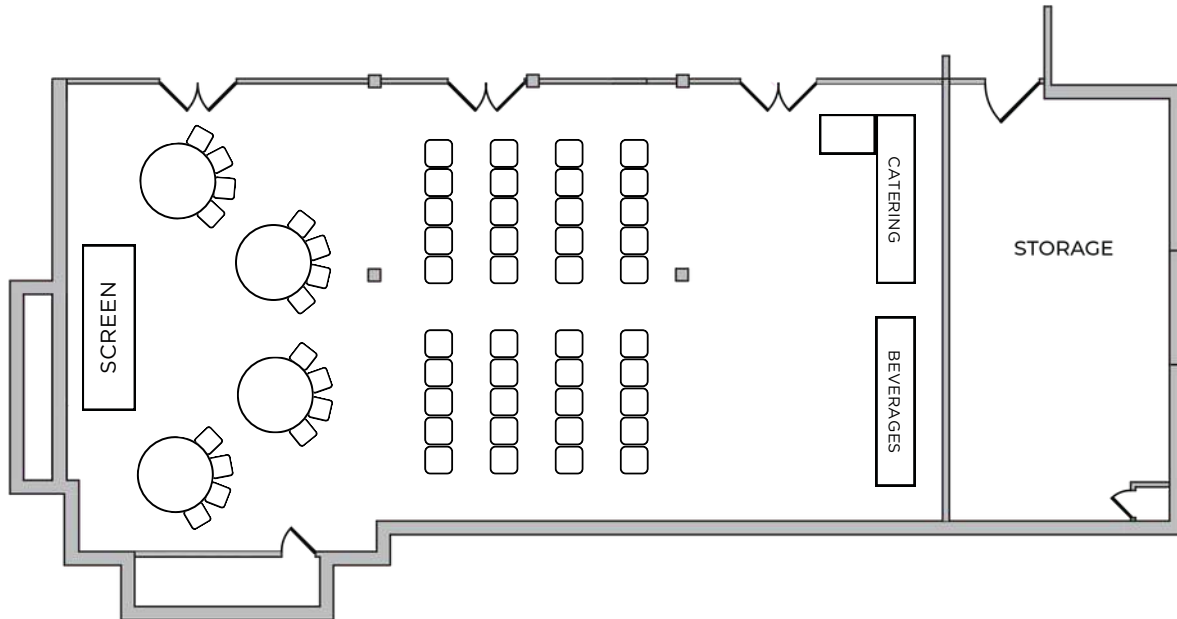


Logan Inn

THEATER SET-UPS

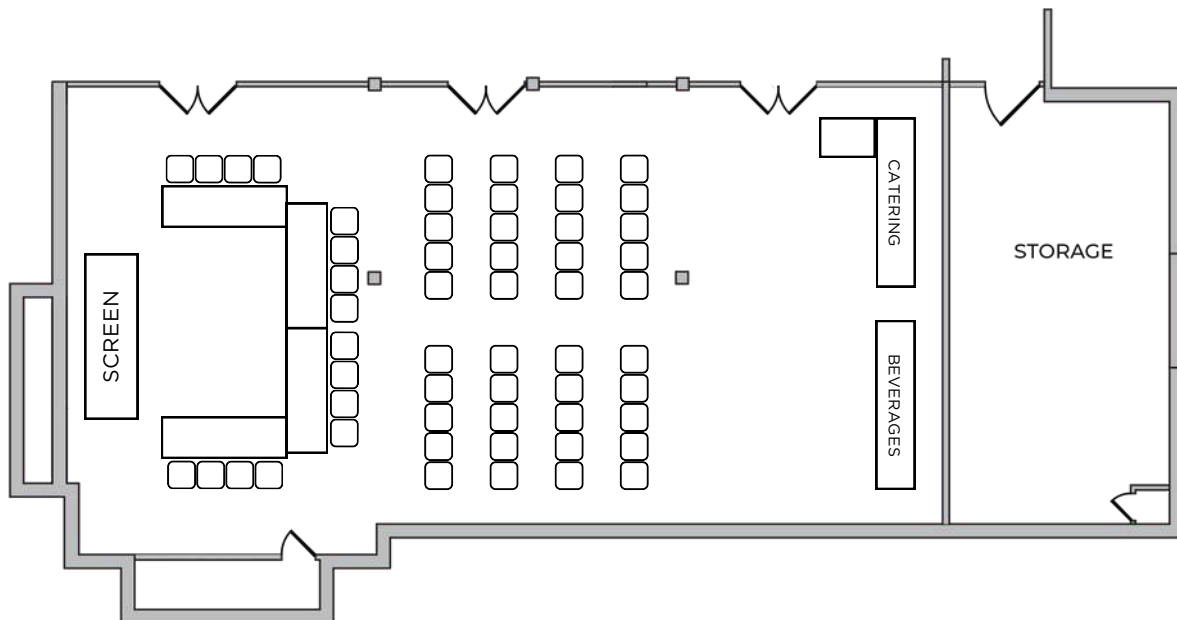
CRESCENT ROUNDS THEATER

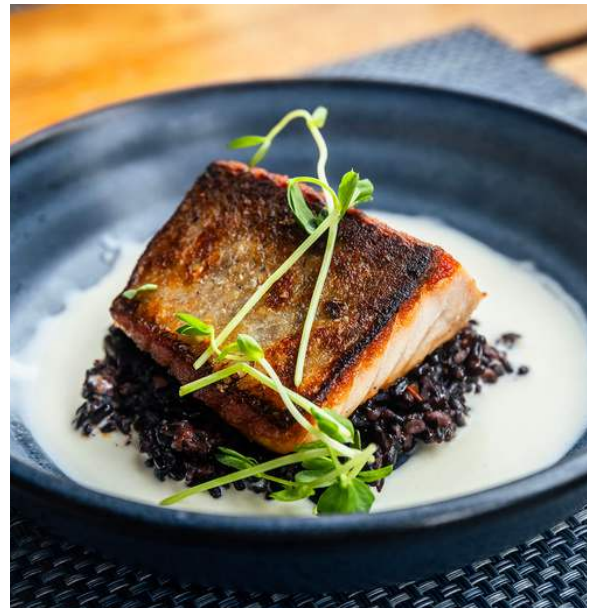
ACCOMMODATES UP TO 75



U-SHAPE THEATER

ACCOMMODATES UP TO 75





Logan Inn

RESTAURANT MENUS

LARGE DINNER PARTY MENUS

FOR PRIVATE AND SEMI-PRIVATE EVENTS

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++

Logan Inn

3-COURSE LUNCH & BRUNCH MENU

Menu choices will be finalized 3-weeks prior to the event based on the seasonal A La Carte Landmark Tavern 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

Menu choices will be finalized 3-weeks prior to the event based on the seasonal A La Carte Landmark Tavern 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

\$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

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

CONTINUED NEXT PAGE

Logan Inn

3 HOUR SEATED 3-COURSE DINNER

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

CONTINUED NEXT PAGE

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

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

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

AVAILABLE OPTIONS

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

EVENT AND EQUIPMENT SUPPLIES

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

Wall Charts
Blackboards
Podium Lectern
Portable Stage



Logan Inn

ACCOMMODATIONS

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 Landmakr Tavern restaurant, Logan Inn has everything you need for a perfect stay.



Logan Inn

TEAM BUILDING

At By Landmark, 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



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



EVENT VENUES

A venue for every vision, By Landmark owns and operates distinctive venues, impeccable restaurants, and boutique hotels throughout New Jersey and Pennsylvania.

VENUE	LOCATION	CAPACITY
1. FELINA RIDGEWOOD	RIDGEWOOD, NJ	UP TO 250
2. THE VIEW	JERSEY CITY, NJ	UP TO 250
3. LIBERTY HOUSE	JERSEY CITY, NJ	UP TO 600
4. HUDSON HOUSE	JERSEY CITY, NJ	UP TO 550
5. FELINA STEAK	SOUTH ORANGE, NJ	UP TO 120
6. BANQ ON PARQ	PLAINFIELD, NJ	UP TO 550
7. THE ALBION SUMMIT	SUMMIT, NEW JERSEY	UP TO 200
8. STONE HOUSE	WARREN, NJ	UP TO 375
9. RYLAND INN	WHITEHOUSE STATION, NJ	UP TO 400
10. FARM HOUSE	HAMPTON, NJ	UP TO 350
11. DURHAM SPRINGS	KINTERSVILLE, PA	UP TO 200
12. HOTEL DU VILLAGE	NEW HOPE, PA	UP TO 300
13. LOGAN INN	NEW HOPE, PA	UP TO 150
14. ELKINS ESTATE	ELKINS PARK, PA	UP TO 300



A black grand piano is positioned in the foreground, its lid open. The background features a rustic stone wall with a brick archway. A neon sign in the archway reads "At the Logan Inn".

At the
Logan Inn

WE LOOK FORWARD
TO WELCOMING YOU
AT THE LOGAN INN!

For questions and bookings, please
contact privatedining@bylandmark.com

Logan Inn

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215.862.2300