

Logan Inn

crafted
hospitality

2026 & 2027 WEDDING PACKAGE



by *landmark*
colorful luxury



Hospitality is our love language
& every wedding is a chance to
speak it fluently.

We are Memorymakers. Every By Landmark property is designed to reflect the spirit of where it lives: shaped by its history, inspired by its people, and brought to life by those who pour their hearts into it.

Each space carries its own rhythm. We call it Colorful Luxury - where design meets emotion, service feels like friendship, and every detail tells a story. Our venues are where moments happen, the kind that linger long after the last dance.

By Landmark has grown into a hospitality family that moves with you through every chapter — from “I do” and beyond. What connects it all isn’t sameness or scale, but something far more lasting: the shared feeling between those who create and those who celebrate here.

We don’t chase perfection. We curate emotion. Because colorful luxury isn’t about excess, it’s about feeling. It’s the beauty of spaces that feel intentional, service that feels genuine, and people who make you feel at home.

By Landmark — family-grown, heart-led, and built to celebrate love in all its forms.

by landmark
colorful luxury

Table of Contents

SERVICES	
YOUR LOGAN INN WEDDING	1
CEREMONY	
CEREMONY & PACKAGES	5
DRINKS	
BY LANDMARK PREMIUM BAR	7
BAR ENHANCEMENTS	8
COCKTAIL HOUR	
BUTLER PASSED HORS D'OEUVRES	9
STATIONARY DISPLAYS	10
ENHANCEMENTS	11
YOUR MAIN EVENT	
SALAD COURSE	13
PASTA COURSE	13
ENTREE COURSE	14
SWEET ENDINGS	
CUSTOM WEDDING CAKE	15
DESSERT ENHANCEMENTS	15
DON'T STOP THE PARTY	
LATE NIGHT BITES & TO GO OPTIONS	16
LUCKY HOUR AFTER PARTY	16
SAMPLE EVENT TIMING	
6 PM WEDDING	17
WINTER WEDDING RECEPTIONS	
ADDITIONAL ITEMS	18
ADDITIONAL INFORMATION	
DAY OF ENHANCEMENTS	20
OVERNIGHT ACCOMMODATIONS	21
YOUR LANDMARK MOMENT	
PLANNING	22
OUR HISTORY	22
OUR PROMISE	
LUXURIOUS. AUTHENTIC. KNOWN & TRUSTED.	23
CULINARY EXCELLENCE	24
A CHEF-DRIVEN COMPANY	
MEET OUR CHEFS	25
ENHANCED INSURANCE COVERAGE	
WITH INSURANCE	26
WITHOUT INSURANCE	26
FREQUENTLY ASKED QUESTIONS	
YOU HAVE QUESTIONS	27
WE HAVE ANSWERS	28
A TEAM YOU CAN TRUST	
CONTACT & NEXT STEPS	30



A Logan Inn Wedding Experience

Logan Inn features modern-day luxury in every single facet of a wedding venue. Opulent design balanced with a warm atmosphere and delicious food results in events that exude style and authenticity. A Logan Inn wedding shares the common thread of all Landmark venues, allowing guests to truly submerge themselves in a setting filled with history and luxurious design, accompanied by an unmatched level of hospitality.

- ✓ **Event Stylist** (Planning & Day-Of)
- ✓ Wedding Attendant, Captain
- ✓ Wait Staff, Runners, Bartenders, Bar Back
- ✓ Butler Service Upon Guest Arrival to Cocktail Hour
- ✓ **Beautiful Patio & Fire Pits**, Located in the Center of Town
- ✓ Coat Check and Coatroom Attendant (Season/Weather)
- ✓ Bathroom Attendant
- ✓ Use of Our **Property for Photo Ops**
- ✓ Ability to **Personalize Movie Theater Marquee**
- ✓ **Premium by Landmark Bar**
- ✓ **Upgraded Wines** From our Cellar Served to the Couple's Parent Tables
- ✓ **Two Signature Drinks**, Handcrafted and Designed By You and Our Mixologist
- ✓ Prosecco Wine Toast
- ✓ Beautifully Crafted **Duo Displays** that Present **Chef-Curated Bites** and **Signature Sips** in a Shareable and Interactive Format
- ✓ **4 Course Sit Down Dinner**
- ✓ Sit-Down Dinner with **3 Choice Entrees**, Inclusive of a Vegetarian Option
- ✓ **Menu Customization**, Cultural, Vegan, Vegetarian, and Gluten Free Options
- ✓ **Tablesides Wine Cart Service**
- ✓ **Tablesides Cordial Cart Service**
- ✓ Choice of **Linen and Napkin Color** From Our Selection
- ✓ Flatware and Glassware
- ✓ Tables in Various Shapes and Sizes, Chivari Chairs
- ✓ Table Numbers
- ✓ Customizable Floorplans
- ✓ Votive Candles on Cocktail and Dinner Tables
- ✓ **Custom Wedding Cake** From Our Bakery Partner
- ✓ **Complimentary Wedding Tasting** for Couple and Up to 4 Guests
- ✓ Valet Parking, Under 100 Guests \$400 | Over 100 Guests \$500
- ✓ Complimentary Water Refreshment Presented at Valet Departure





Love Has
No Season



Love Notes Logan Inn



"We couldn't have asked for a better venue for our wedding on 1/10/25! From start to finish, Sarah and Maggie were amazing to work with. They were incredibly professional, accommodating, and truly went above and beyond to make our special day perfect. One of the things we appreciated most was their flexibility. Whether it was adjusting timelines, personalizing the food and setup, or handling last-minute changes with ease, they made the entire planning process stress-free.

And let's talk about the food absolutely amazing! Our guests are still raving about how delicious everything was, from the cocktail hour to the main course. The quality, presentation, and flavors were all top-notch. We're beyond grateful for their role in making our day perfect and unforgettable!"

- Katlee M.

Day of Wedding Experience
Logan Inn



Ceremony

Your wedding day is one of the most important days of your life. Our experienced teams of Memorymakers are dedicated to ensuring that every detail is taken care of.



CEREMONY AT PARRY MANSION

Located across the street from Logan Inn
*pricing based on availability and
provided by Parry Mansion*

Additional Details

- The client is responsible for contacting the Borough of New Hope to reserve the parking spaces located in front of the Parry Mansion gate. Permit costs typically range from \$150-\$200, depending on the day of the week
- A final weather determination will be made 24 hours before the scheduled ceremony time
- Alcoholic beverages are not permitted anywhere on Parry Mansion property

ONSITE \$15 PER PERSON INCLUDED

Ceremony Chair Setup
Wedding Attendant
Fruit Infused Sparkling & Still Water, & Prosecco

BUBBLES PACKAGE | \$350

Blow your guests away with these bubbles to celebrate your "I do!"

ADDITIONAL PRE-CEREMONY SIPS

Seasonal Sangria | \$8 per person

Lemonade | \$3 per person

Boozy add on | additional \$5 per person

Apple Cider | \$3 per person

Boozy add on | additional \$5 per person

Hot Cocoa & Marshmallows | \$3 per person

Mulled Wine | \$10 per person

Signature Sips | \$8 per person





Cheers to Love

Included Premium Bar

Vodka

Titos
Ketel One
Wade/Mr. Boston

Gin

Tanqueray
Whatever
Prairie

Rum

Bacardi
Whatever
Kylar Clean American

Tequila

Tortilla Silver
Pedro Morales

Bourbon

Jim Beam
Mr. Boston
Jack Daniels

Whiskey

Seagrams 7
Canadian Club

Scotch

Dewars
Johnnie Walker Red

Beers

(1 of each type)

Domestic Lite
IPA
Lager
Sun Cruiser Hard Tea
(2 varieties)

House Wine

Kaleu Cabernet Sauvignon
Sycamore Lane Cellars
Chardonnay
Avia Sauvignon Blanc
Castelli Pinot Grigio
Cielo Pinot Noir
De Perriere Brut
or Prosecco

Ultra Premium Bar | \$20 per person

In addition to the Included Premium Bar

Vodka

Grey Goose
Absolut
Stateside

Gin

Bombay
Bombay Sapphire

Rum

Myers
Captain Morgan

Tequila

Sauza (silver or gold)
Hornitos

Bourbon

Makers Mark

Whiskey

Jameson
Johnnie Walker Black

Brandy & Cognac

Courvoisier VS
Hennessy VS

Cordials

Amaretto Disaronno
Sambuca
Frangelico
Bailey's Irish Cream
Licor 43

Beers

(2 of each type)

Domestic Lite
IPA
Lager
Sun Cruiser Hard Tea
(2 varieties)

Wines

Tier 1 Wines Available at
\$20pp Additional

Notes Pinot Noir
Ocnautic Cabernet Sauvignon
Ca Momi Chardonnay
Ca Del Sarto Pinot Grigio
Rata Sauvignon Blanc
De Perriere Brut or Prosecco

Brands (liquor, wine & beer) subject to change based on availability.



Bar Enhancements

STORK CLUB STATION | \$14 PER PERSON

Inspired by Our Exclusive Speakeasy Concept, this Luxe Station Includes Fine Bourbons and Whiskey Selections for an Elevated Lounge Experience

Light up the Night - Add Cigars to Your Celebration

add a box of Stork Club No. 53 Cigars | \$150 per box
Complete with Customizable Lighters and Cigar Bands

SCOTCH BAR | \$12 PER PERSON

Variety of Scotches to Include | Dewars, Johnny Walker Black, Glenlivet, Macallan 12

ALL THE TEQUILA, ALL THE TIME | \$14 PER PERSON + \$200 BARTENDER FEE

A Bold, Flavorful, and Unforgettable. Sample some of Mexico's Greatest Tequila

Featuring | Corazon Blanco & Reposado, Casamigos Blanco & Reposado, Don Julio Blanco & Reposado, Patron Blanco & Reposado, Illegal Mezcal

CRAFT BEER | \$7 PER PERSON

Local Favorites - Twin Elephant Brewing Co., Asbury Park Blonde Ale, New Jersey Craft Beer, Riverhorse



Cocktail Hour

BUTLER PASSED HORS D'OEUVRES

All Included



FROM THE LAND

Chicken & Waffles,
Slaw, Chilli Honey

Candied Bourbon Bacon

Beef Tartare Crostini,
Confit Yolk

Pigs In a Blanket,
Maple Tarragon Mustard



FROM THE SEA

Lobster Roll

Spicy Salmon Tartare,
Pickled Cucumber Puffed Rice

Petit Crab Cakes,
Yuzu Aioli, Chives



FROM THE FIELDS

Potato Pancake, Caviar,
Creme Fraiche, Chive, Lemon

Truffle Arancini,
Garlic Basil Aioli

Vegetable Spring Roll,
Spicy Plum Sauce



Mini - Plated Hors D'oeuvres

Baby Lamb Chops, I Mediterranean Salad, Chimichurri

Mushroom Risotto I Parmesan Cheese

Vegetable Potstickers I Asian Slaw

Stationary Displays

MEDITERRANEAN MEZZE

Featuring Roasted Vegetable Platter including Baby Zucchini, Fennel, Mini Peppers, Eggplant, San Marzano Tomatoes, Tabouleh, Giardiniera, Marinated Mushrooms, Spinach & Artichoke Dip, Hummus, Stuffed Grape Leaves, Crudit  Vegetables with Tzatziki Roasted Red Pepper Dip, Garlicky Pita

CHARCUTERIE

Featuring Salami, Pepperoni, Mortadella, Hot Capicola, Prosciutto, Dried Sweet Italian Sausage Antipasto accompaniments including Mozzarella Caprese, Burrata, Roasted Beets, Panzanella, Ciliegine, Heirloom Cherry Tomatoes, Aged Balsamic, Artichokes, Sundried Tomato & Basil, Marinated Olives, Focaccia Bread

ARTISANAL CHEESE DISPLAY

Featuring Point Reyes Blue, Saint Andre, Grafton Cheddar, Manchego, Grana Padano, Montrachet Goat Cheese with Everything Spice, Truffle Gouda
Traditional accompaniments including Hearth Baked Bread, Crackers, Honeycomb, Grapes, Assorted Berries, Sour Cherry Preserves, Fig Jam

Our Signature Culinary Experience

LOVE & PAELLA

Please select 1

"Sunday" Paella | Chicken, Peas, Red Pepper and Paprika

Seafood Paella | Squid, Shrimp, Mussels and Clams Vegetable Paella | Artichokes, Mushrooms, Olives and Red Pepper

Served with - Shaved Fennel and Orange Salad, Olive Tapenade, Crusty Bread with Roasted Garlic

SIZZLE & SKEWERS

All included

Classic Chicken Satay | Thai Chili Shrimp Skewer | Beef Kebab

Signature Sauces including | Chimichurri, Garlic Yogurt Sauce, Spicy Sambal

Garnishes & Extras | Toasted Flatbread, Shaved Onion and Cucumber Salad, Lime Wedges, Cilantro

Station Enhancements

CARVING BOARD

\$18 PER PERSON PLEASE SELECT TWO

Braised Beef Brisket | Horseradish Sauce

Lemon Pepper Roasted Turkey | Cranberry Compote

Herb Encrusted Side of Salmon | Caper Vinaigrette

Grilled Pork Loin | Apple Mostarda

Country Ham | Hawaiian Rolls, Honey Mustard Glaze

Beef Tenderloin | Horseradish Crème, Chimichurri additional \$9 per person

AMERICAN CLASSICS

\$12 PER PERSON

Country Fried Chicken, Mini Hamburgers, Macaroni and Cheese

Fresh Cut French Fries or Sweet Potato Fries

Garnishes & Extras | Blue Cheese, Cheddar, or American Cheese, Chef selection of condiments

FRENCH FRY STATION

\$10 PER PERSON

F&M Fries | Sea Salt & Rosemary

Truffle Fries | Parmesan & Parsley

Disco Fries | Mushroom Gravy, Mozzarella Cheese

Cajun Curly Fries

Accompaniments | Ketchup, Garlic Aioli,

Honey-Mustard, Sweet Chili Sauce

SAUCE & SAVORY, SATISFYING THE FLAVOR OF FELINA

\$12 PER PERSON

Meatballs | pomodoro, local ricotta, basil

Eggplant Parmigiana | fresh mozzarella, marinara

Homestyle Lasagna | meat sauce, three-cheese blend

Served with...

Freshly Grated Parm, Red Chili Flakes, Focaccia



Station Enhancements

continued

TACO BOUT LOVE

\$12 PER PERSON

Tricolor Tortilla Chips, Guacamole, Salsa
Soft & Hard Shell Tacos | Chicken Tinga, Carnitas, Vegetables
Toppings | Cheese, Tomato, Sour Cream, Lettuce, Pickled Jalapeno, Limes

RAW BAR

\$25 PER PERSON

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

GRILLED CHEESE AND SEASONAL SOUP STATION

\$10 PER PERSON PLEASE SELECT TWO

Applewood Smoked Cheddar and Apple on Whole Grain Bread
American Cheese, Tomato and Bacon on White Toast
Brie Cheese, Green Apple and Raspberry on Country Rye Bread
Roasted Vegetables and Fontina Cheese on Sourdough Bread

MAC N CHEESE STATION

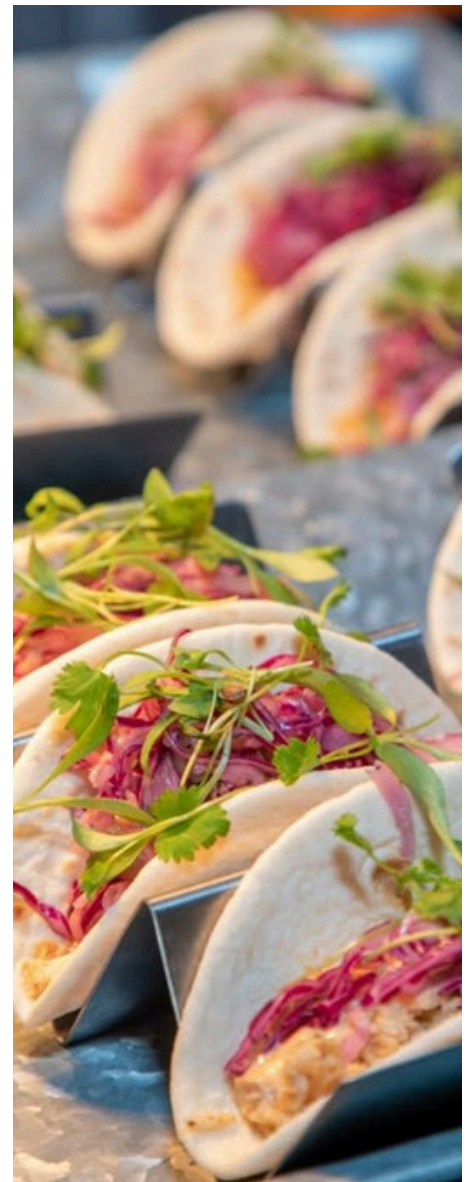
\$12 PER PERSON

Fontina & Smoked Gouda | Classic Cheddar & Swiss
Select Two Toppings | BBQ Pork, Chili, Crispy Shallots,
Bacon, Broccoli, Wild Mushrooms, Caramelized Onions,
Scallions

ANZU SOCIAL, SIGNATURE WOK CREATIONS

\$14 PER PERSON PLEASE SELECT TWO

Honey Walnut Chicken
Beef & Broccoli
Sweet & Sour Pork
Vegetable Stir-Fry
Accompaniments | Sesame Udon Noodles, Hibachi Fried Rice,
Chili Crunch



Denotes Chef Attended Station | \$200 fee

Your Main Event

FIRST COURSE | SALAD

Please Select One

SPRING | SUMMER

Heirloom Tomato | Burrata, Arugula, Pesto, Aged Balsamic

Romaine | Olive Tapenade, Croutons, Roasted Garlic Dressing, Crisp Parmesan Tuile

Mixed Greens | Summer Squash, Dried Cranberries, Feta Cheese, Red Wine Vinaigrette

Watermelon Salad | Baby Kale, Whipped Feta, Radishes, Mint, Peanuts, Chili Lime Vinaigrette

FALL | WINTER

Romaine | Olive Tapenade, Croutons, Roasted Garlic Dressing, Crisp Parmesan Tuile

Mixed Greens | Spiced Squash, Dried Cranberries, Feta Cheese, Red Wine Vinaigrette

Salt Roasted Beets | Yogurt, Pistachios, Orange Segments, Little Gem Lettuce, Herbed Vinaigrette

Pear Salad | Blue Cheese, Pears, Candied Pecans, Port Wine Vinaigrette



SECOND COURSE | PASTA

Please Select One

Rigatoni alla Vodka | Calabrian Chili, Peas, Parmigiana Reggiano

Burrata Ravioli | Truffle Cream

Entrée Course

3 Choice Entrees, Inclusive of a Vegetarian Option
*Enjoy a Fourth Entrée for an Additional \$15 per person

SPRING | SUMMER

Whiskey Glazed Salmon | Crispy Spinach, Cauliflower Purée, Couscous, Whiskey Mustard Glaze

Grilled Filet Mignon | Haricot Vert & Baby Carrots, Potato Mousseline, Sauce Bordelaise

Braised Short Rib | Broccolini, Garlic Mashed Potatoes, Bordelaise Sauce

Halibut | Poppy Slaw, Kale, Quinoa, Lemon Beurre Blanc

Fine Herbs Chicken | Herbed Roasted Fingerlings, Squash, Zucchini, Kennett Square Mushrooms, Sauce Chasseur

Duet Options

When selecting a duet option, this will be the only entrée served at the event

Flatiron Steak | Grilled Salmon
Potato Gratin, Broccolini, Chimichurri

Braised Short Rib | Herb Crusted Chatham Cod
Sweet Potato Puree, Brussels Sprouts, Crispy Shallots

Petite Filet Mignon & Lobster Tail
Potato Puree, String Beans *additional \$15 per person

FALL | WINTER

Whiskey Glazed Salmon | Spinach, Carrot Purée, Rye Berries, Whiskey Mustard Glaze

Grilled Filet Mignon | Crispy Brussels Sprouts, Potato Mousseline, Bordelaise Sauce

Braised Short Rib | Broccolini, Garlic Mashed Potatoes, Bordelaise Sauce

Halibut | Poppy Slaw, Kale, Quinoa, Lemon Beurre Blanc

Porcini Crusted Chicken | Boursin Polenta, Baby Carrots, Kenneth Square Mushrooms, Chasseur Sauce

Sweet Endings

FOURTH COURSE | DESSERT

Custom Designed Wedding Cake

Palermo Bakery | 201-336-9822 palermobakery.com

Boozy Endings: A Sweet Finale

End the night on a spirited note with our cordial cart. Enjoy a curated selection of after dinner drinks, served with elegance and flair. It's the perfect final toast to a night filled with love, laughter, and unforgettable memories

Assorted Homemade Cookie Plate

Chocolate Chip, Oatmeal Raisin, Sugar Cookies

Assorted Petit Fours

Dessert Enhancement

Espresso Martini Tableside Cart | \$11 per person

The perfect night cap! This sophisticated touch to end your reception - creating an interactive experience for attendees. Featuring a variety of after dinner cordials and our signature by Landmark Espresso Martinis

Hot Chocolate Bar | \$8 per person

Milk Chocolate, Peppermint Sticks, Marshmallows, Whipped Cream, Mini Chocolate Chips, White Chocolate Chips

Strolling Desserts | \$10 per person | Butlered Passed

Mini Cupcakes, Chocolate Covered Strawberries, Mini Crème Brûlée, Cheesecake Lollipops

Popcorn Bar | \$10 per person

Assortment of Popcorn Locally sourced from Clusters!

Late Night Crepe Bar | \$12 per person | Chef Fee \$200

Choice of Two: Strawberries and Whipped Cream, Bananas Foster or Suzette, Nutella & Cookie Crumbles

Candy Bar | \$12 per person

A Variety of Candy Displayed in Glass Vases

Donut Wall | \$10 per person

Chef's Choice of Assorted Donuts

Waffle Station | \$12 per person

Buttermilk Waffles with Banana, Nutella, Walnuts, Honey, Chocolate Sauce, Strawberries, Maple Syrup, Vanilla Ice Cream

Ice Cream Sundae Station | \$12 per person

Chocolate and Vanilla Ice Cream

Toppings | Chocolate Syrup, Caramel, Strawberries, Crushed Oreos, Chocolate Chips, Nuts, Rainbow Sprinkles, Whipped Cream, Cherries



Late Night Bites & To Go Options

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

Applewood Smoked Cheddar and Apple on Whole Grain Bread

American Cheese, Tomato and Bacon on White Toast

Brie Cheese, Green Apple and Raspberry on Country Rye Bread

Roasted Vegetables and Fontina Cheese on Sourdough Bread

Philly Cheese Steaks | \$12 per person

Hand-Made Classic-Style Steak Sandwiches

Mushroom, Onion, Cheese Wiz

Farewell Fries | \$10 per person | select two

Disco Fries, Chili Fries, Nacho Cheese Fries, Aioli, Vinegar, Plain with Ketchup

Philly Pretzel Station | \$12 per person

Classic Philly Style Pretzels

Honey Mustard Horseradish Mustard, Ale Cheddar Sauce, Spicy Brown Mustard, Bacon Cheese Dip

Lucky Hour After Party at anZU SOCIAL

Don't let the night end! Join us at our sister property, just 2 doors down!

Minimum 40 Guests

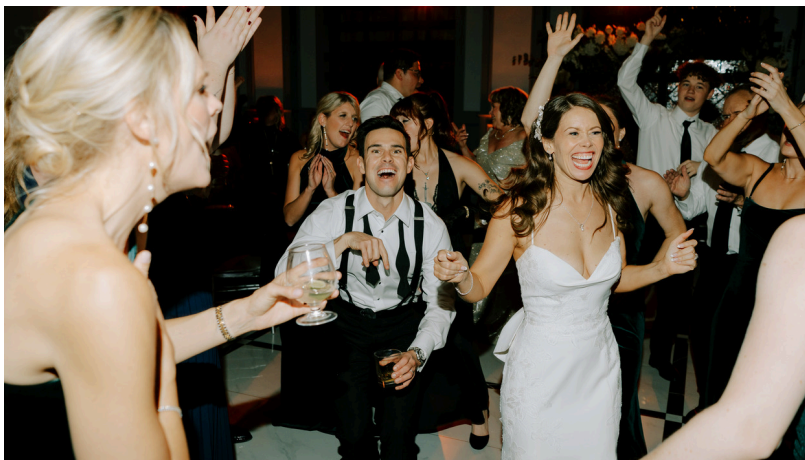
Inclusive of Dim Sum, Beer and Saketinis

\$29 per person for the first hour

\$19 per person for an additional second hour



Sample Event Timing



The start time of your event is flexible. For an evening wedding, the total time of the event with ceremony is 6 hours and without is 5 hours.

EXAMPLE: 5PM START TIME



5 PM
Guest Arrival

5:30 PM
Ceremony Begins

6 PM
Ceremony Concludes

6 - 7 PM
Cocktail Hour

7 - 7:30 PM
Intros, First Dances, Toasts

7:30 PM
First Course is Served

8:30 PM
Dinner is Served

9:30 PM
Dancing

9:30 PM
Cake Cutting

10 PM
Dancing

11 PM
Guests Depart

*11PM-1AM
After Party Options

Winter Wedding Receptions

Booking a winter wedding with Landmark is an invitation to experience a one-of-a-kind celebration. Winter isn't just a season; it's a magical time of year, and we wholeheartedly embrace its enchantment. As the snow falls and the air turns crisp, our venues come alive with warmth and joy. Halls are adorned with custom decor, creating a romantic and festive ambiance. Fireplaces ablaze, casting a cozy glow, invite guests to share in the spirit of the season.

Our team takes pride in crafting winter wonderlands, where seasonal enhancements add an extra touch of magic to your special day. Whether you envision an intimate gathering or a grand affair, Landmark sets the stage for an unforgettable winter wedding, where love and joy abound in the embrace of the season's celebration.

January - March

Enjoy These Items in Addition to Your Regular Menu

Upon Arrival to Ceremony

Guests Will Be Greeted with Mulled Wine & Warm Cider

Cocktail Hour

Soup & Grilled Cheese Station | Accompanied by
Homemade Tomato Soup and Artisanal Grilled
Cheese Offerings



Dessert

Hot Chocolate Station Accompanied by

Warm Sugar Donuts

-or-

Snowflake Cookies

Sparkler Send-Off

Oversized Sparklers Will be Provided to Your
Guests to Allow for a Memorable Departure

*based on weather

Hotel

An Overnight Suite is Complimentary with
20 Booked & Confirmed Rooms

*Types of Rooms are subject to availability and are not
guaranteed. A signed contract and deposit are required
to put a room block in place.





Additional Information

Day of Enhancements

Continental Breakfast | \$200+ serves up to 12 guests | Additional guests charged at \$15+ per person
Freshly Baked Bagels, Muffins, Danish, Croissants, Cream Cheese, Jam, and Butter
Seasonal Fruit Display
Organic Yogurt with granola and berries
Coffee
Bottled Water
Ice and service ware
Add Prosecco with Champagne Glasses starting at \$60 per bottle | Add Orange Juice at \$10 per liter

Gourmet Sandwich Lunch | \$300+ serves up to 12 guests | Additional guests charged at \$25+ per person
Roast Turkey with Brie and Cranberry Mustard Grilled Vegetable Wraps
Chicken Caesar Wraps
House-made Potato Chips
Freshly Baked Cookies, Bottled Water
Ice and service ware

Trays | Display of Domestic and Imported Cheeses | \$75+ (serves 12)
Fruit Preserve and Nuts Gourmet Crackers
Charcuterie Board | \$125+ (serves 12)
Cured Meats from Old World Artisan Producers | Marinated Olives, Marinated Mushrooms, Artichoke Hearts, Fresh Breads
*All pricing subject to 24% Administrative Fee and PA Sales Tax

Cocktail Hour

Available in the Rock Room
Outdoor Upper Patio/Covered Patio Area | \$5,000 upcharge



Stay With Us

WEDDING WEEKEND ACCOMMODATIONS

Create a memorable wedding weekend experience at the Logan Inn, where you and your guests can enjoy luxury accommodations in the heart of New Hope.

With 38 thoughtfully designed guestrooms, the Logan Inn offers a unique blend of historic charm and modern comfort, creating an unforgettable stay for your wedding weekend.

April-December Weddings

- Initial room block of 15 guestrooms

January-March Weddings

- Initial room block of 20 guestrooms

Guestroom Collection

- Historic Queen Rooms
- Double Rooms (Full-Size Bed)
- Historic King Rooms
- Annex King Rooms
- Double Queen Rooms
- King Town Porch Rooms
- King Suites
- King Suites with Balcony

Select accommodations include a mini refrigerator and full minibar.

Room types are subject to availability and cannot be guaranteed. A signed room block agreement and deposit are required to secure your wedding accommodations.

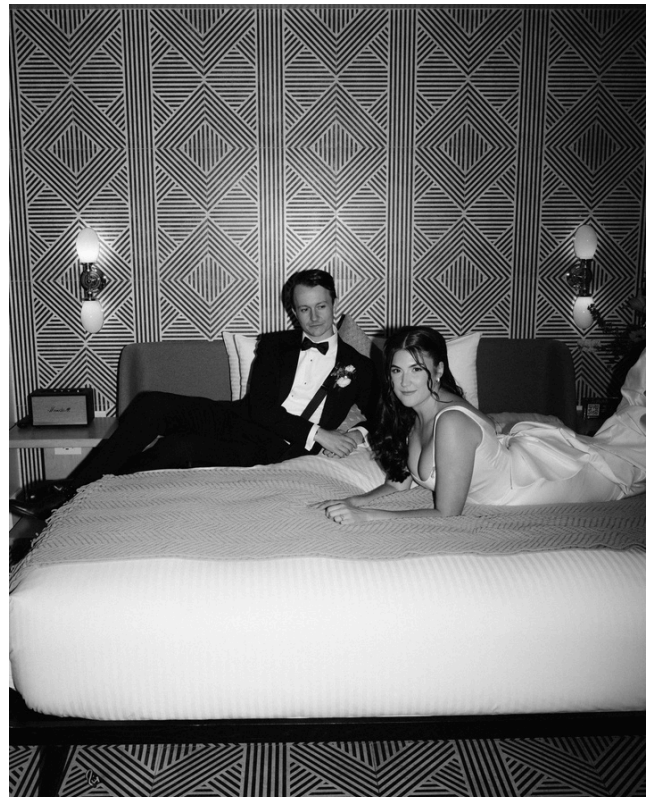
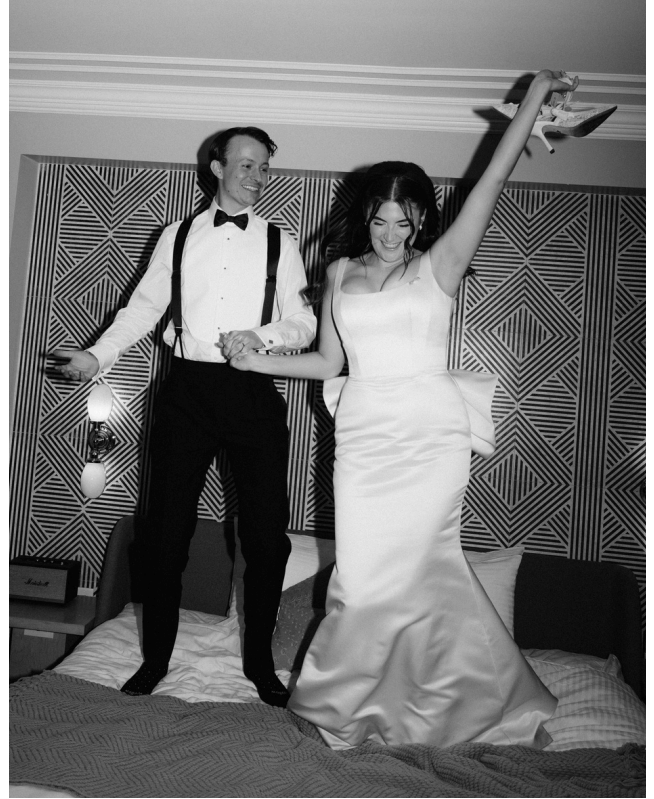
Room Blocks & Reservations

Ashley Roesler

Hotel Manager

Phone: 215-862-2300

Email: ashley@loganinn.com



Your Landmark Moment Starts Here!

Planning

With Landmark, you have planning already covered!

With Landmark, your planning is stress-free, we have you covered!

Your wedding is in the hands of a team of professionals who execute thousands of weddings. Our team will handle the details so you can focus on enjoying your engagement.

Your Event Stylists will work with you from the day you book to the day of your wedding day and is always available to brainstorm with you as your vision unfolds. Having a dedicated person who understands your vision is second to none. They are meticulous and passionate about creating the remarkable. Each couple is unique, and we take pride in bringing your style and vision to life! Capturing your individuality and your family heritage is essential to making your wedding a true reflection of who you are. As a Landmark couple you will be able to work with your Stylist to accomplish everything you have dreamed of.

Our History

Where We Started

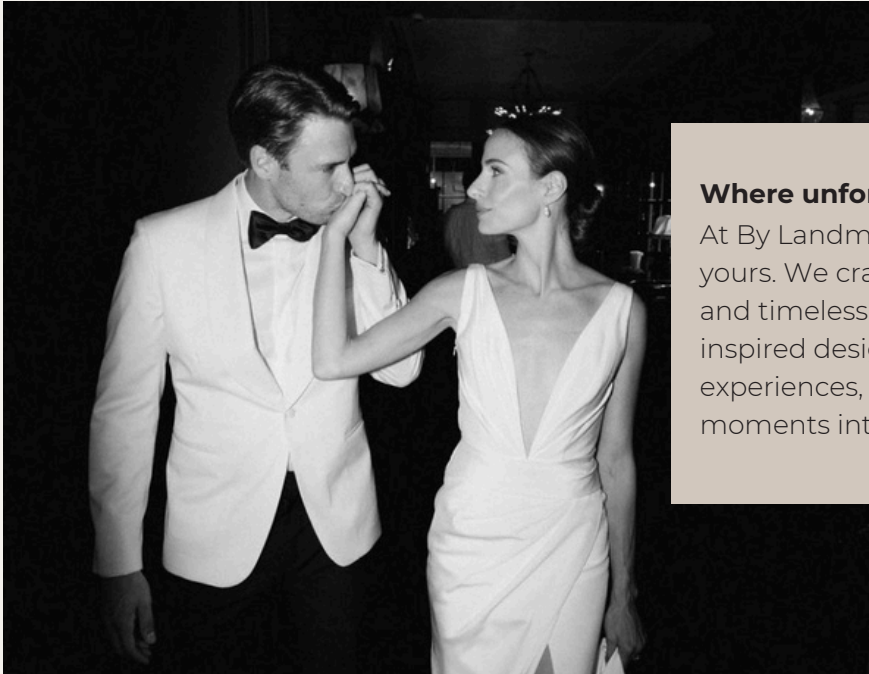
Logan Inn, located in the charming town of New Hope, PA, is the oldest continuously run inn in Bucks County and the fifth oldest in the United States. Established nearly 300 years ago in 1727, Logan Inn has a deep and vibrant history as the gem of this historic riverside town. Frank and Jeanne Cretella of By Landmark had spent summers staying at Logan Inn with their daughter and had always dreamed of owning property as magnificent as this. In 2015, their dream became reality as they purchased this beautiful historic site and transformed it into a premiere destination. The Cretella's have transformed this historic inn into a magnificent downtown attraction for memory making of every kind among those from near and far.



Our Promise

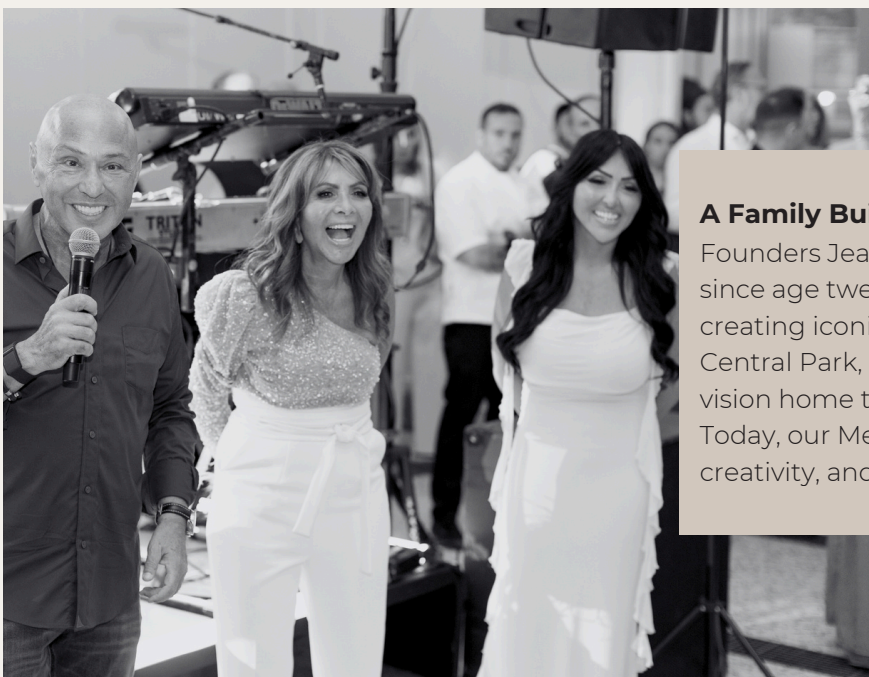
Luxurious, Authentic, Known & Trusted.

We own and operate distinctive venues, boutique hotels, and award-winning restaurants and lounges throughout the tristate area. Our foundation is rooted in a deep passion for creating magical moments for our guests – we are first and foremost, Memorymakers.



Where unforgettable moments meet timeless hospitality

At By Landmark, every wedding begins with a story — yours. We craft celebrations that are personal, heartfelt, and timeless, rooted in sincerity and connection. From inspired design to culinary artistry and unforgettable experiences, our passion lies in transforming meaningful moments into lifelong memories.



A Family Built on Love

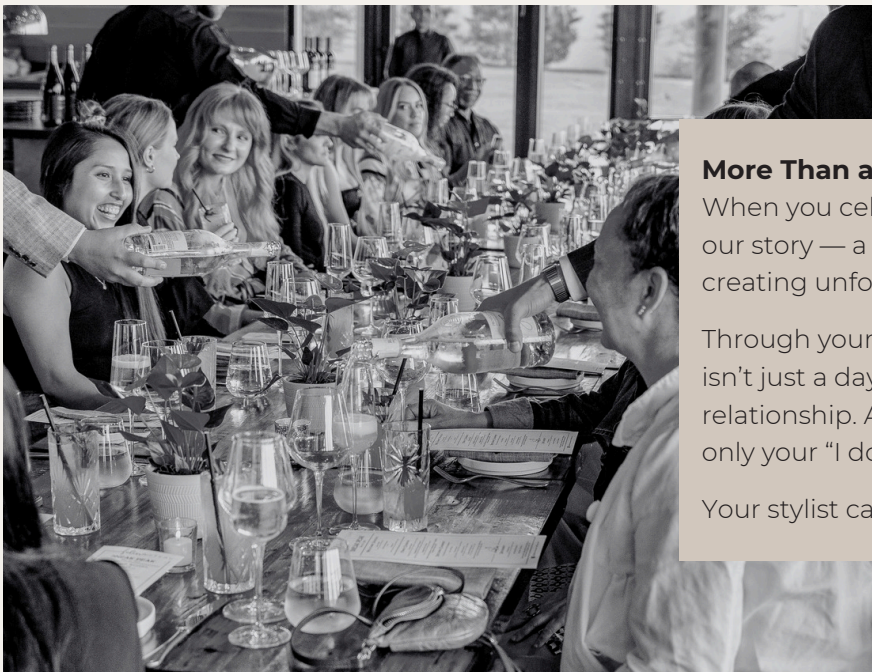
Founders Jeanne and Frank Cretella have shared a love story since age twelve — the heart and soul of By Landmark. After creating iconic New York destinations like The Boathouse in Central Park, Lundy's, and American Park, they brought their vision home to New Jersey in 2000, founding By Landmark. Today, our Memorymakers carry that same passion, creativity, and warmth into every celebration.



Giving Back With Heart

Love inspires everything we do — not only for our couples but for our communities. Through Help Us Give (H.U.G.), founded in 2001, we support local youth and charitable organizations.

The Art of Hospitality Workers Alliance, a nonprofit established by the Cretella's in 2019, continues that mission by uplifting hospitality professionals through education and opportunity.



More Than a Venue

When you celebrate with By Landmark, you become part of our story — a family rooted in love, hospitality, and the art of creating unforgettable beginnings.

Through your Stork Club Couple's Membership, your wedding isn't just a day to remember — it's the start of a lifelong relationship. At By Landmark, we're honored to celebrate not only your "I do," but every beautiful milestone that follows.

Your stylist can't wait to share more!

Culinary Excellence

At By Landmark, our culinary philosophy begins long before the kitchen — it starts in the soil. Guided by the mantra "Locally Sourced, Responsibly Handled," our chefs draw inspiration from New Jersey's rich agricultural heritage and from our own farms, gardens, and greenhouses.

by landmark

A Chef-Driven Company

We're all about the food, where culinary excellence takes center stage.

Landmark believes in the importance of proper sourcing and handling of all ingredients we prepare and serve our patrons. Our Dancing Goat Farm, located on the grounds of Stone House and Ryland Inn, make farm-to-fork possible for all of our venues. We have our own in-house Butcher Shop that serves all of our properties, a point of difference no other event venue in the tri-state has.



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 Giovanni, 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 the Logan Inn in New Hope, PA.

Chef Bucco is a leading force in New Jersey's restaurant scene, with decades of experience and numerous accolades, including a 4-star review from the Star-Ledger, an "Excellent" rating from The New York Times, and AAA's Four Diamond Award. Chef Bucco's leadership in renowned establishments such as Landmark's The Ryland Inn and Felina has left an indelible mark on the culinary industry. As VP of Culinary at by Landmark, he oversees a diverse portfolio and mentors emerging talent, shaping the future of the state's culinary landscape.



Chef Ayers leads the Landmark butcher shop and in-house farming initiatives with a passion for excellence and innovation. A CIA graduate, she honed her craft under renowned chefs like Daniel Boulud and Craig Shelton. After serving as Executive Chef at The Farmhouse, Ayers was tapped by Landmark to oversee culinary operations at Hotel du Village and Elkins Estate. In 2024, she transitioned into her current leadership role, continuing to shape Landmark's properties with her vision and expertise.



Enhanced Insurance Coverage

By Landmark has secured insurance coverage from an outside insurance company to provide an "Enhanced Cancellation Policy" for our clients. The cost for this policy is \$600 and allows the client significantly greater flexibility regarding cancellation and postponement due to situations beyond Client's control. All contracts will include this coverage unless client opts out, the payment is due with initial deposit.

With Insurance

Immediate Closure due to Floods,

Snowstorm, Power Outage:

Client can move date up to 6 months from original date

Closure Due to Pandemic Situation:

- If venue is closed within three months of event date, client can reschedule to a new date
- Option to postpone up to 1 year and 4 months from original date
- All monies received will be credited to rescheduled date
- No additional charges or deductions for dates within 1 year and 4 months
- 10% fee for postponing further than 1 year and 4 months from original date based on food and beverage total plus new rate pricing
- Opportunity to move to another Landmark venue which has date availability at no charge
- Client can choose to cancel the event and receive a refund of 85% of all monies paid to date

Loss of Life:

Death of Parent, Stepparent, Grandparent, Child, Stepchild, Sibling of couple between 180 - 1 day prior to event client can reschedule up to 270 days from event date at no additional cost.

Unforeseen death of Couple 100% refund

Military Leave:

If one member of Couple is called to active duty, caterer will move up the date and offer all Landmark venues.

Without Enhanced Insurance

Immediate Closure due to Floods,

Snowstorm, Power Outage:

- Client can move date up to 2 months from original date

Closure Due to Pandemic Situation:

- If venue is closed within 60 days of event date, client can reschedule to a new date
- Option to postpone up to 6 months from original date
- All monies received will be credited to the rescheduled date
- No additional charges or deductions for dates within 6 months
- 10% fee for postponing further than 6 months from original date based on food and beverage total plus new rate pricing
- Opportunity to move to another Landmark venue which has date availability
- No refunds



You Have Questions...

What Is Your Reception Pricing?

Our per person reception pricing is entirely dependent on the day of the week, the time of the year, and the time of day. We are happy to quote you for your date. Please consult with your Event Stylist and they will assist you.

What is Landmark's Transparent Pricing?

Landmark feels that anyone could have the venue of their choice, the wedding of their dreams and at a fair price. Pricing varies according to day of the week and season so anyone who is flexible on dates can be accommodated. Landmark's menu offerings do not change for any dates and in fact our winter weddings enjoy enhancements.

Does Pricing Vary Significantly Based on Time of Year and Day of the Week?

Yes, and your Event Stylist will provide a comparison of three dates with pricing.

Does Your Reception Pricing Include Sales Tax, Gratuity & Additional Fees?

Our reception pricing does not include sales tax and we do charge a 24% administrative fee. Our upgrades are not inclusive of these fees. Any gratuity you wish to extend is appreciated but not expected.

Are We Able To Remove Items to Reduce Costs?

Our menus are thoughtfully curated to offer the ideal balance of variety, quality, and presentation for your celebration. To ensure every guest enjoys the full experience, we're not able to remove items or adjust pricing.

Are There Additional Costs?

Yes the following:

Attendants & Maitre D Fee / \$750

Administrative Fee / 24%

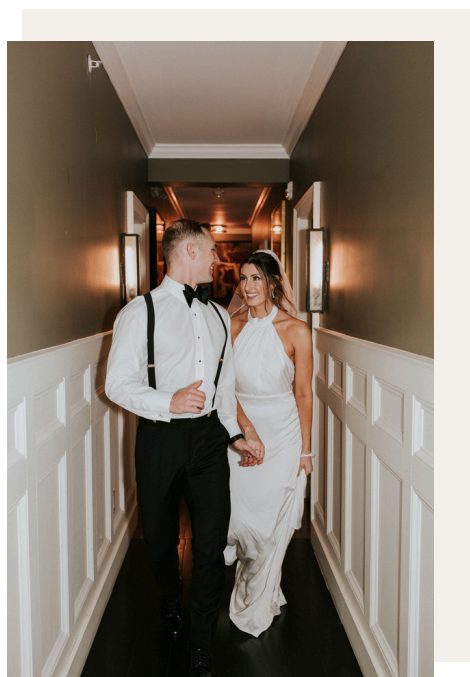
PA Sales Tax / 6%

Guests 13-21 / Less \$20

Children Under 5 / Free

Children 5-12 / \$65 (with children's meal)

Vendor Meals / \$65



We Have Answers

continued

What Are Your Payment Terms?

At Landmark we offer two distinct payment options for your ease. Payments are based on your contract minimum and all final billings (additional guests, vendors, add ons) are due 10 days prior to event.

Payment Option 1

\$5,000 1st Deposit
50% of Balance 6 Months
90 days 1/3 of Balance
60 days 1/3 of Balance
30 days Payment in Full

Payment Option 2 (if event is 12 months out or greater)

\$5,000 Deposit
Equal monthly payments beginning after deposit

Does Your Venue Have A Minimum?

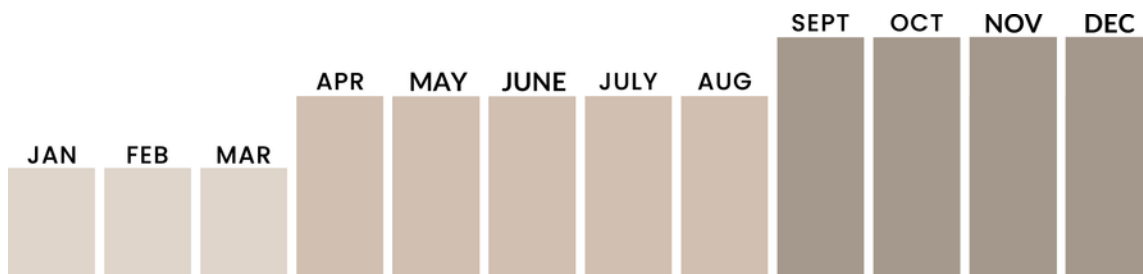
Yes, our minimums are food & beverage based, focusing on day of week & the space.

When Do I Need To Give My Final Guest Count?

You must guarantee a food & beverage minimum with a signed contract. No later than fourteen (14) days prior to the event, we are to be advised of the exact number of guests to be served. The final number of guests over the food & beverage minimum is what you will be charged at a regular price. During your event, we will confirm the final guarantee.

What Is Your Peak Season & Off-Peak Season?

Here at Landmark, we are unique in that we believe there are three wedding categories within a year. Our premium wedding months are September through December. Our Standard wedding months are April through August.



Are There Any Vendors That You Recommend?

We have a list of preferred vendors that can be found on the back of our pamphlet in addition to on our website. These vendors have been vetted, have countless years of experience, and are familiar with all of our venues to bring your vision to reality. All vendors require a Certificate of Insurance.

We Have Answers

continued

Does Your Kitchen Accommodate Allergies & Dietary Restrictions?

We are more than happy to accommodate any allergies or dietary needs. We are proud to be a scratch kitchen so the majority of our menu is gluten free.

Do You Offer Kosher & Indian Catering?

Yes, we host both Kosher and Indian events. We partner with wonderful professionals that will ensure a flawless event.

Do You Require Entrée Counts In Advance?

No, we do not. We have a full service kitchen that is fully equipped and ready to fulfill all entrée orders at the time of the event. Our Executive Chef and their team can make changes should your guests have any allergies or intolerances.

Do You Offer A Food Tasting?

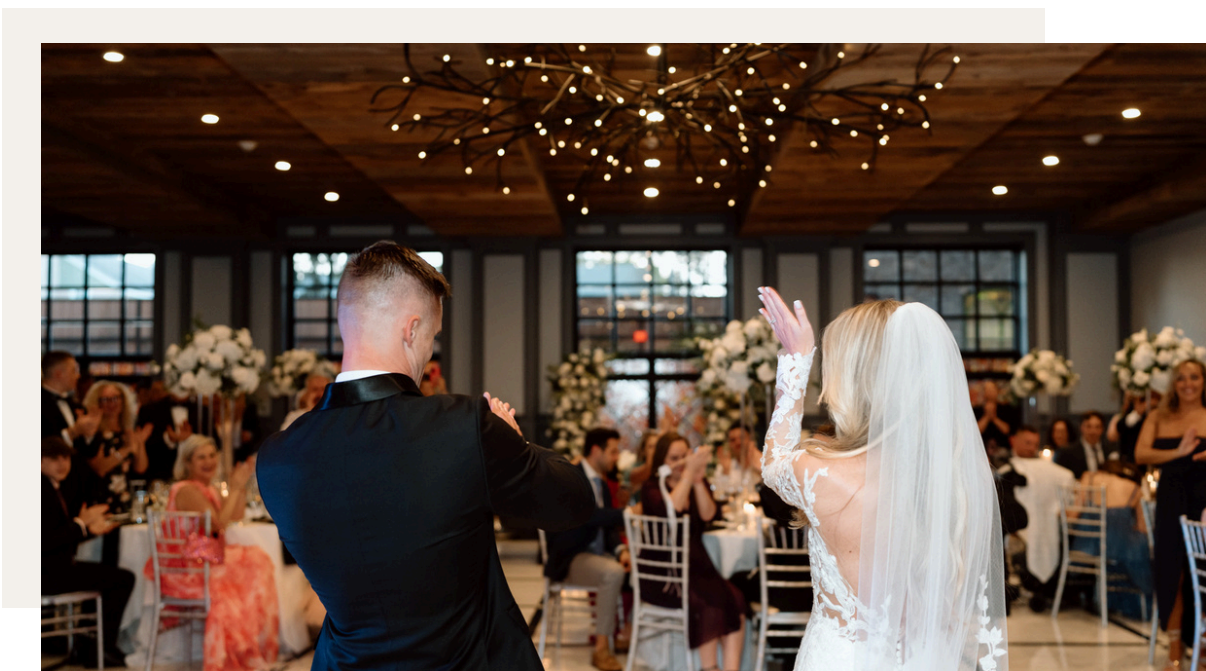
Yes, we extend a complimentary group tasting to our couple plus four additional guests. Tastings are normally scheduled 2 - 3 months in advance.

Is There A Children's Meal?

Yes, there is a Pre Choice of: Chicken Fingers with French Fries, Pasta with Butter or Marinara Sauce.

Are You Pet Friendly?

We are pet friendly for photos and the ceremony. We do not allow pets at cocktail hour or the reception.



by landmark A Team You Can Trust

Thank you so much for your interest in booking with Logan Inn! Your Landmark moment begins with a wedding and a venue that's as unique and special as you are! Our wedding services are tailored to create a magical day that's a reflection of your love story.

📍 10 W Ferry St, New Hope, PA, 18938



@loganinnpa
@landmark.weddings



Logan Inn



landmarkvenues.com

Contact & Next Steps

Follow Up

If you've already come in for a tour, please contact your event stylist for any questions moving forward!

Securing A Date

A \$5,000 deposit is required to book a date. Please be prepared to secure your date at your first tour, just in case!

Every Step Of The Way

Our Memorymakers are beside you from start to finish, providing a flawless and stress-free process the entire way through. With 25+ years of experience, we guarantee that your event will be nothing short of unforgettable.

Preferred Vendors

Our handpicked vendors have been chosen for their commitment to delivering the highest quality products and services.

Your Wedding Bestie!

Be sure to follow @landmark.weddings where every week we share tips, tricks & tea on all things weddings!

