When it comes to mountaintop weddings, nothing compares to the panoramic beauty of the Log Cabin and the view from our perch on historic Mt. Tom. And our boutique hotel can accommodate wedding parties of all sizes.

Experience Our First Class Service

Whether you choose the Log Cabin or our tented Upper Vista you are guaranteed to have the wedding of your dreams!

The Log Cabin venue sits on the top of the scenic Mt. Tom with breathtaking views of the valley. Our ballroom offers a private outdoor ceremony site and terrace. Upper Vista sits on the highest peak of the property and provides unforgettable views of the Pioneer Valley.

BOOK TODAY: 413-535-5077
The Log Cabin is famous for our panoramic scenery, first class service and chef-created menus. There’s a reason for our longstanding reputation as the region’s premier wedding venue. When you plan your wedding with us, you can be sure that every detail will be perfect. Whether you are looking for a more traditional, classic ceremony or want to explore the latest trends, we are dedicated to helping you create the wedding of your dreams. We work with you every step of the way to make sure your big day happens exactly the way you’ve always pictured it.

Package Includes

HORS D’OEUVRES DISPLAY

A BOTTLE OF RED & WHITE WINE
AT THE TABLE

FOUR-COURSE SIT-DOWN DINNER
OR LAVISH FOOD STATIONS

CUSTOM WEDDING CAKE

COFFEE STATION

House Centerpieces
White or Ivory Linen Tablecloths
Custom Linen Napkins
Private V.I.P Suite

Personal Event Consultant - to help in every step of planning
Personal Banquet Manager - to execute all details on your wedding day
Valet Parking, if needed

Above menu is priced at $65 per person on a Friday/Sunday and $79 per person on a Saturday. Prices may vary depending on date; please contact your Wedding Planner for full details and ask about special pricing for Brunch Weddings and Winter Weddings.
STATIONARY DISPLAY

Crudité of Fresh Vegetable & Dip
Horseradish Cheese Spread
Gourmet Crackers, Flatbread & Jam

ADDITIONS PER PERSON:

Domestic & Imported Cheeses / $2
Mediterranean Olives & Nuts / $2
Warm Spinach & Artichoke Dip / $2
Build Your Own Bruschetta with Crostini / $2
Fresh Fruit / $2

Add to Hors D’Oeuvres Display

BUTLER-STYLE HORS D’OEUVRES / $8.50
Choice of six items plus some chef-selected hors d’oeuvres.

- Apricot Chicken Salad in pastry cups
- Artichoke Florentine
- Asparagus Fries with horseradish sauce
- Asparagus Wrapped in Prosciutto
- Baby Fried Shrimp
- Barbecued Kielbasa
- BBQ Salmon with Red Onion Jam
- Beef Teriyaki
- Beer-Battered Vegetables
- Bleu Cheese Bread
- Buffalo Chicken Tenders
- Buttermilk Fried Chicken with honey mustard glaze
- Cajun Fried Dough Marinara
- Cajun Scallops
- Cheddar & Bacon Potato Cups
- Chicken Fingers with sweet and sour sauce
- Chicken Teriyaki
- Clams Casino
- Coconut Chicken with Thai sauce
- Cumin Seared Tuna with mango relish
- Deviled Eggs
- Escargot in Puff Pastry
- Fried Brie with raspberry sauce
- Fried Mozzarella Sticks
- Fried Ravioli
- Garlic Mussels with Tarragon
- Garlic Shrimp Toast
- Gorgonzola Croquettes with chive dipping sauce
- Gorgonzola Potato Pancake with shaved sirloin
- Grilled Chicken or Beef Satays
- Hot or Sweet Sausage with red onion
- Lobster Risotto Balls
- Lox & Black Bread
- Melon Wrapped in Prosciutto
- Mini Bruschetta
- Mini Chicken Cordon Bleu
- Mini Griddled Lobster Sandwiches
- Mini Philly Cheese Steak
- Open Face Seafood Salad
- Pork Shu Mai
- Potato Pancakes with sour cream
- Quesadillas
- Roasted Curried Zucchini with cucumber dipping sauce
- Roasted Red Pepper Napoleon
- Scallops in Bacon
- Seafood Stuffed Mushroom Caps
- Shrimp and Lobster Quesadilla
- Smoked Salmon Canapes
- Spicy Crab Cakes with remoulade sauce
- Stuffed Artichokes
- Stuffed Grape Leaves
- Swedish or Italian Meatballs
- Sweet Potato and Maple Turkey Risotto
- Tempura Shrimp with Thai sauce
- Tenderloin Mini-Kabobs
- Thai Dumplings
- Vegetable Pot Stickers
- Vegetable Spring Rolls

ADDITIONAL SEAFOOD

Butler Style Sushi; Salmon Rolls, Tuna Rolls & California Rolls with Ginger, Wasabi & Soy per person / $3.50
Butler Style Shrimp per person / $4.50
Jumbo Shrimp Display per pound; 4 Shrimp per person / $25
Add On a Custom Ice Carving for Display with Jumbo Shrimp / $350

THE NEW ENGLAND SEAFOOD STATION / $12.50
(with a minimum of 75 guests) (Add Sushi $3)
Ice Sculpture Display filled with Fresh Oysters, Shrimp and Clams Shucked to Order, Marinated Mussels, Half Shelled Green Lip Mussels, Snow Crab Claws with Mignonette, Horseradish, Cocktail Sauce, Tabasco and Lemon

SUSHI STATION
Salmon Rolls, Tuna Rolls & California Rolls with Ginger, Wasabi & Soy per person / $5

ADDITIONAL STATIONS AVAILABLE UPON REQUEST / $4.50
To complement your social hour.
Some of our choices are: Pasta Station, Crab Cake Station, Carving Station and More

413-535-5077 • www.thelogcabin.com
WEDDING ACCOMPANIMENTS

YOUR CHOICE OF ONE APPETIZER OR SORBET

APPETIZERS
Garlic Shrimp with Broccoli Slaw
Lavender Honey Pork Belly
Cordon Bleu Crostini
Asian Ginger Crab
Grape Tomato & Watermelon Guacamole Mousse with Cilantro Shrimp
Chicken Apricot with Spiced Walnuts
Smoked Eggplant & Roasted Pepper Tapenade
Homemade Soup
Tomato Gorgonzola Bisque
Zucchini Cake with Herb Remoulade
Antipasto Cocktail
Garlic Shrimp with Zesty Mango Salsa
Baked Brie Crostini
Crab Cake with Spicy Remoulade Sauce

SALADS
Family Style:
Mesclun Salad
House Garden Salad
Traditional Caesar Salad
Chop Chop Salad
Greek Salad $2
Spinach Salad $2
Savannah Belle $2

SOUP
Tomato Gorgonzola Bisque
Zucchini Cake with Herb Remoulade
Antipasto Cocktail
Garlic Shrimp with Zesty Mango Salsa
Baked Brie Crostini
Crab Cake with Spicy Remoulade Sauce

SORBET
Raspberry
Lemon
Champagne
Mango
Blueberry

DESSERTS
Oreo Cookie
Ice Cream Roll with hot fudge
Ice Cream Parfait
Bananas Foster
Cherries Jubilee
Chocolate Jubilee
Strawberries

POTATO / RICE
Garlic Mashed Potatoes
Sour Cream & Chive Mashed Potatoes
Horseradish Mashed Potatoes
Garlic & Dill New Potatoes
Herb Roasted Potatoes
Oven Roasted Red Bliss Potatoes
New Potatoes with Parsley & Red Onion
Orzo Rice Pilaf
Rice Primavera
Wild Rice
Anna Potatoes $2
Twice Baked Potato $2
Risotto $2

VEGETABLES
Fresh Seasonal Vegetables
Julienne Vegetable Medley
Sautéed Zucchini & Summer Squash
Green Beans with Carrots & Roasted Corn
Green Beans Amandine
Carrots Sautéed in Tarragon Butter
Ginger Glazed Carrots
Fresh Asparagus $2
Grilled Vegetables $2

PASTA COURSE / $2
Pastas:
Rigatoni, Ziti, Penne, Bowtie,
Angel Hair or Fettuccine
Sauces:
Marinara, Alfredo, Carbonara,
Aglio e Olio and Pesto

SUNDAE BAR / $5
(Minimum 50 guests)
Vanilla & Chocolate Ice Cream
Served with: Sprinkles, Fudge Sauce,
Strawberry Sauce, Pineapple, Bananas,
Nuts, Whipped Cream and Cherries

VIENNESE TABLE / $8
(Minimum 50 guests)
Big Cake Display to include Chocolate,
Carrot & Cheesecake with Assorted Sauces
Layer Mousse Cake
Pecan Pie
Tiramisu
Variety of Trifles & Mousses
Bananas Jamaican Style
Gourmet Candy Display
Add Sundae Bar to Viennese Table / $2

MISC. ITEMS
Assorted Cookies $2
Italian Cookies $3-10
Assorted Italian Pastries $4
Gourmet Candy Display $5
Chocolate Fondue $6
Assorted Display of Dipping Fruits & accompaniments
(Minimum of 50 guests)
Popovers, fresh-baked and warm $2

INTERNATIONAL COFFEE STATION / $5
(Minimum 100 guests)
Espresso, Cappuccino, Café au Lait, assorted flavorings, served with a variety of liqueurs

LATE NIGHT SNACKS / $4
Choice of one station:
Sliders
S’mores
Tacos
Nachos
Warm Pretzels
Pizza
Finger Sandwiches
Wings
Mashed Potato Bar

Many other options as well

Image courtesy of Four Wings Photography
MARGARITA CHICKEN  
Oven roasted chicken topped with pesto, tomato and mozzarella cheese with basil cream

MAPLE TURKEY  
Oven roasted turkey breast finished in a whole grain mustard-maple sauce

CHICKEN FLORENTINE SUPREME  
Oven roasted chicken, sautéed spinach, mushrooms and garlic finished with a supreme sauce

CHICKEN ALFRESCO  
Seasoned chicken breast with brie and raspberry demi glace

GRILLED BALSAMIC CHICKEN  
Grilled, marinated chicken, aged balsamic, mushrooms, artichoke cream sauce

BELLA CHICKEN  
Roasted chicken, portabella mushrooms, spinach, roasted peppers

CREATE YOUR OWN STUFFED CHICKEN ENTREE

Boneless breast of chicken with your choice of:

• Bread stuffing with poulet sauce
• Boursin cheese and bread stuffing with roasted red pepper and chive cream sauce
• Fontina and asparagus stuffing with basil cream sauce
• Prosciutto, fontina and sage stuffing sun-dried tomato cream sauce
• Italian sausage, apricot and pine nut stuffing with basil cream sauce
• Cranberry bread stuffing with sweet cranberry demi glace

CREATE YOUR OWN MARINATED SIRLOIN ENTREE

St. Arthur’s  
Guinness rub, mushroom sauce

Gorgonzola  
Gorgonzola cheese, Merlot reduction

Bistro  
Sautéed peppers and onions, mushroom sauce

Classic Béarnaise  
Tarragon reduction, Hollandaise sauce

Chimichurri Steak  
Grilled marinated skirt steak, garlic, cilantro, Chimichurri sauce

Smith’s Ferry  
Spice rub, sautéed mushrooms and onions, demi glace

Asian  
Sesame teriyaki glazed

Surf & Turf  
Lobster tail $8 / Baked stuffed shrimp $2 / Grilled shrimp skewer $3

PETIT FILET BEAUJOLAI  
Grilled filet mignon medallions with sautéed spinach and mushrooms finished with a tarragon demi

8 OZ. FILET MIGNON / $4  
Grilled filet with merlot demi glace

PRIME RIB  
Slow-roasted rib eye served with natural au jus

GRILLED PORK CHOPS  
Flatiron grilled pork with roasted Fuji apples and a cider demi glace

BRAISED SHORT RIBS  
Slow braised Angus short ribs with roasted root vegetables

HANGER STEAK  
Grilled marinated hanger steak
BAKED STUFFED SCROD
Our house seafood stuffing topped with lobster sauce

COCONUT WHITE FISH
Panko and coconut-dusted scrod served with a citrus sauce

SEAFOOD STUFFED SHRIMP CASSEROLE
Oven roasted hooked shrimp with homemade seafood stuffing

BAKED STUFFED JUMBO SHRIMP / $4
Individual stuffed jumbo shrimp with homemade seafood stuffing served with drawn butter

CREATE YOUR OWN SEAFOOD ENTRÉE
Salmon, Scrod or Mahi-Mahi prepared your way:

• Blackened
• Mediterranean: Garlic, spinach, tomatoes, artichoke, feta cheese and olive oil
• Oven roasted with mango salsa or cucumber dill sauce
• Pesto: Basil & garlic basted with parmesan cheese
• Oven Roasted with lemon seasoned bread crumbs

Vegetarian Entrées

GRILLED MARINATED ZUCCHINI
Grilled marinated zucchini with goat cheese and roasted red peppers, served on a bed of spinach and garlic cous cous

WILD MUSHROOM RAVIOLI
Wild mushroom ravioli with a spinach and artichoke cream sauce

VEGAN STUFFED EGGPLANT
Roasted eggplant stuffed with white beans, tomato and rice

VEGETABLE LASAGNA
Seasoned vegetables with layers of cheese, noodles & house marinara

EGGPLANT NAPOLEON
Roasted peppers, sautéed spinach & goat cheese, layered between eggplant in our house marinara

PENNE MEDITERRANEAN
Artichokes, baby spinach, red peppers, roasted tomatoes, olives and feta cheese
DRINKS
Beverage Service

ULTRA PREMIUM OPEN BAR
Ultra Premium Social Hour $21
Ultra Premium Open Bar Up to Six Hours $34

PREMIUM OPEN BAR
Premium Social Hour $19
Premium Open Bar Up to Six Hours $32

Toast

SUGGESTIONS FOR THE PERFECT TOAST

OUR HOUSE TOAST / $2.50 per guest
OUR GOLD TOAST / $8 per guest
Moët & Chandon Imperial

OUR SILVER TOAST / $4.50 per guest
BRING ON THE BLING / $185 per bottle
La Marca Prosecco  Cuvée Dom Pérignon

Specialty Bars

Includes bartender and custom ice luge. Will open upon guests’ arrival and remain open for duration of 4 hours, cost of the beverage is not included, unless open bar has been ordered.

$475

MARTINI BAR
MARGARITA BAR
MOJITO BAR
CHAMPAGNE BAR
THE PERFECT SETTING FOR YOUR WEDDING CEREMONY

Our grounds offer breathtaking landscapes, privacy and a relaxing yet elegant ambience. We are not only ideal for your wedding reception, but for the ceremony as well. Your guests will appreciate the convenience of not having to travel from the ceremony to the reception. Our dedicated and experienced staff will provide all the right touches to make your special day unforgettable.

CEREMONY AT THE LOG CABIN
$1,575
Seasonal Fresh Floral Arrangements
Ceremony Seating
Ceremony Coordinator
Ceremony Rehearsal
Indoor Back-up Ceremony Room
Wireless Microphone
Chuppah Provided if Needed
Add a Rose Petal Aisle Treatment / $60

Wedding Cakes

CAKE FLAVORS
Chocolate cake with white chocolate mousse and fresh raspberries
Lemon cake with raspberry preserve filling
Marble cake with chocolate mousse filling
Red velvet cake with cream cheese filling
Coconut cake with key lime filling
Apple cinnamon cake with maple walnut filling
White cake with white frosting filling
Carrot cake with cream cheese filling
Tuxedo cake: marble cake with a dark chocolate mousse and white chocolate mousse filling
Chocolate cake with ganache filling
Almond cake with mocha filling
Strawberry champagne cake
Maple cake with cream cheese frosting

Image courtesy of Angela Klemptner Photography
Image courtesy of Bunnell Photography
Image courtesy of Brian Marsh Photography
Image courtesy of John Shim Photography
TAKING MOUNTAIN TOP WEDDING TO THE NEXT LEVEL

UPPER VISTA CEREMONY

$500
Ceremony Seating
Ceremony Coordinator
Ceremony Rehearsal
Wireless Microphone

FIRST-CLASS TENT

$65 only for any day of the week at Upper Vista

40x80 Frame Tent
Fabric Liner
Heaters
Bistro Lights
House Centerpieces
White or Ivory Linen Tablecloths
Custom Linen Napkins
Private V.I.P. Suite

Personal Event Consultant - to help in every step of planning
Personal Banquet Manager - to execute all details on your wedding day
WEDDING RECEPTION
GENERAL CONDITIONS

- Our prices do not include a 20% house charge, a 7% Massachusetts tax, and a 10% service fee which will be added to all services.

- The term “House Charge” as used in our Event Contract means the fee which you will pay for the use of our premises. The “House Charge” is not a tip or service charge for our wait staff employees, service employees, service bartenders or any other persons providing services in connection with your event. Guests are expected to tip bar staff, tip jars will be available at each bar. If tip jars are removed, Event Host will be required to pay an 18% gratuity (in addition to house charge and sales tax).

- The term “Service Charge” as used in this Event Contract means the fee which you will pay for the services of all the front of the house staff. This fee will be directly distributed to the entire front of the house team (excluding management) and is therefore not taxable.

- Prices cannot be guaranteed for more than 90 days due to possible market fluctuations. Charges will not exceed 10% annually.

- We require a non-refundable deposit of $2,000 upon booking your event. The deposit will be credited towards your final bill.

- Non-refundable second & third payments (no credit cards) are due 9 months and 6 months prior to your event date. These payments each are approximately 20% of the estimated value of your event and will be credited towards your final bill.

- We require a guaranteed number of guests 10 days before your event. Final counts and payment by certified check are required 3 days before your event.

- A credit card number must be secured for any incidentals that may occur during the day of your event.

- Room and revenue minimums may apply to certain dates.

- A room rental fee of $250.00 per hour will be applied to events lasting longer than 6 hours (excluding ceremony time). First Looks are not included in the designated 6 hour event time and are not guaranteed. Additional planning is required, and/or fees may be applied.