



Business Packet

LOG HAVEN

RESTAURANT HISTORY

Log Haven began its romantic appeal in 1920, when Mr. L. F. Rains, a Salt Lake businessman and member of the Metropolitan Opera Company, created this log hideaway as a wedding anniversary gift for his wife. Logs from Oregon were shipped via San Francisco to Salt Lake City and then hauled up Millcreek Canyon by horse-drawn wagon. Since the many fireplaces were Log Haven's only source of heat, the structure was used as a summer home by the Rains family and became a gathering place for many local executives to explore the mountains, fish in the creek, and hatch plans for the future of Salt Lake City and Utah.

During the Depression an insurance executive, Mr. Gleed Miller, bought Log Haven and turned it into a year round residence, adding additional rooms, an ice-skating pond, and horse stables across the road. When the Miller children grew up and left their wilderness-near-the-city nest, Stanley Sprouse converted the log home to a restaurant, keeping its original name and sharing its beauty with all who wished to partake of its unique setting.

During the late 80s, Log Haven fell into disrepair and was slated to be destroyed. In March of 1994, Margo Provost purchased the property and completely refurbished and renovated this cherished historical gathering place.

AWARDS & acknowledgments

Log Haven has been consistently honored with the most national and local awards in the industry including:

- Best Utah Restaurant
- Best Salt Lake Restaurant
- Wine Spectator Award of Excellence
- Four-Diamond Award
- Official Best Wedding and Event Venue in Utah
- DiRoNA (Distinguished Restaurants of North America)
- Most Romantic Restaurant in Utah
- Best Canyon Restaurant
- Best Service
- Small Business of the Year

WELCOME

Log Haven, long synonymous with wildflowers, waterfalls and fine canyon dining, is located in a historic log mansion in the Wasatch National Forest, just 20 minutes from downtown Salt Lake City. Established in 1994 by Margo Provost, nationally recognized Log Haven specializes in seasonal New America cuisine and romance.



Our Packages:

We recognize how important your event is to you. In addition to mountain splendor and spectacular gardens, we provide:

Seasoned Management Staff with over 25 years of experience. Available seven days a week to assist you in your planning details.

Custom Menus with Company's Name and Logo

Option of ordering entrees on the night of the event with limited menus (groups of 50 or less)

Water Station w/Freshly Sliced Lemons

Dance Floor Areas

Screen

Reception locations that include both indoor and outdoor areas (summer)

White linens (custom colors are available)

Candle centerpiece

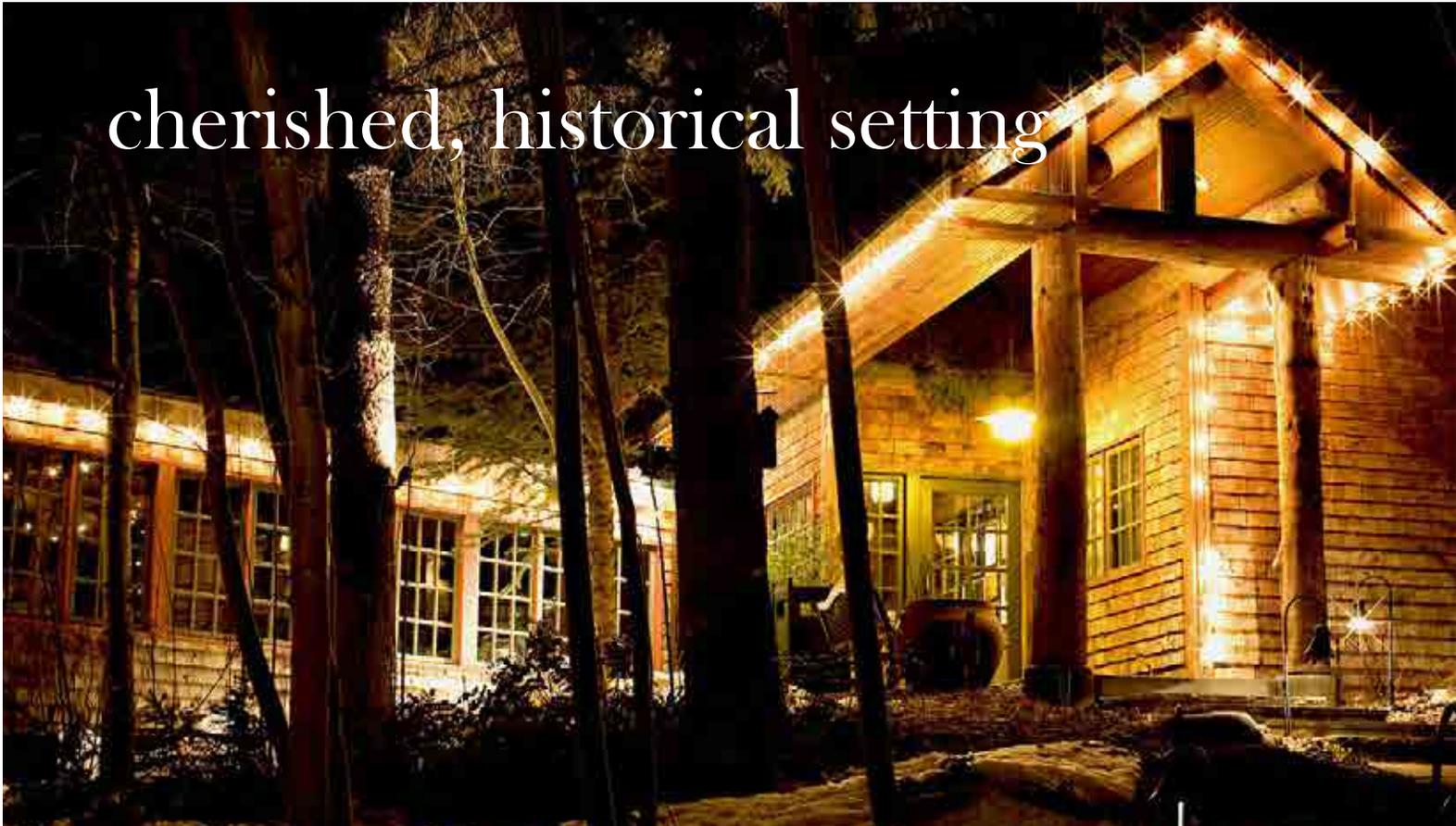
Valet service (dependent on size of group) and outdoor Heated Walk-way

Canyon Voucher

Award-Winning Wine List with Sommelier Assistance

Bartender (limited/full bar)

cherished, historical setting

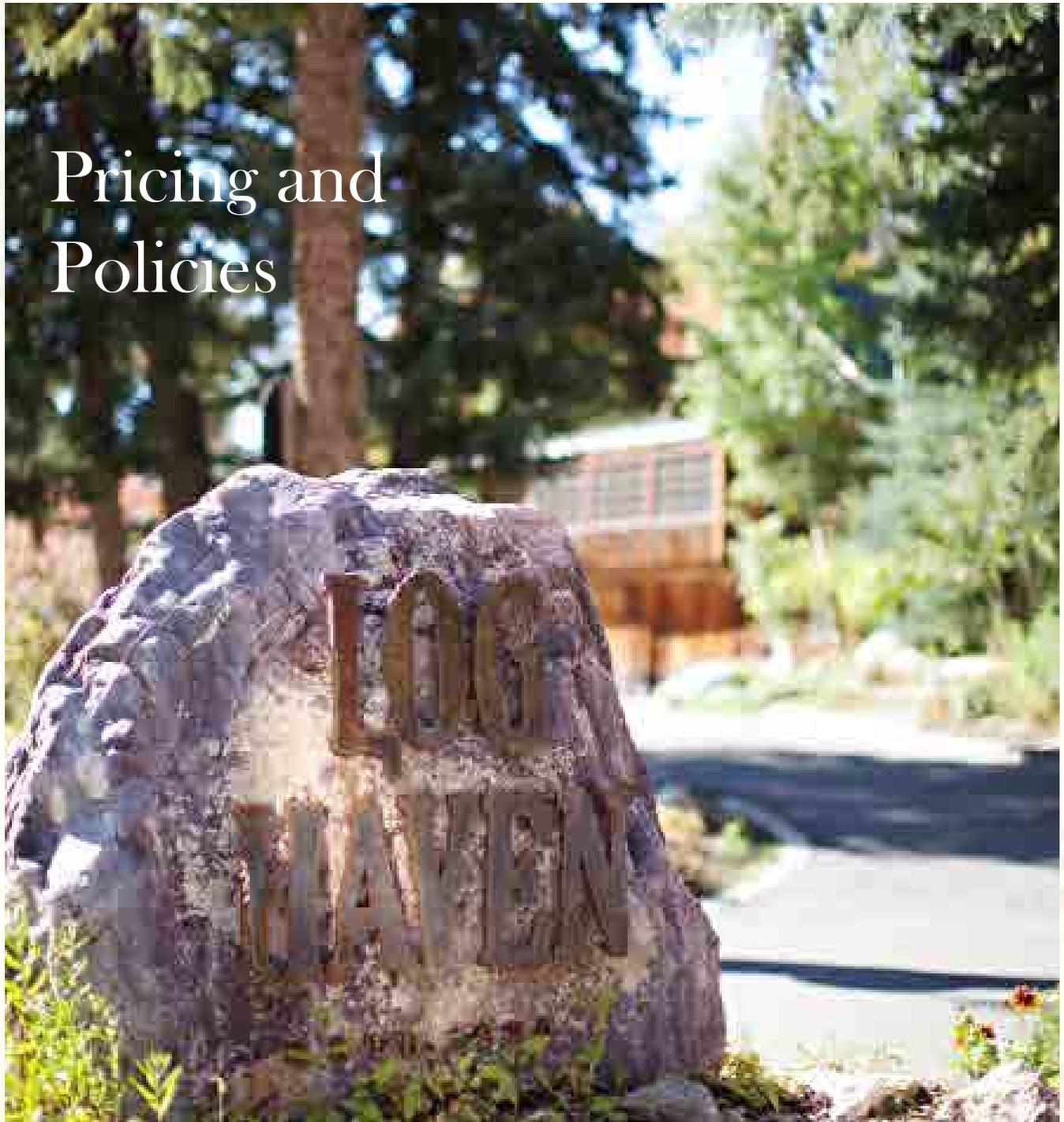


LOG HAVEN

R E S T A U R A N T



Pricing and
Policies



SPECIAL EVENTS AT LOG HAVEN

Log Haven is an exceptional location for your event. Rental spaces are available from 5:30 - 10:30 p.m. To reserve space a Minimum Expenditure Requirement (MER) is met by groups for exclusive, all evening rental of private rooms. All food, beverage, tax and service charges apply to our Minimum Expenditure Requirements (MER).

The Small and Large Rains Rooms

These rooms are named after the original Log Haven owner, L.F. Rains.

The Small Rains room is a semi-private room with a cozy alcove and is perfect for smaller groups. The atmosphere is festive, with a wood burning fireplace. The Small Rains room seats groups of 8 to 24 guests.

The Large Rains room is located just behind the Small Rains room and is an enchanting location with redwood bookshelves filled with antiques, artifacts and book collections. The Large Rains room is suited for groups of 25 to 50 guests.

Log Haven's Waterfall and Garden Patio

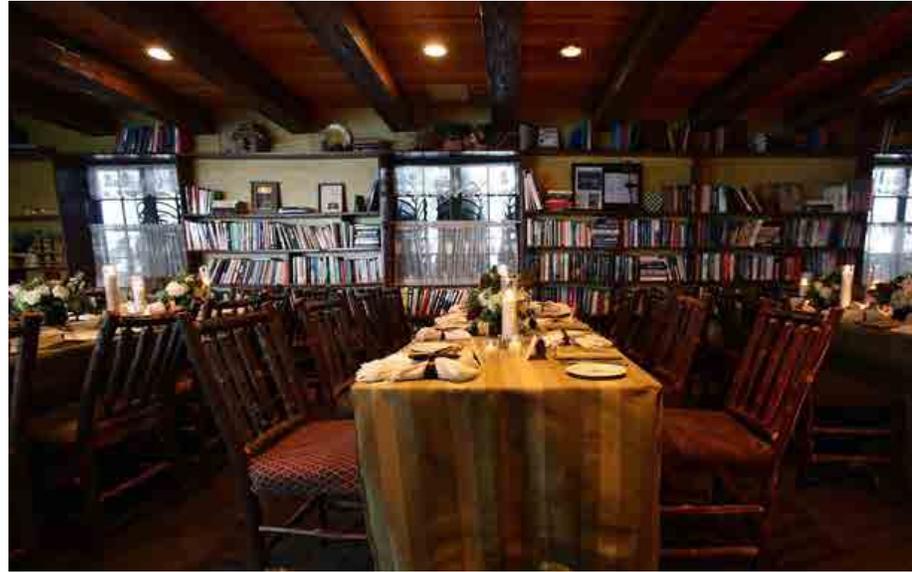
Log Haven's most popular outdoor dining spot is located at the base of a breathtaking waterfall. With 360 degree views of the Wasatch National Forest, the patio provides a memorable backdrop for a variety of events. Accommodates groups of 80 to 125 and is rented with the Hillside Amphitheater and the Library Suite, increasing the seating capacity to 275.

Hillside Amphitheater

The Amphitheater sits gracefully on a hillside and affords unsurpassed views of serene Wasatch national Forest. The setting is superb for outdoor events for parties up to 100. The Amphitheater is rented with the patio or Library Suite.

Maximum seating capacity: 100

*Events more social in nature have greater seating capacity. Spaces are connected for larger groups.



Wasatch Room, Foyer, and West Deck

Warm and elegantly rustic, Log Haven's main dining room sparkles beneath log beams and garland trim. Windows surround the room, providing endless views of the Wasatch National Forest. A lovely pass-through sandstone fireplace is shared by the dining area and foyer, which is outfitted with comfortably sophisticated chairs and couches. It accommodates groups of 80 to 150 guests.

MER:



Lakeside Garden Meadow

With a graceful gazebo overlooking Log Haven's very own private lake in the forest, the Lakeside Garden meadow is a perfect setting for socials prior to dinner.



Winter Conservatory

The conservatory is an elegant enclosure with sixteen foot-ceilings, tinkle lights and views to the icy waterfall and snowy mountainsides. This unique space accommodates 50 to 80 guests.

Entire Restaurant

MER & Surcharges:

Seating capacity: Up to 425 guests



LOG HAVEN BANQUET MENUS

Log Haven's restaurant and banquet operations have always been dedicated to existing in harmony with nature. Located in the Wasatch National Forest, we are more closely aligned with the preciousness of our natural resources than many and have always purchased local/regional organic and natural ingredients whenever possible. Log Haven supports local producers who focus on quality as well as sustainability and conservation.

Executive Chef Jones

Chef David Jones moved to the majestic Utah mountains from the hills of Northern California in 1994 to reopen Log Haven, Salt Lake's most scenic and historic restaurant. While classically trained in European cuisine, Dave has created his own globally inspired cuisine with a significant influence in American Regional and Pacific Rim.

It was in the kitchen with his mother and grandmother (who was one of the first graduates of the Boston School of Cooking), where he began cooking at age seven. After graduating top of his class from the California Culinary Academy, Dave was directly influenced by Wolfgang Puck, Mark Peel and Nancy Silverton (original Spago), attending intense workshops on California cuisine. In the early 1990's Dave's style was further enhanced by the late Jean Louis Palladin. They cooked together, and as friends, traveled throughout the West. Dave's culinary talent is exceeded only by his genuineness. These two components create the most memorable dining experience.

Log Haven has always purchased local/regional organic and natural ingredients whenever possible. Log Haven supports local producers who focus on quality as well as sustainability and conservation. Chef Jones' partners with several local purveyors in addition to providing fresh organic produce from his own garden.

Below is a sampling of the local purveyors we support:

Slide Ridge Honey, Certified Piedmontese Beef, Heirlooms and More, Worden Produce, Beehive Cheese, Creminili Fine Meats, Green River Produce, Mountain Land, Firebird Chilies, Mountain View Mushrooms, Oakdell Farms, Nature Indulgence, Pepperlane Products, Redmond Salt, Rimini Roasters, Uinta Brewery, Gold Creek Farms, Red Barn Cider Mill



Chef Jones' menu display a reverence for quality ingredients and refined techniques. We are committed to providing products grown in keeping the environment as clean as possible by selling food close to where it is grown.

Our Cuisine





Appetizer Menu

Available for Events Evening Events/5:00 - 11:30 p.m.

Items below are available for socials, prior to the meal AND IN ADDITION TO the Evening Canyon Buffet Menu and Evening Plated Menu.

Please note: Log Haven may not sell or furnish alcohol at an event at which a minor is present unless food is available at all times when alcohol is sold, furnished or consumed at the event. **You must purchase appetizers if you would like a social period with alcohol if your event includes minors.**

Butler passed hors d'oeuvre - Individually priced

WILD MUSHROOM AND TRUFFLE ARANCINI

Blend of wild mushrooms, accented with black truffle oil, paired with a creamy parmesan and herb risotto, rolled in panko bread crumbs

SPINACH AND CHEESE SPANIKOPITA Fresh spinach, crunchy nuts, cheeses, herbs and spices inside a puff pastry crust

VEG SPRING ROLLS Bean thread, carrots, cabbages, onions, peas and bamboo shoots are seasoned with Asian spices and hand wrapped in a spring roll skin.

CHILLED SHRIMP WITH COCKTAIL SAUCE

PARMESAN ARTICHOKE HEART

quartered artichoke hearts topped with goat cheese, battered and rolled in a parmesan breading

POT STICKERS – Ponzu Sauce

COCONUT SHRIMP seasoned butterflied shrimp battered with sweet coconut flakes and panko bread crumbs.

Minimum 100 servings of each. Chef recommends 1 piece per person.

Chilled

WATERMELON, GOAT CHEESE, BALSAMIC SYRUP

SMOKED PROSCIUTTO GRASINNI – Truffle Aioli

BLACKENED SHRIMP CHILLED - Citrus Dipping Sauce Warm

ROASTED ROMA TOMATOES and Fontina

Chilled

TOMATO AND FRESH MOZZARELLA SKEWERS – Garlic Balsamic Dip

TUNA TARTAR, wasabi Mayonnaise, English Cucumber

Warm

GRILLED SKIRT STEAK BROCHETTE – Onion Marmalade

ARANCINI (risotto ball), Garlic Cream

SEARED RARE BEEF (chilled), Garlic Crostini, Onion Marmalade

ALL PRICING IS EXCLUSIVE OF TAX AND SERVICE CHARGES.

All menus and pricing are based upon current market conditions and are subject to change based upon changes in the market.

Plated Dinner Seasonal Menu

Log Haven prides itself on helping you tailor your menu to your individual needs. Pricing is based upon the menu you create by selecting from options listed below. Dinners include three courses; salad, entree and dessert.

For groups greater than 50 guests PRE-COUNTS ARE REQUIRED.

1) Event contact can provide Custom Place Cards with guests' name and their Entrée order.

2) For groups who are unable to establish a pre count for their guests, Log Haven's chef will establish counts for entrees based on industry standards: 60% beef / 25% fish / 13% chicken / 2% vegetarian. Log Haven will provide Entrée Cards based upon the final count established 7 days in advance and these industry standards will be applied. Guests will choose their Entrée Card upon arrival and place it in front of their seat. The chef will prepare entrees based upon these standards which may result in some of the guests not being able to select their preferred entree.

For groups less than 50 guests a limited menu is available and guests can order their entrees on the night of the event. No sur charge applies.

For groups over 50 guests without a pre-count of entrees - the following surcharges apply:

SEASONAL MENU

Chef David Jones changes his menu twice a year. The Seasonal Menu includes seasonal ingredients, trends and current influences of Chef David Jones

Winter Menu is available November through April Summer Menu is available May through October

FIRST COURSE:

MIXED GREENS

roasted tomatoes, fresh mozzarella, Castelvetrano olives, pickled onions, balsamic vinaigrette
freshly baked artisan breads and butter

ENTREÉS: CHOICE OF FOUR:

Pre-counts needed 10 days before the event

CAST-IRON FILET MIGNON gluten free

boursin potatoes, grilled asparagus with truffle aioli,
sauce bordelaise

-or-

PAPRIKA CURED SALMON

warm cabbage - chorizo salad, oven tomatoes, olive
tapenade, saffron aioli, toasted bread crumbs, smoked
almond romesco

-or-

ROASTED ORGANIC CHICKEN BREAST

gluten free

green lentil ragout, king trumpet mushrooms,
green peppercorn aioli, watercress

-or-

STIR FRY SEASONAL VEGETABLES *

rice noodles, peanuts, Yakitori sauce

*Maximum 16 orders

DESSERT:

New York Style Cheesecake

Unlimited soda/coffee/tea station.



MENUS SUBJECT TO CHANGE, MENU WILL CHANGE SEASONALLY.

ALL PRICING IS EXCLUSIVE OF TAX AND SERVICE CHARGES

Evening Canyon Buffet Business

(Available for 50 people or more)

Includes:

Mixed Field Greens with Choice of two dressings

Balsamic Vinaigrette and Creamy Gorgonzola

Display of Seasonal Fruits Unlimited soda/coffee/tea station

Chef's selection of accompanying starch

Grilled Vegetable Platter

Assorted Rolls and Butter

Dessert Station (1 piece/person): Vanilla Bean Cheesecake, Chocolate Flourless Cake, Fresh Seasonal Fruit Tart

MAIN COURSE OPTIONS

CHICKEN ENTREE

Rosemary Chicken with Garlic Aioli

Grilled Chicken Breast with Lemon Herb Butter

Soy Ginger Grilled Chicken with Wasabi Butter

Sauteed Chicken Breast with Lemon Caper Garlic Butter

Roasted Chicken Breast with Oven-Roasted Garlic Tomato Sauce

Sesame Chicken with Honey Apricot Glaze

VEGETARIAN ENTREE

Fresh Vegetable Lasagna

Grilled Eggplant Layered with Tomato, Mushrooms, Olives and Mozzarella Cheese

Grilled Portobella Mushroom Steak on Wilted Field Greens with Madeira Wine Reduction

Entree options continued on the next page

Evening Canyon Buffet

continued

OTHER MEATS

Marinated New York Strip with Bearnaise
Top Sirloin Steak with Garlic Seared Mushrooms
Roast Leg of Lamb with Garlic - Dried Tomato Jus
Marinated Flank Steak with Bernaise
Grilled Pork Chops with Grilled Stone Fruit, Balsamic Syrup (seasonal)
Medallions of Pork with Sauteed Apples and Pommery Mustard Sauce

SEAFOOD

Grilled Salmon, Raspberry Vinaigrette, Creme Fraiche
Medallions of Swordfish with Rosemary Tomato Mayonnaise
Grilled Salmon with Sesame Orange Soy Glaze
Mahi Mahi with Mango - Pineapple Salsa, Lime Buerre Blanc

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BEVERAGES

Log Haven provides natural spring water for all of our events from our own fountain.

NON-ALCOHOLIC BEVERAGES

Unlimited soda (Coca-Cola products - Coke, Diet Coke, Sprite), Iced Tea and Coffee Station \$3.50 per person charged for the guaranteed number of guests

Log Haven Tropical Mango/Orange Punch 35.00 per bowl

Log Haven Wassail (hot apple cider) 40.00 per bowl

Log Haven Hot Chocolate 50.00 per bowl

Log Haven Holiday Eggnog 65.00 per bowl

Each bowl serves approximately 25 people.

BAR BEVERAGES: WINE, BEER, COCKTAILS

WINES

BANQUET WINES: Our banquet wines (magnum) are provided as an economic option for our events.

White (chardonnay), red (merlot or cabernet sauvignon) and blush (white zinfandel) are represented.

\$40.00/magnum - serves approximately 10 glasses. Wine will be served in carafes.

OTHER WINES (no minimums apply):

White: J. Lohr Chardonnay \$49, Chehalem Pinot Gris \$59, Dog Point Sauvignon Blanc \$66,

Landmark Chardonnay \$80, Kris Pinot Grigio

Red: Ringbolt Cabernet Sauvignon \$55, Columbia Crest H3 Merlot \$48, Elderton Shiraz \$67,

Longoria "Lovely Rita" Pinot Noir \$72, Obsidian Ridge Cabernet Sauvignon \$82

Rose: Fairview Goats do Roam \$30

Sparkling Wine: Gruet Brut \$52, Adriano Adami Garbel Brut Prosecco \$52

Wines are served in the Riedel Restaurant Series stem ware. Other selections are available at minimum case quantities (12). Contact the Banquet Department for more information.

BRIDAL/CHAMPAGNE TOAST: Log Haven provides a symbolic hand-passed champagne toast for \$4.00 / person. Both Champagne (Andre) and house sparkling cider are available to guests and hand-passed on lined trays. There are more eclectic champagnes available by the bottle on Log Haven's wine list that can be provided throughout the event or as a passed toast. Please ask for a quote if you have a preference in champagne.

BEER (up to 4 selections):

Bud Light \$5, Uinta Cutthroat Pale Ale \$5.50, Epic Escape to Colorado IPA \$7, Spaten Lager \$7,

Vernal Brewing Mama's Milk Imperial Stout \$8.50

Athletic Brewing Co. Upside Dawn Golden Ale (Non-Alcoholic) \$8.50

Other selections are available at minimum case quantities (24, 48, 72, 96). Contact the Banquet Department for more information.

DISTILLED SELECTIONS (up to 8 selections) *price includes mixer (soda, juice, etc.):*

Recommended List:

Madam Pattirini Gin \$6.50, 5 Wives Vodka \$5.50, Dewar's Scotch \$6, Jameson's Irish Whiskey \$6.50,

Bacardi Rum \$5.50, Crown Royal \$6.50, Maker's Mark \$6.50, Jose Cuervo Tequila \$6.50

The following selections can be exchanged for the above Recommended List:

Dented Brick Antelope Island Rum \$6.50, Grey Goose Vodka \$8, Hendrick's Gin \$7.50, Seagram's 7 \$6,

Jack Daniels Whiskey \$6, Knob Creek \$6.50, High West Double Rye \$9, Johnny Walker Black Label \$8,

Balvenie Double Wood Scotch \$12.50, Casamigo Tequila \$10

Other distilled offerings not on the list above can be special ordered. Minimum of 25 servings.

ALL PRICING IS EXCLUSIVE OF TAX AND SERVICE CHARGES

TYPES OF BAR SERVICE

SIGNATURE COCKTAILS

Signature cocktails can be used with the base from the distilled list. Contact the banquet department for more information and pricing.

Please contact the banquet department to receive a copy of our distilled beverage list.

TYPES OF BAR SERVICE:

FULL HOST BAR

A full host bar requires that the host of the event pay the entire beverage bill at the close of the event. A running tab will be kept until the host communicates the decision to close bar service. At that time, all bar service will be inventoried and your bill will be prepared. This bill will include applicable sales tax and a 22% service charge.

LIMITED HOST BAR:

Our most popular option, a limited host bar allows the host to limit what is available to his/her guests and have control over beverage cost. Log Haven can accommodate any combination of offerings. Bar beverages are charged by consumption. When the estimate has been reached, the lead server / event coordinator will contact the event host and discuss the option of extending the bar limit or serving bar beverages on a cash basis. If the bar is extended an average estimate must be signed by the event contact. If the cash bar option is selected, guests will pay for their own beverages coordinated with Log Haven's bartender.

CASH BAR SERVICE: Full bar service is available on a cash basis. Each guest is responsible for their own beverages and will be billed by the server / bartender.

For groups under 100 guests, the cost to host/hostess is \$150.00 before tax.

For groups over 100 guests, additional service fees are applicable. Please contact the banquet department for more information.

DAYTIME BAR FEE: For daytime events a minimum bar beverage expenditure of \$300.00 before service charges and tax is required. A passed bridal/champagne toast and/or a cash bar fee does not apply towards the \$300.00 minimum bar expenditure.

BAR BEVERAGE POLICIES:

Log Haven is governed by UDABC regulations. We are responsible for monitoring the age and condition of our guests and we reserve the right to terminate bar service. We allow for a buffer period between closure and departure. Cars left overnight are not subject to any additional charges.

All guests must present valid identification and be over 21 years of age to be served an alcoholic beverage.

No outside alcoholic beverages may be consumed on Log Haven property by any event guests.

We may not sell or furnish alcohol at an event at which a minor is present unless food is available at all times when alcohol is sold, furnished or consumed at the event.

ALL DISTILLED ALCOHOLIC BEVERAGES, WINE AND BEER MUST BE PURCHASED THROUGH LOG HAVEN. OUTSIDE BAR BEVERAGES BROUGHT ONTO PROPERTY ARE SUBJECT TO A \$500.00 FINE. LOG HAVEN RESERVES THE RIGHT TO CONFISCATE ALL ALCOHOL THAT HAS NOT BEEN PROVIDED THROUGH LOG HAVEN AND TO TERMINATE THE EVENT.

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LOG HAVEN

R E S T A U R A N T



For Pricing and Policies please contact the Banquet Department.

Daily Guided Tours

Private Events Line: 801-272-8233

info@log-haven.com

4 miles up Millcreek Canyon (3800 South)

6451 East Millcreek Canyon Road

PO Box 9154, SLC, UT 84109