

Holiday Business Packet

Voted Best Company Party Venue
Utah Business Magazine



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)

Dance Floor Areas

Screen and televisions

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

Bartender (limited/full bar)

Log Haven is the Perfect Place for the Perfect Event! Voted Best Corporate Venue by Utah Business Magazine, Log Haven is a historic log mansion nestled in the pines just minutes from Salt Lake.

The holidays are a time of magic.

Decorated with evergreen boughs and crimson poinsettias, we fill our private rooms with the colors and scents of Christmas. Garlands are woven through the banisters and walkways. Handmade stockings hang over wood-burning fire. It is the ideal gathering place. Log Haven's private rooms can accommodate groups from 10 to 325 guests.

cherished, historical setting

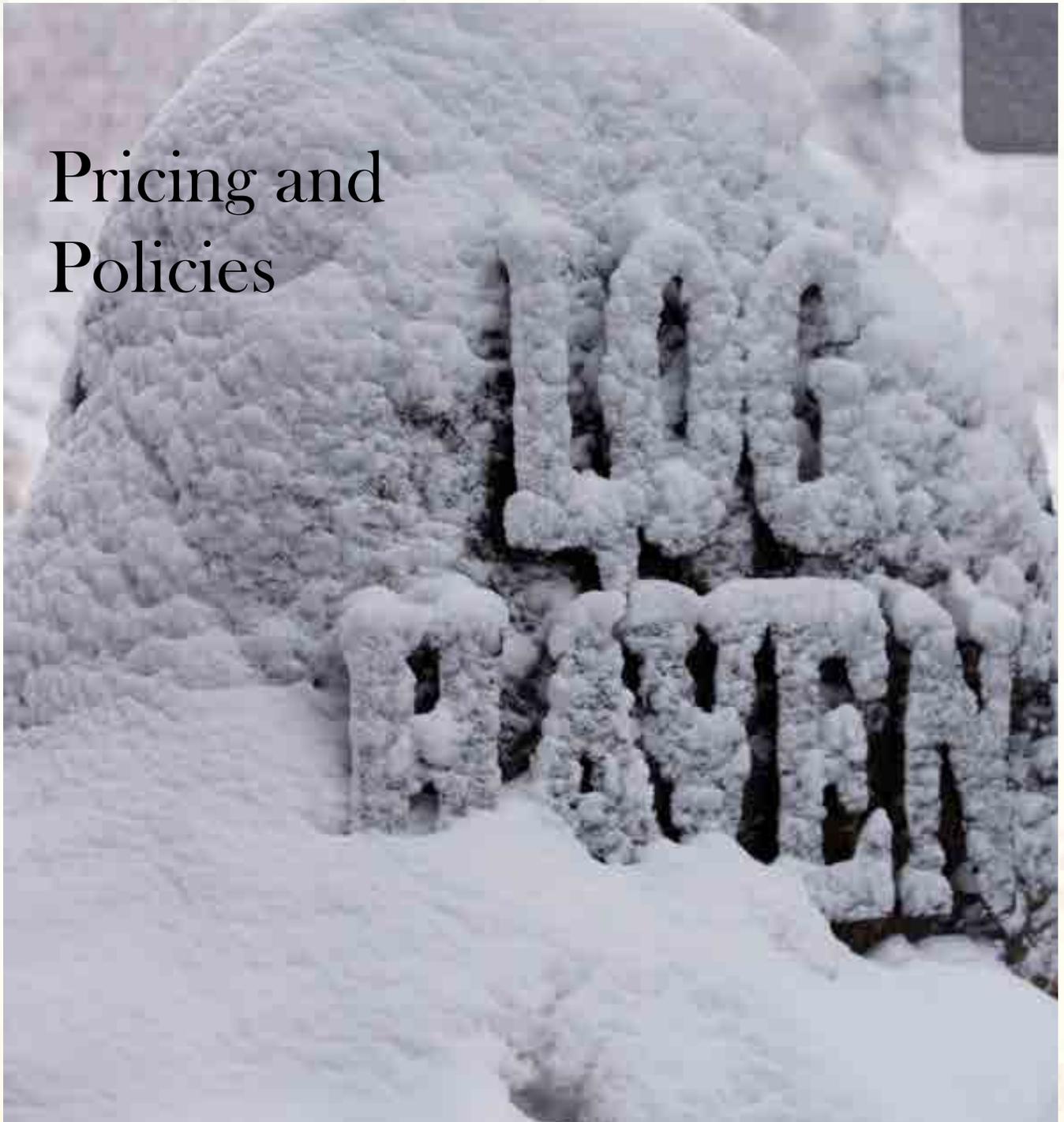


LOG HAVEN

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). Minimum food charge per person \$82.00. Overtime Fee and early arrival Fees are \$325.00 per hour. All pricing is before service charges and tax. Surcharges do not apply towards MER.

The Small and Large Rains Rooms

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

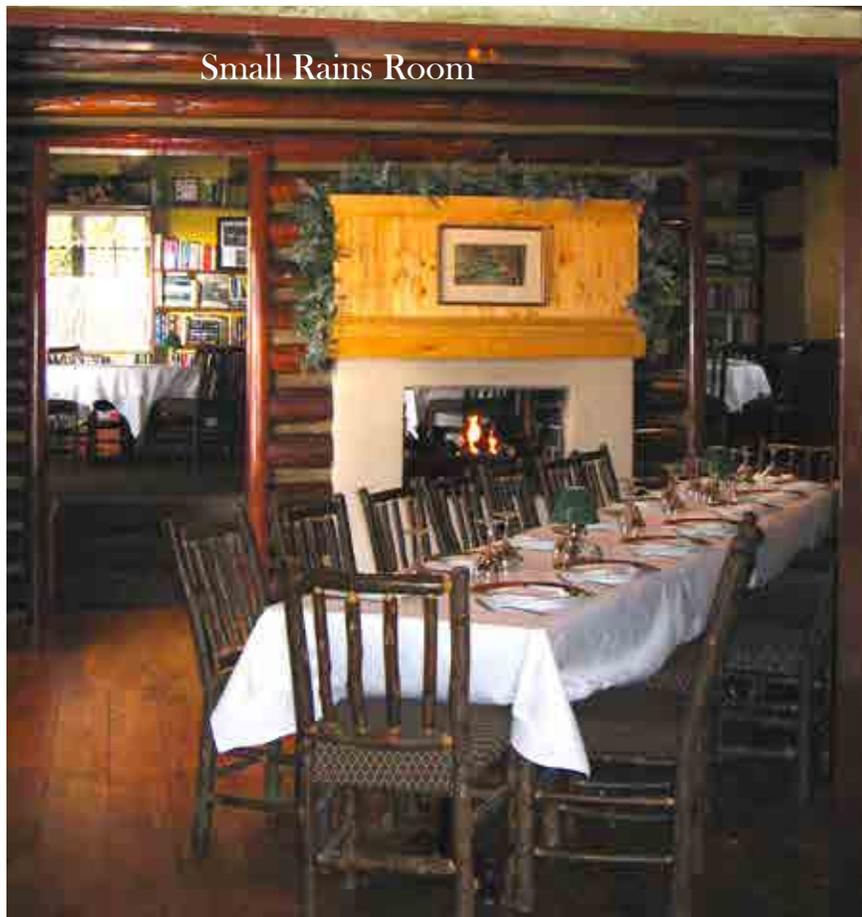
The Small Rains room is a semi-private room with a cozy alcove and is perfect for smaller groups. The atmosphere is festive, with a wood burning fireplace. The Small Rains room seats groups of 8 to 24 guests.

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.

Small Rains MER: \$1,000.00 (up to 14 guests)

Large Rains MER: \$2,500.00 (up to 42 guests)

When the Small and Large Rains room are rented together the Surcharge is \$250.00.



Large Rains Room

These rooms are also equipped with a television that has a HDMI hook-up for a lap top or a DVD player.

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 up to 80 guests.

MER: \$8,000.00 Sunday thru Thursday

\$10,000 MER Friday & Saturday

Usage Fees:

Friday and Saturday - \$1,500.00



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 up to 40 guests.

MER \$4,000.00

Surcharge for Wasatch Room and Winter Conservatory: \$500.00

Surcharge for Small and Large Rains Rooms and Winter Conservatory: \$500.00

Entire Restaurant

MER & Surcharges:

Winter:

Seating Capacity - up to 160 guests

MER: \$17,000.00

Surcharge for Friday & Saturday:
\$4,500.00





Holiday Photos



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

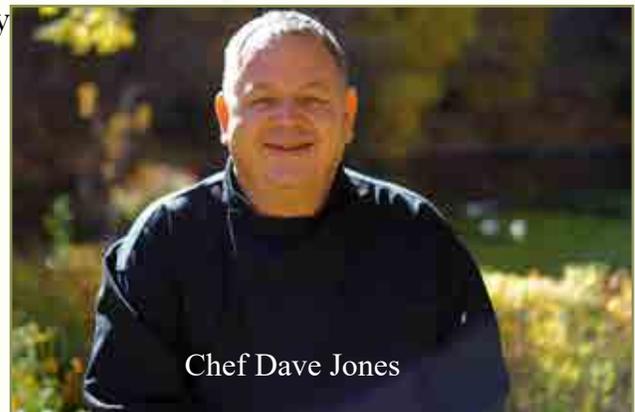
Chef David Jones moved to the majestic Utah mountains from the hills of Northern California in 1994 to reopen Log Haven, Salt Lake's most scenic and historic restaurant. While classically trained in European cuisine, Dave has created his own globally inspired cuisine with a significant influence in American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

Below is a sampling of the local and regional purveyors

Slide Ridge Honey, Rickenback Ranch,
Certified Piedmontese Beef, Heirlooms and More,
Worden Produce, Beehive Cheese, Creminili
Fine Meats, Blossom Hills, Drake Farms,
Green River Produce, Ballard Hog Farm,
Mountain Land, Firebird Chilies, Mountain View
Mushrooms, Oakdell Farms,
Mcdowell Family Farms, Nature Indulgence,
Pepperlane Products, Redmond Salt, Shepherd's Goat Dairy, Rimini Roasters, Uinta Brewery, Gold Creek Farms, Red Barn Cider Mill,



Chef Dave Jones

Chef Jones' menu displays 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

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'OEUVRES- INDIVIDUALLY PRICED

Minimum 25 servings of each. Chef recommends 1 piece per person.

\$3.00 per person

SPINACH AND CHEESE SPANIKOPITA Fresh spinach, feta cheese, phylo crust
VEGETABLE SPRING ROLLS

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

\$4.00 per person

CHILLED SHRIMP WITH COCKTAIL SAUCE

POT STICKERS with Ponzu Sauce

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

\$4.25 per person

MUSHROOM TART

PARMESAN ARTICHOKE HEART

GOAT CHEESE & HONEY in Phyllo

\$5.50 per person

BAKED BRIE with local pepperlane jelly and crackers (small wheel, each wheel serves 5 guests)

The below list has a minimum servings of 100 each. Chef recommends 1 piece per person.

\$5.00 each

Chilled

WATERMELON, GOAT CHEESE, BALSAMIC SYRUP

SMOKED PROSCIUTTO GRASINNI – Truffle Aioli

BLACKENED SHRIMP CHILLED - Citrus Dipping Sauce

Warm

ROASTED ROMA TOMATOES and Fontina

\$5.50 each

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

\$6.00 each

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.

Arranged Platters

Available for Daytime Events/10:30 a.m. - 3:30 p.m. and Evening Events/5:00 - 11:30 p.m.

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

ARRANGED PLATTERS

Minimum 50 guests

- Vegetable Crudite with Ranch Dip
- Domestic Cheese Platter
- Assorted International Cheese Platter
- Wine Platter (selected fruit and domestic cheese)
- California Roll Platter
- Fresh Fruit Platter
- Chilled Prawns (4 pieces each - 1 oz.)

Minimum 100 guests

- Artisan Cheese - Crackers
- Artisan Cheese and Charcuterie – Crackers
- Artisan Cheese and Market Fruit- Crackers
- Antipasto, Cured Meats, Vegetables, Brined Olives
- Chilled New York Strip - Horseradish – Rolls
- Herb-Crusted Prime Rib with Grated Horseradish
- Deli, Roast Beef, Ham, Turkey, Cheese – Rolls
- Herb Roast Turkey Breast – Cranberry - Rolls
- Seasonal Fruits and Berries
- Baked Brie En Croute, Dried Fruits, Nuts, and Pomegranate Molasses
- Smoked Salmon, Corn Blinis, Tradition Garnish
- Bruschetta, Seasonal Vegetable, Sourdough Crostinis
- Grilled Calamari, Peppers, Tomato, Lme Aioli
- Grilled Carne Asada, Salsa, Tortillas
- Grilled Vegetable Platter

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 Holiday 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.

PRE-COUNTS ARE REQUIRED FOR ALL HOLIDAY EVENTS.

- 1) Event contact can provide Custom Place Cards with guests' name and their Entrée order.
- 2) Log Haven can provide Entrée Cards based upon the final count established 8 days in advance, provided by event contact. Guests will choose their Entrée Card upon arrival and place it in front of their seat.
- 3) Log Haven will provide a Custom Place Card for an additional \$1.00 / place card.

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:

Classic Caesar Salad
parmesan, sourdough crouton
freshly baked artisan breads and butter

ENTREÉS: CHOICE OF FOUR:

Pre-counts needed 8 days before the event

CAST-IRON FILET MIGNON gluten free

boursin potatoes, grilled asparagus with truffle aioli, sauce bordelaise

-or-

GRILLED SALMON

fresh mozzarella - artichoke salad, grits, tomato coulis, Tuscan crumbs

-or-

ROASTED ORGANIC CHICKEN BREAST gluten free

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

-or-

STIR FRY SEASONAL VEGETABLES gluten free
& **PULLED OATS**

rice noodles, peanuts, Yakitori sauce

DESSERT:

New York Style Cheesecake

Unlimited soda/coffee/tea station.

\$82.00 per person

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)

Beginning at \$79.00 per person

Includes-choice of chicken and beef entree:

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 Entree Pricing*	Per Person
One Entree from List A & B	\$79.00
One Entree from List A & C	\$85.50
One Entree from List B & C	\$89.00
One Entree From List A, B & C	\$103.00

MAIN COURSE OPTIONS

LIST A

Sauteed Chicken Breast with Lemon Caper Garlic Butter

Rosemary Chicken with Garlic Aioli

Grilled Chicken Breast with Lemon Herb Butter

Roasted Chicken Breast with Oven-Roasted Garlic Tomato Sauce

Soy Ginger Grilled Chicken with Wasabi Butter

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

LIST B

Marinated Flank Steak with Bernaise

Top Sirloin Steak with Garlic Seared Mushrooms

Sesame Chicken with Honey Apricot Glaze

Grilled Salmon, Raspberry Vinaigrette, Creme Fraiche

Grilled Salmon with Sesame Orange Soy Glaze

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

Entree options continued on the next page

Evening Canyon Buffet

continued

LIST C

Marinated New York Strip with Bearnaise - *Market price*
Roast Leg of Lamb with Garlic - Dried Tomato Jus
Grilled Pork Chops with Grilled Stone Fruit, Balsamic Syrup (seasonal)
Medallions of Pork with Sauteed Apples and Pommery Mustard Sauce
Medallions of Swordfish with Rosemary Tomato Mayonnaise
Mahi Mahi with Mango - Pineapple Salsa, Lime Buerre Blanc
Fresh Vegetable Lasagna

Dietary / Allergy / Vegetarian Entrée:

Log Haven's chef can provide up to 6 servings of a single entree to accommodate special needs for those who have dietary / allergy / vegetarian or other special requests. Event contact will provide the banquet department a list of the guests' name and their special entrée request. If there are more than 6 guests the following options are available:

- 1) The event contact can add a vegetarian entrée for the full guaranteed number of guests for an additional cost.
- 2) Additional guests will be served the items available to them on the regular buffet (salad, bread, vegetable platter, fresh fruit display, starch) at no additional charge.

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.



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 overage 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.

For Holiday Pricing and Policies - please contact the banquet department: 801-272-8233, info@log-haven.com

ALL PRICING IS EXCLUSIVE OF TAX AND SERVICE CHARGES

LOG HAVEN REFERRAL LIST

Below is a list of references that will aid in creating a memorable event for you and your guests. Because we believe each wedding is unique, Log Haven accepts other vendors not listed on our referral list. [We do require first-time vendors to sign a letter of agreement that provides information pertaining to our events \(see event department\).](#)

Please contact the event department for a list of vendors who in practice are unwilling to cooperate with our mission statement, and historic setting.

Linens, Tables and Chair Rentals/ Diamond Rental 801-869-3347
Show room: 4518 South 500 West, Salt Lake City.

Outdoor Lighting: Moonlight / Nephi weddings.moonlightutah.com 801-225-0198

Audio Visual: Desktop (televisions, projectors) / Rick 801-359-5808

Florists:

Pamela Olson, Native - email: pamelanativeflowercompany.com 801-364-4606
Pam/ Robert w/Every Blooming Thing, ebt@xmission.com 801-521-4773
Magnolia Flower Company, rebecca, magnoliaflowerco.com 801-450-2613
Jerry with Hillside Floral 801-943-8427

Photographers:

Pepper Nix, www.peppernix.com, me@peppernix.com 801-661-1106
Chad Braithwaite with Faces / faces-photo.com 801-748-2283
Angela Howard / angelahowardphoto.com 801-574-6232
Grey Giraffe Photography / greygiraffe.com 801-907-1177
Alex Adams - alex@alexadamsphotography.com 801-641-2418
Jadie Jo Photography - jadiejo@jadiejophotography.com (801)244-7781

Videographers:

Krissi Cook Films / krissicookfilms.com 801-204-9226
Jared Wortley / jaredwortleyfilms.com 801-971-9120

Cake:

Salt Cake City, saltcakecity@gmail.com 310-874-7300
Carrie's Cakes - Alessandra Wortmann, cakes@carriescakes.com 801-901-6485
Granite Bakery 801-467-7291
Dolcetti Gelato 801-485-3254

Deejays:

DJ Pauly, Paul Helms, Owner, djpaulyweddings.com 801-554-8647
Behren's Entertainment / cbehrens@summerhaysmusic.com 801-560-9986
Park City Wedding DJ - Josh / parkcityweddingdj.com 801-949-9438
Todd Michael Thompson / toddmichaelthompson@gmail.com 801-628-7247

Bands:

Gold Standard, rob@echotalent.com 801-636-8640
Michelle Moonshine Trio / michellemoonshine.com, 801-662-9427
Pianist: K.Wayne Egan, egan_nuance@hotmail.com 801-864-8158
Utah Live Bands (several band options), adam@utahlivebands.com 801-577-0367

Photo Booth: A Day to Remember / adaytorememberreceptions.com 801-678-6423
All Occasions Photo Booths, alloccasionsphotoboos.com 801-255-7786
Utah Wedding Photobooth, utahsbooth.com 801-230-0447

The above services are contracted by the host/hostess of the event and we cannot guarantee their services.

