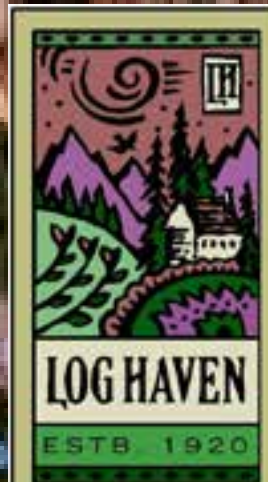




Holiday Business Packet

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

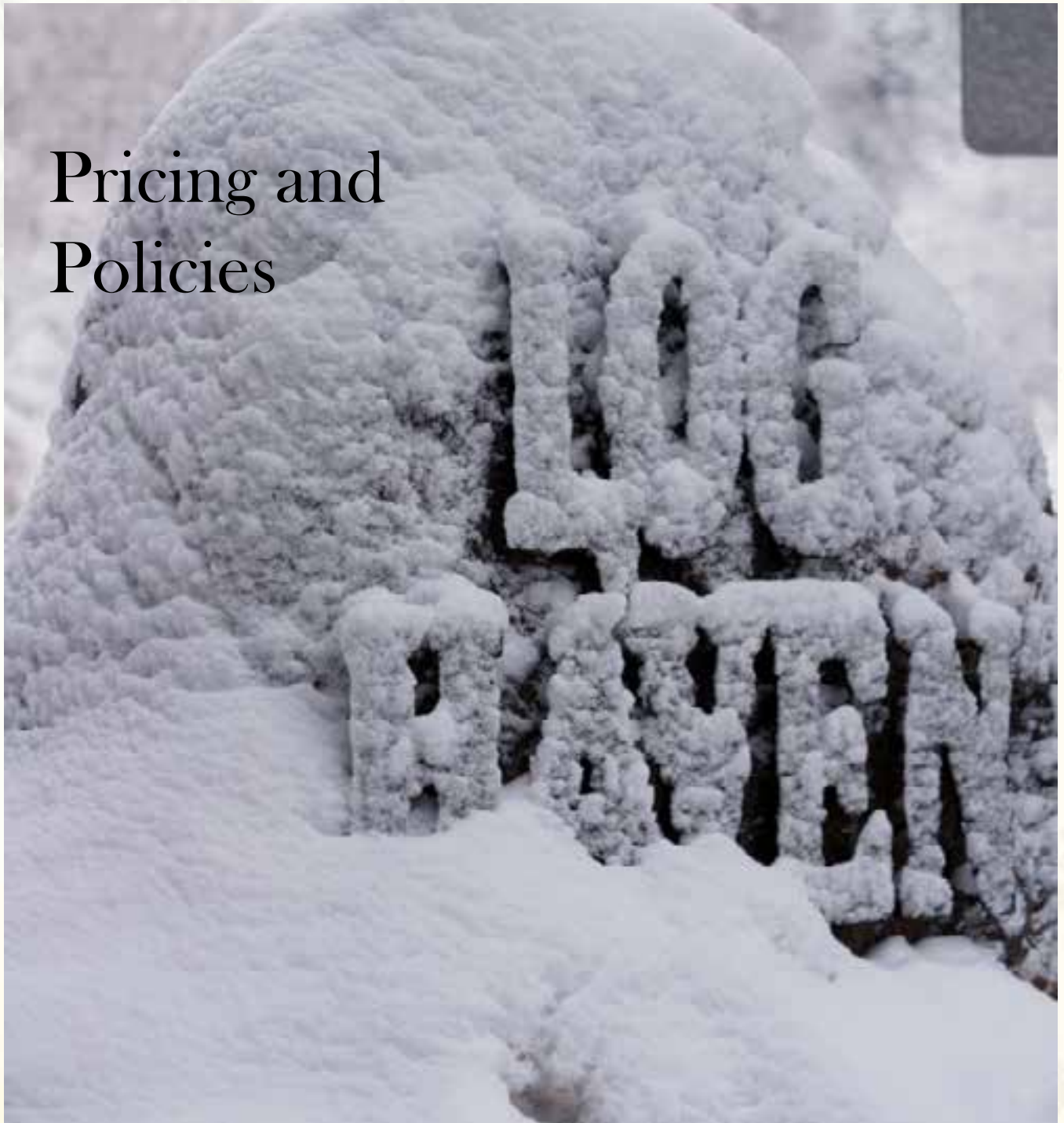


LOG HAVEN

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 \$87.00.

Overtime Fee and early arrival Fees are \$325.00 per hour. All pricing is before service charges and tax. Sur charges 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 has a cozy alcove and provides a warm welcome for small groups. The atmosphere is festive, with a wood burning fireplace. The Small Rains room is perfect for small groups of 10 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 (10 to 24)

Large Rains MER: \$2500.00 (25 to 50)

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



Small Rains Room



Large Rains Room

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, and Foyer

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. A Christmas tree is placed in the foyer and fresh evergreen is hung over the entry ways. It accommodates groups of 80 to 150 guests.

MER: \$8,000 Sunday - Wednesday and \$10,000 Thursday - Saturday.

Usage Fee: Friday - Sunday: \$1,500.00.

Monday - Thursday: \$1,000.00



Wasatch Room's Foyer

Winter Conservatory

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

MER \$4000.00

Surcharge for Wasatch Room and Winter Conservatory: \$1,000.00

Surcharge for Small and Large Rains Rooms and Winter Conservatory: \$1,000.00



Entire Restaurant

MER & Surcharges:

Winter:

Seating Capacity - up to 160 guests

MER: \$17,000.00

Usage Fee for Friday - Sunday:
\$4,500.00

Usage Fee for Monday - Thursday:
\$2,250.00





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 purvey

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 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

\$3.00 each

POT STICKERS with Ponzu Sauce

\$3.50 each

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.

CHILLED SHRIMP WITH COCKTAIL SAUCE *gluten free*

\$4.00 each

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

\$4.50 each

SPINACH AND CHEESE SPANIKOPITA Fresh spinach, feta cheese, phylo crust

PARMESAN ARTICHOKE HEART

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

\$5.75 each

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

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 GRASSINIS – 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.

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.

FIRST COURSE:

MIXED GREENS

roasted tomatoes, fresh mozzarella, sourdough croutons, house balsamic vinaigrette
freshly baked artisan breads and butter

ENTREÉS: CHOICE OF FOUR:

Pre-counts needed 8 days before the event

SEARED BEEF TENDERLOIN GF

grilled asparagus, saffron aioli, brown butter potatoes, shiitake bordelaise

-or-

PAPRIKA CURED SALMON

asparagus, oven tomatoes, olive tapenade, saffron aioli, toasted bread crumbs,
smoked almond romesco

-or-

ROASTED ORGANIC CHICKEN BREAST GF

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

-or-

RIGATONI WITH CALABRIAN MARINARA

roasted portobellos, artichoke alfredo, nutritional yeast

DESSERT:

New York Style Cheesecake
Unlimited soda/coffee/tea station.
\$87.00 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 \$83.00 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	\$83.00
One Entree from List A & C	\$89.00
One Entree from List B & C	\$97.00
One Entree From List A, B & C	\$102.00

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

MAIN COURSE OPTIONS (Choice of one)

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.

Entrees from the Luncheon Buffet Menu and the Evening Canyon Buffet may be exchanged - additional costs apply depending on selection.



BEVERAGES

NON-ALCOHOLIC BEVERAGES

Unlimited soda, Iced Tea and Coffee Station	included in menu
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.

BBAR 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: Anselmi San Vincenzo (\$48/750ml), J. Lohr Chardonnay (\$49/750ml), Chehalem Pinot Gris (\$59/750ml), Dog Point Sauvignon Blanc (\$66/750ml), Landmark Chardonnay (\$80/750ml)

Red: Sagelands Cabernet Sauvignon (\$42/750ml), Columbia Crest H3 Merlot (\$48/750ml), Elderton Shiraz (\$67/750ml), Colome Malbet (\$68/750ml), Longoria "Lovely Rita" Pinot Noir (\$72/750ml), Obsidian Ridge Cabernet Sauvignon (\$82/750ml)

White Zinfandel: Montevina (\$30/750ml), Sparkling: Gruet Brut (\$52/750ml)

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

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:

Gilbey's Gin (\$5.50 each), 5 Wives Vodka (\$5.50 each), Dewar's Scotch (\$6.00 each) Jameson's Irish Whiskey (\$6.50 each), Dented Brick Antelope Island Rum (\$6.50 each), Crown Royal (\$6.50 each), Maker's Mark (\$6.50 each), Jose Cuervo Tequila (\$6.50 each).

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

Grey Goose Vodka (\$8.00/each), Hendrick's Gin (\$7.50 each), Bacardi Rum (\$5.50 each), Seagram's 7 (\$6.00 each), Jack Daniels Whiskey (\$6.00 each), Knob Creek (\$6.50 each), High West Double Rye (\$8.00 each), Johnny Walker Black Label (\$8.00 each), Balvenie Double Wood Scotch (\$12.50 each), Vida Blanco Tequila (\$10.00 each)

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.

ALL PRICING IS EXCLUSIVE OF TAX AND SERVICE CHARGES

Payment Schedule and Private Event Agreement

1. 50% Minimum Expenditure Requirement will be payable at this time to reserve your event's date, time and space. This deposit is non-refundable and non-transferable upon payment.
2. A final and signed Banquet Event Order is due 30 days before the event.
3. Final count is due 8 days before your event.
4. Final Invoice: At the conclusion of the event, Log Haven will reconcile all of the payments with the final invoice for the event. Any additional amounts are due and payable before you leave the event, and only cash or major credit cards will be accepted. If the final invoice amount is less than your prior payments, we will refund the excess within 10 business days, except that fewer guests attending the event than your final guest count will not create a refund.

General Policies:

Pricing: ALL PRICING IS EXCLUSIVE OF APPLICABLE TAXES AND SERVICE CHARGES.

All major credit cards are accepted with a 3% handling fee added to the amount.

Furniture & Equipment: If you want any furniture or equipment that is not in our inventory, you will need to purchase or rent it yourselves and make all payment arrangement with the vendors.

Banquet Packet: You acknowledge that you have received and reviewed our Banquet Packet, and you agree to abide by all terms, promises and conditions set forth in it and to require your guests to abide by them as well.

Compliance with Applicable Laws: You agree to abide by all applicable federal, state and local laws, ordinances, rules and regulations to which events in Salt Lake County are subject, and you agree to require your guests to abide by them as well. These include, without limitation, alcohol beverage controls, health department requirements, and epidemic regulations.

Refund Policy: If you decide to change the date, time or location of your event more than 60 days prior to its scheduled date, or if you cancel your event more than 60 days prior to its scheduled date, we will make your contracted date, time and location available for booking by another group according to our then-current fee schedules, without offering extra incentives to book it. If someone executes a new Private Event Agreement for all or part of your original date, time and location and pays their deposit, we will refund your original deposit in the same amount as the deposit paid by the new party, which may be equal to or less than your original deposit. At 35 days prior to the scheduled event date, we will stop trying to rebook the date, time and location for your event and will make the space available for dining reservations.

Change of Date, Time or Location: More than 60 days prior to your event, you may request a change in date, time or location; but our ability to accommodate your request will depend upon the availability of our space and staffing. For a change prior to 60 days, the Change Fee will equal your original Booking Deposit plus all applicable taxes. All of your other payments will be applied to the new event reservation per the Payment Schedule, but a new Booking Deposit will be required. Less than 60 days prior to your event, any change of date, time or location will constitute a cancellation of your event; and the Change Fee will equal the Cancellation Fee set forth below. Any changes within 60 days of the event will require the execution of a new Private Event Agreement, and neither the Booking Deposit nor any prior payments that have become nonrefundable will be applied to the new Agreement.

Cancellation by You: You may cancel your event at any time by providing 10 days prior written notice to us. If you cancel more than 60 days prior to your event, the Cancellation Fee will equal your Booking Deposit plus applicable taxes, subject to the Refund Policy above. If you cancel less than 60 days prior to the event, the Cancellation Fee will equal the Booking Deposit, all prior payments that have become nonrefundable, and all applicable taxes; and these amounts will not be applied to any new event.

Cancellation by Us: We may cancel the event and terminate this Agreement upon 5 days written notice if you fail to pay any of the amounts specified in the Payment Schedule when due, fail to deliver the preliminary BEO when due, or fail to sign and deliver the final BEO when due. We may also terminate the event without notice if you or your guests refuse or fail to comply with all applicable laws as set forth above or with the terms, promises and conditions in our Banquet Packet. We will not cancel the event for other reasons, except circumstances reasonably beyond our control as set forth below. In the event of a cancellation by us, except for circumstances described in the following section, we will be entitled to retain the Booking Deposit and all other payments which have become non-transferable prior to the date of cancellation, plus applicable taxes. In no event shall we be liable for damages of any nature (including consequential or punitive damages) due to a cancellation for the preceding reasons.

General Policies - continued:

Circumstances Beyond Our Control: We want to host your event. That is what we do and enjoy doing. However, as with other event centers, there is a small possibility that we might be prevented from doing so due to Acts of God or other circumstances beyond our control. These could include, without limitation, things such as fire damage or evacuations, health department actions, epidemic regulations, and other incidents over which we have little or no control. In any such occurrence, we would work with you to reschedule your event as soon as possible, and your Booking Deposit would be applied to the rescheduled event. In return, you agree to hold Log Haven, its owners and employees harmless from and to indemnify and defend them against all claims, demands, damages, liabilities, lawsuits and other proceedings of any nature arising from or based upon any circumstances reasonably beyond our control.

Liquidated Damages: You acknowledge and agree that Log Haven has a limited inventory of dates, times and locations available for weddings and other events, especially during the most desirable summer months and weekends. With the change or cancellation of an event, especially near its arrival, rebooking the date becomes very difficult or impossible and the amount of damages to us would be extremely difficult to determine. Therefore we both agree that the Change Fees and Cancellation Fees set forth above are reasonable estimates of those damages and will serve as liquidated damages. You could not reclaim your payments except for as set forth above, but we would not be able to claim any additional damages if you change or cancel your event.

Notices: All notices required or permitted to be given under this Agreement must be in writing. They may be emailed to you at the email address(es) shown on the first page of this Agreement, and they may be delivered in person at Log Haven or emailed to us at events@log-haven.com.

General Provisions:

This Agreement contains the entire agreement of the Parties; and any negotiations, understandings and representations not included in it will not be valid or enforceable. It may be executed by scanned, emailed signatures in any number of separate copies, which will all be a binding original of a single agreement. All Exhibits and the terms, promises and conditions in the Banquet Packet are incorporated into this Agreement, and it may be amended only by a writing signed by all Parties.

This Agreement will be governed and construed according to the laws of Utah; and the venue for any dispute will be Salt Lake County, where Log Haven is located. This Agreement will be interpreted according to its fair meaning, without regard to which Party primarily prepared it; and it will continue in full force and effect except to the extent a court with proper jurisdiction in Salt Lake County has ruled any provision to be invalid or unenforceable. All captions are for convenience only.

This Agreement will not be for the benefit of any third-party beneficiaries; but it will be binding upon and will be for the benefit of the heirs, administrators, executors, successors and assigns of the Parties. All payment obligations are joint and several, and time is of the essence in performing them. A waiver of any provision shall not require or constitute a future waiver of the same provision or any other one. A waiver of any provision for one or more other parties will not require or constitute a waiver for this Agreement.

ALL PRICING IS EXCLUSIVE OF TAX AND SERVICE CHARGE

LOG HAVEN REFERRAL LIST

Log Haven's event coordinator, Faith Scheffler, has coordinated events at Log Haven for over 18 years. She is ready to help you handle all the details, from transportation, entertainment, lodging or any desires you have to make your event special. 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 without additional charges to the host/hostess.

Florists:

Robert w/Every Blooming Thing, ebt@xmission.com	801-521-4773
Pamela Olson, Native - email: pamela@nativeflowercompany.com	801-364-4606
Magnolia Flower Company, Rebecca, magnoliaflowerco.com	801-450-2613
Jerry with Hillside Floral	801-943-8427
Five Penny Floral, fivepennyfloralutah@gmail.com	435-654-3331

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

Deejays:

DJ Pauly, Paul Helms, Owner, djpaulyweddings.com	801-554-8647
Jeff Stirland / Peak Sound / peaksoundut@gmail.com	801-707-0594
Park City Wedding DJ - Josh / parkcityweddingdj.com	801-949-9438
Todd Michael Thompson / toddmichaelthompson@gmail.com	801-628-7247

Bands:

Changing Lanes, CJ Drisdorn, info@changinglanesband.com	801-654-7349
The Proper Way, contact@theproperwayband.com	801-458-1031
Michelle Moonshine Trio / michellemoonshine.com,	801-662-9427
Utah Live Bands (several band options), adam@utahlivebands.com	801-577-0367
Pianist: K.Wayne Egan, egan_nuance@hotmail.com	

Photo Booth: Specialty Imaging - Janice

Israel

801-245-0067

includes custom mobile app, couples and group shots, guest uploads, social sharing, touch screen photo kiosk

Transportation:

Canyon Transportation:

Contact: Dallas Allen, 801-255-1841 / dallen@canyontransport.com / canyontransport.com

14 passenger vans - \$65.00/hour with a 4 hour minimum

-or-

Mercedes Benz Sprinter (14 passenger) - \$75.00/hour with a 4 hour minimum

LeBus:

Contact Ray or Jennifer - 801-975-0202 / lebus.com

27 passenger bus - \$80.00/hour 50 passenger bus - \$90.00/hour 56 passenger bus - \$100.00/hour

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