

LOG HAVEN

weddings & events

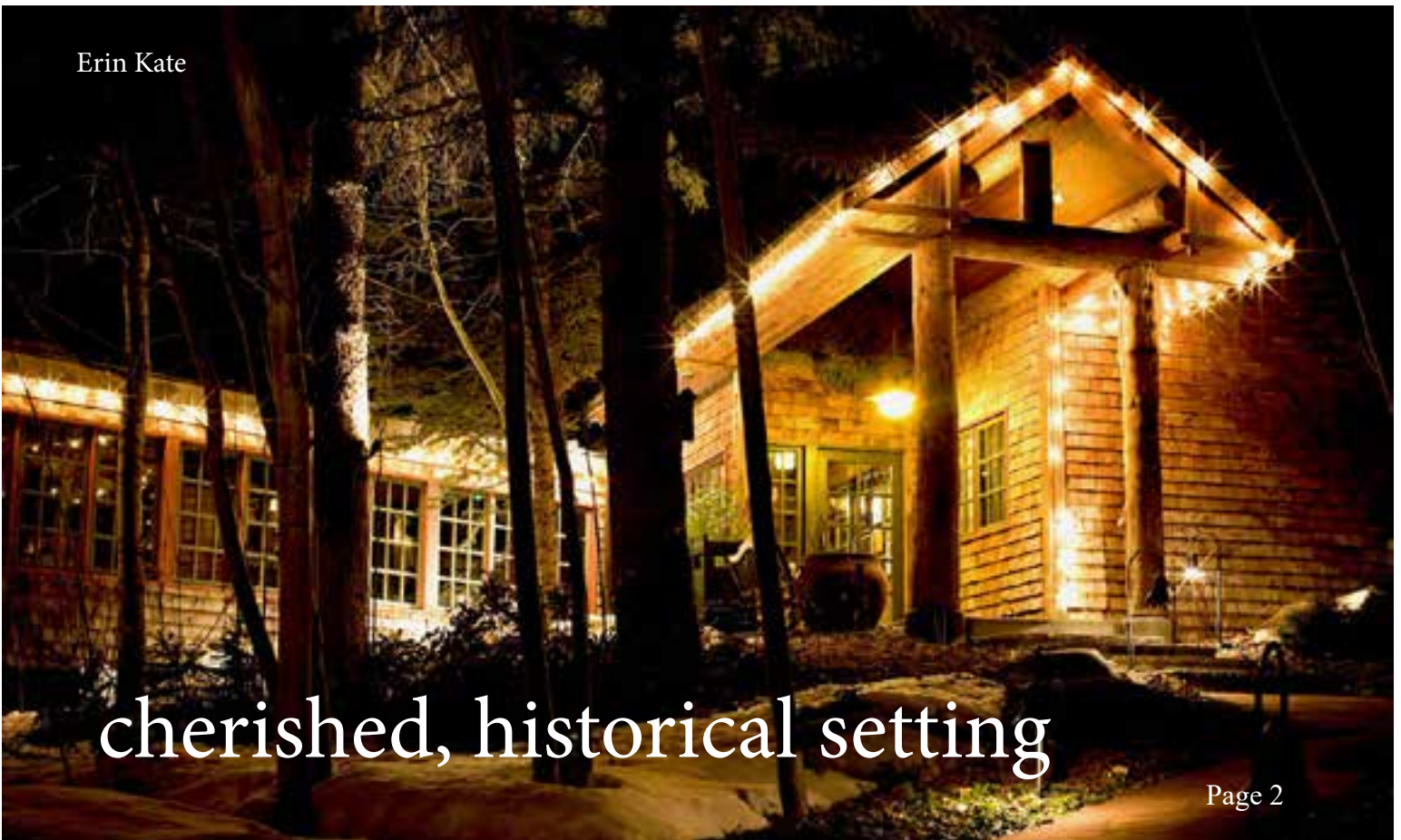
WELCOME

Log Haven is synonymous with wildflowers, waterfalls, and weddings. It began its existence with romance – as an anniversary gift to the wife of the founder of Geneva Steel. Today, Log Haven is the idyllic destination wedding location. It is widely known as the best place to showcase Utah's mountain splendor – from private dining rooms to an open meadow – the views are incredible. Log Haven features 40 acres of private land (including a pristine lake) nestled in the mountains of a national forest, with a nationally acclaimed chef and full service event planning.



Bruce Gardner

Erin Kate



cherished, historical setting

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





Erin Kate

seclusion with all the comforts

Wasatch Room, Foyer, and West Deck

Log Haven's largest dining room features windows all around with a view of the cascading waterfall and pond areas and the beautiful Wasatch Mountains. It includes the spacious foyer and features a stately fireplace between the rooms, as well as a private deck. The foyer is used by wedding guests as a dance area with a windowed alcove for a disc jockey or band.

During the winter season guests enjoy an intimate ceremony in front of our stone fireplace.

Maximum seating capacity: 150

Lakeside Garden Meadow

With a graceful gazebo overlooking Log Haven's wooded lake, the meadow is Log Haven's largest location for an outdoor ceremony.

Accompanying the meadow is Log Haven's weather canopy, located next to the melodious creek, with views to the meadow and pond. Equipped with private dressing rooms and a covered porch, the meadow offers seclusion with all of the comforts.

Maximum seating capacity: 350 for ceremony

Winter Conservatory

The winter conservatory is an elegant white enclosure with hundreds of tiny lights strung behind a fabric liner from the center of the ceiling that creates a delightful, magical effect. This new area captures the romantic glow of candlelight and includes pillar candles, a white lighted birch archway, wooden floor for dancing, evergreen boughs with lights, and decorative ornaments and pine trees.

Maximum seating capacity: 90 for ceremony, 80 for dinner

Holiday and Winter Weddings

Winter is a time of magic. During December, Log Haven glows, sparkles, and twinkles and is decorated with evergreen boughs and crimson poinsettias. We fill our private rooms with the colors and scents of Christmas. Garlands are woven through the balustrades and candle pomanders decorate tables. Hand-made stockings hang over wood-burning fireplaces.

Library Suite (Large and Small Rains Room)

The Library Suite is perfect for small and mid sized dinners or larger receptions. These rooms are reserved together or individually and feature a pass-through fireplace and a beautiful view of the mountains which directly adjoin our spectacular waterfall patio. The Library Suite is a beautiful intimate setting for entertaining guests. It is a perfect setting for a buffet when rented with the waterfall patio and hillside amphitheater. A beautiful alcove offers a magnificent backdrop in which to display your wedding cake.

Maximum seating capacity: 75

Log Haven's Waterfall and Garden Patio

The waterfall garden patio is our most popular outdoor location for dining and dancing.

The garden patio sits at the base of Log Haven's spectacular waterfall which leads to a cobblestone creek.

A waterproof canopy can provide partial covering in light showers or shade in warmer months. Lining the patio are flower baskets, window boxes, and edged gardens. It is our most popular outdoor location for dining and dancing. Guests enjoy the canyon backdrop and dance under twilight stars in the evening!

Maximum seating capacity: 125

Hillside Amphitheater

Located just west of the waterfall patio, the amphitheater sits gracefully on the hillside and is perfect for wedding ceremonies and receptions. The bride's grand entrance is down a multi-level center walkway made of smooth limestone. It affords an unsurpassed view of the pine-covered hillsides of Millcreek Canyon and reflects the serenity of our beautiful canyon.

Maximum seating capacity: 200 for ceremony, 100 for dinner

When the Library Suite, Patio and Amphitheater are reserved together they can seat up to 275 guests and can also host receptions that are a come-and-go style for up to 400 guests.

blend of tradition
and elegance



LOG HAVEN

R E S T A U R A N T



Erin Kate

Our Wedding Packages:

We recognize how important this day is to you. In addition to mountain splendor, unparalleled cuisine and spectacular gardens, we provide:

Personalized Wedding Consultant

Custom Menu with Award-Winning Chef Dave Jones

Rehearsal Space with Coordination

Bridal Changing Room

Groom's Finishing Area

Day of Wedding Event Coordinator and Service Staff

White Wood Ceremony Chairs (125) Green Outdoor Chairs (275)

Natural Spring Water Station

Portable Sound (IPOD) System (additional cost for microphone)

Dance Floor Area

A Ceremony for All Guests in our Meadow or Hillside Amphitheater

Reception Locations that Include Both Indoor and Outdoor areas

White linens (custom colors are available)

Cake service

Bartender (limited/full bar)

Complimentary use of our Grounds for Photography*

* The use for photography at Log Haven is not guaranteed unless a Usage Fee for this space has been paid by the event agreement.

The Lakeside Garden Meadow is privately owned. It is available for photos and ceremonies for additional costs (please refer to the USAGE FEE page in the Wedding Packet).

Complimentary set up of any Gift, Cake, Place Card or Favor Table

Personalized Menu

Valet service for groups (daytime minimum of 100 guests)

DO I NEED TO HIRE A WEDDING COORDINATOR? The short answer is no - we provide full event coordination for you!

Planning a wedding is a daunting job. We know because we do it. And we do it well. For over 26 years, Log Haven has been hosting crème de la crème weddings for couples from Utah, from other states and even from other countries. Our brides and grooms become life-long friends. Here's what we will do for you:

We will organize, plan and execute your event – for no additional charge. That's right, it's included. That means that we do think about snagging your bouquet after your Grand Entrance so you can seamlessly transition into your First Dance. We will make sure your Dad is ready to give his toast. Our event team includes our event coordinators (Faith or Casey) and a lead server who coordinated the event staff and set-up. This allows Faith and Casey to focus on the more personal details, like making sure the bridal party has the boutonnieres and corsages pinned, your favors are set-out and the programs are at the ceremony.

If you read the previous page you know certain items are included in our pricing - if you bring in outside linens, chargers, glassware – we will also set these for you.

One of the greatest challenges to any couple is knowing the right sources to hire who will provide the services you desire – someone you can trust who has an excellent track record. We keep our pulse on the best florists, photographers, musicians and other well-known and publicized vendors. We know our space, we know what works well within our area, and we know who to recommend to assist you in making this the day of your dreams. We can set-up meetings with outside vendors, so you can talk about customizing your event, with menus, colored linens and florals. These services cost extra, of course, and are outside what Log Haven includes, but if you want one stop shopping, we can provide it.

So when do you need to hire a separate wedding coordinator? If you have multiple events outside of Log Haven that you want help coordinating – or if you have a large contingent of outside guests for whom you must plan and organize - or if you are orchestrating additional activities and transportation over several days for your guests – then we'd suggest hiring a separate coordinator. And we can put you in touch with the right coordinator for your needs. Please note: Outside wedding coordinators are support staff to Log Haven's event management team. Log Haven's event coordinators will be the event lead and manager for all on-site coordination including organizing ceremony details and rehearsal, event timing, table layout, and communication with vendors. ***An outside wedding coordinator at Log Haven who wants to be part of the coordination team is a \$500.00 fee.*** If your outside wedding planner is for décor purposes only, there is no on-site fee.

We are looking forward to hosting a unique and memorable event for you and your guests.



WHY LOG HAVEN?

Log Haven is located on 40 acres of majestic private mountain land in the Wasatch National Forest. Our restaurant is a log mansion that was originally built as an anniversary present by a steel baron in 1920. Converted to a fine-dining restaurant in 1994, Log Haven has received “Best Restaurant” and “Most Romantic Restaurant” accolades for decades. With waterfalls, a lakeside meadow, and pristine mountain vistas, Log Haven is the place that your guests will keep talking about long after your celebration.

We offer a variety of services to our wedding clients. Our skill at organizing and executing weddings comes from decades of experience. We believe our team of experts are the best in the business. Many venues require you to hire a wedding coordinator – at Log Haven wedding coordination is part of our packages. Log Haven’s professional coordinators know the wedding business and what makes a wedding perfect, memorable and stress-free for you!

HOW MUCH CAN I EXPECT TO PAY FOR A WEDDING AT LOG HAVEN?

Log Haven does not have an overall minimum or ‘one-price-fits-all’ package. Why? Because we host personalized events from 10 to 400 guests. Our natural mountain setting and professional wedding coordination makes your experience personal and intimate no matter how many guests attend your wedding.

We help you craft a custom wedding package tailored to meet your dreams. First, you select your date, time and space with Usage Fees beginning as low as \$750. Usage Fees vary depending on the season, day of the week and the space selected. If you choose Sunday-Thursday, prices are lower than Friday or Saturday. Daytime is less expensive than evening. Summer is our most popular time of year and Usage Fees reflect this. For example, our most popular space on a Saturday evening in June for a ceremony and reception has a \$3600 Usage Fee while the Usage Fee for the same space during the day is \$2000.

Once you decide on your date, time and space, we help you build the details. Menu pricing begins at \$29 per person and we offer buffet, open house (for ‘come-and-go’ receptions) and fine-dining plated menus. We also have a full liquor license serving beer, wine and custom beverage options. Complimentary Log Haven mountain spring water is provided at every event. Please note, all pricing is before applicable sales tax and service charges (22%).

As you make decisions about the details for your wedding, our professional coordinators create a detailed expenditure estimate so there will be no surprise costs. Simultaneously, they document your choices including timings, seating charts, sequence of events and every detail for your personally-crafted Log Haven experience. We work with you every step of the way to create the event of your dreams and provide you with the documentation to reflect that.

We would love to host your special day. Our professional coordinators are available by appointment for a complimentary consultation Monday-Sunday. We encourage you to call 801-272-8233 or email us at Events@Log-Haven.com to schedule a tour and begin the process.

****Ceremony Fees and Ceremony Only Fee**

CEREMONY FEE • Up to 125 white chairs (additional chairs can be rented for an additional fee).

- Up to 200 green chairs.
- Log Haven staff will set-up and break down wedding chairs.

Designated

seating is provided for the front row.

- Use of Log Haven's bridal dressing room and groom's finishing room.
- Tents and canopies in case of inclement weather.
- Water station.
- Outlets for sound systems (sound systems with a microphone and a MP3 input, can be rented from Log Haven for an additional fee).

Outlets are located in the gazebo at the meadow.

Outlets are located at both the east and west side of the amphitheater deck.

Outlets are located at the west side of the Winter Conservatory.

Private wedding ceremony rehearsal with Log Haven's event coordinators. This time is usually the day before at 3:30 p.m., but is subject to other scheduled events.

CEREMONY ONLY FEE AT LAKESIDE GARDEN MEADOW

For groups who request a ceremony only and will have a reception at a separate site other than Log Haven

-or- For Groups who rent the Meadow for a ceremony only with a portion of the Wasatch room for dinner (semi-private space, manager approval required with additional Usage Fee), the Lakeside Meadow includes the following items:

- Up to 125 white chairs (additional chairs can be rented for an additional fee).
- Up to 200 green chairs.
- Log Haven staff will set-up and break down wedding chairs. Designated seating is provided for the front row.
- Use of Log Haven's bridal dressing room and groom's finishing room.
- A canopy is located north of the grass area, in case of inclement weather.
- Outlets (located in the gazebo) for sound systems (sound systems with a microphone and a MP3 input, can be rented for an additional fee).
- Private wedding ceremony rehearsal with Log Haven's event coordinators. This time is usually the day before at 3:30 p.m., but is subject to other scheduled events.
- Water station.

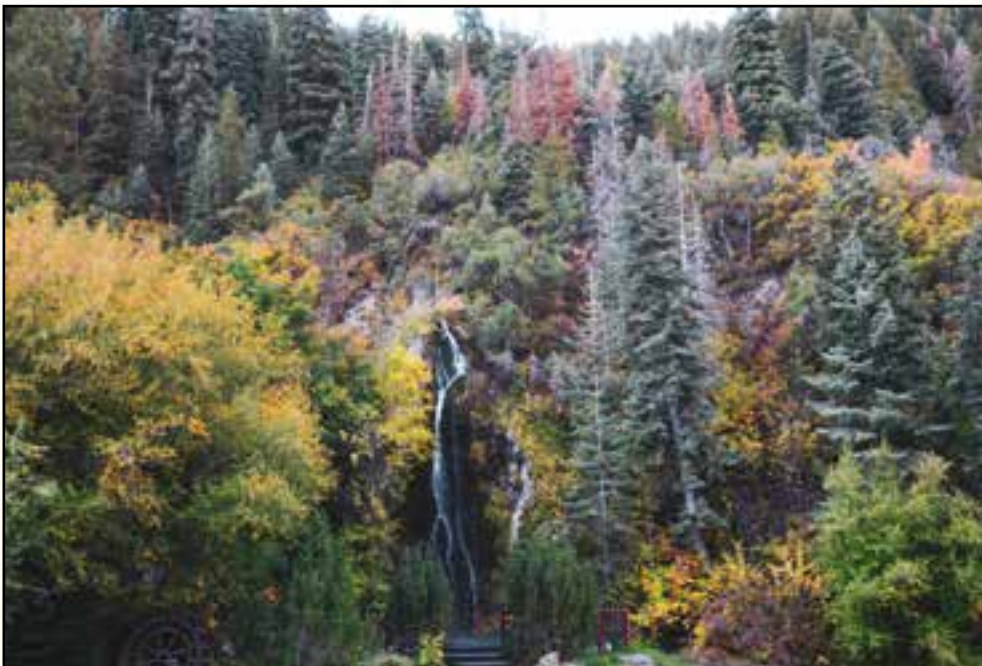
• **The Lakeside Garden Meadow is privately owned.** It is leased to Log Haven with separate Usage/ Ceremony Fees for photography and ceremonies. No outside food or beverage is allowed at the meadow in accordance with state licensing and governing laws.

Non-compliance can result in a \$500.00 fine and event closure.



Our Location

Photographers:
Pepper Nix,
Faces,
Branson Maxwell,
Bruce Gardner,
Erin Kate





Lakeside Garden Meadow
Ceremonies and Photography





Waterfall Patio
Socials, Dinner and Dancing





Hillside Amphitheater
Ceremonies and Socials





Wasatch Room and Foyer
Dining





Winter Conservatory
Ceremonies, Dinner, Dancing





Library Suite
Ceremonies, Dinner, Dancing



Our Cuisine

Open House Menus,
Seated Dinners and Specialty Buffets





Our Staff

Executive Chef Jones / Co-Owner

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.



Accolades for Chef Jones' cuisine at Log Haven include Salt Lake's Best American Cuisine - Fine Dining, Best Restaurant, Best Canyon Restaurant and Best Romantic Ambience. His cuisine has been featured in Food Arts, Bon Appetit, Sunset, Via, Gourmet, Food & Wine, Cowboys & Indians, USA Today, Salt Lake Magazine and Utah Homes & Gardens. Chef Jones has been a guest chef at the James Beard House. He invites you to join him in celebrating the union of cuisine and nature at Log Haven.

Faith Scheffler - Marketing and Event Manager/Co-Owner

Anyone passing by Log Haven during a wedding or celebration is bound to wish they were a part of the eye-catching festivities. Faith Scheffler, Log Haven's Banquet Sales Manager, orchestrates these enviable events. Faith works with corporate and individual clients to create memorable occasions—large or small, formal or informal. Faith takes budgets and personal taste into careful consideration when creating custom packages for each client.



Faith has been a professional wedding coordinator and special event planner for over 25 years. She started her career as a restaurateur working part-time in a beautiful mountain setting, like Log Haven, while finishing her Marketing degree at Westminster College. She joined Log Haven's team in 1998. In accepting that position, Faith's story had come full circle. She says, "My first memory of Log Haven was when I was a small child and I attended a wedding at the restaurant. It was summer and the bride had a beautiful, soft and slightly sheer white dress with embroidered colored flowers. She and her fiancé danced outside around the gardens. I fell in love with Log Haven at that moment. It is an honored privilege to be a part of planning special events."

Ian Campbell - General Manager/Co-Owner

Born in upstate New York and raised in New Jersey, Ian Campbell cut his teeth on the local delicacies. He started with New York City's famous pastrami and Swiss on pumpernickel and graduated to Philly cheese steaks from the Jersey boardwalk. The standard was set.

Like many people, Ian worked in restaurants while attending college and graduate school. Yet unlike most, he became a career restaurateur. His formal education had nothing to do with food or beverage but his informal education was all about dining. Ian likes to eat and drink.



Ian was the Food and Beverage Manager at Wyoming's The Inn at Jackson; managed a restaurant in Alexandria, VA and owned a bar and grill in Crested Butte, CO. His wine education is ongoing—requiring many hours of research. Ian firmly believes in, and is grateful for, the American Medical Association's endorsement of wine as "heart healthy."

Appetizer Menu

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.

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

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.

CHILLED SHRIMP WITH COCKTAIL SAUCE

PARMESAN ARTICHOKE HEART

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

POT STICKERS with Ponzu Sauce

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

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

The below list has a minimum servings of 100 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.

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)
- 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
- Chilled New York Strip (2.50 oz.) - Horseradish – Rolls
- Deli, Roast Beef, Ham, Turkey, Cheese – Rolls
- Seasonal Fruits and Berries
- Baked Brie En Crouete, Dried Fruits, Nuts, and Pomegranate Molasses
- Bruschetta, Seasonal Vegetable, Sourdough Crostinis \
- 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.



Buffet Luncheon Menu

Available for Daytime Events/10:30 a.m. - 3:30 p.m.

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. Buffet luncheons are recommended for groups of 50 or more.

LUNCHEON MENU includes: First Course: Mixed Field Greens with choice of dressing.

Choice of two (2) dressings for your group

Balsamic Vinaigrette, and Creamy Gorgonzola

Main Entree served with: Chef's selection of accompanying starch,

Chef's selection of accompanying vegetable

Freshly Baked Breads and Butter

Final counts per entree are due 10 days prior to your event.

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 Bearnaise

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

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

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Plated Luncheon 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. Lunches include two courses; salad, and entree. Final counts per entree (place cards identifying guests' name and their entree choice may be required) are due 10 days prior to your event. All pricing before service charges & tax.

TWO COURSE MENU

FIRST COURSE MIXED GREENS

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

ENTREES: CHOICE OF TWO:

Pre-counts needed 10 days before the event

ACHIOTE ADOBO GRILLED

ORGANIC CHICKEN *gluten free*

hominy puree, smoked chili broth,
poblano-mushroom salsa, jalapeno-lime aioli

-or-

RIGATONI WITH POMODORO SAUCE

roasted fennel, artichoke pesto

Dessert

Choice of Fresh Fruit Tart -or- Chocolate Flourless
Cake

pre-counts required for dessert choice 10 days before
the event

FOUR COURSE MENU

FIRST COURSE: MIXED GREENS

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

ENTREES: CHOICE OF FOUR:

Pre-counts needed 10 days before the event

SEARED BEEF TENDERLOIN

gluten free

grilled asparagus, saffron aioli, brown butter
potatoes, bordelaise

-or-

PAPRIKA CURED SALMON

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

-or-

ACHIOTE ADOBO GRILLED ORGANIC

CHICKEN *gluten free*

hominy puree, smoked chili broth,
poblano-mushroom salsa, jalapeno-lime aioli

-or-

RIGATONI WITH POMODORO SAUCE

roasted fennel, artichoke pesto

**For groups of 75 guests or more the Chef recommends
choice of 3 entrees for a more efficient dining
experience.

MENU WILL CHANGE SEASONALLY.

ALL PRICING IS EXCLUSIVE OF TAX AND SERVICE CHARGES

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Open House Menus - Platters

For reception - "come-and-go" style of events.

Available for both Daytime and Evening events.

(Minimum 100 or more guests for Open House Menu)

OPEN HOUSE PLATTERS

Crystal Springs

Vegetable Platter

Meat and Cheese Platter

Fresh Seasonal Fruit Display

Potato Salad

Freshly Baked Rolls and Butter

Mount Olympus

Italian Cured Meats

Antipasto Platter

Wine Platter (Assorted Fruit and Cheese)

Pasta Salad

Rolls and Butter

Timpanogas

Sliced Top Sirloin Steak*, chilled, with aioli

Baked Brie in Pastry

Fresh Seasonal Fruit Display

Grilled Vegetable Platter

Freshly Baked Breads and Assorted Crackers

*served medium rare

Lone Peak

Deluxe Assorted Meats

Imported and Domestic Cheese Platter

Fresh Seasonal Fruit Display

Freshly Baked Rolls and Butter

Sweets Open House

Choice of 4 items

Lemon Curd Tarts, Key Lime Tarts

Brownies, Eclairs, Tiramisu,

Chocolate Fudge, or Assorted Cookies

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.

Evening Canyon Buffet

Available for Evening Events/5:00 - 11:30 p.m.
(Available for 50 people or more)

Includes: Mixed Field Greens with Choice of two dressings
Balsamic Vinaigrette and Creamy Gorgonzola
Display of Seasonal Fruits
Chef's selection of accompanying starch
Grilled Vegetable Platter
Assorted Rolls and Butter

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

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 at \$8.00 per person.
- 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.

Plated Dinner Seasonal Menu / SEASONAL

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

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; appetizers, salad, and entree. Final counts per entree (place cards identifying guests' name and their entree choice may be required) are due 10 days prior to your event. All pricing before service charges & tax.

Suggested Hand Passed Hors D'oeuvre for social (included in the cost of the menu)

WILD MUSHROOM AND TRUFFLE ARANCINI

SPINACH AND CHEESE SPANIKOPITA

Fresh spinach, crunchy nuts, cheeses, herbs and spices inside a puff pastry 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. Served with a sweet chile sauce.

Hors d'oeuvres can be substituted for different options. Additional pricing may 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

ENTREES: CHOICE OF FOUR:

Pre-counts needed 10 days before the event

SEARED BEEF TENDERLOIN

gluten free

grilled asparagus, saffron aioli, brown butter
potatoes, bordelaise

-OR-

PAPRIKA CURED SALMON

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

-OR-

ACHIOTE ADOBO GRILLED ORGANIC CHICKEN *gluten free*

hominy puree, smoked chili broth,
poblano-mushroom salsa, jalapeno-lime aioli

-OR-

RIGATONI WITH POMODORO SAUCE

roasted fennel, artichoke pesto

Pre-counts needed 10 days before the event

*For groups of 75 guests or more the Chef recommends a choice of 3 entrees for a more efficient dining experience.

MENUS SUBJECT TO CHANGE, MENU WILL CHANGE SEASONALLY.

ALL PRICING IS EXCLUSIVE OF TAX AND SERVICE CHARGES

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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 charged for the guaranteed number of guests

Log Haven Tropical Mango/Orange Punch

Log Haven Wassail (hot apple cider)

Log Haven Hot Chocolate

Log Haven Holiday Eggnog

Each bowl serves approximately 25 people.

BAR BEVERAGES: WINE, BEER, COCKTAILS

Ranges \$4.00 - \$20.00/serving

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. Each magnum serves 10 glasses.

OTHER WINES (no minimums apply):

White: J. Lohr Chardonnay, Chehalem Pinot Gris, Dog Point Sauvignon Blanc, Poseidon Vineyard Chardonnay

Red: Ringbolt Cabernet Sauvignon, Columbia Crest H3 Merlot, Elderton Shiraz, Longoria "Lovely Rita" Pinot Noir, Obsidian Ridge Cabernet Sauvignon

Rose: Fairview Goats do Roam

Sparkling Wine: Gruet Brut, Adriano Adami Garbel Brut Prosecco

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, Uinta Cutthroat Pale Ale, Epic Escape to Colorado IPA, Spaten Lager, Vernal Brewing Mama's Milk Imperial Stout

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

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, 5 Wives Vodka, Dewar's Scotch, Jameson's Irish Whiskey, Bacardi Rum, Crown Royal, Maker's Mark, Jose Cuervo Tequila

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

Dented Brick Antelope Island Rum, Grey Goose Vodka, Hendrick's Gin, Seagram's, Jack Daniels Whiskey, Knob Creek, High West Double Rye, Johnny Walker Black Label, Balvenie Double Wood Scotch, Patron Tequila

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

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.

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 UDABS 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

PRIVATE EVENT AGREEMENT & PAYMENT SCHEDULE

DATE-HOLD DEPOSIT:

A non-refundable, non-transferable \$250.00 deposit will hold your date for 14 days. This deposit will be applied toward your final bill which is payable at the conclusion of your event.

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

USAGE FEE PAYMENT

A rental fee in this amount (the "Usage Fee") will be payable at this time to reserve your event's date, time and space when the Initial Hold Date expires. The Usage Fee will be non-refundable and non-transferable upon payment.

50% DEPOSIT DUE 60 DAYS BEFORE THE EVENT:

A preliminary BEO (Banquet Event Order) is organized 60 days prior to the event date. 50% of Your Total Estimated Expenditures from this BEO is payable at this time. (If less than 60 days remain when the event is booked, 50% is due upon signing of this Agreement.). The ceremony fee will be part of this payment. This amount will become non-refundable and non-transferable 30 days prior to the event date.

We will contact you a few weeks prior to this date to determine a date and time to meet to go over the details of your event and to collect this deposit.

SIGNED COPY OF THE BANQUET EVENT ORDER:

A final and signed BEO is due 30 days before the event.

50% DEPOSIT OR REMAINING BALANCE DUE 10 DAYS BEFORE THE EVENT:

Ten (10) days prior to the event, your final guest count the remainder of your Total Estimated Expenditure is due at this time. This payment will become non-refundable and non-transferable at this time.

DAMAGE DEPOSIT FOR THE PREMISES

If required, this will be due 10 days before the event. It will be refunded within 10 business days after the event to the extent it has not been applied to damages.

FINAL INVOICE:

At the conclusion of the event, Log Haven personnel will reconcile all of your prior payments (except the damage deposit) 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.

ALL PRICING IS EXCLUSIVE OF TAX AND SERVICE CHARGES

GENERAL POLICIES

FINAL COUNTS

The Banquet Sales Department must be notified ten (10) days prior to your event of the exact number of guests. You will then be charged for this number even if there are fewer in attendance. Payment is required for additional guests over the number guaranteed.

For plated meals, you will be charged for the exact number of guests seated for dinner - or- your final advance count whichever is greater. A final count for each entree selected is required.

For buffet or open house events, you will be charged for the number of plates used on the buffet line -or- your final advance count whichever is greater.

CHANGES WITHIN 48 HOURS:

Changes to set-up, food and beverage or guaranteed numbers made within (48) hours of the function are subject to additional fees, minimum fee \$50.00.

DECORATIONS

Log Haven is reserved as is. Due to their value and irreplaceability, no Log Haven furnishings may be moved nor should the furniture be rearranged or moved from any room. If your dining or banquet area needs to be readjusted, please inform the Manager or your Lead Server. *Any changes in decor, damage to the facility or movement of furniture will incur a charge to the host.* The amount of the charge will be determined by Log Haven. Nothing may be affixed to the walls or windows without prior approval. Fresh flowers, centerpieces and special decorations are acceptable with prior written approval from Log Haven and should be brought in leak proof containers. Log Haven does not decorate guests' areas - this service is contracted separately by florist/wedding party. All decorations must be delivered during your set-up time and then removed from the premises at the end of your event. The host/hostess is responsible for the actions and damages of all subcontractors hired and/or paid separately by the host/hostess. Congratulatory bio-degradable items are allowed (no confetti, rice, sparklers or silk rose petals allowed).

SOUND SYSTEMS

Log Haven provides a complimentary portable BOSE table-top system for small groups. It does not include a microphone.

Microphones are recommended in outdoor areas seating groups of 50 or more. They do not include a DJ or Music Coordinator and a Master of Ceremonies for announcements. This person would need to be supplied by event contact.

Basic System: Single speaker, cordless microphone auxiliary input. Up to 50 guests

Two speakers, cordless microphone, lavalier microphone, auxiliary input.

Up to 150 guests

Advanced System: Up to three speakers, two cordless microphone, lavalier microphone, auxiliary input, video input and television monitors/s with stand.

Enables guests in other areas, to view activities in a separate place. Capabilities for slide show.

ROOM AVAILABILITY: SET-UP AND EVENT ENDING TIMES

Your Payment Schedule and Banquet Event Order clearly identifies the time your room is available and the time your event ends. Log Haven provides a complimentary 30 minutes for set-up before the contracted event time. Your room WILL NOT be available for deliveries or set up prior to your SET UP time and you must vacate the area you have reserved within 30 minutes following your EVENT ENDS time.

Additional time may be contracted for an additional charge (depending on other events scheduled) at \$1,000.00-\$2,000.00/hour before service charges and tax. If you do not adhere to either the SET UP time or the EVENT ENDS time, you will be liable for additional overtime charges.

GENERAL POLICIES (cont.)

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.

CANYON EXIT VOUCHERS

Log Haven provides complimentary canyon exit vouchers to all guests.

LEAD SERVER DUTIES:

One of our trained, professional, lead servers will be assigned the duties of overseeing your event on the date that it is scheduled.

The banquet sales department will work with you to define the details of your event and will meet with the lead server to communicate the details and ensure the success of your event.

WIFI: Log Haven provides complimentary wi-fi. There is no passcode. Loghavenguest is our complimentary wifi at the restaurant side.

PARKING

In order to preserve its wilderness setting, Log Haven has limited parking facilities. Log Haven is not responsible for cars receiving tickets for parking on the street or in non-authorized areas. Ask about our valet service options.

PHOTOGRAPHY SESSION: If you are one of our scheduled events, you may schedule a photo / bridal shoot at Log Haven. These are scheduled Monday thru Wednesday from 9:30 a.m. to 11:30 p.m.

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.

VENDOR LETTER OF AGREEMENT: We have a list of vendors that are familiar with our property, have worked with previous clients and understand the property and its policies. Vendors who have not worked with Log Haven previously are required to sign a Vendor Letter of Agreement prior to the event date. You must independently evaluate the vendors that you choose, and agree to hold us harmless for all acts and omissions of your vendors and for all referrals of vendors by us.

CHILDREN: Log Haven is an adult venue (18 years of age and older). We understand that children may attend the ceremony as flower girl, ring bearer. For our events, a child count cannot exceed 15% of the adult count. Child monitors are required for events with children.

Various features of our natural setting may be dangerous to children, such as the creek, pond, waterfalls, trees, rocks, fireplaces, heaters, etc. Therefore, you must assign one or more adults to closely supervise all children at all times. You agree to hold us, our owners and employees, and the owners of the real estate, harmless from and to indemnify and defend us and them against all claims, demands, damages, lawsuits and other proceedings of any nature arising from the injury or death of children attending your event as well as any damages, injuries or deaths that may be caused by improperly supervised children.

PERSONAL PROPERTY: You must also assign an adult to be responsible for all gifts and other valuables at your event, We will have no liability for the personal property of you or your guests.

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 Usage Fee, we will refund your original Usage Fee in the same amount as the Usage Fee paid by the new party, which may be equal to or less than your original Usage Fee. 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.

GENERAL POLICIES (cont.)

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 Usage Fee plus all applicable taxes. All of your other payments will be applied to the new event reservation per the Payment Schedule, but a new Usage Fee 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 Usage Fee 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 Usage Fee 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 Usage Fee, 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 Usage Fee and all other payments which have become non-refundable and non-transferable prior to the date of cancellation, plus all 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.

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 Usage Fee 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 cancellation of an event date, 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, you and we 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 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.

HOTEL AND TRANSPORTATION SERVICES: For our out-of-town guests that may require hotel accommodations and transportation shuttles - below are hotels closet to Log Haven and transportation services for varying number of groups.

HOTELS - close proximity to Log Haven:

Hyatt Place Salt Lake City / Cottonwood

3090 E 6200 S

Approximately 8 miles from Log Haven Restaurant or 15 minutes drive time.

Holladay, Utah, USA, 84121

Phone number: 801-890-1286

-or-

Residence Inn / Marriott / Cottonwood

6425 S 3000 E, Salt Lake City, UT 84121

Phone Number: 866-561-7043

Approximately 8 miles from Log Haven Restaurant or 15 minutes drive time.

-or-

Hampton Inn and Suites - Salt Lake City - University/Foothill

1345 South Foothill Drive, Salt Lake City, UT 84108

801-583-3500

Approximately 8.5 miles from Log Haven

NOTE - Above hotels - Hyatt Place / Residence Inn / Hampton Inn **provide a shuttle service** to Log Haven. Please contact these hotels for prices and policies.

Highly rated hotels (certificate of Excellence Hall of Fame by Trip Advisor, AAA Diamond Award Winning Properties):

Park City: Hotel Park City / Hotelparkcity.com / 435-940-5000 The Cottages feature connecting suites and are a nice option for larger groups. Two separate master bedrooms can sleep up to eight adults and include, kitchen / kitchenettes / balconies and hot tubs.

Salt Lake City:

Grand America / Grandamerica.com / 800-533-3525 or 801-258-6790 (Group Sales) leads@grandamerica.com

Canyon Transportation:

Contact: 801-255-1841 / dan@canyontransport.com / info@canyontransport.com

14 passenger vans

-or-

Mercedes Benz Sprinter (14 passenger)

LeBus:

Contact Ray 801-975-0202 / lebus.com (Ray's extension is 305) / ray@lebus.com

27 passenger bus - 50 passenger bus - 56 passenger bus

Please note our canyon wi-fi is not consistently reliable and applications for Uber and Lyft may become temporarily unavailable. We recommend that guests communicate with their driver a pick-up time or contact their driver at least an hour before they intend to leave.

Please contact the Log Haven banquet department if you would like assistance with your hotel and transportation reservation.

LOG HAVEN

R E S T A U R A N T



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