



Memories That Last A Lifetime

Wedding Menus

Let Lanier Islands be the backdrop for the beginning of your Legacy Love Story...

Lanier Islands sets the stage for your destination wedding, whether you are local or coming from afar. Less than an hour from downtown Atlanta, the Resort offers an escape from the city and a peaceful yet exciting wedding weekend away with your guests. Your wedding should be in an enchanting location. It should also be worry-free, so you can thoroughly enjoy every second of it.

Imagine exchanging vows on a floating Venetian Pier. Envision your reception at our partially enclosed hilltop Pinelsle Pointe Pavilion with all of your guests gathered around a stacked stone fireplace enjoying panoramic views of the lake. Picture your wedding night in your own private LakeHouse, cuddling in front of a cozy fire or relaxing in a Villa that overlooks the lake. These are only a few of the romantic offerings available at Lanier Islands!

Make arrangements for your pre-wedding parties, the rehearsal dinner, ceremony, reception, and departure brunch, as well as accommodations for your guests, ALL at one of the most peaceful and beautiful locations in the southeast!

Please call our Wedding Specialists at 678.318.7859 to begin your Legacy Love Story!



WEDDING BUFFET & PLATED PACKAGES INCLUDE:

Invitation to One of Our Wedding Menu Showcases (Up to Four Guests) Prior to Your Wedding
Complimentary Wedding Night Accommodations for the Bride and Groom and Breakfast in Bed
Special Room Rates for Your Overnight Guests (Minimum of 5 Rooms)
Complimentary Direction and Reservation Cards
Complimentary Resort Gate Entrance

CEREMONIES INCLUDE:

White Padded Folding Chairs
Guest Book Table, Easel(s), Gift Table and Unity Candle Table
Complimentary Ceremony Rehearsal Space (Based on Availability)

RECEPTIONS INCLUDE:

Two (2) Build-Your-Own Menus: Plated or Buffet
Complimentary Cake Cutting and Serving
Butler Passed Hors d' Oeuvres During Cocktail Hour
Champagne Toast for All Guests
Beverage Service Available at an Additional Charge
Banquet Captain and Staff Dedicated to Your Event
Floor Length Table Cloths and Napkins in White, Ivory, or Black
Silverware, Stemware, and China
Centerpieces with Three Votives, Mirrored Tile, Vase with Candle
Guest Tables, Cake Table, and Place-Card Table
Appropriate Sized Dance Floor for All Venues
(Additional Staging for Bands - \$10.00 / 4'x8' piece)
Black, White Gold, Silver, or Mahogany Chiavari Chairs

**\$10.00 per chair for individuals not on the Wedding Package (including children 0-12 yrs.)*

OR

White, Ivory, or Black Chair Covers with Your Choice of Colored Organza or Satin Sashes
**\$8.00 charge for chair covers, sashes for those not on the Wedding Package (including children 0-12 yrs.)*



PACKAGE PRICING:

Dinner Buffet: \$90.00 per person

Duel Entrée Plated Dinner: \$110 per person

All Food and Beverage Pricing is Subject to a 22% Service Charge and 7% State Sales Tax. Service Charge and State Tax Subject to Change Without Notice.



UPGRADES AVAILABLE:

Horse and Carriage ~ "Back When Carriage Rides"
\$750 for the Visa V Carriage (One Horse) for 1.5 Hour Use*
\$950 for the Cinderella Carriage (Two Horses) for 1.5 Hour Use*
Each Additional Half Hour is \$60
*Additional Charge of \$100 After 9:00PM
(Pricing Subject to Change)

Special Order Overlays, Chair Cover and Linens ~ Available for an Additional Fee

Coat Check Service ~ \$100.00 Attendant Fee, per Attendant

Valet Parking Service at Venue ~ \$150.00 per Attendant (4 Hours; one Attendant per 50 Guests)



ISLANDS TRANSPORTATION PRICING:

Resort Golf Cart

1 Hour - \$25
2 Hours- \$40
4 Hours - \$69
8 Hours - \$99
24 Hours (Overnight) - \$139
2 Nights - \$199
3 Nights - \$229
*\$60 for Additional Days After 3-Day Rental

Trolley Rental (Accommodates 25 Guests Maximum)

\$100 Per Hour

Shuttle Van / Shuttle Bus (Accommodates 14 Gusts Maximum)

\$50 Per Hour



DINNER BUFFET



Cocktail Hour

Choice of TWO (2) Hand Passed Hors d' Oeuvres
Choice of ONE (1) Display Platter

Buffet

Choice of TWO (2) Salads
Choice of TWO (2) Entrées
Choice of ONE (1) Carving Station
Choice of TWO (2) Sides

COFFEE AND TEA SERVICE TO INCLUDE:

Regular & Decaffeinated Coffee
Selection of Hot Teas
Sweet & Unsweetened Iced Tea

\$90.00 per person

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Dual Entrée

PLATED DINNER

Plated Menus are Available in Select Venues



Cocktail Hour

Choice of TWO (2) Hand Passed Hors d' Oeuvres
Choice of ONE (1) Display Platter

Dinner

Choice of ONE (1) Soup OR Salad
Choice of TWO (2) Entrées (To Create Dual Entrée)
Choice of TWO (2) Sides
Gourmet Rolls with Butter

COFFEE AND TEA SERVICE TO INCLUDE:

Regular & Decaffeinated Coffee
Selection of Hot Teas
Sweet & Unsweetened Iced Tea

\$110.00 per person

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COCKTAIL HOUR



HORS D'OEUVRES

Included with Both Menus

Select (2) Two.

Additional Hors D'Oeuvres Available at \$325.00 per 100 pieces, Plus Service Charge and Tax.

Hot Selections

Pastry Wrapped Asparagus

& Asiago Cheese

Scallop in Smoked Bacon

& Teriyaki Glaze

Quail Wellington

Chicken Tandoori Satay

Oriental Dragon Shrimp

Asian Chili Sauce

Pulled Pork Mini Biscuit

Onion Marmalade

Brie & Raspberry En Croute

Lemon Curd

Handcrafted Crab Cake

Lemon Aioli

Spinach in Phyllo & Feta

Gruyere and Leek Tart

Malibu Coconut Shrimp

Spicy Orange Dip

Cold Selections

Herbed Chèvre

Balsamic Glazed Figs

Rare Beef Sirloin

Wrapped Asparagus

Horseradish Cream

Bruschetta

White Bean Hummus and

Green Tomato Relish

Smoked Salmon Mousse

Cucumber Boats

Masago

Mini Crab BLT Canape



DISPLAY PLATTERS



Included with Both Menus

Select (1) One.

**Lemon-Olive Hummus and
Grilled Vegetables-Marinated Artichokes**

Season's Best Display of Cut Vegetables

Vermillion Herb Dip

Season's Best Display of Melons, Tropical Fruits, and Berries

Strawberry-Lime Yogurt Dip

Praline Topped Baked Brie

Apple Chutney and Crostini

Imported and Domestic Cheese Display

with Assorted Crackers



BUFFET SALADS

Select (2) two.

Traditional Caesar Salad

Romano Crostini

Quinoa Roasted Seasonal Vegetables

Walnut Red Wine Vinaigrette

Spinach and Romaine Lettuce

*with Mushrooms and Warm Bacon
Dressing*

Italian Roma Tomato & Mozzarella Salad

Marinated Vegetables

Crisp Iceberg Lettuce

*with Plum Tomatoes and Buttermilk
Ranch*

Roasted Red Peppers, Artichokes, Mushroom

Feta Cheese, Oregano and Pearl Cous Cous

BUFFET ENTRÉES

Select (2) two.

Gaucha Seasoned Angus Sirloin Steak

Chimichurri

Grilled Mahi-Mahi

Roasted Pineapple, Tomatillo and Chile Salsa

Pan Seared Chicken Breast

Roasted Garlic Cream and Grilled Asparagus

Oven Roasted Chili Glazed Pork Loin

Mango and Tomato Salsa

Medallions of Beef

Maytag Blue Cheese and Madeira Sauce

Grilled Flat Iron Steak

Parmesan Cream Spinach and Roasted Onions

Lemon-Thyme Grilled Chicken Breast

Provençal Vegetable Relish

Dill and Havarti Crusted Cod

Tomato and Lemon Broth

Balsamic Glazed Salmon

Creamy Spinach and Leeks

Cornbread Stuffed Chicken

Spiced Peaches and Onion

Shrimp Etouffee

Tomatoes, Peppers, and Onions on Cheddar Grits



BUFFET SIDES

Select (2) two.

Roasted Parmesan and Oregano Potatoes
Cranberry Apple Wild Rice
Cheddar and Chive Mashed Potatoes
Asparagus, Carrots and Pepper Medley
Garlic Green Beans with Sautéed Red Onion
Lemon, Tarragon and Honey Glazed Carrot Coins
Broccolini with Oregano and Sun Dried Tomato Butter
Gruyere Potato Gratin
Aromatic Three Olive Rice Pilaf
Gratin of Macaroni with Five Cheeses
Ancient Grains Pilaf

CARVING STATIONS

Select (1) One.

Peppercorn Bacon Wrapped Pork Loin
Blackberry Ketchup, Tarragon Mustard and Hawaiian Rolls

Honey Herb Glazed Breast of Turkey
Cranberry-Orange Mayonnaise, Egg Knots

Garlic Rosemary Spiked Leg of Lamb
Red Wine and Mint Gastrique and
Creamy Mustard Onion Potato Rolls

Roasted Sirloin of Beef
Horseradish Cream, Steak Sauce, Egg Knots

Root Beer Glazed Spiral Sliced Ham
Celery Mustard, Steakhouse Sauce and Hawaiian Rolls

Additional Carving Station - \$12.95 per Person, Plus Service Charge and Tax (Requires Chef)

Chef Fee - \$125.00 per Chef (For 1 1/2 Hours)

All Food and Beverage Pricing is Subject to a 22% Service Charge and 7% State Sales Tax. Service Charge and State Tax Subject to Change Without Notice.

Due to Space, Items on Carving Stations will be Served from a Chafer on Excursion Yachts.



PLATED SALADS OR SOUPS

Select (1) One.

Caesar Salad

Crisp Romaine, Shaved Parmesan, White Anchovies, Garlic Crouton and Traditional Dressing

Berry

*Baby Spinach, Candied Walnuts, Fresh Berries
Cornbread and Chevre Crostini*

Greek Caprese

Roma Tomatoes, Fresh Mozzarella, Marinated Olives, and Basil Vinaigrette on Arugula

Wedge Salad

Baby Iceberg, Marinated Tomatoes, Sweet Grass Dairy Asher Blue Cheese and Applewood Bacon with Celery Balsamic Vinaigrette

(Chef's Seasonal Soup Selection Available Upon Request)

PLATED ENTRÉES FOR DUAL ENTRÉE

Select (2) Two.

Trout with Poached Red Grapes and Lemon Butter Sauce

Ratatouille Stuffed Salmon
Marsala Tomato Cream Sauce

**Pan Seared Halibut Topped with
Seafood Mousse**
Served with Saffron Broth

**Applewood Smoked Bacon-Wrapped
Pork Medallions**

Roasted French Breast of Chicken
Apricot and Tarragon Pan Jus

Grilled Beef Loin
Balsamic Onion Steak Sauce

Filet of Angus Beef Tenderloin
*Roasted Shallot and Cabernet Demi-Glace
Additional \$4.00 Per Person, Plus Service
Charge and Tax*

**Fennel, Chorizo and Manchego Stuffed Breast
of Chicken**

**Wild Mushroom, Asparagus, and Butternut
Squash**

*Gnocchi with Walnut-Nutmeg Tofu "Cream" and
Wilted Greens*

Lobster Tail

*Roasted Six-Ounce Coldwater Lobster with Drawn
Butter*

(For This Option, Add Market Price ++ Per Person)

Shrimp Scampi

*Four Large Sautéed Tiger Shrimp with Roasted
Garlic, Italian Herbs, and Chardonnay Cream
Reduction. Additional \$4.00 Per Person, Plus Service
Charge and Tax*



PLATED SIDES

Select (2) Two.

Sautéed Matchstick Vegetables

Creamy Herb Polenta

Oven Roasted Fingerling Potatoes

Five Grain Pilaf with Savory Vegetables

Pan Fried Green Beans

White Truffle Infused Creamy Potatoes

White Cheddar Mac n' Cheese

Additional Plated COURSE OPTIONS

Selection of ONE for All Guests

Lobster Bisque

*\$6.00 per Person, Plus Service
Charge and Tax*

Roasted Vidalia Onion Soup

*\$5.00 per Person, Plus Service
Charge and Tax*

Jumbo Lump Crab Salad

*Sweet Corn, Bell Pepper, Dill,
Coconut & Lime Vinaigrette
\$15.00 per Person, Plus Service
Charge and Tax*

Georgia Mountain Wild

Mushroom Tart

*Marsala Cream
\$6.00 per Person, Plus Service
Charge and Tax*

Chilled Shrimp Cocktail

*Plum Lime Cocktail Sauce
\$15.00 per person, Plus Service
Charge and Tax*

Served Dessert Options for PLATED MENU

Selection of ONE for All Guests

\$11.00 per Person, Plus Service Charge and Tax

New York Style Cheesecake

with Raspberry & Vanilla Sauces

Tiramisu

with Espresso Sauce

Family Style

*Presentation of Petit Fours and
Miniature Desserts*

Chocolate Ganache Decadence

*with Raspberry & White Chocolate
Sauces*

Carrot Cake

with Cinnamon Rum Sauce



ENHANCEMENTS & ADD-ONS



CREATIVE STATIONS

Creative Station - \$9.95 per Person, Plus Service Charge and Tax (Requires Chef)

Chef for Creative Station - \$125.00 per Chef (for 1 1/2 Hours)

All Food and Beverage Pricing is Subject to a 22% Service Charge and 7% State Sales Tax. Service Charge and State Tax Subject to Change Without Notice.

Due to Limited Space, Creative Stations Cannot be Done on Excursion Yachts

Tour of Asia

*Vegetable Samosa, Steamed Pork Dumplings with
Sauce
Chicken and Cashew Spring Roll
Sesame Beef, Shitake Mushrooms & Garlic-Hoisin
Sauce
Thai Style Shrimp, Basil, Ginger, Lemongrass
Snow Peas and Spinach
Fried Rice*

Boise Mashtini Station

*Buttered Yukon Gold Mash and Sweet Potato Mash
Served in a Martini Glass with Choice of
Toppings:
Sour Cream, Cheddar Cheese, Whipped Butter,
Honey Butter, Fried Pancetta, Scallions,
and Roasted Garlic*

"Mac n' Cheese" Three Ways

*Sharp Cheddar, Chorizo, Roasted Vidalia Onion
Asiago-Parmesan Cheeses with Pinot Grigio, Snow
Crab, and Roasted Red Pepper Crumble
Smoked Gouda, Chevre, Julienne Vegetables,
Mushrooms and Spinach*

Additional Toppings:

*Bacon, Shaved Parmesan, Sun Dried Tomato, Micro
Basil, Scallions, and Roasted Garlic*

Stone Ground Grits

*(Served in a Margarita Glass)
Shrimp in Creole Butter Sauce with Tasso
Chicken Sausage in Red-Eye Gravy
Smoked Cheddar, Black Bean Chili and Corn
Strips*

Additional Topping to Include:

*Shredded Cheeses, Chives, Bacon,
Tomato Relish and Herbs*



Creative Station Savory Entrée Additions

Creative Station \$16.00++per person (Requires Chef)

Chef for Creative Station - \$125.00 per Chef (for 1 1/2 Hours)

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Due to Limited Space, Creative Stations Cannot be Done on Excursion Yachts

Tuscan

*Cavatappi Pasta, Sweet Italian Sausage, Olives
and Chicanto Pomodoro Made to Order
Porcini Ravioli, Grilled Fennel and Peppers with
Garlic Cream Sauce
Garlic Brushed Ciabatta with White Bean
Bruschetta, Tomato and Olive Salsa
Prosciutto Wrapped Grissini
Marinated Artichokes, Olives, Roasted Pepper,
Broccolini and Mushrooms
Antipasta Board: Mortadella, Soprasetta,
Coppa, Piave Vecchio, Rustico, and Gorgonzola*

Fruit De Mer

*Scallops and Shrimp in Cognac and Brie Cream
Sautéed to Order and Served on Buttered
Crepes
Apple and Sage Stuffed Turkey with Calvados
Cream and Lavender
Country Style Pate, Vegetable Terrine and
Sausage with Cornichons, Pickled Onions,
Mustards, Aioli and Rustic Breads
Cheese Plate Featuring Agour, Mimolette, Brie
Detoille Triple, Cleron d'edel, Roquefort; Fruit
Preserves and Tablewater Crackers*

From the Hills and Ports of Spain

*Traditional Spanish Paella with Saffron Rice with
Guests Choice of:
Mussels, Clams, Rock Shrimp, Roasted Chicken,
Chorizo, Peppers, Onions, Artichokes, Green
Beans, Tomatoes, and Mushrooms
Iberian Ham Sliced to Order with Soft Rolls,
Herbed Mustard and Gelied Wine/Mahon,
Manchego, Drunken Goat Cheese with Fig Cake
and Breads
Spanish Omelet*

Stockyards

*Pan Seared and Sliced Peppercorn Crusted Beef
with Ale Braised Onions on Polenta Cakes
Pork Shoulder and Sweet Potato Hash with Fried
Quail Egg on Spring Lettuce Salad
Coffee Braised Short Rib Chili with Corn Sticks
and Chipotle Crème Fraiche
Creamed Spinach and Grilled Tomatoes
Selection of Cheeses and Sausages from the
Midwest Including Upland Dairies "Pleasant
Ridge" Crave Brothers "Les Freres", Sartori Basil
Asiago*



DESSERT STATION

New York Style Cheesecake

with Raspberry & Vanilla Sauces

*\$6.00 per Person, Plus Service Charge
and Tax*

Chocolate Fountain

with Fresh Fruit and Assorted

Dipping Items

(Indoor Use ONLY)

\$10.95 per Person, Plus Service

Charge and Tax

(Minimum 50 People)

Tapas Dessert Bar

*An Array of Miniature Confections and
Sweets*

*\$12.00 per Person, Plus Service Charge
and Tax*



After Hours

REJUVENATION

(Includes ALL Items for ONE Hour)

\$11.00 per Person, Plus Service Charge and Tax

Sliders with Condiments

Mini Pigs in the Blanket

**Warm Jumbo Pretzel with
Yellow Mustard**

Assorted Dry Snacks



COFFEE BAR

\$5.95 per Person, Plus Service Charge and Tax

Regular and Decaffeinated Coffee

Selection of Hot Tea, Instant Hot Chocolate

Creamer and Assorted Sweeteners, Soy Milk, and Honey

Selection of Flavored Syrups

**Whipped Cream, Ground Cinnamon, Nutmeg,
Cocoa and Chocolate Bits**

Ask your Wedding Event Specialist about a Cappuccino Bar.



BAR SERVICE

	Premium	Top Shelf	Executive Tier
Vodka	Absolut	Kettle One	Belvedere
Gin	Bombay	Tanqueray	Bombay Sapphire
Rum	Cruzan	Bacardi	Ron Barcelo Imperial
Tequila	El Jimador	Herradura	Avion Anejo
Bourbon	Jim Beam	Jack Daniels	Makers Mark 46
Whiskey	Canadian Club	Crown Royal	Crown Royal XO
Scotch	Dewar's	Chivas Regal	Glenmorangie

Choose From A Selection of Beer:

Imported & Specialty Beer: Heineken, Amstel Light, Corona, Sweetwater 420

Domestic Beer: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Cocktail Bars Include Bottled Water, Sodas, Juices, Beer, Wine and the Liquor Brands Selected.

Specialty Liquor, Wine and Beer not Listed are Available for Additional Charge.

Ask your Event Specialist for Availability and Pricing.

BAR PACKAGES *By the Hour (Per Person)*

	Beer/Wine	Premium	Top Shelf	Executive Tier
Tier 1				
First Hour	\$16.50	\$18.50	\$19.50	\$20.50
Each Additional Hour	\$6.00	\$7.00	\$8.00	\$9.00
Tier 2				
First Hour	\$18.50	\$20.50	\$21.50	\$22.50
Each Additional Hour	\$7.00	\$8.00	\$8.50	\$9.00
Tier 1 Wines	<i>Sycamore Lane (Calif.) Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, White Zinfandel</i>			
Tier 2 Wines	<i>LaTorretta (Italy) Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Moscato</i>			

A La Carte

Premium Brands
Top Shelf Brands
Executive Tier Brands
House Wines
Domestic Beer
Import & Specialty Beer
Sodas & Bottles Water
Liquors & Cordials

Host Bar

\$7.00
\$8.00
\$10.00
\$7.00
\$5.00
\$5.50
\$3.00
\$8.00

Cash Bar**

\$9.00
\$10.00
\$12.00
\$9.00
\$6.00
\$7.00
\$3.00
\$9.00

**All Bars are Subject to a 22% Service Charge and 7% State Sales Tax. Service Charge and State Tax Subject to Change.*

**All Bar Packages Require Bartender(s) at \$100.00 each for Four Hours.*

Each Additional Hour is \$25.00 per Bartender or Cashier.

***Cash Bar Prices Include Service Charge and Tax*



KIDS MEALS

Children Ages 0-5 Are **Free of Charge**

Children 6-12 Can Eat off a Buffet or Have the Plated Dinner for **Half Price**

Children 13+ Are **Regular Price**

OR

A "Kids Dinner Plate" Can be Ordered for **\$19.95 Per Child**

Include Options Such As:

Chicken Finger Plate with Starch, Vegetable, and Fruit

All Food and Beverage Pricing is Subject to a 22% Service Charge and 7% State Sales Tax. Service Charge and State Tax Subject to Change Without Notice.



VENDOR MEALS

Hot Dinner Meal: \$26.95

(Includes Protein, Starch & Vegetable)

Cold Sandwich Meal: \$19.95

(Includes Sandwich & Side Item)

All Food and Beverage Pricing is Subject to a 22% Service Charge and 7% State Sales Tax. Service Charge and State Tax Subject to Change Without Notice.



Your Wedding Venue QUICK-GUIDE

Venue	Maximum # of Guests					
*Peachtree Pointe	500	✓	✓	✓		✓
*Legacy Pointe	250	✓	✓	✓	✓	✓
Grand Ballroom	350	✓	✓	✓	✓	
Plantation Ballroom	250	✓	✓	✓	✓	
*Pinelsle Pointe	220	✓	✓	✓	✓	✓
Venetian Pier	100R/150C	✓	✓	✓	✓	✓
Carriage House	150	✓	✓	✓		✓
Pinelsle Center	120	✓	✓	✓	✓	✓
Veranda Room	80	✓	✓	✓	✓	
Poolside Conference	80	✓	✓	✓	✓	
Summer House	80	✓	✓	✓	✓	✓
Magnolia Room	60R/100C	✓	✓	✓	✓	
Oliver Pointe	100		✓		✓	✓
Island Princess Yacht	75	✓	✓	✓		✓
Island Queen Yacht	40	✓	✓	✓		✓

* Ceremony and Reception must both be held at these sites.

Key

-  Rehearsal Dinner Venue
-  Ceremony Venue
-  Reception Venue
-  Bridal Holding Room
-  Lake View



General Information

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing at least 14 days in advance of the event. With regard to organized banquet events, Lanier Islands specifically prohibits the removal of food from the function by the client, or any of the client's guests or invitees. All banquet charges must be applied to one account, as Lanier Islands cannot be responsible for collection from individuals. All plated banquet menus, which have a choice of entrees will be surcharged. The guaranteed numbers of entrees need to be given 5 business days prior to the event date.

**All pricing subject to change without notice.*

BANQUET SERVICE

Banquet meal functions that are delayed more than 30 minutes will be assessed a \$20.00+ per server per hour charge, in half hour increments. Upon request, extra servers, above and beyond our standard are available for \$20.00+ per server per hour with a minimum of 4 hours per individual requested.

BEVERAGE SERVICE

The Georgia State Liquor Commission regulates the sales and service of all alcoholic beverages.

It is a policy, therefore, that no alcoholic beverages may be brought into the Hotel for any banquet function. Also, as a purveyor of alcoholic beverages, we encourage our patrons to drink responsibly and we will not serve alcoholic beverages to minors or to anyone who appears to be intoxicated.

CEREMONY FEE

All ceremony locations have a rental fee.

CHILDREN'S MENU AND PRICING

Lanier Islands is happy to provide reduced pricing for all guests in attendance that are under the age of 12 years. Should you desire, a special selection of "kid-friendly" menu and beverage items will be provided by your wedding specialist.

CLEANUP & DAMAGES

Appropriate labor charges will apply to events that require more than standard cleanup at the conclusion of the event, i.e. trash, confetti, carton boxes, rice, etc.

The client agrees to be responsible for any damages incurred to the premises or any other area of the resort by the host, his/her guests, independent contractors or other agents that are under the client's control.

DECORATIONS, MUSIC AND ENTERTAINMENT

Your Wedding Event Specialist will be happy to provide a list of vendors who can assist you with event coordination, décor, flowers, entertainment, and music for your event. Ice sculptures of



almost any design can be provided as decoration at an additional charge. All decorations, displays and exhibits must be approved prior to arrival. They must conform to State code fire regulations and Lanier Islands policy. Items cannot be attached to walls, ceiling and fixtures with nails, staples or any other substance in order to prevent damage.

DEPOSIT AND PAYMENT

To secure your date, a signed contract and a \$1,000.00 non-refundable deposit is required for any wedding with an estimated revenue under \$10,000.00 and a \$2,000.00 non-refundable deposit with an estimated revenue over \$10,000.00. 50% of the estimated bill is due four (4) months prior to event date and the second 50% payment of the event is due two (2) months prior to the event. The final guest count is due fourteen (14) days prior to your wedding, should the balance go above the estimated revenue that balance would be due at this time. A personal check cannot be accepted for the final payment. A credit card authorization form must be completed, prior to the event, for any additional charges.

FIRE REGULATIONS

Floor plans with actual layout and set-up are subject to all county fire regulations, and must be approved by resort staff. Your Event Planner is prepared to assist you in providing layouts, and in giving suggestions that avoid violations of fire regulations.

FOOD & BEVERAGE MINIMUMS

Should the final guarantee for catered meals fall below the agreed upon Food and Beverage Minimum, the client is still liable for the minimum revenue as indicated on their contract.

FOOD & BEVERAGE PRICING

Food & Beverage Pricing is reviewed twice a year.
Based on that analysis, pricing is subject to change without notice.

GUARANTEE

For the various resort departments to prepare properly for your event, it is important that we receive your expected number of guests 14 days prior to the date of the event. This will be considered your minimum guarantee, and not subject to reduction. In case the guarantee is not received on time, the expected number of persons on the banquet event order will be considered your guarantee. Charges will be based upon your guaranteed attendance, or the actual attendance, whichever number is greater. We will prepare to serve 5% over the guaranteed number, up to a maximum of 10 meals.

LABOR FEE

A labor fee of \$100.00+ will be applied to all catered meals of 25 guests or less. A Bartender fee of \$100 will be applied when a Bar is requested at a function. This fee will be waived if bar sales exceed \$400.

MENU SELECTION

Due to health regulations, local and state liquor ordinances, and liability insurance, it is required that all food and beverage be provided by Lanier Islands.



OUTDOOR EVENTS

The resort reserves the right to make the decision to move any outdoor event inside in inclement weather, or based upon impending inclement weather predicted by the National Weather Service. Events will be moved due to wind, rain, or the forecast of rain. The decision to move such event will be made five hours in advance of such event with the client's approval. In case the decision must be delayed, due to the client, and it necessitates the resort set both the indoor and the outdoor event space, an appropriate service charge will be assessed according to party size and complexity of set-up.

Events that are positioned outdoors or in a hospitality suite will be limited to buffet service. Certain venues will have time restrictions due to noise and local ordinances.

ROOM LOCATION

Function rooms are assigned in accordance with anticipated attendance. Revisions in the attendance may necessitate reassignment to a more suitable function room at the discretion of Lanier Islands. Lanier Islands reserves the right to change meeting or dining space in order to accommodate the function. Absolutely no meeting space is guaranteed to any group unless otherwise stated by the contract.

SECURITY

The resort will not assume any responsibility for damages or loss of any merchandise or articles left or sent into the resort prior to, during, or following your banquet event or meeting. Arrangements may be made in advance for security of exhibits, merchandise, or articles set up for display prior to or during the planned event. Lanier Islands may require security for groups whose size, program, and nature indicate such a need. The acquisition of security is at the discretion of the Resort and additional charges may apply.

SERVICE CHARGE AND GEORGIA STATE TAX

A 22% service charge will be added to the indicated menu prices. Appropriate Georgia State Tax, currently 7%, will be added; the service charge is taxable. Prices are subject to change.

SHIPMENT OF PACKAGES AND PARCELS

Packages for events may be delivered to the resort three business days prior to the date of the event. The event name, date of function, engager's name, and the Wedding Specialist's name should be included on all packages to ensure proper delivery. A per box charge will be assessed for the delivery of oversized crates or shipments to and from a function room.

SIGNS AND DISPLAYS

Pre-approved signage is permitted in the registration area and private function areas only. No signs are permitted in the lobby, public areas, or on the grounds.

