



Intimate Weddings and Vow Renewal Packages

Ceremony Package

(Maximum of 49 Guests, Indoor and Outdoor Ceremony Options Available,
May Only be Booked with Reception Package Below)

Exclusive Ceremony Location
Bride's Single Colored Bouquet and Groom's Matching Boutonniere
Ceremony White Folding Chairs
Music CD, Player and Speakers for Ceremony
Complimentary Resort Cart Following the Ceremony
An Overnight Stay in a Deluxe Room for Two
Bottle of House Champagne with Chocolate Dipped Strawberries Delivered to Your Room
Breakfast for Two in Sidney's Restaurant or Delivered to Your Room

NOTE: Photography is Not Included in This Package

Saturday - \$1,500 or Non-Saturday - \$1,000

Reception Package

(Includes the Following, Maximum 49 Guests,
May be Booked With or Without the Ceremony Package Above)

Private 3-Course Dinner
Reception Seating with White Chair Covers and Linens
Mirrored Centerpieces
Six Bottles of Lake Lanier Islands Preferred House Wines
(Three White and Three Red)
Two-Tier Wedding Cake
Two Bottles of Celebratory Champagne

(Note: Entertainment and Photography are Not Included in the Reception Package)

\$65.00 Per Person, Exclusive of Service Charge and Tax

Plus Applicable Ceremony Package Pricing

\$1,250 Food and Beverage Minimum, Exclusive of Service Charge and Tax

(This package Does Not Apply to the Island Princess or Island Queen Excursion Yachts,
Please ask Your Wedding Specialist about Packages for These Venues)



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First Course

Please Select One

*Roasted Vidalia Onion Soup
With Herbed Chèvre Quenelle*

*Tuna Tataki
On Shiso Leaves with Avocado- Wasabi Puree*

*White Shrimp and Grit Cake
Lobster and Tomato Cream*

*Spinach and Gruyere Stuffed Mushrooms
Pecan Pesto*

*Smoked Bacon and Vidalia Onion Ravioli
Tennessee Mash and Mushroom Sauce*

*Selection of Three Local Cheeses
Candied Pecans and Blueberry-Cabernet Jam*

Salad Course

Please Select One

*Baby Spinach with Walnuts, Pear Tomato and Feta
Strawberry- Riesling Vinaigrette*

*Organic Field Greens with Sliced Tomato and Fresh Mozzarella
Basil- Chianti Vinaigrette*

*Wedge Caesar
Baby Iceberg, Sundried Tomatoes, Parmesan and Savory Dressing*

Entree Course

Please Select One

*Pan Seared All Natural Chicken Breast
Sundried Tomato, Basil and Mushroom Ragout
Herbed Polenta*

*Center Cut Angus Beef Sirloin
Vidalia Onion Brown Butter
Truffled Mash Potatoes*

*Roasted Salmon Filled with Asparagus Mousse
Romesco Sauce
Parsley Roasted Potato*

*Olive and Rosemary Stuffed Breast of Chicken
Roasted Tomato Sauce
Herbed Polenta*

*Moroccan Spiced Pork Tenderloin
Spiced Fruit Chutney
Fragrant Basmati Rice*

*Georgia Mountain Trout
Pecan Crust with Fresh Herb Butter
Five Grain Wild Rice Blend*

*Center Cut Filet of Beef and Shrimp
Grilled Angus Tenderloin and Sautéed Georgia White Shrimp
Red Wine Jus and Vermouth Cream
Roasted Fingerling Potatoes
\$10 Additional per Guest*