

Legacy
weddings
Lake Lanier Islands Resort

MEMORIES THAT LAST A LIFETIME

Wedding Menus

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



Lake Lanier Islands Resort sets the stage for a 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 but 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 PineIsle Pointe site with all of your guests enjoying a stacked stone fireplace and 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 Lake Lanier Islands Resort!

Make arrangements for your pre-wedding parties, the rehearsal, the ceremony and reception, 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!

ALL 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
White, Ivory or Black Chair Covers with your choice of Colored Organza or Satin Sashes
**\$8.00 charge for chair covers and sashes for those not on the Wedding Package (children 0-12 yr)*
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

UPGRADES AVAILABLE:

Horse and Carriage ~ \$350.00 (1 Hour)
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)
Special Order Overlays, Chair Cover and Linens ~ Available for an Additional Fee
Chiavari Chair Upgrade - \$5.00 per chair on Wedding Package
\$10.00 per chair for individuals not on the Wedding Package (children 0-12yr)

ISLANDS TRANSPORTATION PRICING

Resort Cart

1 Hour - \$20	24 Hours (overnight) - \$120
4 Hours - \$40	2 Nights - \$160
8 Hours - \$60	3 Nights - \$200

Trolley Rental
\$100 per hour

Shuttle Van / Shuttle Bus
\$50 per hour

Custom 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

\$87.00++ per person
(++ 22% Taxable Service Charge and 7% Tax)

Plated
MEAL

*Plated Menus are available in select Venues

Cocktail Hour

Choice of TWO (2) Hand Passed Hors d' Oeuvres

Choice of ONE (1) Display Platter

Meal

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

\$107.00++ per person
(++ 22% Taxable Service Charge and 7% Tax)

HORS D'OEUVRES

Included with ALL 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 Croustade

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 ALL 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

CARVING STATIONS

Included in BUFFET menu
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 (requires chef)
Chef Fee - \$125.00 per Chef (for 1 1/2 hours)

Due to space, items on Carving Stations will be served from a chafer on Excursion Yachts.

BUFFET SALADS

Included in BUFFET menu
Select (2) two.

Traditional Caesar Salad

Romano Crostini

Spinach and Romaine Lettuce

with Mushrooms and warm Bacon Dressing

Crisp Iceberg Lettuce

with Plum Tomatoes and Buttermilk Ranch

Quinoa Roasted Seasonal Vegetables

Walnut Red Wine Vinaigrette

Italian Roma Tomato & Mozzarella Salad

Marinated Vegetables

Roasted Red Peppers, Artichokes, Mushroom

Feta Cheese, Oregano and Pearl Cous Cous

BUFFET ENTRÉES

Included in BUFFET menu
Select (2) two.

Gaucho Seasoned Angus Sirloin Steak

Chimichurri

Pan Seared Chicken Breast

Roasted Garlic Cream and Grilled Asparagus

Medallions of Beef

Maytag Blue Cheese and Medeira Sauce

Lemon-Thyme Grilled Chicken Breast

Provençal Vegetable Relish

Balsamic Glazed Salmon

Creamy Spinach and Leeks

Grilled Mahi-Mahi

Roasted Pineapple, Tomatillo and Chile Salsa

Oven Roasted Chili Glazed Pork Loin

Mango and Tomato Salsa

Grilled Flat Iron Steak

Parmesan Cream Spinach and Roasted Onions

Dill and Havarti Crusted Cod

Tomato and Lemon Broth

Cornbread Stuffed Chicken

Spiced Peaches and Onion

Shrimp Etouffee

Tomatoes, Peppers, and Onions on Cheddar Grits

BUFFET SIDES

Included in BUFFET menu
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

PLATED SALADS OR SOUPS

Included in PLATED menu

Select (1) one.

Caesar Salad

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

Greek Caprese

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

Berry

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

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

Included in PLATED menu

Select (2) two.

Trout with Poached Red Grapes and Lemon Butter Sauce

Ratatouille Stuffed Salmon
Marsalla 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

**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

PLATED SIDES

Included in PLATED menu

Select (2) two.

Sautéed Matchstick Vegetables
Pan Fried Green Beans

Creamy Herb Polenta
White Truffle Infused Creamy Potatoes
Oven Roasted Fingerling Potatoes

White Cheddar Mac n' Cheese
Five Grain Pilaf with Savory Vegetables

CREATIVE STATIONS

Tour of Asia

*Vegetable Samosa
Steamed Pork Dumplings with Sauce
Chicken and Cashew Spring Rolls
Thai Style Shrimp, Basil, Ginger
and Lemongrass Spring Rolls
Fried Rice*

“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*

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*

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 - \$9.95++ per person (requires chef)

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

Due to limited space, Creative Stations cannot be done on Excursion Yachts.

Creative Station Savory Entrée Additions

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 Mar

*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*

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

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

Due to limited space, Creative Stations cannot be done on Excursion Yachts.

MENU ITEM • UPGRADES

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*

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

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

Due to limited space, Creative Stations cannot be done on Excursion Yachts.

Additional Plated COURSE OPTIONS

Selection of ONE for all Guests

Lobster Bisque

\$6.00++ per person

Georgia Mountain Wild Mushroom Tart

Marsala Cream

\$6.00++ per person

Roasted Vidalia Onion Soup

\$5.00++ per person

Chilled Shrimp Cocktail

Plum Lime Cocktail Sauce

\$15.00++ per person

Jumbo Lump Crab Salad

Sweet Corn, Bell Pepper, Dill, Coconut & Lime Vinaigrette

\$15.00++ per person

MENU ITEM • UPGRADES

Served Dessert Options for PLATED MENU

Selection of ONE for all Guests

New York Style Cheesecake
with Raspberry & Vanilla Sauces

Chocolate Ganache Decadence
with Raspberry & White Chocolate Sauces

Tiramisu
with Espresso Sauce

Carrot Cake
with Cinnamon Rum Sauce

Family Style
*Presentation of Petit Fours
and Miniature Desserts*

\$11.00++ per person

DESSERT STATION

New York Style Cheesecake
with Raspberry & Vanilla Sauces
\$6.00++ per person

Chocolate Fountain
with Fresh Fruit and Assorted Dipping Items
(Indoor Use ONLY)
\$10.95++ per person
(Minimum 50 people)

Gelato Station – Italian Ice Cream
Choice of up to 6 Flavors
Includes Uniformed Attendant
\$650.00++ for 125 (3.5oz.) Servings
(1 ½ Hours of Service)

Tapas Dessert Bar
An array of miniature confections and sweets
\$12.00++ per person

After Hours REJUVENATION

(Includes ALL items for ONE Hour)

\$11.00++ per person

Sliders with Condiments

Warm Jumbo Pretzel with Yellow Mustard

Mini Pigs in the Blanket

Assorted Dry Snacks

COFFEE BAR

\$5.95++ per person

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

Vodka
Gin
Rum
Tequila
Bourbon
Whiskey
Scotch

Absolut
Bombay
Cruzan
El Jimador
Jim Beam
Canadian Club
Dewar's

Ketel One
Tanqueray
Bacardi
Herradura
Jack Daniels
Crown Royal
Chivas Regal

Imported Beer: Heineken, Amstel Light, Corona

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)

Duration	Beer/Wine	Premium	Top Shelf
First Hour	\$16.50	\$18.50	\$19.50
Each Additional Hour	\$6.00	\$7.00	\$8.00

A La Carte

Host Bar

Cash Bar* *

Premium Brands	\$7.00	\$9.00
Top Shelf Brands	\$8.00	\$10.00
House Wines	\$7.00	\$9.00
Domestic Beer	\$5.00	\$7.00
Import & Specialty Beer	\$5.50	\$8.00
Sodas & Bottled Water	\$3.00	\$4.00
Liquors & Cordials	A La Carte	
(Ask about pricing)		

**All Bars are subject to (++)22% Taxable Service Charge and 7% Sales Tax)*

**All Bar Packages require Bartender(s) at \$100.00 each for four hours.*

Each additional hour is \$25.00 per bartender or cashier.

The bartender fee will be waived when bar sales exceed \$400.00 per bar.

***Cash Bar prices include Service Charge and Tax*

VENUE • OPTIONS

Available VENUES

Venue	Maximum # of Guests			
*Peachtree Point	500	✓	✓	✓
*Legacy Pointe	250	✓	✓	✓
Grand Ballroom	350	✓	✓	✓
Plantation Ballroom	250	✓	✓	✓
*PineIsle Pointe	220	✓	✓	✓
Venetian Pier	100R/150C	✓	✓	✓
Carriage House	150	✓	✓	✓
PineIsle Center	120	✓	✓	✓
The Courtyard at Legacy	150		✓	
Veranda Room	80	✓	✓	✓
Poolside Conference Center	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

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, Lake Lanier Islands Resort 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 Lake Lanier Islands Resort 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

Lake Lanier Islands Resort 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 Lake Lanier Islands policy. Items cannot be attached to walls, ceiling and fixtures with nails, staples or any other substance in order to prevent damage.

GENERAL INFORMATION

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 Lake Lanier Islands Resort.

GENERAL INFORMATION

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 Legacy Weddings. Legacy Weddings 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. Legacy Weddings 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.

