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*Lanier Islands*  
**weddings**

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*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 lake house, 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 Sales Managers at 678.318.7859 to begin your Legacy Love Story!***

# Wedding Buffet, Plated, & Hors d'Oeuvres 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:

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 Tablecloths and Napkins in White, Ivory, or Black

Silverware, Stemware, and China

Centerpieces with Three Votives, Mirrored Tile, Vase with Candle, or Ivory Lantern

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.)

**Dinner Buffet Reception: \$90.00 per person**

**Duel Entrée Plated Dinner Reception: \$110.00 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*

### **Special Order Overlays, Chair Covers 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

### **Shuttle Van / Shuttle Bus**

(Accommodates 14 Guests Maximum)

\$50 Per Hour

\$90  
per person

## Dinner Buffet Reception

### *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

### *Beverage Service*

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

\$110  
per person

## Dual Entree Plated Dinner Reception

\*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

### *Beverage Service*

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

# Cocktail Hour

Included with Both Buffet and Plated Receptions

## *Hors d'Oeuvres*

Please Select 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*

Please Select One

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

**Season's Best Display of Cut Vegetables**  
Vermillion Herb Dip

**Praline Topped Baked Brie**  
Apple Chutney and Crostini

**Season's Best Display of Melons, Tropical Fruits, and Berries**  
Strawberry-Lime Yogurt Dip

**Imported and Domestic Cheese Display**  
with Assorted Crackers

# Dinner Buffet Reception Menu

## *Buffet Salads*

Please Select 2

**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 Couscous

## *Buffet Entrées*

Please Select 2

**Gauche Seasoned Angus Sirloin Steak**

Chimichurri Sauce

**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 Creamed 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

# Dinner Buffet Reception Menu

## *Buffet Sides*

Please Select 2

**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**

**Broccoli with Oregano and  
Sun Dried Tomato Butter**

**Gruyere Potato Gratin**

**Aromatic Three Olive Rice Pilaf**

**Gratin of Macaroni with Five Cheeses**

**Ancient Grains Pilaf**

## *Buffet Carving Stations*

Please Select 1

**Peppercorn Bacon Wrapped Pork Loin**

Blackberry Ketchup, Tarragon Mustard and Hawaiian Rolls

**Honey Herb Glazed Breast of Turkey**

Cranberry-Orange Mayonnaise, Egg Knots

**Roasted Sirloin of Beef**

Horseradish Cream, Steak Sauce, Egg Knots

**Root Beer Glazed Spiral Sliced Ham**

Celery Mustard, Steakhouse Sauce and Hawaiian Rolls

**Garlic Rosemary Spiked Leg of Lamb**

Red Wine and Mint Gastrique and  
Creamy Mustard Onion Potato Rolls

*All Carving Stations Require Chef Attendant. Chef Fee - \$125.00 per Chef (For 1 1/2 Hours).  
Additional Carving Station - \$12.95 per Person, Plus Service Charge and Tax (Requires Additional Chef).*

# Duel Entrée Plated Dinner Reception Menu

## *Plated Salads or Soups*

Please Select 1

### **Traditional 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 & Applewood Smoked Bacon with  
Celery Balsamic Vinaigrette

(Chef's Seasonal Soup Selection Available Upon Request)

## *Plated Entrées*

Please Select 2

**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

**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**

**Grilled Beef Loin**  
Balsamic Onion Steak Sauce

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

*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.*



# Duel Entrée Plated Dinner Reception Menu

## Plated Sides

Please Select 2

Sautéed Matchstick Vegetables

Oven Roasted Fingerling Potatoes

Pan Fried Green Beans

White Cheddar Mac n' Cheese

Creamy Herb Polenta

Five Grain Pilaf with Savory Vegetables

White Truffle Infused Creamy Potatoes

## Additional Plated Course Options

Selection of 1 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 Desserts for Plated Menu

Selection of 1 for all guests

*\$11.00 per Person, Plus Service Charge and Tax*

### New York Style Cheesecake

with Raspberry & Vanilla Sauces

### Tiramisu

with Espresso Sauce

### Chocolate Ganache Decadence

with Raspberry & White Chocolate Sauces

### Carrot Cake

with Cinnamon Rum Sauce

### Family Style

Presentation of Petit Fours and Miniature Desserts

# 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)*

### **Tour of Asia**

Vegetable Samosas, Steamed Pork Dumplings  
with Sauce

Chicken and Cashew Spring Rolls

Sesame Beef, Shitake Mushrooms &  
Garlic-Hoisin Sauce

Thai Style Shrimp, Basil, Ginger, Lemongrass

Snow Peas and Spinach

Fried Rice

### **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 Toppings: Shredded Cheese, Chives, Bacon,  
Tomato Relish and Herbs

### **"Mac n' Cheese" Three Ways**

Sharp Cheddar, Chorizo, Roasted Vidalia Onion

Asiago-Parmesan Cheese 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)

Choice of Toppings:

Sour Cream, Cheddar Cheese, Whipped Butter,  
Honey Butter, Fried Pancetta, Scallions,  
and Roasted Garlic

# Creative Station Savory Entrée Additions

*Creative Station \$16.00 per Person, Plus Service Charge and Tax (Requires Chef)  
Chef for Creative Station - \$125.00 per Chef (for 1 1/2 Hours)*

## **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

## **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 Stations

## **New York Style Cheesecake**

with Raspberry & Vanilla Sauce

\$6.00 per Person, Plus Service Charge and Tax

## **Tapas Dessert Bar**

An Array of Miniature Confections and Sweets

\$12.00 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)

# After Hours Rejuvenation

**Includes All Items For One Hour**

\$11.00 per Person, Plus Service Charge and Tax

## **Sliders with Condiments**

**Warm Jumbo Pretzel with Yellow Mustard**

## **Mini Pigs in the Blanket**

**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**

# Kid's Meals

Children Ages 5 and Under are Free

Children 6-12 eating Buffet or Plated Dinner are Half Priced

Children 13+ are Regular Priced

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

# Vendor Meals

**Hot Dinner Meals: \$26.95**

(Includes: Protein, Starch & Vegetable)

**Cold Sandwich Meal: \$19.95**

(Includes Sandwich & Side Item)

# Bar Service

<b>Vodka</b>	<b>Premium</b>	<b>Top Shelf</b>	<b>Executive Tier</b>
<b>Gin</b>	Absolut	Tito's	Kettle One
<b>Rum</b>	Beefeater	Bombay	Bombay Sapphire
<b>Tequila</b>	Cruzan	Bacardi	Ron Barcelo Imperial
<b>Bourbon</b>	El Jimador	Herradura	Don Julio Reposado
<b>Whiskey</b>	Bulleit	Makers Mark	Woodford Reserve
<b>Scotch</b>	Cooper's Craft	Jack Daniel's	Crown Royal
	Dewar's	Famouse Grouse	Macallan 12 yr.

## Choose From A Selection of Beer:

**Mix & Match:** Choose up to six beers or allow us to select them for you

**Imported/Craft Beer:** Dos Equis, Heineken, LandShark, Stella Artois, Terrapin

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

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

## Bar Packages By The Hour (per person)

	Beer/Wine	Premium	Top Shelf	Executive Tier
<b>Tier 1</b>				
<b>First Hour</b>	\$16.50	\$18.50	\$19.50	\$20.50
<b>Each Additional Hour</b>	\$6.00	\$7.00	\$8.00	\$9.00
<b>Tier 2</b>				
<b>First Hour</b>	\$18.50	\$20.50	\$21.50	\$22.50
<b>Each Additional Hour</b>	\$7.00	\$8.00	\$8.50	\$9.00

**Tier 1 Wines:** Sycamore Lane (Calif.) Cabernet, Chardonnay, Merlot, Pinot Grigio, White Zinfandel

**Tier 2 Wines:** LaTorretta (Italy) Cabernet, Chardonnay, Merlot, Pinot Grigio, Moscato

(Pinot Noir available by request for Tier One & Tier Two)

<b>A La Carte</b>	<b>Host Bar</b>	<b>Cash Bar**</b>
Premium Brands	\$7.00	\$9.00
Top Shelf Brands	\$8.00	\$10.00
Executive Tier Brands	\$10.00	\$12.00
Tier 1 Wines	\$7.00	\$9.00
Tier 2 Wines	\$8.00	\$10.00
Domestic Beer	\$5.00	\$6.00
Import & Specialty Beer	\$5.50	\$7.00
Sodas & Bottles Water	\$3.00	\$3.00
Liquors & Cordials	\$8.00	\$9.00

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

\*All Bar Packages Require Bartender/Setup Fee at \$100.00 each for Four Hours.  
Each Additional Hour is \$30.00 per Bartender. Maximum service time is five hours.

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

# 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 12 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 & 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 Catering Manager.

## *Clean Up & 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 & Entertainment*

Your Catering Manager 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 & 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 Catering Manager 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.

## *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 & 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 & 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 Catering Manager'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 & 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.