



Lanier Islands

weddings



Memories that last a lifetime

Weekend Celebrations

Bridal Luncheons • Rehearsal Dinners • Farewell Brunches

*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!

Weekend Celebration Packages Include

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, or Ivory Lantern

Guest Tables, Cake Table and Place-Card Table

Upgrades Available

Chair Covers with Organza or Satin Sashes ~ \$8.00 per Chair
(Black, White or Ivory Chair Cover with Colored Organza Sash)

Chiavari Chairs ~ \$10.00 per Chair
(Gold, Silver, Black or Mahogany Chair with White or Ivory Colored Pads 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:

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

Rehearsal Dinners

\$45
per person

Low Country Boil

(Minimum of 25 People)

Iceberg Salad with Assorted Toppings and Dressings
Broccoli, Walnut and Grape Salad
Seafood Boil Mix with Peel and Eat Shrimp, Andouille
Sausage, Red Potatoes and Corn
Slow Roasted Pulled Pork with Carolina Vinegar Base
BBQ Sauce
Baked Potatoes with Toppings
Steamed Green Beans with Marinated Baby Tomatoes

Freshly Baked Rolls & Butter
Pecan Pie
Apple Crisp

Coffee and Tea Service to Include:

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

\$39
per person

Caribbean Island Buffet

(Minimum of 25 People)

Field Greens with Assorted Toppings
and Raspberry Vinaigrette
Tropical Fruit Ambrosia Salad
Grilled Jamaican Jerk Chicken
with Pineapple Salsa
Seared Marinated Grouper
with Roasted Red Pepper Coulis
Yellow Rice with Spicy Black Beans
Roasted Vegetable Medley

Freshly Baked Rolls & Butter
Key Lime Pie
Coconut Cake

Coffee and Tea Service to Include:

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

\$37
per person

Back Yard Grill

(Minimum of 25 People)

Tossed Salad with Assorted Toppings and Dressings
Southern Potato Salad
Tender BBQ Ribs with Zesty BBQ Sauce
Grilled Hanger Steak Marinated
with Chimichurri Sauce
Baked Potatoes with Assorted Toppings
Bacon Macaroni and Cheese Casserole
Grilled Asparagus with Roasted Red Peppers

Freshly Baked Rolls & Butter
Peach Cobbler with Vanilla Ice Cream

Coffee and Tea Service to Include:

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

A \$100.00 Surcharge will Apply for Buffets of 25 Guests or Less.

All Food and Beverage Pricing is Subject to a 23% Service Charge and 7% State Sales Tax. Service Charge and State Tax Subject to Change Without Notice.

Bridal Luncheon

\$36
per person

Create a Three Course Experience

(Minimum of 25 People)

Soup or Salad

Please Select One

Wedge Salad

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

Heart of Romaine

Marinated Haricot Verts, Heirloom Tomatoes, Roasted Mushroom and Shaved Parmesan Cheese with Herb Vinaigrette

Roasted Vidalia Onion Bisque

Cornbread and Chèvre Crouton

Pear Salad

Riesling Poached Pears on Butter Leaf and Baby Red Romaine with Praline Pecans, Brie and Tear Drop Tomatoes with Citrus Cream Dressing

Baby Spinach

Frisee, Toasted Almonds, Dried Cherries and Gorgonzola Balsamic Vinaigrette

Roasted Corn and Tortilla Soup

with Cilantro Lime Cream

Ginger Carrot Bisque

with Fried Leeks

Entrée

Please Select One (Cold Plated Option Available Upon Request)

Grilled Beef Medallions

with Roasted Shallot Whipped Potatoes, Mushroom Ragout, Wilted Spinach and Swiss Chard
Freshly Baked Rolls & Butter

Southern Pan Fried Breast of Chicken

White Cheddar and Truffle Grits, Blistered Asparagus and Roasted Tomato, Merlot Soubise Cream

Pan Seared Snapper

with Mascarpone Risotto, Tomato Salad and Lobster and Chive Bordelaise

Cider Brined Pork Tenderloin

with a Maple Cider Reduction, Scalloped Potatoes, Baby Carrots and Sugar Snap Peas with Thyme Butter

Rare Cooked Grilled Red Tuna Nicoise

Romaine, Crisp Vegetables, Marinated Artichokes and Tiny Potatoes. Grainy Mustard and Tarragon Vinaigrette

Chicken Caprese

Layered Upon Heirloom Tomatoes and Wilted Greens
Marinated Fresh Buffalo Mozzarella and Piave Vecchio
Finished with Basil and Sundried Tomato Infused
Extra Virgin Olive Oil

Dessert

Please Select One

Key Lime Tart

with Strawberry Coconut Coulis

Strawberry Shortcake

on Turbinado Sugar Biscuits
with a Brandied Whipped Cream

Chocolate Ganache Tart

in a Cinnamon Graham Shell with Fresh Berries and
Vanilla Bean Cream

Bourbon Pecan Pie

White Chocolate-Caramel Glaze

Freshly Brewed Regular and Decaffeinated Coffee, Hot Specialty Teas and Iced Tea

All Food and Beverage Pricing is Subject to a 23% Service Charge and 7% State Sales Tax.
Service Charge and State Tax Subject to Change Without Notice.

Bridal Brunch

\$29.95
per person

Lanier's Fond Farewell Brunch

(Minimum of 25 People)

Chef Made Omelets (Chef Attendant Required)

with Choice of Toppings: Ham, Bacon, Tomatoes, Cheddar Cheese, Spinach,
Mushrooms, Onions, Bell Pepper, Shrimp

Chef Attendant Required for Omelet Station - \$125.00 per Chef (for 1 1/2 Hours)

Tender Scrambled Eggs

accompanied by Freshly Made Salsa and Shredded Cheese

Southern Biscuits and Sawmill Gravy

Hickory Smoked Bacon

Savory Chicken Sausages

Breakfast Potatoes

Sautéed with Peppers and Onions

Banana and Berry Stuffed Croissant French Toast

with Cinnamon-Maple Syrup

Roasted Red Potato Salad

with Red Wine Vinaigrette, Rosemary, Feta and Scallions

Chicken, Orzo and Red Grape Salad

with Tarragon and Cashews

Antipasto Salad

with Marinated Mushrooms, Cannellini Beans, Salami, Provolone
and Olives with Basil Vinaigrette

Chicken Pot Pie

with Sherry Cream and Fresh Vegetables

Grilled Flank Steak

with roasted Vegetable Demi-Glace

Broccoli and Mornay Casserole

Fresh Steamed Green Beans

with Browned Butter

Fresh Cut Fruits and Berries

with Brown Sugar-Yogurt Dip

Selection of Bakery Breads, Rolls, Pastries and Muffins

Chocolate Chip Pecan Pie, Flourless Chocolate Cake, Fresh Fruit Tarte

Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee, Hot Specialty Teas and Iced Tea

A \$100.00 Surcharge will Apply for Buffets of 25 Guests or Less.

All Food and Beverage Pricing is Subject to a 23% Service Charge and 7% State Sales Tax. Service Charge and State Tax Subject to Change Without Notice.

Bar Service

Vodka	Preferred	Top Shelf	Executive Tier
Gin	Tito's	Absolut	Kettle One
Rum	Bombay	Beefeater	Bombay Sapphire
Tequila	Cruzan	Bacardi	Ron Barcelo Imperial
Bourbon	El Jimador	Herradura	Don Julio Reposado
Whiskey	Makers Mark	Bulleit	Woodford Reserve
Scotch	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, Heineken Non-Alcoholic

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	Preferred	Top Shelf	Executive Tier
Tier 1				
First Hour	\$17.00	\$19.00	\$21.00	\$23.00
Each Additional Hour	\$7.00	\$8.00	\$9.00	\$10.00
Tier 2				
First Hour	\$19.00	\$21.00	\$23.00	\$25.00
Each Additional Hour	\$8.00	\$9.00	\$10.00	\$11.00

Tier 1 Wines: Proverb (Calif.) Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Rosé

Tier 2 Wines: Sterling Vintners Collection (Calif.) Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Rosé

A La Carte	Host Bar	Cash Bar**
Preferred Brands	\$9.00	\$11.00
Top Shelf Brands	\$10.00	\$12.00
Executive Tier Brands	\$12.00	\$14.00
Tier 1 Wines	\$8.00	\$10.00
Tier 2 Wines	\$9.00	\$11.00
Domestic Beer	\$6.00	\$7.00
Import & Specialty Beer	\$7.00	\$8.00
Sodas & Bottles Water	\$3.00	\$3.00
Liquors & Cordials	\$10.00	\$11.00

*All Bars are Subject to a 23% Service Charge and 7% State Sales Tax.

*All Bar Packages Require Bartender/Setup Fee at \$150.00 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 23% 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.