



Lanier Islands
weddings



Memories that last a lifetime

Intimate Weddings & Vow Renewal Packages

*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!

Intimate Weddings & Vow Renewal Packages

Intimate Ceremony Package

(Maximum of 49 Guests, Indoor and Outdoor Ceremony Options Available, May Only be Booked with Reception Package Below. Guest count cannot exceed 47 guests in addition to Bride and Groom. Any wedding that has a final headcount higher than 49 guests will automatically be upgraded to a Full Wedding Package.)



Exclusive Ceremony Location
(Ceremony Times are: 11AM–2PM, 2:30PM–5PM, 5PM–7:30PM)
Times Will Be Adjusted During the Periods of Daylight Savings Time

Bride's Single Colored Bouquet and Groom's Matching Boutonniere

Ceremony White Folding Chairs

Ceremony Décor (Includes a Decorative Garland for the Arbor)

Complimentary Resort Cart for Use at 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

Intimate Reception Package

(Maximum 49 Guests, May be Booked With or Without the Ceremony Package Above. Guest count cannot exceed 47 guests in addition to Bride and Groom. Any wedding that has a final headcount higher than 49 guests will automatically be upgraded to a Full Wedding Package.)

Display Platter for Cocktail Hour

Private 3-Course Dinner (With a Maximum of 2 Entrée Selections)

Reception Seating with White Chair Covers and Linens

Mirrored Centerpieces

Two-Tier Wedding Cake

Celebratory Champagne Toast

(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

\$2,500 Food and Beverage Minimum,
Exclusive of Service Charge and Tax



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.

\$65
per person

Intimate Weddings & Vow Renewal Packages Menu

Cocktail Hour Display Platter

Please Select One

Season's Best Display of Cut Vegetables
Vermillion Herb Dip

Imported and Domestic Cheese Display
with Assorted Crackers

First Course

Please Select One

Roasted Vidalia Onion Soup
With Herbed Chèvre Quenelle

Spinach and Gruyere Stuffed Mushrooms
Pecan Pesto

Tuna Tataki
On Shiso Leaves with Avocado- Wasabi Puree

Smoked Bacon and Vidalia Onion Ravioli
Tennessee Mash and Mushroom Sauce

White Shrimp and Grit Cake
Lobster and Tomato Cream

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

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

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

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

Moroccan Spiced Pork Tenderloin
Spiced Fruit Chutney
Fragrant Basmati Rice

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

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

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.

(Tastings for the Intimate Wedding Package are available upon request, Monday through Friday, between 2:00-5:00pm. \$50.00++ per person, maximum of 2 people. Must be scheduled a minimum of two weeks in advance, and is subject to the chef's schedule. Please contact your specialist to schedule time. Tastings may only be scheduled after Intimate Wedding Package Contract has been signed)

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

Intimate Weddings & Vow Renewal Packages

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)

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 10 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.