



Lanier Islands

weddings



Memories that last a lifetime

Complete Wedding Packages & 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 our floating venue, Venetian Pier or at our lakeside amphitheater, Peachtree Pointe with all of your guests gathered around enjoying panoramic views of the lake. Envision your reception in a beautiful ballroom or an open-air, tented pavilion. 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 Stations & Heavy 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,
Cylinder Vase with Floating Candle, and/or Ivory Lanterns

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.)

Dinner Buffet Reception: \$90.00 per person

Duel Entrée Plated Dinner Reception: \$110.00 per person



Upgrades Available

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

All Food and Beverage Pricing is Subject to a 24% Service Charge and 7% State Sales Tax. Service Charge and State Tax Subject to Change Without Notice.
(Tastings for the 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 a time.
Tastings may only be scheduled after Wedding Package Contract has been signed)

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 24% 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

	Preferred	Top Shelf	Executive Tier
Vodka	Tito's	Absolut	Kettle One
Gin	Bombay	Beefeater	Bombay Sapphire
Rum	Cruzan	Bacardi	Ron Barcelo Imperial
Tequila	El Jimador	Herradura	Don Julio Reposado
Bourbon	Makers Mark	Bulleit	Woodford Reserve
Whiskey	Cooper's Craft	Jack Daniel's	Crown Royal
Scotch	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 24% 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. 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 \$150 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 24% 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.