# Intimate Wedding and Vow Renewal Packages & Menus













A beautiful, 1,200-acre resort located
45 minutes north of Atlanta on Lake Lanier's sparkling waters, Lanier Islands is a "Different World Close to Home," offering a variety of breathtaking indoor and outdoor wedding venues perfect for intimate weddings of less than 50 guests. With on-site lodging and first-class amenities, your experience at Lanier Islands will be remembered and cherished forever.

Top-notch catering and first-class service are an important part of planning the perfect wedding. Our experienced wedding and catering teams will ensure your ceremony and reception will be everything you dreamed of.

Peruse the following pages to find your perfect combination of style, setting, food and drinks for your Intimate Wedding

Ceremony and Reception.

For details or to request a proposal, call 678-318-7859 or visit LanierIslands.com.



# What is Included in the Intimate Wedding & Vow Renewal Package?

### Intimate Ceremony, \$1,500

(Ceremony only available when Intimate Reception is also booked)

### **Ceremony Includes:**

- 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)
- White Padded Folding Chairs
- Complimentary Resort Cart for Use at the Ceremony
- Guest Book Table, Easel, Gift Table and Unity Candle Table
- Complimentary Wedding Night Accommodations at Legacy Lodge for the Couple
- Bottle of House Champagne with Chocolate Dipped Strawberries
   Delivered to Your Room
- Breakfast for Two in Sidney's Restaurant or Delivered to Your Room

# Intimate Reception, \$97 Per Person, \$4,500 Minimum\*\* (Can be booked with or with out the Ceremony Package Above) Reception Includes:

- Display Platter for Cocktail Hour
- Private 3-Course Dinner (With a Maximum of 2 Entrée Selections)
- Two-Tier Wedding Cake
- Champagne Toast for All Guests
- Banquet Captain and Staff Dedicated to Your Event
- Floor Length Tablecloths and Napkins in a variety of colors
- Silverware, Stemware, and China
- Choice of Centerpieces: Three Votives, Mirrored Tile, Cylinder Vase with Floating Candle, and Ivory Lanterns
- Guest Tables, Cake Table, and Place-Card Table
- Appropriate Sized Dance Floor for All Venues
- Tea, Water & Coffee (Soda and Alcohol Beverage Services Available at an Additional Charge)
- Chiavari, Crossback, or Event Chairs offered in a variety of colors (\$12 per chair for individuals not on the Wedding Package. Including children 0-12 yrs.)









Our Intimate Wedding &
Vow Renewal Package is an
excellent choice for couples with
49 guests or less (including Bride
& Groom)\*. We have both indoor
and outdoor ceremony options
available, that may be booked with
the Intimate Reception Package.

Note: Entertainment, florals and Photography are not included in Intimate Wedding & Vow Renewal Packages

\*Guest count cannot exceed 49 guests including Bride and Groom. Any wedding that has a final headcount higher than 49 guests will automatically be upgraded to a Full Wedding Package.

\*\*Plus Service Charge, Tax & applicable
Ceremony Package Pricing. All Food & Beverage
Pricing is Subject to a 24% Service Charge & 7%
State Sales Tax. Menu Pricing, Service Charge &
State Tax Subject to Change Without Notice.
\$4,500 Food & Beverage Minimum exclusive
of Service Charge and Tax.



# Intimate Wedding and Vow Renewal Package Menu

## Cocktail Hour Display Platter

Please Select One

Seasonal Fresh Display of Cut Vegetables with Vermillion Herb Dip

Imported and Domestic Cheese Display
Local, Artisanal, and Imported cheeses, roasted, spiced
nuts, fruits, and crackers

Display of Fresh Melons, Tropical Fruits, and Berries with Strawberry Lime Yogurt Dip

## First Course

Please Select One

Roasted Vidalia Onion Soup With Herbed Chèvre Quenelle

White Shrimp and Grit Cake Lobster and Tomato Cream

Wild Mushroom Ravioli
Tennessee Mash and Bacon Cream

Asian Style Crab Cake
On Wilted Greens and Onions
with Avocado-Wasabi Puree

Spinach and Gruyere Stuffed Mushrooms
Pecan Pesto

Selection of Three Local Cheeses
Candied Pecans and Blueberry-Cabernet Jam

## Salad Course

Please Select One

**Baby Spinach** 

with Walnuts, Heirloom Tomato, Feta, and Raspberry-Riesling Vinaigrette

Wedge Caesar

Baby Iceberg, Sundried Tomatoes, Parmesan and Traditional Caesar Dressing

**Organic Field Greens** 

with Sliced Tomato, Fresh Mozzarella and Chiant-Basil Vinaigrette

## Entrée Course

Please Select One

Pan Seared All Natural Chicken Breast Sundried Tomato, Basil, and Mushroom Ragout Herbed Polenta

Pistachio Crusted Salmon with Romesco Sauce and Parsley Roasted Potatoes

> Center Cut Angus Beef Sirloin with Vidalia Onion Brown Butter and Truffled Mash Potatoes

Prosciutto Wrapped Asparagus Stuffed Chicken Roasted Tomato Sauce and Asiago Mashed Potatoes

Pan Seared Sea Bass

Lemon-Parmesan Cream Sauce Garlic Roasted Fingerling Potatoes

Center Cut Filet of Beef and Shrimp Grilled Angus Tenderloin and Sautéed Georgia White

Shrimp, Red Wine Jus and Vermouth Cream
Roasted Fingerling Potatoes

\$16 Additional per Guest

## **Plated Reception**

Select 1 Display Platter:
Select 1 First Course:
Select 1 Salad Course:
Select 1 Entrée Course:

Tastings for the Intimate Wedding Package are available upon request, \$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.



## Reception Add-Ons

## **Dessert Stations**

New York Style Cheesecake with Raspberry and Vanilla Sauce \$10 per Person, Plus Service Charge and Tax

Tapas Dessert Bar
An Array of Miniature Confections and Sweets
\$17 per Person, Plus Service Charge and Tax

## After Hours Rejuvenation

\$21 per Person, Plus Service Charge and Tax

Includes Assorted Dry, Sweet and Salty Snacks and a Choice of Two Hot Items:

**Mac & Cheese Croquettes** 

Mini Bagel Pizzas

**Loaded Sliders** 

Beef Patties, Pepper Bacon, Caramelized Onions, Cheddar Cheese,

> Spicy Beef Empanadas with Avocado Salsa

Fresh Fried Potato Chips with Caramelized Onion Dip

# Coffee Bar

\$12 per Person, Plus Service Charge and Tax

Regular and Decaffeinated Coffee

Selection of Hot Tea

**Hot Chocolate** 

Creamer and Assorted Sweeteners, Soy Milk, and Honey Selection of Flavored Syrups Whipped Cream, Ground Cinnamon, Nutmeg, Cocoa and Chocolate Bits

## Kids 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 \$22 Per Child Includes Options Such As: Chicken Finger Plate with Starch, Vegetable, and Fruit

## Vendor Meals

Hot Dinner Meals: \$30 (Includes: Protein, Starch & Vegetable)

Cold Sandwich Meal: \$25 (Includes Sandwich & Side Item)

### **Dessert Stations**

### **After Hours Rejuvenation**

Choose 2 Hot Items

Coffee Bar

Kids Meals

**Vendor Meals** 

All Food and Beverage Pricing is Subject to a 24% Service Charge and 7% State Sales Tax. Menu Pricing, Service Charge and State Tax Subject to Change Without Notice.



## Bar Service Menu

## Beer Selection

Choose up to six beers or allow us to select them for you

#### Imported/Craft

Heineken, Terrapin Hops, Tropicalia, Dos Equis Lager, Dos Equis Amber, Stella Artois, Sam Adams, Angry Orchard Cider

#### Domestic

Classic City Lager, Miller Lite, Coors Light, Michelob Ultra, Blue Moon, Yuengling, LandShark

## Wine Selection

Choose up to five wines from your tier or allow us to select them for you

#### Tier 1 Selection: Proverb (Calif.) Select 4

Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Rosé

<u>Tier 2 Selection:</u> Sterling Vintners Collection (Calif.) Select 5 Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Rosé

#### **Tier 3 Selection: Select 5**

La Marca Prosecco, Maso Canali Pinot Grigio, William Hill Chardonnay/Merlot/Cabernet Sauvignon, Azienda Agricola Moscato d'Asti, Macmurray Ranch, Pinot Noir, Apothic Red Blend, White Haven Sauvignon Blanc

# **Liquor Selection**

#### **Preferred Tier**

Vodka: Tito's Gin: Bombay

Rum: Captain Morgan Silver Teguila: El Jimador

Bourbon: Buffalo Trace Whiskey: Jack Daniel's

Scotch: Dewar's

#### **Top Shelf Tier**

Vodka: Ketel One Gin: Beefeater Rum: Bacardi Tequila: Patron Bourbon: Bulleit

Whiskey: Crown Royal Scotch: Glenlivet Founders

#### **Executive Tier**

Vodka: Grey Goose Gin: Bombay Sapphire Rum: Don Q Reserve Tequila: Don Julio Reposado Bourbon: Four Roses Single Barrel

Whiskey: Makers Mark Scotch: Glenlivet 12 yr.

# Bar Packages

Priced by the Hour & Per Person for each Tier\*

# A La Carte

Priced by the Drink for each Tier\*

Selection	First Hour	Additional Hours	Selection
Tier 1 Wine & Beer Only	\$19	\$8	<b>Domestic Beer</b>
Tier 2 Wine & Beer Only	\$21	\$9	Imported/Craft E
Tier 3 Wine & Beer Only	\$23	\$10	Tier 1 Wine
Preferred Liquor, Tier 1 Wine & Beer	\$21	\$9	Tier 2 Wine
Preferred Liquor, Tier 2 Wine & Beer	\$23	\$10	Tier 3 Wine
Preferred Liquor, Tier 3 Wine & Beer	\$25	\$11	<b>Preferred Liquor</b>
Top Shelf Liquor, Tier 1 Wine & Beer	\$24	\$10	<b>Top Shelf Liquor</b>
Top Shelf Liquor, Tier 2 Wine & Beer	\$25	\$11	<b>Executive Liquor</b>
Top Shelf Liquor, Tier 3 Wine & Beer	\$27	\$12	Soda & Bottled V
Executive Liquor, Tier 1 Wine & Beer	\$26	\$11	Liquors & Cordia
Executive Liquor, Tier 2 Wine & Beer	\$27	\$12	
Executive Liquor, Tier 3 Wine & Beer	\$29	\$13	All Food and Beverage Pri

Bar Packages include Bottled Water, Sodas, Juices, Beer, Wine and Liquor Brands as Selected.

Selection	Host Bar	Cash Bar**
<b>Domestic Beer</b>	\$7	\$8
Imported/Craft Beer	\$8	\$9
Tier 1 Wine	\$9	\$11
Tier 2 Wine	\$10	\$12
Tier 3 Wine	\$12	\$14
Preferred Liquor	\$10	\$12
<b>Top Shelf Liquor</b>	\$11	\$13
<b>Executive Liquor</b>	\$13	\$15
Soda & Bottled Water	\$4	\$4
<b>Liquors &amp; Cordials</b>	\$11	\$12

All Food and Beverage Pricing is Subject to a 24% Service Charge and 7% State Sales Tax. Menu Pricing, Service Charge and State Tax Subject to Change Without Notice.

## Type of Bar

Choose a Bar Package, Host Bar or Cash Bar

#### **Beer Selection**

Choose up to 6

#### Wine Selection

Choose Tier 1, Tier 2 or Tier 3

#### **Liquor Selection**

Choose Preferred, Top Shelf or Executive

### **Other A La Carte Drink Selections**

Sodas & Water or Liquors & Cordials

\*All Bars Require Bartender/Setup Fee of \$150 each for Four Hours. Each Additional Hour is \$45 per Bartender.

\*\*Cash Bar Prices Include Service Charge and Tax Maximum service time is five hours.



# 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 10 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 \$40+ per server per hour charge, in half hour increments. Upon request, extra servers, above and beyond our standard are available for \$40+ 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.



7000 Lanier Islands Parkway Buford, GA 30518 678.318.7859 LanierIslands.com

2023 Intimate Wedding Package

# General Information

### **Deposit & Payment**

To secure your date, a signed contract and a \$1,000 non-refundable deposit is required for any wedding with an estimated revenue under \$10,000 and a \$2,000 non-refundable deposit with an estimated revenue over \$10,000. 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 (10) 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 10 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+ 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.



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6/2023 Intimate Wedding Package

# 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 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.



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