



LEGACY LODGE

& CONFERENCE CENTER

LAKE LANIER ISLANDS RESORT.

Welcome to Legacy Lodge at Lake Lanier Islands

Your wedding is magic. It should be nothing less. It should be your special moment, your time. It should be worry free, so you can thoroughly enjoy every second of it. And it should be in a magical place. Imagine your ceremony aboard the cherry wood lined Island Princess in the middle of Lake Lanier. Imagine your reception in the elegant gold-appointed Grand Ballroom in the hilltop Resort. Imagine your wedding night in your own private LakeHouse in front of the fire or in the heated spa on the tree canopied deck overlooking the lake. These are only a few of the romantic offerings available at Legacy Lodge Resort. Your pre-wedding parties and rehearsals, the ceremony, the reception, the accommodations for your guests, and of course, the honeymoon, can all happen at one of the most magical and beautiful places in the southeast.

Our wedding planner is anxious to tell you of all the wonderful ways to make your wedding so very special. Please call 770-945-8787, and we will begin the magic.

Our Wedding Package includes:

- *Ceremony space at a reduced fee*
- *Room Rental Fee for reception space*
- *Complimentary 30 minute massage for the Bride at our Tranquility Spa*
- *Complimentary round of golf for the Groom and Best Man*
- *Champagne toast for all Guests*
- *Four hour tended bar with premium liquors*
- *Wedding cake*
- *Complimentary Cake Cutting and Service*
- *Choice of three types of wedding receptions: Hors D'oeuvres Reception, Plated Dinner, or Full Buffet Dinner*
- *Menu Tasting for up to four guests prior to your wedding*
- *Complimentary floor length white table cloths, napkins and table skirting*
- *Dedicated Banquet Captain for your wedding Day*
- *Complimentary Dance floor and Staging in the Ballroom*
- *Complimentary Gift, Place card, and Guest book table*
- *White folding garden chairs included for your ceremony outside*
- *Complimentary wedding night accommodations for the Bride and Groom, complete with champagne and breakfast in bed*
- *Special Room Rates for your overnight guests*
- *Complimentary Valet Parking*
- *Complimentary back up space for ceremony and reception*
- *Complimentary Direction and reservation Cards*
- *Complimentary Park Entrance*
- *All prices include 21% service charge and 7% state sales tax*

Hors D'oeuvres Reception

Cold Selections

- *Seasonal Sliced Fruits & Berries with Honey Yogurt Dipping Sauce*
- *Imported & Domestic Cheese Display with Assorted Crackers*
- *Fresh Vegetable Crudités with Buttermilk Ranch Dip*

Hot Selections

*Select Three Handcrafted Items.
Three Pieces Per Guests.*

- *Pastry Wrapped Asparagus & Asagio Cheese*
- *Petit Chicken Cordon Blue, Dijon Dip*
- *Crisp Artichoke Fritters, Horseradish Cream*
- *Gorgonzola & Cranberry Puffs*
- *Curry Chicken Phyllo Triangle, Apple Glaze*
- *Oriental Dragon Shrimp, Plum Sauce*
- *Quesadilla Cheese Trumpets, Picante Sauce*
- *Brie & Raspberry Encroute, Lemon Curd*
- *Teriyaki Glazed Scallop Wrapped in Bacon*
- *Frankfurters in Pastry, Spicy Brown Mustard*
- *Stuffed Mushroom Florentine, Boursin Cream*
- *Japanese Steak Tataki, Sesame Seeds*
- *Legacy Classic Veal Meatball Stroganoff*

Creative Station Selections

Select One

Southern Grits

- *A Celebration of Southern Cooking & Kitchen Traditions*
- Southern Buttered Grits, Cracked Pepper Grits, Cheesy Grits*
- Fine Herbs, Roasted Red Pepper Purée, Butter*

Potato Martini

- *Your Own Mashtini Creation, Martini Glass is Filled with a Work of Art.*
- Red Bliss Potato, Whipped Idaho, Sweet Potato, Purple Peruvian*
- Sour Cream, Cheddar Cheese, Bacon Bites, Chives & Scallions,*
- Roasted Red Pepper Purée, Whipped Butter*

Italian Pasta

- *Build Your Own Gourmet Pastas with Homemade Sauce & Cheeses*
- Penne, Orecchiette, & Cheese Tortellini*
- Paired with Creamy Alfredo, Sweet Basil Marinara, Pesto Aioli,*
- Parmesan & Pecorino Romano, Plum Tomato, Tri-Color Peppers, Black Olives*

Stir-Fry Wok

- *Orient Express of Far East Cuisine with Traditional Sauces*
- Broccoli, Water Chestnuts, Bean Sprouts, Pea Pods, Bamboo Shoots, Baby Corn*
- Teriyaki Glaze, Soy Sauce, Sweet Chili, Sweet & Sour*
- Served with Steamed & Fried Rice*

Risotto Station

**The Creamiest Italian White Pearl Arborio Rice
Simmered with Vegetable Stock,
Shiitake, Enoki & Portabella Mushrooms, Shaved Asiago Cheese,
Goat Cheese, Sage Blue Cheese
Watercress, Sweet Basil, Tomatoes, Toasted Almonds*

To add an additional Station 9.95 per person

Add Savory Entrees with each Creative Station

\$3.95 per person, per selection

**Garlic Herb Shrimp
Baby Grilled Shrimp with Garlic & Basil*

**Sautéed Chicken Tenderloin
Almonds & Honey*

**Peppered Beef Sirloin
Vidalia Onions*

**Langoustine Crayfish
Leaf Spinach*

**Cajun Pork Loin
Pearl Onions*

**Sweet Italian Sausage
Tri-Color Pepper*

**Buttery Sea Scallops
Baby Arugula*

**Vegetarian
An Array of Fresh Garden Vegetable*

Carving Stations

Select One

Pork Steamship Round

**Cornbread Stuffing, Loganberry Pork Demi,
Spicy Brown Mustard, Apple Sauce*

Slow Roasted Prime Rib

**Natural Au Jus, Creamy Horseradish Sauce,
Yeasty Rolls, Whole Grain Mustard*

Roasted New York Strip Loin

**Wild Berry Demi-Glace, Sautéed Mushrooms & Onions,
Bistro Mustard, Warm Potato Buns*

Honey Glaze Turkey Breast

**Pilsner Pan Gravy, Cranberry Sauce,
Cranberry Mayonnaise, Dijon Mustard
Country Biscuits*

Add an additional Carving Station 12.95 per person

129.00 per person

Plated Dinners

Reception Hors d' oeuvres

**Imported and Domestic Cheese Display with Assorted Crackers*

**Fresh Vegetable Crudités with Buttermilk Ranch Dip*

**Antipasto Display*

Salads

**Spinach Salad, Mandarin Oranges, Toasted Walnuts, Tomato,
Onion with Raspberry Walnut Dressing*

**Salad of Romaine, Kalamata Olives, Artichoke,
Cucumber, Grilled Pita Croutons, Roasted Pepper,
Aegean Dressing, (Feta Honey Caesar)*

**Mixed Field Greens, Golden Tomato, Cucumber,
Sprouts, Craisins
Aegean Balsamic Vinaigrette*

**Traditional Caesar Salad, Tomato Concassée,
Pecorino Romano Crostini*

**All Entrees Served with Chef's Choice of Starch and Seasonal Vegetable, Dinner Rolls and Butter,
Coffee Service and Iced Tea*

Entrees

(Select Two Accompanying Entrees)

Filet Mignon

**Charbroiled Six-Ounce Beef Tenderloin
Wrapped in Applewood Smoked Bacon,
Sauce Bordelaise*

Cracked Peppered Crusted Tenderloin of Beef

**Roasted & Sliced Beef Tenderloin,
Dijon Demi-Glaze with Wild Mushrooms*

Chicken a la Florentine

**Spinach filled Boneless Chicken Breast Wrapped in Pastry,
Served with Sauce Gruyere*

Chicken Marsala

**Sautéed Breast of Chicken, Shaved Prosciutto Ham with
Marsala Wine Mushroom Sauce*

Honey Pork Loin

**Slow Roasted Pork Loin, Honey Dijon Demi-Glaze,
Granny Smith Apple & Onion Compote*

Caramelized Salmon

**Pan Seared Filet of Salmon, Hazelnut Crust,
Finished With an Amaretto Buerre Blanc*

Shrimp Scampi

**4 Large Sautéed 21/25 Tiger Shrimp with Roasted Garlic,
Italian Herbs & Chardonnay Cream Reduction*

Lobster Tail

**Roasted Six-Ounce Coldwater Lobster
with Drawn Butter
(add \$12 per person)*

\$139.00 per person

Buffet Dinners

Salads

Select Two

- *Traditional Caesar Salad, Romano Crostini*
- *Spinach and Romaine with Mushrooms, Warm Bacon Dressing*
- *Crisp Iceberg, Plum Tomato, Buttermilk Ranch*
- *Tri-Color Bow Tie Pasta & Vegetable Salad*
- *Italian Roma Tomato & Mozzarella Salad*
- *Oriental Vegetable Lo Mein, Sesame Salad*

Entrees

Select Two

- *Caramelized Salmon, Amaretto Beurre Blanc*
- *Corn Breaded Fried Catfish, Hushpuppies, Tartar Sauce*
- *Seafood Scampi & Orecchiette Pasta, Garlic Basil Sauce*
- *Lump Crab Cake Slider, Honey Remolade Sauce*
- *Baked Chicken Florentine, Swiss Gruyere Cream Sauce*
- *Jamaican Jerk Chicken, Grilled Pineapple Relish*
- *Georgia Pecan Pork Cutlet, Peach Demi-Glace*
- *Applewood Bacon Wrapped Pork Loin, Mango Orzo, Red Onion Compote*
- *Dr. Pepper Braised Short Rib, Ginger Snap Onion Sauce*
- *Italian Baked Ziti, Sweet Sausage Bolognese, Pecorino Romano*
- *Three Color Tortellini Alfredo with Fresh Spinach*

Sides

Select Two

- *Sauté or Grilled Fresh Vegetables*
- *Fresh Root Vegetables*
- *Italian Ratatouille*
- *Garlic Mashed Potatoes*
- *Oven Roasted Red Potatoes*
- *Wild Rice*
- *Saffron Rice*

Carving Stations

Select One

Pork Steamship Round

**Cornbread Stuffing, Loganberry Pork Demi,
Spicy Brown Mustard, Apple Sauce*

Slow Roasted Prime Rib

**Natural Au Jus, Creamy Horseradish Sauce,
Yeasty Rolls, Whole Grain Mustard*

Roasted New York Strip Loin

**Wild Berry Demi-Glace, Sautéed Mushroom & Onion,
Bistro Mustard, Warm Potato Buns*

Honey Glaze Turkey Breast

**Pilsner Pan Gravy, Cranberry Sauce,
Cranberry Mayonnaise, Dijon Mustard
Country Biscuits*

Add an additional Carving Station 12.95 per person

\$139.00 Per Person

Additional Options

To add an Appetizer, Dessert or Late Night Snack Buffet
to your Wedding Package Meal,
choose from the following selections:

Appetizers

- *Lobster Bisque \$6 per person
- *Georgia Mountain Wild Mushroom Tart, Marsala Cream \$6 per person
- *Montrachet and Spinach Streusel, Saffron Glaze \$8 per person
- *Chilled Shrimp Cocktail, Plum Lime Cocktail Sauce \$12 per person
- *Lanier Crab Tower, Robust Maine Lobster Butter \$14 per person
- *Seared Scallop Tartlet with Lemon Curd \$14 per person
- *Buffalo Style Mozzarella, Roma Tomato, Basil,
Virgin Olive Oil & Balsamic \$8 per person
- *Jumbo Lump Crab Salad; Sweet Corn, Bell Pepper, Dill,
Coconut & Lime Vinaigrette \$12 per person

Served Desserts

(Select one for \$4 per person)

- *New York Style Cheesecake with Raspberry & Vanilla Sauces
- *Chocolate Ganache Decadence with Raspberry & White Chocolate Sauces
- *Tiramisu with Espresso Sauce
- *Carrot Cake with Cinnamon Rum Sauce
- *Lemon Cream Cake with Sweet Zest Whipped Cream
- *Black Forest Cake with Bourbon Anglaise

Dessert Station

- *Chocolate Fountain with Fresh Fruit and Assorted Dipping Items (add \$8 per person)
Indoors Use Only

After Hours Rejuvenation

- *School House Peanut Butter & Jelly
- *Warm Jumbo Pretzel with Yellow Mustard
- *Mini Pigs in the Blanket,
- *Assorted Candy Bars
- *Bananas
- *Iced Barrel of Bottle Water,
add \$8 per person

Prices Subject To Change Without Notice