
Legacy
weddings
Lake Lanier Islands Resort



Wedding Weekend Celebrations

Let Lake Lanier Islands Resort be the backdrop for the beginning of your Legacy Love Story...

Lake Lanier Islands Resort sets the stage for a 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 but 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.

Start the festivities off right with High Tea, where you can relax with all of your girls in our Group Spa before your walk down the aisle. Then treat all of your closest friends and family to a Luan Dinner on the beach at Sunset Cove, or host a Low Country Boil at the Summer House. Finally, end the wonderful weekend with a Brunch around the Legacy Lodge Pool the morning after your wedding, where you can offer a toast your guests, mimosa in hand.

Please call our Wedding Specialists at 678.318.2061 to begin your Legacy Love Story!

Standard Information

EVENTS

Lake Lanier Islands Resort would love to host your Bridal Luncheon (page 7), Rehearsal Dinner (page 4) and Farewell Brunch (page 8). We offer many locations for your various events. Just ask your Wedding Specialist about the best venue to match your theme and number of guests.

RECREATION

Your Wedding Specialist can help you explore recreation options on property that you and your guests might enjoy, as well as assist you with making reservations for various activities. Options include spa services, boat and water sport equipment rentals, golf, and horseback riding. Seasonally, you and your guests may also choose to enjoy our Beach & WaterPark or our Magical Nights of Lights holiday lights show.

DISCOUNTS

If the wedding reception is scheduled on Lake Lanier Islands Resort and has a food and beverage minimum of at least \$10,000.00, we can offer one of the following: (1) hour of FULL Bar OR a manned Action Station for a private Rehearsal Dinner.

BAR & BEVERAGE

Open bar is not included in the menu pricing, but can be added on. If a bar is added to an event, we provide one bartender for every 100 adult guests. Bartender fees are not included.

CHILDREN PRICING

Lake Lanier Islands Resort is happy to provide reduced pricing for all guests in attendance that are under the age of 12 years.

FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum expenditure is required for each meal event. This food and beverage minimum varies depending on the location and date of your event, and does not include taxes, service fees, ceremony fees, décor or other unrelated items. The food and beverage minimum should not be considered an estimate of the costs for the meal, as they will vary depending on the specific details of your event.

GUARANTEES AND SERVICE CHARGE

You must submit your final guest count by 10:00 a.m. fourteen (14) days prior to your event and you may not reduce this guaranteed number after this time. Your final pre-payment will either be based on the guaranteed number or the actual attendance, whichever is greater. A twenty-one percent (21%) taxable service charge and applicable state tax (currently 7%) will be added to all food and beverage charges.

DEPOSIT AND PAYMENT

To secure your date, a signed contract and a \$500 non-refundable deposit are required. Fifty percent (50%) of the estimated bill is due two (2) months prior to the event date and a full estimated payment of the event is due fourteen (14) days prior to your wedding. 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.

Standard Information

AVAILABLE VENUES

Locations	Maximum # of Guests	Rehearsal Dinner	Bridal Luncheon	Farewell Brunch
*Sunset Cove	450	♥	♥	♥
The Grand Hall	450	♥	♥	♥
Legacy Pointe	250	♥	♥	♥
Grand Ballroom	250	♥	♥	♥
Plantation Ballroom	250	♥	♥	♥
Pine Isle Pointe	200	♥	♥	♥
Carriage House	150	♥	♥	♥
*Pine Isle Centre	140	♥	♥	♥
Veranda Room	100	♥	♥	♥
Conference 3-5	100	♥	♥	♥
*Summer House	80	♥	♥	♥
*Island Princess Yacht	75	♥	♥	♥
*Legacy Golf Club	60	♥	♥	♥
*Magnolia Room	60	♥	♥	♥
*Island Queen Yacht	40	♥	♥	♥

**Favorite locations for Wedding Weekend Celebrations*

ALL PACKAGES INCLUDE:

- ♥ Complimentary Valet Parking at Legacy Lodge
- ♥ Complimentary Self-Parking and Shuttle Service on Property
- ♥ Banquet Captain and Staff dedicated to your Event
- ♥ White Floor Length Table Cloths and White Napkins
- ♥ Stemware and China
- ♥ Centerpieces with three Votives, Mirrored Tile and Hurricane Vase with Candle
- ♥ Guest Tables, Cake Table and Place-Card Table

UPGRADES AVAILABLE:

- ♥ Chair Covers with Organza Sashes ~ \$5.00 *per Chair (Black or White Chair Cover with Colored Organza Sash)*
- ♥ Satin Chair Sashes ~ \$1.50 *per Chair*
- ♥ Chivari Chairs ~ \$8.00 *per Chair (Gold, Silver, Mahogany or Black with White, Black or Ivory Pads available)*
- ♥ Standard Organza Wedding Table Overlays ~ \$8.00 *per Table*
- ♥ Special Order Overlays, Chair Cover 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)*

Rehearsal Dinner Menus

Low Country Boil

(Minimum of 25 people)

Iceberg Salad with assorted Toppings and Dressings

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Broccoli, Walnut and Grape Salad

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Seafood Boil Mix with Peel and Eat Shrimp, Andouille Sausage, Red Potatoes and Corn

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Slow roasted pull pork with Carolina vinegar base BBQ Sauce

~~

Baked Potatoes with Toppings

~~

Steamed Green Beans with Marinated Baby Tomatoes

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Pecan Pie

~~

Apple Crisp

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*Freshly Brewed Regular and Decaffeinated Coffee
Hot Specialty Herbal Teas and Iced Tea*

\$35.00++ per person

(\$45.32 inclusive of 21% Taxable Service Charge and 7% Tax)

Caribbean Island Buffet

(Minimum of 25 people)

Field Greens with assorted Toppings and Raspberry Vinaigrette

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Tropical Fruit Ambrosia Salad

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Grilled Jamaican Jerk Chicken with Pineapple Salsa

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Seared Marinated Grouper with Roasted Red Pepper Coulis

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Yellow Rice with Spicy Black Beans

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Roasted Vegetable Medley

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Key Lime Pie

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Coconut Cake

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*Freshly Brewed Regular and Decaffeinated Coffee
Hot Specialty Herbal Teas and Iced Tea*

\$37.00++ per person

(\$47.91 inclusive of 21% Taxable Service Charge and 7% Tax)

To add **Whole Pig is \$250.00++
(serves 100 people)

Rehearsal Dinner Menus

Back Yard Grill

(Minimum of 25 people)

Tossed Salad with Assorted Toppings and Dressings

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Southern Potato Salad

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Tender BBQ Ribs with Zesty BBQ Sauce

~~

Grilled Hanger Steak marinated with Chimichurri Sauce

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Baked Potatoes with Assorted Toppings

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Bacon Macaroni and Cheese Casserole

~~

Grilled Asparagus with Roasted Red Peppers

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Peach Cobbler with Vanilla Ice Cream

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Freshly Brewed Regular and Decaffeinated Coffee

Hot Specialty Herbal Teas and Iced Tea

\$35.00++ per person

(\$45.32 inclusive of 21% Taxable Service Charge and 7% Tax)

Plated Wine Pairing Dinner

First Course

Mixed Baby Greens with Mandarin Oranges, Blueberries, Tomatoes, Cucumber and Bleu Cheese

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Second Course

Smoked Seafood Terrine with Saffron Jelly

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Third Course

Pan Seared Filet topped with Crab Salad, Charbroiled Asparagus and Parsnip Mashed Potatoes

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Fourth Course

Flourless Chocolate with Raspberry Coulis

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Freshly Brewed Regular and Decaffeinated Coffee

Hot Specialty Herbal Teas and Iced Tea

\$49.00++ per person, excluding wines

(\$63.45 inclusive of 21% Taxable Service Charge and 7% Tax)

First Course Wine

J-Lohr Sauvignon Blanc
\$42.00++ per bottle

Second Course Wine

J-Lohr Chardonnay
\$42.00 ++ per bottle

Third Course Wine

Estancia Pinot Noir
\$36.00 ++ per bottle

Fourth Course Wine

Firestone Riesling
\$26.00 ++ per bottle



Rehearsal Dinner Menus

Windows Rehearsal Dinner Buffet

(Dining in Windows Restaurant with other guests)

Field Green Salad with assorted Dressings and Toppings

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Roasted Mediterranean Salad with Feta Cheese

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Broccoli Grape Walnut Salad with Cherry Yogurt Dressing

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Carved Strip Loin with Horseradish Cream

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Grilled Mabi Mabi with Cucumber Salsa

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Pan Seared Chicken Breast with Fresh Mozzarella, Prosciutto Ham and Tomato Basil

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Scalloped Potatoes

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Green Bean Almandine

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Roasted Vegetable Medley

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Assorted Cakes and Pies

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Freshly Brewed Regular and Decaffeinated Coffee

Hot Specialty Herbal Teas and Iced Tea

\$32.00++ per person

(\$41.44 inclusive of 21% Taxable Service Charge and 7% Tax)

UPGRADES AND ADDITIONS:

Dessert Station

Chocolate Fountain

with Fresh Fruit and Assorted Dipping Items

(Indoor Use ONLY)

\$8.00++ per person (\$10.36 Inclusive)

Gelato Station – Italian Ice Cream

Choice of up to 6 Flavors

With a Uniformed Attendant to serve

\$650.00++ for 125 (3.5oz.) Servings

(\$841.56 Inclusive)

(1 ½ Hours of Service)



Bridal Luncheon Menus

Chicken Salad Luncheon

*Chicken Salad Croissant
with Fruit Cup*

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*Kahlua Chocolate Moose
with Fresh Raspberries*

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*Freshly Brewed Regular and Decaffeinated
Coffee*

Hot Specialty Herbal Teas and Iced Tea

\$16.00++ per person

(\$20.72 inclusive of 21% Taxable Service Charge and
7% Tax)

Asian Salmon Luncheon

*Teriyaki Glazed Salmon
with Oriental Salad, Mandarin Oranges, and
Fried Asian Noodles*

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*New York Style Cheese Cake
with Strawberry Topping*

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*Freshly Brewed Regular and Decaffeinated
Coffee*

Hot Specialty Herbal Teas and Iced Tea

\$20.00++ per person

(\$25.90 inclusive of 21% Taxable Service Charge and
7% Tax)

High Tea Buffet Luncheon

*Assorted Tea Sandwiches
to include Smoked Salmon, Cucumber, and Chicken Salad*

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*Fruit Display
with Honey Dipping Sauce*

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*Tossed Green Salad
with assorted Toppings and Dressings*

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*Chocolate Covered Strawberries
(3 per person)*

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*Freshly Brewed Regular and Decaffeinated Coffee
Hot Specialty Herbal Teas and Iced Tea*

\$29.00++ per person

(\$37.55 inclusive of 21% Taxable Service Charge and 7% Tax)

Farewell Breakfast Menus

Continental Breakfast

Assorted Fruit Juices

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Sliced Fresh Fruits of the Season

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Freshly Baked Breakfast Pastries

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Freshly Brewed Regular and Decaffeinated Coffee

Hot Specialty Herbal Teas and Iced Tea

\$13.50++ per person

(\$17.48 inclusive of 21% Taxable Service Charge and 7% Tax)

Brunch

Assorted Chilled Juices

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Smoked Salmon with Condiments

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Assorted Bagels with Flavored Whipped Cream Cheeses

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Fresh Whole Fruit

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Seasonal Diced Fruit and Berries

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Cheese Blintzes with Strawberry Compote

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Scrambled Eggs

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Crisp Bacon and Sausage Links

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Breakfast Potatoes

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Freshly Baked Biscuits and Gravy

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Buttered Grits

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Freshly Brewed Regular and Decaffeinated Coffee

Hot Specialty Herbal Teas and Iced Tea

\$19.00++ per person

(\$24.60 inclusive of 21% Taxable Service Charge and 7% Tax)

Bar Service

	CALL BRANDS	PREMIUM BRANDS
VODKA	Boston Vodka	Absolut Vodka
GIN	Beefeater	Tanqueray
RUM	Cruzan Rum	Baacardi
TEQUILA	Montezuma	Cuervo Gold
BOURBON	Jim Beam	Jack Daniels
WHISKEY	Canadian Club	Crown Royal
SCOTCH	Dewar's	Chivas Regal

Cocktail Bars include Bottled Water, Sodas, Juices, Beer, Wine and the Liquor Brands Selected

BAR PACKAGES BY THE HOUR (PER PERSON)

DURATION	CALL	PREMIUM
First Hour	\$18.50	\$19.50
Each Additional Hour	\$7.00	\$8.00

CONSUMPTION BAR	HOSTED <i>"On Consumption"</i>	CASH BAR <i>*Prices are Inclusive of Service Charge and Tax</i>
Premium Brands	\$5.50/Drink	\$6.75/Drink
Call Brands	\$4.50/Drink	\$6.25/Drink
House Wines	\$5.25/Glass	\$6.50/Glass
Beer - Imports	\$4.50/Bottle	\$5.75/Bottle
Beer - Domestic & Non-Alcoholic	\$4.00/Bottle	\$5.25/Bottle
Liqueurs & Cordials	"A La Carte"	"A La Carte"
Soft Drinks	\$2.75/Drink	\$4.00/Drink
Bottled Water	\$3.25/Drink	\$4.25/Drink
Cash Bar Cashier Fee (based on 4 hours)		\$100.00 Each

**All Bar Packages require Bartender(s) at \$100.00 each for four hours. Each additional hour is \$25.00 per bartender or cashier.*

The Bartender fee will be waived when bar sales exceed \$400 per bar.