
Legacy
weddings
Lake Lanier Islands Resort



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.

Imagine exchanging vows on a floating Venetian Pier, where you could choose to depart your ceremony in a picturesque and nostalgic gondola. Envision your reception at our partially enclosed hilltop PineIsle Pointe site with all of your guests enjoying a stacked stone fireplace and panoramic views of the lake. Picture your wedding night in your own private LakeHouse, cuddling in front of a cozy fire or relaxing in the heated spa on a tree-canopied deck that overlooks the lake. And these are only a few of the romantic offerings available at Lake Lanier Islands Resort!

Make arrangements for your pre-wedding parties and the rehearsal, the ceremony and reception, as well as accommodations for your guests, ALL at one of the most peaceful and beautiful locations in the southeast!

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

Standard Information

WEDDING COORDINATION

Your Wedding Specialist will meet with you to coordinate the details of your weekend's events. Upon request, we will provide you with a list of vendors who will help you make everything exactly the way you imagined it. Your Wedding Specialist will also assist you with the execution of your rehearsal and a full day-of ceremony coordination.

OVERNIGHT ACCOMMODATIONS

We provide a complimentary suite for the bride and groom for the night of the wedding. In addition, if you require rooms for out of town guests, we can reserve a number of rooms at a special rate under the name of your wedding. We offer a variety of room types, including luxurious Lodge or Villa rooms, or Lake Houses. Your Wedding Specialist will provide you with details and answers to questions, as well as a contract, before reserving rooms.

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

We can offer you a 10% discount off of the food portion of your wedding reception package if you choose any day other than a Saturday for your reception (excluding Holiday weekends). In addition, if you allow us to cater your private rehearsal dinner on property, we will offer you one night in a complimentary standard lodge room.

MENU TASTING

We invite all brides and grooms currently planning their reception at the Islands (up to 4 total people) to attend a Quarterly Menu Showcase. At the Showcase, you can sample the items on our menus in order to make menu selections for your wedding day reception. After attending the Showcase, you will meet with your Wedding Specialist one on one to go over your wedding details.

BAR & BEVERAGE

A 4-Hour Premium Open Bar is offered with all of our wedding menus. The Open Bar includes premium liquors, wines, champagne, beer and soda. We provide one bartender for every 100 adult guests. Bartender fees are included in our menu packages.

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. Alcohol pricing will be deducted from the menu for teenagers aged 13 to 20 years.

CEREMONY FEE

All ceremony locations have a rental fee.

FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum expenditure is required for each wedding. 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 wedding, as they will vary considerably depending on the specific details of your event.

GUARANTEES/ SERVICE CHARGE

You must submit your final guest count by 10:00a.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 \$1,000 non-refundable deposit is required. 50% of the estimated bill is due two (2) months prior to 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	Ceremony	Reception
Peachtree Pointe	600	♥	♥	♥
*Legacy Pointe	250	♥	♥	♥
Grand Ballroom	250	♥	♥	♥
Plantation Ballroom	250	♥	♥	♥
*Pine Isle Pointe	250	♥	♥	♥
Venetian Pier	175		♥	
*Carriage House	150	♥	♥	♥
The Courtyard at Legacy	150		♥	
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	♥	♥	♥

* Ceremony and Reception must both be held at these sites.

ALL PACKAGES INCLUDE:

- ♥ Complimentary 30 minute Massage for the Bride at Tranquility, The Spa
- ♥ Complimentary Round of Golf for the Groom and Best Man at Legacy on Lanier Golf Club
- ♥ Menu Tasting for up to four guests prior to your wedding
- ♥ Complimentary wedding night accommodations for the Bride and Groom, complete with Champagne and Breakfast in Bed
- ♥ Complimentary Valet Parking at Legacy Lodge
- ♥ Special Room Rates for your Overnight Guests
- ♥ Complimentary Direction and Reservation Cards
- ♥ Complimentary Resort Gate Entrance

Standard Information

CEREMONIES INCLUDE:

- ‡ White Padded Folding Chairs
- ‡ Guest Book Table, Easel(s), Gift Table and Unity Candle Table
- ‡ Full Rehearsal and Day-of Wedding Ceremony Coordination
- ‡ Complimentary Ceremony Rehearsal Space
- ‡ Complimentary Self-Parking and Shuttle Service on Property

RECEPTIONS INCLUDE:

- ‡ Three (3) Build-Your-Own Menus: Plated, Hors d'Oeuvres or Buffet
- ‡ Four (4) Hour Premium Bar with Bartender included in all Packages
- ‡ Complimentary Cake Cutting and Serving
- ‡ Butler passed Hors d' Oeuvres during Cocktail Hour
- ‡ Champagne Toast for all Guests
- ‡ Banquet Captain and Staff dedicated to your Event
- ‡ White Floor Length Table Cloths and White Napkins
- ‡ Stemware and China
- ‡ White or Black Chair Covers with your choice of Colored Organza Sashes
- ‡ Centerpieces with three Votives, Mirrored Tile, Hurricane Vase with Candle
- ‡ Guest Tables, Cake Table, and Place-Card Table
- ‡ Dance floor for all Venues (*Sunset Cove venue excluded*)
- ‡ Staging for all Venues (*if requested by Entertainment; possible Upgrade Fee; Sunset Cove venue excluded*)

UPGRADES AVAILABLE:

- ‡ Wrought Iron Arch ~ \$200.00
- ‡ Horse and Carriage ~ \$350.00 (*1 Hour*)
- ‡ Chivari Chairs ~ \$3.00 *per Chair (Gold, Silver, Mahogany and Black with White, Black or Ivory Pads 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)*
- ‡ Standard Organza Wedding Table Overlays ~ \$14.00 *per Table*
- ‡ Satin Chair Sashes for Reception or Ceremony ~ \$2.00 *per Chair*
- ‡ Special Order Overlays, Chair Cover and Linens ~ *Available for an Additional Fee*

Build-Your-Own Menu Options

(Menu Item Selections begin on Page 8)

HEAVY HORS D' OEUVRES BUFFET

Cocktail Hour

*Choice of TWO (2) Hand Passed
Hors d' Oeuvres*

*Choice of ONE (1)
Display Platter*

Buffet

To Include:

*Choice of THREE (3)
Hors d' Oeuvres*

*Choice of TWO (2)
Display Platters*

Choice of ONE (1) Carving Station

Choice of ONE (1) Creative Station

Beverage Service

Four-Hour Premium Open Bar

To Include:

Premium Brand Liquors

Imported and Domestic Beer

Selection of House Wines

Assorted Soft Drinks, Juices, Mixers and Water

Coffee and Tea Service

To Include:

Regular & Decaffeinated Coffee

Selection of Hot Teas

Sweet & Unsweetened Iced Tea

\$115.00++ per person

(\$148.89 inclusive of 21% Taxable Service Charge and 7% Tax)

Build-Your-Own Menu Options

(Menu Item Selections begin on Page 8)

CUSTOMARY BUFFET

Cocktail Hour

*Choice of TWO (2) Hand Passed
Hors d'Oeuvres*

*Choice of ONE (1)
Display Platter*

Buffet

To Include:

Choice of TWO (2) Salads

Choice of TWO (2) Entrées

Choice of ONE (1) Carving Station

Choice of TWO (2) Sides

Beverage Service

Four-Hour Premium Open Bar

To Include:

Premium Brand Liquors

Imported and Domestic Beer

Selection of House Wines

Assorted Soft Drinks, Juices, Mixers and Water

Coffee and Tea Service

To Include:

Regular & Decaffeinated Coffee

Selection of Hot Teas

Sweet & Unsweetened Iced Tea

\$120.00++ per person

(\$155.37 inclusive of 21% Taxable Service Charge and 7% Tax)

Build-Your-Own Menu Options

(Menu Item Selections begin on Page 8)

PLATED MEAL*

**Plated Menus are available in select Venues*

Cocktail Hour

*Choice of TWO (2) Hand Passed
Hors d'Oeuvres*

*Choice of ONE (1)
Display Platter*

Meal

To Include:

*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

Four-Hour Premium Open Bar

To Include:

Premium Brand Liquors

Imported and Domestic Beer

Selection of House Wines

Assorted Soft Drinks, Juice, Mixers and Water

Coffee and Tea Service

To Include:

Regular & Decaffeinated Coffee

Selection of Hot Teas

Sweet & Unsweetened Iced Tea

\$105.00++ per person

(\$135.95 inclusive of 21% Taxable Service Charge and 7% Tax)



Menu Item Selections

Hors d'Oeuvres

(Included with ALL menus)

Pastry Wrapped Asparagus
& Asiago Cheese

Petit Chicken Cordon Bleu
Dijon Dip

Crisp Artichoke Fritters
Horseradish Cream

Coconut Chicken Tenders
Sweet and Sour Sauce

Mini Crab Cake
Tropical Fruit Salsa

Pecan Duck Spring Roll
Teriyaki Glaze

Pecan Chicken Satay
Peach Chutney

Oriental Dragon Shrimp
Asian Chili Sauce

Quesadilla Cheese Trumpets
Picante Sauce

Brie & Raspberry En Croute
Lemon Curd

Teriyaki Glazed Scallop
Wrapped in Bacon

Stuffed Mushroom Florentine
Boursin Cream

Japanese Steak Tataki
Sesame Seeds

***Legacy Classic Veal Meatball
Stroganoff***

Sauté Shrimp
*with Classic Gazpacho Chilled Soup
Shooter*

Display Platters

(Included with ALL menus)

Seasonal Sliced Fruits & Berries
with Honey Yogurt Dipping Sauce

Colorful Antipasto
*Assorted Grilled Vegetables, Sliced Italian Meats
and Cheeses*

Smoke Salmon Cheese Cake

Goat Cheese Torta
with Pita Chips

Fresh Vegetable Crudités
with Buttermilk Ranch Dip

Imported and Domestic Cheese Display
with Assorted Crackers

Menu Item Selections

Carving Stations

(Included in HORS D'OEUVRES and BUFFET menu)

Pork Steamship Round

*Roasted Shallot Demi,
Spicy Brown Mustard, Applesauce*

Slow Roasted Prime Rib

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

Roasted New York Strip Loin

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

Honey Glazed Turkey Breast

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

Mediterranean Stuffed Pork Loin

*Slow Roasted Pork Loin stuffed with Flavors of the
Mediterranean*

Salmon en Croute Stuffed with Crab & Spinach

*Light Flaky Crust wrapped around Atlantic
Salmon stuffed with Creamy Crab and Spinach
(for this option, add \$8.95++ per person - \$11.59
inclusive)*

Creative Stations

(Included in HORS D'OEUVRES menu)

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 Mashini Creation, Martini Glass is
filled with a Work of Art.*

*Red Bliss Potato, Whipped Idaho, Sweet Potato,
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 Asian Noodles*

Risotto Station

The Creamiest Italian White Pearl Arborio Rice

*Simmered with Vegetable Stock, Shiitake, Enoki & Portabella Mushrooms, Shaved Asiago Cheese, Goat
Cheese, Saga Blue Cheese, Watercress, Sweet Basil, Tomatoes, Toasted Almonds*

To add **Savory Entrees to the Creative Stations, please see selection on Page 12 (additional fees apply)

Menu Item Selections

Buffet Salads

(Included in BUFFET menu)

Traditional Caesar Salad

Romano Crostini

Spinach and Romaine Lettuce
with Mushrooms and warm Bacon Dressing

Crisp Iceberg Lettuce

with Plum Tomatoes and Buttermilk Ranch

Bow Tie Pasta & Vegetable Salad

Italian Roma Tomato & Mozzarella Salad

Cucumber Salad
with Yogurt Dill Marinade, fresh Cherry Tomatoes and zesty Red Onions

Buffet Entrées

(Included in BUFFET menu)

Parmesan Crusted Chicken Breast

with Tomato Basil Salsa

Pan Seared Salmon

with Tomato Sambuca broth with Shaved Fennel

Bacon Wrapped Beef Medallions

with Bernaise Sauce

Grilled Chicken Wild Mushrooms

Tossed Cavatelli Pasta with Pesto and topped with shaved Parmesan

Pecan Crusted Chicken Breast

with Peach Chutney

Slow Cooked Sliced Strip Loin

topped with melted Bleu Cheese and Garnish with Fresh Sautéed Spinach

Roasted Pork Loin

with Caramelized Shallot Demi

Seared Tilapia

with Cucumber Salsa

Char-grilled Vegetable Lasagna

with Four Cheeses and Roasted Garlic Red Sauce

Seafood Scampi, Scallops & Orecchiette Pasta

Garlic Basil Sauce

Sides

(Included in PLATED and BUFFET menus)

Sautéed or Grilled Fresh Vegetables

Saffron Rice

Italian Ratatouille

Garlic Mashed Potatoes

Oven Roasted Red Potatoes

Wild Rice

Steamed Asparagus

with Duet of Squash tossed with Pesto

Menu Item Selections

Plated Salads or Soups

(Included in PLATED menus)

Spinach Salad

*Mandarin Oranges, Toasted Walnuts, Tomatoes
& Onions with Raspberry Walnut Dressing*

Iceberg Wedge Salad

*with Apple Smoked Bacon, Bleu Cheese Crumbles,
Cherry Tomatoes & Bleu Cheese Dressing*

Roasted Tomato Soup

with Basil Oil and Spicy Croutons

Mixed Field Greens

*Golden Tomatoes, Cucumbers, Sprouts, Craisins
& Aged Balsamic Vinaigrette*

Traditional Caesar Salad

Tomato Concassé, Pecorino Romano Crostini

Chilled Cucumber and Avocado Soup

with Cold Smoked Salmon

Plated Entrees for Dual Entrée

(Included in PLATED menus)

Filet Mignon

*Charbroiled Six-Ounce Beef Tenderloin
wrapped in Applewood Smoked Bacon,
served with Sauce Bordelaise*

Pan Seared Halibut

*Pan Seared Halibut topped with Seafood Mousse,
served with Saffron Broth*

Pan Seared Pork

*Pan Seared Pork Medallion
with Fennel Apple Slaw*

Caramelized Salmon

*Pan Seared Filet of Salmon
Finished with an Amaretto Buerre Blanc*

Herb Crusted Chicken Breast

Chicken Breast with Roasted Red Pepper Coulis

Chicken a la Florentine

*Spinach filled Boneless Chicken Breast wrapped in
Pastry, served with Sauce Gruyere*

Individual Beef Wellington

*Seared Filet Mignon topped with
Wild Mushroom Duxcell, wrapped in Fluffy Puff
Pastry*

Shrimp Scampi

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

Lobster Tail

*Roasted Six-Ounce Coldwater Lobster with Drann Butter
(for this option, add \$12.00++ per person - \$15.54 inclusive)*

Menu Item Selections

Four-Hour Premium Bar

(Included with ALL menus)

Premium Brand Liquors:

<i>Tanqueray Gin</i>	<i>Absolut Vodka</i>	<i>Bacardi Rum</i>
<i>Chivas Regal Scotch</i>	<i>Jack Daniels Whiskey</i>	<i>Crown Royal Bourbon</i>
	<i>Cuervo Gold Tequila</i>	

Imported and Domestic Beers:

<i>Budweiser</i>	<i>Bud Light</i>	<i>Michelob Ultra</i>
<i>Miller Lite</i>	<i>Heineken</i>	<i>Amstel Light</i>

House Wines:

<i>Chardonnay</i>	<i>White Zinfandel</i>	<i>Cabernet</i>
<i>Merlot</i>		<i>Champagne</i>

Assorted Soft Drinks, Juices, Mixers, and Water

UPGRADES AND ADDITIONS:

- ¶ **Extra Hour of the Bar** - \$8.00++ per Adult (\$10.36 Inclusive of Service Charge and Tax)
- ¶ **Chef for Creative Station** - \$125.00 per Chef (for 1½ Hours)
- ¶ **Additional Creative Station** - \$9.95++ per Person (\$12.88 Inclusive of Service Charge and Tax)
- ¶ **Additional Carving Station** - \$12.95++ per Person (\$16.77 Inclusive of Service Charge and Tax) plus Chef Fees
- ¶ **Add Cordials to the Bar** - \$10.00++ per Adult for 4 Hours (\$12.95 Inclusive of Service Charge and Tax)

Creative Station Savory Entrée Additions

(\$3.95++ per person - \$5.12 Inclusive of Service Charge and Tax)

<i>Buttery Sea Scallops</i> <i>Baby Arugula</i>	<i>Sautéed Chicken Tenderloin</i> <i>Almonds & Honey</i>	<i>Peppered Beef Sirloin</i> <i>Vidalia Onions</i>
<i>Langoustine Crayfish</i> <i>Leaf Spinach</i>	<i>Cajun Pork Loin</i> <i>Pearl Onions</i>	<i>Sweet Italian Sausage</i> <i>Tri-Color Pepper</i>
<i>Garlic Herb Shrimp</i> <i>Baby Grilled Shrimp with Garlic & Basil</i>		<i>Vegetarian</i> <i>An Array of Fresh Garden Vegetables</i>

Menu Item Selections

Appetizer Addition to Plated Menu

(Selection of ONE for all Guests)

Lobster Bisque \$6.00++ per person (\$7.77 Inclusive)	Georgia Mountain Wild Mushroom Tart <i>Marsala Cream</i> \$6.00++ per person (\$7.77 Inclusive)
Montrachet and Spinach Streusel <i>Saffron Glaze</i> \$8.00++ per person (\$10.36 Inclusive)	Chilled Shrimp Cocktail <i>Plum Lime Cocktail Sauce</i> \$12.00++ per person (\$15.54 Inclusive)
Lanier Crab Tower <i>Robust Maine Lobster Butter</i> \$14.00++ per person (\$18.13 Inclusive)	Seared Scallop Tartlet <i>with Lemon Curd</i> \$14.00++ per person (\$18.13 Inclusive)
Buffalo Style Mozzarella <i>Roma Tomato, Basil, Virgin Olive Oil & Balsamic Vinaigrette</i> \$8.00++ per person (\$10.36 Inclusive)	Jumbo Lump Crab Salad <i>Sweet Corn, Bell Pepper, Dill, Coconut & Lime Vinaigrette</i> \$12.00++ per person (\$15.54 Inclusive)

Served Dessert Addition to Plated Menu

(Selection of ONE for all Guests)

(\$4.00++ per person - \$5.18 Inclusive of Service Charge and Tax)

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

Dessert Station

Chocolate Fountain <i>with Fresh Fruit and Assorted Dipping Items</i> <i>(Indoor Use ONLY)</i> \$8.00++ per person (\$10.36 Inclusive)	Gelato Station – Italian Ice Cream <i>Choice of up to 6 Flavors</i> <i>With a Uniformed Attendant to serve</i> \$650.00++ for 125 (3.5oz.) Servings (\$841.56 Inclusive) <i>(1 ½ Hours of Service)</i>
--	--

After Hours Rejuvenation

(Includes ALL items for ONE Hour)

(\$8.00++ per person - \$10.36 Inclusive of Service Charge and Tax)

Sliders with Condiments Mini Pigs in the Blanket	Warm Jumbo Pretzel with Yellow Mustard Assorted Snack Bin
---	--