

Holiday Parties



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 event venues. With on-site lodging and first-class amenities, your experience at Lanier Islands will be remembered and cherished forever.

Our top-notch catering and service and our beautiful venues are just a few reasons to choose Lanier Islands. Our festively decorated Lodge and holiday lights across the resort will ensure everyone at your holiday party is in the spirit to eat, drink and be merry!

Peruse the following pages to find your perfect combination of style, setting, food and drinks for your Holiday Reception, Luncheon, or Dinner.

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

Lanier Islands

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

What is Included in a Holiday Party Package?

Holiday Party Packages Include:

- Venue for the duration of your event
- Banquet Captain and Staff Dedicated to Your Event
- Floor Length Tablecloths and Napkins in a variety of colors
- White Folding Chairs or Black Banquet Chairs (Indoor Ballrooms Only)
- Guest Tables, Cake Table and Place-Card Table
- Silverware, Stemware, and China
- Choice of Centerpieces: Three Votives, Mirrored Tile, Cylinder Vase with Floating Candle, Ivory Lanterns, or Banquet's Choice of Holiday Centerpieces
- Appropriate Sized Stage for DJ/Band (8' x 8')
- Additional Staging for Bands - \$50.00 / 4'x8' piece
- Complimentary Guest Parking (No Gate Fee)
- Valet Parking

Upgrades Available:

- Chiavari Chairs \$12 per Chair offered in a variety of colors
- Special Overlays and Linens available for an additional fee
- Coat Check Service \$150 Attendant Fee, per attendant
- Valet Parking Service at Venue \$150 per Attendant (4 hours, one Attendant per 50 Guests)



White Folding Chairs



Black Banquet Chairs



Centerpieces



Tables, Chairs, Linens



Silverware, Stemware, & China

Our Holiday Party Packages come in a variety of formats. Choose which type of party set up will best suit your event:

Plated Lunch \$38-53 per person

Lunch served to your seat by our professional staff

Lunch Buffet \$46-48 per person

Delicious lunch options with buffet service

Reception \$47-65 per person

Hand passed hors d'oeuvre service and additional food options

Plated Dinner—Single Entrée \$46-79 per person

An elegant evening choice with to-your-seat service

Plated Dinner—Dual Entrée \$73-84 per person

Another option for an evening sit-down with an additional entrée

Buffet Dinner \$64-74 per person

A scrumptious, first-class dinner in a serve-yourself format

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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.

Holiday Party · Plated Lunch

\$38-53
per person

Plated Lunch Includes

- Choice of ONE Starter
- Choice of ONE Entrée
- Choice of ONE Dessert

Beverage Service

- Regular & Decaffeinated Coffee
- Selection of Hot Teas
- Sweet & Unsweetened Iced Tea

Soda and Alcohol Beverage Services
Available at an Additional Charge

Starter

Please Select One

Micro Wedge

Diced Tomato, Ciabatta Crouton and Shaved Manchego Cheese with Bacon-Balsamic Vinaigrette.

Winter Dark Greens

Kale, Swiss Chard and Spinach with Roasted Sweet Onion, Glazed Walnuts, Berries and Apple Honey Vinaigrette

Entrée

Please Select One

Roasted Breast of All Natural Chicken
with Cranberry-Ginger Butter Sauce, Garlic Green Beans, and Barley Pilaf
\$42 per guest

Glazed Breast of Heritage Bred Turkey
with Herb-Cheddar Cornbread Dressing, Skillet Gravy and Roasted Broccoli
\$41 per guest

Iron Seared Angus Ribeye Steak
with Legacy Steak Butter, Mushroom Potato Gratin, and Matchstick Vegetables
\$53 per guest

Seared River Trout
with Bourbon and Mushroom Cream, Cranberry-Apple Wild Rice, and Molasses Glazed Butternut Squash
\$44 per guest

Four Cheese Ravioli
with Roasted Garlic and Tomato Sauce, Julienne Vegetables, Walnut Pesto and Cloth-Aged White Cheddar
\$38 per guest

Dessert

Please Select One

Brulée Cheesecake

Cappuccino Cake

Bourbon Pecan-Chocolate Chip Pie

Plated Lunch

Select 1 Starter:

Select 1 Entrée:

Select 1 Dessert:

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90 Minute Service

Holiday Party · Lunch Buffets

\$46
per person

Jack Frost Buffet

Seasonal Soup

Heart of Romaine Salad

with Grilled and Marinated Portobello Mushrooms, Tomato, Shaved White Cheddar and Garlic Croutons. Served with Vidalia Onion Vinaigrette

Cubed Fresh Seasonal Fruit and Berries

Deep-Fried Turkey Breast

with Pan Gravy and Fresh Cranberry-Orange Relish

Sliced Round of Beef

with Barolo Braised Bacon, Crispy Onions and Natural Jus

Pan Fried Brussel Sprouts

with Carrots

Broccoli

with Cranberry Butter

Roasted Golden Potatoes

Bakery Rolls and Butter

Assorted Holiday Desserts

\$48
per person

Glacier Buffet

Seasonal Soup

Mixed Baby Lettuces

with Grape Tomatoes, Julienne Vegetables, Cornbread Crouton and a Selection of Dressings

Bay Shrimp Salad

with Roasted Corn and Green Tomatoes. Served with Cilantro and Mango Vinaigrette

Cubed Seasonal Fresh Fruit and Berries

Roasted Breast of Chicken

with Dried Fresh Fruit and Pan Jus

Grilled and Sliced Beef Sirloin

with Cabernet and Mushroom Sauce

Ginger-Rum Glazed Carrots

Pan Fried Green Beans

with Pecans and Thyme

Baked Sweet Potato

and Gruyere Gratin

Bakery Rolls and Butter

Assorted Holiday Desserts



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A \$175 Surcharge will Apply for Buffets of 25 Guests or Less.

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Freshly Brewed Regular and Decaffeinated Coffee,
Hot Specialty Teas and Iced Tea are included.

Soda and Alcohol Beverage Services Available at an Additional Charge

90 Minute Service

Holiday Party · Receptions

\$47
per person

Icicle Reception

Hand Passed Hors d' Oeuvres

- Choice of FOUR Hot Selections
- Choice of THREE Cold Selections

\$55
per person

Winter Feast Reception

Hand Passed Hors d' Oeuvres

- Choice of THREE Hot Selections
- Choice of THREE Cold Selections

Display Platter

- Choice of ONE Display Platter

\$65
per person

Eat & Be Merry Reception

Hand Passed Hors d' Oeuvres

- Choice of THREE Hot Selections
- Choice of THREE Cold Selections

Display Platter

- Choice of ONE Display Platter

Creative Station

- Choice of ONE Creative Station

Freshly Brewed Regular and Decaffeinated Coffee, Hot Specialty Teas and Iced Tea are included.
Soda and Alcohol Beverage Services Available at an Additional Charge



Hand Passed Hors d' Oeuvres



Display Platter



Creative Station

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Lanier Islands
60 Minute Service

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Holiday Party · Reception Menu Choices

Hors d' Oeuvres

Hot Selections

Mushroom and Leek Tartlet
(Gluten Free)

Pastry Wrapped Asparagus
with Asiago Cheese

Bourbon-Molasses Angus Beef Meatballs

Mini Grilled Cheese
with Smoked Bacon/Tomato Jam

Crispy Artichoke and Herb Cheese Fritters
with Horseradish Cream Sauce

Roasted Rosemary Potatoes
with Garlic and Manchego Flatbread

Miniature Beef Wellington
with Red Wine Reduction

Spanakopita
Spinach and Feta in Phyllo

Cold Selections

Herbed Goat Cheese
on an Edible Spoon with Prosciutto

Filet Mignon Crostini
with Tarragon and Mustard Cream Cheese
and Pickled Onion

Roasted Beet 'Tartare'
on a Spoon with Fried Capers and Lemon Zest

Serrano Ham
on Manchego Toast with Hazelnut and Strawberry Jam

Balsamic Fig Jam and Goat Cheese
on Multi Grain Crostini

Prosciutto Wrapped Asparagus
with Dijon Aioli

Bruschetta
White Bean Hummus and Green Tomato Relish

Sundried Tomato & Pearl Mozzarella Tartlet

Display Platters

**Lemon-Olive Hummus and Grilled
Mediterranean Vegetables**
with Toasted Pita

Display of Cut Vegetables
with Vermillion Herb Dip

**Season's Best Display of Melons,
Tropical Fruits, and Berries**
with Strawberry-Lime Yogurt Dip

Warm Artichoke Dip
Parmesan, Spinach and Cream
with Toasted Crostini

**Selection of Local, Artisanal and Imported
Cheeses**
with Roasted Spiced Nuts, Fruit and Crackers

Cured Artisanal Meats
Assorted Salami and Locally Made Sausages.
Served with Grainy Mustard and Mini Baguettes

Creative Stations

Rosemary and Garlic Spiked Angus Sirloin,
Carved to Order and served with Natural Jus, Horseradish Cream and Soft Rolls

Brown Sugar Glazed Ham
Carved to Order and served with Roasted Pineapple and Brown Mustard Spread and Sweet Hawaiian Rolls

Deep Fried Breast of Natural Turkey
Carved to Order and Served with Roasted Pepper and Thyme Aioli and Egg Knots

Macaroni and Cheese Station
Topped to Order with Choice of Smoked Gouda, Sharp Cheddar or Asiago Cream Sauces. Accompanied by Bacon, Sautéed Mushrooms,
Green Peas, Roasted Chicken, Fresh Herbs and Scallions

Logan Turnpike Grits Station
Served in a Rocks Glass with Selected Toppings: Tasso Ham and Garlic Cream, Black Bean and Tomato Relish, Bacon, Chives,
Cheddar Cheese, Bourbon-Braised Mushrooms with Caramelized Onions and Whipped Butter

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Holiday Party · Plated Dinner Single Entrée

\$46-79
per person

Plated Dinner Single Entrée Includes

- Choice of ONE Salad
- Choice of ONE Entrée
- Choice of ONE Dessert

Beverage Service

- Regular & Decaffeinated Coffee
- Selection of Hot Teas
- Sweet & Unsweetened Iced Tea

Soda and Alcohol Beverage Services
Available at an Additional Charge

Salad

Please Select One

Grilled Winter Caesar Salad

Grilled Baby Romaine with Roasted Cremini Mushrooms, Shaved Parmesan, and Garlic-Focaccia Croutons. Served with Classic Caesar Dressing

Roasted Beet and Toasted Walnut Salad

on a Bed of Wild Arugula with Feta Crumbles and Teardrop Tomatoes. Served with Balsamic Vinaigrette

Legacy Wedge

Baby Iceberg Lettuce, Pork Belly, Marinated Heirloom Baby Tomatoes, and Blue Cheese Crumbles. Served with Cabernet-Blue Cheese Dressing

Entrée

Please Select One

Roasted Breast of Airline Chicken

with Apricot-Thyme Jus, Glazed French Carrots, and Garlic Smashed Potatoes

\$52 per guest

Burgundy-Braised Short Ribs

on a Bed of Creamy Polenta, Accompanied by a Mélange of Baby Harvest Vegetables

\$75 per guest

Artichoke and Wild Mushroom Topped Grouper

with a Light Lemon Sauce, Roasted Potatoes, and Garlic Green Beans with Caramelized Red Onion

\$65 per guest

Grilled Filet of Beef

on a Bed of Wild Mushrooms, Blue Cheese Grits, and Broccoli with Sun Dried Tomato Butter

\$79 per guest

Wild Mushroom and Cheese Ravioli

with Asiago Black Pepper Cream and Glazed French Carrots

\$46 per guest

Dessert

Please Select One

Lemon Blueberry Cheesecake

Chocolate-Amarena Cherry Verrine

Cappuccino Torte

Alternating Desserts +\$4pp

Plated Dinner

Select 1 Salad:

Select 1 Entrée:

Select 1 Dessert:

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120 Minute Service

Holiday Party · Plated Dinner Dual Entrée

\$73-84
per person

Plated Dinner Dual Entrée Includes

- Choice of ONE Salad
- Choice of ONE Dual Entrée
- Choice of ONE Dessert

Beverage Service

- Regular & Decaffeinated Coffee
- Selection of Hot Teas
- Sweet & Unsweetened Iced Tea

Soda and Alcohol Beverage Services
Available at an Additional Charge

Salad

Please Select One

Grilled Winter Caesar Salad

Grilled Baby Romaine with Roasted Cremini Mushrooms, Shaved Parmesan, and Garlic-Focaccia Croutons. Served with Classic Caesar Dressing

Roasted Beet and Toasted Walnut Salad

on a Bed of Wild Arugula with Feta Crumbles and Teardrop Tomatoes. Served with Balsamic Vinaigrette

Legacy Wedge

Baby Iceberg Lettuce, Pork Belly, Marinated Heirloom Baby Tomatoes, and Blue Cheese Crumbles. Served with Cabernet-Blue Cheese Dressing

Dual Entrée

Please Select One

Grilled Filet of Beef

with Cabernet Shallot Reduction and

Seared Striped Sea Bass

with Roasted Tomato Sauce and Smoked Pork Belly.

Served with Buttery Smashed Potatoes and Grilled Asparagus

\$84 per guest

Roasted Atlantic Salmon

with Dill Butter Sauce and

Walnut-Stuffed Pork Tenderloin

with Marsala-Thyme Jus

Accompanied by Roasted New Potatoes and Braised Brussels Sprouts

\$73 per guest

Seared NY Strip Steak

with Garlic Butter and

Grilled Halibut

with Tomato and Hazelnut Crust and Lemon Saffron Broth

Served with Mashed Yukon Potatoes and Roasted Broccolini with Basil-Balsamic Reduction

\$79 per guest

Dessert

Please Select One

Pistachio Cheesecake

with Roasted Strawberry Coulis

Warm Chocolate Cake

with Vanilla Bean Ice Cream

Berry Crumble Cake

with Spiked Chantilly

Alternating Desserts +\$4pp

Plated Dinner

Select 1 Salad:

Select 1 Dual Entrée:

Select 1 Dessert:

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120 Minute Service

Holiday Party · Dinner Buffets

\$64
per person

Poinsettia Buffet

Winter Caesar Salad

with Hearts of Grilled Romaine, Roasted Balsamic Mushrooms, Shaved Parmesan, and Garlic-Focaccia Croutons. Served with Classic Caesar Dressing

Cranberry-Couscous Salad

with Toasted Almonds. Served with Vidalia Onion Vinaigrette

Roasted Beet and Walnut Salad

with Feta Crumbles and Crisp Celery

Honey-Glazed Spiral-Sliced Ham

with Cranberry Compote

Grilled Chicken

with Sun Dried Tomato Cream and Crispy Leeks

White Cheddar Scalloped Potatoes

Pear and Nut Glazed Carrots

Roasted Asparagus

Rolls and Butter

Holiday Dessert Selection of Yule Logs, Pies, and Tortes

Fresh Sliced Fruit

with Pomegranate-Yogurt Dip

\$69
per person

Snowdrift Buffet

Baby Spinach Salad

with Spiced Pecans, Julienne Vegetables, and Mushrooms. Served with Sherry Vinaigrette

Tomato Salad

with Lemon Vinaigrette on a Bed of Baby Kale

Winter Caprese

with Heirloom Beef Steak Tomatoes, Fresh Mozzarella, and Basil on a Bed of Arugula

Sliced Tom Turkey

with Cornbread Dressing and Pan Gravy

Roasted Sirloin

with Winter Vegetable Demi-Glace

Whipped Golden Potatoes

with Caramelized Shallots and Bacon

Braised Brussels Sprouts

Pecan-Glazed Carrots

Herbed Biscuits, Rolls, and Butter

Holiday Dessert Selection of Yule Logs, Pies, and Tortes

Fresh Sliced Fruit

with Creamy Orange Dip

\$74
per person

Mistletoe Buffet

Winter Wedge

with Roasted Red Peppers, Scallions, Toasted Walnuts, Blue Cheese Crumbles and Chianti-Basil Vinaigrette

Antipasto Salad

with Roasted Vegetables, Grilled Sausages, Italian Cheeses and Sherry Vinaigrette

Three Bean Salad

Haricot Verts, Black-Eyed Peas, Cannellini Beans, Mélange of Vegetables on a Bed of Harvest Greens, Topped with Red Wine Poached Pears

Chef's Selection of Holiday Soup

Holiday Spice Glazed Sliced Ham

with Pecan-Apple Chutney

Sliced Tom Turkey

with Cornbread Dressing and Pan Gravy

Grilled Striploin

with Creamed Spinach and Roasted Sweet Onions

Boursin Potato Gratin

Glazed Butternut Squash

Broccolini

with Orange-Balsamic Glaze

Bakery Breads and Butter

Holiday Dessert Selection of Yule Logs, Pies, and Tortes

Fresh sliced fruit

with Chambord Dip

Freshly Brewed Regular and Decaffeinated Coffee, Hot Specialty Teas and Iced Tea are included.

Soda and Alcohol Beverage Services Available at an Additional Charge

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Menu Pricing, Service Charge and State Tax Subject to Change Without Notice.

A \$250 Surcharge will Apply for Buffets of 30 Guests or Less.

Lanier Islands

120 Minute Service

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Holiday Party · Hand-Carved Selections

Add a hand carved selection to your event.
\$175 for one uniformed, Carving Chef for two hours with a minimum of 30 guests.
Ask your Sales Manager about additional Carving Stations.

Carving Stations

Prime Rib of Angus Beef
with Natural Jus and Horseradish Cream
\$19 per guest

Roasted Beef Tenderloin
with Mustard-Brandy Demi-Glace and Horseradish Cream
\$28 per guest

**Manchego, Mushroom Stuffed
Heritage Breed Pork Loin**
with Romesco Sauce
\$17 per guest



Carving Stations

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120 Minute Service

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

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob
Ultra, Blue Moon, Yuengling, LandShark

Wine Selection

Tier 1 Selection: Proverb (Calif.)

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

Tier 2 Selection: Sterling Vintners Collection (Calif.)

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

Tier 3 Selection: 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: Cruzan
Tequila: 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*

Selection	First Hour	Additional Hours
Tier 1 Wine & Beer Only	\$19	\$8
Tier 2 Wine & Beer Only	\$21	\$9
Tier 3 Wine & Beer Only	\$23	\$10
Preferred Liquor, Tier 1 Wine & Beer	\$21	\$9
Preferred Liquor, Tier 2 Wine & Beer	\$23	\$10
Preferred Liquor, Tier 3 Wine & Beer	\$25	\$11
Top Shelf Liquor, Tier 1 Wine & Beer	\$23.50	\$10
Top Shelf Liquor, Tier 2 Wine & Beer	\$25	\$11
Top Shelf Liquor, Tier 3 Wine & Beer	\$27	\$12
Executive Liquor, Tier 1 Wine & Beer	\$25.50	\$11
Executive Liquor, Tier 2 Wine & Beer	\$27	\$12
Executive Liquor, Tier 3 Wine & Beer	\$29	\$13

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

A La Carte

Priced by the Drink for each Tier*

Selection	Host Bar	Cash Bar**
Domestic Beer	\$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
Top Shelf Liquor	\$11	\$13
Executive Liquor	\$13	\$15
Soda & Bottled Water	\$3.50	\$3.50
Liquors & Cordials	\$11	\$12

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Menu Pricing, Service Charge and State Tax Subject to

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.

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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.

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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.

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.

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General Information

Deposit & Payment

To secure your date, a signed contract and a \$1,000 non-refundable deposit is required for any event with estimated revenue under \$10,000 and a \$2,000 non-refundable deposit with 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 ten (10) days prior to your event, 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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General Information

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.

Lanier Islands

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