

HOLIDAY PARTIES 2024



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.

Dates for Menu Availability
November 1, 2024 through January 1, 2025

Lanier Islands

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

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.

Plated Lunch

1.5 Hour Service

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

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

WHITE BEAN, FENNEL AND ITALIAN SAUSAGE SOUP

with Parmesan Toast

DESSERT

Please Select One

BRULÉE CHEESECAKE

TIRAMISU VERRINE

BOURBON PECAN-CHOCOLATE CHIP PIE

ENTRÉE

Please Select One

ROASTED BREAST OF ALL NATURAL CHICKEN

with Cranberry-Ginger Butter Sauce, Garlic Green Beans, and Herb Roasted New Potatoes
\$42

GLAZED BREAST OF HERITAGE BRED TURKEY

with Herb Cornbread Dressing, Skillet Gravy and Roasted Broccoli
\$39

IRON SEARED ANGUS RIBEYE STEAK

with Legacy Steak Butter, Mushroom Potato Gratin, and Matchstick Vegetables
\$55

SEARED RIVER TROUT

with Bourbon and Mushroom Cream, Cranberry-Apple Rice, and Molasses Glazed Butternut Squash
\$46

FOUR CHEESE RAVIOLI

with Roasted Garlic and Tomato Sauce, Julienne Vegetables, Walnut Pesto and Cloth-Aged White Cheddar
\$37

Build Your Own Lunch Buffet

1.5 Hour Service

LUNCH BUFFET INCLUDES

- ◆ Choice of ONE Green Salad
- ◆ Choice of TWO Composed Salads
- ◆ Choice of TWO or THREE Entrées
- ◆ Choice of TWO Vegetables
- ◆ Choice of ONE Side
- ◆ Bakery & Fruit Items
- ◆ Selection of Desserts

BEVERAGE SERVICE

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

\$44 PICK 2 ENTRÉES

\$49 PICK 3 ENTRÉES

GREEN SALAD

Please Select One

HEART OF ROMAINE SALAD

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

MIXED BABY LETTUCES

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

HEALTHY WINTER GREENS

Baby Kale, Shaved Purple Cabbage, Mixed Vegetables, Cucumber, Shaved Radish, Toasted Walnuts and Pumpkin Seeds, Blueberries, Avocado; Balsamic-Dijon Vinaigrette

CITRUS, BEET, ARUGULA SALAD

Halumi Croutons; Citrus Vinaigrette

COMPOSED SALAD

Please Select Two

SMOKED SALMON AND APPLES SALAD

with Wild Rice and Aromatic Vegetables; Served with White Balsamic Vinaigrette

BAY SHRIMP SALAD

with Roasted Corn, Cherry Tomatoes, Roasted Red Peppers; Served with Cilantro-Lime Vinaigrette

SHAVED BRUSSELS SPROUTS SALAD

Dried Cranberries, Diced Apples; Creamy Maple Dressing

ROASTED POTATO SALAD

with Dijon, Herbs and Feta

PEARLED BARLEY SALAD

with Apples, Pomegranate Seeds and Pine Nuts

WINTER PASTA SALAD

with Roasted Butternut Squash, Curly Kale, Apples and Rosemary Dijon Dressing

Build Your Own Lunch Buffet

Continued

ENTRÉE

Please Select 2 or 3

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

ROASTED BREAST OF CHICKEN

with Dried Fresh Fruit and Pan Jus

GRILLED AND SLICED BEEF SIRLOIN

with Cabernet and Mushroom Sauce

SEARED SALMON

with Orange-Horseradish Glaze

GRILLED PORK MEDALLIONS

with Black Cherry Reduction

SEARED CHICKEN

with Stone Fruit and Pan Jus

VEGETABLES

Please Select Two

PAN FRIED BRUSSELS SPROUTS

with Carrots

BROCCOLI

with Cranberry Butter

LEMON-GINGER GLAZED CARROTS

PAN FRIED GREEN BEANS

with Pecans and Thyme

CORN AND BACON CASSEROLE

Parmesan and Breadcrumbs Crust

SAUTÉED ZUCCHINI

with Red Onions and Peppers

SIDES

Please Select One

ROASTED GOLDEN POTATOES

BAKED SWEET POTATO
and Gruyere Gratin

MAPLE SWEET POTATO CASSEROLE

CANDIED PECAN TOPPING
and Melted Marshmallows

RUSTIC MASHED RED POTATOES

Sour Cream and Parmesan

COUSCOUS RISOTTO

Three Cheeses and Fresh Herbs

CARAMELIZED ONION RICE PILAF

ALMOND-CRANBERRY RICE PILAF

ROASTED GARLIC MASHED POTATOES

ALSO INCLUDED

BAKERY ROLLS AND BUTTER

CUBED SEASONAL FRUIT AND BERRIES

CHEF'S SELECTION OF HOLIDAY
DESSERTS

ADDITIONS

CHEF'S SELECTION OF
HOLIDAY SOUP \$5

Receptions

1 Hour Service or add to Dinner Menu

ICICLE RECEPTION

\$48

HAND PASSED HORS D' OEUVRES

- ◆ Choice of THREE Hot Selections
- ◆ Choice of TWO Cold Selections

WINTER FEAST RECEPTION

\$56

HAND PASSED HORS D' OEUVRES

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

DISPLAY PLATTER

- ◆ Choice of ONE Display Platter

EAT & BE MERRY RECEPTION

\$69

HAND PASSED HORS D' OEUVRES

- ◆ Choice of FOUR 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.

Receptions

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 and Tomato Jam

**CRISPY ARTICHOKE AND
HERB CHEESE FRITTERS**
with Horseradish Cream Sauce

MINIATURE BEEF WELLINGTON

SPANAKOPITA
Spinach and Feta in Phyllo

BACON WRAPPED SHRIMP SKEWER
WITH MAPLE SRIRACHA SAUCE

FIG AND GOAT CHEESE PUFFS

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

SMOKED SALMON TARTARE
in Cucumber Cups with Crème
Fraîche & Chives

SMOKED TURKEY AND BRIE
with dried cranberry chutney and sliced pears

ROASTED GRAPE CROSTINI
with Creamy ricotta and Red Wine Reduction

Receptions

Menu Choices Continued

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 Raspberry
Chipotle 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

Plated Dinner Single Entrée

2 Hour Service

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

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

DESSERT

Please Select One

CARAMEL APPLE PIE

CHOCOLATE-AMARENA CHERRY VERRINE

CAPPUCCINO TORTE

ALTERNATING DESSERTS +\$4PP

ENTRÉE

Please Select One

ROASTED BREAST OF AIRLINE CHICKEN

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

\$51

BURGUNDY-BRAISED SHORT RIBS

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

\$76

ARTICHOKE AND WILD MUSHROOM TOPPED GROUPER

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

Red Onion

\$65

GRILLED FILET OF BEEF

with Cabernet Demi, Blue Cheese Grit Cake, and Broccolini with Sundried Tomato Butter

\$79

BUTTERNUT SQUASH RAVIOLI

with Sage Butter Sauce, Crispy Chick Peas, Asparagus Tips, and Roasted Carrots

\$45

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Lanier Islands

Plated Dinner Dual Entrée

2 Hour Service

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

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 GLAZED FRENCH CARROTS

on a Bed of Wild Arugula with Feta Crumbles and served with Balsamic Vinaigrette

LEGACY WEDGE

Baby Iceberg Lettuce, Pork Belly, Marinated Heirloom Baby Tomatoes, and Blue Cheese Crumbles. Served with Whole Grain Dijon Balsamic Vinaigrette

DESSERT

Please Select One

PISTACHIO CHEESECAKE

with Roasted Strawberry Coulis

CHOCOLATE MOUSSE CAKE

with Tart Cherry Sauce and Almond Tuile

BERRY CRUMBLE CAKE

ALTERNATING DESSERTS +\$4PP

DUAL ENTRÉE

Please Select One

GRILLED FILET OF BEEF & SEARED STRIPED SEA BASS

with Cabernet Shallot Reduction with Roasted Tomato Sauce

Served with Buttery Smashed Potatoes and Grilled Asparagus

\$91

ROASTED ATLANTIC SALMON &

with Dill Butter Sauce

WALNUT-STUFFED PORK TENDERLOIN

with Burgundy Peppercorn Sauce

Accompanied by Roasted New Potatoes and Braised Brussels Sprouts

\$74

GRILLED STRIP STEAK & SEARED HALIBUT

with Garlic Butter

with Tomato and Hazelnut Crust and Lemon Saffron Broth

Served with Mashed Yukon Potatoes and Lemon Roasted Broccolini

\$82

Build Your Own Dinner Buffet

2 Hour Service

DINNER BUFFET INCLUDES

- ◆ Choice of ONE Green Salad
- ◆ Choice of TWO Composed Salads
- ◆ Choice of TWO, THREE or FOUR Entrées
- ◆ Choice of TWO Vegetables
- ◆ Choice of ONE Side
- ◆ Bakery & Fruit Items
- ◆ Selection of Desserts

BEVERAGE SERVICE

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

\$62 PICK 2 ENTRÉES

\$70 PICK 3 ENTRÉES

\$92 PICK 4 ENTRÉES

GREEN SALAD

Please Select One

WINTER CAESAR SALAD

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

BABY SPINACH SALAD

with Bourbon Pecans, Julienne Vegetables and Mushrooms; Served with Sherry Vinaigrette

PLATTER OF BABY ICEBERG

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

APPLE-WALNUT SALAD

Harvest Greens, Dried Cranberries; White Balsamic Vinaigrette

KALE SALAD

Pickled Cranberries, Crispy Quinoa, Candied Almonds; Vidalia Dressing

COMPOSED SALAD

Please Select Two

CRANBERRY-COUSCOUS SALAD

with Toasted Almonds; Served with Vidalia Onion Vinaigrette

ROASTED BEET AND WALNUT SALAD

with Feta Crumbles and Crisp Celery

TOMATO SALAD

with Lemon Vinaigrette on a Bed of Wild Arugula

ANTIPASTO SALAD

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

THREE BEAN SALAD

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

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

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Lanier Islands

Build Your Own Dinner Buffet

Continued

ENTRÉE

Please Select Two, Three or Four

HOLIDAY SPICED GLAZED SPIRAL-SLICED HAM

with Pecan-Apple Chutney

GRILLED CHICKEN

with Sundried Tomato Cream and Crispy Leeks

SLICED TOM TURKEY

with Cornbread Dressing and Pan Gravy

ROASTED SIRLOIN

with Winter Vegetable Demi-Glace

GRILLED STRIPLOIN

with Creamed Spinach and Toasted Sweet Onions

MAPLE MUSTARD TURKEY ROULADE

with Cranberry-Port Sauce

CRANBERRY & KALE STUFFED PORK LOIN

with Maple-Dijon Sauce

VEGETABLES

Please Select Two

TUSCAN ROASTED ASPARAGUS

with Grape Tomatoes and Lemon Zest

BRAISED BRUSSELS SPROUTS

PECAN-GLAZED CARROTS

GLAZED BUTTERNUT SQUASH

BROCCOLINI

with Orange-Balsamic Glaze

CHILE-MAPLE ROASTED PARSNIPS

BOURBON AND BROWN SUGAR GREEN BEANS

with Crispy Pork Belly

CAULIFLOWER AU GRATIN

ROSEMARY-GARLIC ROASTED ROOT VEGETABLES

SIDES

Please Select One

WHITE CHEDDAR SCALLOPED POTATOES

WHIPPED GOLDEN POTATOES
with Caramelized Shallots and Bacon

BOURSIN POTATO GRATIN

POMEGRANATE JEWELED RICE PILAF

MUSHROOM AND LEEK RISOTTO

CINNAMON-HONEY GLAZED SWEET POTATOES

SMOKY MAC AND CHEESE

with buttered bread crumb topping

ALSO INCLUDED

BAKERY ROLLS, BREADS, HERBED BISCUITS AND BUTTER

FRESH SLICED FRUIT

with Choice of: Pomegranate Yogurt Dip, Creamy Orange Dip, or Chambord Dip

HOLIDAY DESSERT SELECTION OF PIES AND TORTES

ADDITIONS

CHEF'S SELECTION OF HOLIDAY SOUP \$5

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Lanier Islands

Hand-Carved Selections

2 Hour Service or add to Dinner Menu or Reception

CARVING STATIONS

PRIME RIB OF ANGUS BEEF

with Natural Jus and Horseradish Cream

\$19

ROASTED BEEF TENDERLOIN

with Mustard-Brandy Demi-Glace and Horseradish Cream

\$26

MANCHEGO, MUSHROOM STUFFED HERITAGE BREED PORK LOIN

with Romesco Sauce

\$14

Add a hand carved selection to your event or reception at the additional per person price.

\$175 for one uniformed, Carving Chef for two hours with a minimum of 30 guests.

Ask your Sales Manager about additional Carving Stations.

HOLIDAY PARTIES 2024

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

TIER 2 SELECTION: 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
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	\$24	\$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	\$26	\$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	\$4	\$4
LIQUORS & CORDIALS	\$11	\$12

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Lanier Islands

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.

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.

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.