



LANIER *BOAT*
CHARTER

EVENT PLANNING
RESOURCE GUIDE

The Experience

The blueprint for creating events that leave a positive lasting
memory.

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Welcome Aboard

Ahoy!

Thank you for the opportunity to host your event aboard Lanier Boat Charter's popular mid-sized floating event space and part boat, The Experience. Our goal is to guide you through building an event that creates a lasting positive memory for you and your guests with Lake Lanier as the backdrop. Over the past 8 years, we have created a winning formula, utilizing adjustable components to personalize your event and provide a truly immersive lake experience, reducing the overall stress of event creation, organization, supplies, and execution.

Our event team will work with you to understand and document your vision for the event, provide recommendations based on previously hosted events to ensure you are taking advantage of all the bells and whistles The Experience has to offer and then will perform as much or as little of the effort you wish us to assume to execute your event successfully.

This document serves as the resource guide, that you and the event planner will leverage to make implementation decisions to support your vision.

Event Planning Process

Once the booking has been paid, you will receive a confirmation email that includes:

- Confirmation of Booking
- Parking Pass to be distributed to your guests
- Event Questionnaire Link
- The Resource Guide

During the booking process, the booking agent will schedule you for your initial meeting with the event planner. There will be a series of 3 planning sessions scheduled, 2 1-hour sessions and 1 15-30 minute session. Sessions may be performed in person or via a virtual conference.

Meeting 1:

During this meeting you will be introduced to your event planner, who will provide you with a tour of the boat and place it into context with your event. You will discuss the following:

Catering and beverages Music/Entertainment	Décor/Lighting/Ambiance Supply Load in/Set Up	Guest Invites/Boarding Itinerary	Disembarking Clean Up
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All decisions will be documented by the event planner in the itinerary document that will be used by staff to follow up on action items and run the event. The next meeting date is assigned to a date 2 weeks prior to the event. The first draft of the itinerary is sent within 24 hours.

Meeting 2:

A review of all the action items is completed at the beginning of the meeting to ensure food and beverages have been procured and assets music and pictures are being completed timely. A review of the itinerary. Final meeting scheduled 1 day prior to the event. An updated Itinerary is sent.

Meeting 3:

This meeting generally is a touch base to focus on weather and whether we need to have an additional go or no-go meeting. Final review of assets and a review of the load in and setup and guest arrival. Completion of all outstanding invoices.

What's Included with Your Cruise

The listing of all the items that you and your assigned event planner will leverage to create your event. The listing is divided into the event space, The Experience, amenities and event amenities. We will do our best to ensure you are leveraging everything to make your event memorable.

General

- Exclusive use of The Experience with a capacity for 45 passengers plus fuel
- For the safety of all passengers on board, we have a licensed and insured Captain and First Mate at your service.¹
- Multi-Zone Sound System with multiple connections to support a DJ or your playlist. (playlists will be run off our equipment)
- Customizable accent lighting
- Garbage Bags, Paper Towels, TP, hand soap
- Gratuity for staff

1st Level – Main Cabin

- The main cabin has multiple lounge areas with central air and heat for temperature regulation.
- 30 sqft of surface area for catering and access to chaffing trays with water pans
- Microwave/convection/air fryer, and refrigerator.
- Two bathrooms
- 86" monitor/Smart TV with hotspot
- Customizable accent lighting
- Bar area with 1 Large 6'x2' cooler (another cooler on the party deck)
- Swim Platform
- 1 Deep freezer (ice packages available)
- Smokers' Lounge

2nd Level – Party Deck

- The party deck has 6 cafe tables and 40 chairs.
- In warmer months, the deck is partially shaded in colder seasons, propane heaters and fire pits to keep guests warm in a partial enclosure.
- Nightclub experience lighting, lasers, and fog machine
- 2-story water slide and access to inflatable rafts, rings, etc.
- 1 Large 6'x2' cooler

Event Amenities

- Event planning services. The event planning services have staff members who are affiliated with the National Event and Caterers Association.
- Customized itinerary for your Lake Lanier Experience
- Assistance with loading supplies, using transport equipment, and setting up for an event. They will also help package leftovers and load them into vehicles after the event.
- **Island** beaching or anchoring to allow for water activities and a complimentary group photo. (weather permitting)
- Guest of Honor entrance with walk-on music
- Electronic welcome banner displayed on interior 86" monitor to highlight event (Happy Birthday, Congratulations, etc.)
- Slideshow of up to 250 photos highlighting the guest of honor, guests, customers, etc. on our monitors
- 30 minutes before your event for set-up and 30 minutes after for clean-up

See Page 4 for specific responsibilities of the crew.

Resource Responsibilities

Your cruise includes two resources that are onboard primarily to ensure your guests remain safe.

Captain

Your Captain is at the top of our staff structure with three primary responsibilities in order.

1. Passenger Safety
2. Navigating the boat within the guidelines and under the authorization of his license through the US Coast Guard
3. Event Coordinator to ensure we are providing the deliverables of your booking.

First Mate

1. The first mate is the eyes and ears of the captain while he attends to his top 3 priorities.
2. Responsible for always keeping guests safe and ensuring the environment is clean, sanitary and mitigate trash overboard.
3. Relieve the Captain at the helm when other duties are required.
4. Security. In the event any issues, altercations, violence, sudden illness or similar activity arises that place anyone at risk, it is the 1st mate's duty to report it directly to the captain.

In addition to these duties, these two resources are also tasked with assisting you, your initial set-up team, and your clean up team with the loading and unloading of supplies as well as assisting you in the configuration of the area that you will occupy during your cruise.

If you require an additional resource to cater to the needs of your guests, including, but not limited to

- Retrieving, serving, re-filling drinks and food from our food service area.
- Clearing plates, cups, etc.
- Refilling buffet line, re-stocking coolers
- Fulfilling special requests, etc.

Then we would recommend either assigning this type of function to someone in your group or adding a server to your event. We find that 95% of our private parties do not need this additional resource due to the self-service nature of an event you are hosting. However, we would be more than happy to schedule this additional resource if you believe the need is there.



FOOD & BEVERAGES

All you need to know about the catering vendors we work with directly and their menus.

- Pig Tales
 - Marios
 - Chef on the Go
 - Small Bites Dining
-

Food

You are welcome to bring your own food or caterer on board, but to reduce your efforts, supplies and additional complexity, we recommend working with us to assist you in catering your event through one or a mix of the four catering companies with whom we have partnered. When you arrange your catering via our event planning service, we handle everything associated with it. The serving trays, utensils, plates, napkins, cutlery, heat, tablecloths, set up, delivery fees, taxes and gratuity are included in the pricing of the menus listed in this document.

Self-catered events can leverage our serving trays but will need to provide all the items needed to serve, consume and warm the food.

We have divided our catering packages into 2 formats. An unstaffed buffet set-up in our main cabin, or a full-service chef on board with serving staff.

Unstaffed Buffet Set-Up

This form of catering is the most popular option that translates to our ability to deliver with a successful track record of consistency. No additional maintenance is usually required unless we have refills to attend to. Once you make your selections from our menus, we will assist and execute the following on your behalf:

- Right size the order based on our experience and place it.
- Provide confirmation to you once received.
- Pay for the order including all applicable taxes fees and a 10% gratuity
- Pick up / take delivery of order and reconcile
- Set up in our serving area's chaffing trays and provide heat or cool where appropriate
- Set up plates, cutlery, serving utensils, etc.
- Provide "To Go" containers to guests at the end of the event
- Assist in packing up leftovers and carting them up to your vehicle

Pig Tales Catering Menu

All pricing includes taxes and fees, 10% gratuity, plates, serving utensils, cutlery, tablecloths, napkins, sterno and “to go” containers.

Party Platters

Smoked Pulled Pork

5 lbs., includes BBQ sauces & Sweet Rolls
\$145.40

Smoked Beef Brisket

Certified angus beef brisket smoked.
5 lbs., includes BBQ sauces & Sweet Rolls
\$209.75

Pig Tales Nachos

topped with your choice of Smoked Pulled Pork or Smoked Chicken, appetizer portion for up to 20 people, includes Hickory BBQ sauce and Boom Boom sauce.
\$157.10

Chicken Club Tacos

(18) tacos with Ranch dressing on the side.
\$122.00

Fried Mac & Cheese

Deep fried mac & cheese bites with house-made buttermilk ranch dressing
Serves up to 20, includes Ranch dressing.
\$145.40

House Salad or Spinach Salad

HS has: Fresh arcadian lettuce, mandarin oranges, bleu cheese, bacon & grape tomatoes.
Serves up to 20, includes dressings.
\$122.00

Beer Boiled Shrimp

Serves up to 20 people, includes cocktail sauce.
\$145.40

Smoked Pulled Chicken

5 lbs., includes BBQ sauces & Sweet Rolls
\$145.40

Frickles

Kosher dill chips hand battered and deep fried.
Served with jalapeno ranch dressing.
Serves up to 20, includes Jalapeno Ranch
\$87.50

Belly Bites

5 lbs. of our delbelly bites with apple butter
\$145.40

Fish Tales

Our famous fried grouper fingers served with fresh.
dill tartar sauce
Serves up to 20, includes Dill Tartar Sauce
\$145.40

Chicken Tenders

Serves up to 20, includes Creole Honey Mustard & Ranch
\$145.40

Sides to Share (good for ~20 guests)

House Chips: \$45.95
Mac & Cheese: \$75.20
Super Slaw \$69.35

Baked Beans \$69.35
Baked Potato Salad \$69.35

Box Lunches/Dinners

All box meals include 1 side. Please choose from:

House Chips
Sweet Potato Fries

Baked Potato Salad
Baked Beans

Mandarin Oranges
Beer Battered Fries

Creamy Super Slaw
Mac & Cheese

Vegetable Medley
Tater Tots

-- Sandwiches, Baskets and Tacos --

Baja Fish Tacos

Crispy fried Fish Tales topped with crunchy super slaw, Pico de gallo and mango habanero sauce.
\$20.71

Buff Chicken Tacos

Buffalo chicken tenders, bleu cheese crumbles, lettuce & fresh Pico de gallo
\$18.37

Smokin' Tacos

Your choice of smoked pulled pork or certified angus beef brisket with crunchy super slaw & spicy boom boom sauce
Pulled Pork \$17.20 | Chopped Brisket \$21.88

Chicken Club Brioche

Fried or grilled chicken with smoked gouda, pepper encrusted bacon, lettuce, tomato & onion, drizzled with ranch.
\$20.71

Buff Chicken Sandwich

Crispy chicken tossed in buffalo sauce on Texas Toast with provolone, lettuce & tomato on Texas roast, drizzled with buttermilk ranch.
\$19.54

Captain's Po Boy

Hand breaded popcorn shrimp with homemade remoulade sauce on a banh mi roll with lettuce, tomato & onion
\$20.71

Fish Tales Basket

Fried grouper fingers with fresh dill tartar sauce
\$19.54

Chicken Club Tacos

Fried or grilled chicken with pepper encrusted bacon, shredded cheese, lettuce and Pico de gallo, drizzled with homemade buttermilk ranch dressing.
\$18.37

Firecracker Shrimp Tacos

Firecracker popcorn shrimp, cheese, lettuce & fresh Pico de gallo
\$20.71

Fried Green BLT

Fried green tomatoes, pepper encrusted bacon & lettuce on a wheatberry bread with garlic aioli.
\$17.20

Grouper Sandwich Fish

Tales' classic fried grouper sandwich on a banh mi roll with lettuce, tomato & onion with fresh dill tartar sauce
\$24.22

Lanier Stack

Triple decker club sandwich on wheatberry bread with smoked ham, American cheese, oven-roasted turkey breast, smoked gouda, pepper encrusted bacon, lettuce, tomato & garlic aioli
\$20.71

Chicken Tenders

Hand breaded tenders with honey mustard dipping sauce
\$18.37

Pulled Pork Sandwich

Smoked pulled pork with a touch of creamy slaw served on Texas Toast.
\$17.20

Brisket Philly

Certified angus beef brisket with melted provolone, sautéed onions & green peppers on a banh mi roll
Featured on Travel Channel's Food Paradise!
\$24.22

Smoked Chicken

Smoked pulled chicken with two Hawaiian sweet rolls.
1 lb. \$23.05 | 1/2 lb. \$19.54

Hog Mountain

Smoked pulled pork with two Hawaiian sweet.
1 lb. \$23.05 | 1/2 lb. \$19.54

Smoked Brisket

Certified angus beef brisket smoked and served with two Hawaiian sweet rolls
1 lb \$40.60 | 1/2 lb. \$25.39

Hog Heaven

Can't decide? Try a combo plate and choose from the following: Pulled Pork, Pulled Chicken, Beef Brisket, Belly Bites 2 Meat
Plate \$25.39 | 3 Meat Plate \$31.24

Wicked Chicken Sandwich

Smoked pulled chicken and Wicked pimento cheese topped with crispy fried onion straws on a brioche bun
\$18.37

-- Burgers --**3 Sisters Cheeseburger***

Smoked gouda, pimento & pepper jack cheeses with lettuce, tomato & onion
\$19.54

Hawaiian Turkey Burger

All-natural turkey burger with Caribbean jerk seasoning, smoked gouda and a grilled pineapple ring with lettuce, tomato & onion
\$18.37

Black & Bleu Burger*

Melted bleu cheese crumbles and blackening seasoning with lettuce, tomato & onion.
\$19.54

Burger BLT*

Fried green tomato, pimento cheese, pepper encrusted bacon, lettuce & garlic aioli.
\$21.88

Beyond Burger

The world's first plant-based burger that looks, cooks and satisfies like beef. 20 grams of plant-based protein and has no GMOs, soy or gluten.
\$21.88

Pig Tales Burger*

Smoked pulled pork, pepper encrusted bacon, creamy super slaw & fried onion straw.
\$24.22

Mario's Catering Menu

All pricing includes taxes and fees, 10% gratuity, plates, serving utensils, cutlery, tablecloths, napkins, sterno and "to go" containers. There is a onetime \$35 delivery fee for this caterer.

Food Packages

A SPLASH OF THE SOUTH

Serves 20-25:

\$500 (includes sales tax and 10% gratuity for Restaurant)

Kick off your dining experience with some traditional style bone in wings sporting 5 of your favorite flavors (choose from BBQ, Garlic Lemon Pepper, Garlic Parmesan, Hot Buffalo, Lemon Pepper, Mango Habanero, Mild Buffalo, Mild Honey, Plain, Red Sweet Chili, Teriyaki). You'll follow this up with Southern Fried Chicken served with a side of honey, Biscuits, Mac and Cheese, and a Tossed Salad. Top off that meal with an assortment of cookies, brownies, candied bacon and Tiramisu.

A TASTE OF ITALY

Serves 20-25:

\$500 (includes sales tax and 10% gratuity for Restaurant)

Nothing says Italy better than kicking off the dining experience with an Antipasto (Salami, Ham, Pepperoni, Olives, Cheddar Cheese, Mozzarella Cheese, Grape Tomatoes, Banana Peppers, Toasted Bread, & side of Olive Oil & Balsamic dipping sauce. (Substitute hard boiled eggs for meat or cheese).

After your group has devoured the antipasto, we'll unveil the Italian buffet of Chicken Parmesan, Linguini with a marinara sauce, Linguini with Alfredo, Caesar Salad and Breadsticks. Top off that meal with an assortment of cookies, brownies, candied bacon and Tiramisu.

A TASTE OF ITALY VEGAN STYLE

Serves 20-25:

\$560 (includes sales tax and 10% gratuity for Restaurant)

Nothing says Italy better than kicking off the dining experience with a Caution of cheeses and vegetables garnish with fresh organic, edible flowers.

After your group has devoured this vegan style antipasto, we'll unveil the Italian buffet of Eggplant Parmesan, Linguini with a marinara sauce that can be garnished with Vegan balls, Linguini with Alfredo, Capes Salad and Vegetable Focaccia Bread, also decorated with organic edible flowers. Top off that meal with a slice of Christy's homemade Tiramisu.

PIZZA PARTY

Serves 20:

\$140 (includes sales tax and 10% gratuity for Restaurant)

8 New York Style hand-tossed pizzas in the following breakdown. Cpt Tom, a transplant from NYC and self-proclaimed NY Pizza snob will tell you if you've never been to NY and are tired of hearing about all the fuss about NY style pizza, here's your opportunity to sample a taste of NY. Mario's is a gem; their pizza has the perfect crust that permits "pizza folding" without the flop and the sauce and blend of cheese puts original Ray's Pizza to shame. There are on his speed dial.

- 2 Pepperoni Pizza
- 3 Cheese Pizza
- 3 Specialty Pizza of your choice (Meat Lover's, BBQ Chicken, Buffalo, Hawaiian, Pesto Chicken, Veggie, Four Cheese w/ Garlic, Venezuelan)

TACO BAR

protein (no shrimp) \$14.20 per person

protein with shrimp \$17 per person

- Flour, Corn, & GF large taco shells
- 2 - 3 Proteins (choose from Shredded Seasoned Chicken, Seasoned Ground Beef, Barbacoa Style Pork, Seasoned Fajita Style Steak, or Cilantro Lime Shrimp)
- Black Beans
- Pinto Beans
- Yellow Seasoned Rice
- Cilantro Lime White Rice
- Toppings - to included shredded lettuce, shredded cheese, guacamole, salsa, sour cream, Pico de gallo, onions, peppers, jalapeno peppers, cilantro, limes (and if you do pork or shrimp, we do a purple cabbage slaw with those as a topping)
- Tortilla Chips & Hot queso Dip
- Churro Bars & Chocolate Chip Cookies and Fiesta Candy

HAMBURGER & HOTDOG BAR

20 guests \$233.90/\$11.70pp | 30 guests. \$333.35/\$11.11. pp | 40 people \$432.80/\$10.82pp,

Freshly made grilled all beef hamburgers and Nathan's hotdogs. After they are grilled, they are immediately plunge into a simmering bath of garlic butter. Just when you thought it couldn't get better than a grilled Nathan's hotdog this catering takes it up a notch.

Includes:

- Hamburgers and hotdogs and buns
- Large side of homemade coleslaw
- Bags of Chips

Condiments:

- | | | |
|--------------------------|-----------------|-----------|
| ● Sliced American Cheese | ● Sliced Onions | ● Mustard |
| ● Lettuce | ● Relish | ● Mayo |
| ● Pickles | ● Ketchup | |

Party Platters

PLATTER TYPE	DESCRIPTION	COST P/ PERSON
Rainbow Fruit Tray	 <p>Strawberries, Raspberries, Oranges, Pineapple, Grapes, Blueberries.</p>	\$4.00
Hummus Garden	 <p>Vegetables, hummus and one of the following dips:</p> <ul style="list-style-type: none"> • Buffalo Chicken <input type="checkbox"/> Roasted Corn • Cheeseburger <input type="checkbox"/> Smoked Salmon • Cowboy Caviar <input type="checkbox"/> Taco • Crab Dips <input type="checkbox"/> White Bean • Guac 	\$4.20
Charcuterie Board	 <p>Choice of 3 meats & 3 cheese, garnished with fruit, nuts and crackers.</p>	\$4.20
Salad Board	 <p>Designed salad platter with green, vegetables, herb, dips and garnish</p>	\$4.00
Sandwich Tray	 <p>Choice of three meats & cheeses on 4" sub rolls, condiments on the side</p>	\$4.20

Staffed Onboard Catering

These are caterers that are familiar with our set up and have been selected as our preferred onboard catering team based on their consistent track record and previous client feedback. They provide a serving staff and all items (plates, cutlery, serving utensils, etc.) needed for your guests to enjoy the menu.

Chef on the Go

Web: <https://chefatl.com>

Phone: 470-202-1733

Email: Chefonthego@gmail.com

Small Bites Catering

Web: <https://www.smallbitesdining.com>

Phone: 407-900-7218

Email: Smallbitesdiningco@gmail.com

How to Order Catering

Pig Tales and Marios

Please discuss your selections with our event planner during one of your planning sessions or simply submit an email to customerservice@lanierboatcharter.com with the subject line “[BOOKING LAST NAME] Catering Order”: i.e. Smith Catering Order.

We will submit your request directly to our catering contact and once we receive confirmation, we will send you the confirmation and invoice and charge the card we have on file.

Chef on the Go and Small Bites Dining

Please contact and work with the caterers directly. Once you have agreed on the menu together, they will contact us with the billing information. We will invoice you, pay the deposit and then charge the card we have on file for the total due. Finally, we will work directly with them to have everything on board on the day of your event.

Beverages


Guests are permitted to bring their own beverages on board, including alcohol. However, to minimize your effort involved in purchasing, transporting, loading setting up and icing your beverages, we have teamed up with New Village Spirits in Oakwood. By completing the beverage order form from the provided link and emailing it to us at customerservice@lanierboatcharter.com, you can ensure that your order will be paid for, delivered, set up and chilled before you even arrive for your event. Our contact at Village Spirits will work with us to coordinate your order and we will confirm receipt of your order and invoice you accordingly.

All prices on the form reflect the product charge plus tax and gratuity for the delivery person.

If there are any items you require that are not listed on the form, please include them in your email to us and we will confirm their availability and pricing.

IMPORTANT: It is important to note that as the host, it is your responsibility to monitor the behavior of your guests. Please refer to the Boat Etiquette section for information managing the event when guests display signs of overindulgence, which can pose a safety risk to all on board.

Figure 1 [CLICK FORM TO DOWNLOAD A FILLABLE VERSION](#)



VILLAGE SPIRITS ORDER FORM

ALL PRICING REFLECTS SALES TAX AND 10% GRATUITY FOR VILLAGE SPIRIT DELIVERY PERSONNEL

GUEST NAME		DELIVERY DATE/TIME		BOOKING NUMBER	
LIQUOR					
VDQA and Gin					
Titos	750 ml	QTY	Gin	750 ml	QTY
Grey goose (1L)	\$ 26.39		Tanqueray	\$ 35.63	
Katell One	\$ 54.11		Bombay Sapphire	\$ 34.31	
Serimoff	\$ 30.35				
Svedka	\$ 15.83				
	\$ 23.75				
WHISKEY					
Crown Royal	750 ml	QTY	WHISKEY	750 ml	QTY
Dewar's white	\$ 39.59		Jameson	\$ 39.59	
Jack Daniel	\$ 32.99		Maker's Mark	\$ 39.59	
Seagrams 7	\$ 35.63		Fireball	\$ 22.43	
	\$ 35.63				
BRANDY					
	750 ml	QTY	BRANDY	750 ml	QTY
	\$ 71.27		Carnus	\$ 71.27	
	\$ 17.15		E&J	\$ 17.15	
	\$ 64.67		Hennessy	\$ 64.67	
	\$ 68.63		Remy Martin	\$ 68.63	
TEQUILA					
	750 ml	QTY	TEQUILA	750 ml	QTY
Cazadores	\$ 29.03				
Herradura/silver	\$ 17.15				
Jose Cuervo	\$ 18.47				
Monter Alban	\$ 18.47				
Patron	\$ 29.03				
	\$ 67.31				
LIQUEUR					
	750 ml	QTY	LIQUEUR	750 ml	QTY
Disaronno	\$ 43.55				
Kahlua	\$ 32.99				
McCormick Irish C	\$ 19.64				
Tripple Sec	\$ 9.23				
BEERS/MALT BEVERAGES/HARD SELTZERS					
BEER		QTY	BEER (CONT.)		QTY
Blue Moon 12pk	\$ 21.77		Corona Lite 12 pk	\$ 32.99	
Budweiser 24 pk	\$ 27.71		Dos Equis 12 pk	\$ 17.81	
Bud Lite 36 pk	\$ 36.95		Heineken 18 pk	\$ 31.67	
Coors 30 pk	\$ 30.35		Michelob 24 pk	\$ 32.99	
Coors Lite 30 pk	\$ 30.35		MichiLibra 12 pk	\$ 20.71	
Corona Extra 12 pk	\$ 21.77		Miller HighLife 12 pk	\$ 11.87	
BEER (CONT.)		QTY	BEER (CONT.)		QTY
Miller Lite 30 pk	\$ 30.35				
Modelo 24 pk	\$ 36.68				
Pabst (PBR) 12 pk	\$ 13.19				
Rolling Rock 12 pk	\$ 15.83				
Stella Artois 12 pk	\$ 21.11				
Yuengling 12 pk	\$ 17.54				
HARD BEVERAGES					
	QTY	HARD BEVERAGES		QTY	
White Claw 12PK variety	\$ 19.79				
Truly 12pk Variety	\$ 19.79				
Cayman Jack Margarita 12pl	\$ 19.79				
WINE					
CABERNET/MERLOT		750 ml	QTY	CABERNET/MERLOT (Cont.)	
Apothic	\$ 10.26		Silver Oak	\$ 112.19	
Banshee	\$ 25.07		Stags' Leap	\$ 50.15	
Barringer Bros	\$ 21.11		Wente	\$ 19.79	
Cha St. Michelle Indian					
Wells	\$ 25.07				
Coppola	\$ 15.83				
Coppola	\$ 19.79				
Datu	\$ 31.67				
Decoy	\$ 23.75				
Hann SLH	\$ 30.35				
Legit	\$ 52.79				
Silver Oak	\$ 25.07				
Nickel & Nickel	\$ 85.79				
Pairing	\$ 32.99				
Para Maria	\$ 30.35				
Rodney Strong	\$ 32.99				
Sea & Sun	\$ 23.75				
CHAMPAGNE/BL		750 ml	QTY	CHAMPAGNE/BL (Cont.)	
Voga	\$ 17.15				
CHARDONNAY		750 ml	QTY	CHARDONNAY (CONT.)	
Apothic	\$ 10.26				
Barfoot (1.5L)	\$ 13.19				
Cakebread	\$ 63.35				
Apothic	\$ 10.26				
Barfoot (1.5L)	\$ 13.19				
Cakebread	\$ 63.35				
Coppola	\$ 21.56				
PINOLET BRIGIO		750 ml	QTY	PINOLET BRIGIO (CONT.)	
Chateau St. Michelle	\$ 14.51				
Luna Nuda	\$ 18.47				
Coppola	\$ 19.79				
PROSECCO		750 ml	QTY	PROSECCO (CONT.)	
Josh	\$ 15.83				
Lamarca	\$ 18.47				
Josh	\$ 16.94				
Provenance	\$ 27.71				
RIESLING					
	750 ml	QTY	RIESLING (CONT.)		QTY
Chateau St. Michelle	\$ 14.51				
String castle	\$ 14.51				
ROSE					
	750 ml	QTY	ROSE (CONT.)		QTY
La Crema	\$ 22.43				
SALVADON BLANC					
	750 ml	QTY	SALVADON BLANC (CONT.)		QTY
Danzante	\$ 14.51				
Fahbary	\$ 23.75				
Josh	\$ 16.94				
Provenance	\$ 27.71				
WHITE RINEANDEL					
	750 ml	QTY	WHITE RINEANDEL (CONT.)		QTY
SutterHome (1.5L)	\$ 18.16				
ZINFANDEL					
	750 ml	QTY	ZINFANDEL (CONT.)		QTY
Sin Zin	\$ 25.07				
MIXERS/SOFT DRINKS/WATER AND OTHERS					
MIXERS		750 ml	QTY	SOFT DRINKS	
Margarita RTD (1.5L)	\$ 26.39		Coke/12pk	\$ 9.23	
Bloody Mary Mix (1.5L)	\$ 10.55		DietCoke/12pk	\$ 9.23	
Club Soda 6pk	\$ 6.59		Dr Pepper/12 pk	\$ 9.23	
Tonic Water 6pk	\$ 2.89		Sprite/12pk	\$ 5.27	
Orange Juice 32OZ	\$ 5.27		Ginger Ale/6pk	\$ 9.23	
Grapefruit Juice 32 oz	\$ 4.61				
Cranberry Juice 96 OZ	\$ 9.23				
Pineapple Juice 32 Oz.	\$ 4.61				
Sour Mix (1.5L)	\$ 8.37				
WATER		QTY	WATER (CONT.)		QTY
	\$ 9.23				
	\$ 9.23				
CUPS					
	QTY	CUPS (CONT.)		QTY	
16oz Beer Cup (120 ct)	\$ 17.15				
12 oz Highball	\$ 5.44				
Wine Glasses	\$ 6.59				
Champagne Flutes 40 ct)	\$ 19.79				
MISCELLANEOUS					
	QTY	MISCELLANEOUS (CONT.)		QTY	
Margarita Salt	\$ 9.90				
Lemons	\$ 1.32				
Limes	\$ 1.32				
Bev Naps	\$ 14.51				

Please submit order form to customerservice@lanierboatcharter.com



TOOLKIT

Here you will find the tools and instruction necessary to facilitate the short list of deliverables we will need from you to facilitate the creation of your event.

- Event Questionnaire
 - Guest Invitation Information
 - Slideshow Photo Upload
 - Cruise Soundtrack
-

Event Questionnaire

Please click on the sample form below to be taken to the online version of this form. Simply complete to the best of your ability before your first session with our event coordinator. Once you submit the form, you will have to submit go to your email and verify your email address, The form will be directly routed to our event group

Figure 2 Click on form sample to complete the webform

General Guest and Transportation Information

Booking Number Click or tap here to enter text. Contact Name Click or tap here
Contact Phone Click or tap here to enter text. Email: Click or tap here

Guests Expected Click or tap here to enter text. #Guests < 13yo Click or tap here
Guests w/mobility issues? Click or tap here to enter text.

Will you and your guests be staying at Lake Lanier Islands or at a Lake House with dock access and would like information about our pickup services? YES NO

Will guests be arriving by shuttle? YES NO Shuttle Service _____
Would you like help procuring a shuttle service? YES NO Shuttle Phone _____



Event Information

Event Type Choose an item. Guest of Honor or Co Click or tap here

Is this a surprise for the GOH YES NO
Is this a themed event? YES NO What is the theme? Click or tap here
= i.e. 80s party, costume, etc.



Event Support

How do you wish to handle food? Choose an item. Caterer Name Click or tap here t
Caterer Phone Click or tap here t

How do you wish to handle beverages? Choose an item.

Will you be hiring a DJ? YES NO DJ Name Click or tap here t
DJ Phone Click or tap here t



Available Upgrades

- Bartender
- Cleaning Package
- Jet Tubing
- Chair Covers (Spandex)
- Fireworks
- Server
- Champagne Toa
- Ice

Guest Invitation Information

Your guests' first impression of your event will be made by their experience at the security gate, the ease of finding the parking and designated waiting area. We want to help you make this a flawless experience and save you the effort of reinventing the wheel. We encourage you to use the information from the single page map shown on this page, a full page version is available for downloading [HERE](#), if you wish to add party specific information to it like your phone number if they are running late.

Guest Directions, Parking & Waiting Area

1. Set a course for 6800 Lights Ferry Road. Flowery Branch, GA
2. At the security booth, tell them you have a reservation for "Lanier Boat Charter" and show them the parking pass forwarded to you in your invitation.
3. Drive .5 miles till you come to an intersection with the Safe Harbor Aqualand Marina sign (figure 1) on the hillside and turn left. Drive ¼ mile until you reach the Pig Tales Restaurant Parking Lot and park there. To avoid being towed, do not park in front of the Leasing Office or at Q Dock.
4. Make your way to the large **Adirondack Chair**. and wait for your captain to greet your group.
5. If it is raining, please make your way to the covered balconies above the Ship Store



Figure 1 AQUALAND SIGN ON HILLSIDE

IMPORTANT: Our commercial dock (Q Dock) is a bustling area, with a mix of patron and business operations traffic. To ensure your safety, we kindly request you not to approach the dock. Please remain on land until our Captain meets with you directly. Failure to comply will delay the start time of the event.

If you arrive early have a drink at the bar, check out the ship store, or have your picture taken in front of the Hollywood style "Aqualand" sign.



The Captain or his representative will meet and welcome you to Lake Lanier at the oversized Adirondack Chair at the start time of your event. There, he will provide a safety and emergency briefing, have you sign a liability waiver and escort you to the boat.

Please arrive no later than 30 minutes prior to departure time. Your delay may delay the departure of the boat, and therefore impact our time on the water. If you are running late, please keep me informed, my number is XXX-XXX-XXXX.

If we decide to leave without you, you may arrange for Lanier Boat Charter to deliver you by boat taxi for a minimum of \$50 for 2 people, each additional person \$20. This service is only available from April to September. Call 678-882-8062 to arrange for the taxi directly.

Slideshow and Welcome Banner

One of the techniques we use to personalize your event, is utilizing a flow of images that highlight the theme of your event be it a celebration, gathering, corporate event or any other excuse to have a party. We will develop a slideshow of your images with distinct transitions. This guide will assist you in providing us with the images required.

Upload Procedures for Slideshow

What you will need:

- The Google Drive App
 - The Google Drive Link from this email
 - 25 – 250 photos.
1. First, download and install the Google Drive app on your device.
 2. Use the link we sent you in your confirmation email to open your main folder and select the “Slideshow” folder.
 3. Once in the Slideshow folder, select the "+" sign and choose "files" to upload your digital photos. You can select multiple photos at one time or an entire folder. View the examples below to help you determine the most appropriate photos to provide.
-
- For celebratory events, such as birthdays, weddings, anniversaries, graduations, and retirements, please provide photos that feature the guest of honor with their loved ones and supporters.
 - For general gatherings, such as reunions, neighborhood events, and friends' get-togethers, we welcome photos from past events and photos of those invited but unable to attend.
 - For company, corporate, church outings, or team-building events, please provide your logo and any slides you wish to display, along with photos from prior similar events.
-

Delegating this task would be highly beneficial. Our suggestion is to share the link with your guests, particularly those who are unable to attend, as it will enable them to participate and offer additional photo perspectives. Following completion, our system will generate a slideshow with distinct transitions that will commence airing approximately 15 minutes into your event on our onboard monitors. The imagery displayed fills the void that décor on a moving boat cannot fulfill, adds a personal touch to the event, and evokes positive emotional responses.

Upload Procedures for Welcome Slide

To create a welcome slide for your event, begin by following the same process used for the slideshow. However, this time, start from within the "Welcome Slide" folder and add just one photo. We will use your photo with the message you will provide during our planning session to create the slide. Corporate outings are encouraged to provide their logo for the Welcome Aboard Slide.

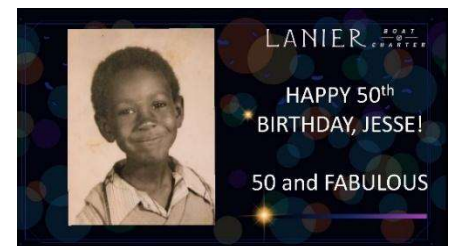


Figure SEQ Figure * ARABIC 1Example of Welcome Slide

Music

The Experience Sound System

The Experience is equipped with a state-of-the-art sound system that allows all your guests to enjoy the same music as well as important announcements from your Captain. The system is divided into 3 distinct zones, each with their own volume control. All music will be played from our system's tablet to ensure quality and consistency of sound without creating data privacy concerns or interruptions by hooking up guest devices to our equipment.

Music plays an integral part in our events and only you know what appeals to you and your guests. We encourage you to begin developing a playlist that you will share with us in your preferred music app to support your vision. We support the following: Spotify, Apple, Pandora and YouTube.

Create the Soundtrack for your Event

We have segmented our events, each with its own distinct energy and necessitating music that corresponds with it. Make the effort to build the following playlists and we will play them at the perfect moment and assure you that the extra effort is worthwhile. It's this meticulous attention to detail that sets apart a merely good event from a truly exceptional one.

Activity	Length	Shuffle/Ordered	Type of Music
Boarding	39min	Ordered	Use music to build excitement
Departure	10min	Ordered	Music that aligns with leaving port (Gilligan's Island Theme, I'm On a Boat, Margaritaville, etc.)
Cruising	3hours	Shuffle	Primary playlist for event with a mix that appeals to you and your guests
Party Time (Evening Cruise Only)	1.5hours	Shuffle	When the sun goes down the dance lights on the party deck need something with a good beat to take the party to the next level.
Guest of Honor Entrance (Optional)	1 Song	N/A	If you are celebrating an individual's achievement, this is what we will play when we introduce their arrival

NOTE: Please name each playlist using the following naming convention. "[BOOKING LAST NAME] [ACTIVITY] Playlist" EXAMPLE: Smith Boarding Playlist.

Other Playlist Options

If the previous option does not suit you or does not align with your event, you can provide us with the name of a streaming radio station, like "Best of 80s Radio" or a playlist you have created or shared with others that we start at the beginning of your event that takes us to the end.

NOTE: Please name this alternative option using the following naming convention. "[BOOKING LAST NAME] Boat Playlist", like "Smith Boat Playlist". Playlist should contain a minimum of 3 hours max of 4.

How to Share Playlist

Every major streaming app today offers an ability to share playlist with users and non-users. Please follow these steps to share your playlist by copying the URL of your playlist and emailing it to our main email server.

1. Open your streaming app. We support Spotify, Apple, YouTube Music and Pandora. Please use one of those 4 only.
2. Open your playlist.
3. Select the share option.
4. Look for the “Copy URL” or “Copy Link” option. You may also use the email option.
5. If using the copy URL or link option, open your email and start an email using the following data points:
 - a. To: Customerservice@lanierboatcharter.com
 - b. Subject; “[LAST NAME ON BOOKING] Playlist” i.e. Smith Playlist
 - c. Body of Email: Just paste the info into the body of the email.
6. Hit send.
7. Allow 1-2 business days for us to send confirmation.

DJ Support

If you have hired a DJ to set the tone for your event, great! We’ve got equipment that they can patch into, a height adjusted table and a spot they can occupy center stage on the party deck. Please provide us with your DJ’s name and phone number during our planning session. Once you have handled your business and they are booked, we can take the reins and handle the logistics of getting them on the boat early for a sound check.

During our discussion with your DJ we will provide a list of equipment needed to patch into our system, a map to help locate us at the marina, a review of the noise ordinances on Lake Lanier and what is permissible after 10pm (don’t worry, it’s still loud) and a timeslot for their soundcheck.

Required Equipment

DJs must bring 25ft cord with a male RCA to plug from their output to our system. They will also require a power strip and 10ft extension cord. DJs will not be permitted to bring their own speakers on board. The captain must be able to always communicate with guests and must be able to adjust the sound quickly in the unlikely event of an emergency. Speakers outside of our sound system will not make that possible

Important

Hire someone reliable. DJs must arrive, be able to load their equipment and be ready for their soundcheck at the designated time, generally 1 hour to 45 minutes prior to boarding. If they are not prepared and they miss their window for whatever reason, they will not have another opportunity until your scheduled boarding time. This will delay the start time of your event, as we cannot board until we are certain everything is in place and functions. This delay will not be made up on the back end of your event.



RESOURCES

Additional resources are available for reference purposes.

This section includes:

- Sample Itinerary
 - Upgrades
 - Boat Etiquette and Resolution
 - Liability Waiver
-

Upgrades and Add Ons



Additional Time

Additional hours may be pre-purchased for \$490 per hour. \$575 per hour if purchased 24 hours prior to or on same day as scheduled cruise.



Champagne Toast
-\$50/p 10 guests

Cheers to a fabulous start!
The Champagne Toast upgrade is designed to set the tone for your occasion. Sip on two bottles of bubbly, expertly chilled, and poured into our stemless champagne flutes, providing enough for 10 lucky passengers to savor a 5oz pour each. Celebrate in style with this exclusive experience, where every detail is taken care of for you. Please note, that participants must be 21 years or older to partake in this extraordinary indulgence.



Ice Package - \$30

Don't bother with the inconvenience of sourcing your own ice - purchase our service and let us take care of everything for you. We keep a stock of 100lbs in our deep freeze to ensure we always have enough on hand, leaving you with one less thing to worry about on your hot summer cruise. No need to lug around 50lbs of ice - let us do the driving and the heavy lifting.



Jet Tubing- \$225

Whether you're a novice or an experienced adrenaline junkie, hop onto our one or two-person tubes and get ready for a thrilling ride. Our skilled jet ski operator will tailor the ride to your age and level of ability, pushing you to test your physical and mental limits with every heart-pumping moment. Enjoy 15 exhilarating rides, each lasting two to three minutes. Get ready to hang on tight and feel the rush!



Server- \$175
Bartender - \$250
Both - \$400

Elevate your event experience and let us curate the perfect ambiance to pamper your guests. Our talented bartender will skillfully transform your supplied inventory into crafted concoctions, including a delectable signature cocktail. From setup to breakdown, we've got you covered.

Add a touch of class with a dedicated server who will set up, serve your guests, clear tables, package leftovers, and leave everything spotless. Leave the work to us and enjoy every moment!



Fireworks
Package- \$225

Add an extraordinary layer to your special occasion by incorporating a breathtaking fireworks display. Bursting over the serene waters, over 100 vibrant aerial displays will light up the sky, offering a spectacle that will captivate and enchant your guests. It's the ultimate finale to an already memorable event, one that truly stands out and leaves a lasting impression. Give your event the splash of sparkle it deserves; invest in our unforgettable fireworks package.



Say goodbye to worries about driving after a night of celebration. If you're staying at a Lakehouse or any spot with a dock, we can pick you up and provide a safe ride back after the party. Consider the round-trip time it takes us to reach your location as part of your access time or extend the fun by booking us for additional hours. Let the good times roll!



C

You've organized the party, you set up the party, you worked the crowd, had some fun yourself and now you just want to grab what's important to you and walk off the boat. \$300 gets you that luxury. Walk off the boat with your crew and leave the aftermath to us. This fee also gives you the ability to smoke on the upper deck, without it, smokers are relegated to back 1st deck on the stern of the boat

Cancellation and Inclement Weather Policy

Cancellation Policy

- Cancellations made more than 14 days before the reservation date will receive a 100% refund.
- Cancellations made less than 14-4 days before the reservation date will result in a forfeit of 50% of the total reservation amount and cannot be credited towards future reservations.
- Cancellations 3 days prior to booking date, no shows or same day cancellations constitutes a forfeit of your reservation without refund.

To cancel your reservation, please call 678-882-8062 X3.

Inclement Weather Policy

Rainchecks are provided for the following perils.

- Heavy rain lasting more than 45 minutes.
- High wind advisories 15MPH or greater
- Tornado warnings & lightning

**There are no refunds due to inclement weather events. **


*If the described inclement weather occurs during your rental period, a pro-rated credit will be offered for a future rental date. Weather credits in part or full can only be given in person on the day of the rental and must be based on actual weather conditions at your arrival time and cannot be determined based on preliminary forecasts

Sample Itinerary

Event Overview

This would display a narrative summary of the event being hosted, who the event is for and contact information. This allows our group to be familiar with the guests who will be present on the day of the event. The summary will also provide an overview of the food and beverages, itinerary, location and enhancements to the cruise. This is our Statement of Work.

Summary of Service Upgrades

ITEM	OWNER	NOTES/COMMENTS
LENGTH	LBC	4 hours
WEATHER/SUNSET	LBC	Sunset 7:05 PM 58-48 degrees, clear with 7MPH winds
CATERING	LBC	Ordered through Pig Tales Meal Pkg 1 Guest responsible for tablecloths, plates, serving utensils, napkins and cutlery, plates and heat (sterno)
BEVERAGES	LBC	Guest provided
MUSIC	Playlist	Spotify Text playlist 7703612176 or share with cptthomasstepnowski@gmail.com
ADDITIONAL STAFF	N/A	N/A
THEME COLORS		Blue and White plus logo
UPGRADES		
GOOGLE DRIVE		https://drive.google.com/drive/folders/1D6j2lQhvXhA5mtHbrooVR3_hU3EfqNR?usp=drive_link <i>Please use this link to upload photos from previous Tornado Events as well as your logo We will accept the first 250 photos. They will be used for a slideshow that will be ongoing once we leave the dock.</i>

Timetable

EVENT	Time	EVENT	Time
LOAD IN/SET UP	5:00 PM	GROUP PHOTO	6:45 PM
GUESTS BEGIN TO ARRIVE	5:00 PM	SUNSET	7:02 PM
SAFETY BRIEFING & PASSENGER BOARDING	5:30 PM	BOAT LIGHTS ON	7:05 PM
WELCOME MESSAGE & TOAST	5:40 PM	ISLAND DEPARTURE	TBD by 8:45PM
DEPARTURE & CRUISING	5:45 PM	CLUB LIGHTS ON	7:30 PM
FOOD AVAILABLE	6:00 PM	FIREWORKS	8:00 PM
SLIDESHOW	6:00 PM	FINAL ANNOUNCEMENT	8:25 PM
ISLAND STOP	6:30 PM	DOCK/DISEMBARK	9:15 PM
		PACKAGING AND CLEAN UP	9:30 PM

Boat Etiquette and Resolution

There is an inherent risk associated with having up to 45 individuals on a boat for several hours. Those risks are exponential when alcohol is introduced into the equation. Making passengers feel safe and at ease while in our care is our highest priority. Ensuring we are meeting our obligations, and your guests are having a good time runs a close second. We do our best to eliminate any perception that an individual or group is being treated unfairly. To that point, we have developed an objective approach to making proactive decisions about when an event has crossed over from a party atmosphere to an atmosphere that poses an imminent safety concern or danger to any passenger, crew member or the integrity of the vessel itself. The following objective factors have been carefully examined and are the result of the captain and crew's 8 years of operating experience on Lake Lanier. These objective factors include:

- Any guest that becomes physically ill due to overindulgence and exhibits the inability to communicate, has lost consciousness or is vomiting.
- Any witnessed signs of violence or abusive pushing, striking or unwanted touching of another passenger or crew member.
- Any witnessed attempts or execution of leaping from the top deck of the boat at any time
- Any guest that slides, jumps, falls or is pushed into the water while we are underway.
- Any guest that repeatedly disregards a direct request by Captain or Crew and or becomes argumentative, abusive, combative, thereby creating a distraction affecting the overall safety of guests on board.
- Any witnessed acts of willfully vandalizing, harming, destroying, damaging Lanier Boat Charter property.

In the unlikely chance that anyone of these items occur during your event, the captain is under direct order to return the boat to the initial marina and consider the cruise complete without refund or ability to rebook.

Rules of Engagement for Boat Etiquette Resolution

1. First and foremost, all discussions will be carried out in a professional, respectful and discreet manner.
2. Upon the Captain's notification of an event, the captain will engage the first mate on board to continue navigation.
3. Captain will assess the situation prioritizing the safety of guests first. The captain will then meet with you, the renter in the contract of services and will discuss the situation in a private setting. The captain will not deliberate, discuss or negotiate with individuals that are your guests.
4. Once the course of action has been determined, it will your responsibility to communicate the outcome to your guests.

Liability Waiver

DATE/TIME:

PURPOSE OF CHARTER:

The Date, Time, and Purpose collectively referred to as the ("CHARTER EVENT")

IN CONSIDERATION of being permitted to board the "**The Experience**", EACH OF THE UNDERSIGNED ("Releasor"), for himself or herself, his or her personal representatives, heirs, and next of kin:

1. Acknowledges, agrees, and represents that he/she has or will immediately upon boarding HEREBY RELEASES, WAIVES, DISCHARGES AND COVENANTS NOT TO SUE Lanier Boat Charters LLC, boat owners, lessees, crew members, any other persons regarding the CHARTER EVENT(S) and each of them, their directors, officers, agents and employees, all for the purpose herein referred to as "Releasees," FROM ALL LIABILITY TO THE UNDERSIGNED, his/her personal representatives, assigns, heirs, and next of kin FOR ANY AND ALL LOSS OR DAMAGE, AND ANY CLAIM OR DEMANDS THEREFOR ON ACCOUNT OF INJURY TO THE PERSON OR PROPERTY OR RESULTING IN DEATH OF THE UNDERSIGNED ARISING OUT OF OR RELATED TO THE CHARTER EVENT(S), WHETHER CAUSED BY THE NEGLIGENCE OF THE RELEASEES OR OTHERWISE.
2. HEREBY AGREES TO INDEMNIFY AND SAVE AND HOLD HARMLESS the Releasees and each of them FROM ANY LOSS, LIABILITY, DAMAGE, OR COST they may incur arising out of or related to the CHARTER EVENT(S) WHETHER CAUSED BY THE NEGLIGENCE OF THE RELEASEES OR OTHERWISE.
3. HEREBY ASSUMES FULL RESPONSIBILITY FOR ANY RISK OF BODILY INJURY, DEATH OR PROPERTY DAMAGE arising out of or related to the CHARTER EVENT(S) whether caused by the NEGLIGENCE OF RELEASEES or otherwise.
4. HEREBY acknowledges that THE ACTIVITIES OF THE CHARTER EVENT(S) ARE POTENTIALLY DANGEROUS and involve the risk of serious injury and/or death and/or property damage. Each of THE UNDERSIGNED, also expressly acknowledges that INJURIES RECEIVED MAY BE COMPOUNDED OR INCREASED BY NEGLIGENT RESCUE OPERATIONS OR PROCEDURES OF THE RELEASEES.
5. HEREBY agrees that this Release and Waiver of Liability, Assumption of Risk and Indemnity Agreement extends to all acts of negligence by the Releases, INCLUDING NEGLIGENT RESCUE OPERATIONS and is intended to be as broad and inclusive as is permitted by the laws of the United States or State in which the CHARTER EVENT(S) is/are conducted and that if any portion thereof is held invalid, it is agreed that the balance shall, notwithstanding, continue in full legal force and effect.

I HAVE READ THIS RELEASE AND WAIVER OF LIABILITY, ASSUMPTION OF RISK AND INDEMNITY AGREEMENT, FULLY UNDERSTAND ITS TERMS, UNDERSTAND THAT I HAVE GIVEN UP SUBSTANTIAL RIGHTS BY SIGNING IT, AND HAVE SIGNED IT FREELY AND VOLUNTARILY WITHOUT ANY INDUCEMENT, ASSURANCE OR GUARANTEE BEING MADE TO ME AND INTEND MY SIGNATURE TO BE A COMPLETE AND UNCONDITIONAL RELEASE OF ALL LIABILITY TO THE GREATEST EXTENT ALLOWED BY LAW.

Releaser Name	Releaser Signature or Guardian		Releaser Name	Releaser Signature or Guardian
1.			26	
2.			27.	
3.			28.	
4.			29.	
5.			30	
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14.			39	
15.			40	
16.			41	
17.			42	
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21.			46	
22.			47	
23.			48	
24.			49	
25.			50	