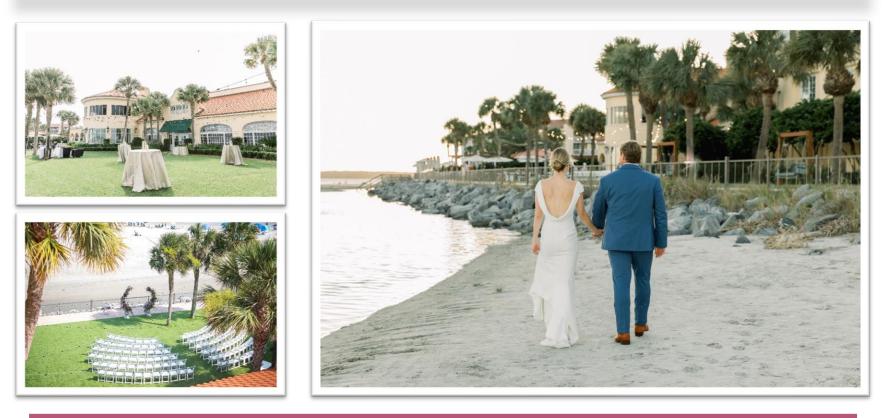
Celebrate Your Love Story

ON THE GOLDEN ISLES OF GEORGIA'S COAST



😻 <sup>she</sup>King and Prince



Congratulations

Congratulations on your engagement and welcome to the King and Prince! We are so excited to be on this journey with you and look forward to helping you create an unforgettable evening for you, your family and friends.

The King and Prince was established initially as a Dance Club in 1935 and then opened as a resort in 1937. with a rich history, we have been part of many amazing events over the years and graciously helped create lasting memories for so many.

We know wedding planning can be exciting and overwhelming at the same time. We also believe that your wedding should be uniquely yours, so we have designed our wedding program as completely customizable. We will help create a fully customized event plan from the menu to the style and your choice of inclusions. This day should reflect your style and personality!!

We also want to ensure the budget planning is as simple and straightforward as possible. Our pricing is presented as "All Inclusive"; everything from the venue, menu and beverages, event inclusions along with the staffing, setup and teardown and even service charges and sales tax are included in one simple price per guest. No need to keep track of all the "extras".

We look forward to hearing about your vision for your special day and look forward to working with you throughout this journey to help you find all the right pieces to create your unforgettable weekend.

We are honored to be part of your celebration, let the journey begin!

"Confetti here, champagne there, and love everywhere." — Unknown





Our Venue Collections

Each Venue Collection is booked as a collective group of event spaces and includes plenty of setup time prior to your wedding so vendors also have time to do what they need to and you have plenty of time for photos before the festivities begin!

Each collection has an Event Minimum spend required, this minimum must be met for services we provide for the event day. Minimums vary based on the date requested and venue collection. While the event minimum changes based on the time of year and day of the week, our menu pricing is the same for all events.



Oceanfront Lawn (booked with Delegal Room)



Attantic Court Tent and Solarium Room

Bound only by the beachfront boardwalk, the Atlantic Court Tent and Lawn highlights the Golden Isles greatest features. Stunning ocean views, wonderful landscape lawns and spacious tent along with the access to the original Historic building for your welcome reception and comfortable lounge seating for guests later in the evening.

75 – 140 guests – Seated 75 – 225 guests – Reception Style

Amplified Music must end at 10:30pm







Step back in time with this stunning ballroom and oceanfront lawn, your guests will easily be transported to a by-gone era with original stained-glass windows, and intimate setting as well as views of the ocean throughout the evening. The Colonnade offers the perfect indoor reception setting or after dinner social.

75 – 110 guests – Seated

75 – 150 guests – Reception Style

Amplified Music must end at 11:30pm





Lanier Ballroom

The Lanier Ballroom is the largest banquet venue and can be paired with the Delegal Room and Oceanfront Lawn for larger weddings. Complete with rich wood and earth tones, this venue makes a perfect setting for your dinner or overflow seating. Lanier and Delegal share common space that can be used for the cocktail reception and socializing throughout the evening.

Weddings of 110 - 200 guests – Seated Weddings of 150 – 250 guests – Reception Style

Please note Lanier Ballroom is only booked in combination with the Delegal Room and Oceanfront Lawn.





For Your Menu

Cocktail Reception Custom Dinner Desserts & Coffee Bar Late Night Nosh\*

For Your Setting

Specialty Linens, Overlays and Napkins Taper, Pillar and Tea Light Votive Candles Cake Table, Decorative Easels and Gift Table Black or Parquet Dancefloor *(indoor events only)* 

For Your Drinks

Arrival Sparkling Wine & Water Full Custom Bar with Custom Keepsake Monogram Cups Signature Drinks for Cocktail Reception Champagne Toast

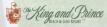
For Your Guests

Discount Code for Guestrooms Personal Reservation Link All Resort Amenities After Party in ECHO Bar\*

For Your Weekend

Dedicated Wedding Planning and Event Coordination Full Day Wedding Coordination and Concierge Services Complimentary Golf for Groom +3 Guests at King & Prince Golf Course Complimentary Oceanfront King for the Wedding Couple for Two Nights Complimentary Two Bedroom Villa for Two Nights Private Menu Tasting for up to four guests *(planned 3 months prior to event date)* 

Your Celebration Includes



\*Additional Charges Apply, not included in sample event plan charges King And Prince Beach And Golf Resort | 201 Arnold Road St Simons Island Ga 31522 912-638-3631 | www.Kingandprince.com

Your Dedicated Medding Team

# Full-Service Event Planning

Your Event Sales Manager will work with you throughout the planning process, provide suggestions, recommendations and help with all of the event planning, coordination and rooming block throughout your planning phase. They will schedule your private tasting and meetings with any of the local vendors you are working with and will be at the tasting to assist in the agenda planning, event design and menu selections.

# Day of Medding Coordinator

At your menu tasting you will be introduced to your Day of Coordinator (WC), they will work with you most directly the final few months of your planning and will communicate with your vendors and our service teams to make sure we have all of the details needed to create a successful day are handled expertly. On your wedding day, your WC will be onsite to meet your vendors, ensure setup is being handled and that any changes needed are addressed in a timely fashion. Your WC, along with our concierge team, will ensure your ceremony (if on site) is orchestrated perfectly and the full evening flows flawlessly.

Medding Concierge

In conjunction with your WC, our Wedding Concierge will take care of placing all items you bring to us for your celebration(s) and gather them at the proper time throughout the evening, returning them to your guestroom so you don't have to worry about them or anything throughout the evening. Our Concierge team is also there to get you drinks, food and any other thing you need throughout the evening. They will ensure the vendors are following the agenda created for your evening, adjust as needed and produce a seamless experience for you and your immediate family so your focus can be on creating memories!

We know the success of your event is a team effort!







We know every wedding is different and we gladly embrace your desire to make your wedding unique and your guests experience one of a kind.

To help get you started on your event planning begin with this *sample* menu plan which includes food and beverages as well as many of the amenities we offer, our staffing, the venue as well as service charge and sales taxes wrapped into a single price per guest.

On the following pages you will find lots of selections to help you customize your celebration from unique settings to menu ideas and options. While we hope you find what you are looking for, these are by no means the only choices to select from. Once we begin your event planning we will work with you one on one to help create unique ideas all your own!

This is just a starting place!

#### **COCKTAIL RECEPTION INCLUDES:**

Selection of Four House-made Hors d' oeuvre Passed Sparkling Wine, Signature Drink and Sparkling Water

### PLATED DINNER SERVICE INCLUDES:

Salad Duet Entrée OR Choice Of Entree

#### DESSERT & COFFEE STATION

Your Wedding Cake (Provided by professional bakery, not included in price) Seasonal Fresh Fruit & Macaron Display Coffee Station

#### **BEVERAGES SERVICE INCLUDES:**

Champagne Toast Wine Service with Dinner Four Hour Prince Bar Service (Bar Closed During Dinner Service) Includes Two Signature Drinks (See page for options)

### \$330.00 per guest

Inclusive of above Menu Plan, Venue, Listed Enhancements (pages 26-31), Wedding Program Amenities, Service Staff and Bartenders, Day of Coordinator, Concierge Team, Service Charge & Sales Tax (\$250.00 before service charge/sales tax)

#### WEDDING CEREMONY ON SITE: \$1800.00 Ceremony Fee

(Atlantic Court Lawn or Ocean Front Lawn) Includes Complimentary Ceremony Rehearsal (location TBD) Audio/Visual Services for Ceremony + \$650.00 (includes tech to run sound)

Please note changes to menus, inclusions and length of event will alter final per guest pricing.

She King and Prince



Add Your Own Flair

- Amuse Bouche Course + \$7.00 per guest
- Late Night Snack Station + \$10.00 per guest
- Signature Drink Bar + \$12.00 per guest (2 hours)
- Additional Hour of Prince Bar Service + \$12.00 per guest
- Upgrade to King Brand Bar Program + \$16.00 per guest based on 4 hours bar service
- Add Assorted Cordials to Bar after dinner + 10.00 per guest based on 3 hours
- Custom Kings Table Setting for Wedding Party + \$900 1700.00 for up to 24 guests (see page 31 for details)
- Upgrade to Luxury Linen Collection + \$5.00 per guest
- Custom Up-lights + \$750 \$1500 (based on request)
- Cold Sparklers (outside only) + \$800 (for 2 units)
- Five Minute Live Fireworks Display + \$6750.00
- Black/White Checked Dancefloor + \$1650.00 \$2300.00
- Bridal Cottage with Morning Nosh and Beverages + \$650.00 for up to 12 guests (*based on availability*)
- Groomsmen's Luncheon + \$450.00 for up to 12 guests (delivered to villa)

Don't see what you are looking for, let us know and we will help you create the perfect menu and setting.



1:00pm - Vendor Load in and Setup 2:00pm - First Look and photography begins 4:15pm - Wedding Party to holding room 4:00pm - Guests arrival for ceremony 4:30pm – Ceremony Begins 5:00pm - Ceremony Ends, guests invited to cocktail reception Wedding Party to complete all photos, King & Prince Staff to reset lawns 6:00pm - Guests invited to dinner seating Staff to offer champagne as guests are seated 6:15pm - Wedding Party Introductions, Wedding Couple first dance, Parents first dance(s), FOB Welcome and Toast, Blessing 6:30pm - Dinner Service Begins, Bars Close 7:15pm - Cake Cutting, Additional Toasts 7:30pm - Dance Floor Opens, Bars Reopen 8:00pm - Dessert and Coffee Service 9:30pm - Late Night Nosh (optional) 10:00pm - Bars Close 10:15pm – Band/DJ "Last Dance" 10:25pm - Wedding Guests line up on lawn for departure 10:30pm – Bubble Departure 10:45pm – After Party in ECHO Bar (optional / additional fees apply)

\*Please note events held in Delegal and/or Lanier Ballroom may end as late as 11:30pm. ALL events in Atlantic Court Tent must end at 10:30pm. Final Agendas are customized for each client and will reflect their menu selection, entertainment and request event details. ECHO Bar is not guaranteed to be open after Midnight.

Sample Event Agenda







Hors d'oeuvre Selection

## Seafood

Ahi Tuna Poke, Toasted Macadamia Nut Aji Amarillo Buffalo Shrimp, Dill & Avocado Blackened Tuna, Cornbread, Corn Remoulade Blue Corn Oyster Fritters with Mojo Sauce Blue Crab Cake, Corn Remoulade, Blackening Spice Coconut Shrimp Summer Roll, Sweet Chili Cold Seafood Salad Spoons Crab Cake with Chipotle Aioli Crab Lettuce Cups with Lime & Avocado Purée Fried Oysters with Smoked-onion Aioli Grilled Lobster Taco, Pickled Cabbage, Cilantro Miniature Lobster Mac & Cheese Cups Mahi Mahi Mini Tacos

## Beef

Beef Tenderloin Crostini, Mushroom Duxelle Beef Wellington with Béarnaise Braised Short Rib, Cheese Curds, Honey Worcestershire Aioli Chipotle Braised Beef Arepa, Cilantro Grilled Beef Slider, Jalapeño Cheddar Cheese Lamb Lollipops, Harissa, Lemon, Mint Yogurt Lollipop Lamb, Lemon, Honey and Rosemary Marinated Beef Brochettes, Red Pepper Relish Root Beer Braised BBQ Short Rib Crostini



Hors d'oeuvre 'Selection

Chicken. Pork

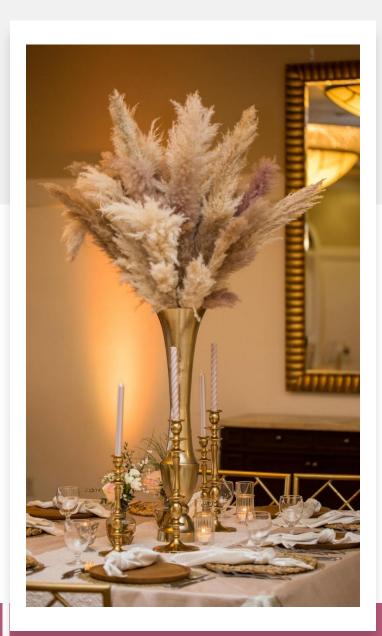
Bacon Wrapped Fig, Pomegranate Molasses Baked Potato Croquette, Bacon, Cheddar, Scallions & Sour Cream BLT Canapés Chicken & Waffles, Maple Chili Butter Chicken and Pepper Jack Mini Quesadillas Chicken Potstickers, Chicken, Cabbage, Carrots, Green Onions Chicken Tandoori, Curry Spiced Yogurt Crispy Ginger-Glazed Pork Belly Lettuce Cup, Cucumber Carrot Slaw Crispy Sesame Chicken with Yuzu Soy Dip Chorizo, Roasted Sweet Potato & Quinoa Tacos

Vegetarian

Avocado & Melted Brie Crostini Avocado Sun-dried Tomato Quinoa Spoons Baby Artichokes with Date Purée & Parmesan Baked Artichoke and Cheese Crostini Blue Cheese Stuffed Dates Brie Tater Tots, Roasted Tomato Jam Bruschetta, Roasted Beets, Chevre Caprese Canapés Black Pepper Buffalo Cauliflower Bites Crispy Potato Cakes, Creme Fraiche, Pickled Onion Petals Feta Sundried Tomato Crisp Miniature French Onion Soup Bites Margarita Pizza Roll Ups Buffalo Quinoa Bites Dilly Pickle Fries with Garlic Aioli







Dinner Starters

## Amuse Bouche

+\$6 Per Guest

Lemon Angel Hair with Butter Poached Georgia Shrimp Crab Cake with Lobster Remoulade, Avocado Crema Tomato Basil Bruschetta Summer Tomato or Watermelon Gazpacho

## Salad

Arugula, Berries, Apples, Grapes, Feta, *Roasted Shallot Vinaigrette* Sundried Tomatoes, Avocado, Bacon and Mixed Greens, *Dijon Vinaigrette* Georgia Romaine Wedge, Gouda Cheese, Pickled Onions, Bacon, *Buttermilk Ranch Dressing* Grilled Peaches, Mixed Seasonal Greens, Chevre, Sugared Pecans, *Champagne Vinaigrette* Marinated Heirloom Tomato, Burrata & Nectarine Salad, *Balsamic Vinaigrette* Roasted Pears & Figs, Butter Lettuce, Bleu Cheese, Spiced Pecans, *Aged Sherry Vinaigrette* Baby Greens, Shaved Almond, Feta, Blueberry, Pear Tomato, *Tarragon Vinaigrette* Watermelon, English Cucumbers, Feta, Red Onion, *Black Pepper Vinaigrette* Heirloom Pear Tomatoes, Burrata, Fresh Basil, *Aged Balsamic Vinaigrette* Modern Waldorf Salad: Apples, Pears, Raisin, Walnuts, *Walnut Oil Vinaigrette* Apples, Pomegranate, Bacon, Kale and Toasted Pecans, *Maple Vinaigrette* Candies Beats, Cranberries, Wild Greens, Blue Cheese, *Champagne Vinaigrette* 



Single Entrèe Options

Beef, Chicken, Pork:

Balsamic Braised Beef Short Rib, Tomato Pan Jus, Balsamic Grilled Asparagus, Oven Roasted Fingerling Potatoes Herb Roasted Braised Short Ribs, Horseradish Mashed Potatoes, Farm Fresh Vegetables Beef Bourguignon with Herb & Rosemary Mashed Potatoes Grilled Flatiron Steak Sweet Potato Mash, Lemon Pepper Haricot Vert, Calabrian Herb Sauce Rosemary Peach Bruschetta Chicken, Crispy Bacon, Roasted Baby **Red** Potatoes Sage Roasted Chicken, Golden & Red Baby Red Potatoes, Pancetta & Roasted Cauliflower Roasted Herb Statler Chicken Breast, Pan Jus, Forest Mushroom Risotto, Farm Fresh Seasonal Vegetables White Wine Braised Chicken with Artichokes and Orzo, Farm Fresh Seasonal Vegetables Walnut Crusted Chicken with Honey & Brie, Wild Rice and **Roasted** Asparagus \*Sliced Grilled Tenderloin Angus Beef, Three Peppercorn & Roasted Onion Sauce \*Pan Seared Tenderloin, Porcini Dust, Green Peppercorn Demi, Duchess Potatoes and Haircots Verts \*Green Harissa Statler Chicken, Pepper Jack Polenta Cake, Corn

\*Corn, Spinach & Fontina Stuffed Chicken Breast, Roasted Carrot Puree, Grilled Asparagus, Corn Jalapeño Sauce

Sauce, Poblano Black Bean Salad

Vegetarian, Seafood, Fish:

Provencal Vegetable and Goat Cheese Tart, Oven Roasted Ratatouille, Roma Tomato, Fine Herbs, Mache

Eggplant, Spinach, and Ricotta Rollatini, Roasted San Marzano Tomato Pomodoro, Béchamel, Wilted Spinach

Roasted Cauliflower Steak with Crispy Chickpeas and Herb Croutons, Lemon Garlic Sauce

Cedar Roasted Salmon, Seasonal Squash, Jasmine ice

Slow Roasted Salmon, Roasted Carrots, Patty Pan Squash, Grilled Lemon, Fingerling Potatoes

Pan Roasted Red Snapper Fillet, Capers, Tomatoes, Black Olives, Extra Virgin Olive Oil, & White Wine

Grilled North Atlantic Salmon, Parmesan & Tomato Crust, Aged Balsamic, & Red Wine Reduction

Lemon Butter Cod, Orzo and Roasted Asparagus

Crusted Chatham Haddock. Crème Fraiche, Dijon Mustard, Roasted Garlic Whipped Potato, Seasonal Vegetables

Sesame Crusted Salmon with Honey Soy Dressing, Wild Rice and Seasonal Vegetables

\*Seared Jumbo Sea Scallops & Shrimp, Sauce Nantua (White Lobster Sauce)

\*Pan Seared Cobia, Caramelized Corn + Peach Puree, Grilled Asparagus, Black Pepper Popped Corn

\*Chinese Five Spice Dusted Scallops, Cauliflower Puree, Brown Butter, Caper and Golden Raisin Emulsion



(1)uet Entrèes

Chicken Breast Françoise & Grilled Shrimp, Tomato-Olive Compote, Over Roasted Potatoes, Broccolini

Red Wine Braised Beef Short Ribs & Herb Crusted Chicken, Peppercorn Cream, Herb Mashed Potatoes, Green Beans Almandine

Braised Beef Short Ribs & Trout, Roasted Heirloom Tomato Confit, Arborio Rice Cakes, Creamed Corn, Grilled Sweet Peppers

Tomato Braised Short Rib, Caprese Stuffed Chicken, Penne with Vodka Cream and Summer Squash

Coffee Crusted Beef Sirloin, Herb Roasted Statler Chicken, Pan Jus, Butter Potato Puree, Grilled Asparagus, Black Currant Demi

Petite Filet and Wild Georgia Shrimp Imperial served with Potato Gratin, Baby Carrots, Blistered Tomatoes, Shallots, Garlic, Preserved Lemon and Hollandaise Sauce

\*Pan Seared Tenderloin, Peach Balsamic Roasted Chicken, Wild Rice Pilaf, Farm Fresh Vegetables

\*Honey Roasted Salmon & Sliced Tenderloin, Fresh Dill Mustard Cream Sauce, Herb Risotto, Grilled Asparagus

\*Petite Filet Mignon & Crab Cake, Bourbon & Peppercorn Remoulade Sauce, Olive Oil Poached Red Potatoes, Corn Salsa

\*Jumbo Garlic Shrimp & Porcini Dusted Filet Mignon, Madera Demi-Glace, Rosemary & Garlic Roasted Creamer Potatoes

\*Filet Oscar with Lump Crab Served with Wild Mushroom Risotto, Preserved Lemon and Market Vegetables

\* Upgrade: + \$10 per guest





Dessert Stations

#### INCLUDED FOR ALL WEDDINGS: DESSERT BAR & COFFEE STATION

Wedding Cake (Provided By Client), Our Staff Will Happily Cut And Serve Your Wedding Cake on the station and include: Assorted Seasonal Fresh Fruit & Macarons, Royal Cup Regular & Decaffeinated Coffee And Herbal Teas, Cream, Sugar, Sweetener

Enhancements

#### GOURMET COFFEE & MINIATURE DESSERTS | + \$6 per guest

Miniature Dessert Bites, Petite Fours, Miniature Tarts and Biscotti Whipped Cream, Shaved Dark And White Chocolate, Orange Zest, Cinnamon Sticks and Crystal Stirrers, Assorted Coffee Flavorings

#### SHORTCAKE STUDIO | + \$12 per guest

Vanilla Cream with Lemon Pound Cake, Strawberry Compote & Whipped Cream | Pistachio Bavarian Cream with Chocolate Pound Cake & Sautéed Cherries | Praline Cream with Marble Pound Cake, Sautéed Peaches & Crème Fraîche

#### **DESSERT FONDUE** | + \$12 per guest

Dark or Milk Chocolate and Caramel Sauces Strawberries, Orange Wedges, Pretzel Bites, Zeppole, Toasted Coconut, Candied Almonds and Walnuts, Sprinkles

#### SWEET WAFFLE BAR | + \$15 per guest

Waffle Flavors (Select 2): Cookies & Cream, Black Forest, Apple Fritter, Pumpkin Spice, Brownie Batter, Nutella, Cinnamon Roll Toppings (select 3): Hazelnut Crumble, Shredded Coconut, Fresh Strawberries, Blueberries, Seasonal Berries, Bananas, Caramelized Bacon, Peanut Butter Chips, Dark and White Chocolate Chips Sauces (select 3): Raspberry Coulis; Whipped Cream, Chocolate Sauce, Caramel Sauce, Maple Cream



Prince Bar

MIXED DRINKS: Tito's Vodka | Tanqueray Gin | Dewars White Label Scotch | Crown Royal Whiskey | Four Roses Bourbon | Parrot Bay White Rum | El Jimador Tequila
WINE BY THE GLASS: 1935 Private Label: Chardonnay | Pinot Grigio | Cabernet Sauvignon | Pinot Noir CRAFT/IMPORT BEER: Blue Moon | Corona Extra | Stella Artois | Sweetwater 420
DOMESTIC BEER: Miller Lite | Michelob Ultra
SELTZERS: White Claw | Nutrl | Florida (Assortment)
NONALCOHOLIC BEVERAGES: Coca Cola | Diet Coke | Sprite | Ginger Ale | Ginger Beer | Tonic | Club Soda | Orange Juice | Pineapple Juice | Cranberry Juice

King Bar

MIXED DRINKS: Grey Goose Vodka | Bombay Sapphire Gin | Johnny Walker Black Scotch | Crown Royal Whiskey | Bulleit Rye Whiskey | Buffalo Trace Bourbon | Bacardi Rum | Herradura Tequila WINE BY THE GLASS: King and Prince 1935 Private Label: Chardonnay | Pinot Grigio | Cabernet Sauvignon | Pinot Noir

**CRAFT/IMPORT BEER:** Blue Moon | Corona Extra | Stella Artois **DOMESTIC BEER:** Bud Light | Michelob Ultra | Sweetwater 420 **SELTZERS:** White Claw | Nutrl | Florida (*Assortment*)

**NONALCOHOLIC BEVERAGES:** Coca Cola | Diet Coke | Sprite | Ginger Ale | Ginger Beer | Tonic | Club Soda | Orange Juice | Pineapple Juice | Cranberry Juice

Beverage Enhancements

AFTER DINNER CORDIALS: Select three to be added to the bar after dinner for up to 2 Hours. + \$8 per guest Grand Marnier | Frangelico | Five Farms Irish Cream | St Germaine | Amaretto di Saronno | Kahlua | Limoncello | Chambord | Godiva



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Espresso Martinis with Coffee Mocha Cotton Candy Butler Passed with Dessert Station	+ \$10.00 per guest
Snow Cone Drink Bar – 2 Hours Create Two Specialty Drinks to pour over Snow Cone Ice	+ \$10.00 per guest
Margarita Bar  – 2 Hours Mango, Coastal, Paloma, Georgia Peach, Blackberry, Spicy	+ \$14.00 per guest
Mojito Drink – 2 Hours Create Two Specialty Drinks to pour over Snow Cone Ice	+ \$14.00 per guest
Warm Drink Bar – 2 Hours Mulled Cider, Hot Buttered Rum, Milky Way, Snickers Bar – 2 Hours	+ \$14.00 per guest
Champagne Wall Presented as guests arrive to cocktail reception	+ \$5.00 per guest

Signature Drinks

Traditionally the signature drink is inspired by the drinks you each most love, where you are from or where the wedding is being held. Below are ideas and suggestions. We will gladly assist you in creating other ideas and options.

 Use: Classic Old Fashion | Shipfitter Punch | Salty

 Dog | John Collins | Cuba Libre | Whiskey Smash

**Hers:** Peach Margarita | Bee's Knees | French 75 | Paloma | Mojito | Prosecco Punch | Aviation | Mint Julep | Peach Rose Sangria

*Ours:* Georgia Mule | Peach Bourbon Tea | Azalea | Richland Rum Punch | Apple Bourbon Smash





#### **POUTINE BAR**

Waffle Fries, Tater Tots and Steak Fries Toppings: Sauteed Mushrooms, Fried Cheese Curds, House Made Gravy, Caramelized Onions & Herbs

#### SAVORY SOFT PRETZEL BAR

Soft Pretzels and Pretzel Bits Pimento Cheese Sauce, Spicy Mustard Sauce, Parmesan, Red Pepper Flakes

NUGGETS & TOTS Waffle Battered Chicken Nuggets, Tater Tots Ranch, Honey Mustard, BBQ and Ketchup

#### **GRILLED CHEESE** Classic Grilled Cheese | Tomato, Bacon & Cheese on Brioche, Nutella and Banana on Date Nut Bread

#### **RETRO CEREAL AND MILK**

Frosted Flakes, Fruit Loops, Monster Boo Berry and Cocoa Puffs, 2% Milk and Skim Milk

**POPCORN BAR** Warm Butter with Assorted Drizzle and Toppings

#### MILK AND CHIPPERS

Miniature Sugar Cookies, Miniature Chocolate Chip Cookies, Miniature Oatmeal Cookies | Chocolate Milk, 2% Milk and Almond Milk

#### **ZEPPOLE BAR**

Doughnut Holes Sauces: Dark Chocolate, White Chocolate, Caramel Toppings: Sprinkles, Crushed Nuts, Coconut, Mini Chocolate Chips







Tables, Chairs and Linens

#### **TABLES:**

6 Foot Round Table | 5 Foot Round Table | 4 Foot Round Table
8 Foot x 4 Foot Kings Table (Atlantic Court ONLY)
6ft x 30" Banquet Table
Tall and Short Cocktail Table
4 Foot Half Round Table

#### **CHAIRS:**

Please note chairs are specific to each venue and can not be moved. Atlantic Court – White Napoleon Chairs Solarium – Champagne Banquet Chairs Oceanfront Lawn – White Garden Chairs Delegal Room – Gold Crossback Chiavari Lanier Ballroom - Champagne Banquet Chairs

#### **BAR FRONTS**

Please note bar fronts are specific to each venue and can not be moved. Antique Mahogany Portable Bar Fronts (Atlantic Court Tent) Wood Veneer Portable Bar Fronts (Delegal, Lanier)

#### **BAR BACKS**

Built In Dark Mahogany Armoire (Colonnade only) Gold Bookshelves (Atlantic Court only) **BANDSTAND RISERS:** 4' x 8' x 1.5' sections White and Black Skirting

DANCEFLOOR – Black (18' x 18' largest) – Delegal/Lanier ONLY Brown Parquet (18' x 18' largest) – Delegal/Lanier ONLY

**Please note:** The tent does not include a dancefloor. If you would like to add a dancefloor to your setup let us know and we will assist in getting one rented for you. They typically run between \$1600 - \$2600 depending on style and size.

#### **CAKE TABLE LINENS**

Sequin: White, Silver, Dusty Blue, Black, Ivory, Rose Gold Navy Pinwheel | Ivory Pintuck | Champagne Velvet

#### **CAKE STANDS**

Gold Mosaic Round (3 sizes) Silver Round (3 sizes), Silver Square (1 size) Clear Acrylic Square (2 sizes) Antique White Round (2 sizes) Gold Pedestal (2 sizes)





Linens

#### **TABLE LINENS:**

Velvet Floor Length (6ft/5ft banquet tables, Kings tables) Available colors: White, Black, Ivory, Navy, Sage Pixel and Dusty Blue Velvet Fitted: White, Black, Ivory, Navy, Champagne (tall cocktail tables) Available colors: Black, White, Champagne, Ivory Spandex Fitted (tall cocktail rounds) Available colors: Black, Ivory, Navy and White Rose Gold Sequin - Fitted (tall cocktail rounds)

#### ENHANCEMENT TABLE LINENS

(limited quantity of each are available, intended to be used with above linens)
Satin Wave Floor Length (6ft and 5ft Round only)

Available Colors: Ivory, White, and Black

Peony Floor Length (6ft and 5ft Round only)

Available Colors: Ivory, White

Rosette Floor Length (6ft and 5ft Round only)

Available Colors: Ivory, White, Navy and Black

Petal Taffeta Floor Length (6ft and 5ft Round only)

Available Colors: Ivory, White, Navy and Black

Petal Taffeta Floor Length (6ft and 5ft Round only)

Available Colors: Ivory, White, Navy and Black

Pinwheel Floor Length (6ft and 5ft Round only)

Available Colors: Black and Navy

Floral Print Overlay (6ft and 5ft Round only)

Available Colors: Navy and Dusty Blue

More Linens

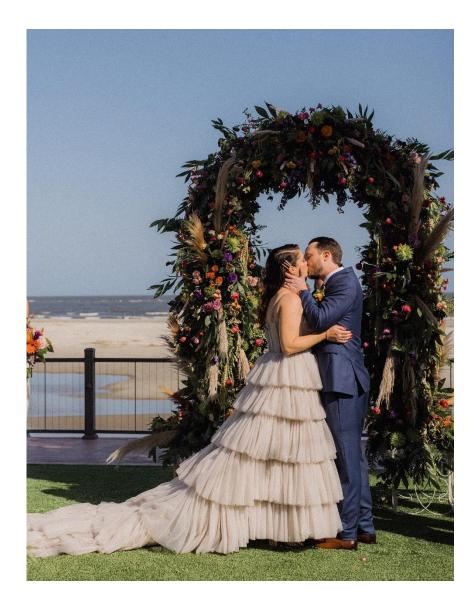
#### **TABLE NAPKINS:**

White, Ivory, Navy, Dusty Blue and Black Velvet White, Ivory Linen (additional fees may apply) Napkin Rings: Black, White, Silver, Acrylic, Gold & Champagne Color Ribbon Ties + *\$.50 per napkin, includes ribbon and setup services* 

**TABLE RUNNERS** *(Used on Kings Tables Only)* Rosette – White, Ivory, Navy and Black Sequin: White, Silver, Dusty Blue, Black, Ivory, Rose Gold White Satin Wave Ivory Curly Ribbon Ivory Allure Jacquard Navy and White Floral Print

#### LUXURY LINENS

+ *\$35 per linen cleaning fee, quantities of each linen are limited* Ivory Twinkle Floor Length Black Twinkle Floor Length *(Kings table only)* Cherry Blossom Floor Length *(Kings table only)* Jasmine Champagne Floor Length Blue & Ivory Morocco Jacquard Champagne & Ivory Windham





Event Enhancements...

#### **DINNER CHARGERS**

All Guests: Champagne, Ivory with Gold, Silver, Black Wedding Party Only: Blue, White, Gold/White Scallop

#### FRAMED TABLE NUMBERS

Champagne, White, Silver, Antique Gold Floating Frame Lucite with White Number

#### **TABLETOP DÉCOR:**

Gold Candelabras with LED Tapper Candles (4) Gold Taper Candle Stands with LED Taper Candles (48+) Black Candelabras with LED Taper Candles (4) Black Trio Candle Sets with LED Taper Candles (6 sets) Cylinder Glass Vases with LED Pillar Candles Gold Mercury Votives with LED Votive Candles (up to 5 per table) Frost Votives with LED Votive Candles (up to 5 per table) Black Art Deco Patterned Votives (up to 3 per table) Blue and White Floral Bud Vases (32 pieces/assorted sizes) Blue Glass Votives (assorted sizes, up to 4 per table) Champagne Plant or Floral Stands (3 sizes, 2 sets) White Plant or Floral Stands (3 sizes, 2 sets) Blue Water Goblets (2 styles) - + *\$1 per glass rental* Chargers: Champagne, Silver, Antique White Vintage China Charges - + *\$6 per plate rental* 

#### **ADDITIONAL ITEMS**

Gift Card Box Special Champagne Flutes for Wedding Couple Cake Knife and Server (variety of styles) Easels (Champagne and Antique Rod Iron) Lap Blankets (October – March Tent Events ONLY) Bubbles for Guests Cold Sparklers - *\$800 per set* Up Lighting and Custom Gobo – *pricing varies* Wedding Arch: White Circles, Gold Rectangle Wine Barrel – Can be used to present cake or for Cigar Bar

#### LAWN FURNITURE

Frame is White, Cushions are Nurture Driftwood or White Oceanfront Lawn (1 Couch, 1 Love Seat, 2 Chat Chairs, 1 Coffee Table) Atlantic Court Lawn (1 Couch, 1 Love Seat, 4 Chat Chairs, 2 Coffee Table)

#### LAWN GAMES

Corn Hole Giant Jenga Giant Yahtzee Giant Connect Four

Please note: You are welcome to bring your own lawn games however nothing may be steaked into the lawn. All games must be free-standing. Wedding Concierge team will be happy to place on lawn at appropriate time and collect at the end of the event.

She King and Prince



Custom Medding Party Seating

Custom Designed Kings Table for your Wedding Party: Luxury Linens

- Dusty Blue & Ivory Floral Print
- Lodi Green
- Bentley Table Linen Blue or Ivory
- Blue & Ivory Morocco Jacquard
- Champagne & Ivory Windham
- Runners: Velvet, Chiffon, Sequin

Custom Embroidered Monogram Keepsake Dinner Napkins Vintage China and Vintage Silverware K&P Specialty Etched Champagne Flutes Clear or Colored Water Goblets

10 - 24 Foot Table Garland\*

- Baby's Breath
- Silver Dollar Eucalyptus
- Magnolia
- Seeded Eucalyptus
- Evergreen

Champagne, Antique Gold or Antique Ivory Taper Candle Stands with LED Candles, Vintage Mercury Glass, Silver Mercury Frost, or Blue Mercury Votives

Maximum Seating: 28 guests \$950 - \$2000 based on guest count

> \* Some options are seasonal, must be planned 12 weeks in advance King And Prince Beach And Golf Resort





Wedding Cottage

Meekend Enhancements

#### LADIES LUNCHEON | \$50 per guest Seasonal Sliced Fresh Fruit Assortment of Breakfast Bakeries, Creamy Butter & Preserves Charcuterie Board and Assorted Traditional Tea Sandwiches Tea Cookies and Petite Fours Assorted Bottled Non-Alcoholic Beverages

#### **GENTLEMEN'S LUNCHEON** | \$50 per guest

Assorted Gourmet Pre-made Deli Sandwiches Traditional Potato or Pasta Salad and Assorted Whole Fresh Fruit Fresh Baked Gourmet Cookies, Brownies and Blondies Assorted Bottled Non-Alcoholic Beverages



#### FAREWELL BREAKFAST | \$55 per guest

Assortment of Breakfast Bakeries, Creamy Butter & Preserves Seasonal Fresh Fruit Salad Chive and Fresh Herb Scrambled Eggs Seasoned Hash Brown Potatoes OR Cheesy Southern Style Grits Applewood Smoked Bacon and Sausage Links

#### **BEVERAGE STATION**

Pineapple, Orange, Cranberry and Grapefruit Juices, Regular and Decaffeinated Coffee, Assorted Hot Tea

#### ADD:

Waffle Bar with Two Flavors of Waffles and Assorted Toppings + \$10.00 per guest

#### ADD:

Bubbles Bar – 2 Hours + \$24.00 per guest Champagne and Prosecco, Chambord, St Germain, Pineapple Juice, Orange Juice, Peach Juice

Bloody Mary Bar – 2 Hours Vodka, Gin, Regular and Spicy Tomato Juices, Assorted Accoutrements + \$24.00 per guest







This list contains recommendations for various event vendors. The King and Prince Beach & Golf Resort does not accept responsibility for the actions or products of these vendors.

Florists:

Southern Posh Events Warthen Lane Florist Cottage Flowers Courtyard Florist

Bakeries: Sweet Luncheon Serendipity Ruby Lu's

Photographers: Mary Catherine Echols Brooke Roberts Penny Hawk Studio Pixel Pop Rainey Gregg

912-294-3973 warthenlane@yahoo.com www.cottageflowersbygay.com www.acourtyardflorist.com

www.sweet-luncheonette.com 912-882-2253 www.rubylus.com

www.marycatherineechols.com www.brookerobertsphotography.com www.pennyhawkphotographyco.co www.studiopixelpop.com www.raineygreggphotography.com

Entertainment/Bands: MVP Band (Torrance Scott) Unique Sound Band (Eric Wright) uniquesoundband@gmail.com Music By Pegge Jaime W. Rowell (Agent)

torrancescott@gmail.com pegge@musicbypegge.com

www.Goldenislesentertainmentgroup.com

DJs: The Needle Island Sound

info@wearetheneedle.com www.islandsoundlive.com

Musicians: Pegg Ealum Chris Smith Michael Houston

Rentals:

Savannah Vintage Event Rental Amelia Event Rentals Jacksonville Event Rentals Beachview Rentals

Beauty:

Southern Belle Pamper, Polish & Primp Coastal Glam Pink Pineapples Party

Ministers / Officiants: Rev. Wright Culpepper Britton Johnston St. Simons Elopements

Artist: Cathy Hillis Caroline Stroud

Transportation: Lighthouse Trolleys Martin's Vintage Rides St. Simons Trolley Edward Transportation

904-705-8248	pegge@musicbypegge.com
912-399-5434	ssipianomaestro@yahoo.com
843-476-3341	www.facebook.com/mdhviolin

912-856-1862 912-674-5709 www.saveventrentals.com www.ameliaeventrentals.com

912-510-3800 <u>wv</u>

www.beachview.net

843-441-9771 478-290-5163 912-771-6720 478-290-5163 www.southernbellebymarianoel.com https://www.pamperpolishprimp.com gacoastalglam@gmail.com www.pinkpineappllesparty.com

912-265-4313 334-315-1375 912-50<mark>6-0</mark>377

bjohnston@firstbrunswick.com carla.pryor@yahoo.com

703-431-6877 478-390-2134

912-638-3333 912-617-1310 912-638-8954 912-771-1301 www.lighthousetrolleys.com www.martinvintagerides.com www.stsimonstours.com www.edwardtransportatioandmediaconsulting.com



#### **Golf Cart Rentals:**

Island Carts | St. Simons Island, GA | Golf Carts & Bike Rentals High Tide Carts Golf Cart Rental Contact Golf Cart Rentals | Golden Coast Golf Carts | St. Simons Island, GA Moke America Saint Simons - Moke America Saint Simons

#### Vacation Rentals:

St Simons Island Vacation Rentals | Real Escapes Properties St. Simons Island Vacation Home Rentals | St. Simons Island Beach Rentals St. Simons Island Vacation Rentals & Homes | Lighthouse Vacations

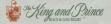
#### **Rehearsal Dinner Locations:**

Georgia Sea Grill, Dining and Events, St. Simons Island Del Sur Artisan Eats Restaurant - Saint Simons Island, GA Coastal Kitchen | Saint Simons Island | Best Seafood Halyards - Halyards Restaurant Bennie's Red Barn in St Simons Island, Ga

### Event Insurance:

Wedding Liability & Venue Insurance | Travelers Insurance Event Insurance - Instant Online Quote - No Deductible (eventsured.com) Event Insurance - \$50 Start - Event Insurance Gold Standard by RVNA (specialeventinsurance.com)

Additional Connections



- How many guests can the banquet room accommodate? The capacity depends on the entertainment choice, total numbers of tables and size of dancefloor. Our venues are best up to 140 guests for a seated dinner with bandstand and up to 160 with a DJ. We can accommodate up to 240 for a strolling style event with limited seated.
- What does the wedding plan include? Our wedding programs are designed to be ALL INCLUSIVE including the food, beverage, event inclusions, staffing, venue as well as the service charge and sales tax. All weddings are offered the ability to create custom event plans and menus so final pricing will vary based on these requests.
- What other events are going on at the venue on the same day? We often host two weddings on most Saturdays. Our venues are on opposite ends of the main building and do not have shared common space or venue entrances.
- How long are you able to have the room? Most weddings are 5-6 hours long with additional time for setup. We only host one wedding per day in each venue so there isn't anyone before or after your celebration.
- Can the centerpieces contain candles? Indoor events may have live candles provided they are surrounded by glass and top of the flame is a minimum of 2 inches below the top of the glass. ALL tent events are required to use LED Candles no live flame candles are allowed in any form in the tent.
- What decorations does the venue provide? Please see "Event Inclusions" for all of the items we include for our weddings
- What are the different ways the venue serves food? We offer plated, dinner stations and strolling style menu options, all menus are customized to wedding couples' vision and style.
- Can they accommodate special diets? with information ahead of time, we are happy to provide special meals for those with dietary restrictions or food allergies. Any unexpected requests at the event will be handled to the best of our ability based on the request.
- When can the band or DJ set up? We recommend the entertainment setup anytime after 1:00pm to ensure that sound checks are completed prior to guests arrival.
- What time do they allow the music to play until? Delegal/Lanier events may go until 11:30pm, Atlantic Court Tent events must end no later than 10:30pm.
- Can the venue accommodate the ceremony? Yes, we can accommodate up to 225 on the Atlantic Court Lawn and up to 200 on the Oceanfront Lawn.
- Are the ceremony and reception held in the same room or separate rooms? We plan the ceremony in a different room and will work through weather plans prior to the event. The ceremony location set is determined at 9:00am the day of the event. If set outside and unexpected weather precludes the ability to host the ceremony as originally planned, the ceremony will be moved based on available options at that time and may take place in the dinner/dance venue with guests seated at their dinner tables.



Frequently Asked Ouestions

A Few More ...

- Are there overnight accommodations? Yes, our resort has 150+ guestrooms along with villas and houses. We also have two sister properties Hotel Simone, just a block away, and Home2Suites near the SSI Airport.
- What are the room rates? Rates vary based on date and demand. Rates will be provided to you in an agreement when the event agreement is created.
- What is required for a deposit? The initial non-refundable deposit of \$5000.00 is due with the event agreement. Additional deposits and the agreed event minimum will be outlined in the event agreement.
- Are there any photograph or video restrictions? Weddings are only allowed to take photos/videos in public spaces and in the venue they book.
- How many choices can you offer your guests for meals? You can offer up to three plated entrée choices or three dinner station to your guests.
- Do they provide a place for the cake? Yes, we will set a 48" Round table with special linens for your cake until the ceremonial cut. Once cut, out staff will handle cutting and presenting the cake on a dessert and coffee station for guests to enjoy.
- Is there a cake-cutting fee? No
- Does the venue provide the alcohol and bar service? Yes, all of the beverages at the event must be purchased by the resort and must be served by our team. Any alcohol brought into the venues will be confiscated or asked to be removed immediately.
- What drinks are included in the pricing? Our program includes a full bar and signature drinks.
- Is there a charge per bartender or service staff? No, all staffing is included in our program
- Can you arrange for a tasting? We will setup a private tasting approximately 3 months prior to your event. Additional menus and custom options will be provided to you prior to your tasting date.
- What drinks are included in the pricing? Our program includes a full bar and signature drinks.
- Is there a charge per bartender or service staff? No, all staffing is included in our program
- Can wine be given as a party favor? No
- Can you bring in a band or DJ? Yes, both are allowed.
- What do they have for a sound system? Speakers, microphones, etc.? We have a full-service Audio/Visual Team on site to assist you with AV for the ceremony as well as lighting. They do not provide sound systems for bands or DJs.
- Do they offer payment plans? Yes, we request a minimum of 2 additional deposits prior to the event date which will be outlined in the agreement. Additional payments or alternative payment schedules can be accommodated. ALL charges based on event plan and final guarantee is due 10 days prior to event date.
- What type of payment can they take? We accept credit card, personal checks (for all but final payment), cashier checks as well as wire transfer and ACH.



General Information

**DEFINITIONS:** As used herein, the following terms shall have the following meanings: "Event"-the banquet, reception or other private function forming the subject of this Agreement; "Resort"- King and Prince, "Patron"-the person, corporation, entity, organization or association contracting with Resort for the Event. **FOOD & BEVERAGE:** Due to licensing requirements and quality control issues, all food and beverage to be served on the Resort property must be supplied and prepared by the Resort. Prices are guaranteed 90 days prior to the date of your event. The Resort does not permit any service of alcoholic beverages after 11:30pm in the event space.

**PROVISIONS OF BEVERAGES:** Neither Patron nor any of Patron's guests or invitee may bring any beverage of any kind into the Resort from off premises. The Resort reserves the right to inspect and control all private functions. The Patron is liable for damages on the Resort's premises and fixtures. The Resort cannot assume responsibility for personal property and equipment brought into the banquet area. Patron accepts responsibility to adhere to rules and regulations of the Georgia Liquor Commission pertaining to the serving and consumption of alcohol by minors.

**SERVICE & LABOR FEES:** All food, beverage, room rental and audio-visual prices are subject to 23% service charge and applicable sales tax. Georgia State Law requires taxes to be applied to the service charge. All standard staffing fees are included in pricing. If additional staffing is requested above our standards additional fees will be applied to final charges. All service of Alcoholic beverages must be handled by certified Bartenders.

**PRICE INCREASES:** Prices quoted herein are subject to proportionate increases to meet increased costs of supplies or operation at the time of the Event due to increase in costs of commodities, labor, taxes or currency values subsequent to the signing of an Agreement and Patron agrees to pay such increased prices. Alternatively, Resort, at its option, may in the event of such increased costs make reasonable substitutions in menu items and Patron agrees to accept such substitution.

**GUARANTEES:** Notify your catering services manager prior to 10:00 am (EST), ten (10) days prior to your function with the guaranteed number of guests for your event. This will become the final guarantee and is not subject to reduction. Should your guarantee not be received by the specified time, the expected number initially submitted will become the guarantee. If the actual attendance exceeds the guarantee number, you will be charged for the number served. If the guarantee for your event increases less than ten (10) days of your event, the Resort may not be able to prepare the same menu but will provide comparable menu at its discretion. Meals will be prepared for your guarantee only.

**DEPOSIT:** The Resort requires a non-refundable deposit with your signed contract to confirm arrangements for your event. Your event is not considered definite until both signed contract and deposit has been received.

**ADDITIONAL SET-UP CHARGES:** In the event that a particular labor-intensive function room set-up is required by Patron, the Resort will assess a labor charge per person. Once function room is set as per written instructions from Patron, set-up changes requested by Patron will be assessed a fee per man hour.

**OVERTIME CLAUSE:** Should the scheduled start of a function be delayed by more than one hour (60 minutes) without prior notification from the Patron, an overtime labor charge will be applied to Patron's account. The charges will also apply if function does not end at scheduled time. Fees for extending event and bar service will be outlined in event order details.



General Information

**DECORATIONS/ENTERTAINMENT**: The King and Prince wants to make every Event a special and welcoming experience. Therefore, every reasonable effort will be made to allow the Client to utilize decorations and enhancements reflecting their creative requirements while providing for the safety of all guests and the protection of this historic Venue. All decorations and enhancements must be pre-approved by an authorized representative of The King and Prince. Affixing anything to the walls, floors, columns, chandeliers, wall sconces, or ceilings is prohibited. Glitter, confetti, silly string, rice, birdseed, doves, and similar types of decorations and enhancements are not allowed on-site or on exterior steps or walkways.

The use of fog/hazing machines, pyrotechnics, indoor sparklers, and similar devices is strictly prohibited. Open flame candles will be allowed only in areas pre-approved and flame must be surrounded by glass with a minimum of 2 inches of glass above the top of flame. NO open flame candles or glassed candles are permitted in Atlantic Court Tent per Georgia State Fire Code. The Resort will provide ALL necessary LED candles. The King and Prince staff will handle all installation of banners or signage, and only King and Prince staff may rearrange and move any furnishings, including artwork, lamps, antiques, and seating. Client is responsible for all damages caused by non-approved decorations and enhancements.

AT NO TIME will décor hanging from, attached to or connected to chandeliers in ANY venue be permitted. Hang points in Lanier and Atlantic Court Tent are available and must be installed with King and Prince Staff present to ensure security. Client/Vendor will be responsible for any damage to property, guests or equipment. Additional Fees may apply

**DIAGRAM AND SEATING ARRANGEMENT:** Please provide the Event Coordinator with the diagram five business days prior to the reception. Please bring the seating arrangement including alphabetized place cards, table numbers, diagram with number of guests per table, and a list of guests per table to the final event meeting the week of the wedding. The diagram should include the table numbers, number of guests at each table and any special needs such as wheelchair space or high chair and booster placement. Tables are generally set for 6 - 10 persons.

**CONDUCT OF EVENT:** Patron undertakes to conduct the Event in an orderly manner, in full compliance with applicable laws, regulations and Resort rules. Patron accepts full responsibility for the conduct of all persons in attendance and for any damage done to any part of the Resort's premises during any time such premises are under the control of Patron, or Patron's agents, invitee, employees or independent contractors employed by Patron. Certificates of the issuance of each such policy shall be delivered to Resort at least five (5) days prior to the Event. Each such policy shall name the Resort as additional insured. Such insurance shall be considered primary of any similar insurance carried by any of the above named parties.

**SECURITY:** If required, in the sole judgment of Resort or at the request of the client, in order to maintain adequate security measures in light of the size and nature of Event, Patron shall provide, at its expense, a minimum of uniformed guards (not to carry weapons), supervisors and ushers (the Security Personnel). All Security Personnel shall be supplied by the Resort, changes will be applied to the Patron's final event charges and will be required to be paid in full prior to event date.

**SIGNATURE OF PATRON CHECK:** The Patron sponsor agrees that by signing the Patron's check for services, food, beverage, and any additional services, the Patron is acknowledging the fact that there is no dispute over such services and charges and the individual signing the check is responsible for payment of the total amount Patron hereby waives trial by jury in any litigation arising out of or in any way connected with the Agreement or any breach thereof.



