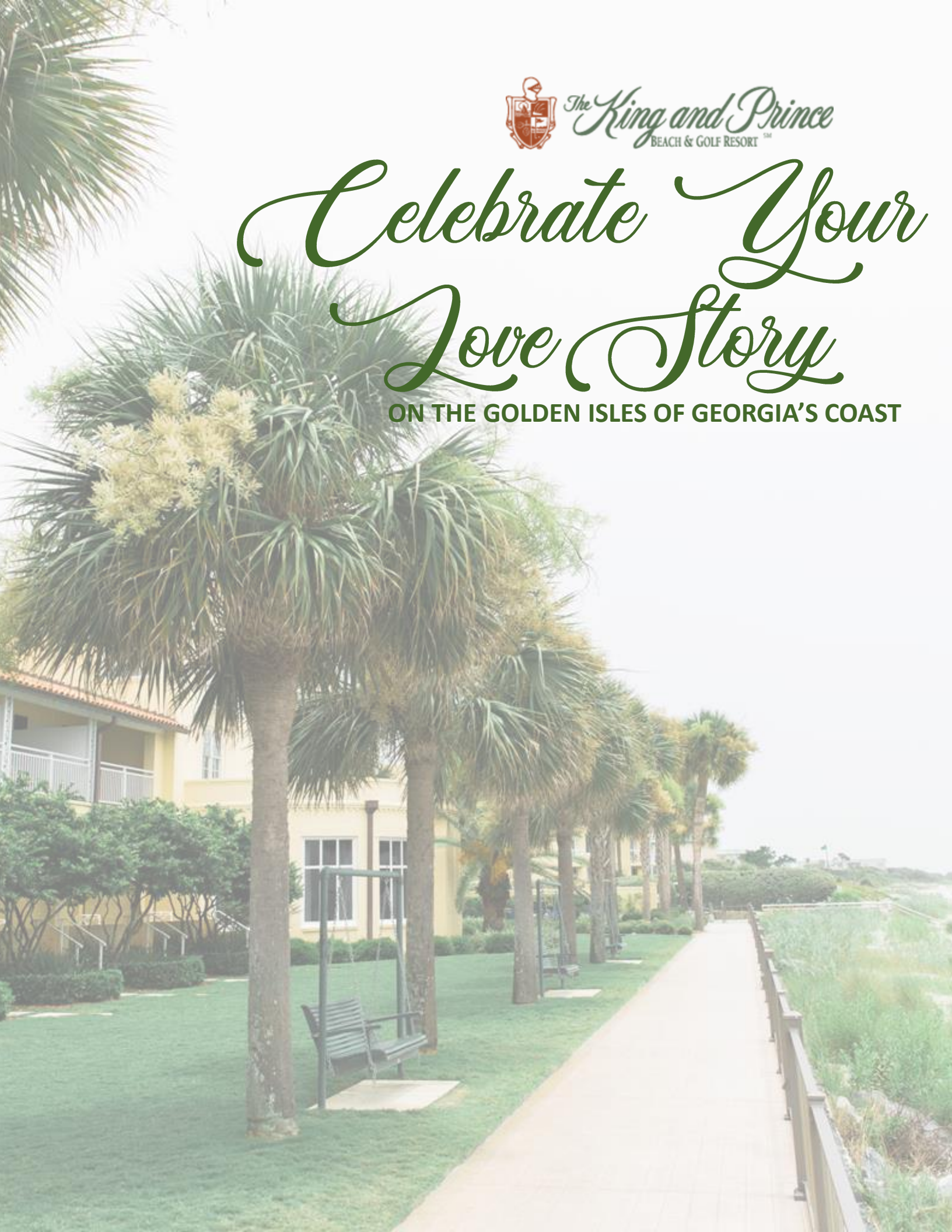




The King and Prince
BEACH & GOLF RESORT™

Celebrate Your Love Story

ON THE GOLDEN ISLES OF GEORGIA'S COAST



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 your friends and family.

A little bit about us, the property was established initial as a Dance Club in 1935 and then opened as a resort in 1937. with a rich history, the King and Prince has been part of many amazing events over the years and thankfully has helped create lasting memories for so many. We know you and all of your guests will come to love the generous hospitality of our team, amazing cuisine, the gorgeous views and miles of beach as well as the opportunity to make the King and Prince part of your family vacations and special events for years to come.

As we head into our 86th year, we decided to take inspiration from royal weddings for our 2023 wedding programs. We hope you are equally inspired!

We know wedding planning can be overwhelming so we have included four distinct wedding programs designed just to get you started. Our pricing is presented as “All Inclusive” to help keep your budget planning simple and straight forward. *Everything* from the venue, menu and beverages along with the staffing, setup and teardown and even service charges and sales tax are including in one simple price per guest.

Weddings should truly reflect the style and taste of each couple so if you don't see a program that fits your exact vision, no worries – complete the last page of the program and send over to our wedding team and we will gladly create you a custom proposal.

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

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

Your Venue Options

Atlantic Court Tent and Solarium

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

Bound only by the beachfront boardwalk, the Atlantic Court's formal lawn highlights the Golden Isles greatest features. Stunning ocean views, wonderful landscape lawn 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.

- *Amplified Music must end at 10:30pm*

Delegal Room and Oceanfront Lawn

75 – 110 guests – Seated | 75 – 150 guests – Reception Style

Step back in time with this stunning ballroom and ocean front 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.

- *Amplified Music must end at 11:30pm*

Add Lanier Ballroom

Weddings of 110 - 200 guests – Seated

Weddings of 150 – 250 guests – Reception Style

Your Celebration includes

For Your Menu

Welcome Reception
Custom Dinner
Plated or Desserts & Coffee Bar
Late Night Nosh

For Your Drinks

Arrival Sparkling Wine & Water
Full Custom Bar
Signature Drinks
Signature Celebration Toast

For Your Setting

Specialty Linens, Overlays and Napkins
Tea Light Votive Candles
Skirted Cake Table, Escort Card Table
and Gift Table
Black or Parquet Dancefloor
(indoor events only)

For Your Guests

Guaranteed Guestroom Rates
Personal Reservation Link
All Resort Amenities
Lawn Games*
After Party at Echo Bar
Private Farewell Brunch*

For Your Weekend

Dedicated Wedding Planning and Event Coordination
Full Day Wedding Concierge Services
Private Bridal Dressing Room with Mimosas
Complimentary Golf for Groom +3 Guests
Complimentary accommodations for the Wedding Couple for Two Nights
Complimentary Two Bedroom Villa for Two Nights

A Little Something Extra Special

Make it unforgettable! We encourage you to add some flair to your wedding reception.
We offer many services to enhance your reception, so be sure to ask about:

Dramatic lighting * | Unique St Simon Inspired favors* | Cold Sparkler Entrance *
Lounge Furniture for Lawns | Lawn Games

**Additional Fees Apply*

Alabaster

WELCOME RECEPTION INCLUDES:

Selection of Four House-made Hors d'oeuvre
Passed Sparkling Wine and Water at arrival

DINNER SERVICE INCLUDES:

THREE COURSE PLATED DINNER

Salad

Choice of Entree

Your Wedding Cake

with Dessert Accompaniment

Coffee and Tea Service

BEVERAGES SERVICE INCLUDES:

CELEBRATION TOAST

WINE SERVICE WITH DINNER

FOUR HOUR PRINCE BAR SERVICE

Includes Signature Drinks

EVENT ENHANCEMENTS INCLUDES:

Assorted Tea Light Votives

Menu Cards at each place setting

Specialty Linens for Cake Table and Head Table

\$250.00 per guest

*Inclusive of above Menu Plan, Venue, Listed Enhancements and
Wedding Program Amenities, Staff, Service Charge and Sales Tax
(\$193.00 before service charge/sales tax)*

WEDDING CEREMONY ON SITE

\$1200.00 Ceremony Fee

(Atlantic Court Lawn or Ocean Front Lawn)

Includes Complimentary Ceremony Rehearsal – Location TBD

White Orchids

WELCOME RECEPTION INCLUDES:

Selection of Four House-made Hors d'oeuvre
Passed Sparkling Wine and Water at arrival

DINNER SERVICE INCLUDES:

TWO COURSE PLATED DINNER

Salad

Choice of Entree

DESSERT & COFFEE STATION

Your Wedding Cake

Petite Dessert Bar

Gourmet Coffee Station

LATE NIGHT NOSH BAR

BEVERAGES SERVICE INCLUDES:

CELEBRATION TOAST

WINE SERVICE WITH DINNER

FOUR HOUR KING BAR SERVICE

Includes Signature Drinks

ENHANCEMENTS INCLUDES:

Assorted Tea Light Votives

Menu Cards at each place setting

Specialty Linens for Cake Table and Head Table

Signature Keepsake Drinkware

Bubble Departure

\$275.00 per guest

*Inclusive of above Menu Plan, Venue, Listed Enhancements and
Wedding Program Amenities, Staff, Service Charge and Sales Tax
(\$213.00 before service charge/sales tax)*

WEDDING CEREMONY ON SITE

\$1200 Ceremony Fee

(Atlantic Court Lawn or Ocean Front Lawn)

Includes Complimentary Ceremony Rehearsal – Location TBD

Sweet William

WELCOME RECEPTION INCLUDES:

Selection of Four House-made Hors d'oeuvre
Passed Sparkling Wine and Water at arrival

DINNER SERVICE INCLUDES:

THREE COURSE PLATED DINNER

Amuse Bouche

Salad

Duet Entrée

DESSERT & COFFEE STATION

Your Wedding Cake

Petite Dessert Bar

Gourmet Coffee Station

LATE NIGHT NOSH BAR

BEVERAGES SERVICE INCLUDES:

CELEBRATION TOAST

WINE SERVICE WITH DINNER

FOUR HOUR KING BAR SERVICE

Includes Signature Drinks

ONE HOUR CORDIAL BAR *After Dinner*

ENHANCEMENTS INCLUDES:

Assorted Tea Light Votives

Gold or Silver Chargers

Menu Cards at each place setting

Specialty Linens for Cake Table

Signature Keepsake Drinkware

Bubble Departure

\$312.00 per guest

*Inclusive of above Menu Plan, Venue, Listed Enhancements and
Wedding Program Amenities, Staff, Service Charge and Sales Tax
(\$241.00 before service charge/sales tax)*

WEDDING CEREMONY ON SITE

\$1000 Ceremony Fee

(Atlantic Court Lawn or Ocean Front Lawn)

Includes Complimentary Ceremony Rehearsal – Location TBD

King and Prince Beach and Golf Resort reserves the right to adjust pricing based on market availability. Pricing is guaranteed at time of contract however market may alter availability of certain products, King and Prince Beach and Golf Resort will provide alternate options when necessary.

All Prices in this presentation are INCLUSIVE of service charges and sales tax.

Prices are effective for events occurring January 1, 2023 through December 31, 2023. Menus Created 06.22

Royal Wedding

* Enhancement Vendors will be reviewed and selected at time of contract.

** Bands will be reviewed; price will be adjusted if DJ is selected, or length of play time exceeds 4 hours.

*** Provided by Somersault Letterpress

WELCOME RECEPTION INCLUDES:

Selection of Four House-made Hors d'oeuvre
Passed Sparkling Wine and Water at arrival

DINNER SERVICE INCLUDES:

CHEF'S FOUR PLATED DINNER

Amuse Bouche

Salad

Fish Course

Beef Course

DESSERT & COFFEE STATION

Custom Wedding Cake

Petite Dessert Bar + Dessert Action Station

Gourmet Coffee & Espresso Bar

LATE NIGHT NOSH BAR

BEVERAGES SERVICE INCLUDES:

CELEBRATION TOAST

PREMIUM WINE SERVICE WITH DINNER

FOUR HOUR KING BAR SERVICE

Includes Signature Drinks

TWO HOUR CORDIAL BAR *After Dinner*

ENHANCEMENTS INCLUDES:

Bridal Lounge with Ladies Luncheon

Custom Wedding Cake*

Vintage Car Departure

Cold Sparkler Entrance

Full Floral Package*

Four Hours Live Band**

Complete Custom Letterpress Invitation Suite***

Assorted Tea Light Votives

Gold or Silver Chargers

Menu Cards at each place setting

Specialty Linens for Cake Table

Signature Keepsake Drinkware

Bubble Departure

\$535.00 per guest (135 guest minimum)

*Inclusive of above Menu Plan, Venue, Listed Enhancements,
Staff, Service Charge and Sales Tax
(\$413.00 before service charge/sales tax)*

King and Prince Beach and Golf Resort reserves the right to adjust pricing based on market availability. Pricing is guaranteed at time of contract however market may alter availability of certain products, King and Prince Beach and Golf Resort will provide alternate options when necessary.

All Prices in this presentation are INCLUSIVE of service charges and sales tax.

Prices are effective for events occurring January 1, 2023 through December 31, 2023. Menus Created 06.22

Sample Agenda

3 HOUR BAR / 5.5 HOUR EVENT (including ceremony)

5:00 pm - Guests arrive for Ceremony

5:30 pm - Ceremony

Reception, Dinner and Dancing

6:00 pm - Guests arrive to Reception location
Bars Open, Butler Passed Selection
(Wedding Party to complete photos)

7:00 pm - Guests escorted to dinner location
Bars Close

7:15 pm - Wedding Party Introductions,
B/G First Dance, FOB Welcome, Blessing

7:30 pm - Dinner Service Begins
Wine Offered Table Side

8:15 pm - BM & MOH, Toasts, Cake Cutting,
Parent Dance(s), Bars Reopen

8:45 pm - Dessert Station Opens

9:30 pm - Late Night Snack Station*

10:00 pm - Bars Close

10:15 pm - Last Dance + Encores + Bubble Departure
*Tent wedding music must end no later
than 10:30pm*

10:30 pm - Event Ends, Guests Depart

Hors d'oeuvre Selection

Seafood

Ahi Tuna Poke, Toasted Macadamia Nut, Radish Cress
Aji Amarillo Buffalo Shrimp, Dill And Avocado Cream
Blackened Tuna, Cornbread, Corn Remoulade And Chive
Blue Corn Oyster Fritters With Mojo Sauce
Blue Crab Cake, Corn Remoulade And Blackening Spice
Coconut Shrimp Summer Roll, Sweet Chili Sauce
Cold Seafood Salad Spoons*
Crab Cake With Chipotle Aioli
Crab Lettuce Cups With Lime & Avocado Purée
Dilled Smoked Salmon Mousse In A Cucumber
Fried Oysters With Smoked-onion Aioli
Grilled Lobster Taco, Pickled Cabbage, Cilantro Cream

Beef

Beef Tenderloin Crostini, Mushroom Duxelle, Bearnaise
Beef Wellington with Béarnaise
Braised Short Rib, Flint Farms Cheese Curds, Honey Worcestershire Aioli
Chipotle Braised Beef Arepa, Cilantro Sour Cream
Grilled Beef Slider, Jalapeño Cheddar Cheese, Grilled Onions
Herb-Crusted Beef Carpaccio, Tempura Capers, Pecorino Cheese Wafer
Lamb Lollipops, Harissa, Lemon, Mint Yogurt
Lollipop Lamb, Florida Lemon, Honey and Sprouting Project Rosemary
Marinated Beef Brochettes with Red Pepper Relish

Chicken, Pork

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

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*
Butternut Squash Cube with Apple Pecan Relish
Caprese Canapés with Tomato and Fresh Mozzarella
Creamed Corn Croquette, Jalapeño Sour Cream
Crispy Potato Cakes, Creme Fraiche, Pickled Onion Petals
Feta Sundried Tomato Crisp

Dinner Starters

Amuse Bouche

Lemon Angel Hair with Georgia Shrimp
Crab Cake with Lobster Remoulade, Avocado Crema
Pesto Scallop
Cucumber, Basil, Blackberries and Pearl Mozzarella
Avocado Toast with Smoked Salmon
Tomato Basil Bruschetta
Summer Tomato Gazpacho
+\$6 Per Guest When Added As An Upgrade

Salad

King & Prince Signature Salad: Arugula, Berries, Apples, Grapes, Feta, *Roasted Shallot Vinaigrette*
Georgia Romaine Wedge with Gouda Cheese, Pickled Onions, Bacon, *Buttermilk Ranch Dressing*
Grilled Peaches, Mixed Seasonal Greens, Chevre, Sugared Pecans, *Champagne Vinaigrette*
Strawberries, Watermelon, Blueberries, Bibb Lettuce, Herbs, Pistachios, *Lime Vinaigrette*
Roasted Pears and Figs, Butter Lettuce, Bleu Cheese and 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*

Intermezzo

Strawberry, Raspberry, Peach, Blood Orange, Lime Sorbet
Watermelon and Lime Granita
Grapefruit and Compari Granita
+\$6 Per Guest When Added As An Upgrade

Single Entrée 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

Brown Sugar and Cider Glazed Short Rib, Smashed Baby Reds, Farm Fresh Vegetables

Grilled Flatiron Steak Sweet Potato Mash, Lemon Pepper Haricot Vert, Calabrian Herb Sauce

Whiskey Braised Short Rib, Pumpkin Polenta, Sautéed Apple, Wilted Arugula

Parmesan Crust Breast of Chicken, Tomato Concasse, White Wine Sauce

Pan Roasted Statler Chicken, Roasted Golden & Red Baby Red Potatoes, Pancetta & Roasted Cauliflower

Roasted Herb Statler Chicken Breast, Pan Jus, Forest Mushroom Risotto, Farm Fresh Seasonal Vegetables

Maple & Chipotle Glazed Pork Tenderloin, Apple Brandy Sauce, Caramelized Apples

*Sliced Grilled Tenderloin Angus Beef, Three Peppercorn & Roasted Onion Sauce

*Pan Seared Tenderloin, Porcini Dust, Green Peppercorn Demi

*Green Harissa Statler Chicken, Pepper Jack Polenta Cake, Corn Sauce, Poblano Black Bean Salad

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

VEGETARIAN, SEAFOOD, FISH:

Provençal 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, 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

Pan Roasted Salmon Fillet, Beurre Blanc, Wild Rice Pilaf, Sautéed Organic Kale & Garlic

Crusted Chatham Haddock. Crème Fraiche, Dijon Mustard, Roasted Garlic Whipped Potato, 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, Capers and Golden Raisin Emulsion

** Upgrade: + \$6 per guest*

Additional Options available and presented during event planning

Duet Entrée Options

DUET ENTRÉE OPTIONS:

Grilled Chicken Bruschetta & Roasted Salmon, Dill Mustard Cream,
Rice Pilaf, Roasted Brussels Spouts

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

Braised Short Rib, Parmesan Crusted Breast of Chicken, Bacon &
Rosemary Potato Mash, Grilled Broccolini

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

Apple-Brined Prime Flat Iron Steak and Pan-Roasted Chicken Breast,
Garlic Confit Yukon Gold Potato Gratin, Cured Tomatoes, Natural Jus
And Market Vegetables

*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-
Glaze, Rosemary & Garlic Roasted Creamer Potatoes

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

** Upgrade: + \$10 per guest*

Additional Options available and presented during event planning

Dessert Stations

INCLUDED IN ALL PACKAGES

WEDDING CAKE, PETITE DESSERT BAR & GOURMET COFFEE STATION

Wedding Cake (Provided By Client), Our Staff Will Happily Cut And Serve Your Wedding Cake, Assorted Seasonal Inspired Dipped Fruits, Miniature Dessert Bites, Petite Fours And Tarts
King & Prince Custom Blend Coffee Regular & Decaffeinated Coffee And Herbal Teas
Cream, Sugar, Sweetener, Whipped Cream, Shaved Dark And White Chocolate, Orange Zest, Cinnamon Sticks and Crystal Stirrers, Assorted Coffee Flavorings and Fresh Made Biscotti

Enhancements

FLAMING DESSERTS | when added as an Upgrade + \$15 per guest

Please Select One

Bananas Foster – Bananas, Vanilla Ice Cream, Butter, Brown Sugar, Cinnamon,
Dark Rum, Banana Liqueur

Cherries Jubilee – Bing Cherries, Vanilla Ice Cream, Orange Zest, Brandy, Cherry Liqueur

SHORTCAKE STUDIO | when added as an Upgrade + \$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 | when added as an Upgrade + \$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 | when added as an Upgrade + \$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, Strawberries, Bananas,
Caramelized Bacon, Peanut Butter Chips, Dark and White Chocolate Chips

Sauces (select 3): Raspberry Coulis; Whipped Cream, Chocolate Sauce,
Caramel Sauce, Maple Cream

Beverage Service

Prince Bar Service

MIXED DRINKS: Tito's Vodka | Tanqueray Gin | Dewars White Label Scotch | Crown Royal Whiskey | Four Roses Bourbon | Bacardi Rum | El Jimador Tequila

WINE BY THE GLASS: King and Prince Private Label: Chardonnay, Cabernet Sauvignon, Pinot Noir, Pinot Grigio

CRAFT/IMPORT BEER: Blue Moon | Corona Extra | Stella Artois

DOMESTIC BEER: Bud Light | Michelob Ultra | Sweetwater 420

SELTZERS: White Claw Black Cherry | White Claw Lime | White Claw Mango

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

King Bar Service

MIXED DRINKS: Grey Goose Vodka | Bombay Sapphire Gin | Johnny Walker Black Scotch | Bulleit Rye Whiskey | Buffalo Trace Bourbon | Captain Morgan White Rum | Herradura Tequila

WINE BY THE GLASS: Line 39 Wines: Chardonnay | Pinot Grigio | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir | Rose

CRAFT/IMPORT BEER: Blue Moon | Corona Extra | Stella Artois

DOMESTIC BEER: Bud Light | Michelob Ultra | Sweetwater 420

SELTZERS: White Claw Black Cherry | White Claw Lime | White Claw Mango

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. + \$6 per guest*

Grand Marnier | Frangelico | Five Farms Irish Cream | St Germaine | Amaretto di Saronno | Kahlua | Limoncello | Chambord | Godiva

WEDDING SIGNATURE DRINKS: Included in all wedding programs. Let us know your favorite flavors, liquor and style of drink, our mixologists will help create a custom beverage for your event.

Late Night Nosh

COTTON CANDY

Select up to three flavors (both savory and sweet)

SNO CONE BAR

Shaved Ice with Three Housemade Syrup Flavors (Attended)

POPCORN BAR

Warm Butter with Assorted Drizzle and Toppings

NUGGETS & TOTS

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

RETRO CEREAL AND MILK

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

OUT OF THE PARK

Salted Peanuts, Mini Beef Hot Dogs, Soft Pretzel Sticks with
Mustard, & Cracker Jacks

CHIPS & DIPS

Tortilla Chips with Fresh Guacamole & Salsa, Kettle Chips with
Spring Onion Dip

S'MORES

Graham Crackers, Marshmallows, Hershey Milk and Dark
Chocolate Bars

GOURMET S'MORES

Graham Crackers, Flavored Marshmallows,
Peppermint Chocolate Bark, White Chocolate. Pistachio &
Cranberry Bark, Sea Salt Dark Chocolate Bark

Weekend Enhancements

The following options can be presented in private villas, bridal lounge or resort houses. Please plan at least 3 weeks prior to event date.

LADIES LUNCHEON

\$50 per guest

Seasonal Sliced Fresh Fruit
Assorted Fresh Baked Fruit Breads
with Fruit Preserves and Sweet Cream Butter
Assorted Traditional Tea Sandwiches
Tea Cookies and Petite Fours
Assorted Bottled Water, Iced Teas and Soft Drinks

GENTLEMEN'S LUNCHEON

\$50 per guest

Assorted Gourmet Pre-made Deli Sandwiches
Traditional Potato or Pasta Salad
Assorted Whole Fresh Fruit
Fresh Baked Gourmet Cookies, Brownies and Blondies
Assorted Bottled Water, Iced Teas and Soft Drinks

FAREWELL BREAKFAST

\$65 per guest

Assortment of Fresh Baked Breads, Muffins and Turnovers
Creamy Butter and House-made Preserves
Seasonal Fresh Fruit Salad
Chive and Fresh Herb Scrambled Eggs
Seasoned Hash Brown Potatoes
Applewood Smoked Bacon and Sausage Links
SWEET WAFFLE OR PANCAKE BAR
Select a total of three flavors
Buttermilk | Apple & Cinnamon | Pumpkin Spice | Black Forest | Red Velvet
Nutella Crunch | Cookies & Cream | Chai Spice | Chocolate
Select a total of four toppings
Assorted Seasonal Berries | Caramelized Bananas | Dark Chocolate Sauce
Salted Caramel Sauce | Nutella | Local Maple Syrup | Raspberry Coulis
BEVERAGE STATION
Pineapple, Orange, Cranberry and Grapefruit Juices
Regular and Decaffeinated Coffee, Assorted Hot Tea

King and Prince Beach and Golf Resort reserves the right to adjust pricing based on market availability. Pricing is guaranteed at time of contract however market may alter availability of certain products, King and Prince Beach and Golf Resort will provide alternate options when necessary.

All Prices in this presentation are INCLUSIVE of service charges and sales tax.

Prices are effective for events occurring January 1, 2023 through December 31, 2023. Menus Created 06.22

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 1:30am 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 it's 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.

PAYMENT IN ADVANCE: Full pre-payment of the event is required ten (10) days prior to arrival. Refer to your contract for additional specifics regarding payment.

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 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 for the Atlantic Court events. 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.

DANCE FLOOR: King and Prince can provide an appropriate sized dance floor for your event. Larger dance floors or special color dance floors may be rented.

GIFTS: Our Wedding Concierge will arrange for your gifts and any additional items like flower arrangements, decorations, the cake top and knife, and other miscellaneous items to be packed appropriately and loaded onto a bell cart for your selected guest(s) to take at the end of the evening. Any items that do not belong to King and Prince must be removed at the conclusion of the reception. King and Prince shall not be responsible for missing or misplaced items left in the event space or at the Resort.

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.