

Let's Tell Your Love Story

ON THE GOLDEN ISLES OF GEORGIA'S COAST



Brooke Roberts Photography

Oceanfront Lawn



Atlantic Court Tent & Lawn

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 you and all of your guests will come to love the generous hospitality of our team, wonderful cuisine, the gorgeous views with miles of beach.

We know wedding planning can be exciting and overwhelming at the same time. We also know 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 including in one simple price per guest. No need to keep track of all the “extras”.

We look forward to hearing what your vision is for your special day and will work with you throughout this journey to help you find all the right pieces to create your unforgettable evening.

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 for your event and includes plenty of setup time prior to your wedding for your vendors to do what they need to!

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. 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.

If you are interested in booking both venue collections for your celebration, the combined minimum for both venues must be met in charges for services we provide.

Please note: The ceremony fee does not apply to the event minimum.

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* to Delegal Room/Oceanfront Event only

Weddings of 110 - 200 guests – Seated

Weddings of 150 – 250 guests – Reception Style

For Your Menu

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

For Your Setting

Specialty Linens, Overlays and Napkins
Tea Light Votive Candles
Cake Table, Escort Card Table 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
Wedding Couple Signature Drinks
Champagne Toast

For Your Guests

Guaranteed Guestroom Rates
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 Wedding 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 Wedding 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.

Wedding 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!

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

Let's Get Started

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

To help get you started on your event planning begin with this full menu plan which includes both food and beverages as well as all of the amenities, staffing, venue and service charge/sales taxes wrapped into a single price per guest.

On the following pages you will find lots of options 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 options. Once we begin the planning, we will work with you one on one to help create unique options just for you.

This is just a starting place!

COCKTAIL RECEPTION INCLUDES:

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

DINNER SERVICE INCLUDES:

PLATED SALAD COURSE
TWO DINNER STATIONS

DESSERT & COFFEE STATION

Your Wedding Cake
Seasonal Fresh Fruit & Macaron Display
Coffee Station

BEVERAGES SERVICE INCLUDES:

CHAMPAGNE TOAST
FIVE HOUR PRINCE BAR SERVICE
Includes Two Signature Drinks

\$305.00 per guest

*Inclusive of above Menu Plan, Venue, Listed Enhancements (see page 20-25),
Wedding Program Amenities, Service and Bartender Staff, Day of Coordinator,
Concierge Team, Service Charge and Sales Tax*

WEDDING CEREMONY ON SITE: \$1500.00 Ceremony Fee

*(Atlantic Court Lawn or Ocean Front Lawn)
Includes Complimentary Ceremony Rehearsal (location TBD)
Audio/Visual Services for Ceremony + \$600.00 (includes tech to run sound)*

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

Personalize Your Event

- Add Third Dinner Station + \$15.00 - \$30.00 per guest
- Add Late Night Snack Station + \$10.00 per guest
- Upgrade to Luxury Linen Collection + \$4.00 per guest
- Additional Hour of Prince Bar Service + \$12.00 per guest
- Upgrade to King Brand Bar Program + \$10.00 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 25 for details*)
- Custom Up-lights + \$750 - \$1000 (*based on request*)
- Cold Sparklers (outside only) + \$800 (*for 2 units*)
- Five Minute Live Fireworks Display + \$5750.00
- Black/White Checked Dancefloor + \$1975.00 - \$2300.00
- Bridal Cottage with Morning Nosh and Beverages + \$650.00 for up to 12 guests (*based on availability*)

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





Sample Menus

Historic Delegal Dining Room

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
Dilled Smoked Salmon Mousse In A Cucumber
Fried Oysters With Smoked-onion Aioli
Grilled Lobster Taco, Pickled Cabbage, Cilantro

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

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

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
Creamed Corn Croquette, Jalapeño
Crispy Potato Cakes, Creme Fraiche, Pickled Onion Petals
Feta Sundried Tomato Crisp

Dinner Starters

Soup

Classic Gazpacho with Crab
Butternut Squash with Toasted Pepita
Brunswick Stew
Seafood Bisque

Salad

Baby Spinach, Shaved Prosciutto, Pine Nuts & Reggiano, *Champagne Vinaigrette*
Wild Field Greens, Chopped Vegetables, Cucumber Ribbon & Feta Cheese, *Greek Vinaigrette*
Baby Spinach Salad, Dried Cranberries, Crumbled Blue Cheese, Toasted Walnuts, *Cider Vinaigrette*
Crisp Romaine Salad, Black Olives, Feta Cheese, Mandarin Orange Segments, *Citrus Honey Vinaigrette*
Boston Bib Lettuce, Heirloom Tomato, Olive Tapenade, *Sherry Vinaigrette*
Greens, Asian Pears, Saga Bleu Cheese, Candied Walnuts, Local Honey, *Red Wine Vinaigrette*
Spinach & Endive Salad, Feta Cheese, Toasted Marcona Almonds, *Strawberry Vinaigrette*
Tomato Carpaccio, Burrata, Basil Purée, Parmesan Crisp, *Aged Balsamic*, Focaccia Crostini
Seasonal Garden Greens, Fresh Seasonal Vegetables, *Lemon & Citrus Vinaigrette*
Grilled Peach, Baby Mixed Greens, Roasted Corn, Chevre Cheese, Sugared Pecan, *Dijon Vinaigrette*
Mixed Greens, Peppered Pistachio, Blue Cheese, Pomegranate Jewel, *Orange Balsamic Vinaigrette*
Red Oak & Asian Pear Salad with Bleu Cheese, Candied Walnuts, *Champagne Vinaigrette*

Dinner Stations

NOODLE BAR

Sesame Noodles, Chicken Broth, Vegetable Broth
Herb Roasted Chicken, Scallions, Bean Sprouts, Peppers, Water Chestnuts,
Peanuts, Carrots, Snow Peas, Warm Ginger Garlic and Tamari Sauce, Siracha Sauce

FONDUE BAR

Crab & Artichoke Fondue, Aged Cheddar & Pilsner Fondue, Brie Fondue
Selection of Breads, Crostini, Crudit , Fall Apples, Roasted Baby Red Potatoes,
Add 2 Proteins: Crab Claws, Sage & Rosemary Meatballs, Tenderloin Beef Tips,
Garlic Grilled Shrimp + \$8 per guest

NASHVILLE STYLE HOT CHICKEN BAR

Fried Chicken Tenders, Chipotle White Cheddar Mashed Potato
Toppings: Bleu Cheese Crumbles, Chopped Applewood Smoked Bacon, Diced
Onion, Maple Syrup, Bread + Butter Pickles, Hot Sauces – from Mild to Flaming
Buttermilk Biscuits, Whipped Butter, Local Honey

STREET TACOS BAR

Flour and Corn Tortillas, Baja Fish, Pulled Pork, Barbeque Chicken, Lettuce,
Diced Tomato, Cheddar Jack Cheese, Queso Fresco, Salsa Roja, Red Onions,
Cilantro, Lime Wedges & Jalapeno

SHRIMP AND GRITS STATION

Wild Georgia Shrimp, Stone Ground Grits,
Tasso Gravy with Cheddar Cheese, Green Onions, Andouille Sausage and
Applewood Smoked Bacon

LOW COUNTRY BOIL STATION

Georgia Shrimp, Smoked Sausage, Red Baby Potatoes,
Corn on the Cob, Onion, and Lemon Wedges
Assorted Crackers, Mini-Tabasco Sauce, and Cocktail Sauce

Dinner Stations

GRITS BAR TWO WAYS

Wild Georgia Shrimp | New Orleans Style Debris | Stone Ground Grits

Tasso Gravy with Cheddar Cheese, Green Onions, Andouille Sausage and Applewood Smoked Bacon

GOURMET MAC AND CHEESE STATION

Macaroni and Cheese

Toppings: Sautéed Baby Portabella Mushrooms, Smoked Jalapeno Sausage, Balsamic Onions, Applewood Smoked Bacon, Scallions Diced Roma Tomatoes, Grilled Chicken, Georgia Shrimp, Chianti Braised Short Ribs

GAZPACHO BAR

Classic Tomato Gazpacho and Watermelon Gazpacho

Toppings: Cucumber, Green and Yellow Bell Peppers, Carrots, Vidalia Onions, Chives, Avocado, Herb Croutons, Lime Wedges, Jalapenos, Celery, Red Pepper Flakes, Assorted Hot Sauces, Julienne Chicken, Georgia Shrimp, Lump Crab Meat

QUESADILLA STATION

Sautéed Spinach, Mushrooms, Poblano Peppers, Monterrey Jack, Cheddar Cheese, Chipotle Chicken, Georgia Shrimp and Beef Fajita Meat, Fajita Vegetables, Pico De Gallo, Guacamole and Sour Cream

MEATBALL BAR

Housemade Chicken, Beef, and Black Bean Meatballs

Marinara Sauce, Garlic Cream Sauce, Bourbon BBQ Sauce, Grated Parmesan and Reggiano Cheeses

POUTINE BAR

Build your own Signature Poutine Bowls!

You will have the Following Ingredients to Create your own Signature Masterpiece;

BBQ Pulled Pork, Short Rib, Sautéed Mushrooms, Bruschetta, Cheese Curds, House Made Gravy, Caramelized Onions & Fresh Herbs

Action Stations

King And Prince Beach And Golf Resort

LOW COUNTRY BOIL STATION

Georgia Shrimp, Smoked Sausage, Red Baby Potatoes,
Corn on the Cob, Onion, and Lemon Wedges
Assorted Crackers, Mini-Tabasco Sauce, and Cocktail Sauce

SAVORY WAFFLE BAR

Waffle Flavors (Select 2): Pumppernickel, Rye, Bacon & Buttermilk, Cornbread, Roasted Tomato, Falafel, Ham & Manchego, Herb Ricotta

Proteins (Select 3): Honey Beer BBQ Chicken, Balsamic Roasted Brussels Sprouts with Bacon, Blackened Georgia Shrimp, Poached Salmon, Herb Roasted Pulled Pork, Buttermilk Chicken Nuggets, Balsamic Braised Short Ribs, Sausage and Country Gravy
Classic Summer Slaw and Green Apple Slaw

RISOTTO STATION

Rich Risotto with Sides of Artichokes, Asparagus, Fire Roasted Peppers, Medley of Wild Mushrooms, Sundried Tomatoes, Sweet Peas, and Assorted Cheeses
Choice of Two Proteins: Braised Short Ribs, Georgia Shrimp, Diced Chicken, or Lump Crab Meat

ATTENDED SMALL PLATING STATION

Selection three options

Culinary Team member will be at station creating small plates on warm plates under heat lamps

- Braised Beef Short Ribs Over Polenta with Roasted Root Vegetables
- Seared Ahi Tuna with Avocado, Red Onion Rustic Croutons, and Tomato Salad, Lemon Basil Dressing
- Seared and Braised Chicken Thighs over Panzanella and Grape and Chicken Jus
- Chicken Confit with Broccolini, Roasted Marble Potatoes, and Snap Pea Puree
- Roasted Halibut and Lobster Cannelloni with Seasonal Vegetables and Tarragon Beurre Monte
- Braised Short Rib and Shrimp Ragoût with Market Vegetables
- Grilled Filet of Beef and Shrimp Scampi with Butter Whipped Potatoes
- Lobster Gnocchi, Cauliflower Puree, Butter Poached Lobster, Curry Roasted Carrot
- Harissa Spiced Lamb, Seeded Heirloom Baby Carrots, Charred Eggplant Puree, Fresh Mint

RACLETTE STATION (Upgrade + \$12 Per Person)

Raclette Cheese Wheel

Proteins: Shaved Prosciutto, Sliced Capicola, Crispy Pork Belly

Accompaniments: Oven Roasted Fingerling Potatoes, Roasted Brussels Sprout & Cauliflower, Greek Olives, Cornichon, Caramelized Onions, Oven Roasted Tomatoes, French Baguette

Please note these stations are attended by our culinary team and will be presented for A maximum of 90 minutes. One attendant per station per 150 guests is required.

Carving Stations

OVEN ROASTED WHOLE TURKEY

Fig, Apple and Cornbread Stuffing, Rosemary and Sage Gravy
Seasonal Vegetables
Silver Dollar Rolls

GARLIC CRUSTED PORKLOIN

Apple and Caramelized Onion Ragout, Reduced Cider Glaze, Rosemary and Sage Gravy
Seasonal Vegetables
Silver Dollar Rolls

ROASTED ROUND OF THREE PEPPER ENCRUSTED BEEF

Fresh Horseradish Crème, Pan Jus
Seasonal Vegetables
Silver Dollar Rolls

SALT CRUSTED AND ROASTED PRIME RIB OF BEEF (+ \$6 Per Person)

Fresh Horseradish Crème, Pan Jus
Seasonal Vegetables
Silver Dollar Rolls

GARLIC RUBBED AND ROASTED TENDERLOIN OF BEEF (+ \$12 Per Person)

Forest Mushroom Sauce, Fresh Horseradish Crème
Seasonal Vegetables
Silver Dollar Rolls

*Please note these stations are attended by our culinary team and will be presented for a maximum of 90 minutes.
One attendant per station per 150 guests is required.*

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, 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

Beverage Service

Prince Bar

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 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 | Nutri | Florida Seltzers (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 | Bulleit Rye Whiskey | Buffalo Trace Bourbon | Captain Morgan White 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 | Nutri | Florida Seltzers (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

Late Night Nosh

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 and 2% Milk

ZEPPOLE BAR

Doughnut Holes

Sauces: Dark Chocolate, White Chocolate, Caramel

Toppings: Sprinkles, Crushed Nuts, Coconut, Mini Chocolate Chips



Weekend Enhancements

LADIES LUNCHEON | \$50 per guest

Seasonal Sliced Fresh Fruit
Assortment of Breakfast Bakeries, Creamy Butter & Preserves
Charcuterie Board
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
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

SWEET WAFFLE OR PANCAKE BAR | + \$20 per guest

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



Wedding Inclusions

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

Antique Mahogany Portable Bar Fronts (Atlantic Court Tent)
Wood Veneer Portable Bar Fronts (Delegal, Lanier)

BAR BACKS

Built In Dark Mahogany Large 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 \$1500 - \$2000 depending on style and size.

CAKE TABLE LINENS

Sequin: White, Silver, Dusty Blue, Black, Ivory, Rose Gold
Blush Pink Chiffon Rosette
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 Pedestal (2 sizes)



Linens

TABLE LINENS:

Velvet Floor Length (6ft / 5ft banquet tables, Kings tables)

Available colors: White, Black, Ivory, Navy, Sage Pixil and Dusty Blue

Velvet Fitted (tall cocktail rounds)

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, Navy 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, and Black

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

Available Colors: Black and Navy

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

More Linens

TABLE NAPKINS:

White, Ivory, Navy, Dusty Blue and Black Velvet

White, Ivory Linen (additional fees may apply)

Black, White, Silver, Acrylic, Gold & Champagne Napkin Rings

Any 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

Blue and White Floral Print

Blush Pink Chiffon Rosette

LUXURY LINENS

+ \$30 per linen rental charge, quantities of each linen are limited

Ivory Allure Jacquard Overlay

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 (Kings table only)

Champagne & Ivory Windham



Event Enhancements...

FRAMED TABLE NUMBERS

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

TABLETOP DÉCOR

Gold Candelabras with LED Taper 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

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)

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 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.



Custom Wedding Party Seating

Custom Designed Kings Table for your Wedding Party:

Luxury Linens

- Cherry Blossom
- Jasmine Champagne
- Blue & Ivory Morocco Jacquard
- Champagne & Ivory Windham
- Velvet with Runners
- Chiffon Runners

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 or Blue Votives

Maximums 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

A large white event tent is set up on a green lawn. Inside the tent, several round tables are covered with white cloths and surrounded by white chairs. A stage area with a microphone stand and speakers is visible at the back of the tent. In the foreground, there is a white outdoor sofa with grey cushions and a small white coffee table. To the right, there is a small white table with a white cloth. The tent has a high, peaked roof and is supported by white poles. String lights are hanging from the tent's frame. The background shows trees and a clear sky.

Trusted Partners

Atlantic Court Tent and Lawn

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	912-294-3973	see on Facebook / Sheree Griffis
Warthen Lane Florist	478-552-7722	warthenlane@yahoo.com / Al Woods
Cottage Flowers	912-268-2307	www.cottageflowersbygay.com
Courtyard Florist	912-364-9622	www.acourtyardflorist.com

Bakeries:

Sweet Luncheon		www.sweet-luncheonette.com
Serendipity	912-882-2253	see on Facebook
Ruby Lu's		www.rubylus.com
I DO CAKES, Mary Ann Daniels	912-270-2085	www.I-DO-CAKES.com

Photographers:

Mary Catherine Echols		www.marycatherineechols.com
Brooke Roberts	912-223-8442	www.brookerobertsphotography.com
Penny Hawk		www.pennyhawkphotographyco.com
Studio Pixel Pop	912-265-9484	www.studiopixelpop.com
Rainey Gregg		www.raineygreggphotography.com

Custom Printing:

Somersault Letterpress	570-243-9557	www.somersaultletterpress.com
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Entertainment/Bands:

MVP Band (Torrance Scott)	269-719-6855	torrancescott@gmail.com
Unique Sound Band (Eric Wright)		uniquesoundband@gmail.com
Jaime W. Rowell (Agent)	912-996-0243	www.Goldenislesentertainmentgroup.com

DJs:

The Needle	706-726-7276	info@wearetheneedle.com
Island Sound	877-634-7725	www.islandsoundlive.com

Musicians:

Pegge Ealum

904-705-8248

pegge@musicbypegge.com

Chris Smith

912-399-5434

ssipianomaestro@yahoo.com

Michael Houston

843-476-3341

www.facebook.com/mdhviolin

Rentals:

Amelia Event Rentals

912-674-5709

www.ameliaeventrentals.com

Savannah Vintage Event Rental

912-856-1862

www.saveeventrentals.com

Ranco Event Rentals

912-944-6200

kwayner@rancotents.com

Beachview Rentals

912-510-3800

www.beachview.net

Beauty:

Southern Belle

843-441-9771

www.southernbellebymarianoel.com

Pamper, Polish & Primp

478-290-5163

<https://www.pamperpolishprimp.com>

Coastal Glam

912-771-6720

gacoastalglam@gmail.com

Pink Pineapples Party

478-290-5163

www.pinkpineapplesparty.com

Ministers / Officiants:

Rev. Wright Culpepper

912-265-4313

Britton Johnston

334-315-1375

bjohnston@firstbrunswick.com

St. Simons Elopements

912-506-0377

carla.pryor@yahoo.com

Artist:

Cathy Hillis

703-431-6877

Caroline Stroud

478-390-2134

Transportation:

Lighthouse Trolleys

912-638-3333

www.lighthousetrolleys.com

Martin's Vintage Rides

912-617-1310

www.martinvintagerides.com

St. Simons Trolley

912-638-8954

www.stsimonstours.com

Edward Transportation

912-771-1301

www.edwardtransportationandmediaconsulting.com

Additional Connections

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 \(specialeventinsurance.com\)](#)

Frequently Asked Questions

- **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?** *Yes, 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.*
- **Are there decorating restrictions?** *Yes, all our outlined in your event agreement. Live flame candles are prohibited in our tented venue and outside. We do not allow confetti. All décor provided by the florist/event designed must be free standing and can not be affixed to any part of the building or tent.*
- **When can you start decorating?** *All setup details will be confirmed 30 days prior to your event, we typically begin setup at noon.*
- **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.*
- **Does the venue provide the seating for the ceremony?** *Yes, please see "Wedding Inclusions" for chairs provided by venue. Rental options are available based on request.*
- **What is the cost to have both the ceremony and reception at the venue?** *Ceremony fee is \$1500 and includes ceremony time the day prior to the wedding, concierge staff to assist with ceremony, setup and reset of lawn following the ceremony.*
- **Are you able to have a rehearsal at the venue and a rehearsal dinner?** *Yes, please ask for Rehearsal Dinner and Post Toast information as well as available venue options if interested.*
- **Can rose petals be strewn?** *Outside events require REAL petals, indoor events require ARTIFICIAL petals.*
- **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.*
- **Is there a wedding discount for blocks of rooms?** *We provide a courtesy block of rooms at a guaranteed rate. The block is done as a courtesy for your guests, you are not required to pick up a specific number of rooms or room nights. The block and rate is guaranteed until 30 days prior to the event arrival date. At the 30-day prior mark any un-booked rooms will be dropped back into general inventory and the group rate will end. Any requests for rooms after this date will be based on inventory and offered at the current prevailing rates.*
- **What is the total cost and 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.*

A Few More...

- **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, our 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.

A full-page photograph of a wedding celebration on a lawn at night. In the center, a bride in a white gown and a groom in a dark tuxedo are kissing. They are surrounded by guests, some holding sparklers and others taking photos. Two large fountains of sparks erupt from the ground on either side of the couple. The scene is illuminated by warm string lights hanging from palm trees and buildings in the background.

The Grand Celebration

Oceanfront Lawn