

GENERAL INFORMATION & CONFERENCE SERVICES

Menu Preparation

To ensure every detail is handled in a professional manner, the King and Prince Resort requires your menu selection and specific needs be finalized at least three weeks prior to your function. At that point you will receive a copy of your event orders on which you may make additions and deletions and return it to us with your confirming signature.

Gourmet, special dietary and theme menus are available upon request.

All sit-down menus are limited to no more than two entrée selections. Should you choose to serve two entrée selections, both entrées are the price of the higher priced entrée. Should there be an exception for three plated entrées, an additional surcharge will be added.

Guarantees

The King and Prince Resort requires a final guarantee of attendance be specified and communicated to The Resort by at least **12 noon 72 working business hours (Monday-Friday) prior to the function.** This will be considered the final guarantee for billing purposes, and is not subject to reduction. You will be charged for the guarantee or the actual number attending, whichever is greater. The Resort will set and prepare for 5% over

the guarantee number. If the final guarantee is not given by the specified time, The Resort will prepare and charge for the estimated number of persons indicated on the Banquet Event Order. **Should the number attending exceed your guarantee by over 10%, those guests will be charged at one and one-half times the original menu price.**

Food and Beverage

No Food or Beverage of any kind will be permitted to be brought into or taken out of The King and Prince Beach & Golf Resort. The King and Prince Beach & Golf Resort reserves the right to remove Food and Beverage brought into the facility in violation of this policy. As a licensee, The King and Prince Resort is required to abide by the laws of The State of Georgia and local county ordinances. It is our policy that no alcoholic beverages are brought onto the premises for catered functions. As a licensee, we encourage our patrons to drink responsibly. Sunday sales of alcoholic beverages are permitted; however, restrictions do apply. Consult with the Director of Catering regarding policies.

Banquet & Meeting Rooms

Other groups may be utilizing the same room prior to or following your function. Guests will be admitted to the banquet room and expected to depart at the times

stated on the Banquet Event Order. Should a change from the original set up be requested on the day of the function, a labor charge will be assessed. The Resort reserves the right to move functions to other meeting/banquet rooms other than those appearing on the Banquet Event Order without prior notification. Room Rental fees will be charged for all banquet rooms.

Outdoor Functions

In the event of a thirty percent (30%) or more inclement weather forecast, The Resort reserves the right to decide four hours prior to the event to relocate the function to the indoor back-up facility. A \$3.00 per guest set-up fee will be assessed for all outdoor events.

Decorations

Fresh floral arrangements and theme decorations can be ordered for you through our Catering Department. The King and Prince Resort will not permit the affixing of anything to the walls, floors or ceilings of our banquet rooms with nails, staples, tape or any other substance without prior approval. The customer is responsible and shall reimburse The Resort for any damage, loss or liability incurred by The Resort by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or good before, during and after function.

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Security

The Resort may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in The Resort. The Resort is not responsible for damage to or loss of any items left in The Resort prior to or following any functions. The Resort makes no warranties or representations to the customer other than those printed hereon.

Conference Materials

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from The Resort. The Resort must be notified in advance of shipping arrangements to insure proper acceptance of these items upon arrival at The Resort. If you have exhibitors, please ask the Catering Director for the "Exhibit Policy".

Exhibit Tables

A charge per exhibit table is assessed to the group for the use of tables during group functions. The charge will be in place on a per day basis per exhibit table. The group will also be charged for any audio/visual or conference needs they may request.

Service Charge and Tax

All catering functions are subject to a 21% service charge and applicable state sales taxes. By state law, sales tax is added to the total cost of the function. Printed menu pricing is subject to change without notice. All prices and product availability are subject to change without notice.

Audio Visual & Conference Services

All audio visual equipment must be supplied by the King and Prince Resort. Exceptions will be made for specialty or computer equipment. AV added the day of meeting will be charged at one and one-half times the listed price. A technician fee will be assessed for the handling of AV equipment not provided by King and Prince. AV Technicians are contracted with a four hour minimum at \$90.00 per hour.

Flipchart & Markers	\$65.00
Flags (U.S. or GA State)	\$20.00
White Board & Markers	\$35.00
Cork Message Board with Easel	\$35.00
Laser Pointer	\$40.00
A-frame Easel (one complimentary)	\$15.00
Floor or Table Lectern (one complimentary) with Microphone	\$35.00
Sound System	\$150.00
A.V. Stand with Power Strip	\$25.00
Wireless Slide Projector	
Remote	\$30.00
Wireless Mouse	\$50.00
Speakerphone	
Includes access to Phone Line	\$50.00
35mm Slide Projector (includes Projector, Projector Stand, Screen and Standard Remote Control)	\$100.00
High Intensity Overhead (includes Projector, Projector Stand, and Screen)	\$100.00
LCD Projector with Screen	\$400.00
Wireless Antenna	\$125.00
Laptop Computer	\$200.00

VCR (VHS format) with 27" Monitor	\$150.00
VCR (VHS format) with 35" Monitor	\$200.00
27" Monitor	\$125.00
35" Monitor	\$175.00
VCR (VHS format)	\$50.00
DVD Players	\$75.00
Wireless (Hand-held, Head-set, or Lavalier)	\$125.00
Table Microphone	\$35.00
Lectern Microphone	\$35.00
Standard Meeting Room	
Screen	\$50.00
<i>* special oversized screens available at additional cost</i>	
Static IP (per day charge)	\$200.00
8 Port Ethernet (per day charge)	\$150.00
High Speed Internet Access Wired (per day charge, per line)	\$125.00
Dial Up Internet Connection	\$25.00
Cassette Player (requires a Mixer and Sound System)	\$200.00
CD Player (requires a Mixer and Sound System)	\$200.00
Mixer (required with multiple microphones or additional sound requirements)	\$50.00
Digital Piano	\$300.00

*Please ask about other Audio Visual equipment available.
Exhibit Table charges: \$25 per day per 30" x 6' exhibit table.*

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BANQUET ROOMS

Banquet Room Capacities, Dimensions and Rental Fees

*Rental charges include set-up according to group's specifications as well as Water Service, Note Pads, Pens and Mints.
These rental charges are incurred per event.*

ROOM	Dimensions Square Ft.	Conference or Hollow Sq.	Classroom	Theatre	Banquet	U-Shape	Reception	Rental
Lanier Ballroom	43'X67' 2880	78	220	300	270	63	350	\$2000
Lanier I	23'X43' 990	36	70	100	80	30	100	\$750
Lanier II	23'X43' 990	36	70	100	80	30	100	\$750
Lanier III A/B	20'X43' 840	36 A-18 B-18	49 A-20 B-20	80 A-40 B-40	60 A-20 B-20	30 A-15 B-15	80 A-40 B-40	\$750
Retreat	max 31'X39' 1050	36	56	100	80	30	100	\$1000
Butler	13'X42' 550	20	N/A	N/A	20	N/A	N/A	\$750
Delegal	45'X59' 2655	N/A	N/A	N/A	200	N/A	250	\$2000
Solarium	max 36'X38' 1100	24	36	50	60	18	100	\$1000
OUTSIDE LOCATIONS								
Lawn	N/A	N/A	N/A	N/A	300	N/A	350	*

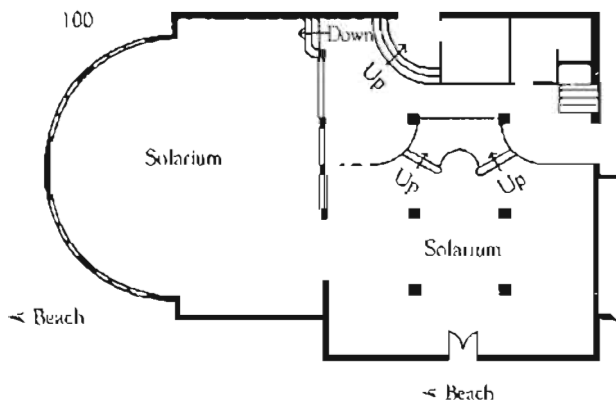
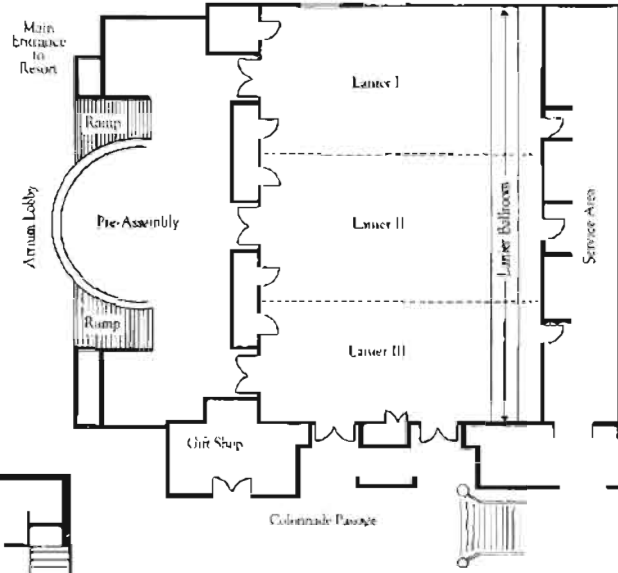
*The rental fee of the Lawn is equivalent to the price of the back-up location you may utilize in case of inclement weather.

Note: The Delegal may be used for meals or receptions only.

When using stages, dance floors and AV equipment, capacities will be reduced.

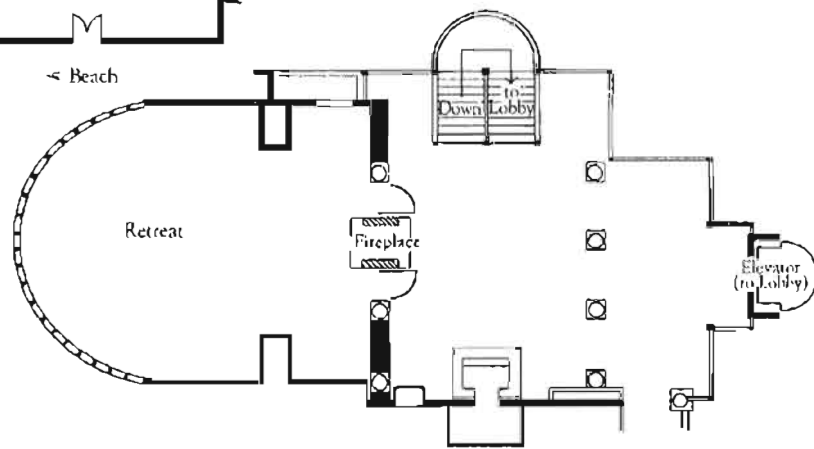


Lanier Ballroom



Solarium

Retreat



BREAKFAST

Executive Continental Breakfast

\$14.00 per Guest

Sliced Fresh Seasonal Fruit Display, King & Prince Muffins, Danish Pastries, Apple Strudel Pastries, English Scones, Butter, Preserves, Chilled Orange Juice, Colombian Coffee and a Selection of Hot Teas

American Breakfast

\$14.00 per Guest

Plated Breakfast with Fluffy Scrambled Eggs, Buttermilk Biscuits with Sausage Gravy, Cottage Fried Potatoes and Fresh Seasonal Fruit
Add Crispy Bacon, Sausage Patties or Sliced Ham \$ 4.00 per Guest

Southern Breakfast Buffet

\$18.00 per Guest

Served from Our Colonnade Breakfast Buffet

(Served from a private room \$20.00 per Guest – minimum charge of 30 Guests)

The Buffet includes, but is not limited to a selection of Fluffy Scrambled Eggs, Crisp Bacon Strips, Grilled Rope Sausage, Sausage Patties, Breakfast Ham, Cheese Grits, Hash Browns, Buttermilk Biscuits with Sausage Gravy, Seasonal Fresh Fruit, Pastries, Georgia Peach Melba Strudel, Toasted Bagels, King & Prince Muffins, Cream Cheese, Butter and Preserves, Chilled Orange Juice, Colombian Coffee and a Selection of Hot Teas

To Add an Omelet Station To a Private Buffet or Plated Meal

(Add \$5.00 per Guest + \$100 Chef's Fee)

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MEETING BREAKS

THE MEETING PACKAGE

\$28.00 per Guest

Early Morning

Bakery Fresh Danish, King & Prince Muffins and Croissants with Butter and Preserves, Sliced Seasonal Fresh Fruit, Chilled Fruit Juices, Colombian Coffee and a selection of Hot Teas

Mid Morning

Assortment of Soft Drinks
Colombian Coffee and a selection of Hot Teas

Late Afternoon

King & Prince Cookies
Fudge Brownies
Assortment of Soft Drinks

Executive Continental Breakfast

\$14.00 per Guest

Sliced Fresh Seasonal Fruit Display,
King & Prince Muffins, Danish Pastries,
Apple Strudel Pastries, English Scones, Butter, Preserves
Chilled Orange Juice, Colombian Coffee and
a Selection of Hot Teas

Hot Tea and Coffee Break

\$4.50 per Guest

Freshly Brewed Coffee, Iced Tea and a Selection of Hot Tea

\$6.00 per Guest

Assorted Sodas

\$3.50 per Guest

Bottled Water

\$3.50 each

Chilled Apple or Orange Juice

\$20.00 per 48 oz pitcher

Assorted Fruit Yogurts

\$3.25 each

Sliced Seasonal Fresh Fruit

\$6.00 per Guest

Granola Bars

\$15 per dozen

King & Prince Cookies

\$20 per dozen

Sweet Breakfast Breads

\$24 per loaf

Fresh Danish Pastries

\$26 per dozen

Apple Strudel

\$26 per dozen

Assorted Candy Bars

\$27 per dozen

Fudge Brownies

\$28 per dozen

Toasted Bagels with Cream Cheese

\$29 per dozen

Assorted Freshly Baked Muffins

\$37 per dozen

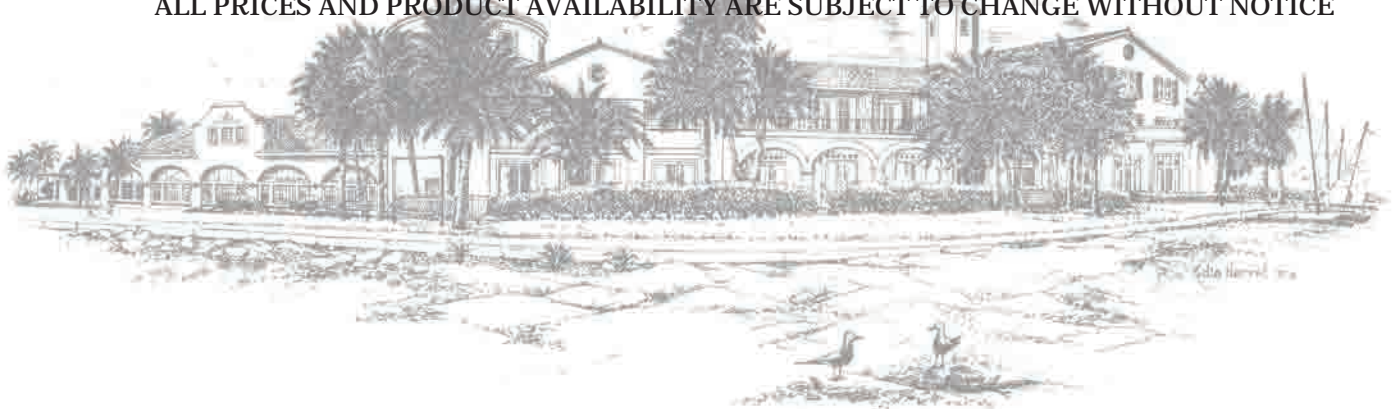
Sausage Biscuits with Dijon Mustard

\$42 per dozen

Ham, Egg and Cheese Croissants

\$46 per dozen

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Smoothie Bar

Requires a \$100 Attendants Fee

\$5.50 each

Choice of Two Flavors

Banana, Strawberry, Melon, Peach or Espresso

Sundae Bar

\$11.00 per Guest

Vanilla, Chocolate, Strawberry Ice Creams and Assorted Toppings Including: Chocolate, Caramel, & Butterscotch Syrup, Strawberry Puree, Fresh Bananas, Pineapple, Crushed Oreo Cookies, Peanuts, Pecans, Gummy Bears, M & M's, Sprinkles, Fresh Whipped Cream and Maraschino Cherries

Requires a \$100 Attendants Fee

Boxed Lunches

\$19.00 Each

Choose One:

- Hoagie Sandwich with Smoked Turkey, Ham and American Cheese
- BLT Wrap with American Cheese in a Sundried Tomato Tortilla
- Club Wrap with American Cheese in a Sundried Tomato Tortilla

All Lunches served with Pasta Salad, Potato Chips, Whole Red Apple and Freshly Baked Cookie

(Delivery by Request)

Energy Drinks

\$ 4.00 Each

Starbucks Double Shot Espresso

Sobe Adrenaline Rush

Mountain Dew AMP

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LUNCH

Light Luncheons

Served with Freshly Brewed Iced Tea and Colombian Coffee

Chicken Caesar Salad

\$16.00 per Guest

Traditional Caesar Salad of Romaine Lettuce Tossed with Herb Baked Croutons and Caesar Dressing Topped with Choice of Blackened or Grilled Boneless Breast of Chicken
Substitute Georgia Wild Shrimp \$17.00 per Guest

Classic Chef Salad

\$14.00 per Guest

Julienned Ham, Turkey, Cheddar and Provolone Cheeses on Mixed Greens with Cucumber and Roma Tomato Rounds, Red Onion Rings, Shredded Carrots, Sliced Hard Boiled Egg and Herbed Baked Croutons

Mandarin Orange Chicken Salad

\$14.00 per Guest

Boneless Breast of Chicken Blackened and Served Atop Fresh Mixed Greens with Mandarin Oranges, Toasted Slivered Almonds and a Citrus Herbed Vinaigrette

Chicken Salad Wrap

\$14.00 per Guest

Homemade Pulled Chicken Salad in a Sundried Tomato Tortilla Wrap Served with Seasonal Fresh Fruit

Seafood Quiche

\$15.00 per Guest

Topped with Mornay Sauce and Served with Fresh Seasonal Fruit

Deli Plate

\$15.00 per Guest

Build Your Own

Sliced Smoked Turkey, Ham, Italian Roast Beef, Swiss and Cheddar Cheese, Lettuce and Tomato Served Alongside a Hoagie Roll and Red Bliss Potato Salad

Chicken Cordon Bleu Sandwich

\$18.00 per Guest

Grilled Breast of Chicken Topped with Thinly Sliced Ham and Melted Swiss Cheese Served on a Seeded Sandwich Roll Accompanied by Pasta Salad.

Grilled Grouper Sandwich

\$16.00 per Guest

Grilled Fresh Florida Grouper on Toasted Hoagie Roll Served with Asian Cole Slaw

Soup and Sandwich

\$ 16.00 per Guest

Royal Navy White Bean Soup Paired with a Classic Cuban Sandwich

Thai Steak Salad

\$ 18.00 per Guest

Sliced Beef Tenderloin on Mixed Greens Dressed with a Spicy Thai Dressing and Topped with Julienned Papaya & Roasted Peanuts

Shrimp Po' Boy

\$19.00 per Guest

Golden Fried Georgia Wild Shrimp with a Spicy Cajun Mayonnaise on Toasted Cuban Bread served with Caribbean Cole Slaw

Cajun Catfish Po'Boy

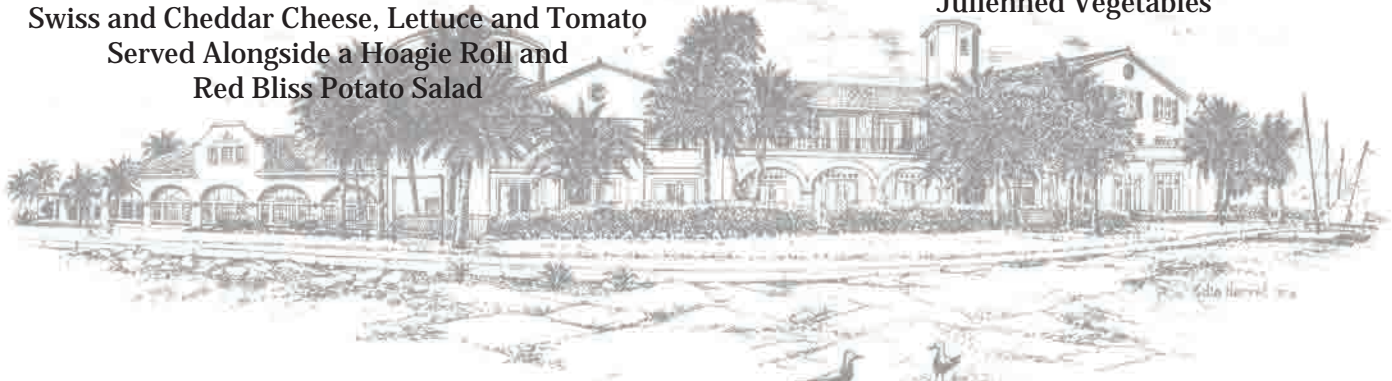
\$17.00 per Guest

Served with Caribbean Cole Slaw

Grilled Shrimp and Pasta

\$22.00 per Guest

Grilled Georgia Wild Shrimp Around a Garlic Tossed Nest of Angel Hair Pasta and Paired with Julienned Vegetables



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PLATED LUNCHEONS

All Lunches are Served with a Choice of One Starter, Oven-fresh Breads and Freshly Brewed Iced Tea and Colombian Coffee

Starters

Mixed Green Salad
Seasonal Fresh Fruit Cup
Caesar Salad – Add \$3.00
French Onion Soup – Add \$5.00

Entrées

Island Grouper Filet

\$23.00 per Guest
Fresh Grouper Broiled and Topped with a Tropical Fruit Salsa Served with Sautéed Garden Vegetables and Rice Pilaf

Blackened Chicken Penne Pasta

\$21.00 per Guest
Julienned Breast of Chicken with Sundried Tomatoes, Prosciutto, and Shiitake Mushrooms in an Alfredo Sauce Served with Toasted Garlic Bread

London Broil

\$21.00 per Guest
Marinated Flank Steak Topped with Bourbon Mushroom Sauce Served with Roasted New Potatoes and Fresh Seasonal Vegetables

Chicken Piccata

\$20.00 per Guest
Boneless Breast of Chicken, Battered and Pan Sautéed Served with a White Wine Lemon-Butter Caper Sauce Accompanied by Wild Rice and Seasonal Fresh Vegetables

Grilled Teriyaki Salmon

\$23.00 per Guest
Ginger Soy Teriyaki Glazed Salmon with Lemon Grass Infused White Asian Rice and Stir Fried Vegetables

Caribbean Baby Back Ribs

\$23.00 per Guest
Baby Back Ribs Glazed with Tortuga Honeysuckle Honey Served with Baked Beans and French Fries

Open Faced Roast Beef Sandwich

\$23.00 per Guest
Thinly Sliced Roasted Prime Rib Stacked High on Texas Toast Topped with Natural Au Jus Gravy and Served with Red Skin Garlic Mashed Potatoes

LUNCH BUFFETS

All Buffets are Served with Freshly Brewed Iced Tea and Colombian Coffee

Add \$3.00 per Guest Set-up Fee for Outside Events

Add Royal Navy White Bean Soup for \$3.00 per Guest

All American Cook-Out

\$20.00 per Guest
Creamy Cole Slaw, Red Bliss Potato Salad, Pasta Salad, Country Style Pork Baked Beans, Pulled Pork Barbecue, Angus Beef Hamburgers and Cheeseburgers, All-Beef Hot Dogs, Condiment and Relish Tray

New York Style Deli Buffet

\$23.00 per Guest
Macaroni Salad, Red Bliss Potato Salad, Four-Bean Salad, Mini Corned Beef Reubens, Sliced Deli Tray to Include: Genoa Salami, Sliced Ham, Smoked Turkey, Mortadella and Italian Roast Beef, Cheeseboard of Old English Sharp Cheddar, Baby Swiss, Provolone and Pepper Jack, Onion Rolls, Sour Dough Rolls, New York Bagels, Rye, Wheat and White Breads, Shredded Lettuce, Sliced Red Roma Tomatoes, Sliced Red Onions, Whole Dill Pickles, Relish, Spicy Brown Mustard, Pure Horseradish, Mayonnaise and Potato Chips with Dip

Italian Buffet

\$24.00 per Guest
Caesar Salad, Deli Meats and Cheeses, Baked Three Cheese and Meat Lasagna, Grilled Italian Rope Sausage with Sautéed Peppers and Onions, Chicken Penne Pasta, Veal Parmigiana, Italian Green Beans and Toasted Garlic Bread

Southern Buffet

\$25.00 per Guest
Red Bliss Potato Salad, Creamy Cole Slaw, Marinated Cucumbers, Tomatoes, and Onions, Georgia Fried Chicken, Honey Barbecue Baby Back Ribs, Corn Cobbets, Baked Macaroni and Cheese, Country Style Pork Baked Beans and Cornbread Muffins

Southern Brunch Buffet

\$30.00 per Guest
Fluffy Scrambled Eggs, French Toast, Cheese Blintz, Crispy Bacon, Sausage, Georgia Fried Chicken, Tennessee Country Pot Roast, Florida Seafood Quiche, Mississippi Fried Catfish, Cheese Grits, Mashed Potatoes, Macaroni and Cheese, Green Bean Casserole, a Variety of Fresh Salads, Breakfast Sweet Breads, Seasonal Fresh Fruit, King & Prince Muffins, Butter and Preserves

ALL LUNCH BUFFETS ARE CHARGED
FOR A MINIMUM OF 35 GUESTS

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DINNER

Plated Dinners

All Dinners are Served with a Choice of a Starter, Oven-Fresh Bread and Freshly Brewed Iced Tea and Colombian Coffee

STARTERS

(Select one)

Mixed Green Salad

Mandarin Orange Salad

Classic Caesar Salad – Add \$3.00 per Guest

French Onion Soup – Add \$5.00 per Guest

APPETIZERS

Chilled Shrimp Cocktail \$9.00 per Guest

Searred Sea Scallops on a Bed of Spinach with

Apple Brandy Cream Sauce \$9.00 per Guest

Seafood Crepes with Champagne Cream Sauce

\$10.00 per Guest

Escargot Mushroom Caps in Shallot Wine Butter

\$10.00 per Guest

ENTRÉES

Pork Loin Au Poivre

\$27.00 per Guest

Topped with a Mustard Cognac Sauce Served with
Dauphinoise Potatoes and Roasted Baby Vegetables

Chicken Florentine

\$29.00 per Guest

Boneless Chicken Breast Stuffed with Spinach and Herbs
and Topped with a Mornay Sauce

Paired with Wild Rice with Roasted Split Summer Squash

Chicken Alaska

\$31.00 per Guest

Boneless Chicken Breast Stuffed with Crabmeat Topped
with Béarnaise Sauce and Served with Roasted Red

Potatoes and Green Bean Almandine

Island Crabcakes

\$37.00 per Guest

Jumbo Lump Crabmeat with Fiery Scotch Bonnet Peppers
Served with a Cool Tropical Fruit Salsa

Accompanied by Fried Sweet Potato Wedges &
Julienned Garden Vegetables

Roasted Herb Crusted Prime Rib

\$34.00 per Guest

In It's Own Natural Juices with a Horseradish Cream Sauce
Served with Garlic Mashed Potatoes, Vegetable Medley and
a Green Onion-Parmesan Popover

Pecan Crusted Florida Black Grouper

\$37.00 per Guest

With an Amaretto Butter served with Roasted Baby
Vegetables and Wild Rice Pilaf

Certified Angus Beef

New York Strip Steak 10 oz

\$37.00 per Guest

Broiled Medium Topped with Roasted Garlic Butter Served
with Au Gratin Potatoes and Sautéed Three Bean Medley

Veal Chop

\$42.00 per Guest

Center Cut Bone On Veal Chop Grilled to Perfection
and served with Roasted Vegetables &

Red Skin Garlic Mashed Potatoes

Frederica Filet

\$47.00 per Guest

Certified Angus Beef Filet Wrapped in Applewood Smoked
Bacon Topped with Lump Crabmeat and a Sherry Cream
Sauce Accompanied by an Asparagus Bundle and Roasted
Red Pepper Angel Hair Pasta

TWIN ENTREES

Certified Angus Beef Filet and Grilled Salmon

\$51.00 per Guest

Certified Angus Beef Filet Finished with Roasted
Garlic Butter Paired with a Grilled Salmon Filet Topped
with a Tangy Dill Cream Sauce and Accompanied by
Potatoes Au Gratin and a Medley of
Roasted Baby Vegetables

Certified Angus Beef Filet and Garlic Shrimp

\$51.00 per Guest

Certified Angus Beef Filet Topped with Boursin
Cheese Alongside Sautéed Garlic Shrimp on a Bed of Angel
Hair Pasta Accompanied by Sugar Snap Peas

Certified Angus Beef Filet and Lobster Tail

Priced Daily

Certified Angus Beef Filet Topped with Béarnaise
Sauce Accompanied by a Broiled Maine Lobster Tail,
Served with Duchess Potatoes and Roasted Baby Zucchini



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Classic Dinner Buffet

*Includes Garden Salad with Assorted Dressings, Choice of 4 Side Dishes and 2 Desserts,
Freshly Baked Dinner Breads and Freshly Brewed Iced Tea and Colombian Coffee
Add \$3 per Guest Set-up Fee for Outdoor Events*

Entrée Choices

Chicken Cordon Bleu with Lemon Beurre Blanc
Sautéed Garlic Shrimp with a Bell Pepper Medley
Beef Tenderloin Tips in Fontina Fonduta
Pecan Crusted Snapper
Grilled Apple Brandy Pork Chops
Buttermilk Fried Chicken
Grilled Mahi Mahi with Lime Herb Sauce
Chicken Penne Pasta
Carved Virginia Baked Ham*
Carved Roasted Turkey*
Carved Herb Roasted Steamship of Pork *
Carverd Slow Roasted Herb Crusted Prime Rib**

*(\$100 Chef's fee for carved items)

**(\$3.00 surcharge per person)

Sides Dishes

(Select Four)

Roasted New Potatoes, Baked Sweet Potatoes, Red Skin Garlic Mashed Potatoes,
Parslied New Potatoes, Rice Pilaf, Sautéed Cabbage, Southern Collard Greens,
Roasted Squash Medley, Cinnamon Spiced Apples, Roasted Vegetable Medley,
Seasoned Broccoli Florets, Three Bean Almandine, and Southern Squash Casserole

Desserts

(Select Two)

Key Lime Pie, Cheesecake with Strawberry Sauce, Red Velvet Cake,
Apple Cobbler, Peach Cobbler, Bread Pudding, Pecan Pie, Apple Pie,
Carrot Cake with Cream Cheese Frosting, Raspberry Brûlée Cheesecake
and Chocolate Layer Cake

Two Entrées

\$36.00 per Guest

Three Entrées

\$40.00 per Guest

ALL DINNER BUFFETS ARE CHARGED FOR A MINIMUM OF 40 GUESTS

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DINNER

Themed Dinner Buffets

All Buffets are Served with Freshly Brewed Iced Tea and Colombian Coffee

Add \$3 Per Guest Set-up Fee for Outdoor Events

All American Cookout

\$29.00 per Guest

Creamy Cole Slaw, Red Bliss Potato Salad, Pasta Salad, Country Style Baked Beans, Sliced Barbecue Brisket, Angus Beef Hamburgers and Cheeseburgers, All-Beef Hot Dogs, Appropriate Condiments, Relish Tray, Apple Pie and Chocolate Cake

Southern Barbecue

\$32.00 per Guest

Garden Salad with Assorted Dressings, Cole Slaw, Potato Salad, Baby Back Pork Ribs, Barbecue Chicken, Fried Catfish, Corn on the Cob, Baked Beans, Macaroni and Cheese, Ripe Watermelon Slices, Pecan Pie and Strawberry Shortcake with Whipped Cream

Authentic Mexican Fiesta

\$35.00 Per guest

Chef Attended Fajitas Station featuring:

Julienne Strips of Blackened Chicken and Seasoned Grilled Skirt Steak, Sautéed Mushrooms, Green and Red Bell Peppers, Onions, Flash Heated Corn and Flour Tortillas, Cheese Enchiladas with Chili Sauce, Chicken Chimichangas, Spicy Taco Beef, Refried Beans, Mexican Yellow Rice, Arepas. Chef's Fee Required

Toppings & Condiments to Include:

Shredded Lettuce, Diced Tomatoes, Diced Fresh Jalapenos, Sliced Pickled Jalapenos, Chopped Onions, Fresh Cilantro, Pico De Gallo, Sour Cream, Homemade Guacamole, Fresh Lemon & Lime Wedges, a Variety of Hot Sauces, Freshly Made Tortilla Chips & Mexican Queso Dip, Cinnamon Sugared Churros & Dulce de Leche Flan

Caribbean Island Carnival

\$40.00 per Guest

Cucumber, Tomato & Onion Salad, Plantains, Black Bean Soup, Tropical Fruit Display, Island Crab Fritters, Jamaican Jerked Chicken, Chef Carved Whole Roasted Suckling, *(Chef's Fee Required)*, Broiled Grouper with Tropical Fruit Salsa, Pigeon Peas and Rice, Vegetable Medley, Caribbean Corn Muffins, Key Lime Pie and Sweet Georgia Coconut Cream Bombe

Seafood Buffet

\$41.00 per Guest

Garden Salad with Assorted Dressings, Cole Slaw, Fresh Fruits and Cheese Mirror, Chilled Shrimp, Sicilian Sole with Fennel Cream Sauce, Baked Whitefish, Mussels in White Wine and Lemon, Chicken Florentine Pinwheels, Teriyaki Glazed Salmon, Fried Shrimp, Chef Carved Prime Rib of Beef, *(Chef's Fee Required)*, Oven Roasted Herb Potatoes, Wild Rice, Grilled Vegetables, Hushpuppies, Jalapeno Corn Muffins, Chocolate Kahlua Cake and Cheesecake with Strawberry Coulis

Add Steamed or Chilled Alaskan Snow Crab Legs with Drawn Butter to any Dinner Buffet

\$9.00 per Guest

Low Country Boil

\$44.00 per Guest

Marinated Tomato and Red Onion Salad, Garden Salad with Assorted Dressings, Cole Slaw, Red Beans and Rice, Grilled Vegetables, Fried Catfish Filets, Charbroiled Island Chicken, Low Country Boil of Shrimp, Crab Legs, Red Skin Potatoes, Corn on the Cob and Smoked Sausage, *(Chef's Fee Required)*, Hushpuppies, Corn Muffins, Georgia Pecan Bread Pudding and Key Lime Pie

ALL DINNER BUFFETS ARE CHARGED FOR A MINIMUM OF 40 GUESTS



ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND APPLICABLE SALES TAX
ALL PRICES AND PRODUCT AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE

HORS D'OEUVRES AND RECEPTION IDEAS

Cold Hors d'oeuvres

	100 Pieces
Variety of Tea Sandwiches <i>(Chicken Salad, Ham Salad, Shrimp Salad and Tuna Salad)</i>	\$215
Fresh Strawberries with Chocolate Fondue	\$215
Tomato and Mozzarella Crostinis	\$215
Strawberry and Brie Bruschettas	\$240
Chocolate Covered Strawberries	\$295
Assorted Petit Fours	\$295
Salmon Mousse on an English Cucumber Round	\$215
Spicy Shrimp Remoulade on Molasses Butter Pumpnickel Toast	\$395
Chilled Jumbo Shrimp with Cocktail Sauce	\$355
Shrimp Shooters- 50 Shooters <i>(2 large prawns served in a shot glass of cocktail sauce)</i>	\$400
Prosciutto Wrapped Asparagus Spears	\$265

Hot Hors d'oeuvres

	100 Pieces
Assorted Mini Quiche	\$215
Fried Ravioli Served with Marinara Sauce	\$235
Spanikopita (Feta and Spinach in a Phyllo Triangle)	\$255
Vegetable Spring Roll with Sweet and Sour Dipping Sauce	\$255
Chicken Tenders served with Honey Mustard Sauce	\$245
Chicken Pot Stickers served with Soy-Ginger Sauce	\$265
Black & White Sesame Chicken	\$275
Sesame Chicken with Soy Chili Aioli	\$255
Spicy Thai Chicken Twisters served with Soy-Chili Sauce	\$265
Scallops Wrapped in Bacon	\$295
Mushroom Caps Stuffed with Crabmeat	\$295
Mini Crabcakes served with Tropical Fruit Salsa	\$395
Fried Georgia Wild Shrimp served with Cocktail Sauce	\$365
Shrimp Cakes with Chili-Lime Cream Sauce	\$375
Coconut Georgia Wild Shrimp served with Mango Sauce	\$395
Spicy Barbecue Georgia Wild Shrimp Wrapped in Bacon	\$395
Lobster Wellington	\$405
Crab Wellington	\$395
Seafood Beignets	\$395
Sausage Stuffed Mushrooms	\$275
Beef Tenderloin with Mushroom Duxelle in Puff Pastry	\$405

There will be a \$3.00 per person Butler Service Fee for Tray Passed Hors D'oeuvres

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Chef Prepared Pasta Station

\$21.00 per Guest

(Requires \$100 Chef's Fee)

Tri-Colored Cheese Tortellini, Fettuccini, Penne and Bowtie Pasta, Fresh Herbs, Fresh Vegetables, Baby Shrimp, Blackened Chicken and Italian Rope Sausage, Marinara, Alfredo and Pesto Sauces and Asiago Cheese

Chilled Seafood Bar

\$27.00 per Guest

(Requires \$100 Chef's Fee)

Fresh Shucked Oysters, Cocktail Crab Claws, Chilled Jumbo Shrimp and Cherry Stone Clams, Served with Cocktail Sauce, Accompanied by Lemon Wedges, Assorted Crackers Add Ahi Tuna – Market Price When Available

Chef's Carved Specialties

(Requires \$100 Chef's Fee)

Steamship of Beef

With Freshly Baked Rolls, Au Jus, Mustard and Horseradish Cream Sauce
100 Guests \$620.00

Prime Rib of Beef

With Freshly Baked Rolls, Au Jus, Mustard and Horseradish Cream Sauce
35 Guests \$370.00

Honey Glazed Baked Ham

With Freshly Baked Rolls and Honey Mustard Sauce
50 Guests \$240.00

Roasted Pork Loin

With Freshly Baked Rolls and Mustard Cognac Sauce
35 Guests \$195.00

Whole Roasted Turkey

With Freshly Baked Rolls and Cranberry Sauce
35 Guests \$175.00

Whole Roasted Suckling

With Freshly Baked Rolls and Roasted Pepper Sauce
20 Guests \$175.00

Steamship of Pork

With Freshly Baked Rolls and Apple Chutney
25 Guest \$ 140.00

Advisory: Thoroughly cooking foods of animal and fish origin reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let us know your preferences.

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There will be a \$3.00 per person Butler Service Fee for Tray Passed Hors D'oeuvres

Decorative Platters

Fruit & Cheese Display

Fruit and Assorted Domestic Cheese Mirror
Accompanied by Premium Table Crackers
\$6.75 per Guest

The Cheese Connoisseur

A Selection of Award-Winning Imported & Domestic Cheeses with a Variety of Gourmet Olives and Marinated Vegetables.
\$9.50 per Guest

Garden Fresh Crudité's

Seasonal Raw Vegetables Accompanied
by Buttermilk Ranch Dip
\$5.50 per Guest

Whole Poached Atlantic Salmon

Served with Red Onion, Capers, Whipped Cream Cheese
and Assorted Gourmet Crackers
\$7.50 per Guest

Pastrami Smoked Salmon

With Traditional Accompaniments of Chopped Boiled Egg,
Red Onion, Cream Cheese and Capers
\$8.50 per Guest

Baked Brie with Roasted Almonds

Wrapped in Puff Pastry, Served with French Bread
and Crackers
\$6.50 per Guest

Gourmet Seafood Dip

Accompanied by Premium Table Crackers
\$8.50 per Guest

Snacks

Fresh Salsa with Tri-Colored Tortilla Chips

25 Guests \$45.00

Toasted Pecans \$20.00 per Pound

Mixed Nuts \$18.00 per Pound

Bar Mix \$16.00 per Pound

Pretzels \$16.00 per Pound

A Table of Sweets

Assorted Cakes, Pies, Tortes, Chocolate Mousse
and Cookies
\$10.00 per Guest

HORS D'OEUVRES RECEPTION PACKAGE

\$100.00 per Guest

THREE HOUR OPEN BAR

Including Name Brand Mixed Drinks, Beer, Wine and Champagne

A Beautifully Garnished Tray of Seasonal Fresh Fruit With Imported and Domestic Cheeses

Chef Attended Carving Station Featuring Prime Rib of Beef

With Assorted Rolls, Au Jus, Horseradish Cream Sauce, Mayonnaise and Spicy Brown Mustard

Or

Chef Attended Pasta Station

Featuring Bowtie and Penne Pastas, Tri-Colored Cheese Tortellini, Fresh Seasonal Vegetables, Fresh Herbs, Baby Shrimp, Blackened Chicken, Italian Rope Sausage, Alfredo, Marinara and Pesto Sauces and Freshly Grated Cheeses

Or

Chef Attended Grits Station

With Stone Ground White Cheddar Cheese Grits, Yellow Cheddar Cheese Grits Cakes, Sautéed Shrimp, Short Rib Bourbon Stew, Bacon, Sausage, Shredded Cheeses and Black Bean Sauce

Choice of Six Hors d'oeuvres:

We prepare 3 pieces of each selection per guest for a total of 18 hors d'oeuvres per guest

Tomato and Mozzarella Crostinis

Chocolate Covered Strawberries

Strawberry and Brie Bruschettas

Proscuitto Wrapped Asparagus Spears

Salmon Mousse on English Cucumber Rounds

Spicy Shrimp Remoulade on Molasses Buttered
Pumpnickel Toast

Chilled Jumbo Shrimp with Cocktail Sauce

Vegetable Springroll with Sweet and Sour Sauce

Spanikopita (Spinach & Feta Cheese in Phyllo)

Sesame Chicken Strips with Chile - Aioli Sauce

Spicy Thai Chicken Twisters

served with Soy-Chili Sauce

Chicken Potstickers with Soy-Ginger Sauce

Pork Potstickers with Soy-Ginger Sauce

Sausage Stuffed Mushrooms

Crab Stuffed Mushrooms

Beef Tenderloin with Mushroom Duxelle in Puff Pastry

Shrimp Cakes with Chile Lime Cream Sauce

Mini Crabcakes with Tropical Fruit Salsa

Fried Coconut Shrimp with Mango Sauce

Scallops Wrapped in Bacon

Seafood Beignets

Crab Wellington

Lobster Wellington

Crab Louie Served in a Martini Glass

Whole Poached North Atlantic Salmon

There will be a \$3.00 per person Butler Service Fee for Tray Passed Hors D'oeuvres

Freshly Brewed Colombian Coffee or Non-Alcoholic Punch Station

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BEVERAGE SERVICE

A Fee of \$100 per Bartender is Applicable to All Bars

EACH BAR INCLUDES:

House Wines, Budweiser, Miller Lite, Heineken
and Michelob Ultra

NAME BRAND BAR

Hosted \$5.50 Cash \$6.00
Dewar's, Bombay Gin, Canadian Club, Smirnoff Vodka,
Jim Beam, Bacardi

PREMIUM BRAND BAR

Hosted \$6.00 Cash \$7.00
Chivas, Tanqueray Gin, Crown Royal, Ketel One,
Maker's Mark Bourbon, Mt. Gay Rum

HOUSE WINES

Per Glass
Hosted \$5.25 Cash \$5.75
Chardonnay, Merlot, Pinot Grigio
Cabernet Sauvignon and White Zinfandel
Hosted Per Bottle: \$23.00

DOMESTIC BEER

Hosted \$3.50 Cash \$3.75

PREMIUM BEER

Hosted \$4.25 Cash \$4.50

CORDIALS

Hosted \$6.50 Cash \$7.00

SOFT DRINKS AT THE BAR

Hosted \$2.00 Cash \$2.25

PERRIER

Hosted \$2.75 Cash \$3.00

SPARKLING WINE

Freixenet \$24.00 per bottle

BLOODY MARYS

Hosted \$5.75 Cash \$7.00

MIMOSAS

Hosted \$6.25 Cash \$7.00

BEVERAGE SERVICE

NAME BRAND LIQUOR BY THE BOTTLE

Dewar's, Bombay Gin, Canadian Club, Smirnoff Vodka,
Jim Beam and Bacardi
\$150 per bottle

PREMIUM BRAND LIQUOR BY THE BOTTLE

Chivas, Crown Royal, Ketel One, Maker's Mark Bourbon,
\$200 per bottle

**Other brands available upon request, priced accordingly*

MIXERS

Tonic Water, Club Soda, Coke, Diet Coke, Sprite, Ginger Ale
\$10 per liter

FRUIT PUNCH OR WEDDING PUNCH

\$25 per gallon

CHAMPAGNE PUNCH

\$50 per gallon

MARGARITA/DAIQUIRI BAR

Straight Blended, Peach, Strawberry,
Pina Colada
Hosted \$6.50 Cash \$7.00 each

Hospitality Suite Set-Up

Napkins, Plastic Cups, Straws, Bar Fruit & Ice

1 – 25	\$75.00
26- 50	\$ 125.00
50 – 75	\$200.00

BY THE HOUR BARS

3 Hour 4 Hour

Name Brands

\$40.00 per Guest \$50.00 per Guest

Premium Brands

\$55.00 per Guest \$65.00 per Guest

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GENERAL INFORMATION & CATERING POLICIES

MENU SELECTIONS: All menu selections should be submitted at least three weeks prior to the scheduled function date to insure the availability of the desired menu items.

DEPOSITS & TERMS OF SETTLEMENT: Direct Billing is not available for social banquet functions. A deposit of 25% of the estimated banquet cost is required for all catering functions. All deposits are non-refundable. Full payment is due when the final guarantee is given. A copy of a credit card is required to be kept onfile for all meetings and social events. All Banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or disputes of charges should be identified and resolved at that time.

CANCELLATIONS: Should you cancel a function less than 90 days prior to the scheduled date you will be liable for a minimum of 50% of the estimated costs for of your event. Should you cancel a function less than 30 days prior to the scheduled date you will be liable for 100% of the estimated cost of your event.

GUARANTEES: The King and Prince Resort requires a final guarantee of attendance be specified and communicated to the resort by at least 12Noon 72 working business hours (Monday-Friday) prior to the function. This will be considered the final guarantee for billing purposes, and is not subject to reduction. You will be charged for the guarantee or the actual number attending, whichever is greater. The Resort will set and prepare for 5% over the guarantee number. If the final guarantee is not given by the specified time, the Resort will prepare and charge for the estimated number of persons indicated on the Banquet Event Order. Should the number attending exceed your guarantee by over 10%, those guests will be charged at one and one-half times the original menu price.

FOOD & BEVERAGE: No Food or Beverage of any kind will be permitted to be brought into or taken out of The King and Prince Beach & Golf Resort. The King and Prince Beach & Golf Resort reserves the right to remove Food and Beverage brought into the facility in violation of this policy. As a licensee, The King and Prince Resort is required to abide by the laws of The State of Georgia and local county ordinances. It is our policy that no alcoholic beverages are brought onto the premises for catered functions. As a licensee, we encourage our patrons to drink responsibly. Sunday sales of alcoholic beverages are permitted; however, restrictions do apply. Consult with the Director of Catering regarding policies.

BANQUET & MEETING ROOMS: Other groups may be utilizing the same room prior to or following your function. Guests will be admitted to the banquet room and expected to depart at the times stated on the Banquet Event Order. Should a change from the original set up be requested on the day of the function, a labor charge will be assessed. The Resort reserves the right to move functions to other meeting/banquet rooms other than those appearing on the Banquet Event Order without prior notification. Room Rental fees will be charged for all banquet rooms.

OUTDOOR FUNCTIONS: In the event of a thirty percent (30%) or more inclement weather forecast, the Resort reserves the right to decide four hours prior to the event to relocate the function to the indoor back-up facility.

DECORATIONS: Fresh floral arrangements and theme decorations can be ordered for you through our Catering Department. The King and Prince Resort will not permit the affixing of anything to the walls, floors or ceilings of our banquet rooms with nails, staples, tape or any other substance without prior approval. The customer is responsible and shall reimburse the Resort for any damage, loss or liability incurred by the Resort by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or good before, during and after function.

SECURITY: The Resort may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Resort. The Resort is not responsible for damage to or loss of any items left in the Resort prior to or following any functions. The Resort makes no warranties or representations to the customer other than those printed hereon.

CONFERENCE MATERIALS: The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the Resort. The Resort must be notified in advance of shipping arrangements to insure proper acceptance of these items upon arrival at the Resort. If you have exhibitors, please ask the Catering Director for the "Exhibit Policy".

SERVICE CHARGE & TAX: All catering functions are subject to a 21% service charge and applicable state sales taxes. By state law, sales tax is added to the total cost of the function. Printed menu pricing is subject to change without notice.

Client Signature

Date

SHIPPING AND RECEIVING INFORMATION

Materials and Displays may be sent to the hotel within five days prior to a scheduled event. All parcels should be addressed to:

The King and Prince Beach and Golf Resort
201 Arnold Rd
St. Simons Island, GA 31522

Attention: *(Name of person who will be picking up parcel and identification of scheduled event)*

The hotel will place a notification on check-in advising of deliveries received. All parcels may be picked up at the Front Desk.

The hotel will not assume any liability for damaged parcels or contents and we recommend that valuable contents are insured. Parcels over 40 lbs. should be labeled as such to prevent injury to staff when moving.

The following charges will be added to your guest bill:

Package	Processing Fee
Parcels less than 10 lbs.	Complimentary
Parcels 10 lbs. – 20 lbs.	\$10.00
Parcels over 20 lbs.	\$20.00
Pallets and Crates*	\$100.00

* Pallets and crates require advance notification to the Security Department

- Any parcels sent more than five days prior to your event will incur an additional \$10 storage fee.
- Pallets or crates sent more than five days prior to your event will incur an additional \$100 storage fee.

The hotel also provides blank UPS and FedEx labels for outbound materials. UPS makes daily pickups at the hotel for your convenience. You may drop off your pre-labeled package at the Front Desk for shipment or you can make arrangements at the Front Desk for shipment and the shipping fees may be added to your guest bill or any major credit card.

Any other shipping inquiries, please contact the Security Department for information at (912)638-3631.

