



Wedding Reception Packages

EVENT VENUES

Delegal Room and Oceanfront Lawn

A lovely, ground floor event space, The Delegal features large picture windows with antique stained glass transoms overlooking the lawn and the Atlantic Ocean. Music is allowed in Delegal until 11:00pm.

Only a step from the ocean, our lawn is an incredible site for outdoor functions, whether it is a rehearsal dinner, ceremony or reception. Adjacent to the Delegal Room, this lawn has perfect flow between the reception and ceremony space.

Delegal Room and Lawn must be rented together.

Rental Fee ~ \$4500

Capacity - Delegal:

Strolling Reception ~ 260 guests

Seated Meal ~ 200 guests

Seated Meal with Dance Floor ~ 150 guests

Capacity - Lawn:

Strolling Reception ~ 350 guests

Seated meal ~ 230 guests

Ceremony with Center Aisle ~ 200 guests



Lanier Ballroom



The Lanier Ballroom is the largest banquet space available at The King and Prince Beach & Golf Resort. Music is allowed in Lanier until Midnight.

Capacity:

Strolling Reception ~ 350 guests

Seated Meal ~ 270 guests

Seated Meal with Dance Floor ~ 200 guests

Rental Fee ~ \$2500

Each venue carries a food & beverage minimum purchase amount for events. Ask your Catering Manager for more information.



Retreat Room



The Retreat Room is a second floor, oceanfront room. The lobby boasts a working antique bar and fireplace. The Retreat Room has rounded windows that offer a breathtaking 180-degree view of the Atlantic Ocean. Music is allowed in Retreat until Midnight.

Capacity:

Strolling Reception ~ 125 guests
Seated Meal ~ 80 guests
Seated Meal with Dance Floor ~ 60 guests
Ceremony with Center Aisle ~ 120 guests
Rental Fee ~ \$1000

Solarium

The Solarium is the original lobby of the hotel and is a beautifully appointed and fully furnished parlor. The Solarium has large windows with wonderful views of the Atlantic Ocean and a working fireplace. A wonderful space for indoor ceremonies, daytime receptions, bridal luncheons, and rehearsal dinners. Music is allowed in Solarium until 9:30pm.

Capacity:

Strolling Reception ~ 125 guests
Seated Meal ~ 80 guests
Ceremony with Center Aisle ~ 70 guests
Rental Fee ~ \$1000



Oceanfront Terrace

The Oceanfront Terrace is a brick patio perfect for small ceremonies and outdoor gatherings such as welcome parties. A beautiful space on the ocean's edge.

Capacity:

Strolling Reception ~ 125 guests
Seated Meal ~ 80 guests
Rental Fee ~ \$1000



Each venue carries a food & beverage minimum purchase amount for events. Ask your Catering Manager for more information.



Historic Courtyard



An original 1930s hidden garden courtyard located in the center of the Historic Main Building. Picturesque lampposts, tall arched windows, and seasonal flowers set the scene. Acoustic music is allowed in the Courtyard until 9:30 pm. No microphones, speakers, or amplification of any kind is allowed.

Capacity:

Strolling Reception ~ 50 guests
Seated Meal ~ 40 guests
Ceremony with Center Aisle ~ 60 guests
Rental Fee ~ \$500

Wesley Cottage Lawn

The Wesley Cottage evokes the special feel of a quaint beach cottage that is so much a part of St. Simons' cherished history. The living room opens into a spacious, fenced yard, perfect for a casual gathering. All types of music are allowed on the Wesley Cottage lawn until 10:00 pm.

Capacity:

Strolling Reception ~ 100 guests
Seated Meal ~ 80 guests
Rental Fee ~ Seasonal Nightly Rates Apply



Hampton Clubhouse



Located at the King and Prince Golf Course on the north end of St. Simons, the Hampton Clubhouse offers an elegant clubhouse experience. Floor to ceiling windows and a large terrace offer views of tranquil Lake Butler.

Capacity:

Strolling Reception ~ 44 guests
Seated Meal ~ 70 guests
Rental Fee ~ \$750

Atlantic Court

Bound only by a beachfront boardwalk, the Atlantic Court's formal lawn highlights the Golden Isles' greatest features. Stunning landscaping surrounds the evergreen turf, creating classic ocean views. Ask your wedding catering manager about tent options.

Capacity:

Strolling Reception ~ 350 guests
Seated Meal ~ 270 guests
Court Ceremony with center aisle ~ 200 guests
Rental Fee ~ \$3500



Each venue carries a food & beverage minimum purchase amount for events. Ask your Catering Manager for more information.



CELEBRATION PACKAGE INCLUSIONS

Menu Tasting for up to 4 Guests

Please see tasting policies in Catering Guidelines for more information

One Hour Hors d'oeuvres

Your choice of four hors d'oeuvres; approximately 6-8 pieces per person (*see page 5 for selections*)

Buffet or Plated Dinner Service; Strolling Reception

Includes iced tea, coffee, and decaffeinated coffee

4 Hour Deluxe Package Bar

To upgrade to a Premium Bar, add \$16 per person (*see page 10 for selections*)

Bartender Fees

Fee to Butler Pass Hors d'oeuvres

Chef's Fees for Carving / Action Stations for Strolling Reception

Champagne Toast

Table Linens and Napkins

Solid polyester floor length table linens, choice of colors available
All white napkins (color napkins available at an additional charge)

Dance Floor

Choice of wooden parquet or glossy black

Customized Diagram

Stage and Power for Band or DJ

House Table Décor

Various votive candles, round mirrors, miscellaneous small centerpieces

House Chair Selection

Choice of white, padded folding chairs or champagne banquet chairs

Cake Cutting and Service

Complimentary Self-Parking

Special Room Rates for All Guests

Complimentary Wedding Night Accommodations (based on availability)

A 22% service charge and 7% sales tax to be added to all Food and Beverage.



WEDDING DIRECTION

Wedding Direction Services are required by the Resort and can be added to your Wedding Package at \$750 plus tax. *

Services to include:

Pre-Wedding Communication (starts up to 30 days prior to wedding)

Unlimited emails, 1 in-person meeting, and walk-through of venue

Rehearsal Management and Direction (1 Hour)

Wedding Day Set Up (Tables, Centerpieces, Table numbers, Place cards, Miscellaneous Décor, Etc.)

Wedding Day Management and Direction

** If you would prefer to contract your own wedding coordinator, they must be a licensed, bonded, and insured professional.*



HORS D'OEUVRES OPTIONS

Cold Hors d'oeuvres

Tomato and Mozzarella Bruschetta
Baked Herb Crusted Goat Cheese Crostini
Smoked Salmon Grilled Cheese
Seared Tuna Tacos with Asian Slaw
Steamed Shrimp with Cocktail Sauce
Caprese Skewers
Antipasto Kabobs

Hot Hors d'oeuvres

Crispy Pear and Brie in Phyllo
Truffle Macaroni and Cheese Croquette
Baked Asparagus Parmesan Roll Up
Mascarpone Asher Blue Cheese and Onion Tart
Fried Green Tomatoes, Jalapeno Ranch
Mini Lobster Roll
Bacon Wrapped Peach BBQ Shrimp
Georgia White Shrimp, Cocktail Sauce
Lobster Gougère
Chorizo Stuffed California Date wrapped with Applewood Smoked Bacon
Chicken and Ibérico Ham Croquettes
Chicken Pot Pie Beignets
Mini Crab Cakes, Spicy Red Pepper Rémoulade
Scallop Dumplings, Ginger Soy Sauce
Coconut Shrimp, Orange Marmalade
Bacon Wrapped Scallops, Lime Crème Fraîche
Indian Spiced Lamb Skewers, Tomato Curry
Miniature Beef "Wellington"
Crispy Duck Dumplings, Plum Sauce

Tartare in Cones

Salmon Tartare, Daikon Sprout, Cucumber Crème Fraîche
Beet Tartare, Goat Cheese Mousse, Walnut Crumble
Beef Tartare, Horseradish Mayo, Truffle Oil
Tuna Tartare, Wasabi Mayo

Spoons

Confit Tomato, Niçoise Olives, Balsamic Crumble
Peach and Brie
Fried Oyster, Tabasco Mayo, Lemon Powder
Ahi Tuna Poke, Seaweed Salad
Georgia Caviar, Crème Fraîche Panna Cotta, Potato Chip
Smoked Salmon, Fennel Jam, Cucumber, Mandarin Oil
Duck Rillettes, Quince Gelée, Pickled Mustard Seed

Forks

Charred Squid, Chorizo, Potato, Olive Pepper Aioli
Chicken and Waffle, Maple Cream
Lobster, Mango, Arugula, Chili Mayonnaise
Ibérico Ham, Manchego, Spanish Olive, Almonds
Roasted Date, Asher Blue Cheese, Georgia Pecans



DINNER BUFFET MENUS

The Golden Isles Buffet

Choice of 4 Hors d'oeuvres

Display:

Seasonal Fruit and Artisanal Cheese

Salads:

Mixed Greens Salad

Chopped Romaine, Tomatoes, Cucumbers, Olives, Carrots, Red Onions, Banana Peppers, Croutons, Bleu Cheese Crumbles, Ranch, King & Prince House Dressing

Pasta Salad

Entrees:

Grilled Salmon Medallions with Tomato Fresca

Sliced Cajun Pork Sirloin Au Jus

Marinated Grilled Chicken Breast, Wilted Spinach with

Whole Grain Mustard

Accompaniments:

Grilled Asparagus

Creamed Spinach with Bacon

Rosemary Garlic Roasted Potatoes

Dinner Rolls and Whipped Butter

\$125 per person

Brunswick Buffet

Choice of 4 Hors d'oeuvres

Soup:

Brunswick Stew or Crawfish Gumbo

Salads:

Ham and Cheddar Macaroni Salad

Bacon Ranch Potato Salad

Georgia Wedge Salad

Fruit and Feta Salad

Entrées:

Southern Fried Chicken

Marinated Flank Steak

Wild Georgia Shrimp

Accompaniments:

Macaroni and Cheese

Congaree and Penn Cheddar Grits

Collard Greens

Corn Muffins & Cheddar Biscuits with Whipped Butter

\$130 per person

Taste of Georgia Buffet

Choice of 4 Hors d'oeuvres

Salads:

Cabbage Slaw, Cider Vinegar, Celery Seeds

Potato Salad with Scallions, Grain Mustard, Dill

Watermelon, Tomato, Pickled Onion, Basil

Bibb Lettuce, Asher Blue Cheese Dressing, Onion Tangle

Charred Corn Salad, Roasted Peppers, Chili Vinaigrette

From the Smoker or Grill:

Grilled Adobo Marinated Skirt Steak Herb Chimichurri Sauce

BBQ Glazed Baby Back Ribs, Siracha BBQ Sauce

House Smoked Brisket, Bourbon BBQ Sauce

Green Chili Roasted Chicken and Louisiana Chorizo

Accompaniments:

Baked Yukon Potatoes with Fixings

Bean Stew, Smoked Ham Hocks

Green Beans, Garlic Butter

Corn Muffins, Rolls, Whipped Butter

\$140 per person

Italian Dinner al fresco

Choice of 4 Hors d'oeuvres

Display:

Authentic Antipasto Platter

Salads:

Italian Salad

Mixed Greens, Tomatoes, Cucumbers, Olives, Carrots, Red Onions, Pepperoncini, Croutons, & Creamy Italian Dressing

Classic Caesar Salad

Chopped Romaine Hearts, White Anchovies, Shaved Parmesan, Herb Croutons, & Creamy Caesar Dressing

Caprese Salad

Heirloom Tomatoes, Mozzarella, Basil, Balsamic Drizzle

Entrees:

Chicken Piccata Sautéed in Lemon, White Wine, Capers

Classic Shrimp Alfredo

Wild Georgia Shrimp, Parmesan Cream Sauce, Fettuccini

Roasted Eggplant Parmesan

Accompaniments:

Italian Style Green Beans, Prosciutto & Mushrooms

Dinner Rolls and Whipped Butter

\$130 per person



PLATED DINNER MENUS

Choice of 4 Hors d'oeuvres to be served prior to dinner service

Select one salad to be served or pre-set at each place setting:

The King and Prince Salad

Arugula, Seasonal Berries, Grapes, Apples, Feta Cheese, Roasted Shallot Vinaigrette

Classic Caesar Salad

Parmesan Cheese, Croutons, Caesar Dressing

Mixed Greens Salad

Carrots, Cucumbers, Tomatoes, Ranch Dressing

Georgia Iceberg Wedge

Gouda Cheese, Pickled Onions, Bacon, Ranch Dressing

Frisée Salad

Dried Cranberries, Goat Cheese, Lemon Vinaigrette, Toasted Pecan

Caprese Salad

Sliced Beefsteak Tomato, Fresh Mozzarella, Basil, Balsamic Drizzle

Select one entrée to be served to all guests:

You may choose 2 entrees for your guests' selection; however, the count for entrée selections would be due one week prior to event. To offer a third entrée, please add a \$6 per person surcharge.

Plated Dinner Entrees:

\$100 per person

Cauliflower Steak

Red Quinoa Pilaf, Mustard Vinaigrette

Swiss Chard and Fontina Cheese

Roasted Tomato Cream

Vegetable Curry, Steamed Rice

Pickled Mango, Raita

Seared Daikon "Scallop"

Charred Onion Soubise, Kale, Piquillo pepper Coulis

\$112 per person

Sprinter Mountain Airline Chicken Breast Coq au Vin

Topped with Mushroom Ragout, Served with Fingerling Potatoes,

Tri-colored Baby Carrots

Glazed Duck Confit

Organic Brown Rice, Charred Green Beans, Honey Mushroom Broth

Oven Roasted Top Sirloin

Topped with Shallot Herb Compound Butter

Served with Garlic Mashed Potatoes, Sautéed Zucchini, Squash,

Onion, and Red Peppers

Herb Crusted Rack of Lamb with Port Demi-Glace Served over

Spinach and Sweet Potato Hash

\$118 per person

Atlantic Salmon Filet

Moroccan Spiced Lentils, Eggplant, Charred Tomato Vinaigrette

King and Prince Shrimp and Grits

Prepared with Wild Georgia Shrimp, Tasso Gravy with Andouille

Sausage and Bacon, served over Boursin Cheese Stone Ground Grits

and Crisp Green Beans

Herb Grilled New York Strip

Topped with Green Peppercorn Demi. Served with

Garlic Boursin Potato Purée and Sautéed Green Beans

\$124 per person

Roasted Châtel Farms Beef Tenderloin "Au Poivre"

Truffle Potato Rissoles,

Cipollini Onions, and Black Pepper Mustard Sauce

\$145 per person

Surf & Turf:

Beef Tenderloin with Garlic Roasted Wild Georgia Shrimp

Topped with an Herb Lemon Chimichurri Sauce



STROLLING RECEPTION MENU

Choice of 4 Hors d'oeuvres

Display

Selection of Seasonal Sliced Fruit, Berries, and Local and Imported Soft and Hard Cheeses
Assorted Crackers, Breadsticks, and Honey Yogurt Dipping Sauce

Stations:

Lobster Bisque, Tomato/Brie Soup, OR Smoked Artichoke Soup

Choice of Fried Green Tomato Bar OR Mashed Potato Bar

Mashed Potato Bar

Cheddar, Monterey Jack, and Gouda Cheeses,
Diced Tomatoes, Broccoli, Red Peppers, Bacon Bits, Chives, Salsa, Sour Cream, and Whipped Butter

Fried Green Tomato Bar

Pimento Cheese, Goat Cheese Crumbles, Pickled Onions, Arugula, Jalapeño Ranch, Bacon Aioli, and Red Pepper Salsa

Choice of Shrimp & Grits Station, Crab Cake Station, Risotto Station, OR Carving Station/Salad Combo

Shrimp and Grits Station

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

Crab Cake Station

Coastal Crab Cakes accompanied by Corn Relish, Jalapeño Tartar Sauce, and Cajun Remoulade

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
(Chef Attendant Required)

Choice of Carving Station (Chef Attended), Served with Martini Salad Station

Whole Roasted Breast of Turkey Carving Station

Infused with Rosemary and Garlic, Served with House Made Cranberry Sauce, Mayonnaise, and Mustard

Cajun Spiced Pork Loin Carving Station

House Grain Mustard

Pepper Crusted Prime Rib Station Carving Station

Fresh Herb and Garlic Marinated Prime Rib of Beef, Sauce Au Poivre

Martini Salad Station with Chopped Garden Greens, Tomatoes, Cucumbers, Carrots,
Pickled Onions with House Dressing

\$141 per person



CHILDREN'S MENUS

Children and Youth pricing available for buffet package upon request

\$25 per child (ages 5-12)

Sides:

Melons and Strawberries

Ants on a Log

Mac and Cheese

House Salad

Entrées:

Chicken Fingers with French Fries

Grilled Chicken with Mashed Potatoes and Roasted Vegetables

Pot Roast with Mashed Potatoes, Carrots, and Gravy

Peanut Butter & Jelly Sandwich

Hamburger (6 oz) with Lettuce, Tomato, and Fries

Children's Pasta with Alfredo, Marinara, or Butter, Served with Broccolini

Fish & Chips with Smashed Peas

All-Beef Hot Dog with Fries

Children's Fried Shrimp with Grits

Pulled Pork Slider with Slaw

VENDOR MEALS

Cold Deli Sandwich with House Made Chips and Seasonal Fruit

\$16 per Box

Chef's Selection of Protein, Starch, and Vegetable

\$25 per Hot Meal

PACKAGE BAR SELECTIONS

Deluxe Bar (included in packages)

House Liquor:

New Amsterdam Vodka
New Amsterdam Gin
Dewar's White Label Scotch
Canadian Club Whiskey
Old Forester Bourbon
Captain Morgan White Rum
el Jimador Tequila Reposado

House Wine:

Proverb Wines: Chardonnay, Pinot Grigio, Rose, Cabernet Sauvignon, Merlot, Pinot Noir |
Lost Angel Moscato | Copper Ridge White Zinfandel | Prince de Richmond Brut

Domestic Beer (choice of 3):

Sweetwater 420 | Miller Lite | Southbound Hoplin' IPA | Michelob Ultra | Yuengling | Sam Adams Seasonal | Bud Light

Imported Beer (choice of 3):

Corona Extra | Stella Artois | Blue Moon | Tybee Island Blonde | Rogue Dead Guy Amber Ale | Guinness Draught | Red Stripe

Premium Bar Package (to upgrade liquor and wine, add \$16 per person)

Premium Liquor:

Absolut Vodka
Tanqueray Gin
Chivas Regal Scotch
Crown Royal Whiskey
Maker's Mark Bourbon
Mt. Gay Rum
Jose Cuervo Tequila

Premium Wine:

Line 39 Wines: Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir

Domestic Beer (choice of 3):

Sweetwater 420 | Miller Lite | Southbound Hoplin' IPA | Michelob Ultra | Yuengling | Sam Adams Seasonal | Bud Light

Imported Beer (choice of 3):

Corona Extra | Stella Artois | Blue Moon | Tybee Island Blonde | Rogue Dead Guy Amber Ale | Guinness Draught | Red Stripe