

OMNI HILTON HEAD OCEANFRONT RESORT  
WEDDING MENUS







A DAY *UNLIKE* ANY OTHER  
**SHOULD  
HAPPEN**  
AT A PLACE *UNLIKE* ANY OTHER.



# YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. From distinctive venues and exceptional cuisine to luxurious accommodations and legendary service, it all comes together to ensure your event is truly sensational. Omni Hilton Head Oceanfront Resort's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

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# VENUES

## THE SHOREHOUSE

Hilton Head's premier oceanfront wedding venue. Our exclusive and private ocean side venue offers the ultimate in casual elegance for your South Carolina Wedding celebration. Whether you're planning a low country chic affair or a more formal occasion, the Shorehouse is the ideal location. This covered pavilion offers breathtaking expansive ocean views with ample space for both ceremony and reception. If you choose to have your ceremony on the sand, there is also private adjacent beach access. These are just a few of the amazing features this seaside gem has to offer. The Shorehouse is ideal for events up to 250 guests. Add a touch of authentic low country at the Shorehouse Oyster Bar.

## OCEAN DECK AND BREEZE BAR

The Ocean Deck and Breeze Bar is the ultimate beachfront venue to host intimate weddings for up to 60 guests. Whether you choose to have both ceremony and reception on the deck or have your ceremony in the sand just steps away, this venue offers it all.

## PALMETTO DECK AND LAWN

This unique space is perfect for all wedding functions. Comfortable seating with fire pits on the lawn combined with an adjacent covered deck will provide a great casual atmosphere for family and friends. The Palmetto Deck and Lawn are ideal for 25-250 guests.

## THE COURTYARD

Located at the heart of the resort, surround yourself in lush foliage just steps from the ocean. This garden atmosphere complete with a large fire pit is great for welcome receptions, rehearsal dinners, bridal luncheons and more. The Courtyard can be set up to host 25-150 guests.



# INCLUSIONS

We promise to lessen the worry of wedding planning and help you begin your happily ever after with this specially designed wedding package.

Wedding menu tasting for four.

*A 26% service charge and applicable sales tax will be added.*

## THE CEREMONY

White Garden chairs

Fruit-infused water station

Ceremony rehearsal location

Tables for gifts and programs

Indoor ballroom for outdoor ceremonies as a weather back-up

## THE COCKTAIL HOUR & RECEPTION

A selection of hot or cold hors d'oeuvres with choice of plated or buffet dinners

Champagne toast for all guests

Elegant floor-length white linen and complementing white napkins.

White garden chairs

Head table or sweetheart table

Dance floor and staging for entertainment (indoors only)

Dedicated banquet captain

Wedding reception venue

Wedding night accommodations, romantic amenity for the bride and groom with a \$10,000.00 spend on food and beverage.

Wedding night oceanfront suite accommodations and romantic amenity for bride and groom with a \$20,000.00 spend on food and beverage.

Self-parking for day of rehearsal and wedding





## LOW COUNTRY AFFAIR PACKAGE

### PACKAGE INCLUSIONS

Four hours call brand package bar, one hour cocktail reception with four butler passed hors d'oeuvres.

Plated dinner | Choice of salad and three entrées

170 per person

Choice of 4 Hors d'Oeuvres

#### CHILLED

Deviled eggs | Crisp andouille sausage, tarragon, and smoked roe

Avocado toast | Avocado mousse, sprouted rye, heirloom tomatoes, radishes, and chia seeds

Curry chicken phyllo | House curry blend, cilantro, red onion, mayonnaise, phyllo cup

Cured salmon | Virgil Kaine bourbon-cured salmon, whipped tarragon cream cheese and lemon on pumpernickel

#### WARM

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

Fried artichokes | Parmesan cheese & panko crust with lemon and anise aioli

Stuffed mushrooms | Andouille sausage and aged cheddar

Thai vegetarian spring roll | Sweet Thai chili sauce, creamy peanut sauce

Beef Wellington | Beef tenderloin, mushroom duxelle, puff pastry, bearnaise sauce

Chicken and waffles | Chicken-fried chicken, spiced honey, and indigo waffle

### SALADS | CHOICE OF ONE

#### CLASSIC CAESAR

Romaine hearts, Parmesan cheese, croutons, and Caesar dressing

#### MIXED GREENS

Cherry tomatoes, cucumbers, red onions, sunflower seeds, and buttermilk ranch dressing

#### BABY KALE

Orange purée, crumbled goat cheese, savory granola, and honey vinaigrette

### ENTRÉES | CHOICE OF TWO PROTEIN AND ONE VEGETARIAN

#### AIRLINE CHICKEN BREAST

Rosemary, thyme & lemon chicken with potato purée, trim top carrots, and herb chimichurri

#### BRAISED SHORT RIBS

Whipped garlic mashed potatoes, roasted broccoli and Virgil Kaine jus

#### MESQUITE-BRINED PORK CHOP

Smoked brine, sweet potato purée, seasonal squash, and boiled peanut jus

#### LOCAL CATCH

Chef-selected local catch, aromatic jasmine rice, tri-color cauliflower and citrus beurre blanc

#### VEGAN TRUMPET MUSHROOM

Pan-seared trumpet mushroom, potato purée, black beans, and radish

#### 12-SPICE VEGAN CURRY

Tomato, zucchini, yellow squash, chickpea, and spinach sautéed in our house curry blend, jasmine rice

*Add crab cake to entrée for an additional 17 per person.*

*Add shrimp to entrée for an additional 16 per person.*

4-hour open bar

#### CALL

Vodka | Svedka Gin | Seagram's Rum | Castillo Bourbon | Jim Beam Scotch | J&B Tequila | Sauza Blanco Cognac | Hennessy VS | Domestic Beer | Imported Beer | Bulletin Place | Southeastern Australia | chardonnay | Bulletin Place | Riverina, NSW | sauvignon blanc | Bulletin Place | Southeastern Australia | merlot | Bulletin Place | Southeastern Australia | cabernet sauvignon.

*Upgrade to premium brands 8 | per person*

*Upgrade to craft brands 12 | per person*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices are subject to a 26% service charge and applicable state sales tax. All menus and prices are subject to change.*



# COASTAL GATHERING PACKAGE

A 26% service charge and applicable sales tax will be added.

## PACKAGE INCLUSIONS

Four hours premium package bar, one hour cocktail reception with four butler passed hors d'oeuvres.

One Display Station

Plated dinner | Choice of salad and three entrées

180 per person

Choice of 4 Hors d'Oeuvres

### CHILLED

Deviled eggs | Crisp andouille sausage, tarragon, and smoked roe

Avocado toast | Avocado mousse, sprouted rye, heirloom tomatoes, radishes, and chia seeds

Curry chicken phyllo | House curry blend, cilantro, red onion, mayonnaise, phyllo cup

Cured salmon | Virgil Kaine bourbon-cured salmon, whipped tarragon cream cheese and lemon on pumpernickel

Low country ceviche | Local shrimp, fresh herbs, heirloom tomatoes and benne seeds in a shooter

Marinated shrimp | Cocktail sauce, lemons, and parsley

Lump crab salad shooter | Meyer lemon, dill red onion, mayonnaise

### WARM

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

Fried artichokes | Parmesan cheese & panko crust with lemon and anise aioli

Stuffed mushrooms | Andouille sausage and aged cheddar

Thai vegetarian spring roll | Sweet Thai chili sauce, creamy peanut sauce

Beef Wellington | Beef tenderloin, mushroom duxelle, puff pastry, bearnaise sauce

Chicken and waffles | Chicken-fried chicken, spiced honey, and indigo waffle

Low country crab cakes | Low country spice, Frogmore remoulade, garden herbs

Rockefeller oysters | Collard greens and pimentos

## DISPLAY STATION | CHOICE OF ONE

### CHEF'S CHEESE DISPLAY

Chef's selected domestic and international cheeses, house-made jams, nuts, fresh pickles, and fresh baked baguette crostinis

### SEASONAL VEGETABLE CRUDITÉ

Raw & blanched seasonal vegetables with charred pimento cheese, Meyer lemon hummus and buttermilk ranch

### FRESH CARVED FRUIT DISPLAY

Cantaloupe, honeydew, watermelon, pineapple, California grapes, seasonal berries, and honey thyme cream

## SALADS | CHOICE OF ONE

### CLASSIC CAESAR

Romaine hearts, Parmesan cheese, croutons, and Caesar dressing

### MIXED GREENS

Cherry tomatoes, cucumbers, red onions, sunflower seeds, and buttermilk ranch dressing

### BABY KALE

Orange purée, crumbled goat cheese, savory granola, and honey vinaigrette





## COASTAL GATHERING PACKAGE

### ENTRÉES | CHOICE OF TWO PROTEIN AND ONE VEGETARIAN

#### AIRLINE CHICKEN BREAST

Rosemary, thyme & lemon chicken with potato purée, trim top carrots, and herb chimichurri

#### BRAISED SHORT RIBS

Whipped garlic mashed potatoes, roasted broccoli and Virgil Kaine jus

#### MESQUITE-BRINED PORK CHOP

Smoked brine, sweet potato purée, seasonal squash, and boiled peanut jus

#### BLACKENED SALMON

Pimento cheese grits, grilled asparagus, and pickled green tomatoes

#### BEEF TENDERLOIN

Potato purée, roasted broccolini, trumpet mushrooms and black garlic steak sauce

#### LOCAL CATCH

Chef-selected local catch, aromatic jasmine rice, tri-color cauliflower and citrus beurre blanc

#### VEGAN TRUMPET MUSHROOM

Pan-seared trumpet mushroom, potato purée, black beans, and radish

#### 12-SPICE VEGAN CURRY

Tomato, zucchini, yellow squash, chickpea, and spinach sautéed in our house curry blend, jasmine rice

*Add crab cake to entrée for an additional 17 per person*

*Add shrimp to entrée for an additional 16 per person*

### BAR STATION

#### PREMIUM

Vodka | Absolut Gin | Beefeater Rum | Bacardi Bourbon | Old Forester Scotch | Johnnie Walker Red Tequila | Milagro Silver Cognac | Hennessy VS | Domestic Beer | Imported Beer | Hayes Ranch | California | chardonnay | Hayes Ranch | California | cabernet sauvignon | Hayes Ranch | California | rosé

*Upgrade to the next level | 12 per person*

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# SURF AND SAND PACKAGE

## PACKAGE INCLUSIONS

Five hours craft brand package bar, one hour cocktail reception with five butler passed hors d'oeuvres.

Two Display Stations

Plated dinner | Choice of salad and three entrées

210 *per person*

Choice of 5 Hors d'Oeuvres

### CHILLED

Deviled eggs | Crisp andouille sausage, tarragon, and smoked roe

Avocado toast | Avocado mousse, sprouted rye, heirloom tomatoes, radishes, and chia seeds

Curry chicken phyllo | House curry blend, cilantro, red onion, mayonnaise, phyllo cup

Cured salmon | Virgil Kaine bourbon-cured salmon, whipped tarragon cream cheese and lemon on pumpernickel

Low country ceviche | Local shrimp, fresh herbs, heirloom tomatoes and benne seeds in a shooter

Marinated shrimp | Cocktail sauce, lemons, and parsley

Lump crab salad shooter | Meyer lemon, dill red onion, mayonnaise

### WARM

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

Fried artichokes | Parmesan cheese & panko crust with lemon and anise aioli

Stuffed mushrooms | Andouille sausage and aged cheddar

Thai vegetarian spring roll | Sweet Thai chili sauce, creamy peanut sauce

Beef Wellington | Beef tenderloin, mushroom duxelle, puff pastry, bearnaise sauce

Chicken and waffles | Chicken-fried chicken, spiced honey, and indigo waffle

Low country crab cakes | Low country spice, Frogmore remoulade, garden herbs

Rockefeller oysters | Collard greens and pimentos

## DISPLAY STATION | CHOICE OF TWO

### CHEF'S CHEESE DISPLAY

Chef's selected domestic and international cheeses, house-made jams, nuts, fresh pickles, and fresh baked baguette crostinis

### SEASONAL VEGETABLE CRUDITÉ

Raw & blanched seasonal vegetables with charred pimento cheese, Meyer lemon hummus and buttermilk ranche

### FRESH CARVED FRUIT DISPLAY

Cantaloupe, honeydew, watermelon, pineapple, California grapes, seasonal berries, and honey thyme cream

### ISLAND BRUSCHETTA TRIO

Green tomatoes, heirloom tomato and beefsteak tomato bruschetta with fresh baked parmesan crostini, olive oil, and balsamic reduction

### HILTON HEAD ICED SEAFOOD BAR

East Coast or local oysters when available, Smoked littleneck clams, Mussels with tasso ham, poached shrimp with cocktail sauce, chef's hot sauce and red wine and shallot mignonette

*Add 50 per person*





## SURF AND SAND PACKAGE

*A 26% service charge and applicable sales tax will be added.*

### SALADS | CHOICE OF ONE

#### CLASSIC CAESAR

Romaine hearts, Parmesan cheese, croutons, and Caesar dressing

#### MIXED GREENS

Cherry tomatoes, cucumbers, red onions, sunflower seeds, and buttermilk ranch dressing

#### BABY KALE

Orange purée, crumbled goat cheese, savory granola, and honey vinaigrette

### ENTRÉES | CHOICE OF TWO PROTEIN AND ONE VEGETARIAN

#### AIRLINE CHICKEN BREAST

Rosemary, thyme & lemon chicken with potato purée, trim top carrots, and herb chimichurri

#### BRAISED SHORT RIBS

Whipped garlic mashed potatoes, roasted broccoli and Virgil Kaine jus

#### MESQUITE-BRINED PORK CHOP

Orange purée, crumbled goat cheese, savory granola, and honey vinaigrette

#### BLACKENED SALMON

Pimento cheese grits, grilled asparagus, and pickled green tomatoes

#### BEEF TENDERLOIN

Potato purée, roasted broccolini, trumpet mushrooms and black garlic steak sauce

#### LOCAL CATCH

Chef-selected local catch, aromatic jasmine rice, tri-color cauliflower and citrus beurre blanc

#### SURF & TURF

Grilled beef tenderloin, potato purée and grilled asparagus, choice of jumbo lump crab cake, blackened salmon, or pan-seared local catch

#### VEGAN TRUMPET MUSHROOM

Pan-seared trumpet mushroom, smoked cheddar mashed potato, black beans, and radish

#### 12-SPICE VEGAN CURRY

Tomato, zucchini, yellow squash, chickpea, and spinach sautéed in our house curry blend, jasmine rice

*Add crab cake to entrée for an additional 17 per person*

*Add shrimp to entrée for an additional 16 per person*

### BAR PACKAGE

#### CRAFT

Vodka | Tito's Handmade Gin | The Botanist Rum | Sailor Jerry Bourbon | Maker's Mark Scotch | Monkey Shoulder Tequila | Patrón Silver Cognac | Hennessy VSOP | Domestic Beer | Imported Beer | Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | Decoy by Duckhorn | Sonoma County, California | chardonnay | Decoy by Duckhorn | Sonoma County, California | pinot noir | Decoy by Duckhorn | Sonoma County, California | cabernet sauvignon | Decoy by Duckhorn | Sonoma County, California | merlot

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# SOUTHERN CELEBRATION PACKAGE

A 26% service charge and applicable sales tax will be added.

## PACKAGE INCLUSIONS

Four hours call package bar, one hour cocktail reception with four butler passed hors d'oeuvres.

Two Display Stations

Buffet Dinner

Choice of 4 Hors d'Oeuvres

215 per person

## CHILLED

Deviled eggs | Crisp andouille sausage, tarragon, and smoked roe

Avocado toast | Avocado mousse, sprouted rye, heirloom tomatoes, radishes, and chia seeds

Curry chicken phyllo | House curry blend, cilantro, red onion, mayonnaise, phyllo cup

Cured salmon | Virgil Kaine bourbon-cured salmon, whipped tarragon cream cheese and lemon on pumpernickel

Low country ceviche shooter | Local shrimp, fresh herbs, heirloom tomatoes and benne seeds

Marinated shrimp | Cocktail sauce, lemons, and parsley

Lump crab salad shooter | Meyer lemon, dill red onion, mayonnaise

## WARM

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

Fried artichokes | Parmesan cheese & panko crust with lemon and anise aioli

Stuffed mushrooms | Andouille sausage and aged cheddar

Thai vegetarian spring roll | Sweet Thai chili sauce, creamy peanut sauce

Beef Wellington | Beef tenderloin, mushroom duxelle, puff pastry, bearnaise sauce

Chicken and waffles | Chicken-fried chicken, spiced honey, and indigo waffle

Low country crab cakes | Low country spice, Frogmore remoulade, garden herbs

Rockefeller oysters | Collard greens and pimentos

## DISPLAYS | CHOICE OF TWO

### CHEF'S CHEESE DISPLAY

Chef's selected domestic and international cheeses, house-made jams, nuts, fresh pickles, and fresh baked baguette crostinis

### SEASONAL VEGETABLE CRUDITÉ

Raw & blanched seasonal vegetables with charred pimento cheese, Meyer lemon hummus and buttermilk ranch

### FRESH CARVED FRUIT DISPLAY

Cantaloupe, honeydew, watermelon, pineapple, California grapes, seasonal berries, and honey thyme cream

### ISLAND BRUSCHETTA TRIO

Green tomatoes, heirloom tomato and beefsteak tomato bruschetta with fresh baked parmesan crostini, olive oil, and balsamic reduction

### HILTON HEAD ICED SEAFOOD BAR

East Coast or local oysters when available, Smoked littleneck clams, Mussels with tasso ham, poached shrimp with cocktail sauce, chef's hot sauce and red wine and shallot mignonette

Add \$50 per person





# SOUTHERN CELEBRATION PACKAGE

A 26% service charge and applicable sales tax will be added.

## DINNER BUFFET | CHOICE OF ONE

### LOWCOUNTRY BOIL

#### STARTERS

She-crab soup |  
Low country spice and sherry Tomato salad |  
Cucumbers, red onions, marinated feta cheese and  
shallot vinaigrette

Kale salad | Candied pecans, blueberries, goat cheese  
and honey vinaigrette

#### ENTRÉES

Lo' boil | Local shrimp, potatoes, sausages, corn on  
the cob and smoked Old Bay broth.

Grilled New York strip | Herb marinade and bourbon  
jus

Fried chicken | Buttermilk & pickle brine, seasoned  
flour

#### ACCOMPANIMENTS

Savannah-style rice

Green beans with slab bacon

Buttermilk biscuits and hush puppies with honey  
butter

OR

### OCEANFRONT

#### STARTERS

Field greens | Tomatoes, cucumbers, oranges with  
basil and lime vinaigrette

Salata | Cantaloupe, arugula, lemon, ricotta, and black  
pepper

#### ENTRÉES

Grilled chicken breast, pineapple, red peppers,  
and cilantro

Spice-rubbed New York strip with herb chimichurri  
Daily catch with cilantro & lime beurre blanc

#### ACCOMPANIMENTS

Mini baked potatoes with sour cream, cheddar,  
scallions, bacon, smoked pork and queso blanco

Fire-roasted squash, peppers, onions & tomatoes

Herb-roasted Yukon Gold potatoes with shallot  
vinaigrette

Sea salt rolls

## BAR PACKAGE

#### CALL

Vodka | Svedka Gin | Seagrams Rum | Castillo Bourbon  
| Jim Beam Scotch | J&B Tequila | Sauza Blanco Cognac |  
Hennessy VS | Domestic Beer | Imported Beer | Bulletin  
Place | Southeastern Australia | chardonnay | Bulletin  
Place | Riverina, NSW | sauvignon blanc | Bulletin Place |  
Southeastern Australia | merlot | Bulletin Place |  
Southeastern Australia | cabernet sauvignon

*Upgrade to premium brands | 8 per person*

*Upgrade to craft brands | 12 per person*

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shellfish, or eggs may increase your risk of foodborne illness.  
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sales tax. All menus and prices are subject to change.*



# HILTON HEAD PACKAGE

A 26% service charge and applicable sales tax will be added.

## PACKAGE INCLUSIONS

Four hours call package bar, one hour cocktail reception with four butler passed hors d'oeuvres.

One Display Station

Buffet Stations

220 per person

Choice of 4 Hors d'Oeuvres

### CHILLED

Deviled eggs | Crisp andouille sausage, tarragon, and smoked roe

Avocado toast | Avocado mousse, sprouted rye, heirloom tomatoes, radishes, and chia seeds

Curry chicken phyllo | House curry blend, cilantro, red onion, mayonnaise, phyllo cup

Cured salmon | Virgil Kaine bourbon-cured salmon, whipped tarragon cream cheese and lemon on pumpernickel

Low country ceviche shooter | Local shrimp, fresh herbs, heirloom tomatoes and benne seeds

Marinated shrimp | Cocktail sauce, lemons, and parsley

Lump crab salad shooter | Meyer lemon, dill red onion, mayonnaise

### WARM

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

Fried artichokes | Parmesan cheese & panko crust with lemon and anise aioli

Stuffed mushrooms | Andouille sausage and aged cheddar

Thai vegetarian spring roll | Sweet Thai chili sauce, creamy peanut sauce

Beef Wellington | Beef tenderloin, mushroom duxelle, puff pastry, bearnaise sauce

Chicken and waffles | Chicken-fried chicken, spiced honey, and indigo waffle

Low country crab cakes | Low country spice, Frogmore remoulade, garden herbs

Rockefeller oysters | Collard greens and pimentos

## DISPLAYS | CHOICE OF ONE

### CHEF'S CHEESE DISPLAY

Chef's selected domestic and international cheeses, house-made jams, nuts, fresh pickles, and fresh baked baguette crostinis

### SEASONAL VEGETABLE CRUDITÉ

Raw & blanched seasonal vegetables with charred pimento cheese, Meyer lemon hummus and buttermilk ranch

### CAROLINA BLUE CRAB DIP

Warm Carolina blue crab, Parmesan cheese & baby spinach dip with toasted baguettes and lavosh crackers

### ISLAND BRUSCHETTA TRIO

Green tomatoes, heirloom tomato and beefsteak tomato bruschetta with fresh baked parmesan crostini, olive oil, and balsamic reduction

### HILTON HEAD ICED SEAFOOD BAR

East Coast or local oysters when available Smoked littleneck clams, Mussels with tasso ham, poached shrimp with cocktail sauce, chef's hot sauce and red wine and shallot mignonette

Add \$50 per person





## HILTON HEAD PACKAGE

### CARVED FRUIT DISPLAY

Cantaloupe, honeydew, watermelon, pineapple, California grapes, and seasonal berries with honey thyme cream

### CHEF'S CHARCUTERIE DISPLAY

Chef's selected charcuterie, olives, pickled vegetables, assorted nuts, seasonal berries, and water crackers

### CULINARY STATION | CHOICE OF TWO

#### STREET TACOS

Marinated beef, spiced shrimp, and chicken tinga tacos  
Toppings | Cilantro, onion, shredded lettuce, guacamole, sour cream, diced tomato, cheddar cheese

#### LOW COUNTRY MAC AND CHEESE

House-made four-cheese sauce and campanelli pasta  
Toppings | Old Bay shrimp, spicy chili, BBQ pulled pork, onions, scallions, applewood-smoked bacon, diced tomato, buffalo sauce, and pesto flakes and fresh basil

#### SALAD STATION

Lettuce | Baby kale, romaine, spinach, and arugula  
Toppings | Cherry tomatoes, cucumbers, carrots, red onions, croutons, shredded cheddar, blue cheese, feta, sunflower, and pumpkin seeds  
Dressings | Buttermilk ranch, balsamic, blue cheese, and honey mustard

#### CYO PASTA STATION

Pasta | Penne and orecchiette | Marinara, Alfredo and basil pesto  
Add-ins | Sautéed chicken, shrimp, Italian sausage, mushrooms, peppers, black olives, artichoke hearts, red onions, heirloom tomatoes and spinach  
Toppings | Parmesan cheese, crushed red pepper flakes and fresh basil

### CARVING STATION | CHOICE OF TWO

*Includes whipped mashed potatoes and Seasonal Vegetable*

#### CAST IRON-SEARED BEEF TENDERLOIN

Garden herb marinated beef tenderloin, roasted jalapeño aioli and au jus

#### HERB-CRUSTED NEW YORK STRIP LOIN

Garlic & herb-crusted New York strip loin, caramelized onion aioli and red wine demi-glace

#### SWEET TEA-BRINED PORK LOIN

Grilled brined pork loin, honey mustard and pork jus

#### APPLEWOOD-SMOKED TURKEY BREAST

Sage & rosemary-rubbed applewood-smoked turkey breast, cranberry apple chutney, and rosemary gravy

#### CHEFS WHOLE ROASTED LOCAL FISH

Quick-cured and roasted local catch with dill and caper beurre blanc and southern citrus chutney

### BAR PACKAGE

#### CALL

Vodka | Svedka Gin | Seagram's Rum | Castillo Bourbon | Jim Beam Scotch | J&B Tequila | Sauza Blanco Cognac | Hennessy VS | Domestic Beer Imported Beer | Bulletin Place | Southeastern Australia | chardonnay | Bulletin Place | Riverina, NSW | sauvignon blanc | Bulletin Place | Southeastern Australia | merlot | Bulletin Place | Southeastern Australia | cabernet sauvignon

*Upgrade to premium brands | 8 per person*

*Upgrade to craft brands | 12 per person*

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# RECEPTION ENHANCEMENTS

## SPECIALTY STATIONS

Culinary attendants are required at each station for  
200 *per station*

### LOW COUNTRY MAC AND CHEESE

House-made four-cheese sauce and campanelli pasta

Toppings | Old Bay shrimp, spicy chili, BBQ pulled pork, onions, scallions, applewood-smoked bacon, diced tomato, buffalo sauce, and pesto

30 *per person*

### SALAD STATION

Lettuce | Baby kale, romaine, spinach, and arugula

Toppings | Cherry tomatoes, cucumbers, carrots, red onions, croutons, shredded cheddar, blue cheese, feta, sunflower, and pumpkin seeds

Dressings | Buttermilk ranch, balsamic, blue cheese, and honey mustard

19 *per person*

### STREET TACOS

Marinated beef, spiced shrimp, and chicken tinga tacos

Toppings | Cilantro, onion, shredded lettuce, guacamole, sour cream, diced tomato, cheddar cheese

30 *per person*

### LOWCOUNTRY OYSTER PIT- 8 DOZEN MINIMUM

Pit-fired oysters, cocktail sauce, Chef's hot sauce, lemons and horseradish

72 *per dozen*

### CYO PASTA STATION

Pasta | Penne and orecchiette | Marinara, Alfredo and basil pesto

Add-ins | Sautéed chicken, shrimp, Italian sausage, mushrooms, peppers, black olives, artichoke hearts, red onions, heirloom tomatoes and spinach

Toppings | Parmesan cheese, crushed red pepper flakes and fresh basil

28 *per person*

## CARVING STATION

### CAST IRON-SEARED BEEF TENDERLOIN

Garden herb marinated beef tenderloin, roasted jalapeño aioli and au jus

575 *per station* | serves 25

### HERB-CRUSTED NEW YORK STRIP LOIN

Garlic & herb-crusted New York strip loin, caramelized onion aioli and red wine demi-glace

600 *per station* | serves 25

### SWEET TEA-BRINED PORK LOIN

Roasted brined pork loin, honey mustard and pork jus

400 *per station* | serves 25

### APPLEWOOD-SMOKED TURKEY BREAST

Sage & rosemary-rubbed applewood-smoked turkey breast, cranberry apple chutney, and rosemary gravy

350 *per station* | serves 20

### CHEFS WHOLE ROASTED LOCAL FISH

Quick-cured and roasted local catch with dill and caper beurre blanc and southern citrus chutney

575 *per station* | serves 25

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## RECEPTION ENHANCEMENTS

### DISPLAYS

#### CHEF'S CHEESE DISPLAY

Chef's selected domestic and international cheeses, house-made jams, nuts, fresh pickles and fresh baked baguette crostinis

*17 per person*

#### SEASONAL VEGETABLE CRUDITÉ

Raw & blanched seasonal vegetables with charred pimento cheese, Meyer lemon hummus and buttermilk ranch

*14 per person*

#### HILTON HEAD ICED SEAFOOD BAR

East Coast or local oysters when available, Smoked littleneck clams, Mussels with tasso ham, poached shrimp with cocktail sauce, chef's hot sauce and red wine and shallot mignonette

*50 per person*

#### CARVED FRUIT DISPLAY

Cantaloupe, honeydew, watermelon, pineapple, California grapes, and seasonal berries with honey thyme cream.

*14 per person*

#### CHEF'S CHARCUTERIE DISPLAY

Chef's selected charcuterie, olives, pickled vegetables, assorted nuts, seasonal berries, and water crackers

*23 per person*

#### CAROLINA BLUE CRAB DIP

Warm Carolina blue crab, Parmesan cheese & baby spinach dip with toasted baguettes and lavosh crackers

*18 per person*



#### ISLAND BRUSCHETTA TRIO

Green tomatoes, heirloom tomato and beefsteak tomato bruschetta with fresh baked parmesan crostini, olive oil, and balsamic reduction

*16 per person*

### HOUSE MADE SWEET TASTINGS

#### COOKIE DISPLAY | 60 PER DOZEN

Chocolate chunk, white chocolate macadamia, oatmeal raisin, funfetti

#### CUPCAKE DISPLAY | 75 PER DOZEN

Key lime, red velvet, triple chocolate, carrot cake

#### KEY LIME TART | 10 PER PERSON

Graham cracker, vanilla with citrus cream and raspberries

#### CHEESECAKE | 10 PER PERSON

Rooftop honey, strawberry gel, compressed strawberries, and graham cracker

#### VIRGIL KAINE BOURBON & CHOCOLATE PECAN PIE TART | 11 PER PERSON

Georgia pecans, Dutch chocolate chantilly, seasonal berries

#### TRIPLE CHOCOLATE TORTE | 12 PER PERSON

Dark chocolate cake, milk chocolate mousse and whipped white chocolate.



# RECEPTION ENHANCEMENTS

## OMNI HILTON HEAD OCEANFRONT RESORT MAKE-YOUR-OWN SUNDAE - ATTENDANT REQUIRED.

Ice cream: Chocolate, vanilla and cookies & cream | Toppings: Chocolate chips, Oreo pieces, M&M's, Reese's Pieces, Snicker's pieces, Maraschino cherries, chopped pecans, and sprinkles | Sauces: Dark chocolate ganache, camellia ganache and caramel sauce | Waffle cones, sugar cones or cups | Make it a sandwich: Chocolate chip, sugar and peanut butter cookies

25 per person

## THE DOUGH BAR

Edible cookie dough served just like ice cream | Dough: Brownie batter, chocolate chip, peanut butter and snickerdoodle | Toppings: Chocolate chips, M&M's, Reese's Pieces, chopped pecans, Oreos, sprinkles and bacon bits | Sauces: Nutella, caramel sauce, camellia ganache and dark chocolate ganache | Waffle cones, sugar cones or cups

27 per person

## OMNI SIGNATURE MINI DESSERT DISPLAY

French macaron, mini chocolate ganache tart, lemon square bite, Italian opera cake

28 per person

## FRIED BEIGNETS - ATTENDANT REQUIRED.

Chefs fried beignets topped with powdered sugar | Toppings: Strawberry sauce, chocolate fudge, white chocolate sauce, caramel, fresh seasonal berries, sprinkles, and chocolate chunks

26 per person

## LATE NIGHT BITES

### FRENCH FRY BAR

French fries, tater tots, sweet potato fries, onion rings, pulled pork, spicy cheese sauce, shredded Cheddar, blue cheese crumbles, buffalo hot sauce, diced onions, tomatoes, and scallions.

27 per person

## HANDHELDS CHOOSE TWO - MINIMUM 2 DOZEN

English muffin with blueberry & maple sausage patty, fried eggs, and American cheese

Croissant with applewood-smoked bacon, scrambled eggs and Swiss cheese Breakfast burrito with peppers, onions, blueberry & maple sausage, and cheddar Croissant with sauteed spinach, tomato, and scrambled egg

120 per dozen

## SLIDER TRIO

Fried chicken, hamburger and fried green tomatoes, lettuce, tomato, onion, pickles, ketchup, mustard, mayonnaise

28 per person

## CHICKEN WINGS BAR

Crispy fried jumbo wings, buffalo, BBQ, garlic parmesan sauce, fresh crudité, blue cheese and ranch dressing

22 per person

## PIZZA BAR

Cheese, meat lovers, vegetable

18 per person

## NACHO BAR

Fried nacho chips, queso, diced tomato, jalapeno, black olives, guacamole, sour cream, salsa, shredded cheddar

18 per person

Add chicken \$9 per person

Add steak \$12 per person

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices are subject to a 26% service charge and applicable state sales tax. All menus and prices are subject to change.*





# BAR MIXOLOGY

*Bartender charge 200 per bartender. A taxable service charge of 26% for all events will be added. All menus and prices are subject to change.*

## BRANDS

### CRAFT

Vodka | Tito's Handmade

Gin | The Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Tequila | Milagro Silver

Cognac | Hennessy VS

### CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

## BEERS

### DOMESTIC

*Budweiser, Bud Light and Coors Light*

### IMPORT/CRAFT

*Heineken, Samuel Adams Boston Lager and Corona*

## HOST BAR

*Craft brands | 14 per drink*

*Premium brands | 13 per drink*

*Call brands | 12 per drink*

*Domestic beer | 7 per drink*

*Imported beer | 8 per drink*

*House wine | 10 per drink*

*Soft drinks | 6 per drink*

*Cordials | 13 per drink*

## CASH BAR

*Craft brands | 15 per drink*

*Premium brands | 14 per drink*

*Call brands | 13 per drink*

*Domestic beer | 8 per drink*

*Imported beer | 9 per drink*

*House wine | 11 per drink*

*Soft drinks | 7 per drink*

*Cordials | 14 per drink*



# BAR PACKAGES

*Bartender charge 200 per bartender. A taxable service charge of 26% for all events will be added. All menus and prices are subject to change.*

## OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

*Add 1 per drink to tier price*

### GRAPEFRUIT PALOMA

Rum, vodka or tequila, Grapefruit-elderflower barmalade, pineapple juice and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey, Blood orange-guava barmalade and Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin, Mango-habanero barmalade, pineapple juice and Omni sour

### APPLE-PEAR CRUSH

Vodka or gin, Apple-pear barmalade, orange liqueur and Omni sour

## OMNI SIGNATURE MOCKTAILS

Add a selection of Barmalade inspired mocktails to any bar.

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

*8 per drink*

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

*8 per drink*





## WINE RACK

*Bartender charge 200 per bartender. A taxable service charge of 26% for all events will be added. All menus and prices are subject to change.*

### WINES

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

### SPARKLING

Campo Viejo Cava Brut | Spain Rioja Region | 45 per bottle

Ruffino | Veneto, Italy | prosecco | 50 per bottle

Veuve Clicquot | France | brut | 150 per bottle

### WHITE AND BLUSH

Zenato | Italy | pino grigio | 58 per bottle

Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | 62 per bottle

Hayes Ranch | California | rosé | 55 per bottle

Bulletin Place | Riverina, NSW | sauvignon blanc | 45 per bottle

Bulletin Place | South Eastern Australia | chardonnay | 45 per bottle

Hayes Ranch | California | chardonnay | 55 per bottle

Decoy by Duckhorn | Sonoma County, California | chardonnay | 65 per bottle

### RED

Decoy by Duckhorn | Sonoma County, California | Pinot Noir | 65 per bottle

Hayes Ranch | California | Merlot | 55 per bottle

Bulletin Place | South Eastern Australia | Merlot | 45 per bottle

Hayes Ranch | California | Cabernet Sauvignon | 55 per bottle

Decoy by Duckhorn | Sonoma County | California | Merlot | 65 per bottle

Bulletin Place | South Eastern Australia | Cabernet Sauvignon | 45 per bottle

Decoy by Duckhorn | Sonoma County | California | Cabernet Sauvignon | 65 per bottle



# POST WEDDING BREAKFAST

Breakfast is served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and fresh orange, apple, and cranberry juices.

## FRESH START

Diced fruits | Cantaloupe, honeydew, and pineapple

Whole fruits | Apples, oranges, and bananas

Assorted house-baked Danishes, muffins and bagels | Sweet cream butter, peanut butter and almond butter

House-made jams | Strawberry, blackberry, and blueberry

Whipped local cream cheese

Individual yogurts, cereals, and milk

Steel-cut oatmeal | Brown sugar, raisins, and pecans

34 per person

## GENERAL PUBLIC

### CLASSICS

Diced fruits | Cantaloupe, honeydew and pineapple

Whole fruits | Apples, oranges, and bananas

Assorted house-baked Danishes, croissants and muffins | sweet cream butter, peanut butter and almond butter | House-made jams | Strawberry, blackberry and blueberry | Whipped local cream cheese | Individual yogurts | Blueberry, strawberry and vanilla

Steel-cut oatmeal | brown sugar, raisins, and pecans | Assorted cereals

Scrambled eggs with fresh chives

### MEATS | CHOOSE ONE

Applewood-smoked bacon or sausage links

### POTATOES | CHOOSE ONE

Roasted red wedge potatoes, Diced potatoes, or Hash brown potatoes with peppers & onions

43 per person

## THE SOUTHERNER

### CLASSICS

Diced fruits | Cantaloupe, honeydew and pineapple

Assorted house-baked Danishes, croissants and muffins | sweet cream butter, peanut butter, and almond butter

House-made jams | Strawberry, blackberry and blueberry Whipped local cream cheese

Whole fruits | Apples, oranges, and bananas

Individual yogurts | Blueberry, strawberry, and vanilla

Assorted cereals Steel-cut oatmeal | brown sugar, raisins, and pecans

Creamy stone-ground grits | Local cheddar

Scrambled eggs with fresh chives

Southern fried chicken & waffles | Carolina hot rooftop honey

Buttermilk biscuits | Blueberry & maple sausage gravy

### MEATS | CHOOSE ONE

Applewood-smoked bacon or sausage links

### POTATOES | CHOOSE ONE

Roasted red wedge potatoes, Diced potatoes, or Hash brown potatoes with peppers & onions

48 per person





## DETAILS

Thank you for selecting the Omni Hilton Head Oceanfront Resort for your upcoming event. We graciously anticipate providing you with our outstanding hospitality, food, and service. Our culinary team offers choices that are rich in nutrition and designed with health-conscious attributes and are committed to providing balanced menu items that cater to a positive lifestyle. We would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

### FOOD AND BEVERAGE SERVICE POLICIES

It is required that all food and beverage service at the Omni Hilton Head Oceanfront Resort be provided by the hotel. The sale and service of alcoholic beverages is regulated by the State of South Carolina and the Omni Hilton Head Oceanfront Resort is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance.

### GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event. This number will be charged even if fewer guests attend. The hotel will provide food for 3% over the guaranteed number. Meal functions and meeting rooms will be set at a maximum of 3% over the food and beverage guarantee. If the guarantee is increased within 48 hours the hotel reserves the right to substitute menu items.

### OUTDOOR FUNCTIONS

The resort reserves the right to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather. Local noise ordinances require that entertainment at outdoor events conclude at 10 pm.

### PRICES AND SURCHARGES

A customary 26% service charge will be added by the resort to all charges per banquet event orders. In the state of South Carolina, this service charge is subject to sales tax. These charges will be noted on your banquet event order as ++. The following surcharges and labor charges will apply:

- 75++ surcharge for events in guest rooms (including hospitality suites)
- 200++ bartender charge per bartender for up to four hours.
- Additional hours will be charged at 25++ bartender per hour.
- 200++ Uniformed chef charge for in room preparation or carving for one and one half-hours per chef.
- 26% service charge.

### AUDIOVISUAL

Pinnacle Live is a fully equipped audiovisual company. If you have any questions regarding these services, please contact the Pinnacle Live office located at the Omni Hilton Head Oceanfront Resort at 843-341-8045. Charges for audiovisual services will be billed to your master account.





# DETAILS

## REQUIRED DEPOSIT AND FINAL PAYMENT

An initial deposit of 20% of the estimated charges is due with the signed agreement. A second deposit equal to 50% of the estimated charges is due six months prior to the wedding date. The final payment is due ten business days prior to the event.

## SPECIAL MEAL PRICING

An initial deposit of 20% of the estimated charges is in accordance with the signed agreement. A second deposit equal to 50% of the estimated charges is due six months prior to the wedding date. The final payment is due ten business days prior to the event.

Vendor meals consist of chef's choice of a hot meal at a cost of 52++ per person.

## VENUE RENTAL FEE

The rental fee ranges from \$1,000-\$9,000 plus service charge and tax, and varies according to specific date and venue selected. The rental fee includes all setup, breakdown and café lighting.

## DECOR

The Omni provides tables, chairs, white floor length linens, china, glass and silver. Additional decor may be provided by client or outside vendor. The client or vendor is responsible for the set up and removal of any decor items that they provide for the event.

## TABLE SEATING

The Omni provides round guest tables that will seat 6-10 guests. A final diagram with the total number of tables and number of guests per table will be finalized three days prior to the event.

## BEACH WEDDING CEREMONY PERMIT

You will need to obtain a permit (free of charge) from the Town of Hilton Head. Please apply for the permit no less than thirty days prior to the event. For information, please go to [www.hiltonheadislandsc.gov](http://www.hiltonheadislandsc.gov). All set up of chairs and arbor for the beach ceremony would need to be arranged and set up through an outside vendor.

## SECURITY

The Omni Hilton Head Oceanfront Resort will not be responsible for any missing items before, during or after the event. Private security may be arranged at an additional charge for all materials or equipment set up for your event. A signed liability waiver will be kept on file with the director.







LET'S START THE PLANNING PROCESS!  
CONTACT US FOR MORE INFORMATION OR TO SCHEDULE AN APPOINTMENT.  
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