

A day to be remembered

OMNI  HOTELS & RESORTS[®]
hilton head





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Your wedding day is one of the most important days of your life. It's a day you'll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Hilton Head Oceanfront Resort, we're committed to making sure your wedding day is nothing short of spectacular—by filling it with love, laughter and magical memories. That's our promise to you.

Whether we're playing host to your wedding reception, rehearsal dinner or bridesmaid brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational.

Plus, Omni's experienced wedding team will be by your side every step of the way—from your first planning meeting to your final toast. So you can focus on what matters most: Making memories that last a lifetime.









Wedding Packages

Your Inclusive Wedding Package will include the following:

*Breathtaking oceanfront, serene courtyard or elegant ballroom reception setting including tables, chairs and crisp white linens

*Your selection of buffet dinner, station reception or elegant plated meal

*Four hours of unlimited cocktail service to include call brand liquor, domestic beer and wine

*Glass of toasting champagne for all guests

*Complimentary ocean view guest room for the Bride and Groom on the Wedding night





The Venues

The Shorehouse

Hilton Head's premier oceanfront wedding venue.

This exclusive private venue offers the ultimate in casual elegance for your Wedding celebration. Breathtaking expansive ocean views, Private adjacent beach access, Ceiling fans, roll down protective sides and a fire place are just a few of the amazing features the Shorehouse has to offer. Ideal for events of Up to 250 guests for Wedding Ceremony and Reception.

The Courtyard

Surround yourself in lush foliage and beautiful flowers in this beautiful venue for your Wedding Reception. The Courtyard is a wonderful option for Receptions of 25-100 guests.

The Cabana Deck

If a small intimate beach front affair for up to 60 guests is what you are looking for, our Cabana Deck is the ideal choice. 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 Ballroom, Sabal Room and River Rooms

Elegant indoor venues for Receptions 25-100 guests

Complete with glass enclosed porches with french doors, adjacent outdoor covered walkways for al fresco drinks and hors d'oeuvres.

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 25-75 guests.

Beach Bliss

\$153 per person

Farm House Crudités and Hummus Display

Assorted, House Made Hummus to include Traditional, Sun Dried Tomato, Black Eyed Pea, Golden Beet and Tarragon Garlic. Accompanied by Micro Root Vegetables, Potato Crisps, Bagel Chips, Crusty Baguettes and Dried Plantains.

Passed Hors d'oeuvres

- Philly Cheese Steak Spring Roll
- Mini Barbecue Chicken Biscuit
- Mini Kobe Beef Burger with Vermont Cheddar and Caramelized Onions

Stations

Beefsteak Tomato Caprese Salad Station

Sliced Beefsteak, Tomato with Fresh Mozzarella, Sea Salt, Vincotto and Basil Oil

Shrimp and Grits Station

Local Shrimp Sautéed in Olive Oil, White Wine and Fresh Herbs. Southern Style Grits with Chives and Cheese

Mac and Cheese Station

Penne, Bowtie, Orecchiette or Elbow Pasta with your choice of Sharp Cheddar, Bleu Affinee, Parmesan, Herb Chèvre, Crispy Bacon, Andouille Sausage, Grilled Chicken, Cold Water Lobster, Lump Crab Meat, Green Onions, Roasted Red Peppers, Roma Tomatoes, Fresh Jalapeños, Roasted Garlic, Caramelized Red Onions and Toasted Bread Crumbs

Carving Station

Honey Whiskey Glazed Tenderloin of Beef

Accompanied by a Bourbon Demi-Glace
Served with Mustard, Horseradish Sauce, Assorted Rolls and Breads

Tropical Dream

\$143 per person

Mediterranean Antipasto

Sliced and Cured Meats, Sweet and Spicy Sausages, Feta and Mozzarella Cheeses, Cherry Tomatoes, Artichokes, Green and Black Olives with Greek Spice, Sun Dried Tomatoes, Garlic and Asiago Focaccia, and Extra Virgin Olive Oil

Stuffed Baked Brie en Croute

Brie Cheese stuffed with Toasted Almonds and Macerated Strawberries then Wrapped in a Puff Pastry and Served with Crostini and Rustic Breads

Passed Hors d'oeuvres

- Macadamia Crusted Chicken Tenderloin, Sage Demi
- Mini Beef Short Ribs, Vermont Cheddar, Caramelized Onion Panini
- Red Curry Shrimp "ChopStick" with Coconut and Cilantro

Stations

Composed Iceberg Wedge Salad Display

Bleu Cheese Crumbles, Bacon Lardons, Sliced Red Onions, Blueberries and Peppercorn Dressing

Low Country Crab Cake Station

Lump Crab Cakes Seared on Station with Spicy Remoulade, Southern Style Slaw and Green Tomato Chow Chow

Sliced Smoked Brisket Station

Spicy Chipotle Barbecue, Merlot Churrasco Barbecue, Carolina Gold Barbecue, Silver Dollar Rolls, Charred Jalapeño and Bacon Macaroni and Cheese

Coastal Celebration

\$175 per person

Artisan Cheese Display

An Elaborate Selection of Small Batch Artisanal Crafted Cheeses,
Dried Fruits, Nuts and Accompaniments
Served with Crostini and Rustic Breads

Butchers Case Charcuterie Display

Small Batch, Hand Crafted Meats to include: Lomo, Bresaola,
Prosciutto di Parma, Soppressata and Coppa
Served with Assorted Mustards, Fruit Mostardas, Crostini and
Rustic Breads

Platinum Seafood Bar

Oysters on the Half Shell, Steamed Snow Crab Claws,
Jumbo Cocktail Shrimp, Ahi Tuna Poke, Smoked Salmon Rillettes
with Pumpernickel Toast, Chilled Littleneck Clams Steamed with
Chardonnay and Shallots
Served with Belvedere Cocktail Sauce, Lemon Wedges and
Mignonette

Passed Hors d'oeuvres

- Peking Duck Spring Roll with Roasted Garlic Hoisin Sauce
- Lobster Macaroni and Cheese Fritter with White Truffle
- Beef Tenderloin with Gorgonzola wrapped in
Applewood Smoked Bacon

Stations

Chilled Watermelon and Cucumber Salad Station

Sliced, Seedless Watermelon with English Cucumber, Feta, Arugula
and Champagne Vinaigrette
Composed and Served in Individual Cups

Classic Risotto Station

Arborio Rice Cooked to Perfection with White Wine and Dry
Vermouth then Prepared by a Chef in an 80lb Wheel of Parmesan
Assorted toppings to include Slab Bacon, Grilled Chicken, Sautéed
Shrimp, Asparagus Tips, English Peas, Cremini Mushrooms, Lemon
Zest, Fresh Herbs, Chopped Shallots and Garlic, and
Parmigiano Reggiano.

Carving Stations

Salt Roasted Prime Tenderloin of Beef

Stuffed with Sundried Tomatoes, Spinach and Shitake Mushrooms
Served with Grilled Asparagus and Confit Cipollini

Cedar Plank Grilled Side of Atlantic Salmon

Dusted with Fennel and Lemon
Served with Carnival Cauliflower drizzled with Lavender and Chive Oil

Taxable Service Charge of 26% will be added to all charges.
Menus and prices are subject to change.

Ocean Romance Buffet

\$154 per person

Salads

- Mixed Baby Greens with Toy Box Tomatoes, Sliced European Cucumbers, Spiced Walnuts, Dried Cherries and Champagne Vinaigrette
- Chilled Roasted Baby Beets and Tri-Colored Baby Carrots, Goat Cheese Crumbles and Shaved Shallots Tossed with Olive Oil and Red Wine Vinegar

Entrées

- Herb Roasted Airline Breast of Chicken with Carrot Velouté
- Grilled Center Cut New York Strip Steak Marinated in Garlic and Thyme
- Panko Crusted Broiled Jumbo Sea Scallops with Lime Oil and Sea Salt
- Roasted Baby Squash with Fennel and Cippolinis
- Lyonnaise Potatoes

Desserts

Elaborate Display of Gourmet Cupcakes and Decedent Macaroons

Taxable Service Charge of 26% will be added to all charges.
Menus and prices are subject to change.

Coastal Living Buffet

\$165 per person

Salads

- Chopped Iceberg Wedge Salad with Toy Box Tomatoes, Smoked Bacon Lardon, Bleu Cheese Crumbles, Sliced Red Onions and Peppercorn Dressing
- Chilled Asparagus Display with Lemon and Roasted Garlic

Entreés

- Citrus Grilled Game Hen with Parsley and Garlic
- Cabernet Braised Beef Short Ribs with Corn Truffle Purée
- Roasted Alaskan Halibut with Oregano and 1st Press Olive Oil
- Yukon Potato Gratin with Gruyère and Caramelized Onions
- Sautéed Snipped Beans with Toasted Pecans and Roasted Red Peppers

Desserts

- Glazed Donut Bread Pudding with Bacon, Candied Pecans and Dark Chocolate
Finished with Bourbon Anglaise
- Key Lime Tarts with Raspberry Ginger Coulis

Taxable Service Charge of 26% will be added to all charges.
Menus and prices are subject to change.

Plated Starters

All plated meal entrée prices include choice of one cold display (Chef's Artisanal Cheese Board, Farm House Crudité and Hummus Display, or, Mediterranean Antipasto and an Assortment of Passed Chef's Hors d'oeuvres (3 per person) for the cocktail hour.

Appetizers

Garden Salad

Crisp Field Greens, Roma Tomatoes, Sliced Cucumbers, Bermuda Onion, Buttermilk Ranch Dressing and Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Freshly Grated Parmesan Cheese, Toasted Garlic Croutons, Traditional Caesar Dressing

Seasonal Fresh Fruit

Beautifully Displayed Fresh Fruit
Honey Raspberry Yogurt Sauce

Wedge Salad

Baby Iceberg Lettuce, Toy Box Tomatoes, Sliced Red Onions, Slab Bacon, Bleu Cheese and Peppercorn Dressing

Enhancements

Southern Style She Crab Soup

Creamy Crab Bisque with a Hint of Sherry
\$5.00

Caprese Salad

Soft Buffalo Mozzarella Cheese, Sliced Roma Tomato, Fresh Basil Leaves on Crisp Greens and Basil Infused Oil
\$4.50

Traditional Shrimp Cocktail

Coastal Jumbo Shrimp, Crisp Lettuce Greens
Tangy Cocktail Sauce and Sliced Lemon
\$10

Carolina Crab Cakes

Lump Crab and Fresh Herbs
Tropical Fruit Relish and Creole Mustard Sauce
\$12

Plated Entrées

All plated meal entrée prices include choice of one cold display (Chef's Artisanal Cheese Board, Farm House Crudité and Hummus Display, or, Mediterranean Antipasto) and an assortment of passed chef's hors d'oeuvres (3 per person) for the cocktail hour.

Herb Seared Chicken Breast

Slow Roasted Natural Chicken, Yukon Potato Purée and Buttermilk Brussels Sprouts
Truffled Chicken Jus
\$138 per person

French Cut Breast of Chicken

Stuffed with Fig and Manchego Cheese, Olive Oil
Smashed Fingerling Potatoes, Flash Braised Rainbow Chard and a Port Wine Reduction
\$144 per person

Barbecue Coffee Spiced Pork Loin

Goat Cheese Polenta, Roasted Broccolini, and Bourbon and Apple Chutney
\$146 per person

Pan Seared Striped Bass

Herb Farro, Baby Root Vegetables with Lemon Aioli and Citrus Gremolata
\$149 per person

Grilled Center Cut New York Strip

Marble Pee Wee Potatoes and Charred Asparagus with a Bleu Cheese Crust
\$164 per person

Black Pepper Crusted Tenderloin of Beef

Black Garlic Risotto, White Asparagus and Morel Demi
\$169 per person

Land and Sea Duet

Pan Seared Filet Mignon paired with a Cold Water Lobster Tail, Roasted Baby Squash, Herb Roasted Yukon Potatoes and Béarnaise Sauce
\$181 per person

Surf and Turf

Cabernet Braised Beef Short Ribs, Seared Dayboat Scallops, Carolina Gold Rice Pilaf and Tri-Colored Baby Carrots
\$187 per person

The Bar



Beverage Service

The Omni Hilton Head Oceanfront Resort will serve unlimited Call Brand Cocktails, Domestic Beer, House Wine, Soft Drinks and Bottled Water for 4 Hours included in our Wedding Package Prices. An upgrade to the premium bar is available at an additional fee.

Premium Brand Bar

Additional \$25 per person

Brands of Liquor

Premium Brands

Makers Mark Bourbon, Seagrams VO, Tanqueray Gin, Absolut Vodka, Dewars Scotch, Bacardi Light Rum, Sauza Gold Tequila

Call Brands

Jim Beam Bourbon, Seagrams Gin, Svedka Vodka, J&B, Bacardi Light Rum, Sauza Blanco Tequila

Beer

Domestic

Miller Lite, Budweiser, Bud Light, Michelob Light, Coors Light

Imported

Amstel Light, Heineken, Corona

Craft Beer available for an additional charge.

Wine

M.A.N. Chardonnay, Cabernet Sauvignon, Merlot and Pinot Grigio

Premium Wine available upon request

*Additional hour of bar- call brands \$15++ per person per hour

*Additional hour of bar – premium brands \$17++ per person per hour

Preferred Vendors



Photography

Mark Staff Photography

843-757-5270

markstaffphotography.com

Photography by Anne

843-785-3686

photographybyanne.com

Tim Zielenbach Photography

912-596-6921

zielenbach.com

Gregg Flory Photography

843-384-3322

floryphotography.com

John Brackett Photography

843-842-4589

johnbrackettphotography.com

Landon Jacob Photography

817-584-3392

landonjacob.com

Wedding Consultants

Spencer Special Events

Amanda Spencer

spencerspecialevents.com

Amanda Rose Weddings

Aimee Femessey

843-757-9205

amandaroseweddings.com

Embellished Events

Jennifer Leiti

843-757-7762

embellishedweddings.com

Preferred Vendors



Floral Design

Freshcuts

843-815-5253

flowersbyfreshcuts.com

A Floral Affair

843-681-8700

afloralaffairhhi.com

Flowers by Sue

843-842-8778

flowersbysue.com

Gardenias

843-837-6602

gardeniahhi.com

Décor

Purely Décor

843-757-9205

mypurelydecor.com

JLK Events

843-384-4748

jlkevents.com

Hilton Head Event Lighting LLC

Mike Wood

hiltonheadeventlighting.com

Entertainment/Musicians

DJ Crush- Josh Lynch

414-617-8916

crushisland.com

JLK Events

843-384-4748

jlkevents.com

Hilton Head Entertainment

843-689-3445

hiltonheadentertainment.com

Preferred Vendors



Ceremony Officials

Lynn Evans, Notary

843-422-0941

Richard Smreczak, Notary

843-247-0693

barefootweddingshhi.com

Pastor Emil Klatt

Christ Lutheran Church

843-785-5560

Reverend Dr. David Leininger

843-363-6161

a-wedding-in-paradise.com

Wedding Cake

Frankie Cakes- Anne Marie

Romano 843-290-5916

frankie-cakes.com

Sweet Carolina Cupcakes

843-342-2611

sweetcarolinacupcakes.com

Chair Rental

Purely Décor

843-757-9205

mypurelydecor.com

Amazing Event Rentals

843-837-5090

amazinglowcountryevents.com

Spa Services/Hair/Makeup

Ocean Tides Spa

843-341-8056

Located in the Omni Hilton
Head Oceanfront Resort

Custom Video

Jackson Productions

Jonathan Jackson

843-757-7083

Policies & Information

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 offering 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. Any food and beverage functions canceled within 96 hours of the events are subject to a cancellation fee of 50% of the charges. Cancellations within 72 hours are charged in full.

Guarantees

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The Hotel will provide food for 1% over the guaranteed number. Meal functions and meeting rooms will be set a maximum of 1% 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 10pm.

Prices/Surcharges

A customary 26% service charge (26% for outdoor events) 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/labor charges will apply:
 \$75++ surcharge for events in guest rooms (including hospitality suites)
 \$125++ bartender charge per bartender for up to 4 hours
 Additional hours will be charged at \$25++/bartender/hour.
 \$125++Uniformed Chef charge for in room preparation or carving for one and one half-hours per Chef.
 26% service charge for outdoor events.

Audio Visual Services

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

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

Any Questions?

When are the deposits and final payments due?

An initial deposit of 20% of the estimated charges is due with the signed contract. A second deposit equal to 50% of the estimated charges is due six months prior to the event date. The final payment is due ten (10) business days prior to the event date.

Is there special pricing for Vendor and children's meals?

Yes. If the children have the same meal as the adults, children of ages 4-12 are charged half price of the food portion of the package price. Children ages 3 and under are no charge.

We also have special children's meals available that are priced according to the selection. Ask your Catering Manager for details. Vendor meals consist of the Chef's choice at \$52++ per person.

How many meal choices are allowed for the plated meals?

You may give your guests two choices prior to the event, to be specified on your RSVP cards. Choices must be sent with the response card. You will need to prepare place cards. The place cards should be arranged in alphabetical order, noting at which table each guest is to be seated. The place cards should also designate the guest's entrée selection.

What décor does the Hotel provide?

The hotel leaves the décor choice up to the client and their florist. The hotel provides white floor length tablecloths and white napkins. The client is responsible for the set up and removal of any decor items that they may be bringing for the event. The Omni Resort is not responsible for any items left at the venue following the event.

How many guests are seated at a table?

The hotel provides round tables that will seat 6-10 people. All the tables do not have to contain the same number of guests. A final diagram with the total number of tables and number of guests per table will be finalized 3 days prior to the event date.

Can you make arrangements for flowers, photography, music and officiant?

Included in this package you will find a list of recommended vendors. We ask that you contact them (or another vendor of your choice) and work with them directly to insure you are receiving exactly what you want along with the best price available (no hotel up charge). I will help coordinate details with your chosen vendors on the day of the Wedding.

Do I need to have a permit to have a ceremony directly on the beach?

Yes. You do need to obtain a permit from the Town of Hilton Head Island. Please apply for a permit no less than 30 days prior to the event. For information please go to the Town of Hilton Head website at www.hiltonheadisland.gov. Contact person is Ann Pierce.