

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 Ceremony

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 beachfront 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.

Beach Bliss

\$138 per person

Tropical Fruit Selections

Sweet Honeydew Melon, Pineapple, Cantaloupe and Strawberries

Honey Yogurt Dip

Chocolate Fondue

Carolina Crab and Crawfish Dip

A Blend of Warm Crab and Crawfish Meat, Spices and Melted Cheeses

French Bread Crostini

Selection of Passed Canapes

To Include a Variety of the Following Selections

French Brie and Strawberry

Smoked Salmon on Pumpernickel Square

Blackened Filet with Horseradish on Crouton

Curry Chicken Salad in a Phyllo Shell

Crab Salad on Cucumber Round

Roasted Vegetables on Crisp Baguette

Poached Shrimp with Old Bay Lemon Cream Cheese on Crostini

Carving Station

Honey Whiskey Glazed Tenderloin of Beef

Accompanied by a Bourbon Demi-glace

Served with Mustard, Horseradish Sauce,

Assorted Rolls and Breads

Fire Roasted Grilled Vegetables

Shrimp and Grits Station

Local Shrimp Sauteed in Olive Oil, Fresh Herbs and White Wine

Southern Style Cheese Grits with Bacon, Chives and Cheese

Marinated Chicken Sates

Oriental Dipping Sauce

Miniature Crab Cakes

Creole Mustard Sauce

Fried Green Tomato Sliders

Cajun Aioli, Green Tomato Relish

Freshly Brewed Coffee and Herbal Tea Selection

Tropical Dream

\$130 per person

Mediterranean Antipasto

Sliced Cured Meats and Sweet and Spicy Sausages, Feta and Mozzarella Cheese, Selection of Pates

Cherry Tomatoes, Artichokes, Green and Black Olives with Greek Spice, Sun Dried Tomatoes, Garlic and Asiago Cheese Focaccia and Extra Virgin Olive Oil

Baked Brie en Croute

French Bread and Fresh Berries

Selection of Passed Canapes

To Include a Variety of the Following Selections

French Brie and Strawberry
Smoked Salmon on Pumpernickel Square
Blackened Filet with Horseradish on Crouton
Curry Chicken Salad in a Phyllo Shell
Crab Salad on Cucumber Round
Roasted Vegetables on Crisp Baguette
Poached Shrimp with Old Bay Lemon Cream Cheese on Crostini

Pasta Station

Penne and Bowtie Pasta
Grilled Chicken, Prosciutto Ham, Black Olives, Sun Dried Tomatoes, Mushrooms,
Grated Parmesan Cheese
Marinara, Alfredo or Basil Pesto Sauce

Carving Station

Coffee Barbeque Rubbed Pork Loin
Sassafras Jus
Assorted Rolls and Breads

Fire Roasted Grilled Vegetables

Artichoke Hearts

Half of an Artichoke Heart Stuffed with Goat Cheese Mousse
Parmesan Crusted

Scallops Wrapped in Bacon

Tomato, Horseradish Sauce

Thai Shrimp Roll

Tail-On Shrimp in Coconut Curry Sauce with Lemon Grass and Cilantro
Hand Rolled in a Spring Roll Wrapper

Freshly Brewed Coffee and Herbal Tea Selection

Coastal Celebration

\$165 per person

Chef's Cheese Board

Selected Imported and Domestic Cheeses
Crostini and Rustic Breads
Fresh Fruit Garnish

Tropical Fruit Selections

Sweet Honeydew Melon, Pineapple, Cantaloupe and Strawberries
Honey Yogurt Dip
Chocolate Fondue

Selection of Passed Canapes

To Include a Variety of the Following Selections

French Brie and Strawberry
Smoked Salmon on Pumpernickel Square
Blackened Filet with Horseradish on Crouton
Curry Chicken Salad in a Phyllo Shell
Crab Salad on Cucumber Round
Roasted Vegetables on Crisp Baguette
Poached Shrimp with Old Bay Lemon Cream Cheese on Crostini

Jumbo Coastal Shrimp

Jumbo Shrimp on Ice with Homemade Cocktail Sauce and Lemon Stars

Paella Station

Choice of :

Seafood Paella
Steamed Clams, Mussels, Baby Shrimp, Broiled Flounder with Saffron Rice
Or
Low Country Paella
Buttermilk Fried Chicken, Smoked Sausage, Broiled Flounder with Hoppin John

Carving Station

Roasted Loin of Seabass
Soy Ginger Glaze
Assorted Rolls and Breads

Fire Roasted Grilled Vegetables

Mini Kobe Meat Loaf

Tomato Barbeque Glaze

Artichoke Hearts

Half of an Artichoke Heart Stuffed with Goat Cheese Mousse
Parmesan Crusted

Freshly Brewed Coffee and Herbal Tea Selection

Ocean Romance Buffet

\$140 per person

Southern She Crab Soup

Field Greens with Tomatoes, Cucumber, Spiced Pecans, Dried Cherries, Dill Vinaigrette

Shell Pasta Salad with Shrimp

Roasted Breast of Chicken with Sweet Corn Sauce

Spice Rubbed New York Strip Steak Cooked on the Grill

Atlantic Salmon with Cilantro Lime Butter

Fire Roasted Red Peppers, Green Zucchini Squash, Bermuda Onions

Au Gratin Potatoes with Oven Brownd Grated Cheese

Warm Dinner Rolls and Butter

Viennese Table with Assorted Miniature Tarts and Pies

Freshly Brewed Coffee and Herbal Teas

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

Coastal Living Buffet

\$150 per person

Sweet Potato and Crawfish Chowder

Chopped wedge salad with Cherry Tomato, Bacon, Bleu Cheese Crumbles, Peppercorn Dressing

Spinach Salad with Toasted Almonds, Red Onions, Bleu Cheese Crumbles and Raspberry Vinaigrette

Select Three Entrees :

Coca Cola Marinated Flank Steak

Smoked Pulled Pork

Slow Roasted Bone In Chicken

Broiled Flounder

Low Country Shrimp and Grits

Bourbon Honey Glazed Sweet Potatoes

Southern Style Green Beans

Sweet Potato Biscuits and Cracklin Cornbread

Peach Cobbler and Key Lime Pie

Freshly Brewed Coffee and Herbal Teas

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 Cheese Board, Tropical Fruit Selection or Mediterranean Antipasto) and Assortment of Passed Chef's Canapes (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

Iceburg, Bacon, Tomato, Onion
Bleu Cheese 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
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 Entrees

Citrus Herb Chicken

Slow Roasted Natural Chicken

Lemon Thyme Jus

\$118 per person

French Cut Breast of Chicken

Stuffed with Smoked Bacon, Mushroom and Goat Cheese
on Creamed Spinach

\$120 per person

Coffee Barbeque Rubbed Pork Tenderloin

Low Country Hash

Apple Cider Gastrique

\$121 per person

Grilled Mahi Mahi

Cilantro Lime Buerre Blanc

\$125 per person

Grilled New York Strip Steak

Cassis Cabernet Demi-glace

\$140 per person

Roasted Tenderloin of Beef

Roasted Garlic and Chive Whipped Potatoes

Wild Mushroom Demi-glace

\$145 per person

Land and Sea Roulade

Beef Tenderloin Stuffed with Crab, Crawfish, Tarragon

Smoked Cheddar Grits

\$160 per person

Surf and Turf

Roasted Tenderloin of Beef

And Carolina Crab Cake

Rosemary Peach Chutney

\$165 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. Upgrading to the premium bar is available at an additional fee.

Premium Brand Bar

Additional \$20 per person

Brands of Liquor

Premium Brands

Makers Mark Bourbon, Seagrams VO, Tangueray Gin, Absolut Vodka, Dewars Scotch, Bacardi Light Rum, Sauza Gold Tequila, Hennessy VS Cognac

Call Brands

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

Beer

Domestic

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

Imported

Amstel Light, Heineken, Corona

Wine

Hogue Chardonnay, Cabernet Sauvignon, Merlot And Kris Pinot Grigio

Premium Wine available upon request

*Additional hour of bar- call brands \$13++ per person per hour

*Additional hour of bar – premium brands \$15++ per person per hour

Preferred Vendors



Photography

Mark Staff Photography

843-757-5270

markstaffphotography.com

Photography by Anne

843-338-6391

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

Linda Smreczak

843-757-9205

amandaroseweddings.com

Embellished Events

Jennifer Leiti

843-757-7762

embellishedweddings.com

Southern Weddings

Lisa Manning

843-757-8400

southernweddings.com

Preferred Vendors



Floral Design

A Floral Affair

843-681-8700
afl orala airhhi.com

Flowers by Sue

843-842-8778
fl owersbysue.com

Freshcuts

843-815-5253
fl owersbyfreshcuts.com

Gardenias

843-837-6602
gardeniahhi.com

Décor/Lighting

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

JLK Events

843-384-4748
jlkevents.com

Hilton Head Entertainment

843-689-3445
hiltonheadentertainment.com

DJ Crush- Josh Lynch

crushisland.com
414-617-8916

A Sound Celebration

Stephen Manning
asoundcelebration.net

Preferred Vendors



Ceremony Officials

Lynn Evans, Notary

843-422-0941

Richard Smreczak, Notary

843-247-0693

barefootweddingshhi.com

Pastor Dave Osborne

Christ Lutheran Church

843-785-5560

Reverend Sam Martin

First Presbyterian Church

843-681-3696

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

Affairs to Remember

843-342-9338

airstorememberhhi.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)
 \$100++ bartender charge per bartender for up to 4 hours
 Additional hours will be charged at \$25++/bartender/hour.
 \$100++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.