

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 idea 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 a private adjacent beach access. These are just a few of the amazing features this seaside gem has to offer. The Shorehouse is idea 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 idea for 25-75 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.

## BUOY BAR SAIL DECK

In the heart of the tropical poolscape with sweeping views of the Atlantic Ocean, Buoy Bar Sail Deck is an ideal location for casual gatherings. Easily entertain 25-70 guests.

# LOW COUNTRY AFFAIR 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

Plated dinner | Choice of salad and three entrées

Champagne toast

Wedding cake cutting

Tables, white chairs, floor length white linens

Wedding menu tasting for four

Complimentary room for bride and groom on wedding night

165 *per person*

## HORS D'OEUVRES | CHOICE OF FOUR

### COLD

Marinated shrimp | Cocktail sauce, lemons and parsley

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

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

Southern ham and cheese skewers | Ossabaw prosciutto, Carolina moon brie and pickled green tomatoes

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

### HOT

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

Stuffed mushrooms | Andouille sausage and aged Cheddar

Fig and goat cheese wrapped in pretzel dough

Chicken and waffles | Chicken fried chicken, spiced local honey on an indigo waffle

## SALADS | CHOICE OF ONE

Classic Caesar | Romaine hearts, Parmesan cheese, croutons and Caesar dressing

Wedge salad | Baby iceberg, blue cheese crumbles, cherry tomatoes, bacon lardons and blue cheese 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





## LOW COUNTRY AFFAIR PACKAGE

*Notice of entrée count is required 72 hours prior to event. A 26% service charge and applicable sales tax will be added.*

### ENTRÉES | CHOICE OF THREE

Bone-in chicken breast, rosemary, thyme and lemon with potato purée, grilled asparagus and herb chimichurri

Braised short ribs, potato purée, roasted broccoli and Virgil Kaine jus

Mesquite brined pork chop, smoked brine, sweet potato purée, roasted carrots and boiled peanut jus

Beef tenderloin, potato purée, roasted broccolini, trumpet mushrooms and black garlic steak sauce  
*additional 12 per person*

Mahi mahi, cilantro lime sauce, potato purée, broccolini and baby carrots

Blackened salmon, pimento cheese grits, grilled asparagus and pickled green tomatoes

Crab cake, Hilton Head rémoulade, potato purée and grilled asparagus

Sous vide parsnip, braised sea island red peas, toasted seeds, local honey and Hilton Head prime cabinet herbs

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

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

# COASTAL GATHERING 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

Culinary display

Reception with entrée stations

Champagne toast

Wedding cake cutting

Tables, white chairs and floor length white linens

Wedding menu tasting for four

Complimentary room for bride and groom on wedding night

175 per person

## HORS D'OEUVRES | CHOICE OF FOUR

### COLD

Marinated shrimp | Cocktail sauce, lemons and parsley

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

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

Southern ham and cheese skewers | Ossabaw prosciutto, Carolina moon brie and pickled green tomatoes

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

### HOT

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

Stuffed mushrooms | Andouille sausage and aged Cheddar

Fig and goat cheese | Wrapped in pretzel dough

Chicken and waffles | Chicken fried chicken, spiced local honey on an indigo waffle

## CULINARY DISPLAYS | CHOICE OF ONE

### FRESH CARVED FRUIT DISPLAY

Cantaloupes, honeydew, watermelon, pineapples, orange segments, strawberries, raspberries, blueberries and honey thyme cream

### HILTON HEAD ICED SEAFOOD BAR

East Coast or local oysters when available, smoked littleneck clams, mussels with tasso ham and poached shrimp with cocktail sauce, chef's hot sauce and smoked tomato mignonette  
*additional 12 per person*

### CAROLINA BLUE CRAB DIP

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

### SEASONAL VEGETABLE CRUDITÉ

Raw and blanched seasonal vegetables served with charred pimento cheese, Low Country boiled peanut hummus and buttermilk ranch

### CHARCUTERIE

Chef selected local cheeses and handmade charcuterie served with local pecans, house made jams and sun-dried fruits





# COASTAL GATHERING PACKAGE

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

## CULINARY STATIONS | CHOICE OF TWO

### CAST IRON CRAB CAKE

Seared jumbo lump crab cakes with Hilton Head rémoulade and cocktail sauce

### LOW COUNTRY OYSTER PIT

Pit fired oysters served with drawn butter, cocktail sauce, chef's hot sauce, lemons and horseradish

### CAROLINA SHRIMP AND GRITS

Creamy aged Adluh grits and local Carolina shrimp sautéed in a smoked pork heirloom tomato hash

### SALAD STATION

Lettuce, baby kale, romaine, spinach and arugula

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

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

### BAKED POTATO BAR

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

### WHOLE ROASTED LOCAL FISH

Pulled to order, served with flour tortilla, jalapeño aioli and cilantro slaw

## CARVING STATIONS | CHOICE OF TWO

### CAST IRON SEARED BEEF TENDERLOIN

Garden herb marinated beef tenderloin, roasted jalapeño aioli, grilled sourdough loaf and au jus *additional 12 per person*

### HERB CRUSTED NEW YORK STRIP LOIN

Garlic, caramelized onion aioli and grilled sourdough loaf

### SWEET TEA BRINED PORK LOIN

Grilled brined pork loin, honey mustard and micro rolls

### APPLEWOOD SMOKED TURKEY BREAST

Sage and rosemary crusted applewood smoked turkey breast, XO sauce and seven grain bread

### WHOLE SMOKED LOCAL FISH LOIN

Pepitas aioli



# 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 five butler passed hors d'oeuvres

Culinary display

Reception with entrée stations

Late night snack

Tables, white chairs, floor length white linens

Wedding cake cutting

Wedding menu tasting for four

Complimentary suite for bride and groom on the wedding night

195 per person

## HORS D'OEUVRES | CHOICE OF FIVE

### COLD

Marinated shrimp | Cocktail sauce, lemons and parsley

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

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

Southern ham and cheese skewers | Ossabaw prosciutto, Carolina moon brie and pickled green tomatoes

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

### HOT

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

Stuffed mushrooms | Andouille sausage and aged Cheddar

Fig and goat cheese wrapped in pretzel dough

Chicken and waffles | Chicken fried chicken, spiced local honey on an indigo waffle

## CULINARY DISPLAYS | CHOICE OF ONE

### FRESH CARVED FRUIT

Cantaloupes, honeydew, watermelon, pineapples, orange segments, strawberries, raspberries, blueberries and honey thyme cream

### HILTON HEAD ICED SEAFOOD BAR

East Coast or local oysters when available, smoked littleneck clams, mussels with tasso ham and poached shrimp with cocktail sauce, drawn butter, chef's hot sauce and smoked tomato mignonette  
*additional 12 per person*

### CHARCUTERIE

Chef selected local cheeses and handmade charcuterie served with local pecans, house made jams and sun-dried fruits

### CAROLINA BLUE CRAB DIP

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

### SEASONAL VEGETABLE CRUDITÉ

Raw and blanched seasonal vegetables served with charred pimento cheese, Low Country boiled peanut hummus and buttermilk ranch





## SOUTHERN CELEBRATION PACKAGE

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

### CULINARY STATION | CHOICE OF TWO

#### CAST IRON CRAB CAKE

Seared jumbo lump crab cakes with Hilton Head rémoulade and cocktail sauce

#### LOW COUNTRY OYSTER PIT

Pit fired oysters served with drawn butter, cocktail sauce, chef's hot sauce, lemons and horseradish

#### CAROLINA SHRIMP AND GRITS

Creamy aged Adluh grits and local Carolina shrimp sautéed in a smoked pork heirloom tomato hash

#### SALAD STATION

Lettuce and baby kale, romaine, spinach and arugula

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

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

#### BAKED POTATO BAR

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

#### WHOLE ROASTED LOCAL FISH

Pulled to order, served with flour tortilla, jalapeño aioli and cilantro slaw

### CARVING STATION | CHOICE OF TWO

#### CAST IRON SEARED BEEF TENDERLOIN

Garden herb marinated, served with roasted jalapeño aioli, grilled sourdough loaf and au jus  
*additional 12 per person*

#### HERB CRUSTED NEW YORK STRIP LOIN

Garlic, caramelized onion aioli and grilled sourdough loaf

#### SWEET TEA BRINED PORK LOIN

Grilled, honey mustard and micro rolls

#### APPLEWOOD SMOKED TURKEY BREAST

Sage and rosemary crusted with XO sauce and seven grain bread

#### WHOLE SMOKED LOCAL FISH LOIN

Pepitas aioli

# SOUTHERN CELEBRATION PACKAGE

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

## LATE NIGHT SNACKS | CHOICE OF ONE

### 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

### BREAKFAST SANDWICHES

Cage free egg, blueberry maple sausage, American cheese on brioche bun

Cage free egg, Cheddar on brioche bun

Cage free egg, applewood smoked bacon, Swiss cheese on brioche bun

### SLIDER TRIO

Fried chicken, hamburger and fried green tomatoes

Hilton Head rémoulade, pickles and hot soft pretzels

### THE DOUGH BAR

Edible cookie dough served just like ice cream

Doughs | 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, caramelia ganache and dark chocolate ganache

Waffle cones, sugar cones and cups

### DESSERT TABLE | CHOICE OF ONE PER EACH SELECTION

Tarts | Key lime, banana pudding and lemon berry

Cakes | Pistachio and strawberry shortcake

Macarons | Peach, smores and peanut butter and jelly





# SURF AND SAND SOIREE PACKAGE

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

## PACKAGE INCLUSIONS

Four hour call package bar

One hour cocktail reception includes four butler passed hors d'oeuvres and culinary display

Dinner buffet

Tables, white chairs, floor length white linens

Wedding cake cutting

Wedding menu tasting for four

Complimentary suite for bride and groom on the wedding night

*185 per person*

## HORS D'OEUVRES | CHOICE OF FOUR

### COLD

Marinated shrimp | Cocktail sauce, lemons and parsley

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

Virgil Kaine bourbon cured salmon | Whipped tarragon cream cheese and lemon on pumpernickel

Southern ham and cheese skewers | Ossabaw prosciutto, Carolina moon brie and pickled green tomatoes

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

### HOT

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

Stuffed mushrooms | Andouille sausage and aged Cheddar

Fig and goat cheese wrapped in pretzel dough

Chicken and waffles | Chicken fried chicken, spiced local honey on an indigo waffle

## CULINARY DISPLAY | CHOICE OF ONE

### FRESH CARVED FRUIT DISPLAY

Cantaloupes, honeydew, watermelon, pineapples, orange segments, strawberries, raspberries, blueberries and honey thyme cream

### HILTON HEAD ICED SEAFOOD BAR

East coast or local oysters when available, smoked littleneck clams, mussels with tasso ham and poached shrimp with cocktail sauce, drawn butter, chef's hot sauce and smoked tomato mignonette  
*additional 12 per person*

### CAROLINA BLUE CRAB DIP

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

### SEASONAL VEGETABLE CRUDITÉ

Raw and blanched seasonal vegetables served with charred pimento cheese, Low Country boiled peanut hummus and buttermilk ranch

### CHARCUTERIE

Chef selected local cheeses and handmade charcuterie served with local pecans, house made jams and sun-dried fruits

# SURF AND SAND SOIREE PACKAGE

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

## BUFFETS | CHOICE OF ONE

### OCEANFRONT BUFFET

Coconut soup | Palm, lime and cilantro

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

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

Grilled chicken breast, pineapples, red peppers and cilantro

Spice rubbed New York strip with herb chimichurri

Daily catch with cilantro lime butter

Fire roasted squash, peppers, onions and tomatoes

Hard roasted Yukon Gold potatoes with shallot vinaigrette

Sea salt rolls

Dark chocolate mousse tarts

Sea salt caramel cream puffs

### LOW COUNTRY BOIL

She-crab soup | Banyuls vinegar and sherry

Tomato salad | Cucumbers, red onions, whipped Lil' Moo cheese and shallot vinaigrette

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

Lo' boil with local shrimp, potatoes, sausages, corn on the cob and smoked Old Bay broth

Grilled New York strip served with herb marinade and bourbon jus

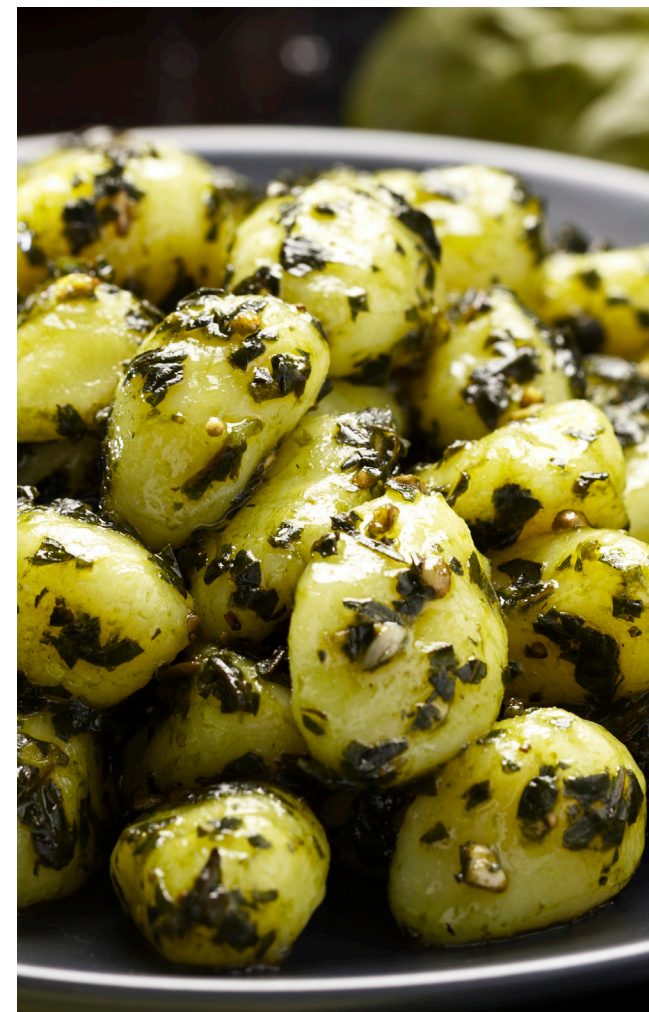
Fried chicken with buttermilk, pickle brine and seasoned flour

Savannah-style rice, green beans with ham hock

Buttermilk biscuits and hush puppies with honey butter

Virgil Kaine bourbon and Georgia pecan tarts

Peaches and cream cobbler trifles





## BAR PACKAGES

*Package bar is priced per person and includes assorted domestic and imported beers, house featured wine, cocktails, soft drinks, fruit juices, bottled water, regular and decaf coffee, herbal teas.*

*Package bar is subject to 26% taxable service charge and 9% tax. All menus and prices are subject to change.*

### SPONSORED BAR

#### CALL

Four hours | *included in package*

*21 per person for each additional hour*

#### PREMIUM

Four hours | *additional 9 per person*

*24 per person for each additional hour*

#### CRAFT

Four hours | *additional 13 per person*

*25 per person for each additional hour*

### OMNI SIGNATURE COCKTAILS

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

*add 2 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 to any bar a selection of Barmalade inspired mocktails.

#### BLOOD ORANGE MADRAS

Blood orange-guava barmalade, cranberry juice and lime

*8 per person*

#### CINNAMON APPLE SOUR

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

*8 per person*

# BAR PACKAGES

*Package bar is priced per person and includes assorted domestic and imported beers, house featured wine, cocktails, soft drinks, fruit juices, bottled water, regular and decaf coffee, herbal teas.*

*Package bar is subject to 26% taxable service charge and 9% tax. All menus and prices are subject to change.*

## CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

MAN Vintners | Coastal Region, South Africa | chardonnay, sauvignon blanc and cabernet sauvignon

Kenwood Vineyards | California, NV | brut

Domestic beers | Budweiser, Bud Light, Coors Light and Michelob Ultra

## PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Homitos Anejo

Cognac | Hennessy VS

Decoy by Duckhorn | Sonoma County, California | sauvignon blanc, merlot

Hayes Ranch | California | chardonnay

Ruffino | Veneto, Italy, NV | prosecco

Domestic beers | Budweiser, Bud Light, Coors Light and Michelob Ultra

Imported beers | Heineken, Corona and Samuel Adams Boston Lager

## CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patron Silver

Cognac | Hennessy VSOP

Decoy by Duckhorn | Sonoma County, California | sauvignon blanc, merlot

Hayes Ranch | California | chardonnay

Ruffino | Veneto, Italy, NV | prosecco

Domestic beers | Budweiser, Bud Light, Coors Light and Michelob Ultra

Imported beers | Heineken, Corona and Samuel Adams Boston Lager

South Carolina local craft beer selection



## 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 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 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

Encore Event Technologies is a fully equipped audiovisual 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 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

If children are served the same meal as adults, children ages 4-12 are 50% of the food portion of the wedding package price. Children ages 3 and under are no charge. We also have special children's meals available at cost of 20++ per child (apply up to age 12).

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 \$1000-\$5000 plus service charge and tax, and varies according to specific date and venue selected. The rental fee includes all setup, breakdown and also 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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