

# Event Menu

A long table set for an event, featuring white linens, glassware, and colorful floral centerpieces. The table is set with white linens, glassware, and silverware. The centerpieces are made of various flowers, including orange, pink, and purple blooms. The background is a blurred outdoor setting with greenery and wooden structures.

OMNI HILTON HEAD OCEANFRONT RESORT  
EVENTS MENU



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-  Vegetarian
-  Vegan
-  Gluten-Friendly
-  Dairy-Free
-  Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.



# CONTINENTAL BREAKFAST

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

Taxable service charge of 26% for all events will be added. All menus and prices are subject to change.

## KEEP IT SIMPLE

diced fruits | cantaloupe, honeydew and pineapple  
whole fruits | apples, oranges and bananas  
assorted house-baked danishes, muffins and bagels  
sweet cream butter and peanut butter  
house-made jams | strawberry, blackberry and blueberry  
whipped cream cheese  
34 per person

## THE SUNRISE

diced fruits | cantaloupe, honeydew and pineapple  
whole fruits | apples, oranges and bananas  
assorted house-baked danishes and bagels  
sweet cream butter and peanut butter  
house-made jams | strawberry, blackberry and blueberry  
whipped cream cheese  
individual yogurts, cereals and milk  
37 per person

## 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 cream cheese  
individual yogurts, cereals and milk  
steel-cut oatmeal | brown sugar, rasins and pecans  
39 per person



# BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and fresh orange, apple and cranberry juices. Prices are based on one hour of continuous service. Available for groups of 25 or more. Additional 200 fee for groups fewer than 25.

Taxable service charge of 26% for all events will be added. All menus and prices are subject to change.

## THE SOUTHERN CLASSIC 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 and whipped cream cheese

individual yogurts | blueberry, strawberry and vanilla

steel-cut oatmeal with 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

hash brown potatoes with peppers & onions

47 per person

## THE COASTAL 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 and whipped cream cheese

individual yogurts | blueberry, strawberry and vanilla

steel-cut oatmeal with 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

hash brown potatoes with peppers & onions

### FROM THE GRIDDLE

frosted flake-crust french toast | seasonal berries, nutella, powdered sugar and vanilla maple syrup

50 per person



# BREAKFAST BUFFETS

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## OCEANFRONT

### CLASSICS

diced fruits | cantaloupe, honeydew and pineapple  
whole fruits | apples, oranges and bananas  
assorted bagels | everything, plain and cinnamon raisin  
house-smoked salmon | cucumbers and capers  
whipped cream cheese  
sweet cream butter, peanut butter and almond butter  
house-made jams | strawberry, blackberry and blueberry  
steel-cut oatmeal with brown sugar, raisins and pecans | assorted cereals

### YOGURTS

individual yogurts | blueberry, strawberry and vanilla  
seasonal berries | blueberries, strawberries and raspberries  
toppings | house-made granola, chia seeds, flax seeds and chopped pecans

### EGG BITES | CHOOSE ONE

ham and cheddar  
tomatoes, spinach and feta  
peppers, onions and sausage  
51 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  
whipped cream cheese  
whole fruits | apples, oranges and bananas  
individual yogurts | blueberry, strawberry and vanilla  
assorted cereals  
steel-cut oatmeal with 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  
hash brown potatoes with peppers & onions  
52 per person



# BREAKFAST ENHANCEMENTS

Breakfast enhancements based on one hour continuous service. Available for groups of 25 or more. Omelet station requires a chef attendant at 200 per chef.

Taxable service charge of 26% for all events will be added. All menus and prices are subject to change.

## FROM THE GRIDDLE CHOOSE ONE

frosted flake-crust french toast | seasonal berries, nutella, powdered sugar and vanilla maple syrup

malted waffles | vanilla whipped cream, vermont maple syrup and local honey

buttermilk pancakes | maple whipped cream, blueberry maple syrup and vermont syrup

10 per person

## OMELET STATION

cage-free eggs and egg whites

veggies | tomatoes, spinach, onions, peppers, mushrooms, jalapeños and scallions

meats | ham, applewood-smoked bacon, sausage, lump crab and local shrimp

cheeses | mozzarella, cheddar and feta

21 per person

## HOUSE-SMOKED SALMON STATION

cold-smoked salmon

mini bagels, crispy capers, egg yolks, egg whites, red onions and tomatoes

whipped herb cream cheese, crisp frisée and meyer lemon vinaigrette

16 per person

## EGG BITES | CHOOSE ONE

ham and cheddar | virginia ham, cage-free eggs and local cheddar

spinach and tomato | wilted spinach, beefsteak tomatoes, cage-free eggs and feta

60 per dozen

## HANDHELDS CHOOSE TWO

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



# PLATED BREAKFAST

All plated breakfasts include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and fresh orange, apple and cranberry juices. Scrambled eggs may be prepared with egg whites upon request. Turkey bacon or turkey sausage may be selected as a substitution at no additional charge.

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## THE LOW COUNTRY

### ENTRÉE

shrimp and grits | shrimp and white cheddar anson  
mills grits

### ACCOMPANIMENTS

smoked pork & heirloom tomato hash with  
scrambled eggs

41 per person

## SWEET START

### ENTRÉE

frosted flake-crusted french toast | seasonal  
berries, nutella, powdered sugar and vanilla  
maple syrup

### MEATS | CHOOSE ONE

applewood-smoked bacon or country sausage links

### ACCOMPANIMENTS

seasonal fruits

36 per person

## THE OMNI SIGNATURE

### ENTRÉE

scrambled cage-free eggs

### MEATS | CHOOSE ONE

applewood-smoked bacon, country sausage links or  
country ham

### ACCOMPANIMENT

roasted red wedge potatoes with peppers & onions

37 per person

## STEAK AND EGGS

### ENTRÉE

new york 5 oz. strip loin, béarnaise sauce and  
scrambled cage-free eggs

### ACCOMPANIMENT

roasted red wedge potatoes with peppers & onions

48 per person



## TIME OUT

All breaks include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea, bottled spring water and soft drinks. Prices are based on 30 minutes of continuous service. Additional 200 fee for groups under 25.

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### THE COFFEE SHOP

blueberry scone with rooftop honey and lemon  
cinnamon, streusel and chocolate chip coffee cakes  
lemon squares  
25 per person

### FROM THE OVEN

freshly baked cookies | chocolate chip, peanut butter  
and oatmeal raisin  
whole, 2% and almond milk  
23 per person

### BUILD-YOUR-OWN TRAIL MIX

chocolate-covered raisins, greek yogurt pretzels,  
m&m's, peanuts, snack mix, banana chips and  
chocolate chunks  
28 per person

### SPREADS AND BREADS

pimento cheese with charred pimentos, scallions  
and lavosh crackers  
meyer lemon hummus, extra virgin olive oil and  
grilled pitas  
smoked fish dip, limes and cilantro  
guacamole | fresh avocados, pico de gallo and tortilla  
chips  
29 per person

### BUILD-YOUR-OWN PARFAIT

plain greek yogurt  
flavors | blueberry, blackberry and strawberry jams,  
local honey  
seeds | flax, pepitas and chia  
blueberries, blackberries, strawberries  
and raspberries  
house-made granola, pecans and walnuts  
27 per person

### SNACKS

assorted ice cream bars | 72 per dozen  
freshly baked cookies or brownies | 60 per dozen  
warm pretzels with mustard | 65 per dozen  
individual bags of chips, pretzels and  
trail mix | 6 each  
tortilla chips with salsa and  
guacamole | 14 per person

### ENHANCEMENTS

whole fruits | apples, oranges and  
bananas | 4.5 per person  
seasonal sliced fruits and berries | 10 per person  
house-baked breakfast pastries | 55 per dozen  
assorted bagels with flavored cream cheeses and  
preserves | 60 per dozen  
assorted freshly baked muffins | 58 per dozen  
assorted greek yogurts | 6 each



# LUNCH BUFFETS

All lunch buffets iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Additional 200 fee for groups under 25.

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## PALMETTO MARKET DELI SALAD

mixed greens, cherry tomatoes, red onions, croutons and shaved shredded cheddar with ranch, balsamic and honey mustard dressings

## BUILD-YOUR-OWN SANDWICH

meats | virginia ham, roasted turkey breast and thyme & pepper roast beef

cheeses | cheddar, swiss and provolone

veggies | lettuce, tomatoes, onions and pickles

breads | white, rye and grain

toppings | mayonnaise, jalapeño aioli and mustard

## ACCOMPANIMENTS

diced cantaloupe, honeydew, pineapple and red grapes

potato salad | red potatoes, dijonnaise and parsley

## DESSERTS

chocolate chip, peanut butter and oatmeal  
raisin cookies

48 per person

## ENHANCEMENT

pre-made sandwiches

Add 8 per person

## BEACHSIDE TACOS SALAD

mixed greens, black beans, grilled corn, roasted peppers and queso fresco with avocado ranch and cilantro & lime vinaigrette

## TACOS

meats | marinated chicken, grilled beef and spiced shrimp

toppings | diced tomatoes, onions, fresh jalapeños, scallions, sour cream, salsa, shredded cheddar and guacamole

## ACCOMPANIMENTS

sofrito & black beans

steamed rice with lime and cilantro

## DESSERTS

coconut tres leches

cinnamon & sugar-dusted churros

51 per person



# LUNCH BUFFETS

All lunch buffets iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Additional 200 fee for groups under 25.

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## THE ITALIAN SALADS

caesar salad | romaine, aged parmesan cheese, croutons and caesar dressing

caprese salad | fresh mozzarella, heirloom tomatoes, frisée, arugula and basil pesto

## ENTRÉES

lemon & oregano roasted chicken

daily catch, tomatoes, olives and basil

baked penne pasta, marinara and mozzarella

## ACCOMPANIMENTS

roasted brussels sprouts, parmesan cheese and lemon vinaigrette

garlic bread

## DESSERTS

opera cake with dark chocolate and espresso joconde

pistachio and chocolate cannolis

50 per person

## CALIBOGUE BARBECUE SALADS

black-eyed pea salad | heirloom tomatoes, corn, spinach, scallions and cider vinegar

shredded cabbage slaw with dressing

## ENTRÉES

dill pickle & buttermilk-brined fried chicken

18-hour smoked beef brisket | carolina mustard & kansas city barbecue sauces

grilled portobello caprese | grilled portobello mushroom, beefsteak tomato, buffalo mozzarella, basil pesto, and balsamic glaze

## ACCOMPANIMENTS

corn on the cob with honey butter

roasted potatoes with peppers, onions & butter

cornbread with honey butter

## DESSERTS

apple pie and peach cobbler

54 per person

## ENHANCEMENT

dessert à la mode

3 per person



# LUNCH BUFFETS

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## BACKYARD GRILL

### SALADS

wedge salad | iceberg lettuce, tomatoes, red onions, applewood-smoked bacon, blue cheese and buttermilk ranch

pasta salad | elbow pasta, roasted vegetables and creamy herb vinaigrette

### ENTRÉES

beef burgers

grilled chicken breasts

veggie burgers

hot dogs

lettuce, tomatoes, onions, pickles, ketchup, mustard, mayonnaise and relish

### ACCOMPANIMENTS

dr pepper barbecue baked beans

green beans with applewood-smoked bacon

### DESSERT

ooey gooey brownie cheesecake with vanilla ice cream

50 per person

## THE BEACHSIDE

### BUILD-YOUR-OWN SALAD

lettuce | romaine, spinach and iceberg

toppings | cucumbers, cherry tomatoes, red onions, carrots, shredded cheddar and croutons

dressings | ranch, honey mustard and balsamic dressings

### MEATS

grilled chicken breast with garden herb pesto

daily catch, grilled with sauce vierge

### ACCOMPANIMENTS

quickly roasted broccoli with balsamic glaze

crispy sweet potatoes with bourbon honey butter

### DESSERTS

greek yogurt & honey panna cotta

lemon & raspberry cake with fresh berries

48 per person



# BOXED LUNCH

All boxed lunches an individual bag of kettle chips, whole fruit, cookie and bottled spring water or soft drink. Additional 200 fee for groups under 25.

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## BOXED LUNCHES | CHOOSE THREE

### CHICKEN CAESAR WRAP

grilled chicken breast, romaine hearts, aged parmesan cheese and caesar dressing in honey wheat wrap

42 per person

### VEGAN WRAP

roasted red pepper hummus, spinach, tomatoes, cabbage, cucumber and tahini vinaigrette  

42 per person

### HERB-ROASTED TURKEY

applewood-smoked bacon, leaf lettuce, beefsteak tomatoes and mayonnaise on sourdough 

42 per person

### HOUSE-MADE ROAST BEEF

thyme & pepper roast beef, aged cheddar, sweet onion aioli and arugula on seven-grain bread

42 per person

### ITALIAN SUB

cure 81 ham, spicy capicola, genoa salami, italian vinaigrette, shredded lettuce, pepperoncinis and red onions 

42 per person





# PLATED LUNCH

All plated lunches include your choice of salad, entrée and dessert, assorted rolls with butter, freshly brewed iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea.

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## SALADS | CHOOSE ONE

### SIMPLE GREENS

artisan lettuce, red onions, cherry tomatoes, sunflower seeds and buttermilk ranch 

### CAESAR

romaine hearts, aged parmesan cheese, caesar dressing and garlic croutons

### TUSCAN KALE

rooftop honey vinaigrette, oranges, savory granola and heirloom carrots  

### THE WEDGE

baby iceberg lettuce, blue cheese crumbles, cherry tomatoes, applewood-smoked bacon lardons and buttermilk ranch

## DESSERTS | CHOOSE ONE

### CHOCOLATE MOUSSE CAKE

dark chocolate sponge cake with milk and ivory chocolate mousse and bittersweet chocolate sauce 

### KEY LIME PIE

raspberry, citrus cream and graham crackers 

### CRÈME BRÛLÉE GATEAU

caramel mousse, vanilla bavarian cream and toasted graham cracker crumbles 

## ENTRÉES | CHOOSE ONE

### GRILLED CHICKEN BREAST

herb & citrus marinade, roasted red potatoes and baby carrots 

45 per person

### BLACKENED SALMON

charred pimento cheese anson mills grits, grilled asparagus and pickled green tomatoes 

47 per person

### PAN-SEARED LOCAL CATCH

sweet corn purée, jasmine rice and roasted broccolini 

49 per person

### CAST IRON PORK CHOP

tarragon & orange marinade, green pea purée, roasted brussels sprouts and fingerling potatoes 

46 per person

### 5 OZ. NEW YORK STRIP

black garlic steak sauce, whipped yukon gold potatoes and roasted baby carrots 

55 per person

### COUSCOUS PRIMAVERA

pearl couscous with herb tomato sauce, zucchini, yellow squash and spinach 

41 per person

### QUINOA AND GARDEN VEGETABLES

warm quinoa, sweet potatoes, baby kale, sweet peppers and roasted broccoli   

41 per person



# PLATED LUNCH

All plated lunches include your choice of entrée, dessert, assorted rolls with butter, freshly brewed iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea.

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## CHILLED ENTRÉES

### CHICKEN CAESAR SALAD

grilled herb-marinated chicken breast, romaine hearts, aged parmesan cheese, garlic croutons and caesar dressing

39 per person

### BLACK AND BLUE

blackened new york strip steak, baby iceberg lettuce, cherry tomatoes, blue cheese crumbles, applewood-smoked bacon lardons and buttermilk dressing 

46 per person

### TUSCAN KALE AND SALMON

blackened salmon, tuscan kale, oranges, heirloom carrots with savory granola and honey vinaigrette 

41 per person



# HORS D'OEUVRES

Prices are based on 90 minutes of continuous service. Minimum order of 50 pieces.

Taxable service charge of 26% for all events will be added. All menus and prices are subject to change.

## CHILLED

deviled eggs | crisp andouille sausage, tarragon and smoked roe **GF** | 7.50 each

marinated shrimp | cocktail sauce, lemons and parsley **GF** | 9 each

avocado toast | avocado mousse, sprouted rye, heirloom tomatoes, radishes and chia seeds **V** | 7 each

east coast oysters | green tomato mignonette **GF** | 9 each

lump crab salad shooter | meyer lemon, dill red onion, mayonnaise **GF** | 9 each

curry chicken phyllo | house curry blend, cilantro, red onion, mayonnaise, phyllo cup | 7 each

cured salmon | virgil kaine bourbon-cured salmon, whipped tarragon cream cheese and lemon on pumpernickel | 8 each

prosciutto and brie crostini | italian prosciutto, carolina moon brie, fig jam, baguette | 8 each

low country ceviche | local shrimp, fresh herbs, heirloom tomatoes and benne seeds in a shooter **GF** | 9 each

## HOT

jerk chicken skewers | sweet onion jam and pickled mangoes **GF** | 7 each

pork belly skewers | black garlic and spring onions **GF** | 8 each

low country crab cakes | low country spice, frogmore remoulade, garden herbs | 9 each

thai vegetarian spring roll | sweet thai chili sauce, creamy peanut sauce **GF** | 8 each

fried artichokes | parmesan cheese & panko crust with lemon and anise aioli **V** | 7.50 each

stuffed mushrooms | andouille sausage and aged cheddar **GF** | 7.50 each

rockefeller oysters | collard greens and pimentos **GF** | 9.50 each

beef wellington | beef tenderloin, mushroom duxelle, puff pastry, bearnaise sauce | 8 each

chicken and waffles | chicken-fried chicken, spiced honey and indigo waffle | 8.50 each



# DISPLAYS

Display prices are based on 90 minutes of continuous service.

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## CHEF'S CHEESE DISPLAY

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

20 per person

## SEASONAL VEGETABLE CRUDITÉ

raw & blanched seasonal vegetables with charred pimento cheese, meyer lemon hummus and buttermilk ranch 

14 per person

## CAROLINA BLUE CRAB DIP

warm carolina blue crab, parmesan cheese & baby spinach dip with toasted baguettes and lavosh crackers

20 per person

## ISLAND BRUSCHETTA TRIO

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

17 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

## FRESH CARVED FRUIT DISPLAY

cantaloupe, honeydew, watermelon, pineapple, california grapes, and seasonal berries with honey thyme cream 

17 per person

## CHEF'S CHARCUTERIE DISPLAY

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

24 per person





# CARVING STATIONS

Prices are based on 90 minutes of service. All carving stations assorted gourmet rolls. Culinary attendants are required at each station for 200 per station.

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## CAST IRON-SEARED BEEF TENDERLOIN

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

625 | serves 25

## HERB-CRUSTED NEW YORK STRIP LOIN

garlic & herb-crusted new york strip loin, caramelized onion aioli and red wine demi-glace  

625 | serves 25

## SWEET TEA-BRINED PORK LOIN

grilled brined pork loin, honey mustard and pork jus  

400 | serves 25

## APPLEWOOD-SMOKED TURKEY BREAST

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

400 | serves 20

## PIG ROAST

brined and smoked whole hog, carolina mustard bbq sauce, kc bbq sauce  

800 | serves 25

## CHEFS WHOLE ROASTED LOCAL FISH

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

575 | serves 25





# SPECIALTY STATIONS

Prices are based on 90 minutes of service. Culinary attendants are required for market stations for 200 per attendant.

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## 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

## LOW COUNTRY OYSTER PIT

pit-fired oysters, cocktail sauce, chef's hot sauce,  
lemons and horseradish  

72 per dozen | attendant required

## 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 pestotio two

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

## PASTA CREATION STATION

pasta | penne and orecchiette

sauces | 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

31 per person | attendant required



# SWEET STATIONS

Prices are based on 90 minutes of service. Culinary attendants are required at each station for 200 per station, with one attendant.

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## MAKE-YOUR-OWN SUNDAE

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, caramelia ganache and caramel sauce

waffle cones, sugar cones or cups

make it a sandwich | chocolate chip, sugar and peanut butter cookies

26 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, caramelia 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

30 per person

## BEIGNETS

chefs fried beignets topped with powdered sugar

toppings | strawberry sauce, chocolate fudge, white chocolate sauce, caramel, fresh seasonal berries, sprinkles, and chocolate chinks

27 per person



# DINNER BUFFETS

All dinner buffets include freshly brewed iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea. Minimum requirement of 25 people. Prices based on 90 minutes of service. Additional fee of 200 for groups under 25 people.

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## 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

fire-roasted squash, peppers, onions & tomatoes

herb-roasted yukon gold potatoes with shallot vinaigrette

sea salt rolls

## DESSERTS

chocolate s'mores tart

coconut delight cake

99 per person

## LOW COUNTRY 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, bacon

buttermilk biscuits and hush puppies with honey butter

## DESSERTS

virgil kaine bourbon & georgia pecan tarts

peaches & cream cobbler trifle

118 per person



# DINNER BUFFETS

All dinner buffets include freshly brewed iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea. Minimum requirement of 25 people. Prices based on 90 minutes of service. Additional fee of 200 for groups under 25 people. One chef attendant is required on Prime Rib entrée, 200 per attendant.

Taxable service charge of 26% for all events will be added to all charges. All menus and prices are subject to change.

## BARBECUE STARTERS

roasted potato salad | jalapeños, scallions, applewood-smoked bacon and mayonnaise

mixed greens | cherry tomatoes, cucumbers, red onions, sunflower seeds with balsamic vinaigrette or buttermilk ranch dressing

## ENTRÉES

beef brisket, smoked 18 hours

dry-rubbed baby back ribs

grilled bone-in chicken

broiled swordfish, blackened béchamel

## ACCOMPANIMENTS

barbecue, south carolina mustard and kansas city tomato molasses

cornbread with honey butter

smoked cheddar grits

dr pepper baked beans

virgil kaine bourbon & honey-glazed sweet potatoes

## DESSERTS

mixed berry cobbler

chocolate turtle brownies

110 per person

## HILTON HEAD PRIME STARTERS

wedge salad | cherry tomatoes, blue cheese, applewood-smoked bacon and blue cheese dressing

roasted beets | arugula, red & yellow beets, candied pecans, crumbled goat cheese, shallot vinaigrette and savory granola

## ENTRÉES

roasted chicken with garlic, thyme and rosemary

grilled salmon and tarragon béarnaise

herb-cruste prime rib au jus

cast iron-seared beef tenderloin with blue cheese crumbles and seasoned panko

## ACCOMPANIMENTS

baked potatoes with applewood-smoked bacon, cheddar, scallions, sour cream and whipped butter

creamed spinach with parmesan cheese and garlic

## DESSERTS

vanilla bean pot de crème with mixed berries

petite cheesecake with rooftop honey, compressed strawberries and graham cracker

135 per person | 1 attendants required



# PLATED DINNER

All plated dinners include your choice of salad, entrée and dessert, assorted rolls with butter and freshly brewed iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea.

Taxable service charge of 26% for all events will be added. All menus and prices are subject to change.

## SALADS | CHOOSE 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  

## DESSERTS | CHOOSE ONE

### KEY LIME TART

graham cracker, vanilla with citrus cream and raspberries 

### CHEESECAKE

rooftop honey, strawberry gel, compressed strawberries and graham cracker 

### VIRGIL KAINÉ BOURBON & CHOCOLATE PECAN PIE TART

georgia pecans, dutch chocolate chantilly, seasonal berries 

### TRIPLE CHOCOLATE TORTE

dark chocolate cake, milk chocolate mousse and whipped white chocolate 



# PLATED DINNER

All plated dinners include your choice of salad, entrée, dessert, assorted rolls with butter, freshly brewed iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea

Taxable service charge of 26% for all events will be added to all charges. All menus and prices are subject to change.

## ENTRÉES | CHOOSE ONE

### AIRLINE CHICKEN BREAST

rosemary, thyme & lemon chicken with potato purée, grilled asparagus and herb chimichurri 

72 per person

### BRAISED SHORT RIBS

whipped garlic mashed potatoes, roasted broccoli and virgil kaine jus

81 per person

### MESQUITE-BRINED PORK CHOP

smoked brine, sweet potato purée, roasted carrots and boiled peanut jus 

74 per person

### BEEF TENDERLOIN

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

94 per person

### LOCAL CATCH

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

77 per person

### BLACKENED SALMON

pimento cheese grits, grilled asparagus and pickled green tomatoes 

76 per person

### SURF & TURF

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

112 per person

### ENHANCEMENT

butter poached maine lobster 

40 per person

### TRUMPET MUSHROOM

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

69 per person

### 12-SPICE CURRY

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

65 per person



# NON-ALCOHOLIC BEVERAGES

Based on 30 minutes of continuous service. Additional 200 fee for groups under 25.

Taxable service charge of 26% for all events will be added to all charges. All menus and prices are subject to change.

## À LA CARTE

stance regular or decaffeinated coffee | 100 per gallon

assorted numi hot teas | 100 per gallon

assorted soft drinks | 6 per drink

pure life water | 6 per drink

acqua panna natural spring water | 7 per drink

s.pellegrino sparkling mineral water | 7 per drink

s.pellegrino essenza flavored sparkling mineral water | 7 per drink

coconut water | 7 per drink

assorted kohana canned coffee drinks | 7 per drink

enroot cold brew tea | 7 per drink

classic black iced tea | 85 per gallon

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 75 per gallon

gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 7 per drink

red bull | energy drink or sugarfree | 8.50 per drink

naked fruit juice & smoothies | 8 per drink

## BEVERAGE PACKAGE À LA CARTE

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

full day (8 hours) | 42 per person

half-day (4 hours) | 23 per person

# BAR MIXOLOGY

A minimum of 300 in cash bar revenue is required, any difference will be billed to the client's master account. Host will pay for drinks as consumed. Bartender charge of 200 per bartender.

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  
tequila | sauza blanco  
cognac | hennessy vs

## BEERS

### DOMESTIC

budweiser, bud light and coors light

### IMPORT/CRAFT

heineken, samuel adams boston lager and corona

## HOST 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 | 6 per drink  
cordials | 14 per drink

## CASH BAR

craft brands | 16 drink  
premium brands | 15 per drink  
call brands | 14 per drink  
domestic beer | 9 per drink  
imported beer | 10 per drink  
house wine | 12 per drink  
soft drinks | 8 per drink  
cordials | 15 per drink





# BAR MIXOLOGY

A minimum of 300 in cash bar revenue is required, any difference will be billed to the client's master account. Host will pay for drinks as consumed. Bartender charge of 200 per bartender.

Taxable service charge of 26% for all events will be added to all charges. All menus and prices are subject to change.

## PACKAGES

### CRAFT

first hour | 26 per person

each additional hour | 19 per person

### PREMIUM

first hour | 25 per person

each additional hour | 18 per person

### CALL

first hour | 22 per person

each additional hour | 16 per person

### BEER AND WINE

first hour | 19 per person

each additional hour | 14 per person

## OMNI SIGNATURE COCKTAILS

add a selection of barmalade inspired cocktails using craft, premium or call brands to any bar

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 SPIRIT-FREE

add a selection of barmalade inspired mocktails to any bar

### BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice and lime

9 per drink

### CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour and angostura bitters

9 per drink



# WINE RACK

A minimum of 300 in cash bar revenue is required, any difference will be billed to the client's master account. Host will pay for drinks as consumed. Bartender charge of 200 per bartender.

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

kenwood vineyards | calforinia |  
brut | 48 per bottle  
ruffino | veneto, italy | prosecco | 52 per bottle  
veuve clicquot | france | brut | 175 per bottle

### WHITE AND BLUSH

zenato | italy | pinot grigio | 59 per bottle  
decoy by duckhorn | sonoma county, california |  
sauvignon blanc | 63 per bottle  
hayes ranch | california | rosé | 57 per bottle  
bulletin place | riverina, nsw |  
sauvignon blanc | 47 per bottle  
bulletin place | south eastern australia |  
chardonnay | 47 per bottle  
hayes ranch | california |  
chardonnay | 57 per bottle  
decoy by duckhorn | sonoma county, california |  
chardonnay | 67 per bottle

### RED

decoy by duckhorn | sonoma county, california |  
pinot noir | 67 per bottle  
hayes ranch | california | merlot | 57 per bottle  
bulletin place | south eastern australia |  
merlot | 47 per bottle  
hayes ranch | california | cabernet  
sauvignon | 57 per bottle  
decoy by duckhorn | sonoma county, california |  
merlot | 67 per bottle  
bulletin place | south eastern australia | cabernet  
sauvignon | 47 per bottle  
decoy by duckhorn | sonoma county, california |  
cabernet sauvignon | 67 per bottle



# EVENT INFORMATION

Thank you for selecting Omni Hilton Head Oceanfront Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will 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.

## GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the resort for delivery to guest rooms. Please ask your conference services manager for a complete list.

## FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Hilton Head Oceanfront Resort must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of South Carolina, and 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 event are subject to a cancellation charge of 100% of the total charges.

## GUARANTEES

The exact number of guests attending a function is due 96 hours prior to the event. This number will be charged even if fewer guests attend. The resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 96 hours of the event the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

## TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.



# EVENT INFORMATION

The following standards are provided to assist you in scheduling and budgeting your banquet events:

## SERVING

Continental breakfasts will be served for one hour. Coffee breaks will be served for 30 minutes. Breakfast, lunch and dinner buffets will be served for one and one-half hours. Food and beverages will be replenished and refreshed as necessary during the times listed above and broken down and removed promptly.

## FUNCTION ROOMS AND SIGNAGE

Omni Hilton Head Oceanfront Resort reserves the right to reallocate event space based on levels of business, increases or decreases in attendance, or maintenance issues. Any additional meeting space needed that is not outlined in the contract is charged at .50 cents per square foot. Inquiries should go to your conference services manager, who will see if the additional space is available. Signs or decorations brought into the hotel by the guest must be approved prior to arrival.

Registration tables and signage/banners may be located outside the immediate entrance to the respective function room only. Rooms will be setup as outlined on the banquet event order. A labor surcharge will be charged if changes occur once the room has been set.

## OUTDOOR FUNCTIONS

The resort reserves the rights to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather. Outdoor events will be moved inside automatically if the weather report six hours prior to the start of the event predicts a 40% or higher chance of rain or if the safety of our guests or employees is at risk. If the decision is delayed or changed by the client, and it necessitates the resort to set both the indoor and outdoor event space, a 10 per person fee will be charged. Local noise ordinances require that entertainment at outdoor events end at 10 p.m.

## PRICES AND SURCHARGES

A customary service charge will be added by the resort to all charges per banquet event orders at a rate of 26% for all events. In the state of South Carolina, this service charge is subject to sales tax. The following surcharges/labor charges will apply: 50 surcharge for plated meals of less than 25 people, 75 surcharge for events in guest rooms including hospitality suites, 200 surcharge for outdoor events of less than 50 people, 200 bartender charge per bartender for up to three hours, cashier charge of 200 required for all cash bars. 200 uniformed chef charge for in-room preparation or carving for one and one-half hours per chef.



# EVENT INFORMATION

## GUARANTEE

A minimum guarantee of 25 people is required for buffet service. One single-sided buffet line will be provided for every 100 people guaranteed. It is the responsibility of the meeting planner to provide a guest list noting each choice and provide place cards denoting selection.

## ENTRÉE SELECTION

Selection for all plated menus is limited to one entrée item. If you desire to offer your guests more than one item, our chef will be glad to prepare a customized duet plate for your group.

## SEATING AND LINEN

Round tables for 10 people are the standard for breakfast, lunch and dinner. Seating is not provided for continental breakfasts or receptions. If seating is required a 75 surcharge will apply. Omni Hilton Head Oceanfront Resort provides quality linens. Special requests for linens not in our inventory can be made through the conference services department at an additional charge.

## AUDIOVISUAL SERVICES

Pinnacle Live is a fully equipped audiovisual company. If you have any questions regarding these services, please contact the Pinnacle Live office located at Omni Hilton Head Oceanfront Resort at 843-341-8045. Charges for audiovisual services will be billed to your master account. A 75 daily surcharge will be applied when an outside contractor supplies equipment which is available directly through Encore at Omni Hilton Head Oceanfront Resort.



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