

beachfront
bliss in South
Carolina.
wedding brochure



OMNI
HILTON HEAD

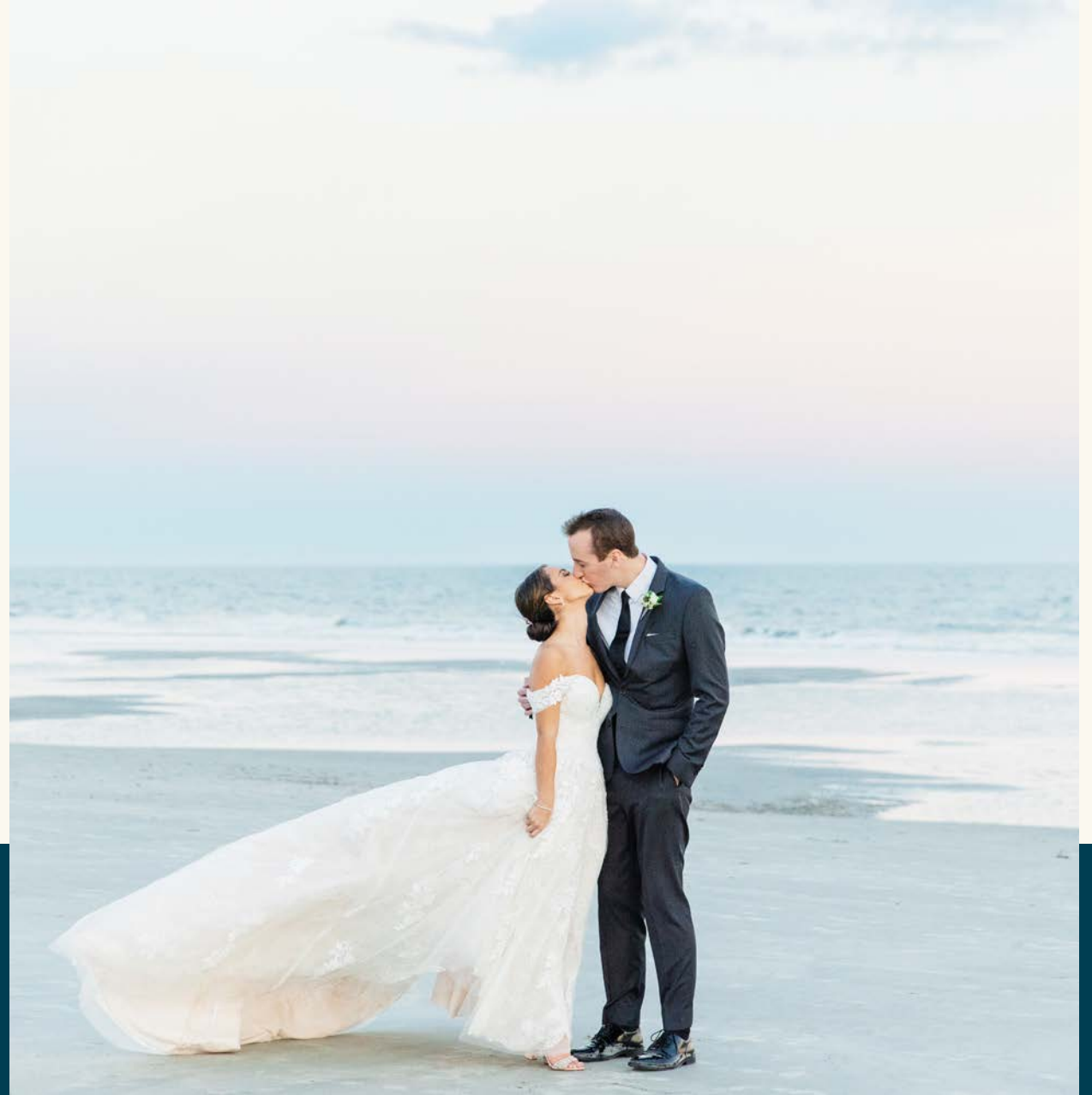




Table *of* Contents.

03. INTRO

04. ABOUT

05. AMENITIES

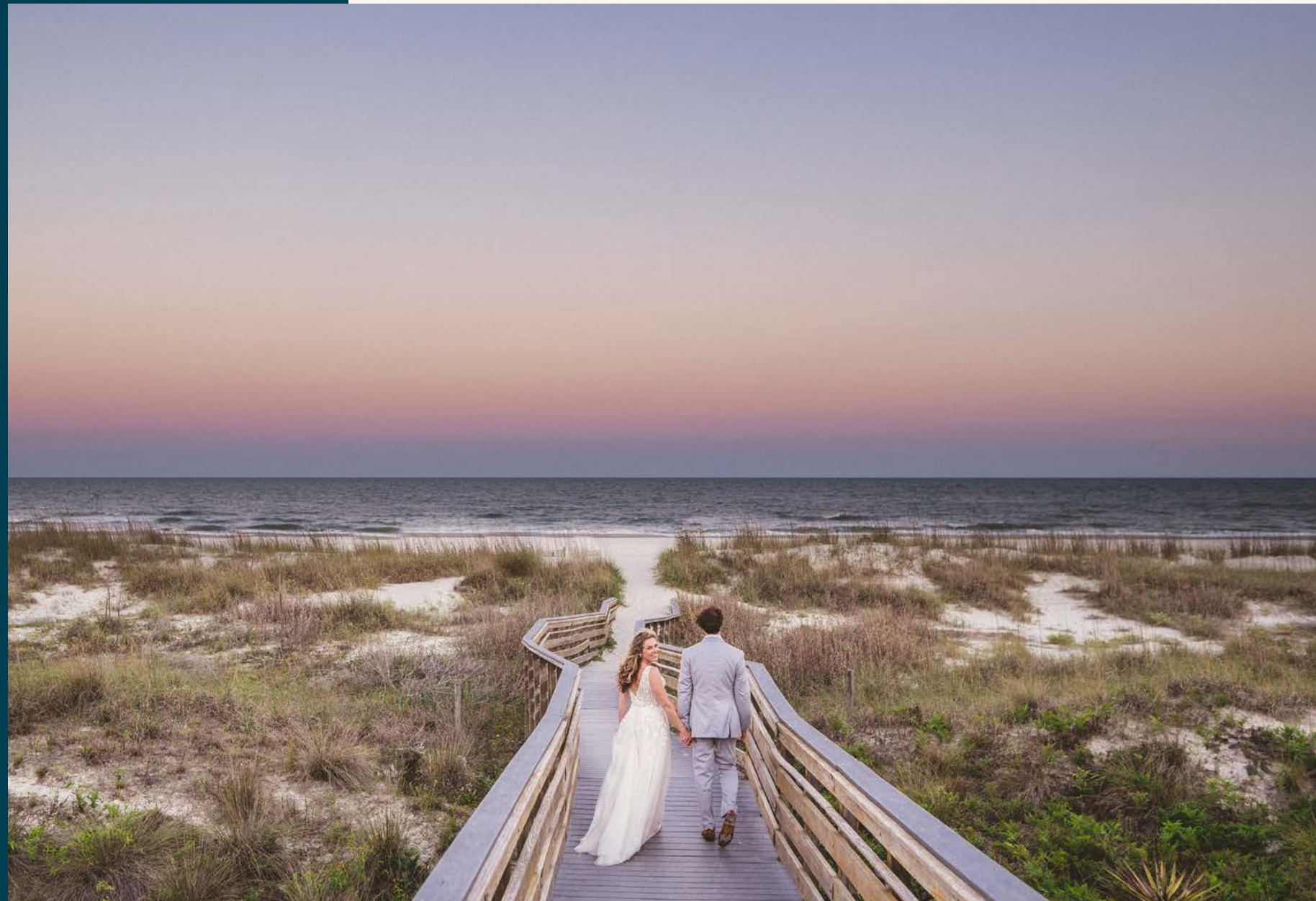
07. VENUES

09. PACKAGES

15. BEVERAGES

idyllic venues for dreamy celebrations.

Dreamy beachfront weddings become a reality at Omni Hilton Head Oceanfront Resort. Exchange vows in the inviting Palmetto Ballroom, gather for a glamorous alfresco reception at Shorehouse or on the inviting Ocean Deck. Sip cocktails around a firepit or celebrate your nuptials poolside with sweeping views of the Atlantic Ocean. A dedicated team can help coordinate your entire event, leaving you free to focus on pampering sessions and relaxation before the big day.



about
Omni Hilton Head
Oceanfront Resort.

THE ULTIMATE ISLAND GETAWAY

Experience the inclusive charm and relaxed ambience of Omni Hilton Head Oceanfront Resort. Discover inviting guest rooms and suites with breathtaking ocean views, make a splash in sparkling outdoor pools, pamper yourself in the spa or enjoy a round of golf on championship courses. Dine in steak and seafood restaurants, catch a sports game in the bar or sip cocktails at sunset beachside. Tucked away on Hilton Head Island, this oceanfront gem is a sanctuary of relaxation and escape.



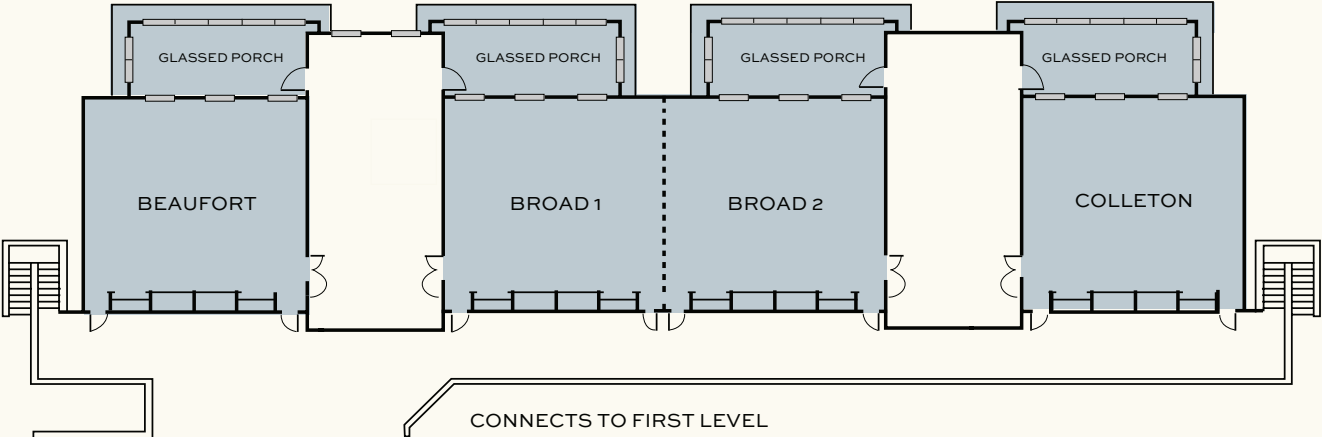


- 323 beautifully appointed guest rooms and suites, with tropical-inspired decor, modern amenities and ocean views
- Approximately 14,000 square feet of flexible indoor meeting space and 11,000 square feet of outdoor event and pre-function space; 13 rooms in total, including the grand Palmetto Ballroom, expansive meeting rooms, decks and terraces
- Fast Wi-Fi, the latest AV technology and helpful professional services
- Sparkling outdoor adult swimming pool, plus hot tubs, private poolside cabanas, family-friendly pools and splash pad
- Unique dining experiences at HH Prime serving succulent steaks and seafood. Enjoy salads, sandwiches, pizzas, burgers and fairtrade coffee at trendy Palmetto Market or craft cocktails and light bites poolside at Buoy Bar or Breeze
- Gather in the evenings to catch a sports game over dinner and drinks at XO Sports & Spirits
- Tee off on one of three-award winning golf courses designed by Arthur Hills, Robert Trent Jones and George Fazio at Palmetto Dunes
- 19 clay tennis courts and 24 illuminated pickleball courts with daily tournaments
- Balance mind, body and spirit with a relaxing facial or massage at Ocean Tides Spa
- Full-service fitness center with Peloton® bikes, treadmills and state-of-the-art equipment

Let your happily
ever after begin.



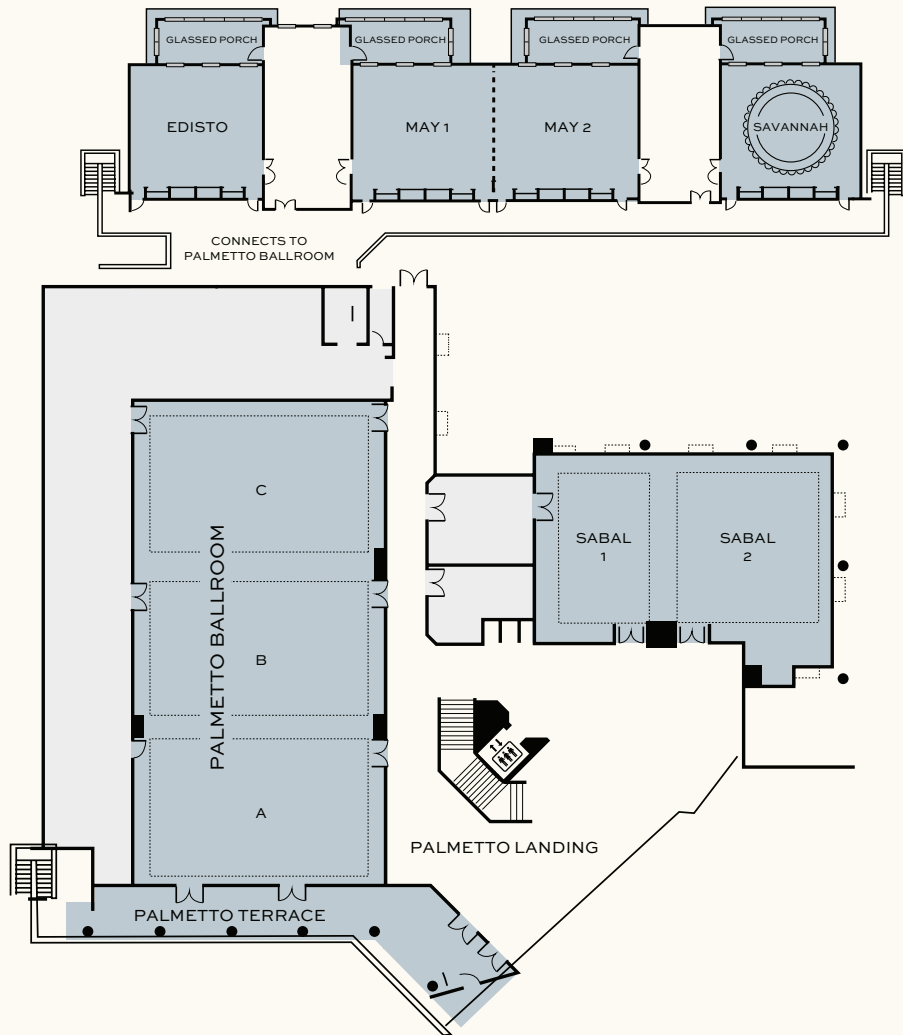
Level one.



	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	THEATER	CLASSROOM	BANQUET	CONFERENCE	RECEPTION
LEVEL ONE								
BEAUFORT	980	28' x 35'	9'2"	111	57	80	24	-
BROAD 1 & 2	1,960	28' x 70'	9'2"	216	111	160	50	-
BROAD 1	980	28' x 35'	9'2"	111	57	80	24	-
BROAD 2	980	28' x 35'	9'2"	111	57	80	24	-
COLLETON	980	28' x 35'	9'2"	105	57	70	24	-
RIVER ROOM GLASS PORCHES	300	-	-	-	-	-	-	-

Meeting room capacities were determined using 72" rounds of 10 (Rounds capacity), three chairs per 6'X30" table (U-Shape capacity) and three chairs per 6'X18" table (Classroom capacity) allowing for minimal audiovisual equipment.

Level two.



	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	THEATER	CLASSROOM	BANQUET	CONFERENCE	RECEPTION
LEVEL TWO								
PALMETTO BALLROOM	3,960	88' x 45'	11'6"	483	250	320	-	-
PALMETTO BALLROOM A	1,305	29' x 45'	11'6"	144	72	100	36	-
PALMETTO BALLROOM B	1,305	29' x 45'	11'6"	144	72	100	36	-
PALMETTO BALLROOM C	1,305	29' x 45'	11'6"	144	72	100	36	-
PALMETTO BALLROOM A & B	2,655	59' x 45'	11'6"	288	147	210	-	-
PALMETTO BALLROOM B & C	2,655	59' x 45'	11'6"	288	147	210	-	-
PALMETTO LANDING AREA	-	-	-	-	-	-	-	300
SABAL 1 & 2	1,904	58' x 34'	9'7"	211	108	150	50	-
SABAL 1	816	24' x 34'	9'7"	88	45	60	18	-
SABAL 2	1,088	32' x 34'	9'7"	122	83	90	30	-
EDISTO	980	28' x 35'	10'0"	105	57	70	24	-
MAY 1 & 2	1,960	28' x 70'	10'0"	216	111	160	50	-
MAY 1	980	28' x 35'	10'0"	105	57	70	24	-
MAY 2	980	28' x 35'	10'0"	105	57	70	24	-
SAVANNAH (BOARDROOM)	980	28' x 35'	10'0"	-	-	-	27	-
SHOREHOUSE OCEANFRONT DECK	5,000	80' x 62'	10'0"	-	-	350	-	-
RIVER ROOM GLASS PORCHES	300	-	-	-	-	-	-	-

Meeting room capacities were determined using 72" rounds of 10 (Rounds capacity), three chairs per 6'X30" table (U-Shape capacity) and three chairs per 6'X18" table (Classroom capacity) allowing for minimal audiovisual equipment.



Low Country Affair Package.

PACKAGE INCLUSIONS

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

Plated dinner | Choice of salad and three entrées

Choice of 4 Hors d Oeuvres

CHILLED

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

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

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

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

WARM

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

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

Stuffed mushrooms | Andouille sausage and aged cheddar

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

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

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

SALADS | CHOICE OF ONE

CLASSIC CAESAR

Romaine hearts, Parmesan cheese, croutons, and Caesar dressing

MIXED GREENS

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

BABY KALE

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

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

Low Country Affair Package.

ENTRÉES | CHOICE OF TWO PROTEIN AND ONE VEGETARIAN

AIRLINE CHICKEN BREAST

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

BRAISED SHORT RIBS

Whipped garlic mashed potatoes, roasted broccoli and Virgil Kaine jus

MESQUITE-BRINED PORK CHOP

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

LOCAL CATCH

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

VEGAN TRUMPET MUSHROOM

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

12-SPICE VEGAN CURRY

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

4-HOUR OPEN BAR

CALL

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



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



Coastal Gathering Package.

PACKAGE INCLUSIONS

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

One Display Station

Plated dinner | Choice of salad and three entrées

CHILLED

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

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

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

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

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

Marinated shrimp | Cocktail sauce, lemons, and parsley

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

WARM

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

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

Stuffed mushrooms | Andouille sausage and aged cheddar

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

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

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

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

Rockefeller oysters | Collard greens and pimentos

DISPLAY STATION | CHOICE OF ONE

CHEF'S CHEESE DISPLAY

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

SEASONAL VEGETABLE CRUDITÉ

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

FRESH CARVED FRUIT DISPLAY

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

SALADS | CHOICE OF ONE

CLASSIC CAESAR

Romaine hearts, Parmesan cheese, croutons, and Caesar dressing

MIXED GREENS

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

BABY KALE

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

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

Coastal Gathering Package.

ENTRÉES | CHOICE OF TWO PROTEIN AND ONE VEGETARIAN

AIRLINE CHICKEN BREAST

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

BRAISED SHORT RIBS

Whipped garlic mashed potatoes, roasted broccoli and Virgil Kaine jus

MESQUITE-BRINED PORK CHOP

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

BLACKENED SALMON

Pimento cheese grits, grilled asparagus, and pickled green tomatoes

BEEF TENDERLOIN

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

LOCAL CATCH

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

VEGAN TRUMPET MUSHROOM

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

12-SPICE VEGAN CURRY

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

BAR PACKAGE

PREMIUM

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



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



Surf And Sand Soiree Package.

PACKAGE INCLUSIONS

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

Two Display Stations

Plated dinner | Choice of salad and three entrées

Choice of 5 Hors d Oeuvres

CHILLED

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

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

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

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

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

Marinated shrimp | Cocktail sauce, lemons, and parsley

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

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

WARM

Jerk chicken skewers | Sweet onion jam and pickled mangoes

Pork belly skewers | Black garlic and spring onions

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

Stuffed mushrooms | Andouille sausage and aged cheddar

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

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

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

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

Rockefeller oysters | Collard greens and pimentos

DISPLAY STATION | CHOICE OF TWO

CHEF'S CHEESE DISPLAY

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

SEASONAL VEGETABLE CRUDITÉ

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

FRESH CARVED FRUIT DISPLAY

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

ISLAND BRUSCHETTA TRIO

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

HILTON HEAD ICED SEAFOOD BAR

East Coast or local oysters when available
Smoked littleneck clams, Mussels with tasso ham, poached shrimp with cocktail sauce, chef's hot sauce and red wine and shallot mignonette Add \$50 per person

Surf And Sand Soiree Package.

SALADS | CHOICE OF ONE

CLASSIC CAESAR

Romaine hearts, Parmesan cheese, croutons, and Caesar dressing

MIXED GREENS

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

BABY KALE

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

ENTRÉES | CHOICE OF TWO PROTEIN AND ONE VEGETARIAN

AIRLINE CHICKEN BREAST

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

BRAISED SHORT RIBS

Whipped garlic mashed potatoes, roasted broccoli and Virgil Kaine jus

MESQUITE-BRINED PORK CHOP

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

BLACKENED SALMON

Pimento cheese grits, grilled asparagus, and pickled green tomatoes

BEEF TENDERLOIN

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

LOCAL CATCH

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

SURF & TURF

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

VEGAN TRUMPET MUSHROOM

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

12-SPICE VEGAN CURRY

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

BAR PACKAGE

CRAFT

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



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



Bar 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



Delight
in every moment.





forever
starts here.

[OMNIHOTELS.COM/HILTON-HEAD](https://omnihotels.com/hilton-head)

CONNECT WITH A WEDDING SPECIALIST

843.842.8000
HLTNHD.LEADS@OMNIHOTELS.COM

OMNI
HILTON HEAD