

OMNI HILTON HEAD

EVENT MENUS





TABLE OF CONTENTS

BREAKFAST >

BREAKS >

LUNCH >

RECEPTION >

DINNER >

BEVERAGES >

DETAILS >



CONTINENTAL

All continental breakfast is served with your choice of chilled fresh orange juice, apple juice, cranberry juice, freshly brewed regular coffee, decaffeinated coffee and assorted organic herbal teas.

Taxable service charge of 23% for inside events and 26% for outside events will be added to all charges. All menus and prices are subject to change.

KEEP IT SIMPLE

Diced fruits | Cantaloupes, honeydews and pineapples

Whole fruits | Apples, oranges and bananas

Assorted house made Danishes, muffins and bagels

Sweet cream butter and peanut butter

House made jams | Strawberry, blackberry and blueberry

Whipped local cream cheese

26 per person

THE SUNRISE

Diced fruits | Cantaloupes, honeydews and pineapples

Whole fruits | Apples, oranges and bananas

Assorted house made Danishes and bagels

Sweet cream butter and peanut butter

House made jams | Strawberry, blackberry and blueberry

Whipped local cream cheese

Individual yogurts, cereals and milk

28 per person

FRESH START

Diced fruits | Cantaloupes, honeydews and pineapples

Whole fruits | Apples, oranges and bananas

Assorted house made Danishes, muffins and bagels

Sweet cream butter, peanut butter and almond butter

House made jams | Strawberry, blackberry and blueberry

Whipped local cream cheese

Individual yogurts, cereals and milk

Steel-cut oatmeal | Brown sugar, raisins and pecans

31 per person



BUFFETS

All breakfast buffets are served with your choice of chilled fresh orange juice, apple juice, cranberry juice, freshly brewed regular coffee, decaffeinated coffee and assorted organic herbal teas. Based on one hour of continuous service. Available for groups of 25 or more.

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GENERAL PUBLIC

CLASSICS

Diced fruits | Cantaloupes, honeydews and pineapples

Whole fruits | Apples, oranges and bananas

Assorted house made Danishes, croissants and muffins

Sweet cream butter, peanut butter and almond butter

House made jams | Strawberry, blackberry and blueberry

Whipped local cream cheese

Individual yogurts | Blueberry, strawberry and vanilla

Assorted cereals

Steel-cut oatmeal with brown sugar, raisins and pecans

Scrambled eggs with fresh chives

MEATS

Applewood smoked bacon or sausage links

POTATOES | CHOICE OF ONE

Roasted red wedge potatoes

Diced potatoes

Hash brown potatoes with peppers and onions

38 *per person*

THE COASTAL

CLASSICS

Diced fruits | Cantaloupes, honeydews and pineapples

Whole fruits | Apples, oranges and bananas

Assorted house made Danishes, croissants and muffins

Sweet cream butter, peanut butter and almond butter

House made jams | Strawberry, blackberry and blueberry

Whipped local cream cheese

Individual yogurts | Blueberry, strawberry and vanilla

Assorted cereals

Steel-cut oatmeal with brown sugar, raisins and pecans

Scrambled eggs with fresh chives

MEATS

Applewood smoked bacon or sausage links

POTATOES | CHOICE OF ONE

Roasted red wedge potatoes

Diced potatoes

Hash brown potatoes with peppers and onions

FROM THE GRIDDLE

Nilla Wafers crusted French toast with banana whipped cream, blueberry maple syrup and powdered sugar

40 *per person*



BUFFETS

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OCEANFRONT

CLASSICS

Diced fruits | Cantaloupes, honeydews and pineapples

Whole fruits | Apples, oranges and bananas

Assorted bagels | Everything, plain and cinnamon raisin

House smoked salmon with cucumbers and capers

Whipped local 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 | CHOICE OF ONE

Ham and cheddar

Tomatoes, spinach and feta

Peppers, onions and sausage

42 per person

THE SOUTHERNER

CLASSICS

Diced fruits | Cantaloupes, honeydews and pineapples

Whole fruits | Apples, oranges and bananas

Assorted house made Danishes, croissants and muffins

Sweet cream butter, peanut butter and almond butter

House made jams | Strawberry, blackberry and blueberry

Whipped local cream cheese

Individual yogurts | Blueberry, strawberry and vanilla

Assorted cereals

Steel-cut oatmeal with brown sugar, raisins and pecans

Creamy stone-ground grits with local cheddar

Scrambled eggs with fresh chives

Southern fried chicken and waffles with quick pickles and bourbon rooftop honey

Buttermilk biscuits and blueberry maple sausage gravy

MEATS

Applewood smoked bacon or sausage links

POTATOES | CHOICE OF ONE

Roasted red wedge potatoes

Diced potatoes

Hash brown potatoes with peppers and onions

43 per person



ENHANCEMENTS

Breakfast enhancements based on one hour continuous service. Available for groups of 25 or more. Omelet and CYO Breakfast Sandwich stations requires a chef attendant at 125 per chef.

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FROM THE GRIDDLE | CHOICE OF ONE

Nilla Wafers crusted French toast with banana whipped cream, blueberry maple syrup and powdered sugar

Malted waffles with vanilla whipped cream, Vermont syrup and local honey

Buttermilk pancakes with maple whipped cream, blueberry maple syrup and Vermont syrup

7 per person

OMELET STATION

Cage-free eggs or egg whites

Veggies | Tomatoes, spinach, onions, peppers, mushrooms, jalapeños and scallions

Meats | Ham, bacon, sausage, lump crab and local shrimp

Cheeses | Mozzarella, cheddar and feta

16 per person

HOUSE SMOKED SALMON STATION

Cold smoked salmon

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

Herb whipped cream cheese, crisp frisée and Meyer lemon vinaigrette

12 per person

EGG BITES | CHOICE OF ONE

Ham and cheddar with Virginia ham, cage-free eggs and local cheddar

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

Low country with peppers, onions and andouille sausage

6 per person

HANDHELDS | CHOICE OF ONE

English muffin with blueberry maple sausage patty, fried eggs and American cheese

Croissant with applewood smoked bacon, scrambled eggs and Swiss cheese

Buttermilk biscuit with country ham, fried eggs and local cheddar

Breakfast burrito with peppers, onions, blueberry maple sausage and cheddar

9 per person

CYO BREAKFAST SANDWICH

Cage-free eggs, cooked your way

Veggies | Lettuce, tomatoes and onions

Meats | Blueberry maple sausage, applewood smoked bacon and country ham

Condiments | Jalapeño aioli, ketchup and chef's hot sauce

Cheeses | American, cheddar and Swiss

Sprout Momma's brioche bun

18 per person



PLATED

All plated breakfast are served with your choice of chilled fresh orange juice, apple juice, cranberry juice, freshly brewed regular coffee, decaffeinated coffee and assorted organic herbal teas. Scrambled eggs may be prepared with Egg Beaters upon request. Turkey bacon or turkey sausage may be selected as a substitution at no additional charge.

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THE DEEP SOUTH

ENTRÉE

Shrimp and grits, local prawns and Anson Mills white cheddar grits

ACCOMPANIMENTS

Smoked pork and heirloom tomato hash with sunny side up eggs

33 per person

SWEET START

ENTRÉE

Nilla Wafers crusted French toast with banana whipped cream, blueberry maple syrup and powdered sugar

MEATS | CHOICE OF ONE

Applewood smoked bacon or country sausage links

ACCOMPANIMENTS

Seasonal fruits

29 per person

THE OMNI SIGNATURE

ENTRÉE

Cage-free scrambled eggs

MEATS | CHOICE OF ONE

Applewood smoked bacon, country sausage links or country ham

ACCOMPANIMENT

Roasted red wedge potatoes with peppers and onions

31 per person

STEAK AND EGGS

ENTRÉES

5 oz. NY strip loin and fried cage-free eggs

ACCOMPANIMENT

Roasted red wedge potatoes with peppers, onions and béarnaise sauce

35 per person

THE HEALTHY CHOICE

ENTRÉES | CHOICE OF ONE

Ham and cheddar egg bites

Spinach and tomato egg bites

ACCOMPANIMENTS

Sprout Momma's grain bread

Smashed avocados and heirloom tomatoes

31 per person



TIME OUT

All breaks come with freshly brewed regular coffee, decaffeinated coffee, assorted organic herbal teas, bottled spring water and soft drinks. Based on 30 minutes of continuous service.

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THE COFFEE SHOP

Almond biscotti with rooftop honey and lemon

Cinnamon, streusel and pecan coffee cakes

Honey-orange crunch madeleines

21 per person

FROM THE OVEN

Freshly baked cookies | Chocolate chip, peanut butter and oatmeal raisin

Whole, 2% and almond milk

19 per person

FRONT PORCH

Cajun-boiled peanuts

Pimento cheese with charred pimentos, scallions and lavosh crackers

Popcorn with barbecue spice

Sweet and unsweetened tea

19 per person

DIPS AND THAT

Pimento cheese with charred pimentos, scallions and lavosh crackers

Meyer lemon hummus, extra virgin olive oil and grilled pitas

Lang smoked fish dip, limes and cilantro

Guacamole with fresh avocados, pico de gallo and tortilla chips

23 per person

BUILD-YOUR-OWN PARFAIT ALL DAY

Plain Greek yogurt

Flavors | Blueberry, blackberry and strawberry jams and local honey

Seeds | Flax, pepitas and chia

Blueberries, blackberries, strawberries and raspberries

House made granola, pecans and walnuts

23 per person

EXECUTIVE PACKAGE

Keep It Simple continental breakfast

Parfait All Day morning break

Front Porch afternoon break

65 per person



TIME OUT

Based on 30 minutes of continuous service.

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À LA CARTE

SNACKS

Assorted ice cream bars | 48 *per dozen*

Freshly baked cookies or brownies | 47 *per dozen*

Warm pretzels with mustards | 49 *per dozen*

Individual bags of chips, pretzels and trail mix | 5 *each*

Tortilla chips with salsa and guacamole | 12 *per person*

Granola and candy bars | 4.5 *each*

Rice Krispie treats | 44 *per dozen*

BEVERAGES

Freshly brewed regular coffee and decaffeinated coffee | 86 *per gallon*

Assorted organic herbal teas | 86 *per gallon*

Bottled waters | 5.25 *per drink*

Assorted Coca-Cola soft drinks | 5.25 *per drink*

Ice tea or lemonade | 86 *per gallon*

Assorted bottle juice | 5.5 *per drink*

Assorted Vitaminwater | 6.75 *per drink*

Red Bull energy drinks | 8.5 *per drink*

CONTINUOUS COFFEE BREAK

Freshly brewed regular and decaffeinated coffee, assorted organic herbal teas, soft drinks and bottled waters

Half day | 17 *per person*

Full day | 34 *per person*

ENHANCEMENTS

Whole fruits | Apples, oranges and bananas
4.5 *each*

Seasonal sliced fruits and berries
8 *per person*

House made breakfast pastries
44 *per dozen*

Assorted bagels with flavored cream cheeses and preserves
48 *per dozen*

Assorted freshly baked muffins
44 *per dozen*

Assorted Greek yogurts
5 *each*



BUFFETS

All lunch buffets are served with your choice of iced tea, freshly brewed regular coffee, decaffeinated coffee and assorted organic herbal teas.

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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, thyme-pepper roast beef and market chicken salad

Cheeses | Cheddar, Swiss, provolone and pimento

Veggies | Lettuce, tomatoes, onions and pickles

Breads | White, wheat, rye and grain breads

Toppings | Mayonnaise, jalapeño aioli and mustard

ACCOMPANIMENTS

Diced cantaloupes, honeydews, pineapples and red grapes

Potato salad with roasted jalapeños, red potatoes, Dijon mustard and parsley

DESSERTS

Chocolate chip, peanut butter and oatmeal raisin cookies

39 per person

add 8 for pre-made sandwiches

TACOBOUT IT

SALAD

Mixed greens, jicama, grilled corn, roasted peppers relish and queso with avocado ranch and cilantro lime vinaigrette

TACOS

Meats | Marinated chicken, grilled beef and braised pork

Toppings | Diced tomatoes, onions, fresh jalapeños, scallions, sour cream, salsa, shredded cheddar and guacamole

Steam rice with lime and cilantro

ACCOMPANIMENTS

Sofrito and black beans

Tortillas | Flour and corn

DESSERTS

Coconut tres leches

Cinnamon sugar dusted churros

46 per person



BUFFETS

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THE ITALIAN

SALADS AND SOUP

Caesar salad | Romaine, aged Parmesan cheese, croutons and Caesar dressing

Caprese salad | Fresh mozzarella, heirloom tomatoes, frisée, arugula and basil pesto

Tomato bisque with Parmesan cheese croutons

ENTRÉES

Lemon and oregano roasted chicken

Daily catch, tomatoes, olives and basil

Baked penne pasta with marinara and mozzarella

ACCOMPANIMENTS

Roasted Brussels sprouts, Parmesan cheese and lemon vinaigrette

Garlic and herbs breadsticks

DESSERTS

Opera cake with dark chocolate and espresso joconde

Olive oil gateau with lemon ricotta mousse and cabernet blueberries

47 per person

'CUE AND A

SALADS AND SOUP

Black-eyed pea salad | Heirloom tomatoes, corn, spinach, scallions and cider vinegar

Shredded cabbage slaw with dressing

ENTRÉES

Brined chicken and buttermilk fried dill pickles

18-hour smoked beef brisket, Carolina mustard barbecue sauce and Kansas City barbecue sauce

ACCOMPANIMENTS

Corn on the cob with honey butter

Foil potatoes with peppers, onions and butter

Texas toast with garlic butter

DESSERTS

Apple and peach cobblers

a la mode, add 3 per person

49 per person



BUFFETS

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BACKYARD GRILL

SALADS

Wedge salad | Iceberg lettuce, tomatoes, red onions, bacon, blue cheese and buttermilk ranch

Pasta salad | Elbow pasta, roasted vegetables and creamy herb vinaigrette

ENTRÉES

Beef burgers

Grilled chicken burgers

Veggie burgers

Hot dogs

Served with lettuce, tomatoes, onions, pickles, ketchup, mustard, mayonnaise, XO sauce and relish

ACCOMPANIMENTS

Dr Pepper barbecue baked beans

Green beans with ham hocks

DESSERT

Ooey gooey vanilla ice cream

47 per person

LETTUCE EAT

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

Garlic herb and lemon chicken

Daily catch grilled with smoke dust

ACCOMPANIMENTS

Quick roasted broccoli with Banyuls vinaigrette

Sweet potatoes with candied peanuts

DESSERTS

Greek yogurt

Honey panna cottas

Pistachio sponge cake with berries

45 per person



BOXED

All box lunches are served with an individual bag of kettle chips, whole fruit, cookie, bottled spring water or soft drink.

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BOXED LUNCHES

CHICKEN CAESAR WRAP

Grilled chicken breast, romaine hearts, aged Parmesan cheese and Caesar dressing on a honey wheat wrap

33 per person

VEGAN, VEGGIE WRAP

Boiled peanut hummus, shredded iceberg, Old Bay vegetables and avocados

31 per person

HERB ROASTED TURKEY

Applewood smoked bacon, leaf lettuce, beefsteak tomatoes and mayo on sourdough

34 per person

HOUSE MADE ROAST BEEF

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

34 per person

ITALIAN SUB

Cure 81 ham, spicy capicola, Genoa salami, Italian vinaigrette, shredded lettuce, pepperoncinis and red onions

35 per person



PLATED

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

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SALADS | CHOICE OF 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, bacon lardons and buttermilk ranch

DESSERTS | CHOICE OF ONE

STRAWBERRY SHORTCAKE

Sweet biscuit cake, strawberries and vanilla cream

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

ENTRÉES | CHOICE OF ONE

GRILLED CHICKEN BREAST

Served with herb and citrus marinade, roasted red potatoes and baby carrots

38 per person

BLACKENED SALMON

Served with charred pimento cheese Anson Mills grits, grilled asparagus and pickled green tomatoes

41 per person

PAN SEARED LOCAL CATCH

Pan seared with sweet corn purée, jasmine rice and roasted broccolini

42 per person

CAST IRON PORK CHOP

Served with tarragon and orange marinade, green pea purée, roasted Brussels sprouts, grilled corn and fingerling potatoes

39 per person

5 OZ. NEW YORK STRIP

Served with black garlic, Yukon Gold whipped potatoes and roasted baby carrots

45 per person

SOUS VIDE PARSNIPS

Served with lemon and thyme, stewed Sea Island red peas, toasted seeds and honey

33 per person



PLATED

All plated lunches include your choice of entrée, dessert, assorted rolls with butter, freshly brewed iced tea, regular coffee, decaffeinated coffee and assorted organic herbal teas.

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CHILLED ENTRÉES | CHOICE OF ONE

CHICKEN CAESAR SALAD

Herb marinated grilled chicken breast, romaine hearts, aged Parmesan cheese, garlic croutons and Caesar dressing

30 per person

BLACK AND BLUE

Blackened New York strip steak, baby iceberg lettuce, cherry tomatoes, blue cheese crumbles, bacon lardons and buttermilk dressing

33 per person

TUSCAN KALE AND SALMON

Blackened salmon, Tuscan kale, oranges, heirloom carrots with savory granola and honey vinaigrette

32 per person



HORS D'OEUVRES

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

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CHILLED

Deviled eggs | Ash, crisp andouille sausage, tarragon and smoked roe | 7 each

Marinated shrimp | Cocktail sauce, lemons and parsley | 7 each

Avocado toast | Avocado mousse, sprouted rye, heirloom tomatoes, radishes and chia seeds | 6 each

East coast oysters | Green tomato mignonette | 7 each

Crab pate a choux | Basil, lemons and pumpkin seeds | 7 each

Jerk chicken pâte à choux | Jerk chicken, mayonnaise and lime | 7 each

Cured salmon | Virgil Kaine bourbon cured salmon, whipped tarragon cream cheese and lemon on pumpernickel | 6 each

Southern ham and cheese skewers | Ossabaw prosciutto, Carolina Moon brie and pickled green tomatoes | 6 each

Low country ceviche | Local shrimp, fresh herbs, heirloom tomatoes and benne seeds in a shooter 7 each

HOT

Jerk chicken skewers | Sweet onion jam and pickled mangoes | 7 each

Pork belly skewers | Black garlic and spring onions 7 each

Grit fritters | Country ham, pimentos, smoked roe and crème fraîche | 7 each

Collard chips | Green curry peas, chicken fat vinaigrette and chicken spice | 6 each

Local shrimp and country ham | Ham wrapped and pickled cantaloupe | 7 each

Fried artichokes | Parmesan cheese-panko crust with lemon and anise aioli | 6 each

Stuffed mushrooms | Andouille sausage and aged cheddar | 6 each

Rockefeller oysters | Collard greens and pimentos 7 each

Fig and goat cheese | Wrapped in pretzel dough 6 each

Chicken and waffles | Chicken fried chicken, spiced honey and indigo waffle | 7 each



DISPLAYS

Displays 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 garlic herb lavosh crackers

15 per person

SEASONAL VEGETABLE CRUDITÉ

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

12 per person

CAROLINA BLUE CRAB DIP

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

12 per person

ISLAND BRUSCHETTA

Green tomatoes, olives and citrus heart of palm bruschetta with garlic crostinis and lavosh crackers

15 per person

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

30 per person

add 8 for West coast oysters

FRESH CARVED FRUIT DISPLAY

Cantaloupes, honeydews, watermelons, pineapples, orange segments, strawberries, raspberries and blueberries with honey-thyme cream

12 per person



CARVING STATIONS

Prices are based on 90 minutes of service. All carving stations served with assorted gourmet rolls. Culinary attendants are required at each station for 125 per station.

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CAST IRON SEARED BEEF TENDERLOIN

Garden herb marinated beef tenderloin, served with roasted jalapeño aioli, grilled sourdough loaf and au jus

520 per station (serves 30)

HERB CRUSTED NY STRIP LOIN

Garlic and herb crusted NY strip loin, served with a caramelized onion aioli and grilled sourdough loaf

540 per station (serves 30)

SWEET TEA BRINED PORK LOIN

Grilled brined pork loin served with honey mustard and micro rolls

350 per station (serves 25)

APPLEWOOD SMOKED TURKEY BREAST

Sage and rosemary crusted applewood smoked turkey breast served with XO sauce and seven-grain bread

240 per station (serves 20)

WHOLE HOG ROAST

Brined and smoked whole hog served with Carolina mustard barbecue sauce, Kansas City barbecue sauce, Alabama white sauce and garlic roasted red pepper rolls

500 per station (serves 50)



SPECIALTY STATIONS

Prices are based on 90 minutes of service. Culinary attendants are required at each station for 125 per station.

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CAST IRON CRAB CAKE

Cast iron seared jumbo lump crab cakes with Hilton Head remoulade and cocktail sauce

28 per person

LOW COUNTRY OYSTER PIT

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

45 per dozen

CAROLINA SHRIMP AND GRITS

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

22 per person

TACO HUT

Meats | Marinated chicken, grilled beef and braised pork tacos

Tortillas | Flour and corn

Toppings | Diced tomatoes, onions, fresh jalapeños, scallions, sour cream, salsa, shredded cheddar, chef's hot sauce and guacamole

Cilantro and lime rice

31 per person

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

17 per person

CYO PASTA STATION

Pasta | Penne and orecchiette

Sauces | Marinara, Alfredo and basil pesto

Add-ins | Sautéed chicken, shrimp and Italian sausages, mushrooms, peppers, black olives, artichoke hearts, red onions, heirloom tomatoes and spinach

Toppings | Parmesan cheese, crushed red pepper flakes and fresh basil

25 per person



SWEET STATIONS

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COTTON CANDY

Made-to-order cotton candy

Flavors | Banana, orange, grape, cherry, chocolate, bubble gum, green apple, piña colada, blue raspberry and pink vanilla

10 per person

NOT YOUR AVERAGE SUNDAE

Ice cream | Chocolate, vanilla and cookies and cream

Toppings | Chocolate chips, Oreo pieces, M&M'S, REESE'S Pieces, Snicker's pieces, maraschino cherries, chopped pecans, bacon bits 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

21 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

23 per person



BUFFETS

All dinner buffets include your choice of freshly brewed iced tea, brewed regular, decaffeinated coffee and assorted organic herbal teas. Minimum requirement of 30 guests. Based on 90 minutes of service.

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OCEANFRONT

STARTERS

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

ENTRÉES

Grilled chicken breast, pineapples, red peppers and cilantro

Spice rubbed New York strip with herb chimichurri

Daily catch with cilantro lime butter

ACCOMPANIMENTS

Fire-roasted squash, peppers, onions and tomatoes

Hard-roasted Yukon Gold potatoes with shallot vinaigrette

Sea salt rolls

DESSERTS

Dark chocolate mousse tarts

Sea salt caramel cream puffs

88 per person

LOW COUNTRY BOIL

STARTERS

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

ENTRÉES

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

ACCOMPANIMENTS

Savannah-style rice

Green beans with ham hock

Buttermilk biscuits and hush puppies with honey butter

DESSERTS

Virgil Kaine bourbon and Georgia pecan tarts

Peaches and cream cobbler trifles

92 per person



BUFFETS

All dinner buffets include your choice of freshly brewed iced tea, brewed regular, decaffeinated coffee and assorted organic herbal teas. Minimum requirement of 30 guests. Based on 90 minutes of service. Chef attendant required on Prime Rib entrée.

Taxable service charge of 23% for inside events and 26% for outside events will be added to all charges. All menus and prices are subject to change.

BARBECUE

STARTERS

Roasted potato salad | Jalapeños, scallions, bacon and mustard

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

ENTRÉES

Daily catch smoked fish dip, quick cure, lang smoked, jalapeño aioli and lavosh crackers

Beef brisket smoked 18 hours

Smoked pulled pork and dry rubbed baby back ribs

Grilled bone-in chicken

Local shrimp with barbecue spice and pickled green tomatoes

ACCOMPANIMENTS

Barbecue, South Carolina mustard, Kansas City tomato molasses and Alabama White sauces

Texas toast with garlic butter

Smoked cheddar and cream grits

Barbecue baked beans with Dr Pepper

Virgil Kaine bourbon and honey glazed sweet potatoes

DESSERTS

Mixed berry cobblers

Milk chocolate mousse trifles

100 per person

HILTON HEAD PRIME

STARTERS

French onion soup | Banyuls vinegar, port and croutons

Wedge salad | Cherry tomatoes, blue cheese, smoked bacon and blue cheese dressing

Roasted beets | Arugula, red and yellow beets, candied pecans, crumbled goat cheese, shallot vinaigrette and savory granola

ENTRÉES

Roasted herb chicken with garlic, thyme and rosemary

New York strip grilled with black garlic steak sauce

Herb crusted prime rib with au jus

Beef tenderloin cast iron seared 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 luxardo cherries

New York-style cheesecake

117 per person



PLATED

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

Taxable service charge of 23% for inside events and 26% for outside events will be added to all charges. All menus and prices are subject to change.

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

DESSERTS | CHOICE OF ONE

KEY LIME TART

Graham cracker, vanilla with citrus cream and raspberries

CHOCOLATE BAR

Crunchy praline, bittersweet chocolate sauce, Maracaibo mousse with chocolate and cocoa nib macaron

CHEESECAKE

Rooftop honey, strawberry gel, compressed strawberries and graham cracker

VIRGIL KAINE BOURBON AND PECAN PIE BAR

Georgia pecans, sea salt caramel cream, pecan pie mousse, orange and mint



PLATED

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

Taxable service charge of 23% for inside events and 26% for outside events will be added to all charges. All menus and prices are subject to change.

ENTRÉES | CHOICE OF ONE

AIRLINE CHICKEN BREAST

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

58 per person

BRAISED SHORT RIBS

Charred carrot purée, roasted broccoli and Virgil Cane jus

68 per person

MESQUITE BRINED PORK CHOP

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

62 per person

BEEF TENDERLOIN

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

78 per person

LOCAL CATCH

Chef selected local catch, golden beet purée, roasted yellow beets, charred cauliflower and gremolata

70 per person

BLACKENED SALMON

Pimento cheese grits, grilled asparagus and pickled green tomatoes

68 per person

SOUS VIDE PARSNIP

Braised Sea Island red peas, toasted seeds, local honey and Hilton Head prime cabinet herbs

58 per person

SURF AND TURF

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

96 per person

add butter poached Maine lobster 19 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 125 per bartender.

Taxable service charge of 23% for inside events and 26% for outside events will be added to all charges. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

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 | 13 per drink

Premium brands | 12 per drink

Call brands | 11 per drink

Domestic beer | 7 per drink

Imported beer | 8 per drink

House wine | 10 per drink

Soft drinks | 5.25 per drink

Cordials | 13 per drink

CASH BAR

Craft brands | 13.5 per drink

Premium brands | 12.5 per drink

Call brands | 11.5 per drink

Domestic beer | 7.25 per drink

Imported beer | 8.25 per drink

House wine | 10.5 per drink

Soft drinks | 5.5 per drink

Cordials | 13.5 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 125 per bartender.

Taxable service charge of 23% for inside events and 26% for outside events will be added to all charges. All menus and prices are subject to change.

PACKAGES

CRAFT

First hour | 24 per person

Each additional hour | 17 per person

PREMIUM

First hour | 23 per person

Each additional hour | 16 per person

CALL

First hour | 20 per person

Each additional hour | 14 per person

BEER AND WINE

First hour | 17 per person

Each additional hour | 12 per person



OMNI SIGNATURE COCKTAILS

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

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 MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava barmalade, cranberry juice and lime

8 per drink

CINNAMON APPLE SOUR

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

8 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 125 per bartender.

Taxable service charge of 23% for inside events and 26% for outside events will be added to all charges. 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 WINES

Kenwood Vineyards | California, NV | brut | 40 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 42 per bottle

Chandon | California, NV | rosé | 52 per bottle

Veuve Clicquot | France | brut | 125 per bottle

WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | 42 per bottle

Decoy by Duckhorn | Sonoma County, California
sauvignon blanc | 60 per bottle

Hayes Ranch | California | rosé | 50 per bottle

MAN Vintners | Coastal Region, South Africa
sauvignon blanc | 40 per bottle

MAN Vintners | Coastal Region, South Africa
chardonnay | 40 per bottle

Hayes Ranch | California | chardonnay | 50 per bottle

Decoy by Duckhorn | Sonoma County, California
chardonnay | 60 per bottle

RED

Decoy by Duckhorn | Sonoma County, California
pinot noir | 60 per bottle

Hayes Ranch | California | merlot | 50 per bottle

MAN Vintners | Coastal Region, South Africa
merlot | 40 per bottle

Charles Smith Wines | Columbia Valley, Washington
syrah | 50 per bottle

MAN Vintners | Coastal Region, South Africa
cabernet sauvignon | 40 per bottle

Terrazas de los Andes | Mendoza, Argentina
malbec | 42 per bottle

Decoy by Duckhorn | Sonoma County, California
merlot | 60 per bottle

Hayes Ranch | California | cabernet sauvignon
50 per bottle

Decoy by Duckhorn | Sonoma County, California
cabernet sauvignon | 60 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 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.

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 50% of the total charges. Cancellations within 72 hours will be 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 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 72 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 150 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 four 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 5 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 23% for indoor and 26% for outdoor events. 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: 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. 125 bartender charge per bartender for up to three hours. Additional hours will be charged at 25 per bartender per hour. Bartender charges for Unlimited Package Bars will be waived. A cashier charge of 125 is required for all cash bars. 125 uniformed chef charge for in-room preparation or carving for one and one half-hours per chef.



EVENT INFORMATION

GUARANTEE

A minimum guarantee of 30 people is required for buffet service. One single-sided buffet line will be provided for every 75 people guaranteed. 5 per person surcharge for choice of plated entrée selections. Guarantee information listed above will apply. 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 sit down 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. Please refer to price and surcharges listed above for exceptions. Consideration will be given for medical, vegetarian or religious needs. In these instances, the exact number of special substitute entrées is to be specified with the guarantee received 48 hours prior to the event, and will be charged the same price.

SEATING AND LINEN

Round tables for 10 people are the standard for breakfast, lunch and dinner. Seating is not provide 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

Encore Event Technologies is a fully equipped audiovisual company. If you have any questions regarding these services, please contact the Encore office located at Omni Hilton Head Oceanfront Resort at 843-478-6197. 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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