



SONESTA RESORT

HILTON HEAD ISLAND

WEDDING MENU

WEDDING EXPERIENCE



WEDDING PACKAGE INCLUSIONS

Dedicated Wedding Specialist for planning and detailing of your special day along with assistance with your Personalized Resort Room Block.

Complimentary Wedding Tasting and Menu Design with your Wedding Specialist and Banquet Chef

Day-Of Inclusions

Choice of our All-Inclusive Cocktail Hour including (5) Different Butler Passed Hors d'Oeuvres and (2) Hors d'Oeuvres Stations

Four Hours of our All-Inclusive Resort Signature Bar with Liquor, Beer (Domestic, Imported and Craft), Soft Drinks and Resort Brand Wines

All Tables adorned with Floor Length Linen

Complimentary Champagne Toast

Complimentary Non-Alcoholic Beverages including Iced Tea, Coffee, Tea and Water served to the Table

Your Choice of Plated, Resort Station or Buffet Dinner Experience

Complimentary cutting and serving of the Wedding Cake

Accommodations

Complimentary Guest Room for the Bride and Groom on the Wedding Night

Complimentary "Bridal Ready Room" for the Day of the Wedding with Full Length Mirror, Coffee, Water and Bagged Snacks



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INCLUSIVE
**COCKTAIL
HOURS**



COCKTAIL HOUR

Choose one, included in Wedding package

Beach Side Welcome

Reception to include 30 minutes of Butler Passed Signature "Blood Orange Mojitos" During Arrival

Vegetable Crudit  with Buttermilk Herb Dressing, Garlic Hummus and Seasoned Warm Seafood Dip, served with Fresh Pita, Crostini and Fruit Garnish

Butler Passed Hors d'Oeuvres:

Trio of Crostini: Southern Chicken Salad, Beef Tenderloin Carpaccio, Garlic White Bean and Artichoke

Seared Tuna Wontons with Mango Relish and Avocado Mousse

Chicken Tostada with Pico de Gallo and Cr me Fraiche

Brie and Raspberry Purse

Bacon Wrapped Sea Scallops with Truffle Honey

Handcrafted Creations

Fried Green Tomato Slider with Candied Bacon, Honey Basil Dressing, Lettuce and Onion

Pimento Cheese Toast Points with Sweet Pepper Jelly

House Ranch Chips served alongside freshly made French Onion Dip

A Formal Welcome

Reception to include 30 minutes of Butler Passed Red Wine, White Wine and Sparkling Water During Arrival

Antipasto Display with Grilled Vegetables, Marinated Tomatoes, Artichokes and Roasted Peppers, served with Fresh Mozzarella, Imported Olives and Italian Charcuterie

Butler Passed Hors d'Oeuvres:

Traditional Bruschetta on Garlic Crostini

Macadamia Encrusted Chicken with Peach Chutney

Brie Stuffed Strawberry with Truffle Honey and Pistachios

Grilled Shrimp Shooter with House Remoulade

Rosemary and Garlic Steak Skewer

Romantic Evening Station

Lobster Rolls with Tarragon Aioli on Potato Roll

Braised Short Rib Flatbread with Caramelized Onion and Arugula

Roasted Marinated Brussels Sprouts



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PERSONALIZED WEDDING STORY MENU



Your Personalized Wedding Story Menu

Choose from a Selection of All-Inclusive Station Offerings that can tell your story and share your experiences. Stations inspired by the places you call home, the foods you enjoy, and the Lowcountry charm of the place you have chosen to bring it all together.

Personalized Wedding Package Pricing

Choose (2) Stations: \$132 per person

Choose (3) Stations: \$144 per person

Choose (4) Stations: \$158 per person

(All Setup and Chef Attendant Fees Included in Package Pricing)

Personalized Wedding Stations include your choice of Salad that can be served to the table or stationed for self-service.

Included Salads

Local Greens Salad

with Glazed Pecans, Vidalia Onion, Peaches, Feta and White Balsamic Vinaigrette

Tuscan Caesar Salad

with Romaine, Croutons, Sun-dried Tomato and Parmesan

Artisan Chopped Salad

with Mixed Greens, Applewood Smoked Bacon, Eggs, Chick Peas, Cucumber, Bell Pepper and Honey Mustard Horseradish Dressing

Heirloom Tomato and Feta Cheese Salad

with Avocado, Red Onions and Red Wine Vinaigrette

Asian Stir Fry And Noodle Bar

Accompanied with Rice, Lo Mein Noodles, Asian Vegetables, Egg Rolls, Fried Wontons and Mild, Spicy and Garlic Aioli Sauces

Choose Two Stir Fry Stations:

Marinated Chicken

Grilled Shrimp

Asian Marinated Flank Steak

Fresh Tofu

Market Carvery Butcher Shop

Accompanied with Fresh Breads, House Pickles, Flavored Aioli, Assorted Cheeses, Roasted Heirloom Potatoes and Crispy Onion Straws

Choose Two Chef Carved Boards

Brined Turkey Breast with Candied Bacon and Black Pepper Mayo

Spice Rubbed Pork Loin

Beef Tenderloin

Roasted Lamb Shoulder

Roasted Local Fish of the Day

Salmon en Croute

Mediterranean Station

Accompanied with Fresh Garlic Hummus, Olive Bar, Fresh Pita, Feta, Pickled Vegetables, Babaganoush and Greek Salad

Choose Two Options:

Yogurt Marinated Chicken Kabobs

Lamb Slider Burgers with Tzatziki

Falafel

Rosemary Garlic Steak Kabobs



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PERSONALIZED
WEDDING
STORY MENU



Local Craft Brew Pub

Accompanied with House Seasoned Mixed Nuts, Garlic Herb Popcorn and Soft Pretzels with Beer Cheese Dipping Sauce

Choose Two Entrees:

- Guinness and Brown Sugar Marinated Sirloin Steak
- Roasted Pork Shoulder, White Bean Cassoulet
- Pecan Crusted Mahi-Mahi in a Spiced Rum Cream and Polenta
- House Ground Slider Burgers with Cheddar Cheese and Bacon Marmalade

Sushi Bar

Accompanied with Edamame, Soy, Wasabi, Pickled Ginger and Seaweed Salad

Choose Two Options:

- California Roll
- Spicy Tuna Roll
- Tuna Poke Bowl with Seaweed Salad, Togarashi Mayo, Crab Salad and Crispy Wontons
- Sear Rare Tuna Nachos on Crispy Wontons

Continente Latino Menu

Accompanied with Peruvian Purple Potato Salad with Cilantro Lime Dressing and Yellow Rice Carrots, Green Beans and Corn

Choose Two Entrees:

- Chimichurri Marinated Grilled Tenderloin
- Adobo Grilled Chicken with Salsa Roja and Rice Verde
- Red Snapper with Charred Corn Salsa, Peruvian Purple Potato Mash and Grilled Vegetables
- Citrus Grilled Shrimp with Mango Salsa Falafel
- Rosemary Garlic Steak Kabobs

Steakhouse Grill

Accompanied with Asparagus and Baby Carrots, Scalloped Potatoes and House Made Steak and Barbecue Sauces

Choose One Option:

- Grilled Filet Mignon with Wild Mushroom Butter
- Chili Spice Encrusted New York Strip
- Grilled Barbecue Rubbed Chicken Breast
- Pork Loin Medallions with Orange and Ginger
- Grilled Salmon with Cilantro Pesto



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New Orleans Oyster Bar

Accompanied with Jambalaya with Red Beans and Rice, Warm Cornbread and Roasted Vegetables

Choose Two Options:

New Orleans Roasted Oysters with
Parmesan and Garlic Butter

Blackened Catfish in a Cajun Cream Sauce

Crawfish Etoufee

Blackened Chicken Cajun Pasta

Lowcountry Immersion

Accompanied with Fresh Hushpuppies, Honey Butter, Pimento Cheese with Crackers, Fried Okra, Green Beans and Mashed Potatoes

Choose Two Options:

Shrimp and Smoked Gouda Grits in
Tasso Gravy

Lowcountry Boil with Peel & Eat Shrimp,
Andouille Sausage, Corn, Potatoes and
Drawn Butter

Braised Short Rib Mac & Cheese Grilled
Cheese Sandwich

Seafood Mac & Cheese with Toasted
Bread Crumbs

Seared Mahi-Mahi with Sweet Corn Coulis
and Crispy Pancetta

California Taco Truck

Accompanied with Fresh Salsa Bar, Guacamole, Fresh Corn Chips and Bean Salad

Choose Two Tacos:

Beef Barbacoa

Marinated Steak Tacos

Chicken Fajita with Peppers and Onions

Cornmeal Dusted Shrimp Tacos with
Vegetable Slaw

Blackened Mahi Tacos with Slaw

Seared Rare Ahi Tuna Tacos with
Sesame Glaze

New York Italian Market

Accompanied with Italian Salad with Olives, Mozzarella, Pepperoncini and Salami and an Antipasto Platter with Cheeses, Meats, Olives and Fresh Bread with Olive Oil

Choose Two Creations:

Flatbread Trio: Margherita Flatbread, Shrimp
Flatbread with Arugula and Pepperoni,
Sausage & Onion Flatbread

Seared Grouper with Sweet Corn Coulis
and Crispy Polenta

Wild Mushroom Ravioli in a Pesto
Cream Sauce

Steak Marsala in a Mushroom Wine Sauce

Fried Calamari with Cherry Peppers and
Fresh Marinara

Baked Ziti paired with Eggplant and
Chicken Parmesan



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PLATED
INNER
ENTRÉES



PLATED ENTRÉES

All Entrées are served with choice of Inclusive Cocktail Hour, Fresh Bread and Butter and choice of Salad.

All Entrées are Accompanied with Chef's Selection of Vegetable and Starch.

Appetizer Courses available for quoted additional price.

Appetizers

Daufuskie Crab Cake

Jumbo Lump Crab, Avocado Cucumber Relish, Creole Mustard Aioli

\$9

Shrimp and Grits

Sautéed Shrimp with Smoked Gouda Grits, Tasso Gravy, Arugula

\$9

Grilled Pear Wheel

Pancetta Crisp, Chevre Goat Cheese, Pine Nuts, Chive Oil

\$8

Chilled Mushroom Stack

Grilled Portobello and Button Mushrooms, Roasted Red Pepper, Blue Cheese and Balsamic Reduction

\$7

Crab Salad

Chilled Jumbo Crab, Tarragon Dressing, Lemon

\$9

Salads

Sonesta Salad

Radicchio Cup, Artisan Greens, Edamame, Dried Cherries, Feta Cheese, Candied Walnuts and Exotic Flower Confetti in a Blood Orange Vinaigrette

Tuscan Caesar

Hearts of Romaine, Broken Croutons, Crispy Parmesan and Sundried Tomato

Inspired Salad

Local Greens, Watercress, Cucumber, Shaved Pear, Sweet Pecans, Vidalia Onions and Poppy Seed Dressing

Goat Cheese and Avocado Salad

Watercress, Arugula, Crumbled Goat Cheese and Sliced Tomatoes in a Basil Vinaigrette

Spinach Salad

Dried Cranberries, Candied Walnuts, Blue Cheese, Sweet Vidalia Onion and White Balsamic Vinaigrette



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PLATED
INNER
ENTRÉES



ENTRÉES

Choose up to (2) Proteins and (1) Vegetarian Dinner Entrée at the included price. Additional choices subject to Surcharge of \$4.00 per Person.

Chicken

Chicken Alouette

Filled with Boursin Cheese, Spinach and Shrimp

\$112

Scaloppini of Chicken

Layered with Sautéed Spinach in a Lemon Caper Sauce

\$111

Chicken Roja

Pancetta Crisp, Chevre Goat Cheese, Pine Nuts, Chive Oil

\$109

Fish

Grouper Daufuskie

Topped with Jumbo Lump Crab with Spinach and Mustard Cream Sauce.

\$125

Blackened Snapper

Carolina Gold Rice, Fried Okra and Corn Puree

\$122

Panko Crusted Mahi

Citrus and Herb Panko Crusted with Salsa, Julienne Vegetables, Rice Grits and Lemon Buerre Blanc

\$119

Sesame Crusted Salmon

Rice Grits, Cucumber Carrot Slaw and Honey Soy

\$117

Beef

Chili Rubbed New York Strip

Chipotle Barbecue and Smokey White Bean Puree with Pico de Gallo

\$130

Center Cut Sirloin Steak

Grilled with Blue Cheese Butter and Red Wine Demi-Glacé

\$119

Filet Mignon

Maître D' Butter and Red Wine Demi-Glacé

\$138

Duet Plate Options

Add the following to any of our Beef Entrées to create a Combination Plate for your Guests

Daufuskie Crab Cake, \$8 Additional

Sauteed Shrimp Scampi, \$11 Additional

Choice of Chicken, \$6 Additional

Choice of Fish, \$12 Additional

Vegetarian

Mushroom Ravioli

Sage, Roasted Garlic Pesto Cream Sauce and Parmesan

\$107

Roasted Vegetable Pasta

Zucchini Spaghetti with Roasted Seasonal Vegetables, Pesto and Fresh Grated Parmesan

\$104



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DINNER BUFFETS



WEDDING BUFFET OPTIONS

Traditional Buffets to provide an elegant and comfortable dining experience your guests will enjoy and giving them an array of wonderful choices to help themselves. Includes Inclusive Cocktail Hour in pricing.

Lowcountry Wedding Buffet

Local Greens and Seasonal Vegetable Market Salad with Pecans, Blue Cheese, Shredded Parmesan, Sweet Basil and Local Honey Vinaigrette and Creole Dressing

Cornbread Muffins and Cheese Biscuits with Honey Butter

Vidalia Sweet Onion and Roasted Potato Salad

Creamy Carolina Cole Slaw

Southern Macaroni Salad with Sweet Pickle Relish

Lowcountry Shrimp Boil with Sweet Corn, Sausage, Roasted Potatoes, Lemon, Drawn Butter and Cocktail Sauce

House Made Buttermilk Fried Chicken with Waffles and a Spiced Honey Glaze

House Marinated Pulled Pork with Original BBQ Sauce

Seasonal Grilled Vegetables

Smoked Gouda Grits

Gold Dirty Rice

\$125 per person

Coastal Celebration Buffet

Local Greens and Seasonal Vegetable Market Salad with Pumpkin Seeds, Blue Cheese, Shredded Parmesan, Citrus Dijon Vinaigrette and Poppy Seed Dressing

Baked Assorted Rolls and Bread

Avocado and Black Bean Quinoa Salad

Napa Valley Chickpea Salad with Pecans, Grapes and Creamy Dressing

Assorted Tomatoes, Fresh Mozzarella, Sweet Basil and Olive Oil

Marinated Chicken Breast with Grilled Sun Dried Tomato and Citrus Vinaigrette

Chef Carved Beef Tenderloin with Rosemary and Citrus Sea Salt

Grilled Lemon Basil Shrimp with Sweet Basil Vinaigrette

Grilled Asparagus and Baby Carrots with Roasted Poblano Butter

Roasted Peppers and Zucchini

Roasted Heirloom Potatoes with Pancetta Cracklings and Garlic

\$145 per person



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BARS AND BEVERAGE



BAR SELECTIONS AND UPGRADES

Resort Brand Liquor

Included in package

Additional Hours

\$9 per person

Additional Half Hour

\$5 per person

Pinnacle Vodka

Seagram's Gin

Jim Beam Bourbon

Grant's Scotch

Seagram's 7 Whiskey

Don Q Silver Rum

Juarez Tequila

Premium Brand Liquor

\$12 per person Upgrade

Additional Hours

\$12 per person

Additional Half Hour

\$8 per person

Tito's Vodka

Tanqueray Gin

Buffalo Trace Bourbon

Dewar's Scotch

Jack Daniels Whiskey

Bacardi White Label Rum

Jose Cuervo Gold Tequila

Deluxe Brand Liquor

\$22 per person Upgrade

Additional Hours

\$15 per person

Additional Half Hour

\$11 per person

Ketel One Vodka

Bombay Sapphire Gin

Knob Creek Bourbon

Chivas Regal Scotch

Crown Royal Whiskey

Mount Gay Reserve Rum

Milagro Tequila

Beer and Wine Bar

Included at same price as Package

Local and Imported Beer Selections Vary Seasonally

Domestic Beer

Import Beer

Local Craft Beer

Resort Brand Wine

La Terre Chardonnay

La Terre Cabernet Sauvignon

La Terre Merlot

La Terre White Zinfandel

Montmartre Champagne



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W

EDDING
ENHANCEMENTS



WEDDING ENHANCEMENT

For Your Cocktail Hour or Dinner

Local Artisan and Imported Cheeses

Chef's Selection of Cheeses accompanied with Local Jams, Honey, Artisan Crackers and Breads

\$14 per person

Coastal Raw Bar

Oysters on the Half Shell, Shrimp Cocktail, Asian Tuna Tartare and Lobster and Crab Salad with Potato Rolls, served with Horseradish, Cocktail Sauce, Lemon and Saltine Crackers

\$28 per person

Pasta Station

Bowtie Pasta and Penne Pasta with an assortment of Toppings, Cheeses, Grilled Chicken, Shrimp and Vegetables, served with a Choice of Pesto Cream Sauce or Roasted Tomato Marinara

\$18 per person

Trio of Potato Station

Buttermilk Mashed Potatoes, Roasted Baby Heirloom Potatoes and Twice Baked Potatoes, served with Butter, Chives, Sautéed Mushrooms, Cheddar Cheese, Blue Cheese, Crumbled Bacon and Creamy Horseradish

\$18 per person

For Your Bar, Priced Per Drink

Build Your Own Bloody Mary Bar

*Signature Bloody Mary Mixes
Assorted Bloody Mary Accompaniments
Choice of Vodkas*

\$10 each

Champagne and Mimosa Bar

*Champagne and Sparkling Fresh Fruit Juices, Berries and Sliced Seasonal Fruit
Chambord
St. Germain Liqueur*

\$9 each

Bourbon Tasting Bar

*Seasonal selection of (3) Craft Bourbons with Full Pours or Tasting Flights
House Spiced Mixed Nuts & Pretzels
Creative Mixers and Garnish*

\$9 - \$14 Each



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D FOR YOUR ESSERT



PLATED DESSERT OPTIONS

House Made Banana Cream Pudding

Fresh Bananas, Vanilla Pudding, House Whipped Cream, Vanilla Wafers

\$8

Layered Red Velvet Cake

Brilliant Red Velvet Cake Layers, Cream Filling and Cream Cheese Frosting

\$10

Caramel Cheese Cake

Fresh Cheesecake topped with House Caramel Sauce

\$9

Krispy Kreme Bread Pudding

Mix of Bread and Krispy Kreme Donuts, Caramel Sauce, Whipped Cream

\$8

Layered Chocolate Cake

Soft Chocolate Cake Topped with Rich Chocolate Frosting with Raspberry Drizzle

\$11

Five Spice Carrot Cake

Layered Carrot Cake with Cream Cheese Icing

\$10

STATIONED DESSERT OPTIONS

Chocolate Indulgence Station

Chef's Selection of Signature Chocolate Filled, Covered and Dipped Creations

\$20

Assorted Mini Pastries

Fruit Tartelettes, Pecan Diamonds, Miniature Éclairs, Cream Puffs and Chocolate Covered Strawberries

\$18

New York Cheesecake Stand

New York Style Cheesecake with Strawberry Topping

Bruléed Banana Cheesecake with Whipped Cream

Assorted Cheesecake Lollipops with Chocolate and White Chocolate Shells

\$22

Lowcountry Carnival

Light and Crispy Funnel Cake served Warm with Powdered Sugar, Whipped Cream and Strawberries. Warm Strawberry and Chocolate Sauces

Milk Chocolate Panna Cotta "Milkshakes" with Salted Caramel, Whipped Cream and Toasted Hazelnut

\$18



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FOR YOUR
AFTER PARTY

Irresistible Mac & Cheese Station

Aged Cheddar Cheese with Tiny Elbow Noodles and Crunchy Herb Bread Crumbs

Parmesan with Fresh Mozzarella, Garlic and Sun-dried Tomatoes

Buffalo Chicken with Blue Cheese, Cheddar and Bread Crumbs

\$15

All American Station

House Ground Slider Burgers with American Cheese, Lettuce and Pickles

Chicken Fingers and Traditional Crinkle Cut French Fries

Soft Pretzels with Beer Cheese Dipping Sauce

\$14

Flatbread Trio Station

Margherita Flatbread

Shrimp Flatbread with Arugula

Pepperoni, House Made Sausage and Onion Flatbread

\$14

Cookies and Milk

Assortment of Different Cookies Baked Warm and Fresh

White and Chocolate Milk

\$12

Market Carvery Sandwiches

Brined Turkey Breast with Candied Bacon and Black Pepper Mayo

Herb Crusted Sirloin of Beef with Caramelized Onion and Creamy Horseradish

House Ranch Chips and French Onion Dip

\$18

Chips and Dips

Fresh Salsa and Guacamole with Tortilla Chips

Warm Buffalo Chicken Dip with Toast Points

Pimento Cheese Spread with Crackers

\$12



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MAKE IT A
WEEKEND OF
CELEBRATION



Let's Celebrate!

Leave all the details to us and relax and enjoy the weekend with your friends and loved ones that have come together to celebrate the special couple. With the beach, golf and tennis just steps away, and fantastic food and service, let the Sonesta Hilton Head Island pamper you and your guests.

Bridal Showers

Host a brunch or luncheon with your girlfriends or a cocktail reception with your family and friends on Heyward's Terrace or in the contemporary setting of Heyward's Restaurant.

Rehearsal Dinner

An authentic low country oyster roast on our Oceanfront Pavilion, a Southern inspired dinner while taking in the salt air on Heyward's Terrace or a traditional customized dinner in our Savannah Ballroom is the perfect way to start a weekend of celebration!

Guys' Golf Outing

Let the men be men! Whether a tournament of champions or a round with your buddies, Sonesta can coordinate a golf outing and lunch at Shipyard Golf Club, located within the plantation.

Getting Ready for the Big Day!

Book manicures and pedicures for you and your bridesmaids, enjoy Mimosas or Champagne and relax with a massage in our full service spa. Hair and make-up services can be arranged to come to you in your "Get-Ready" Bridal Room for the day to glamour yourself to walk down the aisle.

Farewell Brunch

Share pictures and memories while you and your guests enjoy brunch in our Savannah Ballroom or Seacrest Terrace with direct access to the Resort's breakfast buffet.



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MORE DETAILS TO CONSIDER



Our culinary team has crafted an exceptional collection of menu options that combine the Sonesta Food is Art philosophy with colorful regional influences that define the Coastal Area. We are also happy to design special menus to meet any specific personal tastes or needs that you or your guests may have.

Noted below are a few helpful reminders that will keep your planning process on track:

We are happy to confirm your entire menu pricing a minimum of 6 months in advance of your group's arrival.

To ensure that the Resort is fully prepared for your event, it is necessary for you to confirm the number of attendees 3 business days prior to the event. The Resort will be prepared to set and serve 5% over your guarantee. Should your actual attendance exceed 5%, the Resort will make every effort to offer the original food selection, however it may not always be available.

Hospitality Suites are available for private events and food and beverage packages are available upon request.

The sale and service of all alcoholic beverages is governed by the State of South Carolina. As a licensee, we are responsible for the administration of all beverage regulations. It is therefore a policy that all liquor and wine must be supplied and dispensed by the Resort. The Sonesta Resort encourages safe and responsible alcohol consumption. Bartenders are required to ID all guests prior to serving alcoholic beverage.

All events are catered exclusively by Sonesta Resort Hilton Head Island. In accordance with the South Carolina Health Department, no food or beverage may be brought in or removed from the Resort, except for Cultural Specialty Catered Events, as agreed to by both parties in the event agreement.



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