

THE HERITAGE GOLF COLLECTION
ON HILTON HEAD ISLAND

Catering Experiences



PORT ROYAL
GOLF & RACQUET CLUB



OYSTER REEF
GOLF CLUB



SHIPYARD
GOLF CLUB

Catering

Thank you for your interest in The Heritage Golf Collection on Hilton Head Island (Port Royal, Oyster Reef and Shipyard Golf Clubs) for your upcoming event.

From an intimate gathering to an extraordinary event, our talented experts will help you plan an affair to remember. Our attentive staff will ensure that all the details of your event are handled with special attention so you and your guests can enjoy an experience of a lifetime. We offer professional consultation and numerous catering options, which feature fabulous cuisine and an ambiance like no other.

Enclosed are suggestions of what your catering package may include. We will happily provide additional custom options upon your request. The culinary team of The Heritage Golf Collection on Hilton Head Island delights itself in preparing menu options that will exceed your dining expectations while keeping within the limitations of your budget.

Thank you again for considering our Clubhouse for your upcoming function. Please do not hesitate to contact us with any questions you may have.

**The Heritage Collection on Hilton Head Island
Catering Office — (843) 681-1747**





Catering

Breakfast

Breakfast Buffet

Served with Chilled Orange & Cranberry Juice, Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Herbal Teas.

Fruits, Grains & Cereals

Please Select Two (2)

Sliced Fresh Fruits

Seasonal Berries

Assorted Cereals with
Bananas & Strawberries

Granola Yogurt Parfait with Fresh Berries

Hot Oatmeal with Brown Sugar,
Raisins & Cinnamon

Assorted Pastries & Breakfast Breads

Entrées

Please Select Two (2)

Southwestern Scramble with Diced Peppers,
Onions & Monterey Jack Cheese

Buttermilk Pancakes with Warm Maple Syrup

Scrambled Eggs with Cheddar Cheese

French Toast with Warm Maple Syrup

Meats

Please Select Two (2)

Turkey Sausage Patties

Crisp Bacon

Corned Beef Hash

Pork Sausage Links

Country Ham

Sides

(Please Select One (1))

Home Fried Potatoes

Hash Browns

Cheese Grits

Lyonnais Potatoes

Breads

*To include Assorted Pastries
& Breakfast Breads*

\$32.95 per person

**Priced per person up to two (2) hours of service.*

**For groups of fewer than 30 guests, please see our plated breakfast options.*

All prices are subject to change, a 23% service charge, 8% sales tax and 13% sales tax on liquor.



Catering

Breakfast

Port Royal Champagne Brunch

Served with Chilled Orange & Cranberry Juice, Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Herbal Teas.

Fruits, Grains & Cereals

Sliced Fresh Fruit & Seasonal Berries

Basket of Assorted Rolls & Bagels

Sides

Display of Smoked Norwegian Salmon served with Capers, Red Onions & Chopped Eggs

Fresh Mozzarella with Sliced Tomatoes, Basil & Balsamic Drizzle

Grilled Vegetable Display

Entrées

Please Select Two (2)

Quiche Lorraine

Chicken Waldorf Salad

Crab Cakes with Lemon Aioli

Bananas Foster French Toast

\$38.95 per person

**Priced per person up to two (2) hours of service.*



Catering

Breakfast

Continental Breakfast

All Breakfast Buffets are served with Chilled Orange & Cranberry Juice, Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Herbal Teas.

Continental Breakfasts are priced per person for up to One (1) Hour of Service.

Club Continental

Fruit & Seasonal Berries

Assorted Muffins

Breads with Butter & Preserves

\$12.00 per person

Carolina In The Mornin'

Fruit & Seasonal Berries

Breakfast Breads

Southern Style Biscuits served with
Shaved Ham – or – Sausage & Cheddar Cheese

\$14.50 per person

**For groups of fewer than 30 guests, please see our plated breakfast options.
All prices are subject to change, a 23% service charge, 8% sales tax and 13% sales tax on liquor.*



Catering

Breakfast

Breakfast & Brunch Enhancements

Enhancements may be selected for *Breakfast Buffett Brunch* or *Continental Breakfast*.

Mimosa Bar

Fresh Orange Juice with Champagne

\$12.00 per person for two (2) hours

Bloody Mary Bar

Tomato Juice, Celery, Olives & Vodka

\$15.00 per person for two (2) hours

*Omelet Station**

**Broccoli, Onions, Peppers, Tomatoes, Spinach, Ham, Bacon,
Mushrooms, Cheddar Cheese, Bleu Cheese, Boursin Cheese**

Prepared by Uniformed Chef

\$10.50 per person

Herb Crusted New Zealand Leg of Lamb

Leg of Lamb with Au Jus & Assorted Rolls

\$12.50 per person

*All prices are subject to change, a 23% service charge,
8% sales tax and 13% sales tax on liquor.*



Catering

Breakfast

Plated Breakfast Options

All Breakfasts are served with Chilled Orange & Cranberry Juice,
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Herbal Teas.

Breakfast Burrito

Flour Tortilla Stuffed with Scrambled Eggs,
Monterey Jack Cheese & Sausage, topped
with Pico de Gallo & Cilantro

\$14.00 per person

Buttermilk Pancakes

Buttermilk Pancakes Served with warm
Maple Syrup, Fresh Fruit & Bacon or
Pork Sausage Patties

\$16.00 per person

Croissant Sandwich

Croissant with Scrambled
Eggs & Cheddar Cheese

Choice of Ham – or – Bacon

Served with Home Fried Potatoes

\$16.00 per person

An American Standard

Fresh Scrambled Eggs
Crisp Strips of Bacon
Southern Style Biscuit

Sides — Select One (1):

Home Fried Potatoes – or – Creamy Grits

\$15.00 per person

Here's To Your Heart

Scrambled Egg Beaters with
Fresh Herbs & Vegetables

Turkey Sausage

Oatmeal with Honey & Raisin

\$17.00 per person

Fresh Berry Parfaits

Yogurt, Granola & Fresh Berries

\$12.00 per person

*All prices are subject to change, a 23% service charge,
8% sales tax and 13% sales tax on liquor.*



Catering

Lunch

Lunch Buffets

All Lunch Buffets are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas, Iced Tea, & Water.

Salad Buffet

Choice of Two (2) Salads:

Chicken & Spinach Salad

Spinach Salad with Strawberries, Almonds, Feta Cheese & Vinaigrette Dressing

Garden Salad

Garden Salad with Chef's Selection of Two (2) Dressings On The Side

Tuna Salad

Tuna Salad with Fresh Rolls & Whipped Butter

Fresh Baked Cookies

Fudge Brownies

\$28.00 per person

Deli Buffet

Seasonal Field Greens

Greens with Cherry Tomatoes & Chef's Selection of Two (2) Homemade Dressings

Baked Potato Salad

Sliced Fresh Fruit

Meats & Cheeses

Smoked Turkey Breast, Honey Ham, Roast Beef, Swiss, Cheddar & Provolone

Toppings

Lettuce, Tomato, Onions, Condiments, Relish Tray (One per Table)

Sandwich Breads & Rolls

Fresh Baked Cookies

Fudge Brownies

\$28.00 per person

Italian Buffet

Classic Caesar Salad

Fresh Croutons & Shaved Pecorino Cheese

Fresh Mozzarella & Tomato with Sweet Basil Platter

Penne Pasta

Penne Pasta with Sausage, Roasted Peppers & Fresh Tomato Basil Sauce

Chicken Piccata

Vegetable Ratatouille

Garlic Bread

Tiramisu

\$30.00 per person

All prices are subject to change, a 23% service charge, 8% sales tax and 13% sales tax on liquor.



Catering

Lunch

Lunch Buffets (continued)

All Lunch Buffets are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas, Iced Tea, & Water.

Clubhouse BBQ Buffet

Sides

Homemade Cole Slaw

Potato Salad

Bourbon Baked Beans

Cornbread & Biscuits

*Fresh Cornbread, Homemade Biscuits, Rolls,
Whipped Butter & Honey Butter*

Meats

*Served with Memphis, Carolina & Texas Barbeque Sauce.
Please Select Two (2)*

House Smoked Pulled Barbequed Pork

Smoked Sausage

Beef Brisket

Bone-in Chicken

Dessert

Please Select One (1)

Jack Daniel's Bourbon Pecan Pie

Apple Pie

\$26.00 per person

Southwestern Buffet

Sides

Southwest Tomato Tortilla Soup

Chips & Salsa

*Red, Golden & Blue Tortilla Chips
Served with Salsa and Guacamole*

Refried Beans

Mexican Rice

Entrees

*Served with Shredded Lettuce, Diced Tomato Grated Cheese,
Sour Cream, Fresh Guacamole & Pico de Gallo*

Please Select Two (2)

Chicken Enchiladas

Beef Tacos

Chicken Tacos

Cheese Enchiladas

Dessert

Margarita Pie

\$26.00 per person

*For Groups of 29 or fewer guests, we suggest considering our plated Luncheon options.
An additional \$3.00 per person will apply to groups of fewer than 30 guests.
All prices are subject to change, a 23% service charge, 8% sales tax and 13% sales tax on liquor.*



Catering

Lunch

Plated Lunch Options

All Plated Lunches are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas, Iced Tea and include Chef's Selection of Cookie & Brownie Desserts.

Salad Options

Mixed Green Salad

Salad with a Basil Red Wine Vinaigrette, Tomato, Cucumber, Hearts of Palm & Shaved Red Onion

Spinach Salad

Salad with a Poppy Seed Vinaigrette, Strawberry, Goat Cheese, Candied Pecans

Caesar Salad

Salads with

Grilled Chicken.....\$23.00 per person

Salads with

Grilled Shrimp..... \$24.00 per person

Grilled Flank Steak

Served with Chimichurri, Mustard Potato Salad & Seasonal Vegetables

\$24.00 per Person

Stuffed Chicken Breast

Chicken Breast Stuffed with Pancetta, Spinach & Goat Cheese served with Seasonal Vegetables

\$24.00 per Person

Bronzed Salmon

with Arugula, Mango Salsa & Seasonal Vegetables topped with a Lemon Shallot Butter

\$25.00 per Person

Waldorf Chicken

Topped with Apples, Walnuts, Grapes & Blue Cheese served with Seasonal Vegetables

\$23.00 per Person

Grilled Salmon Wrap

Grilled Salmon with Mango, Lettuce, Tomato & Boursin Cheese. Served with House Made Chips

\$24.00 per Person

Spinach & Cheese Quiche

Served with Fresh Fruit

\$15.00 per Person

Crab Cake

With Cucumber & Red Onion Salad

\$26.00 per Person

All prices are subject to change, a 23% service charge, 8% sales tax and 13% sales tax on liquor.





Catering

Dinner

Plated Dinner Options

All Entrée Selections Served with Artisan Bread, Whipped Butter, Market Fresh Vegetables, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea.

Select Two (2) of the Below Starter Courses: Hors d'oeuvres, Soup, or Salad.

Hors d'oeuvres

Please Select Two (2):

Asian Beef Satay

Zucchini Corn Fritter

Fried Green Tomatoes

Ahi Tuna

Goat Cheese Wild Mushroom Tart

Tomato Mozzarella Bruschetta

Soup

Please Select One (1):

She Crab Spiked with Sherry

Tomato Basil Parmesan Bisque

Butternut Squash

Salads

Please Select One (1):

Uptown Caesar Salad

Fresh Romaine Topped With Radishes, Garlic Croutons & House Made Dressing. Served on Parmesan Cheese Basket

Tossed Caprese Salad

Assorted Local Heirloom Tomatoes, Fresh Mozzarella, Field Greens, Balsamic Cassis & Vidalia Onions

Baby Spinach

Poppy Seed Vinaigrette, Strawberries, Goat Cheese, Almonds, & Pickled Red Onions.

All prices are subject to change, a 23% service charge, 8% sales tax and 13% sales tax on liquor.



Catering

Dinner

Plated Dinner Options (continued)

Entrée's

Seafood

\$60.00 per person

Grouper

Potato Horseradish Crusted Lemon Shallot Butter

– or –

Grouper topped with Low Country Shrimp, Etouffee & Grits

Salmon

Bourbon Glazed – Goat Cheese Mashed Potatoes

– or –

Bronzed, Smoked Bacon White Cheddar Grits & JR Collards

Poultry

\$55.00 per person

Free Range Chicken

Grilled Free Range Airline Chicken Breast

Chasseur Sauce, Roasted Garlic Mashed Potatoes

Chicken Provençale

Chicken With Roasted Garlic, Tomatoes, Olives

& Fresh Herbs, Wild Mushroom Risotto

Meat

\$75.00 per person

8oz. Filet Mignon

Buttermilk Mashed Potatoes Tarragon Butter

– or –

Zinfandel Shallot Demi-Glace

Entrée Add ons \$12.00

Crab Cake: Roasted Corn Salsa

Shrimp Skewer: Thyme & Rosemary

Salmon: Bourbon Glazed – or – Bronzed

Chicken: Free Range – or – Provençale

Select Additional Entrées at an extra \$5.00 per person.

All prices are subject to change, a 23% service charge,

8% sales tax and 13% sales tax on liquor.



Catering

Hors d'oeuvres

Stations, Platters & Hors d'oeuvres

Station Reception \$75.00

One Carving Station, Two Performance Stations & Two Displays, Artisan Bread, Whipped Butter, Regular Coffee, Decaffeinated Coffee, Hot Tea & Ice Tea.

Hors d'oeuvres

Please Select Two (2):

Asian Beef Satay

Ahi Tuna

Zucchini Corn Fritter

Goat Cheese Wild Mushroom Tart

Fried Green Tomatoes

Tomato Mozzarella Bruschetta

Carver

Please Select One (1):

Steamship Round

Stuffed Pork Loin

Prime Rib

BBQ Brisket

Action Station

Please Select Two (2):

Shrimp & Grits

*Smoked Bacon White Cheddar Grits, Local Shrimp
& Tomato Okra Cream Perloo. Served In Martini Glass*

Asian Stir-Fry

*Beef & Chicken Marinated in a Teriyaki Sesame Sauce,
Market Fresh Vegetables*

Pasta

*Penne & Bowtie, Pesto Cream, Bolognese, Four Cheese
– or –*

*Marinara Grilled Chicken, Baby Shrimp, Sausage
& Assorted Market Vegetables*

Crab Cakes

Roasted Corn Salsa

Displays

Please Select Two (2):

Domestic Cheese Plate

Crudités

Grilled Vegetables

Garden Salad:

Tomatoes, Cucumbers & Croutons

Sweet – or – Mashed Potato Bar

Crab Macaroni & Cheese

Classic Parmesan Risotto

Add On \$12.00

Imported Cheese Plate

Chilled Shrimp Cocktail

Lobster Macaroni & Cheese

Southern Dessert Bar

S'mores Bar

Ice Cream Sundae Bar

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Catering

Hors d'oeuvres

Tier One

\$3.00 Each

**Southern Fried Green Tomato
Mozzarella Bruschetta**

Avocado Deviled Eggs

**Smoked Salmon, Cucumber Round,
Capers & Crème Finish**

Spinach & Feta Crispy Phyllo

Goat Cheese Onion Mushroom Tart

Shrimp & Grits served on Miso Spoon

Brie & Raspberry Wrapped in Phyllo

Tier Two

\$4.00 Each

Vegetarian Spring Roll

Beef – or – Chicken Satay

Stuffed Artichoke

Smoked Chicken Empanada

**Beef Carpaccio, Smoked Mustard
& Aioli Parmesan Cheese**

Fried Green Tomato Caprese Skewer

Tier Three

\$5.00 Each

Stuffed Mushroom Caps with Crab Meat

Miniature Beef Wellington

Coconut Crusted Shrimp

Pulled Pork Slider

Ahi Tuna Nacho

Pulled Chicken Slider

Tier Four

\$6.00 Each

Lamb Lollipops

Crab Cakes ~ Roasted Corn Salsa

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Catering

Beverages

Bar Options

House Beer & Wine

House Wine

Chardonnay

Pinot Grigo

Cabernet

Merlot

Domestic Beers

Budweiser

Budlight

Miller Light

Yuengling

Soft Drinks & Bottled Water

4 Hours

\$36.00 per person

Premium Beer & Wine

Premium Wine

Chardonnay

Pinot Grigo

Cabernet

Merlot

Domestic & Imported Beers

Budweiser

Budlight

Miller Light

Yuengling

Heineken

Amstel Light

Soft Drinks & Bottled Water

4 Hours

\$36.00 per person

*All prices are subject to change, a 23% service charge,
8% sales tax and 13% sales tax on liquor.*



Catering

Beverages

Bar Options

Deluxe Bar

House Wine

Chardonnay
Pinot Grigo
Cabernet
Merlot

Domestic Beers

Budweiser
Bud Light
Miller Light
Yuengling

Domestic Beers

Smirnoff Vodka
Evan Williams
Scoresby Scotch
Montezuma Tequila
Gordon's Gin
Black Velvet
Bacardi Rum

4 Hours — \$48.00 per person

Premium Bar

Premium Wine

Chardonnay
Pinot Grigo
Cabernet
Merlot

Domestic & Imported Beers

Budweiser
Bud Light
Miller Light
Yuengling
Heineken
Amstel Light

Liquor

Sky Vodka, Absolute – or – Tito's
Beefeaters – or – Bombay
Dewar's – or – Famous Grouse
Captain Morgan – or – Bacardi Silver
Cuervo Gold – or – Hornitos Blanco
Jim Beam – or – Jim Bean Red Stag
Canadian Club – or – Seagram's VO

4 Hours — \$54.00 per person

Platinum Bar

Includes Premium Beer & Wine

Kettle One

– or –

Belvedere

Crowne Royal

– or –

Jameson

Tanqueray

– or –

Bombay Sapphire

Johnny Walker

– or –

Glen Moray Single Malt

Herradura

– or –

1800 Silver

Jack Daniels, Makers Mark

– or –

Gentlemen Jack

4 Hours — \$65.00 per person

Labor Charges: Bartenders are \$100.00 each for up to 4 hours, \$50.00 per additional Hour we recommend one Bartender for every 75 Guests.
Please note that it is the policy of all clubs of The Heritage Golf Collection on Hilton Head Island that all beverages consumed must be purchased from the Club.
All prices are subject to change, a 23% service charge, 8% sales tax and 13% sales tax on liquor.



PORT ROYAL
GOLF & RACQUET CLUB



OYSTER REEF
GOLF CLUB



SHIPYARD
GOLF CLUB

LEGACY

THE WORLD'S No.1 BOURBON

JIM BEAM



BOURBON

KENTUCKY STRAIGHT
BOURBON WHISKEY

James Beam

JAMES BEAM DISTILLERS, INC.
COLUMBUS, KY

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Catering

Facilities & Rental Fees

Port Royal Clubhouse

Facility Fee..... \$2,000

Includes main dining room & covered veranda (4 hour reception)

Member Dining Room..... \$250

Board Room..... \$250

Includes house white linens, house napkins, china, flatware & glassware

**An additional \$250 per hour will be applicable for receptions exceeding 4 hours.*

**events must end by 12:00 midnight*

Additions

Dance Floor..... \$400

Upgraded Chairs..... \$500

Floor Length Linen..... \$25 per linen

Heaters..... \$75 each

Side Walls for Veranda..... \$800

Fire Pits..... \$50 each

Tiki Torches..... \$100 (10 torches)

Corn Hole..... \$50 each



Catering

Policies & Information

Confirmation & Cancellation – A signed Catering Confirmation Agreement and a deposit are required to confirm and guarantee your event room and function date. For functions more than one year out, a second deposit will be due 6 months prior to the event. Deposits are non-refundable and non-transferable. Final payment is due ten (10) business days prior to the event. Payment may be made via cash, cashier's check or credit card.

Menu Selections – Please submit your menu selection no later than 30 days prior to your scheduled function. Our pre-printed menu selections are offered as suggestions. Your Catering professional is happy to tailor a menu to your specific tastes and desires. Menu prices are guaranteed 90 days prior to your event. In the case of a plated meal where multiple pre-selected entrée options are offered to your guests, a seating chart is required.

Beverages – All beverage functions are arranged through our Catering office. We offer a complete selection of beverages to complement any function. As a licensee, Port Royal Clubhouse, Oyster Reef and Shipyard Clubhouses are responsible to abide by regulations enforced by the South Carolina State Liquor Commission. Liquor or wine cannot be brought into the Resorts from outside sources.

Guarantees – In order to ensure the success of your event, please notify the Catering office of the number of guests attending by 12:00 noon at least ten (10) business days in advance of the function. Once given, this guarantee is not subject to reduction. We are happy to provide seating for an additional 5% beyond the guaranteed number at no charge.

If a guarantee is not provided the estimated attendance figure will automatically become the guarantee and charges will be made accordingly.

Prices/Surcharges – A 23% service charge and applicable state sales tax will be added to all prices per banquet event orders. The following labor charges will apply:

- ▶ A \$100.00 charge per bartender with a two-hour minimum will apply.
- ▶ A fee of \$100.00 per Chef required for in-room preparation, outdoor grilling or carving.

Buffet Service – Breakfast and Lunch buffets require a minimum of 30 guests. Dinner buffets require a minimum of 50 guests. If your final guarantee is less than the stated minimum, the price per guest will increase by 20%.

Decorations – If we allow you to supply certain decorations, you will be responsible for complying with any applicable laws, regulations or permitting requirements. Please note that decorations may not be affixed to the walls of the facility, and that glitter, confetti, rice and birdseed are not permitted. Your vendors and suppliers may enter the facility no sooner than 4 hours prior to the scheduled beginning time of your event unless other arrangements are made with the Catering Sales Manager prior to your event.

Cleanup – Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event, i.e., trash, confetti, cartons, rice, birdseed, etc.

Outdoor Functions – The Club reserves the rights to move any outdoor function inside in inclement weather or based upon impending inclement weather predicted by the National Weather Service forecast. Parties will be moved inside due to wind, rain or a 40% or greater forecast of precipitation. The decision to move must be made six (6) hours in advance of such functions in conjunction with the client contact. Local noise ordinances require that entertainment at outdoor events conclude at 10:00pm.

Ceremony fees are non-refundable in the event of relocation due to inclement weather

Minimum Expenditure – This is the minimum amount that must be spent by you or your guests at your event for food and beverages, even if the number of guests who attend your event is less than the final attendance figure that you supply to us. Please note that the Minimum Expenditure does not include facility use fee, cash bar sales, rentals, service charges or sales tax.

Payment Policy – Payment for all estimated charges, including facility use fees, labor, service charges and taxes is due and payable seven (7) business days prior to the event. Acceptable methods of payment are cashier's check, cash, money order, traveler's check or credit card. Personal checks are not acceptable later than seven (7) business days in advance. Payment of charges in excess of the estimate is due on the day of the function.

STEAM GUN BEACH – If your ceremony is taking place on Steam Gun Beach, you are required to provide trolley/bus transportation for your guests to and from the ceremony site. A copy of your contract with the transportation company is due at least 45 days in advance of your event. In the case you are unable to provide transportation for your guests, we reserve the right to move your ceremony to an alternate location within The Heritage Golf Collection on Hilton Head Island. Due to inclement weather Heritage Golf Group will offer alternate location, however the fee for the beach is non-refundable.



Catering

Recommendations

Wedding Planners

Spencer Special Events

Amanda Spencer
(843) 589-9099
www.spencerspecialevents.com

Beth Baldwin Weddings

Beth Baldwin
(843) 290-8727
www.bethbaldwinweddings.com

Weddings with Leah

Leah McCarthy
(843) 263-7001
www.weddingswithleah.com

Florists

Gardenias

(843) 837-6655
www.gardeniashhi.com

The Flower Garden

(843) 836-3906

Flowers by Sue

(843) 842-8778
www.flowersbysue.com

The Flower Shop Bluffton

(843) 837-7637
www.theflowershopbluffton.net

Photographers

Beacon Photo

(912) 508-5859
www.beaconphoto.com

John Brackett Photography

(843) 298-7427
www.brackettphotography.com

Pro Photo, Inc.

(843) 681-3686
www.scottmoodyphotography.com

Scott Hopkins Photography

(843) 290-7991
www.hopkinsstudios.com

Landon Jacob Photography

(817) 584-3392
www.landonjacob.com

Videographers

Jackson Productions

(843) 757-7083
www.moonlightproductionsshhi.com

Coastal Wedding Films

(843) 298-7335
www.coastalweddingfilms.com

Entertainment / Musicians

Hilton Head Entertainment

(843) 689-3445
www.hiltonheadentertainment.com

JLK Events

(843) 384-4748
www.jlkevents.com

Moon River Productions

(843) 290-0765
www.hardencrenshaw.com

East Coast Entertainment

(843) 341-2001
www.eastcoastentertainment.com

Ceremony Officiates

Richard Smerczak, Notary

(843) 247-0693

Donna Jones, Notary

(843) 671-2620
www.creativeweddingshhi.com

Transportation

Diamond Transportation

(843) 247-2156

Old Savannah Tours (Trolleys)

(912) 234-8128

Wedding Cakes

Lowcountry Flour Girls

(843) 837-2253
www.lowcountryflourgirls.com

Susan Vogel

(843) 384-3098

Accommodations

The Westin Resort & Spa

(843) 681-4000

Hampton Inn & Suites

(843) 681-7900

Marriott's Grande Ocean

(843) 686-7343

Resort Quest (Vacation Rentals)

(843) 785-7300

Sonesta Resort

(843) 842-2400

Hair, Make-up & Spa

Bride Side Beauty

(843) 368-2660
www.bridesidebeauty.com

The Heavenly Spa at The Westin Resort

(843) 681-1019
www.westinhiltonheadspa.com

Le Spa at Sea Pines

(843) 363-6000
www.lespahiltonhead.com

For more information visit

hiltonheadgolf.net/weddings/services



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