



Wedding Menus

THE WESTIN

HILTON HEAD ISLAND
RESORT & SPA

Hors d'Oeuvres

A selection of three hors d'oeuvres (hot/cold) is included in the Wedding Package. The base price for the Wedding Package is \$195 per person. Please see your catering specialist for more details.

Cool Breeze

TOMATO MOZZARELLA

herb toast, fresh mozzarella, balsamic onion, fennel

DEVILED EGGS

candied bacon, radish, parsley

OLIVE AND GOAT CHEESE

herb toast, olive tapenade, red wine gastrique

CALIFORNIA ROLL

crab, cucumber, avocado, sesame

COUNTRY HAM BISCUIT

peach marmalade, cheddar biscuit

SEARED BEEF TENDERLOIN CARPACCIO

herb toast, tomato jam, horseradish cream

SHRIMP COCKTAIL | +\$2

poached prawn, traditional cocktail, cucumber

CITRUS BLUE CRAB SALAD SPOON | +\$1

micro greens

AHI TUNA CRUDA | +\$2

ginger ponzu, wakame

Warm Rays

LOBSTER MAC & CHEESE CROQUETTE

creamy white cheddar, panko crust

WILD MUSHROOM CHEESE TART

asiago, roasted mushroom, brandy cream

CHICKEN POTSTICKER

cabbage, carrot, green onion, sesame

BEEF BRISKET &

POBLANO PEPPER QUESADILLA

tomatillo sauce

PIMENTO CHEESE HUSHPUPIE

pickled mustard seed aioli

CHICKEN AND TOMATILLO AREPA

avocado crema

CHICKEN & WAFFLE

candied bacon, maple infused hot sauce

MINIATURE REUBEN

pumpernickel toast, corned beef, sauerkraut, swiss cheese, russian dressing

CRISPY PORK BELLY | +\$1

grit cake, peach bourbon glaze

CAROLINA CRAB CAKE | +\$2

savannah remoulade

SHRIMP & GRITS SPOON | +\$2

cheddar grits, tasso gravy

GEORGIA QUAIL WELLINGTON | +\$2

farm raised quail, mushroom, bacon, parmesan

Soups, Salads and Enhancements

A selection of soup(s) and salad(s) is included with the Port Royal Plated Dinner and the Sand Dollar Buffet Dinner. Please see the following pages for specific selections included with each. The base price is \$195 per person. Enhancements may be added starting at \$8 ea.

Salads

FARM VEGETABLE SALAD

artisan greens, cucumber, tomato, red onion, chick peas, buttermilk herb dressing

CAPRESE

local tomatoes, baby arugula, marinated fresh mozzarella, ciabatta crisp, balsamic vinaigrette

BABY ICEBERG WEDGE

tomato, crumbled country bacon, cucumber, buttermilk blue cheese dressing

BABY SPINACH SALAD

dried cranberries and cherries, spiced pecans, goat cheese, raspberry vinaigrette

HEARTS OF ROMAINE

marinated artichoke hearts, hearts of palm, roasted peppers, feta cheese, blood orange vinaigrette

LOCAL TOMATO AND VIDALIA ONION

cucumbers, baby gem lettuce, crumbled feta, mustard-dill vinaigrette

Soups

ROASTED TOMATO SOUP

goat cheese, chive

SWEET CORN SOUP

shrimp, succotash, basil oil

BUTTERNUT SQUASH SOUP

spiced pecans, crème fraiche

LOCAL TOMATO GAZPACHO

cucumber, bell pepper, jalapeño

WHITE BEAN SOUP

rosemary pesto, italian sausage

CHILLED COCONUT SOUP

green apple, blue crab, scallions



Enhancements

POACHED GULF SHRIMP COCKTAIL | +\$8

traditional cocktail sauce, lemon

CAROLINA CRAB CAKE | +\$8

radish, pea tendrils, meyer lemon beurre blanc

NIÇOISE SALAD | +\$10

seared day boat tuna, potato, egg, french beans, olive vinaigrette



Port Royal Plated

Includes three passed hors d'oeuvres, five-hour open bar and three-course plated dinner with a selection of one salad or soup, one entree accompanied by Chef's choice of seasonal starch and vegetable with artisan rolls and butter, choice of dessert, and fresh brewed Starbucks® coffee and Tazo teas. The base price is \$195 per person, you may preselect up to three entrees. Pre-order meal guarantee and meal distinguisher's required. All food, beverage and services are subject to applicable 24% service charge and applicable South Carolina taxes.

SPINACH AND RICOTTA RAVIOLI

San Marzano tomato sauce, pecorino, fried artichoke

CAULIFLOWER, KALE AND POTATO TART

vegetable ragout, gold tomato pomodoro sauce - *gf/v*

CRISP TANGLEWOOD FARMS

BREAST OF CHICKEN

natural thyme jus-lie, toasted provenç cous cous

PAN SEARED BREAST OF CHICKEN

mustard-caper sauce, orzo-mushroom pilaf

SESAME-ORANGE GLAZED SALMON

vegetable fried wild rice

BRAISED BEEF SHORT RIB

cabernet-root vegetables pan reduction, whipped Yukon potatoes

PAN SEARED SUSTAINABLE "WHITE" CATCH | +\$5

meyer lemon buerre blanc, caviar rice pilaf, (based on availability: grouper, snapper, wreckfish, halibut, tilefish)

8 OUNCE PRIME FILET MIGNON | +\$10

wild mushroom fricassee, cabernet bordelaise, dauphinoise potatoes

PAN ROASTED SNAPPER & SAUTÉED

CHICKEN BREAST | +\$10

tomato-basil butter sauce, caviar rice pilaf

PRIME BEEF SHORT RIB & SEARED DIVER

SCALLOPS | +\$10

cabernet pan reduction, citrus butter sauce, heirloom potato hash

PRIME BEEF FILLET AND BUTTER POACHED

MAINE LOBSTER | +\$32

bordelaise, meyer lemon butter sauce, buttermilk whipped potatoes

Sand Bar Buffet

Includes three passed hors d'oeuvres, five-hour open bar and buffet dinner with a selection of two salads, one soup, three entrees accompanied by Chef's choice of seasonal starch and vegetable with artisan rolls and butter, choice of two desserts, and fresh brewed Starbucks® coffee and Tazo teas. The base price is \$195 per person. Additional fees apply for added entrees. All food, beverage and services are subject to applicable 24% service charge and applicable South Carolina taxes.

SPINACH AND RICOTTA RAVIOLI

San Marzano tomato sauce, pecorino, fried artichoke

CAULIFLOWER, KALE AND POTATO TART

vegetable ragout, gold tomato pomodoro sauce - *gf/v*

CRISP TANGLEWOOD FARMS

BREAST OF CHICKEN

natural thyme jus-lie, toasted provenç cous cous

PAN SEARED BREAST OF CHICKEN

mustard-caper sauce, orzo-mushroom pilaf

SESAME-ORANGE GLAZED SALMON

vegetable fried wild rice

BRAISED BEEF SHORT RIB

cabernet-root vegetables pan reduction, whipped Yukon potatoes

PAN SEARED SUSTAINABLE "WHITE" CATCH | +\$5

meyer lemon buerre blanc, caviar rice pilaf, (based on availability: grouper, snapper, wreck fish, halibut, tile fish)

PRIME BEEF TENDERLOIN | *

Slow roasted and sliced, madeira-truffle demi-glace

GRILLED NEW YORK STRIP STEAK | *

Roasted garlic herb butter

SEARED DIVER SCALLOPS | *

Vanilla-citrus emulsion

MAINE LOBSTER THERMIDOR | *

Lobster cream, parmesan gratiné

*Market Price, Additional custom and themed buffets are available. Please see your catering specialist for more details.

Starfish | Stations

The Starfish Stations Reception includes three hors d'oeuvres, five-hour open bar package, selection of four stations, and fresh brewed Starbucks® coffee and Tazo teas. The base price is \$195 per person. Additional fees apply for added stations. All food, beverage and services are subject to applicable 24% service charge and applicable South Carolina taxes.

***Select one station from each category, A - D**

***Enhancement pricing is for additional selections on top of the base package**

A | (+\$18 per additional selection as enhancement)

MASHED POTATO MARTINIS *

Creamy Yukon gold
Whipped Idaho
Mashed southern jewel yams
Add-ins:

cheddar cheese, goat cheese
caramelized onions, sautéed mushrooms, green onions,
roasted corn, roasted garlic, brown sugar, toasted pecans,
sweet butter, sour cream, frizzled skins

VEGETABLE PATCH

Raw: carrot, celery, radishes, broccoli
Marinated: mushrooms, cauliflower, cucumber, artichoke
Grilled: asparagus, bell pepper, zucchini, yellow squash, eggplant

GREENHOUSE

Greens - romaine, arugula, baby kale, spinach
Toppings - chick peas, cherry tomatoes, shaved carrot, cucumber, red onion, bell pepper, sunflower seeds, broccoli, bacon, blue cheese, cheddar, croûtons
Dressing - herbed buttermilk vinaigrette, balsamic, champagne vinaigrette, raspberry vinaigrette

ARTISAN CHEESES

locally sourced artisan cheeses
dried and fresh fruits
honey comb
crackers, lavosh, baguette

TUSCAN TABLE

assorted Italian cold cuts and imported cheeses
cherry tomato, mozzarella and basil skewers
grilled vegetables with aged balsamic vinegar
roasted peppers, assorted olives, Parmesan fried artichoke hearts
cannellini bean salad, assorted artisan breads and flavored oils



Starfish | Stations (cont)

B | (+\$25 per additional selection as enhancement)

*Action station attendant(s) required - \$125 each up to two hours 1 per 75 guests

CHARLESTON SHRIMP & GRITS *

organic stone ground grits, local shrimp, crab meat, chicken, andouille sausage, onions, peppers, cheddar cheese and tasso gravy*

LOW COUNTRY BOIL

local shrimp, andouille sausage, new potatoes, corn on the cob steamed with low country seasonings and served with sourdough rolls, oyster crackers and hot sauces

PASTA STATION*

penne & farfalle pastas, crushed tomato marinara, creamy alfredo, and pesto sauces, grilled chicken, shrimp, pancetta, wild mushrooms, broccoli florets, caramelized onions, roasted peppers, spinach, baby peas, reggiano parmesan, crushed chili, evoo, cracked black pepper

LOCAL LOW COUNTRY SEAFOOD

chilled local oysters on the half shell and peel and eat local shrimp displayed on ice, horseradish infused cocktail sauce and green apple mignonette, warm carolina blue crab dip with sliced baguette

SUSHI DISPLAY

california rolls, spicy tuna rolls, ahi tuna, yellow tail, sashimi, shrimp, salmon, smoked barbecued eel, wasabi, soy and pickled ginger



C | Carving Stations

*Action station attendant(s) required - \$125 each up to two hours 1 per 75 guests

SALMON EN CROUTE*

stuffed with spinach, lemon caper beurre blanc
\$300 serves 20 guests as additional enhancement

WHOLE ROASTED TANGLEWOOD FARMS

TURKEY BREASTS*

cranberry relish, herb mayonnaise, imported mustards, artisan rolls
\$150 serves 30 guests as additional enhancement

ROASTED PRIME RIB OF BEEF*

traditional au jus, creamy horseradish, artisan rolls
\$750 serves 90 guests as additional enhancement

GARLIC & HERB ROASTED LEG OF LAMB*

rosemary jus, herb aioli, artisan rolls
\$250 serves 20 guests as additional enhancement

BLACK ANGUS STEAMSHIP OF BEEF*

au jus, creamy horseradish sauce, artisan rolls
\$750 serves 90 guests as additional enhancement

ROASTED PORK LOIN*

english sage and vidalia onion stuffing, calvados demi, artisan rolls
\$275 serves 25 guests as additional enhancement

ROASTED VIENNA WHOLE SALAMI*

honey mustard glaze, pumpernickel rolls, assorted mustards and chutney
\$275 serves 25 guests as additional enhancement

Starfish | Stations (cont)

D | Sweet Endings (can be substituted with station from category A).....

*Action station attendant(s) required - \$125 each up to two hours 1 per 75 guests

BANANAS FOSTER *

sliced bananas, brown sugar and rum served over vanilla bean ice cream

CHERRIES JUBLIEE*

cherries and brandy, served over vanilla bean ice cream

ICE CREAM SUNDAE BAR*

chocolate, strawberry & vanilla ice creams, assorted sauces and toppings

MASON JAR DESSERTS

cream cheese mousse: carrot cake streusel, dulce de leche, “banana pudding” banana cremeux, graham cracker crumble, whipped cream

raspberry panna cotta: fresh raspberries, whipped cream

peanut butter mousse: chocolate cake, peanut brittle

apple pie: brown sugar and cinnamon apples, oat streusel, fresh whipped cream

MINIATURE ZONE

miniature key lime tarts & fresh fruit tarts

milk & 72% dark chocolate mousse shooters

white chocolate panna cotta

mini new york cheesecakes

assorted cake “pops”

house-made pecan pralines

seasonal fruit kabobs



E | Late Night Station (\$15 per additional selection as enhancement).....



SLIDERS

Carolina pulled pork:
doux south pickles

Traditional burger:
american cheese, ketchup,
mustard & pickle

Turkey burger:
pepper jack cheese,
cranberry-peach chutney

NACHOS

chili braised beef
tomatillo pulled chicken
black beans
shredded cheeses
queso cheese sauce
salsa, guacamole, sour cream
tortilla chips

CONEY ISLAND

all beef dogs
steamed buns
bean less chili
diced onions
condiments

Beverage Service

Bartenders are \$150 each plus tax for 5 hours, minimum 1 per 75 guests. All prices are subject to 24% service charge and State Tax (8% beer & wine, 13% liquor). Selections are subject to change. The Sale and Service of Alcohol is governed by the South Carolina Liquor Commission. As a Licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore that all alcoholic beverages must be supplied by the resort. The Westin Hilton Head Island Resort & Spa encourages safe and responsible alcohol consumption. Photo ID signifying age 21 or older required. All hospitalities serving alcoholic beverages are required to be attended by one of our professional bar staff.

PREMIUM HOSTED BAR

Available Wines (choose 3):

Century Cellars by BV, Cabernet Sauvignon
Mark West, Pinot Noir
Century Cellars by BV, Chardonnay
Placido, Pinot Grigio
Beringer, White Zinfandel

Liquors

Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum,
Sauza Silver Tequila, Johnnie Walker Red Scotch,
Jim Beam Bourbon, Seagram's 7 Blended Whiskey,
Hennessy VS Cognac

Domestic Beers (choose 2):

Bud Light, Budweiser, Samuel Adams, Miller Light,
St. Pauli Girl (non-alcoholic)

Import Beers (choose 2):

Heineken, Amstel Light, Corona Extra, Palmetto
Pale Ale,

Available Non-Alcoholic:

Selection of assorted soft drinks and sparkling
mineral water or still bottled water

PLATINUM HOSTED BAR | +\$10

Available Wines (choose 3):

Magnolia Grove, Cabernet Sauvignon
DeLoach, Pinot Noir
Magnolia Grove, Chardonnay
Bollini, Pinot Grigio
Beringer, White Zinfandel

Liquors

Grey Goose Vodka, Tanqueray 10 Gin, Jose Cuervo
1800, Bacardi no. 8 Rum, Crown Royal, Woodford
Reserve Bourbon, Glenfiddich Scotch

Domestic Beers (choose 2):

Bud Light, Budweiser, Samuel Adams, Miller Light,
St. Pauli Girl (non-alcoholic)

DELUXE HOSTED BAR | +\$5

Available Wines (choose 3):

Magnolia Grove, Cabernet Sauvignon
DeLoach, Pinot Noir
Magnolia Grove, Chardonnay
Bollini, Pinot Grigio
Beringer, White Zinfandel

Liquors

Absolut Vodka, Bombay Sapphire Gin, Bacardi
Superior Rum, Jose Cuervo Silver Tequila, Johnnie
Walker Black Scotch, Jack Daniels Whiskey, Crown
Royal Blended Whiskey, Hennessy VSOP Cognac

Domestic Beers (choose 2):

Bud Light, Budweiser, Samuel Adams, Miller Light,
St. Pauli Girl (non-alcoholic)

Import Beers (choose 2):

Heineken, Amstel Light, Corona Extra, Palmetto
Pale Ale,

Available Non-Alcoholic:

Selection of assorted soft drinks and sparkling
mineral water

PLATINUM HOSTED BAR (cont)

Import Beers (choose 2):

Heineken, Amstel Light, Corona Extra, Palmetto
Pale Ale,

Available Non-Alcoholic:

Selection of assorted soft drinks and sparkling
mineral water or still bottled water

CUSTOMIZED SELECTION HOSTED BAR

Signature Cocktails • Champagne Bar • Cordials

Contact a catering specialist for pricing & details