

Wed At The Westin

THE WESTIN
HILTON HEAD ISLAND
RESORT & SPA



Table of Contents

WEDDING PACKAGE	4
WEDDING VENUES	5
WEDDING MENUS	8
HORS D' OEUVRES	9
SOUPS, SALADS AND ENHANCEMENTS	10
PLATED & BUFFET ENTRÉES	11
STARFISH STATIONS A	12
STARFISH STATIONS B & C	13
STARFISH STATIONS D & E	14
PLATED DESSERTS	14
BEVERAGE SERVICE	15
PERSONAL TOUCHES	16
BRIDAL SALON & MAKEUP SERVICES	17
PREFERRED VENDORS	18

Contact Us

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Hilton Head Island, SC 29928
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Westin Weddings

At The Westin Hilton Head Island Resort & Spa, we are fully committed to making sure that your wedding day is nothing short of spectacular—by filling it with love, laughter and those moments that you’ll remember and cherish forever. Whether we’re playing host to your wedding reception, rehearsal dinner or bridesmaid luncheon, we promise to bring together the absolute best of everything. Distinctive venues. Exceptional cuisine. Legendary service. Luxurious accommodations. We’ll ensure it all comes together and that your event is truly sensational.





Wedding Package

FOR THE COUPLE

- Complimentary ocean view guest room for the Bride and Groom on their wedding night.

FOR THE CEREMONY

- Venue setup & breakdown including reception.
- White garden chairs.
- Backup location in case of inclement weather for outdoor ceremonies and receptions.
- Sand beach entrance for beach ceremonies.

FOR THE RECEPTION

- Breathtaking oceanfront, serene koi pond, or elegant ballroom reception.
- Tables, chairs and white linen.
- Selection of buffet dinner, station reception or elegant plated meal.
- Five hours of unlimited premium beverage service to include: call brand liquors, house wines, domestic and imported beers. Upgrades Available.
- Glass of toasting champagne for all guests.

Wedding Venues

THE WESTIN

HILTON HEAD ISLAND
RESORT & SPA



The Grand Ocean Terrace - Now Open!



- Unobstructed ocean views elevated above beach level
- Coastal chic décor featuring natural materials and neutral color pallet
- Glass doors slide open to full-length balcony overlooking the ocean
- All season climate comfort for up to 220 guests
- Private oceanfront deck for picturesque ceremonies
- Adjacent stone patio with fireplace



Coastal Décor



View From Beach

An Island Wedding with Southern Charm

Whether you're looking for an intimate, oceanfront ceremony or an extravagant ballroom reception, our exceptional venues will make your dream wedding a reality. Allow us to combine your unique style with an exquisite setting that's flexible enough to accommodate both formal and casual affairs.



OCEANFRONT DECK

Your fantasy wedding amid a magnificently romantic backdrop!
max no. of guests: 250



BEACH CEREMONY

Walk down the secluded aisle between the natural sand dunes!
max no. of guests: 100



MITCHELVILLE GAZEBO ROOM

Private terrace overlooking our resort gardens and koi pond!
max no. of guests: 60



GRAND OCEAN TERRACE

Glass doors slide open to full-length balcony elevated over the beach dunes. Heated and air-conditioned!
max no. of guests: 220



GRAND BALLROOM

Stunning coastal design for elegant affairs. Divides down into smaller ballrooms for more intimate receptions.
max no. of guests: 600

2018 Venue Rental	Season A			Season B			Season C		
	April, May, June, Sept, Oct			March, July, August, November			December, January, February		
	Saturday	Fri & Sun	Mon-Thur	Saturday	Fri & Sun	Mon-Thur	Saturday	Fri & Sun	Mon-Thur
Grand Ocean Terrace	\$5,500	\$3,500	\$1,000	\$4,500	\$2,500	\$500	\$1,000	\$0	\$0
½ Ballroom	\$2,500	\$1,500	\$500	\$2,000	\$1,000	\$500	\$500	\$0	\$0
Mitchelville	\$2,625	\$1,600	\$500	\$2,100	\$1,000	\$500	\$500	\$0	\$0
Deck Ceremony	\$1,000	\$1,000	\$750	\$1,000	\$1,000	\$750	\$500	\$500	\$500
Beach Ceremony*	\$1,000	\$1,000	\$750	\$1,000	\$1,000	\$750	\$500	\$500	\$500

*100 guests max – Suggested ceremony start times: 11 am and 4 pm; July & August 4pm only

2018 Food & Beverage Minimum	Season A			Season B			Season C		
	April, May, June, Sept, Oct			March, July, August, November			December, January, February		
	Saturday	Fri & Sun	Mon-Thur	Saturday	Fri & Sun	Mon-Thur	Saturday	Fri & Sun	Mon-Thur
Grand Ocean Terrace	\$27,500	\$23,500	\$20,000	\$20,000	\$18,500	\$15,000	\$15,000	\$12,500	\$10,000
½ Ballroom	\$20,000	\$18,000	\$15,000	\$17,500	\$15,000	\$12,000	\$12,000	\$10,000	\$8,000
Mitchelville	\$10,000	\$9,000	\$8,000	\$8,000	\$6,000	\$5,000	\$6,000	\$5,000	\$4,000

Thank you for your interest in our fully-renovated oceanfront resort for your wedding celebration. We are pleased to share our beautiful venue options with you. Please call us at 843.681.1022 to reserve your dates.

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 HUSHUPPIE

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



Beth Baldwin Weddings

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 25% 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 & BUTTER POACHED

MAINE LOBSTER | +\$32

bordeaux, 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 25% 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



King Street Photography



Spencer Special Events
Greg Ceo Photography

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 cobb 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



Kelli Corn Decor

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

Plated Desserts

CARAMELIZED APPLE MOUSSE

Cream cheese mousse, caramelized apples, vanilla sponge

CHOCOLATE PRALINE BAR

Dark chocolate, hazelnut mousse, hazelnut daquise, brownie

TIRAMISU

Ladyfinger sponge, coffee, mascarpone cream, cocoa nib tuile

LEMON TART

Short dough, Lemon custard, raspberry meringue, passion fruit foam

CHOCOLATE CARAMEL PECAN TART

Short dough, bourbon, caramel whipped cream

RED VELVET CAKE

Red velvet sponge, cream cheese mousse, chocolate cremeux

PEANUT BUTTER PAVE

Brownie biscuit, peanut butter pie, chocolate ganache

Beverage Service

Bartenders are \$150 each plus tax for 5 hours, minimum 1 per 75 guests. All prices are subject to 25% 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,
Seasonal Palmetto Beer

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,
Seasonal Palmetto Beer

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,
Seasonal Palmetto Beer

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

Personal Touches

THE WESTIN

HILTON HEAD ISLAND
RESORT & SPA





Blissful + Beauty Bridal Salon & Makeup Services

Hair

Trial Bridal Hair Style	\$75+
Bridal Hair Style with Trial	\$85+
Bridal Hair Style w/o Trial	\$150+
Flower Girl (3-10 years)	\$45+

Makeup

Trial Bridal Makeup	\$80
Day of Bridal Makeup with Trial	\$100
Day of Bridal Makeup w/o Trial	\$150

*Day of bridal makeup includes choice of mineral or airbrush, faux strip lashes and touch-up kit

Bridesmaid Makeup	\$75
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*includes choice of mineral or airbrush

Junior Bridesmaid Makeup (11-14 yrs.)	\$45
Flower Girl Makeup (10 & under)	\$25

Additions

Flair Eyelash Extension	\$35
Strip Lashes	\$20
Consultation w/Pro Stylist	FREE
In-Room Location Available	\$10+

(Additional \$10/guest - \$50 minimum)

Bridal Packages

The Blushing Bride

A relaxing and pampering wedding day experience for any bride before they grace the aisle.

- Bridal Hair Style
- Bridal Mineral Makeup
- Signature Manicure & Pedicure
- Trial Hair & Mineral Makeup

Package Price - \$348.50

** Price w/Airbrush Makeup - \$374*

The Bridal Entourage

Designed for bridesmaids, friends and moms.

- Mineral Makeup Application
- Special Style/Event Hair
- Classic Manicure & Pedicure

Package Price - \$198

** Price w/Airbrush Makeup - \$225*

Heavenly Glowing Bride

For the bride before her wedding day.

- Signature 80-minute Facial
- Heavenly Body Treatment
- Heavenly 50-minute Massage

Package Price - \$400

Also, ask us about our Bridal Bootcamp packages.

* Each Bride receives a FREE GIFT with any Bridal Makeup Application.

* Bridal Makeup includes Strip Lashes. Upgrade to Flair Lashes for \$20.

* Cancellations and changes must be made at least 2 weeks in advance for bridal parties of 4 or more. For your convenience, we add on 20% gratuity. A credit card guarantee is required to hold all appointments.

Preferred Vendors

We promise to lessen the worry of wedding planning and help you begin happily ever after with our preferred and trusted vendors.

Wedding Planners.....

KELLI CORN WEDDINGS
(843) 368-2029
www.kellicorn.com

BETH BALDWIN WEDDINGS
(843) 290-8727
www.bethbaldwinweddings.com

SPENCER SPECIAL EVENTS
(843) 589-9099
www.spencerspecialevents.com

EMBELLISHED EVENTS
(843) 290-2590
www.embellishedweddings.com

SINCERELY YOURS EVENTS
(912) 3769424
www.sincerelyyoursevents.com

Florist.....

GARDENIAS
(843) 837-6655
www.gardeniashhi.com

THE FLOWER GARDEN
(843) 836-3906
Theflowergarden.com

A FLORAL AFFAIR
(843) 681-8700
www.afloralaffairHHI.com

Bakery.....

FRANKIE CAKES
(843) 290-5916
www.frankie-cakes.com

BROWN SUGAR CUSTOM CAKES
(843) 441-3975
www.brownsugarcustomcakes.com

SAVANNAH CUSTOM CAKES
Minette Rushing
(912) 356-0072
www.Savannahcustomcakes.com

PUBLIX
www.publix.com

Entertainment.....

HILTON HEAD ENTERTAINMENT
(843) 689-3445
www.hiltonheadentertainment.com

CRUSH ENTERTAINMENT
Josh Lynch
Director of Awesome
(414) 617-8916
LynchDJs@gmail.com

MOON RIVER PRODUCTIONS
(843) 290-0765
www.MoonRiverProductions.com

JLK EVENTS
Entertainment, Lighting, Photo booth
(843) 384-4748
www.jlkevents.com

Photographers.....

LONDON JACOB
(817) 584-3392
www.londonjacob.com

MARK STAFF PHOTOGRAPHY
(843) 689-5270
www.markstaffphotography.com

MICHEL BERDA
(843) 810-6698
www.kingstreetphotoweddings.com

ZIELENBACH WEDDING PHOTOGRAPHY
(843) 991-9352
www.zielenbach.com

GREG CEO WEDDING PHOTOGRAPHER
(912) 238 - 5354
www.savannahweddingphoto.com

Transportation.....

PALMETTO TRANSPORTATION
(843) 683-4279
www.palmettotransportation.com

KELLY TOURS
(800) 442-6152
www.kellytours.com

DIAMOND TRANSPORTATION
(843) 247-2156
www.HiltonHeadrides.com

Officiant.....

CREATIVE WEDDING CEREMONIES
Donna Jones
(843) 671-2620
dlj47@aol.com

REV. JOE WADAS
Your Wedding Done Your Way!
(912) 312-1189
www.savannahweddingminister.com

REV. DAN HOGAN
(304) 419-0149
drdanhogan@gmail.com

RABBI DR ARTHUR SEGAL
rabbiasegal@aol.com

Wedding Enhancements.....

PRESENTATION SERVICES
AUDIO VISUAL
(843) 681-1024
www.PSAV.com

BEACHVIEW RENTALS
(912) 510-3800
www.beachview.net

SAVANNAH SPECIAL EVENTS
(912) 944-6200
www.rancotents.com

PURELY DÉCOR
(843) 247-0864
www.mypurelydecor.com

AMAZING EVENT RENTALS
(843) 837-5090
www.amazinglowcountryevents.com

HILTON HEAD VIDEO
(843) 338-1936
www.HiltonHeadVideo.com

On-Site Hair & Makeup.....

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