



THE MILLS HOUSE  
Wyndham Grand Hotel

# CULINARY BANQUET MENUS



115 Meeting St. | Historic Charleston, SC 29401 | [www.millshouse.com](http://www.millshouse.com)

# ALL DAY MEETING PACKAGES



*SELECT A FULL DAY MEETING PACKAGE THAT INCLUDES:*

*Any Breakfast Buffet*

*Morning Themed Break*

*Afternoon Themed Break*

*\*\*Includes All Day Beverage Station\*\**

*\$83 per person (No Substitutions to Buffets, or Fee Will Be Incurred)  
(Minimum of 25 people)*

All Buffets are subject to a \$75 surcharge/ per buffet when serving less than 25 guests

# BREAKFAST BUFFET

*Served with Fresh Brewed Starbucks<sup>®</sup> Coffee & Assorted Herbal Hot Tazo Tea*  
*Prices Based Upon 1 Hour of Service / Per Person*  
*Additional Charges Applied Beyond 1 Hour*

## **The Continental 27** Ham & Cheese Biscuits

Assorted Muffins, Danishes & Croissants  
Jams & Jellies, Honey & Butter  
Seasonal Fresh Fruits  
Granola with Dried Fruits  
Individual Greek Yogurts

## **Mills House Traditional 28**

Scrambled Farm Fresh Eggs  
Applewood Bacon or Heritage Pork Sausage Patties  
Cheddar Grits or Hash Browns  
Seasonal Fresh Fruit & Berries  
Assorted Muffins, Danishes & Croissants

## **Healthy Beginnings 30**

Scrambled Farm Fresh Eggs or Egg Whites  
Chicken Apple Sausage or Turkey Bacon  
Granola with Dried Fruits  
Individual Greek Yogurts  
Seasonal Fresh Fruit  
Assorted Muffins, Whole Grain Breads,  
Danishes & Pastries

## **The Executive 29**

Scrambled Farm Fresh Eggs  
Potatoes O'Brien, Cheddar Grits or Loaded Hash Browns  
Local Heritage Pork Sausage, Applewood Bacon or  
Grilled Cured Ham  
Steel Cut Oatmeal with Brown Sugar & Raisins  
Seasonal Fresh Fruit & Berries  
Individual Greek Yogurts  
Granola with Dried Fruits  
Assorted Muffins, Danishes & Pastries  
Soy and Almond Milk

## **Breakfast Enhancements**

Lowcountry Benedict 12  
Chicken Biscuits 9  
Biscuits & Gravy 7  
Individual Quiche Lorraine with Bacon, Gruyere,  
Chives & Caramelized Onions 6  
Smoked Salmon with Capers, Red Onions, Crème Fraiche 9  
Bagels with Assorted Jellies and Plain Cream Cheese 6  
Challah Bread French Toast 7  
Buttermilk Pancakes 7

## THEMED BREAKS

*Prices Bases Upon 30 minutes of Service  
Additional Charges Applied Beyond Initial Service  
Selections are Priced Per Person*

### **The Tailgate 23**

Cheese Stuffed Soft Pretzels  
Fried Buffalo Chicken Satay  
Blue Cheese & Ranch  
Sausage & Pepper Bites  
Spinach & Artichoke Dip  
Pita Chips & Fresh Veggies  
Low-Country Arancini with Tasso Gravy  
Assorted Regular & Diet Soft Drinks

***Suggested Pairing:***

*"Bucket" of Local & Domestic Beers 8 / per person*

### **The Charlestonian 24**

Smoked Fish Toast  
Mini Tomato Pies  
Pimento Grilled Cheese  
Deviled Eggs  
Local Butterbean Hummus  
Pita Chips & Fresh Veggies  
Lemonade & Sweet Tea

***Suggested Pairing:***

*Sparkling & Varietal Wines 12/ Per Person*

### **The Charcuterie 26**

House-Made Pates  
Regionally Sourced Meats & Cheeses  
Baked Brie Served with House made Jams  
Bread Sticks, Baguettes, Crostinis  
Marinated Olives

Goat Cheese Stuffed Peppers  
Bottled Sparkling Waters

***Suggested Pairing:***

*Sparkling & Varietal Wines 12/ Per Person*

(\$2 upcharge when selected for the all-day meeting package)

### **The Mills House Energy Break 22**

Individual Greek Yogurts  
Fruit Skewers  
Granola Bars  
Trail Mix  
Assorted Pastries  
Bottled Sparkling Water

***Suggested Pairing:***

*Mills House Mimosas 12/ Per Person*

### **The Starbuck's Coffee Break 22**

Freshly Brewed Starbuck's Regular & Decaf Coffee  
Tazo Black & Herbal Teas  
Beverage Accoutrements  
Coffee Cake  
Biscotti

Assorted Donut Holes

***Suggested Pairing:***

*Starbuck's Frappuccino 4/ Per Person*

# A LA CARTE OFFERINGS

## Beverages

Starbucks Regular & Decaffeinated Coffee 59/Gallon  
Tazo Assorted Flavored Hot Black & Herbal Tea 40/Gallon  
Cold Brew Coffee 40/Half Gallon  
Iced Tea (Sweet or Unsweet) 36/Gallon  
Assorted Juices 5/Person  
Whole or Skim milk 21/Gallon  
Still and Sparkling Bottled Water 5/Each  
Mills House Bottled Water 4/Each  
Assorted Regular & Diet Sodas 4/Each  
Energy Drinks 6/Each

## All Day Beverage Station (8 hours of service)

30/Per Person (or Half Day, 4 hours of service, at 20/Person)  
Starbucks Regular & Decaffeinated Coffee  
Mills House Bottled Water  
Assorted Regular and Diet Soft Drinks

## Breakfast Enhancements

Assorted Muffins 39/Dozen  
Assorted Danishes 39/Dozen  
Assorted Breakfast Breads 39/Dozen  
Assorted Bagels 39/Dozen  
Bacon, Egg & Cheddar Biscuits 55/Dozen  
Sausage, Egg & Cheddar Biscuit 55/Dozen  
Breakfast Burritos 55/Dozen  
Oatmeal 4/Person  
Grits 4/Person

## Anytime Snacks

Seasonal Fresh Fruits & Berries 7/Person  
Assorted Whole Fruit 30/Dozen  
Crunchy & Chewy Granola Bars 36/  
Dozen Individual Yogurts with Granola 4/Each  
Freshly Baked Cookies & Brownies 38/Dozen  
Mixed Gourmet Nuts 5/Person  
Individual Bags of Chips & Popcorn 3/Each

# PLATED LUNCH

*Served with Warm Rolls & Butter, Iced Tea, Fresh Brewed Starbucks® Hot Coffee & Assorted Herbal Hot Tazo Tea  
Selections are Priced Per Person*

## **Soup & Salad – Choose One**

She Crab Soup, Crab Salad, Chives

Tomato Basil Bisque

Seasonal Vegetable Soup

Shrimp and Corn Chowder

Arugula Salad, Mepkin Abbey Shitakes Mushrooms, Dried Figs, Blue Cheese, Balsamic Vinaigrette

Local Greens Salad, Roasted Red Pepper, Fennel, Goat Cheese, Pecans, Lemon Thyme Vinaigrette

Mills House Caesar Salad, Shaved Parmesan, Brioche Croutons

Garden Vegetable Salad, Ricotta, Watercress, Pickled Shallots, Red Wine Vinaigrette

Roasted Beet Salad, Bibb Lettuce, Brie, Walnuts, Sherry Vinaigrette

## **Entrée – Choose One**

Turley Roulade, Fingerling Potato Salad, Roasted Asparagus, Garlic & Sage Gravy 32

Pork Loin Stuffed with Prosciutto, Mozzarella, Spinach Over Local Rice Grits, Seasonal Vegetables, Pork Jus 31

Pork Tenderloin, Molasses and Mustard Glaze, Field Pea Succotash 32

Grilled Flank Steak with Seasonal Potato Gratin, Braised Local Greens, Mushroom Demi 33

Braised Short Rib, Garlic Pomme Puree, Roasted Seasonal Vegetables 33

French Cut Chicken Breast Stuffed with Spinach and Cheese, Roasted Seasonal Vegetables, Whole Grain Mustard Jus 31

Seared Local Fish, Lemon Beurre Blanc, Pearl Cous Cous MKT

Jumbo Lump Crab Cake, Avocado Mango Salsa, Jicama Slaw 33

Mediterranean Shrimp Pasta, Light Tomato Sauce, Olives, Feta Cheese, Orzo 31

## **Dessert – Choose One**

Raspberry Cheesecake

New York Cheesecake

Seasonal Bread Pudding

Cre moso Al Cioccolato

Seasonal Fruit Cobbler

Key Lime Pie

Bourbon Pecan Pie

# DELI LUNCH BUFFET

*Served with House Made Potato Chips, Iced Tea, Fresh Brewed Starbucks® Coffee  
& Assorted Herbal Hot Tazo Tea  
Selections are Priced Per Person*

## **The Corner Deli 32\***

John's Island Tomato & Cucumber Salad  
Southern Red-Skinned Potato Salad  
Platters of Sliced Oven Roasted Turkey, Smoked Ham, Roast Beef  
Grilled Seasonal Vegetables  
House Cured Pickle Tray with Assorted Condiments, Mustards  
Sliced Swiss & Aged Cheddar  
Artisan Breads to include Ciabatta, Whole Grain, Wheat Berry, Brioche,  
Rye

## **Executive Deli 35**

Turkey and Brie on Multigrain Bread with Shaved Red Onion, Bacon,  
Cranberry Aioli  
Shaved Ham, Salami & Capicola Wrap, with Romaine, Roasted Red  
Pepper, Red Wine Vinaigrette  
Roasted & Grilled Vegetables on Ciabatta With Herbed Ricotta,  
Balsamic Reduction  
Herb Roasted Sirloin on Brioche with Pickled Red Onion, Pimento  
Cheese  
Chicken Caesar Wrap with Parmesan, Romaine, Herb Garlic Crouton  
House Cured Pickle Tray with Assorted Condiments

## **The White Point Garden Picnic 32**

Tuna Salad, Chicken Salad, Egg Salad, Pimento Cheese  
Wheat Berry Bread, Country White Bread, Flaky Croissants  
Southern Red-Skinned Potato Salad  
John's Island Tomato & Cucumber Salad  
House Cured Pickle Tray with Assorted Condiments

## **Enhancements**

Celery Seed Cole Slaw 5  
Pesto Pasta Salad 5  
Seasonal Fresh Fruit 5  
Tuna Salad 6  
Chicken Salad 6  
Southern Fried Chicken 6  
Smoked Local Fish Salad 7  
Shrimp Salad 7

*\*Groups of 20 or less are able to order the Lowcountry, Stay Fit or Corner Deli for no additional buffet charge*

# BUFFET LUNCH

*Served with Iced Tea, Fresh Brewed Starbucks® Coffee & Assorted Herbal Hot Tazo Tea  
Selections are Priced Per Person*

## **Lowcountry Lunch 33\***

Local Greens Salad, Radish, Carrot, Pickled Red Onion, Cherry Tomato,  
Shaved Parmesan, Assorted Dressings  
Lowcountry Potato Salad, Honey Dijon, Shaved Kale  
Southern Fried Chicken  
Shrimp & Grits  
Baked Macaroni & Cheese  
Braised Collard Greens

## **Queen Street 38**

Local Greens Salad, Roasted Red Pepper, Fennel, Goat Cheese, Pecans,  
Balsamic Vinaigrette  
Pasta Salad, Housemade Chorizo, Braised Chicken, Manchego, Broccoli,  
Sherry Vinaigrette  
Lemon Thyme Roasted Chicken  
Red Wine Marinated Flank Steak  
Artichoke Risotto Cake, Spinach, Sun Dried Tomato, Pecorino Lemon  
Butter Sauce  
Seasonal Truffled Vegetables

## **Stay Fit 34\***

John's Island Tomato & Cucumber Salad  
Quinoa Salad, Citrus Segments, Arugula, Shaved Vegetables  
Fresh Fruit Salad with Mint  
Grilled Seasonal Vegetables, Balsamic Reduction  
Grilled Local Fish, Lemon and Garlic Scented Extra Virgin Olive Oil  
Roasted French Cut Chicken Breast Tomato & Sweet Onion Broth  
Local Butter Beans Wilted Greens

## **Buffet Mini Dessert – Choose One**

Assorted Mini Pies  
Lemon and Hazelnut Tarts  
Mini Cupcakes  
Chocolate Truffles and Macaroons  
Assorted Petit Fours

*\*Groups of 20 or less are able to order the Lowcountry, Stay Fit or Corner Deli for no additional buffet charge*



# CANAPÉS

*Items priced by individual piece with a minimum order of 50 per item*

## **Cold**

Roasted Beet, Herbed Ricotta, Melba Toast 3  
Caprese Skewer with Pesto 3  
Mini Chickpea Salad on Pita 3  
Deviled Eggs, Pimento Cheese, Crispy Ham 3  
Tomato Bruschetta 3  
Prosciutto and Herbed Ricotta Toast 4  
Smoked Salmon Toast, Dill Cream Cheese, Roe 4  
Tuna Tartare, Cucumber, Wasabi Emulsion 4  
Pickled Shrimp, Baguette, Crème Fraiche 4  
Crab and Coconut Salad, Phyllo 5  
Beef Carpaccio, Baguette, Mustard Sauce 5  
Local Fish Ceviche, Endive 5

## **Hot**

Ham Biscuits, Whole Grain Mustard, Aged Cheddar 3  
Buffalo Chicken Croquette, Blue Cheese Fondue 3  
Vegetable Spring Rolls, Sesame Soy 3  
Roasted Corn and Onion Quesadilla, Jalapeno Crema 3  
Fried Green Tomato with Pimento Cheese 3  
Blackened Shrimp, Avocado, Tortilla 4  
Sausage Bites, Whole Grain Mustard, Pickled Peppers 4  
Crispy Cheese Stuffed Artichokes 4  
Dates, Bacon, Blue Cheese, Almonds 4  
Mini Cubans 4  
Short Rib and Fontina Panini, Tomato Jam, Horseradish 4  
Mini Kobe Beef Sliders 4  
Mini Gyro, Tzaziki 4  
House Chorizo and Gouda Puff Pastry 4  
Shrimp and Grits Skewers 4  
Bacon Wrapped Scallop 5  
Lobster Arroncini 5  
Crab Cakes, Red Pepper Remoulade 5

# DISPLAY STATIONS

*Selections are Priced Per Person*

## **Southern Charm**

Pimento Cheese, Pulled Pork with BBQ Sauce, Deviled Eggs, Smoked Seafood Toast, Artisan Crackers, Baguette 15

## **Seasonal Fresh Fruit**

Fresh Melon, Pineapple, Grapes, Seasonal Berries 9

## **Local Cheese**

Locally Sourced Cheeses, Artisan Crackers, Crusty Bread, Crostini, Flatbreads 10

## **Grilled Vegetables**

Marinated and Grilled Artichokes, Zucchini, Yellow Squash, Asparagus, Roasted Peppers, Eggplant, Marinated Mushrooms 11

## **Crudité**

Assorted Fresh Vegetables, Garlic Spinach Dip 9

## **Charcuterie**

Selection of Regionally Sourced Cured Meats, Marinated & Grilled Vegetables, House Made Terrines & Pates 18

## **Fruit De Mer**

Jumbo Tail-On White Shrimp, Crab Claws, Local Ceviche, Oysters on the Half Shell, Mussels, Lemon Crowns, Pepper Vodka Cocktail Sauce, Chipotle Tartar 21

## **Sushi and Sashimi**

Spicy Tuna, California, and Salmon Rolls, Assorted Nigiri, Pickled Ginger, Wasabi, Soy Sauce 20

## CARVING STATIONS

### **Cider Brined Turkey, Serves 25**

Roasted Garlic & Sage Gravy, Cranberry Fig Jam  
275 / per item

### **Whole Grilled Tenderloin, Serves 25**

Black Pepper Crusted, Classic Bearnaise, Assorted Rolls  
350/per item

### **Mushroom Stuffed Chicken**

Truffle Jus, Red Pepper Chimichurri  
15 Per Person

### **Steamship Round of Beef, Serves 150**

Smoked Sea Salt, Horseradish Cream & Assorted Rolls  
750/ per item

### **Local Caught Fish**

Grilled Whole, Lemon Butter  
MKT/ per item

### **Stuffed Pork Loin, Serves 20**

Prosciutto, Spinach, Bread Crumbs, Herbs,  
Parmesan Cheese  
195 / per item

### **House Smoked Brisket, Serves 33**

Assorted Sauces, Cornbread Muffins,  
Celery Seed Coleslaw  
300 / per item

### **Whole Pig Porchetta**

Assorted Sauces, Pickled Vegetable Slaw  
MKT / per item

### **Bone in Prime Rib, Serves**

35 Roasted Shallot Jus,  
Brioche 465 / per item

### **Roasted Leg of Lamb, Serves 18**

Cucumber Yogurt Sauce, Warm Pita  
135 / per item

### **Alabama Ham, Serves 40**

Slow Cooked and Served with Toasted Honey Bourbon Butter, Dijon  
Mustard, Buttermilk Biscuits  
275 / per item

### **Steamed Oysters (Seasonal), Serves 30**

Hot Sauces, Lemon, Crackers  
140 / Per Bushel

### **Carving and Action Station Enhancements**

Southern Potato Salad 5 \* Charleston Red Rice 5 \* Buttermilk Mashed Potatoes 5 \* Roasted Lemon Potatoes 5 \* Grilled Asparagus with Béarnaise Vinaigrette 5

Truffle Mac and Cheese 5\* Corn-Spoonbread with Mushrooms 5 \* Roasted Broccoli with Mepkin Shitakes 5 \* Buttermilk Mashed Potatoes 5 \* Seasonal Potato Gratin 5

Celery Seed Cole Slaw 5 \* Braised Collard Greens 5

# ACTION STATIONS

*Selections are Priced Per Person*

## **BBQ Smoker Station 18**

Choice of Two:

Smoked Beef Brisket

Apple Cider Brined Chicken

Smoked Shoulder-Pulled Pork

Southwestern Turkey Breast

Local Fish 2

Jumbo Shrimp 3

Served with Traditional BBQ Sauces

Cole Slaw, Corn Bread

## **Pasta 17**

Presented with Shaved Parmesan

Choice of Two: Angel Hair, Farfalle, Penne, or Rigatoni

Choice of Two: Basil Pesto, Creamy Alfredo, Traditional Marinara,

Beef & Pork Bolognese, Marsala Cream or Clam Sauce

Choice of Two: Poached Rock Shrimp, Grilled Chicken Breast,

Sliced Beef or Vegetable Ratatouille

Add Fruit de Mer with Mussels, Clams, Local Fish 4

## **Mashed Potato Bar 13**

Red Skin Whipped Potatoes with Buttermilk

Cheddar Cheese

Sautéed Mushrooms

Scallions

Bacon Crumbles

Sour Cream

## **Shrimp and Grits 17**

With White Shrimp Sautéed In Garlic, Tasso Ham, White Wine & Cream Served Over Adluh Stone Ground White Grits

## **Slider Station 17**

Choice of Two Served on Saffron Bakery Brioche Rolls

CAB Burger – Bacon, Pimento Cheese, Tomato Jam

Carolina Pulled Pork – Celery Seed Coleslaw, Traditional BBQ Sauce

Hickory Smoked Chicken – Carolina Mustard BBQ

Fried Local Fish – Chipotle Tartar, Baby Arugula

Grilled Local Vegetables – Goat Cheese, Balsamic

## **Taco Station 17**

Choice of Two:

Duck Confit

Sautéed Shrimp

Herb Roasted Chicken

Smoked Brisket

Lime Marinated Local Fish

Served with Fresh Pico de Gallo, Roasted Corn Salsa, Mango Avocado

Relish, Assorted Hot Sauces, Traditional Accompaniments

## **Salad 11**

Mixed Greens

Chicken Breast

Fresh Mozzarella

Bacon

Red Onion

Tomato

Crouton

Assorted Dressings

## **Mac and Cheese 14**

Choose of Three:

Lobster Mac & Gruyere

White Cheddar with Caramelized Onion Truffle Mushroom

Shrimp and Smoked Sausage

Pulled Chicken & Fontina

# DESSERT STATIONS/DISPLAY

*Selection are Priced Per Person*

## **Bananas Foster**

Sautéed Bananas, Dark Rum, Brown Sugar, Cinnamon, Nutmeg, Vanilla Ice Cream 14

## **Crepe Station**

French Crepes, Sliced Strawberries, Warm Dark Chocolate, Nutella Sauce, Vanilla Whipped Cream 14

## **Ice Cream Sundae Bar**

Chocolate Ganache, Sprinkles, Chocolate Chips, Cherries, Whipped Cream, Chocolate and Vanilla Ice Cream 12

## **Mini Dessert Display**

\*Does Not Require Attendant. Priced per Piece & Served in Increments of 50\*

Fudge Brownies 3

Chocolate Chip Cookies 3

Key Lime Tarts 3

Lemon Tarts 3

Hazelnut Tarts and Truffles 4

Uniformed Chef Attendant Required \$100.00 for all Stations

*The Mills House Team recommends selecting 3 passed hors d'oeuvres and 3 stations or displays for all reception*

# PLATED DINNER

*Served with Warm Rolls & Butter, Iced Tea, Fresh Brewed Starbucks® Coffee & Assorted Herbal Hot Tazo Teas*

*Selection are Priced Per Person*

## **Soup, Salad or Starters – Choose One**

(Upcharge for items listed below)

Mixed Greens, Cucumber, Feta, Tomato, Lemon Thyme Vinaigrette Local Greens

Compressed Apple, Blue Cheese, Pecans, Apple Cider Vinaigrette

Arugula Salad, Oyster Mushrooms, Figs, Parmesan, Balsamic Vinaigrette

Seasonal Vegetable Soup with Herbed Crème Fraiche

She Crab Soup with Crab Salad and Chives 4

Artichoke Arroncini, Fennel Puree, Arugula 3

Hot Smoked Duck Breast, Shaved Kale, Pine Nuts, Tangerine Vinaigrette 5

American Wagyu Carpaccio, Watercress, Cambezola 5

Seared Scallops, Creamed Corn, Bacon, Radish 6

Tuna Tartare, Classic Garnishes, Toast Points 6

Local Ceviche, Citrus, Peppers, Radish, Chips 4

Pickled Shrimp, Baguette, Watercress, Saffron Aioli 5

Fried Quail, Shaved Vegetable Salad, Citrus Aioli 6

## **Entrée**

Grilled Filet Mignon, Pomme Puree, Roasted Brussels, Bordelaise 68

Braised Lamb Shank, Pearl Couscous, Pine Nuts, Wilted Kale 59

Confited Pork Shoulder, Barley, Okra, Braised Greens, Pork Jus 55

Crispy Duck Confit, Wild Rice Risotto, Creamed Kale 60

Braised Short Rib, Jasmine Rice, Horseradish, Seasonal Vegetables, Red Wine Jus 62

Seared Chicken Breast, Asparagus Pilaf, Whole Grain Mustard Jus 49

Lemon Braised Chicken, Roasted Fingerling Potatoes & Vegetables, Chicken Jus 49

Southern Family Farms Brined Pork Chop, Sautéed Garlic Spinach, Bourbon Demi 60

Seared Local Fish, Risotto Cake, Blistered Tomato and Snap Beans, Roasted Lemon Butter MKT

Grilled Local Fish, Chile Buerre Blanc, Grilled Zucchini Squash MKT

Mixed Seafood Linguine, Charleston Clam Sauce 55

## **Dessert – Choose One**

Cre moso Al Cioccolato

Chocolate Semi-Freddo

Kahlua Mousse Crème Brulee,

Raspberry Cheesecake

Amaretto Chocolate Cheesecake

Bourbon Pecan Pie

Key Lime Pie

Mixed Berries

Seasonal Fruit Cobbler

# DINNER BUFFETS

*Served with Warm Rolls & Butter, Iced Tea, Fresh Brewed Starbucks® Coffee & Assorted Herbal Hot Tazo Tea*

*Selection are Priced Per Person*

## **Lowcountry 66**

Local Greens, Pickled Butter Beans, Bacon, Aged Cheddar,  
Buttermilk Dressing  
Southern Fried Chicken, Sawmill Gravy  
Maple Brined Pork Loin, Whole Grain Mustard, Molasses Glaze  
Low-Country Boil: Peel and Eat Shrimp, Corn, Potatoes, Housemade Andouille Sausage  
Sour Cream and Goat Cheese Smashed Potatoes  
Braised Mustard Greens with Pickled Root Vegetables

## **King Street 72**

Tomato Bread Salad, White Bean, Pecan Pesto, Fresh Mozzarella, Cucumber,  
Lemon Thyme Vinaigrette  
Lobster Bisque, Sherry Gastrique  
Bistro Tender Au Poivre, Roasted Rosemary Potatoes  
Seared Local Fish, Charleston Chowder  
Farmer's Rice Pilaf, Wilted Greens  
Roasted Seasonal Vegetables

## **Broad Street 69**

Local Mixed Greens, Roasted Red Peppers, Pine Nuts, Grilled Mushrooms,  
Truffle Balsamic Vinaigrette  
Roasted Tomato Bisque, Brioche Crouton, Crème Fraiche  
Braised Short Rib, Shaved Fresh Horseradish  
Roasted Root Vegetables, Sautéed Greens, Pecorino Cheese  
Pan Seared Local Fish, Cauliflower Veloute, Braised Cabbage, Seasonal Potato Gratin  
Mushroom Risotto

## **Dessert – Choose One**

Seasonal Fruit Cobbler  
Bourbon Pecan Pie  
Key Lime Pie  
Chocolate Amaretto Cheesecake  
Raspberry Cheesecake  
Chocolate Mousse Cake

# BUFFET ENHANCEMENTS

*Selection are Priced Per Person*

## **Soups and Salads**

Three Bean Salad, Cilantro Lime Vinaigrette 5  
Pickled Shrimp Salad 6  
Butternut Squash Soup (Seasonal) 5  
She Crab Soup 10  
Roasted Cauliflower Salad, Shitake  
Mushrooms, Radish, Sesame Vinaigrette 5  
Mills House Caesar Salad 5  
Seasonal Vegetable Soup, Herbed Crème  
Fraiche 5  
Tomato Bisque 5  
Bulgur Wheat Salad, Cucumber, Tomato, Feta  
Cheese 5  
Jicama Salad, Sweet Peppers, Scallion,  
Cilantro Vinaigrette 5  
Roasted Beet Salad, Watercress, Goat Cheese,  
Walnuts, Balsamic Vinaigrette 5

## **Entrées**

Bistro Filet Provolone Mornay, Caramelized  
Onions 9  
Shrimp and Grits 10  
Pork Loin Stuffed with Prosciutto, Spinach and  
Mozzarella Cheese 7  
Steamed Oysters (Seasonal) MKT  
Turkey Roulade, Cornbread Stuffing 7  
Confited Pork Shoulder 7  
BBQ Smoked Chicken 7  
Crab Cakes Red Pepper Remoulade 10  
Grilled Flank Steak 9  
Mixed Seafood Pasta 11  
Blackened or Fried Catfish with Cajun Aioli 8  
Baked Salmon with Ginger Soy Glaze Mkt  
Eggplant Parmesan 7

## **Entrées Continued**

Smoked Pulled Pork Traditional BBQ Sauces,  
Cornbread 7  
Southwestern Braised Chicken Thighs 7  
Smoked Slow Roasted Brisket 8  
Hickory Smoked Ribs 10

## **Sides**

Southern Potato Salad 5  
Charleston Red Rice 5  
Roasted Lemon Potatoes 5  
Grilled Asparagus with  
Béarnaise Vinaigrette 5  
Truffle Mac and Cheese 5  
Corn-Spoonbread with Mushrooms 5  
Roasted Broccoli with Mepkin Shitakes 5



# HOSTED BAR PACKAGES

*Hosted Bars are Priced Per Person by the Full Hour of Service. Two Hour Minimum, Four Hour Maximum*

*Hosted Bar Includes Soda, Juices, Mixers, Glassware, Stirrers, Napkins & Ice.*

*One Bartender per 75 guests is required. \$150 Bartender Fee Applies per Bartender*

*Additional varietal wines, liquors, cordials & specialty cocktails are available upon request - pricing will vary depending on the product availability.*

## **Queen Street Bar Package**

First Hour 22

Each Additional Hour 12

### **LIQUOR**

Makers Mark Bourbon  
Crown Royal Whiskey  
Johnnie Walker Black  
Espolon Silver Tequila  
Bombay Sapphire Gin  
Mount Gay Rum  
Grey Goose Vodka

### **RED**

Edna Valley Pinot Noir  
Story Point Cabernet Sauvignon

### **WHITE**

Story Point Chardonnay  
Edna Valley Sauvignon Blanc

### **Domestic**

Budweiser  
Bud Light

### **Premium**

Corona  
Stella  
Craft

Seasonal Local Selections

\*Please ask for our current offerings

## **Meeting Street Bar Package**

First Hour 19

Each Additional Hour 10

### **LIQUOR**

Evan Williams Black Bourbon  
Rittenhouse Rye Whiskey  
Dewars Scotch  
Suaza Silver Tequila  
Beefeater Gin  
Bacardi Rum  
Titos Handmade Vodka

### **RED**

Mezzacorona Merlot  
Mezzacorona Cabernet Sauvignon

### **WHITE**

Mezzacorona Chardonnay  
Mezzacorona Pinot Grigio

### **Domestic**

Budweiser  
Bud Light

### **Premium**

Corona  
Stella  
Craft

Seasonal Local Selections

\*Please ask for our current offerings

## BAR PACKAGES CONTINUED

*Two Hour Minimum, Four Hour Maximum*

*One Bartender per 75 guests is required. \$150 Bartender Fee Applies per Bartender with a minimum spend of \$ 500 per bar.*

### **Consumption Bar Pricing**

(All listed per drink)

Service Charge & Tax Not Included in Price

Liquor

13

Domestic Beer

8

Imported/Craft Beer

10

Varietal Wines

10/13

Cordials

13

Soda

5

Bottled Water

4

### **Hosted Specialty Beverages**

Tablesides Wine Service

7 per person

Inquire for Specialty Cocktail pricing

# GENERAL INFORMATION FOR MEETINGS & SPECIAL EVENTS

## FOOD & BEVERAGE

All food and beverage items served in public function rooms must be supplied and prepared by the hotel. Food prices are not guaranteed by the hotel until six months prior to the function. The Mills House cannot allow the removal of food items from the function by the client, guest or invitees.

The Mills House Hotel Catering Department is unable to provide alcoholic beverages outside the premises of The Mills House.

If alcoholic beverages are to be served on the Hotel premises inclusive of hospitality suite planned in any public space of the hotel, the hotel will require that food and beverages be dispensed only by hotel servers and bartenders.

Estimated final balance & guarantee guest counts are due to the Hotel ten (10) business days prior to the event. This minimum number will be the least for which you will be charged. Should a guarantee not be received, the hotel will prepare and charge for the original tentative number indicated at the time of booking.

If the guarantee is increased within seventy-two (72) hours of the function, the Hotel will reserve the right to substitute entrees for the additional guests. The guaranteed number is expected to be within five (5)% of the agreed number. Please immediately alert your catering manager if the attendance will vary more than five (5)% from the agreed number.

## SALES TAX & SERVICE CHARGE

All Food, Beverage and Room Rental charges are subject to a hotel service charge of twenty-two (22)%, which is taxable.

Charleston, South Carolina Current 2019 Sales Tax Rates are the following:

- Room Rental and Audio Visual current 2019 tax rate is 9%
- Food & Beverage including Beer and Wine, current 2019 sales tax rate is 11%
- Liquor current 2019 tax rate is 16%
- Please note that these rates are subject to change without notice.

## FEES & SURCHARGES

All rentals must be handled by a planner or by The Mills House. There is a twenty-two (22)% surcharge for your catering manager to handle outside rentals. All banquet charges will be applied to one master account, as the Mills House cannot be responsible for collecting payment from individuals. All prices are subject to change unless specified in writing. The following will apply:

- Buffet breakfast, brunch, lunch or dinner less than 25 guests will be assessed at \$75.00+ per buffet
- Bartender fees will be assessed at \$150.00+.
- Carver & Chef fees will be assessed at \$100.00+.
- Hospitality Fee will be assessed at \$150++ and includes a one time ice replenishment and a one time clean up to include trash removal.
- Cashiers fees of \$100.00+ will be assessed

# GENERAL INFORMATION FOR MEETINGS & SPECIAL EVENTS

## **TIMING OF FUNCTIONS**

The following standards are provided to assist with scheduling and budgeting for your catered functions:

- All functions will be set 15 minutes prior to their start time.
- All continental breakfasts are served, refreshed, and replenished for 1 hour.
- All Specialty Breaks are served, refreshed, and replenished for 1 hour.
- All Breakfast & Lunch Buffets are serviced, refreshed, and replenished for 1 hour.
- All Dinner Buffets are serviced, refreshed, and replenished for 2 hours.
- All action stations are based on appetizer portions of 4 oz. per person on small plates and are serviced, refreshed, and replenished for 2 hours.
- An additional charge will be incurred if any aforementioned time periods are extended.
- The historic district of Charleston enforces a 10:00 PM music and noise ordinance for all outdoor functions.
- All indoor and outdoor functions are held to a music and noise ordinance beginning at 11:00 PM.
- All events must end by midnight.
- All events lasting more than 4 hours have an additional service charge.

## **PLATED MENUS**

You may provide your guests with a choice of up to three entrees, selected in advance (excluding combination meals).

The following stipulations will apply:

- Guarantee of attendance with the breakdown for each entrée is required ten (10) business days prior to the event.

- Client to provide and arrange a seating chart with guest count and menu selections per table for the best possible service.
- A form of entrée identification is required at the guest table. For example, marked place cards, colored tickets, or coded nametags. Client to provide the aforementioned.

## **FUNCTION ROOMS**

The Mills House Hotel reserves the right to assign function space based on anticipated attendance.

Charges for function rooms for corporate meetings are based on your program as outlined in your contract.

This includes the group food and beverage functions and pick up of your guest rooms reserved. Should your final program change, additional charges for function rooms may apply. The Hotel also reserves the right to change groups to a room suitable for the attendance, with notification, if attendance drops or increases. Your event order outlines all contracted times for function rooms. Any changes after signing the event order may incur additional fees. An additional labor fee will be assessed for groups that change the agreed meeting room setup less than 24 hours prior to the start of the function.

## **EXHIBITOR TABLES & SET UP FEE**

An exhibitor table and set up fee of \$75.00+ per day will be assessed for each table ordered. This fee includes your choice of either a six or eight foot table with linen and 2 chairs, and storage & movement of any exhibitor's items received by The Mills House Hotel within The Mills House Hotel & Hibernian Hall. Should electricity be required, a \$10.00+ fee per day, per table will apply.

# GENERAL INFORMATION FOR MEETINGS & SPECIAL EVENTS

## **AUDIO-VISUAL**

The Mills House Hotel & Presentation Services have a partnership to assist you with all on-site audio-visual service and management. As a leader in the industry, Presentation Services has invested in the most advanced technology enabling them to respond to your every need. The Mills House Hotel and Presentation Services cannot be held responsible for audio-visual services contracted through another company and does not assume responsibility for equipment brought into the function room areas. In addition service charges will apply if technical help is needed with client owned equipment brought into the hotel.

Telephone line capacities are available as well as wireless and wired high speed internet. Please contact your catering and event manager for these details. Please note there is no existing AV in any meeting space.

## **PACKAGE RECEIVING REQUIREMENTS & FEE**

Packages sent to the Hotel will be the sole responsibility of the Meeting Planner or the designated representatives.

- The Hotel will not accept responsibility for materials received seven (7) days prior to the function date.
- The maximum weight for any package to be stored by the Hotel is fifty (50) pounds before a surcharge is assessed.

- Up to five (5) packages of up to fifty (50) pounds may be received before a surcharge is assessed.
- Following the meeting, Meeting Planners are responsible for tagging packages with return labels and scheduling a pickup for all packages.

## **OUTDOOR FUNCTIONS**

The hotel management staff reserves the right for final decision on location of all outdoor functions. Outdoor functions will automatically be moved inside if the weather report five hours prior to the start of the function predicts a forty percent (40%) or greater chance of rain, unless a tent has been secured for your outdoor event. Please ask your catering sales manager for additional details on tent options and know that The Mills House Hotel must handle all tent rentals due to liability. No amplified music is allowed after 10:00 PM in outside spaces.

## **OFF PROPERTY CATERING**

- A minimum requirement of food & beverage is required to obtain our catering services.
- Transportation Cost Starting at \$300.00+.
- All Alcoholic Beverages must be provided by the client at all off property events. The Mills House does not possess an off property liquor license, which is required by the State of South Carolina to use our alcohol off property. Please contact your catering manager for more details on how we can assist you with your bar.
- No cash bars or consumption bars are permitted at any off-property event.

# GENERAL INFORMATION FOR MEETINGS & SPECIAL EVENTS

## **HIBERNIAN SOCIETY HALL**

Hibernian Society Hall is a historic, private, nonprofit facility and is not required to meet ADA standards.

This Historic Venue is a separate entity from The Mills House Hotel, and once this facility is secured for your organization, cancellations are not allowed. It will be your organization's responsibility to pay all agreed rental fees outlined in your contract. Understanding that Hibernian Society Hall is a historic American treasure, the private membership has established guidelines to protect the building and its contents. Please note when planning, the use of ice sculptures and kegs are prohibited. Nothing should be posted on, nailed, screwed, taped or otherwise attached to the columns, walls, floors, furniture or other parts of the building. Nothing can be hanging or touching any part of the chandeliers. Portraits on the walls may not be taken down or have anything touching/hanging from them. Open flames are not allowed on the mantles, in addition no fireworks, sparklers or confetti may be used anywhere at Hibernian Hall, including the outside sidewalk. Any exhibits or other equipment used for an event or meeting must be lifted when moved. There is no tapping for AV on the hard wood floors. No item is to be pushed, pulled or moved in a manner which can damage the structure in any way. The use of the Library and downstairs restroom is included with the rental of downstairs only. Parking and the use of the billiards room is exclusively for member use only and is not included in rental space. It is the client's responsibility to provide alcoholic beverages at this location.

## **LOSS PREVENTION**

The Hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel does not assume responsibility for personal property or equipment brought into the banquet/meeting room areas even if those rooms are secured from personnel, from your organization or The Mills House. Customer will be held responsible for all damage to persons or property in or about the hotel which results from their actions.

## **BANNERS & PROMOTIONAL MATERIAL**

Nothing shall be posted on, nailed, screwed or otherwise attached to the columns, walls, floors, furniture or other parts of the building. Anything in connection therewith necessary or proper for the protection of the building's equipment or furniture will be at the expense of the organization or exhibitors. Should your group require assistance with hanging any banners, a \$25.00 labor fee per banner will apply.

## **AMENITY GIFTS & PACKET DELIVER FEE**

Gifts & amenities can be delivered to guest rooms by the bellman for a fee of \$5/amenity.

A list of guest names is required upon

Bags can be distributed by the front desk staff at check-in for a fee of \$3/amenity.

The Mills House Hotel does not assume responsibility for misplaced or damaged amenities or gift bags.