



THE MILLS HOUSE

Wyndham Grand Hotel

CULINARY BANQUET MENUS



115 Meeting St. | Historic Charleston, SC 29401 | 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® 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

Cremoso 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 Fraîche 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

Crudit 

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

Cremoso 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.