

THE
MILLS HOUSE
HOTEL
—
CHARLESTON • SC

*Married at
The Mills*



CURIO
COLLECTION
by Hilton™

Welcome Home

BUILT IN 1853 AND RICH IN THE SOUTHERN CHARM OF ITS STORIED CHARLESTON SURROUNDINGS.

At The Mills House – part of the Curio Collection by Hilton – you'll find Southern traditions reimaged with a modern twist and a taste of everything that makes the Holy City special.

Charleston's iconic Pink Hotel has been made to say "I Do" for 170 years. Located in the heart of Historic Downtown, you'll be welcomed with genuine service and heaps of Southern charm. Modern amenities and newly renovated rooms & suites meet unparalleled events in historic spaces with a modern flare.

Whether your wedding weekend is intimate or grand, we have the perfect space for hosting an elegant celebration. The Mills House offers three main spaces with distinct features: Signer's Ballroom, Planter's Suite, and Iron Rose Bar & Restaurant, with an adjacent courtyard.

Outdoor options include The Courtyard, offering a lovely spot for intimate wedding ceremonies with its 19th-century fountain, as well as the Pool Terrace, which overlooks famous Meeting Street. Nothing brings our team more joy than bringing your wedding dreams to life!

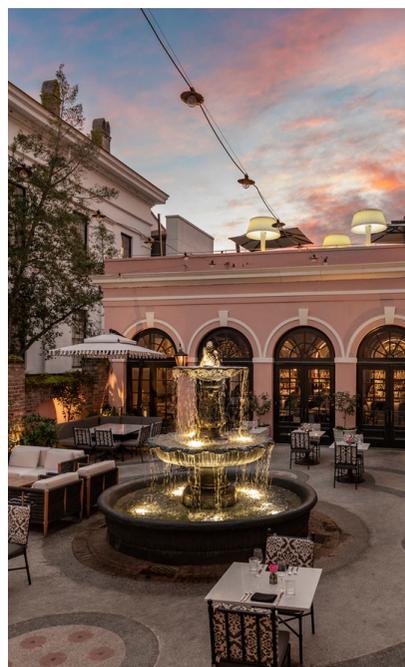
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115 Meeting Street

Charleston, SC 29401



Reimagined Guest Rooms

Experience Charleston's true beauty while taking in views of signature church steeples, picturesque rooftops, and the lush gardens of the historic district from one of our newly reimagined guest rooms. 218 total rooms offer one king bed or two queen beds with city views, balconies, and poolside cabanas.



Suites

17 suites include a mix of Studio Suites with twice the space of a standard room and two specialty one-bedroom suites with buzzing Meeting Street or pool views. The Jasmine Suite, pictured above, features a one and a half bathrooms, a dining area and private wrought iron balcony with direct access to the second floor rooftop pool and terraces.

See you there

Modern Amenities

EVERYTHING YOU NEED AT YOUR FINGERTIPS

- Rooftop Pool & Bar with signature cocktails, full-service food menu, pool chairs, and private cabanas
- Fitness center with Peloton Bikes
- Calendar of events with daily wellness classes and cocktail hours
- Outdoor Courtyard with historic iron fountain & fireplace
- Art collection by regional female artists
- Refillable hydration stations on guest floors and public spaces
- Valet Parking for Hotel Guests
- High-Speed Wi-Fi
- Walking and carriage tours at an additional cost



TASTE THE SPIRIT OF CHARLESTON

The Black Door Café is a vibrant all-day café, with an intimate, casual coffee bar atmosphere. Open to hotel guests and locals, the café features a robust coffee program, artisan pastries, and breakfast and lunch dishes.

Tucked inside the walled courtyard at The Mills House, Iron Rose brings clean, elevated Southern Coastal fare to Charleston's historic French Quarter. Dine on contemporary Southern dishes, rotated seasonally with local ingredients and sip well-crafted cocktails indoors, at the elegantly-designed bar or in the courtyard.



Event Spaces

WHEN IT'S TIME TO GATHER OR CELEBRATE,

The Mills House offers 10,000 square feet of indoor and outdoor event space from ballrooms to courtyards and outdoor terraces.

Our spaces are perfect for every moment of your wedding journey, from the bridal shower, welcome gathering, to your ceremony, reception, after party and even a lovely post-wedding brunch.

SPACES

SIGNERS BALLROOM capacity up to 200 guests
IRON ROSE & COURTYARD capacity up to 175 guests

POOL TERRACE capacity up to 150 guests
PLANTERS SUITE capacity up to 75 guests
MEETING STREET TERRACE capacity up to 75 guests

OFF-SITE / NEXT DOOR

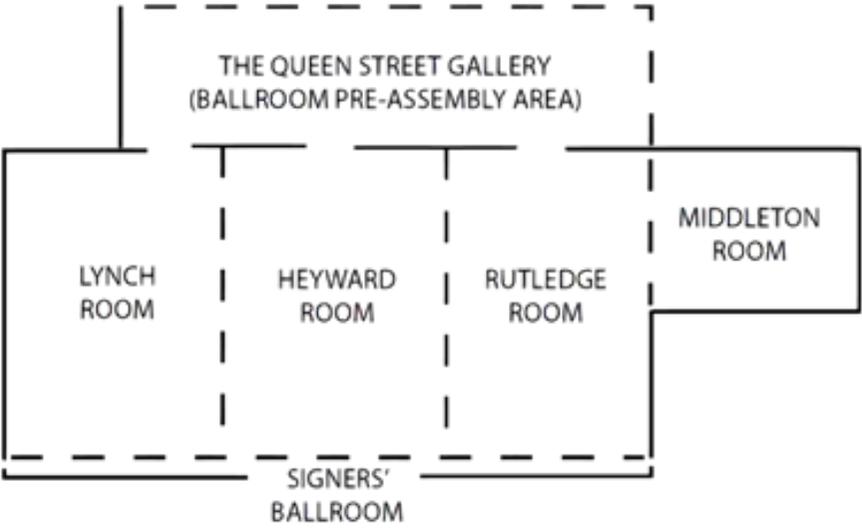
HIBERNIAN HALL UPSTAIRS capacity up to 225 guests
HIBERNIAN HALL DOWNSTAIRS capacity up to 125 guests

*if your guest count is over 150, we require bookings for both floors in Hibernian Hall



Signers Ballroom

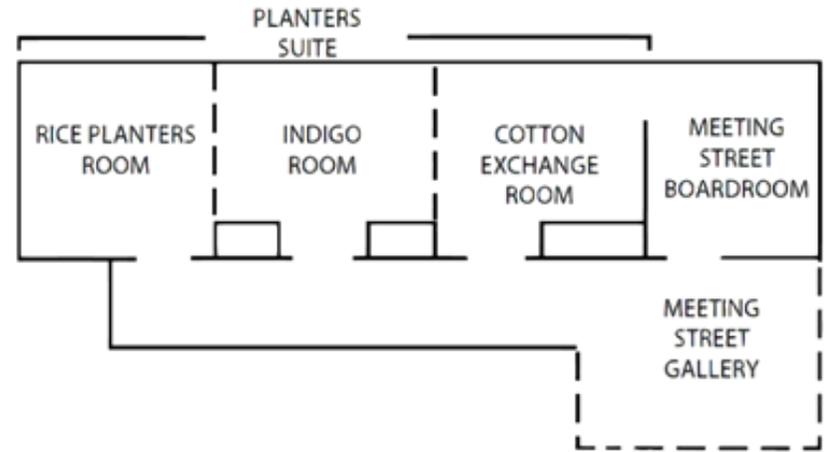
A true Southern ballroom nestled inside our iconic hotel, this beautiful space welcomes up to 200 guests for celebrations and events beneath elegant chandeliers. Find touches of Charleston charm throughout this ballroom, including antique gold mirrors. The Ballroom consists of multiple spaces that can be separated with partitions accordingly to accommodate celebrations of all sizes.



VENUE FEE	\$4,000
FOOD & BEVERAGE MINIMUM	Starting at \$18,000

Planters Suite

An elegant room for intimate celebrations with close friends and family of up to 75 people, with an iconic 1853 wrought iron balcony overlooking famous Meeting Street. This space showcases the charm of a hotel that's dazzled Charlestonians and guests for generations. The perfect space for an intimate ceremony, reception, rehearsal dinner or departure brunch.



VENUE FEE	Starting at \$3,000
FOOD & BEVERAGE MINIMUM	Starting at \$10,000



Meeting St. Terrace

This open-air terrace overlooking iconic Meeting Street is adjacent to Planters Suite on the second floor. Walk out of large French doors onto the Meeting Street Terrace with quintessential Charleston sights and charming neighborhood surroundings. An ideal space for a cocktail reception, ceremony, seated meal or rehearsal dinner for up to 75.



VENUE FEE	Starting at \$1,000
FOOD & BEVERAGE MINIMUM	Starting at \$5,000

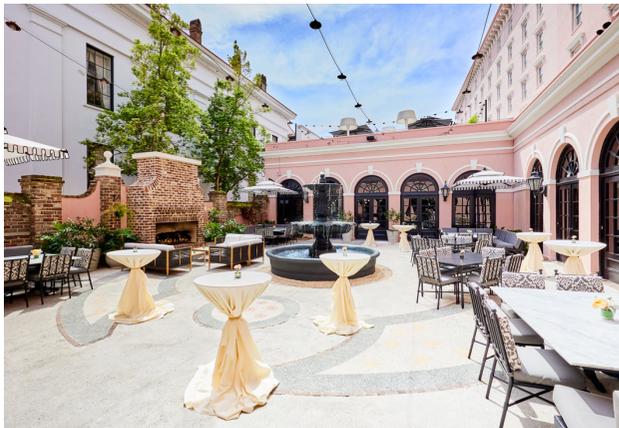


Iron Rose & The Courtyard

Tucked inside the walled courtyard at The Mills House is one of Charleston's hidden gems, Iron Rose. This elegant restaurant, featuring an indoor dining room, bar and lounge offers a taste of the true spirit of Charleston. The iconic Courtyard right outside its doors features a twinkling fountain and offers a refreshing pause, while the soft glow of the elegantly designed bar invites lingering late into the evening.

VENUE FEE	\$10,000
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FOOD & BEVERAGE MINIMUM	Starting at \$25,000
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Hibernian Hall

A stately historic treasure right next door to our iconic hotel works well for larger events, gatherings, and weddings. Constructed in 1840, this dignified building features six pillars with Greek-style architecture and has welcomed generations of noble guests. Events here are catered by The Mills House and can accommodate up to 225 guests upstairs and 125 downstairs.



VENUE FEE - ONE FLOOR	\$6,000
VENUE FEE - TWO FLOORS	\$9,000
FOOD & BEVERAGE MINIMUM	Starting at \$25,000

Ceremonies

CEREMONY FEE

The Ceremony Fee is a monetary value established for the exclusive use of the space for a Wedding Ceremony.

The Ceremony Fee includes:

- Ceremony Rehearsal Day Prior
- Indoor Ceremony Weather Backup
- White Garden Chairs
- Use of Hotel for photography
- Refreshments in Bridal Suite



Pool Terrace

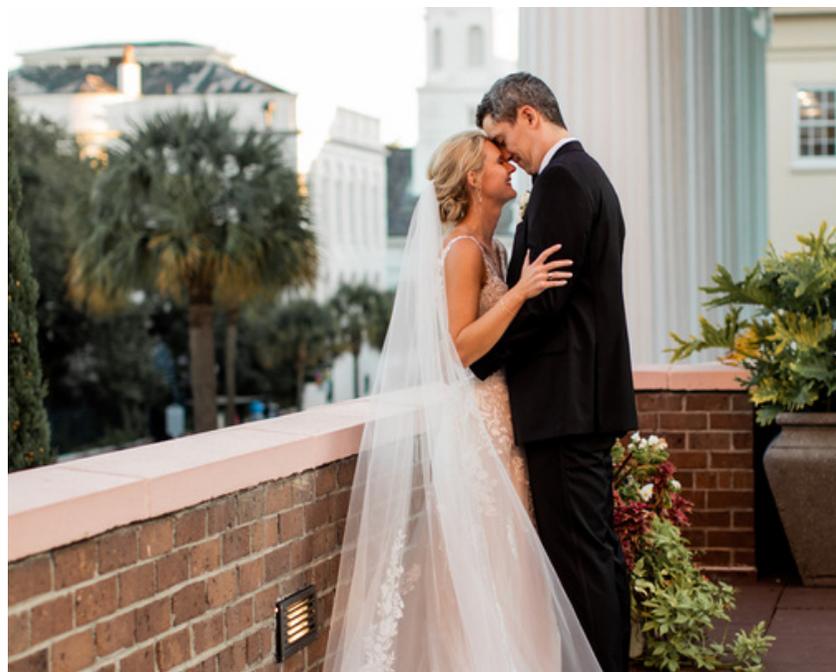
CAPACITY	150 Guests
CEREMONY FEE	Starting at \$3,000

*For the Pool Terrace, Signers Ballroom is your indoor weather back-up space

Meeting St. Terrace

CAPACITY	75 Guests
CEREMONY FEE	Starting at \$1,000

*For Meeting Street Terrace, Planters Suite is your indoor weather back-up space





Fees & Guidelines

VENUE FEE

The Venue Rental Fee is a monetary value established for the exclusive use of the space.

The Venue Rental Fee Includes:

- Ceremony Rehearsal Day Prior
- Indoor Ceremony Weather Backup
- White Garden Chairs
- Use of Hotel for Photography
- One complimentary room night
- Refreshments for Bride & Groom
- Discounted Group Booking Link (based on availability)
- Tables
- Gold Chiavari Chairs
- Table Linens
- Glassware, Silverware, Dishes, Votive Candles
- Catering/Serving Equipment
- Stage for Band if Needed
- Dance Floor

FOOD & BEVERAGE MINIMUM

Food & Beverage guidelines do not reflect or include venue rental fees, service charges, taxes, labor fees, rental items, or items that are contracted on your behalf. The food and beverage guideline established must be met on the contracted date and during the contracted event time. Food & Beverage pricing will reflect your specific selections and may exceed the minimum requirements.



Culinary Packages

	SIGNATURE	PREMIUM
Reception	Complimentary Champagne Toast Choice of 3 Passed Hors D'oeuvres Signature Bar Package	Complimentary Champagne Toast Choice of 4 Passed Hors D'oeuvres Premium Bar Package
Plated Dinner OR Station Dinner	Selection of One Starter Selection of Two Entrées Additional 4 Hours of Signature Bar Package	Selection of One Starter Selection of Two Entrées Additional 4 Hours of Premium Bar Package One Late Night Bite
	Selection of Three Stations	Selection of Three Stations
PRICE	Starting at \$215 per person	Starting at \$265 per person



PRICES EXCLUDE SALES TAX AND TAXABLE SERVICE CHARGE

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, and ice

One bartender per 75 guests is required and \$175 bartender fee applies per bartender

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

SIGNATURE

First Hour 32

Each Additional Hour 14

LIQUOR

Evan Williams Black Bourbon | Rittenhouse Rye Whiskey

Dewars Scotch | Suaza Silver Tequila

Beefeater Gin | Bacardi Rum

Titos Handmade Vodka

RED

Merlot | Cabernet Sauvignon

WHITE

Chardonnay | Pinot Grigio

DOMESTIC

Bud Light | Michelob Ultra

PREMIUM

Corona | Stella Artois

CRAFT

Seasonal Local Selections

*Current offerings provided upon request

PREMIUM

First Hour 40

Each Additional Hour 18

LIQUOR

Makers Mark Bourbon | Crown Royal Whiskey

Johnnie Walker Black | Espolon Silver Tequila

Bombay Sapphire Gin | Mount Gay Rum

Grey Goose Vodka

RED

Pinot Noir | Cabernet Sauvignon

WHITE

Chardonnay | Sauvignon Blanc

DOMESTIC

Bud Light | Michelob Ultra

PREMIUM

Corona | Stella Artois

CRAFT

Seasonal Local Selections

*Current offerings provided upon request

Additional Offerings: Macallan 12 yr Scotch + \$2 per person
The Dalmore 12 yr Scotch + \$5 per person

Passed or Displayed Hors D'oeuvres

Choose 3 options, 21 per person

COLD

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

HOT

Dates Wrapped in Bacon Stuffed with Blue Cheese | Ham Biscuits, Whole Grain Mustard, Aged Cheddar
Buffalo Chicken Croquette, Blue Cheese Fondue | Vegetable Spring Rolls, Sesame Soy | Pulled Chicken Slider, Ricotta & Roasted Red Pepper
Roasted Corn and Onion Quesadilla, Jalapeno Crema | Blackened Shrimp, Avocado Puree, Tortilla
Sausage Bites, Whole Grain Mustard, Pickled Peppers | Crispy Cheese Stuffed Artichokes | Crab Risotto Fritters, Romesco
Mini Cubans | Short Rib and Fontina Panini, Tomato Jam | Mini Kobe Beef Sliders | Bacon Wrapped Scallop
Mini Gyro, Tzatziki | House Chorizo & Gouda Puff Pastry | Shrimp and Grits Skewers Lobster Arancini
Lamb Lollipops, Tomato Chutney | Crab Cakes with Red Pepper Remoulade

Chef's Stations

All stations require an attendant fee of \$175 per station and are priced for 90 minutes
All stations are priced per person for the full guest count and offer seating for 40% of your guest count depending on your final guarantee

PASTA STATION 30

CHOICE OF THREE PASTA DISHES

Fusilli with Beef and Pork Bolognese
Tagliatelle with Local Shrimp, Clams, Chorizo, and White Wine
Pappardelle with Herb Roasted Chicken and Wild Mushroom Marsala Cream
Orecchiette with Roasted Red Pepper Pesto and Ratatouille Vegetables
Penne with House Made Sausage, Rustic Tomato, Red Wine Broth

SHRIMP AND GRITS 26

White Shrimp Sautéed in Garlic Tasso Gravy
White Wine & Cream Served Over Adluh Stone Ground White Grits

MAC & CHEESE 24

CHOICE OF TWO

Maine Lobster & Gruyere
White Cheddar & Caramelized Onion
Winter Black Truffle & Mushroom
Local Shrimp & Andouille with Gouda Smoked Chicken & Pimento

GARDEN SALAD STATION 18

Baby Kale Mixed Greens, Grilled Chicken Breast, Bacon Lardons
Fresh Mozzarella, Cheddar Cheese, Shaved Red Onion, Tomato, Cucumber
Slivered Almonds, Chopped Pecans, Homemade Croutons
Served with Assorted Dressings

SLIDER STATION 26

CHOICE OF THREE 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

BBQ SMOKER STATION 34

Served with Traditional BBQ Sauces & Southern Cornbread

CHOICE OF TWO PROTEINS

Ancho Rubbed Brisket
Apple Cider Brined Chicken
BBQ Pork
Southwestern Turkey Breast
Local Fish +2
Jumbo Shrimp +3

CHOICE OF ONE ACCOMPANIMENT

Cole Slaw
Charleston Gold Rice
Potato Salad

Chef's Table

All carving stations require an attendant fee of \$175 per station and are priced for 90 minutes
Selections are priced per person

PIG PORCHETTA 35

House-Made Carolina Mustard and Original BBQ Sauces with Cornbread Stuffing

WHOLE GRILLED TENDERLOIN 40

Classic Béarnaise Sauce & Yeast Rolls

LEMON THYME ROASTED CHICKEN 30

Truffle Jus

BONE-IN PRIME RIB 38

Roasted Garlic Jus & Brioche

GRILLED LOCAL FISH MKT

Lemon and Herb-Scented Olive Oil

SMOKED BRISKET 35

House-Made Carolina Mustard & Original BBQ Sauces

CIDER BRINED TURKEY 30

Roasted Garlic & Sage Gravy

ALL CARVING STATIONS INCLUDE CHOICE OF TWO ENHANCEMENTS

Charleston Gold Rice | Buttermilk Mashed Potatoes | Roasted Lemon Potatoes

Grilled Asparagus with Béarnaise Vinaigrette | Truffle Mac & Cheese

Corn-Spoonbread with Mushrooms | Roasted Broccoli with Mepkin Shitakes

Seasonal Potato Gratin | Braised Collard Greens

Plated Dinners

All plated dinners include three courses - choice of soup or salad for the first course, by an entrée and dessert

Table-side coffee service featuring brewed coffee & a selection of gourmet herbal hot teas

Extra courses and tableside wine service may be purchased at an additional cost

SOUP

Seasonal Vegetable Soup – Herbed Crème Fraîche

She Crab Soup – Crab Salad

Chives Lobster Bisque – Sherry Gastrique

Roasted Corn Bisque – Pickled Shrimp

Charleston Clam Chowder – Tasso Ham, Fried Okra

SALAD

Mixed Green Salad – Onion, Tomato, Cucumber, Feta Cheese, Balsamic Vinaigrette

Farmers Salad – Shaved Seasonal Vegetables, Lemon Thyme Vinaigrette

Mills House Caesar Salad – Brioche Croutons, Parmesan

Arugula Salad - Apples, Blue Cheese, Pecans, Vin Cotto Vinaigrette

Roasted Beet Salad – Fresh Ricotta, Watercress, Toasted Walnuts

Roasted Corn Salad – Pickled Peppers, Cherry Tomatoes, Tomatillo Lime Vinaigrette

PLATED ENTREE - OFFER UP TO (3) OPTIONS FOR GUESTS

Hickory Smoked Chicken - Polenta, Mushroom Ragu, BBQ Demi 95

Grilled Filet Mignon - Roasted Garlic Pomme Puree, Local Vegetables, Red Wine Jus 115

Braised Short Rib - Pan Seared Brussel Sprouts, Seasonal Potato Gratin, Chimichurri 95

Seared Local Fish - Roasted Fingerling Potatoes, Charleston Chowder, Okra 100

Confit Pork Shoulder - Low Country Succotash, Bourbon Demi 95

Pecan Crusted Chicken Breast - Sweet Potato Puree, Local Vegetables, Marsala Cream 95

Crispy Duck Confit - Wild Rice Risotto, Creamed Kale 95

Grilled Local Fish - Roasted Corn Cake, Local Vegetables, Chile Beurre Blanc 100

DESSERT

Creoso al Cioccolato

Raspberry Cheesecake

Amaretto Chocolate Cheesecake

Seasonal Fruit Cobbler



Planning Information

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.

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. It is the right of the hotel to request proper identification (photo I.D.) of any person of questionable age & refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced; refuse alcoholic beverage service to any person who, in the hotel's sole judgment, appears intoxicated. At the discretion of the hotel, a security guard may be required; the client will be responsible for all charges.

Estimated final balance & guarantee guest counts are due to the Hotel by noon fourteen (14) 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 5% of the agreed number. Please immediately alert your catering manager if the attendance will vary more than 5% from the agreed number.

MENU STYLES

Heavy Hors D'oeuvres/Reception Style: A traditional Southern style reception, which includes several chef-attended stations and is designed to keep guests mingling and moving throughout the space. We are able to accommodate seating for up to 40% of your guest count. This is not guaranteed dependent on final guest count.

Buffet: Buffet Dinners are set on one long table for guests to help themselves to the menu selections. Seating for full guest count is required.

Plated Dinner: Includes assigned seating for full guest count, with place cards at each place setting to be provided by the client. Menu denotations are required.

FEES & SURCHARGES

All rentals must be handled by the client. The Mills House will coordinate all tent rentals if applicable. 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:

- A cake cutting fee will be assessed at \$2.00 per person
- Buffet breakfast, brunch, lunch or dinner less than 50 guests will be assessed at \$100+
- Bartender and Station Attendant fees will be assessed at \$175+
- There is a \$750+ cleanup fee for rice, flower petals and other items left on premise. Sparklers, floral petals and confetti are prohibited
- Outsourced food and beverage must be pre-approved and is subject to additional charges

SERVICE CHARGE & TAXES

All Food, Beverage and Room Rental charges are subject to a hotel service charge.

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

- Room Rental and Audio-Visual current tax rate is 9%
- Food & Beverage including Beer and Wine, current sales tax rate is 11%
- Hard Liquor current tax rate is 16%
- Service Charge is 24%
- Please note that these rates are subject to change without notice.

AMENITY GIFTS & PACKAGES

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

Planning Information

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 Dinner Buffets are serviced and replenished for 90 minutes.
- All action stations are based on appetizer portions of 4 oz. per person on small plates and are serviced, refreshed, and replenished for 90 minutes.
- An additional charge will be incurred if any aforementioned time periods are extended; all events must end by 11:00pm

TASTINGS

Tastings can be planned for two people Tuesday to Thursday at 2pm based on confirmation from your catering manager and our chef. All tastings must be scheduled along with the menu selections 14 days prior; otherwise it will be based on our chef's selections. Some items are based on seasonal availability.

PLATED & SERVED MENUS

You may provide your guests with a choice of up to three entrees (not including dietary restrictions), selected in advance.

The following stipulations will apply:

- Guarantee of attendance, with the breakdown for each entrée, is required fourteen (14) business days prior to the event.
- All courses other than entrees must be the same for each guest.
- Please give your catering manager a copy of the 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 or coded nametags. Client is to provide and set the above items

FUNCTION ROOMS

The Mills House Hotel reserves the right to assign function space based on anticipated attendance. 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. The Mills House cannot be responsible for items placed in the room more than 3 hours prior, unattended items or anything left in the room beyond 1 hour after the event

CEREMONY REHEARSALS

Rehearsal can be scheduled Monday through Friday between 9:00 AM - 4:00 PM based on space availability. We cannot guarantee times or locations until ten (10) days prior to your event. Keep in mind that any space that is confirmed for your rehearsal is not private and will be set as is. Should you require private space, all areas of the hotel have a rental along with food and beverage minimums.

DEPOSITS & PAYMENTS

Your deposit schedule will be outlined in your sales contract. Below is a general schedule for events a year out:

Upon Signing Contract–We kindly request a 25% deposit and guest count minimum
Three Months Prior - 50% second deposit
Fourteen (14) Days Prior – Menu Confirmation Due, Final Guest Count and
Balance of Invoice

Planning Information

AUDIO VISUAL

The Mills House Hotel & Presentation Services have a partnership to assist you with all on-site audio-visual service and management. 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. Please note, there is no existing AV in any meeting space.

PARKING

Valet parking service is available for all guests who are staying at The Mills House. Valet parking will be charged to individual guestrooms. The current charge is \$44.00. Valet parking is not extended to guests visiting the hotel. Self-parking is located in the County of Charleston garage located directly behind the Hotel for visiting guests, as well as guests staying at the hotel. Self-parking must be paid to the County of Charleston upon exit of the garage by cash or credit card. The Mills House is not affiliated with the County Garage in any way. (Parking charges are subject to change.)

OUTDOOR EVENTS

The Hotel management staff reserves the right for final decision on location of all outdoor functions. No amplified music is allowed after 10:00 PM in outside spaces. Outdoor functions will automatically be moved inside if the weather report three 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. The Mills House Hotel must handle all tent rentals due to liability. The planned set up may change with the addition of a tent. Please note extreme wind can remain a factor in the set-up of the tent, which is at the discretion of The Mills House.

TENT PACKAGES

Courtyard Lined Tent Package

Starts at \$3,500+ Includes interior white liner, twinkle lights, and pole covers. A 50% non-refundable rain reserve deposit is due at time of reservation.

POOL DECK PACKAGE

Starts at \$1,800+ Includes twinkle lights and pole covers. A 50% non-refundable rain reserve deposit is due at time of reservation



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