



EVENTS BY

Iron Rose

AT THE MILLS HOUSE

Tucked within The Mills House Hotel, signature restaurant Iron Rose is made for joyous celebrations and intimate gatherings, where guests are delighted by tempting twists on Southern staples with locally-sourced ingredients and well-crafted cocktails. Events By Iron Rose draws inspiration from the restaurant's Charleston-loved dinner menus and transforms them into a private dining experience, customizable to fit your every need.

Event Spaces

IRON ROSE THIRD BAY
Seated | Up to 40 Guests
Reception | Up to 50 Guests

IRON ROSE DINING ROOM
Seated | Up to 100 Guests
Reception | Up to 120 Guests

IRON ROSE COURTYARD
Reception | Up to 150 Guests

IRON ROSE BUYOUT
Reception | Up to 200 Guests





COCKTAIL RECEPTIONS

All food and beverage charges are subject to a 24% hotel service charge, which is taxable at 9%.
Charleston's current sales tax rates are 11% for food, beer, and wine, and 16% for liquor. Please note that these rates are subject to change without notice.

Cocktail Party

\$75 PER PERSON

Select Six Passed Hors D'oeuvres

Cocktail Buffet

\$100 PER PERSON

Select Six Passed Hors D'oeuvres

Select Three "Self Serve" Stations

Cocktail Dinner

\$125 PER PERSON

Select Six Passed Hors D'oeuvres

Select Two "Self Serve" Stations

Select Two Chef Action Stations

HORS D'OEUVRES

COLD

Butterbean Hummus / Naan / Lemon Oil
Steak Tartare / Gaufrette Wafer / Fresh Horseradish
Pimento Cheese / Deviled Eggs / Smoked Paprika
Seafood Ceviche / Avocado / Tortilla Crisp
Yellowfin Tuna Tartare / Endive Spears
Blue Cheese Mousse / Candied Walnuts

HOT

Crispy Tempura Cauliflower / Sweet Soy Glaze
Grilled Lamp Lollipop / Mint Chimichurri
Blue Crab Fritters / Citrus Aioli
Shrimp Arancini / Saffron Yogurt
Onion Tart / Goat Cheese / Caraway

SELF SERVE STATIONS

SLIDER STATION

Waygu Beef / Mini Crab Cakes / Vegan Cauliflower
Brioche Buns / Bacon Onion Jam / Citrus Aioli

BBQ STATION

House Smoked Beef Brisket / Pork Shoulder / Chicken
Cole Slaw / Sweet BBQ Sauce / Mustard / Vinegar BBQ Sauce

BREADS & SPREADS

Roasted Eggplant / Butterbean Hummus / Olive Tapenade
Roasted Tomato “Provençal” / Breadsticks
Sesame Crackers / Grilled Bread

BUILD YOUR OWN DEVILED EGGS

Siracha / Crispy Prosciutto / Smoked Salmon

GRILLED VEGETABLE DISPLAY

Pickled Vegetables / Crudité /
Roasted Pepper Romesco / Grainy Mustard Cream

CHS RAW BAR +10

Local Oysters on the Half Shell / Shrimp Cocktail /
Steamed Littleneck Clams / PEI Mussels
Bloody Mary Cocktail Sauce / Mignonette / Basil Remoulade

CHEF ACTION STATIONS

HAND CARVED WHOLE ROASTED BEEF TENDERLOIN

Dinner Rolls / Red Wine Jus
Grainy Mustard / Horseradish Crème Fraîche

BRAISED WHITE SHRIMP

Marsh Hen Mills Grits / Aged Cheddar
Spicy Chorizo / Sliced Scallions

HAND CARVED IRON ROSE PORK PRIME RIB

Dinner Rolls / Pickled Mustard Seed
Fennel Slaw / Apple Cider Jus

CRAB STATION

Crab Claws / Mini Crab Cakes / Crab Rolls
Spicy Mustard Sauce / Mini Rolls / Basil Remoulade

CHARLESTON NIÇOISE

Seared Yellowfin Tuna / Fingerling Potatoes / Pickled Onions
Haricot Verts / Hard Cooked Eggs / Greens

HAND CARVED ROAST JOYCE FARMS CHICKEN

Charred Cabbage / Sweet Onions
Smoked Bacon / Garlic Sage Pan Gravy



PLATED DINNERS

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Plated Dinner

\$85 PER PERSON

STARTERS

Family Style, Select Two

TUNA TARTARE — Preserved Lemon / Shallots / Avocado / Horseradish / Benne Crackers

BUTTERBEAN HUMMUS — Pickled Vegetables / Lemon Oil / Naan Bread

PIMENTO CHEESE — Applewood Bacon Jam / Smoked Paprika / Bread Sticks

SLOW ROASTED PORK BELLY — Alabama White Sauce / Charred Cabbage / NC Style BBQ Jus

BLUE CRAB FRITTERS — Shaved Fennel / Celery Hearts / Grapefruit / Citrus Aioli

ENTRÉES

Select Three Options

10 OZ NY STRIP — Crème Fraîche Whipped Potato / Glazed Baby Carrots / Bordelaise

PAN SEARED JOYCE FARMS CHICKEN — Carrot & Parsnip Purée / Charred Broccolini / Rosemary Lemon Jus

CIDER BRINED CHESHIRE PORKCHOP — Caramelized Onion Apple Butter / Crispy Brussels Sprouts / Mustard Taragon Glaze

FROGMORE STEW — Braised Shrimp / Fingerling Potatoes / Corn Purée / Andouille Sausage

MARKET FISH — Fregola Sarda / Raven Farms Mushrooms / Sherry Cream / Red Wine Reduction

ROASTED CAULIFLOWER — Farro Piccolo / Brown Butter Emulsion / Caper Raisin Agro Dolce

DESSERT

Select Two Options

DARK CHOCOLATE SEA SALT TART — Dark Chocolate Créméux / Maldon Sea Salt / Salted Caramel

WARM APPLE CRUMBLE — Macintosh Apples / Brown Sugar Oat Crumb / Vanilla Anglaise

CARROT CAKE FRITTERS — Cream Cheese Mousse / Candied Walnuts

LOCAL CITRUS UPSIDE DOWN CAKE — Chantilly Cream

PUMPKIN BUDINO — Maple Whipped Cream / Spiced Pecans

Plated Dinner

\$110 PER PERSON

STARTERS

Family Style, Select Two

- TUNA TARTARE — Preserved Lemon / Shallots / Avocado / Horseradish / Benne Crackers
- BUTTERBEAN HUMMUS — Pickled Vegetables / Lemon Oil / Naan Bread
- PIMENTO CHEESE — Applewood Bacon Jam / Smoked Paprika / Bread Sticks
- SLOW ROASTED PORK BELLY — Alabama White Sauce / Charred Cabbage / NC Style BBQ Jus
- BLUE CRAB FRITTERS — Shaved Fennel / Celery Hearts / Grapefruit / Citrus Aioli

SOUP OR SALAD

Select Two Options

- LOBSTER BISQUE — Tarragon Oil / Butter Poached Lobster
- SWEET POTATO SOUP — Maple Spiced Crème Fraîche / Rosemary Scented Pecans
- SPICED CARROT SOUP (V) — Coconut Milk / Candied Ginger / Pomegranate Seeds
- WINTER SQUASH SALAD — Delicata / Butternut / Petite Lettuces / Maple Cider Vinaigrette
- BABY KALE SALAD — Chai Spiced Poached Pears / Walnuts / Port Wine Vinaigrette
- LITTLE GEM LETTUCE — Apple / Point Reyes Blue Cheese / Pecans / Cranberry Vinaigrette

ENTRÉES

Select Three Options

- 10 OZ NY STRIP — Crème Fraîche Whipped Potato / Glazed Baby Carrots / Bordelaise
- PAN SEARED JOYCE FARMS CHICKEN — Carrot & Parsnip Purée / Charred Broccolini / Rosemary Lemon Jus
- CEDAR BRINED PORK CHOP — Caramelized Onion Apple Butter / Crispy Brussels Sprouts / Mustard Tarragon Glaze
- FROGMORE STEW — Braised Shrimp / Fingerling Potato / Corn Purée / Andouille Sausage
- MARKET FISH — Fregola Sarda / Raven Farms Mushrooms / Sherry Cream / Red Wine Reduction
- ROASTED CAULIFLOWER — Farro Piccolo / Brown Butter Emulsion / Caper Raisin Agro Dolce

DESSERT

Select Two Options

- DARK CHOCOLATE SEA SALT TART — Dark Chocolate Crèmeux / Maldon Sea Salt / Salted Caramel
- WARM APPLE CRUMBLE — Macintosh Apples / Brown Sugar Oat Crumb / Vanilla Anglaise
- CARROT CAKE FRITTERS — Cream Cheese Mousse / Candied Walnuts
- LOCAL CITRUS UPSIDE DOWN CAKE — Chantilly Cream
- PUMPKIN BUDINO — Maple Whipped Cream / Spiced Pecans

Plated Dinner

\$135 PER PERSON

STARTERS

Family Style, Select Two

- TUNA TARTARE — Preserved Lemon / Shallots / Avocado / Horseradish / Benne Crackers
- BUTTERBEAN HUMMUS — Pickled Vegetables / Lemon Oil / Naan Bread
- PIMENTO CHEESE — Applewood Bacon Jam / Smoked Paprika / Bread Sticks
- SLOW ROASTED PORK BELLY — Alabama White Sauce / Charred Cabbage / NC Style BBQ Jus
- BLUE CRAB FRITTERS — Shaved Fennel / Celery Hearts / Grapefruit / Citrus Aioli

SOUP OR SALAD

Select Two Options

- LOBSTER BISQUE — Tarragon Oil / Butter Poached Lobster
- SWEET POTATO SOUP — Maple Spiced Crème Fraîche / Rosemary Scented Pecans
- SPICED CARROT SOUP (V) — Coconut Milk / Candied Ginger / Pomegranate Seeds
- WINTER SQUASH SALAD — Delicata / Butternut / Petite Lettuces / Maple Cider Vinaigrette
- BABY KALE SALAD — Chai Spiced Poached Pears / Walnuts / Port Wine Vinaigrette
- LITTLE GEM LETTUCE — Apple / Point Reyes Blue Cheese / Pecans / Cranberry Vinaigrette

ENTRÉES

Select Three Options

- 8 OZ BEEF TENDERLOIN — Crème Fraîche Whipped Potato / Glazed Baby Carrots / Bordelaise
- COLORADO LAMB RACK — Brown Butter Parsnip Purée / Fingerling Sweet Potato / Lamb Jus
- BUTTER POACHED LOBSTER — Butternut & Farro “Risotto” / Crispy Sage
- MARKET FISH — Celery Root Apple / Braised Leeks / Hazelnut Brown Butter Vinaigrette
- SMOKED BEET AU POIVRE (V) — Cauliflower Purée / Raven Farms Mushrooms / Vegan Au Poivre

DESSERT

Select Two Options

- DARK CHOCOLATE SEA SALT TART — Dark Chocolate Crèmeux / Maldon Sea Salt / Salted Caramel
- WARM APPLE CRUMBLE — Macintosh Apples / Brown Sugar Oat Crumb / Vanilla Anglaise
- CARROT CAKE FRITTERS — Cream Cheese Mousse / Candied Walnuts
- LOCAL CITRUS UPSIDE DOWN CAKE — Chantilly Cream
- PUMPKIN BUDINO — Maple Whipped Cream / Spiced Pecans