



THE HARPETH

FRANKLIN, TENNESSEE

2025 PACKAGES

Your Storybook Wedding Starts Here...

HARPETHHOTEL.COM/WEDDINGS



Your Story Includes...

A TRUSTED ADVISOR

We believe that every wedding is unique just like your story. From the first time you reach out, our on-property event specialist works with you to ensure a flawless experience from the initial tour to planning and executing your happily ever after.

A TASTE OF YOUR FUTURE

Our food draws heavily on the ranchers, farmers, artisans, and culinary traditions of middle Tennessee and the greater agricultural south.

We offer private menu tastings for our couples with up to 2 additional guests following the receipt of a signed contract. Tastings are a chef guided experience with a sampling of pre-selected items from the menu, including wine!

Tastings are scheduled 4 months in advance of your event and coordinated with the event specialist.

CAPTURING THE MOMENT

When hosting your wedding at The Harpeth, you are able to utilize the hotel to get capture your lifetime memories. Our event specialist will work with you and your photographer to select the areas of the hotel to ensure your day is picture perfect.

TAKE THE PLUNGE

On your wedding day, you will have exclusive access to Willow Plunge, our speakeasy style VIP lounge, secreted in the lobby where you, your partner, and bridal party can tuck away at anytime before or during your reception to have a snack, do a wardrobe change or simply escape for a few minutes.

Your Story Continues...

THE HARPETH

With weddings in mind, The Harpeth event spaces were designed to accentuate your personal style. While incorporating timeless & contemporary details that play on the stories of Franklin, our neutral spaces were created to feature your unique taste, highlighting how you want to celebrate.

The Courtyard and Riverside Ballroom spaces flow seamlessly into one another allowing for more mingling, more photos, more celebrating, and more special memories of your day.

DRESS YOUR DAY

Your event includes The Harpeth's inventory of tables, chairs, dinnerware, silverware, glassware, white votive candles, black or white napkins, and your choice of select floor length linens from our partners at Mack Hatcher Events.

Limited staging and dance floor are provided as part of your wedding package.

TOAST THE NIGHT

Your event will be staffed with The Harpeth's trained servers, bartenders and managers for the duration of your event.

PIECE OF MIND

All wedding packages are priced per person and is inclusive of all State & Local Taxes, Service Charges & Gratuity.

SAY I DO

Reach out to our event specialist to start planning your special day!

SALES@HARPETHHOTEL.COM OR 615-786-0830

Meet The Experts

THOMAS TUGGLE

EXECUTIVE CHEF

Chef Thomas has been at The Harpeth since 2021, a Chicago native, Chef Thomas has run many different kitchens, including the award winning Banquet & Catering department at the Park Hyatt Aviara. Chef Thomas' philosophy on food is holistically centered on appreciation of the ingredients. Thomas takes pride in ensuring dishes are prepared meticulously creating both flavorful and visually stunning plates.

ERNESTO ARBANIL

BANQUET CHEF

Chef Ernesto is dedicated to ensuring every meal is an elevated & memorable experience celebrating both flavors and tradition. Originally from New York, Chef Ernesto attended the New England Culinary Institute and has since been fine tuning his culinary expertise across the country working on both the East and West coasts. Chef Ernesto's passion for food stems from his youth, when he would be in the kitchen with his mother creating amazing family meals.

JESSICA CHAVEZ

BANQUET MANAGER

Jessica has been a staple of The Harpeth since December of 2020. Her passion for hospitality has allowed her to elevate all areas of the hotel including guest services, housekeeping and now leads the banquet department, a well trained and seasoned team. Jessica attributes her passion for the industry to her contribution in creating lifetime moments and storybook memories The Harpeth prides itself on.

Event Spaces

RIVERSIDE BALLROOM

2500+ Square Feet Of Flexible Space
Prefunction & Foyer Space
Seated 50pp Minimum/160pp Maximum
Reception 185 Maximum

THE COURTYARD

Elevated Southern Inspired Backyard Vibe
Seated 20pp Minimum/50pp Maximum
Reception 125

McGAVOCK'S

Intimate Space With Rustic Feel
Outdoor Patio
Seated 20pp Minimum/40pp Maximum
Reception 55

Package Tiers

CARTER

TWO PASSED HORS D'OEUVRES
ONE SALAD, ONE ENTREE, COFFEE & SWEETS DISPLAY
4-HOUR BEER & WINE BAR

\$290/Person

LOTZ

CHEESE & CHARCUTERIE DISPLAY
TWO PASSED HORS D'OEUVRES
ONE SALAD, TWO ENTREES, COFFEE & SWEETS DISPLAY
4-HOUR OPEN MAIN STREET BAR
CHAMPAGNE DINNER TOAST

\$350/Person

CARNTON

CHEESE & CHARCUTERIE DISPLAY
FOUR PASSED HORS D'OEUVRES
ONE SALAD, TWO ENTREES, COFFEE & SWEETS DISPLAY
4-HOUR OPEN FRANKLIN BAR, PASSED WELCOME DRINK,
CHAMPAGNE DINNER TOAST

\$410/Person

Cocktail Reception

CHEESE & CHARCUTERIE

DISPLAYED THROUGHOUT YOUR COCKTAIL HOUR

SLICED SAUSAGE & CURED MEATS

prosciutto, sopressata, salami rosa, smoked pancetta

CHEF'S SELECTION OF CHEESE

brie, blue, idiazabel, and tennessee cheddar

MARINATED & BRINED

olives, house pickled vegetables

SWEET & SAVORY

fruit compote, honey comb, dried fruit, toasted nuts

GRILLED BREADS

HORS D'OEUVRES

HAND PASSED THROUGHOUT YOUR COCKTAIL HOUR

PULLED PORK LOLLIPOP

whiskey barbeque sauce

CHARCUTERIE CROSTINI

whipped brie, simpson's farm sausage, honey creole mustard

HOT CHICKEN CROQUETTE

hot honey glaze

COCONUT FRIED CHICKEN

sweet chili sauce

ROASTED BEETS & GOAT CHEESE

toasted brioche

CAPRESE SKEWER

fresh mozzarella, cherry tomato, pesto

Plated Dinner

SALADS

ORGANIC GREENS

Shaved Cucumbers, Pickled Sweet Onions,
Country Olives, Cherry Tomatoes, Feta Cheese,
Red Wine Vinaigrette

GEM CAESAR

Spring Peas, Grilled Corn, Torn Cocaccia Croutons,
Caesar Dressing

BABY SPINACH

Frisee, Strawberries, Goat Cheese, Candied Pecans,
Strawberry Champagne Vinaigrette

ENTREES

BEEF TENDERLOIN

Au Gratin Potatoes, Broccolini, Cauliflower Puree,
Cabernet Demi

ROASTED AIRLINE CHICKEN BREAST

Carrot Coulis, Creamy Mushroom Wild Rice, Root Vegetables,
Lemon Jus

SEARED SALMON

Butternut Puree, Wilted Greens, Pancetta, Fingerling Potatoes,
Caper & Basil Emulsion

ROASTED CAULIFLOWER STEAK

Truffle Cauliflower Puree, Fingerling Potatoes, Broccolini,
Lemon Gremolata

Have Your Cake...

Having the perfect wedding cake is the centerpiece to your special day.

The Harpeth has a selection of favorite bakeries within the area that we can recommend making your wedding cake, or you can have one made by one of your favorites.

Either way, our team will slice and serve your cake individually to guests or display it on the coffee & sweets table.

Coffee & Sweets

HARPETH COFFEE BAR

CURIO COFFEE ROASTER'S COFFEE

Locally Roasted Regular & Decaf Coffee, Assorted Sweeteners
Choice Of Dairy & Non-Dairy Milks

MINI PIE SHOP

TENNESSEE PECAN PIES

Vanilla Chantilly

APPLE PIE TARTS

Bourbon Caramel

MINI MUD PIES

White Chocolate, Blackberries

...And Drink it Too

BEER & WINE

WINES

House Cabernet Sauvignon, Chardonnay

Choice Of Two:

Hunky Dory Sauvignon Blanc

Bacchus Pinot Noir

Cremant De Loire, Sparkling

BEERS

Miller Lite, Tailgate Tenn Lager

Yazoo Gerst, Black Abbey IPA

Wiseacre Tiny Bomb

MAIN STREET BAR

SPIRITS

New Amsterdam Vodka, Campesino Rum, New Amsterdam Gin,

Campo Bravo Tequila, Old Forester Bourbon, George Dickel Rye,

Dewar's White Label Scotch

BEERS

Miller Lite, Tailgate Tenn Lager

Yazoo Gerst, Black Abbey IPA

Wiseacre Tiny Bomb

WINES

House Cabernet Sauvignon, Chardonnay,

Hunky Dory Sauvignon Blanc, Bacchus Pinot Noir

FRANKLIN BAR

SPIRITS

Tito's Vodka, Bacardi Superior Rum, Bombay Sapphire Gin,

Milagro Silver Tequila, Buffalo Trace Bourbon,

Jack Daniels Tennessee Whiskey, J.W. Red Label Scotch

BEERS

Miller Lite, Tailgate Tenn Lager

Yazoo Gerst, Black Abbey IPA

Wiseacre Tiny Bomb

WINES

House Cabernet Sauvignon, Chardonnay

Choice Of Two:

Hunky Dory Sauvignon Blanc

Bacchus Pinot Noir

Cremant De Loire, Sparkling

Ceremonies & More...

SAY “I DO” WITH US TOO

Ceremonies can be accommodated in either our outdoor Courtyard or Riverside Ballroom. An additional \$2500 ceremony fee includes three (3) hours in the space of your choosing with use of either our white resin chairs in the courtyard or our neutral banquet chairs in Riverside Ballroom.

SPEND THE NIGHT

Guests won't have to travel far once they arrive. Room blocks at The Harpeth are a great way for guests to explore all that Historic Downtown Franklin has to offer prior to you saying “I do.”

Having the convenience of making the end of your wedding as simple as calling the elevator for a ride up to their room.

Rates for overnight accommodations vary based on your select dates. Your event specialist will be able to provide you with discounted rates for your guests.

KID'S MEALS

Children under the age of 10 attending your event should celebrate too! We have several menu options to select from for your littlest guests at \$40/child. All kid's meals include a starter fruit cup and end in ice cream.

LIGHT IT UP

The Harpeth provides complimentary clear votive candles as part of your event. Other types of live flame candles can be accommodated in our event spaces provided they are surrounded by glass.

CONTRACTS/DEPOSITS

We are happy to hold one preferred date for you for up to two weeks without a deposit or a signed contract.

If you decide to move forward with your date, we require a signed contract along with a 50% deposit. Once the contract is signed and the deposit is taken, your wedding date is locked in!

The remaining balance can be paid at any time up to 30 days in advance of your date. The final balance is based on a final guest count and your tier selection.

Preferred Vendors

We want every aspect of your special day to be perfect, below are a list of vendors that come highly recommended by both The Harpeth team and our previous clients.

Please reach out should you need additional recommendations.

EVENT RENTALS

MACK HATCHER EVENTS

(615) 440-2870
mackhatcherevents.com
@mackhatcherevents

SOUTHERN EVENTS PARTY RENTAL CO.

(615) 595-8508
southerneventsonline.com
@southerneventsonline

FLORISTS

GARDEN DELIGHTS

(615) 599-9950
gardendelights.net
@gardendelights

ECHOES OF EDEN

(615) 830-1971
echoesofedenflorals.com
@echoesofedenflorals

CAKE

KAILEY CAKES

(615) 924-6444
kaileycakes.com
@kaileycakesnashville

TRIPLE CROWN BAKERY

(615) 721-8488
triplecrownbakery.com
@triplecrownbakery

PHOTOGRAPHERS

MARISSA ROBERTS

(847) 602-1907
Marissaroberts.co
@marissarobertsphoto

HARP AND OLIVE

(540) 958-1660
harpandolive.com
@harpandolive

PLANNERS

KATIE COORDINATION

Katie Osborne: (615) 708-0793
hello@katiecoordination.com
@katiecoordination

PREMIER W.E.D.

Katy Peña: (417) 529-7739
premierwed.com
@premierwed

CAT NAIL EVENTS

Catherine Nail: (615) 260-5259
catherinenail@icloud.com

ENTERTAINMENT

TURN UP NASHVILLE

(615) 212-8593
turnupnashville.com
@turnupnashville