HACHLAND HILL

countryside retreat



2027 Wedding Package

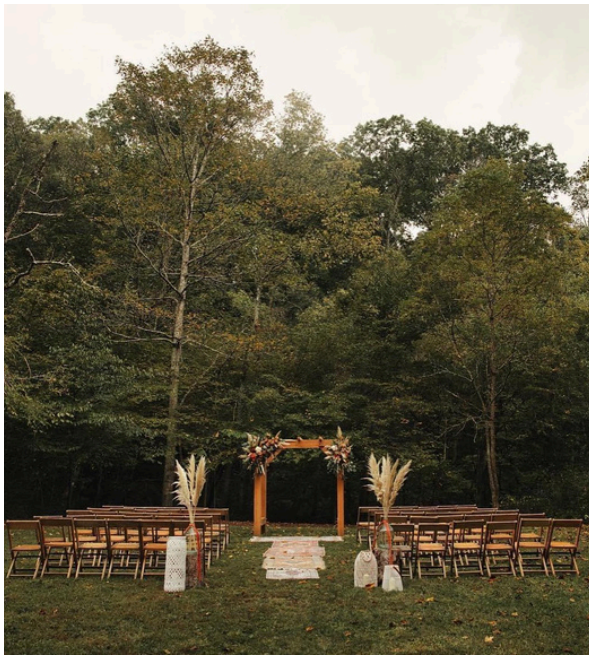
Hachland Hill

5396 Rawlings Rd Nashville TN 37080

NESTLED IN THE TN HILLS...

Welcome to Hachland Hill.
Est. 1955



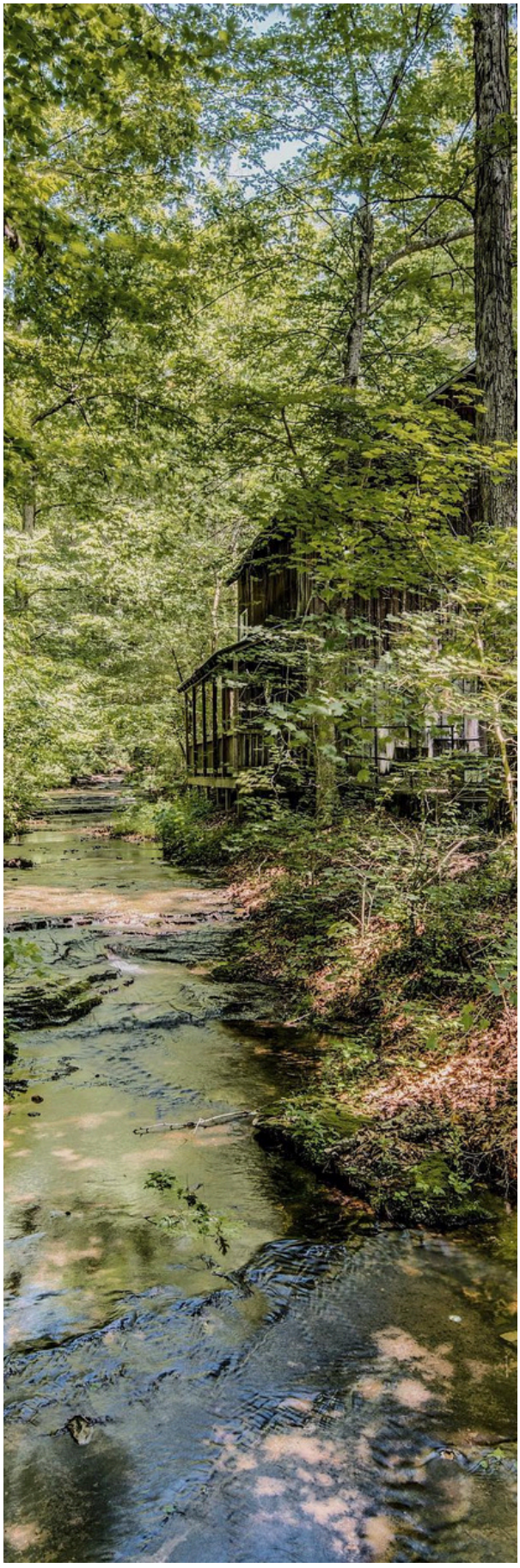






OUR SERVICE

At Hachland Hill, we provide our couples with an inclusive experience to make their wedding day a Tennessee countryside dream.



INCLUSIVE PACKAGES

Our Wedding Package includes private use of our 90 acre property - Main Inn, Spring Creek Inn and Tobacco Barn for 10 hour period of time.

We provide a dining tent with string lighting, folding wooden chairs, round tables and white linen table cloths for your reception.

For your ceremony, we provide and set up folding wooden chairs in the location of your choice on our property. Our venue coordinator will communicate with you or your planner, answering any questions along the way and on the day of your event to assist in achieving your dream layout and itinerary for the big day!

The package is inclusive of an eight item menu that can be split up to your preference between cocktail hors d'oeuvres and the reception meal that is served buffet style. We provide biodegradable, disposable plates and flatware that are wrapped in a napkin and tied with twine. Dinner is enjoyed on our Tobacco Barn's spacious patio alongside a spring fed creek.

INCLUSIVE PACKAGES

We provide one to three bartenders depending on your number of guests, and you may bring your own wine, beer and liquor for the event that can be dropped off and stored in our cooler in the week leading up to the date.

Inclusive Wedding Package

200 -300 guests - $170 per person ++
125 -199 guests - $190 per person ++
75-124 guests - $210 per person ++
50-74 guests - $275 per person ++
Under 50 guests - Quoted Separately
++9.75% sales tax and 20% gratuity

$4,000 Facility Fee ensures exclusive use of Hachland Hill*
*Common Spaces, Green Rooms, and Event Sites

$500 liability insurance policy

INCLUSIVE PACKAGES

China Upgrade - additional $20 per person ++
White Ceramic plate with silverware, water and wine goblet.

Plated Service - additional $20 per person ++
Seated and served service - servers plate and serve you and your guests the reception meal.

++9.75% sales tax & 20% gratuity



SPECIAL PRICING

We offer special pricing for Sunday - Thursday weddings.

Inclusive Wedding Package
$90 per person ++
$40/hr++ per bartender*
$40/hr++ per server*
$1,500 Luxury Mobile Lavatory
We require additional bartenders and servers based on guest count
++9.75% sales tax & 20% gratuity

$4,000 Facility Fee ensures exclusive use of Hachland Hill*
*Common Spaces, Green Rooms, and Event Sites

$500 liability insurance policy

INCLUSIVE MENU

Choose Eight Total Menu Items

Appetizer:

- Corn Scone Crostini w/ Spicy Pimento Cheese and Micro Greens
- Miniature Grilled Cheese w/ Tomato Soup Shot
- Smoked Bologna Slider w/ Heirloom Tomato Jam & Amp; American Cheese
- Pulled Pork or Brisket Slider w/ Tangy Slaw & Bourbon BBQ Sauce
- Dixie Caviar served w/ Blue Corn Chips
- Fried Green Tomato w/ Country Pesto & Goat Gouda
- Pork Belly Brioche w/ Cream Cheese Pepper Jelly

Salad:

- Kale Caesar w/ Cornbread Croutons
- Seasonal House Salad
- Mixed Seasonal Greens, Strawberries, Blue Cheese, Walnuts

INCLUSIVE MENU

Choose Eight Total Menu Items

Entree:

- Pulled Pork
- Nashville Hot Chicken
- Fried Chicken
- Fried Catfish w/ Tangy Cole Slaw
- Smoked Brisket
- Smoked Chicken Quarters w/ Persimmon BBQ Sauce

Sides:

- Mashed Potatoes
- Collard Greens
- Green Beans w/ Country Ham
- Fresh Cut Fruit
- Mashed Sweet Potatoes
- Baked Beans
- Roasted Brussel Sprouts
- Roasted Root Vegetables
- Potato Salad
- Mac N Cheese
- Tangy Slaw

*Corn Cakes or House Rolls complimentary

INCLUSIVE MENU

Choose Eight Total Menu Items

Desserts:

- Assorted Miniature Pies (Fudge, Chess, Pecan)
- Seasonal Cobbler

**You may bring in your own cake or specialty dessert

Late Night: (Can be one of your eight, or an additional item)

- Pork Belly Brioche
- Hot Dog Bar w/ Grated Cheese, Relish, Mustard & Ketchup
- Chilaquiles - Deep Fried Corn Tortilla, Simmered in a Red Sauce, Topped w/ Cheese, Onion & Cilantro

*If there is a special menu item that you would like to include/substitute, please let us know!

THE INNS

Our Main Inn and Spring Creek Inn boast 15 room with 32 beds and 12 bathrooms between the two properties. The overnight rate is $265/room +++, based on double occupancy and a two night minimum. An additional fee of $25 per person per room will be applied if there are more than two people occupying a room.
This includes a continental breakfast prepared by our inhouse chef!



+++ 9.75%sales tax | 7% hotel tax | nightly $2.50 metro charge per room

HISTORY

Phila Rawlings Hach inherited this parcel of property where she had grown up wandering the woods, splashing in the creek beds of limestone bedrock thousands of years old, and collecting arrowheads. Phila had made quite a mark on the world of hospitality. She created the first airline catering manual for American Airlines. She was the first woman on television in the South with her show on WSM, “Kitchen Kollege”. She authored 17 cookbooks, and she and her husband Adolf operated Hachland Hill Dining Inn in Clarksville, TN for 40 years.

In the 1980’s Phila and her son, Joe, returned to the beloved property here in Joelton. They envisioned and built a corporate retreat, Hachland Hill Vineyard, with reclaimed logs and stone from cabins and a school house once inhabited by the original settlers in the area. The retreat offered Nashville business executives a place to escape the hustle and bustle, a place to relax and open their minds to opportunities and strategies that were not quite so apparent in the confines of the city.

Fast forward 35 years, Phila’s grandson, Carter Hach, with the same passion and love for the land, the wildlife, and the heritage; continues the story with respectful allegiance to the past, and a vision for the future.

FAQ

- Can we use another catering company?
  - We require that you use or catering services. Our team of chefs, under the direction of the owner, are happy to accommodate any and all menu needs and dietary restrictions.
- Is there a down payment? When are payments due?
  - A 30% non-refundable deposit is required to generate a contract which secures your desired date. Remaining balance is due on or before 21 calendar days before the event. Final guarantee (guest count) is due at least 30 days out.
- Do you require event liability insurance?
  - Yes, all events are required to purchase the $500 liability insurance policy.
- Can we bring our own alcohol?
  - Yes! We provide the drink ware and bartenders as a part of the Saturday inclusive package. We do not allow any glassware or glass bottles near at our Tobacco Barn or Spring Creek Inn locations - plastic cups must be used.
- Do you have accessible facilities?
  - Most of our locations can be accessed by wheelchair or vehicle. Our staff is trained to assist and accommodate any guests who need assistance in accessing the different sites on property.
- Do you require a planner?
  - While it is not required, it is strongly recommended! It takes so much stress off your plate on the day of, and helps the day flow smoothly.