



Hale Springs Inn
Event Rental Packages

Hale Springs Inn
110 W. Main Street
Rogersville TN, 37857

423-272-5171

HaleSpringsInn.com
info@HaleSpringsInn.Com

General Manager: Nick Spriko Executive Chef: Ashlee Hudson Event Coordinator: Julie Alvis

Presidential Wedding Package

\$3500 (plus tax and gratuities)

Here's the breakdown of what you receive:

Nine private guestrooms for overnight stays on Friday and Saturday. Can sleep up to 24 guests.

Continental Breakfast for overnight guest on both Saturday and Sunday morning.

Access to Courtyard for Rehearsal at specified time on Friday.

Onsite Catering and Bartending Services (Food and Beverage are an additional cost)

Access to Main Dining Room, Small Dining Room, or the Patio for the Rehearsal Dinner

Use of entire grounds exclusively on Saturday for Ceremony and/or Reception

Ceremony and Reception set up, break down, and clean up. (Does not include personal decorations)

Complimentary use of Hale Springs Inn Grounds or a guestroom for engagement/bridal pictures

Access to our Preferred Vendors List on which we share information on DJ's, Florists, Photographers, Videographers, Pastry Chefs, etc that we have had the pleasure of working with.

White, Plastic Ceremony Chairs (up to 100)

Tables and Chairs for Rehearsal Dinner and Reception

China, Glassware, and Silverware

Consultation Service from the time of booking until the end of your event, including Wedding Day Coordination, to help make sure your event goes as smooth and stress-free as possible.

Additional Items Available for a Minimal Fee

Table Cloths

Dinner Napkins

White, Plastic Ceremony Chairs (if event exceeds 100 guest)

McKinney's Wedding Package

\$2750 (plus tax and gratuities)

Here's the breakdown of what you receive:

Nine private guestrooms for an overnight stay on Friday. Can sleep up to 24 guests.

Access to Courtyard for Rehearsal at specified time on Friday.

Access to Main Dining Room, Small Dining Room, or the Patio for the Rehearsal Dinner

Use of entire grounds exclusively on Saturday for Ceremony and/or Reception

Onsite Catering and Bartending Services (Food and Beverage are an additional cost)

Complimentary use of Hale Springs Inn Grounds or a guestroom for engagement/bridal pictures

Continental Breakfast for overnight guest on Saturday morning.

Ceremony and Reception set up, break down, and clean up. (Does not include personal decorations)

Access to our Preferred Vendors List on which we share information on DJ's, Florists, Photographers, Videographers, Pastry Chefs, etc that we have had the pleasure of working with.

White, Plastic Ceremony Chairs (up to 100)

Tables and Chairs for Rehearsal Dinner and Reception

China, Glassware, and Silverware

Consultation Service from the time of booking until the end of your event, including Wedding Day Coordination, to help make sure your event goes as smooth and stress-free as possible.

Additional Items Available for a Minimal Fee

Table Cloths

Dinner Napkins

White, Plastic Ceremony Chairs (if event exceeds 100 guest)

Heritage Wedding Package

\$2000 (plus tax and gratuities)

Here's the breakdown of what you receive:

Access to Courtyard for Rehearsal at specified time on Friday.

Access to Main Dining Room, Small Dining Room, or the Patio for the Rehearsal Dinner

Use of entire grounds exclusively on Saturday for Ceremony and/or Reception

Onsite Catering and Bartending Services (Food and Beverage are an additional cost)

Complimentary use of 2 guestroom as a changing area for the Wedding Party.

Complimentary use of Hale Springs Inn Grounds or a guestroom for engagement/bridal pictures.

Ceremony and Reception set up, break down, and clean up. (Does not include personal decorations)

Access to our Preferred Vendors List on which we share information on DJ's, Florists, Photographers, Videographers, Pastry Chefs, etc that we have had the pleasure of working with.

White, Plastic Ceremony Chairs (up to 100)

Tables and Chairs for Rehearsal Dinner and Reception

China, Glassware, and Silverware

Consultation Service from the time of booking until the end of your event, including Wedding Day Coordination, to help make sure your event goes as smooth and stress-free as possible.

Additional Items Available for a Minimal Fee

Table Cloths

Dinner Napkins

White, Plastic Ceremony Chairs (if event exceeds 100 guest)

Courtyard Rental for Ceremony Only

\$1000 (plus tax and gratuities)

Use of Courtyard & Gazebo for Wedding Ceremony

Space will be ready for decorating by 12:00pm

Set up, break down, and clean up (does not include personal decorations)

Single Room Rental for Wedding Reception

Under 50 guests—\$750 (plus tax and gratuities)

Use of Main Dining Room or Patio for Reception

Space will be available for decorating by 12:00pm

Set up, break down, and clean up (does not include personal decorations)

A la Carte

These items are available at an additional cost

Additional nights available for guestroom rentals at a discounted rate

White, plastic ceremony chairs (if guest list exceeds 100)

20x20 High Peak Frame Tent to cover Patio

(2) 20x40 Classic Frame Tents to cover Courtyard

Onsite Spa Service by a professional masseuse

Arrangements can be made for onsite hair and makeup

Buffet Options \$21/person

Chicken Options (pick one)

Chicken Piccatta
Chicken Parmesan
Asian Grilled Chicken with Ginger Orange Sauce
Grilled Chicken with Sun Dried Tomato Basil Sauce
Grilled Chicken with Marsala Mushroom Sauce or Lemon Rosemary Sauce

Beef/Pork Options (pick one)

Herb Crusted Pork Loin with Dijon Sauce
Roasted Pork Loin with Bourbon Peach Sauce
Beef Tips with Roasted Red Pepper and Onions or Mushroom Demi-glaze
Slow Roasted Prime Rib with Horseradish Sauce (\$4 up charge)

Vegetable Options (pick one)

Creamed Corn
Grilled Asparagus
Green Bean Amandine
Roasted Garlic Broccoli
Bacon Brussels Sprouts
Braised Collard Greens
Brown Sugar Glazed Baby Carrots

Starch Options (pick one)

Rice Pilaf
Herb Roasted Potatoes
Garlic and Herb Red Bliss Potatoes
Sour Cream and Chive Mashed Potatoes

Dessert Options (pick one)

Tiramisu
Fruit Crisp
Chocolate Mousse
Brownies/Cookies
Seasonal Fruit Cobbler
New York Style Cheesecake
Granny Peoples Chocolate Pie

Hors d'oeuvres Options \$18/person minimum

Assorted Fruit Platter \$4

Cheeseburger Sliders \$5

Teriyaki Chicken Skewers \$4

Italian Brushetta with Croustini \$4

Artisan Cheese Board with Crackers \$5

Chicken Salad on Miniature Croissants \$5

Meatballs Served in Marinara or BBQ Sauce \$4

Grilled Steak Skewers with Chimichurri Sauce \$5

Mini Salmon Croquettes with Dill Caper sauce \$4

Warm Spinach Artichoke Dip with Tortilla Chips \$5

Miniature Crab Cakes Served with Creole Remoulade \$5

Homemade French Onion Dip with House Made Chips \$4

Vegetable Spring Rolls with Sweet Soy Reduction Sauce \$4

Individual Shrimp Cocktail served in Champagne Goblets \$6

Vegetable Crudite Platter with Blue Cheese or Ranch Dip \$4

Cold Roast Beef and Cheese Sliders with Horseradish Sauce \$5

Cold Spinach Vegetable Dip with House Made Potato Chips \$4

Breaded Chicken Tenders with Choice of Dipping Sauce (Honey Mustard, Ranch, BBQ) \$4