

HARBOR + UNION

VENUE PLAYBOOK

FRANKLIN | TENNESSEE



FRONT MATTER

HOSPITALITY + UNDERSTANDING

Every gathering asks something different of a room. Ours was built to answer.

Harbor + Union is a home for programs with intention—public conversations, private celebrations, and the working sessions in between. The name carries our promise: hospitality that anticipates, and understanding that listens. We believe the best events feel personal from the first welcome, and that the room itself should never be the reason something can't happen.

That promise takes practical form: design-conscious spaces that adapt to your format rather than dictating it. Production infrastructure—sound, video, lighting—built into the building, not bolted on. An experienced team that has staged summits, garden parties, and everything between. And clear, honest planning communication, beginning with a simple commitment: **we respond to every inquiry within one business day.**

This playbook is that promise on paper. It is written for the people who build events—planners, producers, and partners—and it is organized the way you actually work: imagine the event, understand the space, choose a configuration, plan the experience, execute the production, arrive prepared.

Gather with purpose.

START HERE

Six sections, in the order you’d plan an event.

DISCOVER

+ I’M EXPLORING THE VENUE P. 6 >

The room, the story, and what it holds

CONFIGURE

+ I’M PLANNING THE ROOM P. 18 >

Spaces, formats, and how the room adapts

STYLE

+ I’M STYLING THE SPACE P. 36 >

Furniture, décor, and styling in-house

PRODUCE

+ I’M PRODUCING THE EVENT P. 44 >

Audio, video, lighting, and stage

OPERATE

+ I’M RUNNING THE DAY P. 58 >

Timeline, coordination, logistics, and policies

PREPARE

+ I NEED A SPECIFICATION NOW P. 70 >

Checklists, quick specs, and downloads

CONTENTS

I – DISCOVER Venue at a Glance8 The Experience10 Events We Host12 Location + Neighborhood14 Arrival + Accessibility16	IV – PRODUCE Production at a Glance46 Production Workflow48 Technical Specifications50 Technical Diagrams56
II – CONFIGURE The Spaces + Main Space20 Mesa Grande + Trailhead24 Meetings + Presentations26 Seated Dinners + Celebrations28 Receptions + Networking30 Explore in 3D32 Price Comparison34	V – OPERATE Planning Timeline60 Venue Team61 Event Coordination Services62 Preferred Vendors64 Load-in + Load-out66 Policies + Permissions68
III – STYLE Furniture Collection38 Décor Collection41 Styling Rules42	VI – PREPARE Planning Checklists72 Quick Specifications74 Downloads + Resources76 Contact + Next Step77



SECTION I

DISCOVER

+ I'M EXPLORING THE VENUE
+ I'M EXPLORING THE VENUE
+ I'M EXPLORING THE VENUE
+ I'M EXPLORING THE VENUE





SECTION I – DISCOVER

Is Harbor + Union right for my event?

THE VENUE AT A GLANCE

A historic room in the heart of Franklin, engineered for modern production—three flexible spaces, a built-in LED wall, and a team that answers within one business day.

LOCATION		BUILT IN	
Address	230 Franklin Rd, Building 2 Franklin, TN 37064	LED wall	144 × 68 in 1440 × 675 native
Campus	The Factory at Franklin	Audio	House NEXO system 4 wireless channels
CAPACITY + SPACE		Furnishings	Furniture + décor included for up to 50 guests
Total capacity	275	BEGIN	
Seated capacity	200		
Main Space	12,000 sq ft rental space 70 × 70 ft event floor 16 ft ceiling		
Spaces	Main Space Mesa Grande Trailhead	Packages	Main Space Rental – 5 hours, \$3,450 Full Buyout – 5 hours, \$5,175 Main Space Rental – 10 hours, \$6,900 Full Buyout – 10 hours, \$8,625
Access	First-floor, step-free event space	Inquiries	experience@harborandunion.com event inquiry form [QR]

HANDS-OFF RENTAL

\$300 / HOUR

A simplified rental option for more independent events.

- + No H+U staff included
- + Minimum of five-hour booking
- + Client is responsible for setup, cleaning, and resetting the space within booking hours
- + Required pre-event walk-through / training with our team
- + Final event walk-through + key pickup the week of the event

+ Every inquiry answered within one business day. Scan to submit an inquiry or email us at: experience@harborandunion.com





SECTION I – DISCOVER

What does an event here feel like?

A CENTURY OF GOOD BONES

Some rooms are decorated into character. Ours came by it honestly.

Harbor + Union lives inside a 1920s building raised for the Dortch Stove Works, on the campus now known as The Factory at Franklin. The original exposed brick still holds the walls. Daylight still arrives through the original single-pane windows—now dressed with drapes, so the room can glow or go dark on cue. What we added is deliberately modern: a built-in LED wall, a house sound system, and the quiet infrastructure that lets a production team work without fighting the building.

The result is a space that reads old and new in the same glance—rich textures and industrial scale, warmed by Southern hospitality and staffed by people who anticipate what you need before you ask. Guests arrive to a room that feels considered. Planners arrive to one that is ready.



“The space is cool, full of character, and feels both old and new in the best way. The team embodies true Southern hospitality—they anticipate what we need before we even ask.”

JEFF WALKER, CHAIRMAN, ELLSWORTH SYSTEMS

What can I host here?

EVENTS WE HOST

Summits, receptions, dinners, and one-night transformations—if it gathers people with intention, the room has held it. Find your event below, then see how three of them actually went.



MEETINGS + PRESENTATIONS

Ideal for 20-150 guests – summits, panels, and full-day programs on the LED wall



ACTIVATIONS + LAUNCHES

Ideal for 50-275 guests – brand moments, vendor markets, immersive builds



RECEPTIONS + NETWORKING

Ideal for 75-275 guests – cocktails, mixers, and standing-forward evenings



SEATED DINNERS

Ideal for 20-200 guests – plated service, family style, or carving stations



CELEBRATIONS

Ideal for 50-275 guests – holiday parties, milestones, nights worth remembering



PHOTO + VIDEO

Ideal for crews of 5-50 – brick, daylight, and drape control on camera



THE ELLSWORTH SYSTEMS SUMMIT

Meetings + presentations · 125 guests · full day
A full-day client summit in classroom seating—15 vendor booths, sound-managed presentation areas, and speakers including the former COO of Chick-fil-A. Business in the front, Southern hospitality throughout, and prospects who left as partners.

“The team embodies true Southern hospitality—they anticipate what we need before we even ask.”

JEFF WALKER, CHAIRMAN, ELLSWORTH SYSTEMS



THE GOLDEN HOUR GARDEN PARTY

Receptions + networking · industry evening
An evening for planners and industry pros: signature cocktails, seasonal bites, and inspired event setups staged throughout the room—from a DIY bouquet bar to pottery painting—showing how far the space can flex in a single night.

“Every detail—from the lighting to the flow of the event—was intentional and elevated.”

GREG MANUEL, G CATERING



A CHRISTMAS MARKET AROUND THE WORLD

Celebrations · Diakonia Group holiday party
One night, one room, five countries: dumplings, a prime-rib carving station, live Italian pasta, Spanish wines in an igloo, and a luxury gifting market—the office rendered unrecognizable, by design.

“It truly set a new bar for what a holiday party can be.”

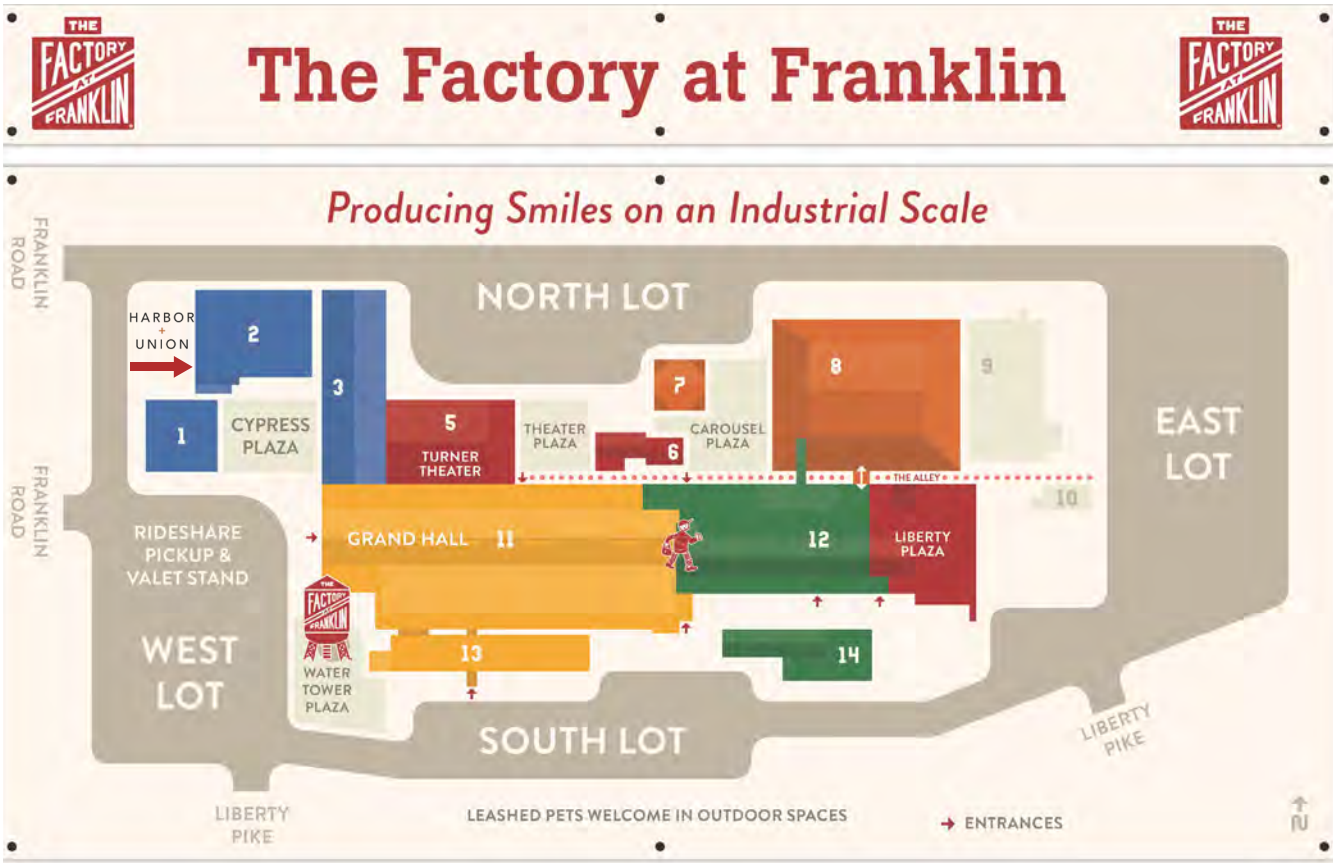
VICKI HENDRICKS, VP, HR + COMPLIANCE, DIAKONIA GROUP

Where is it, and what is nearby?

LOCATION + NEIGHBORHOOD

The Factory at Franklin is a destination before your event even begins—and downtown Franklin is minutes away on foot.

Harbor + Union sits inside the historic Factory at Franklin campus—curated retail, dining, and community spaces surround the venue, so guests arrive somewhere, not just at something. Out-of-town guests land at Nashville International and reach the door in under half an hour; overnight stays range from a boutique hotel a short walk away to the full-service clusters at McEwen and Cool Springs.



ON CAMPUS AT THE FACTORY

DESTINATION DINING	CASUAL RESTAURANTS	COFFEE + TREATS
+ Etch + Saffire + The White Alligator + Two Hands	+ Mojo's Tacos + Otaku Ramen + Hattie B's Hot Chicken + Edley's Bar-B-Que + Daddy's Dogs + Slim + Husky's Pizza	+ Honest Coffee Roasters + Five Daughters Bakery + Jeni's Splendid Ice Creams + Franklin Juice Company + Fork of the South

SURROUNDING AREA

FLY	PARK
+ Nashville Int'l (BNA) – 21 miles, about 25 minutes	+ Parking – the East lot at The Factory + Rideshare pickup – west side
STAY	DINE
+ The Harpeth Hotel – under 1 mile · 15% discount for H+U clients + guests + McEwen area hotels – 3.5 miles + Cool Springs area hotels – 4 miles	+ Downtown Franklin – Stable Reserve, Puckett's, 55 South, Peren, Gray's on Main + Cool Springs – Culinary Dropout, Perry's Steakhouse, North Italia, Jeni's Splendid Ice Creams

How will guests enter and move through the venue?

The first five minutes set the tone for the whole event. Here is how they unfold.

Inside, the entry sequence gives you room to work: space for a welcome moment wherever your floor plan calls for one, restrooms adjacent to the main room, and clear sightlines that make wayfinding almost unnecessary. Your Event Manager will map the arrival flow with you during planning.

Event level	First floor, step-free
Entrances	Multiple – configured per event (see layout)
Restrooms	2, adjacent to main room
Drop-off	Marked on site map
Parking	East lot at The Factory rideshare pickup





SECTION II

CONFIGURE

+ I'M PLANNING THE ROOM
+ I'M PLANNING THE ROOM
+ I'M PLANNING THE ROOM
+ I'M PLANNING THE ROOM



SECTION II – CONFIGURE

What spaces are available?

THE SPACES

One first floor, three rooms, and every fixed point a planner needs to know—before the furniture even moves.



SECTION II – CONFIGURE

What are the room’s defining dimensions and features?

THE MAIN SPACE

Twelve thousand square feet of rental space—lobby, bar, and support included—built around a 70 × 70 ft configurable event floor with sixteen feet of air above.

The square footprint is the Main Space’s quiet advantage: no long axis forcing one orientation, so the room turns to face whatever matters—the LED wall for a program, a head table for a dinner, the center for a reception. Column locations are marked on the room plan and factor into every configuration in this section.

Daylight enters through the original single-pane windows and leaves on request—full drapes let you run the room bright for a workshop or dark for screen-critical content. The permanent bar and catering prep area are fixed points on the plan, and the curved stage with its built-in LED wall anchors the production end of the room.

Nearly everything else moves. There is no assigned registration desk, no single front door, no designated brand wall—your floor plan decides where guests arrive, where they check in, and where your name appears. We don’t hand you a standard setup, because we don’t have one. Instead, we offer a few curated layouts—conference, social, theater, and more—each designed around the room, so you can choose the one that fits your event.

ROOM FACTS

Event floor	70 × 70 ft, fully configurable
Rental space	12,000 sq ft incl. lobby, bar + support
Ceiling	16 ft
Capacity	275 total 200 seated
Columns	See room plan
LED wall	144 × 68 in, built in
Daylight	Original windows with full drapes
Walls	Original 1920s exposed brick

FEATURES

- + presentation stage with LED wall
- + full PA system with audio system to support speakers, music, and video playback
- + modular lighting to accentuate decor and theming
- + in-house furniture and decor elements available for custom layouts



[Standard furniture layout.]

PLAN WITH THE REAL DRAWINGS

- + Scan for the venue portal: dimensioned floor plans, furniture layouts, the full inventory, equipment specs, and the 3D model of the room—everything your team needs to build a plan that works on paper before it works in person.
hue.dustinoneill.com/technical-info



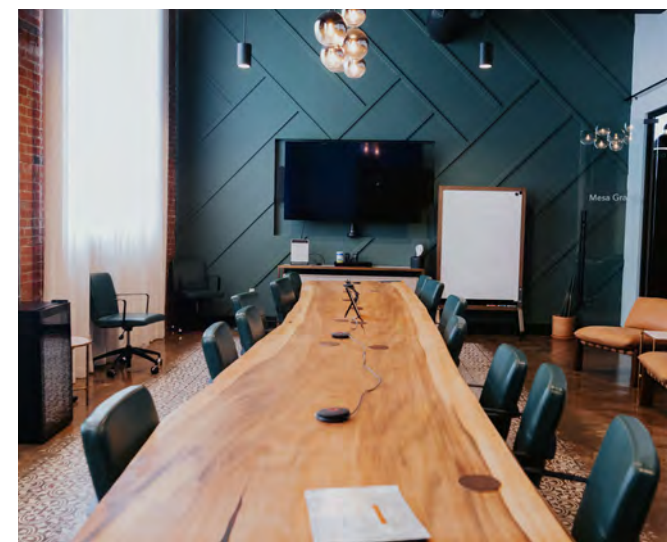
SECTION II – CONFIGURE

Where does the board meet?

MESA GRANDE

A proper boardroom with the venue’s character—live-edge walnut, one-click wireless conferencing, and seats for twenty, up to twenty-five.

Mesa Grande is the first floor’s larger boardroom—19 by 32 feet, anchored by a live-edge walnut table against original brick. Run it as the head-of-table room for board sessions and workshops, or as the breakout, greenroom, or command center alongside a Main Space program. It also doubles as catering prep or back-of-house storage for dead cases and event gear—full floor-to-ceiling drapes close the room off, keeping it out of sight but close at hand. Book it on its own, or take it with the rest of the floor in a full-space buyout.



ROOM FACTS	
Seats	20 standard up to 25 with added seating
Dimensions	19 × 32 ft
AV	60 in LED TV Barco ClickShare wireless sharing conference camera – works with Zoom, Meet, Teams + more
Location	First floor
Availability	Bookable on its own included in full buyout



25
GUESTS

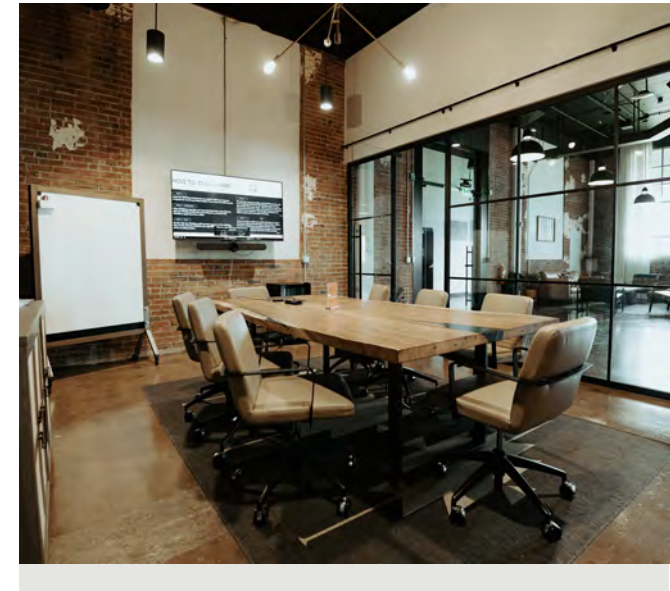
SECTION II – CONFIGURE

Where do the small conversations happen?

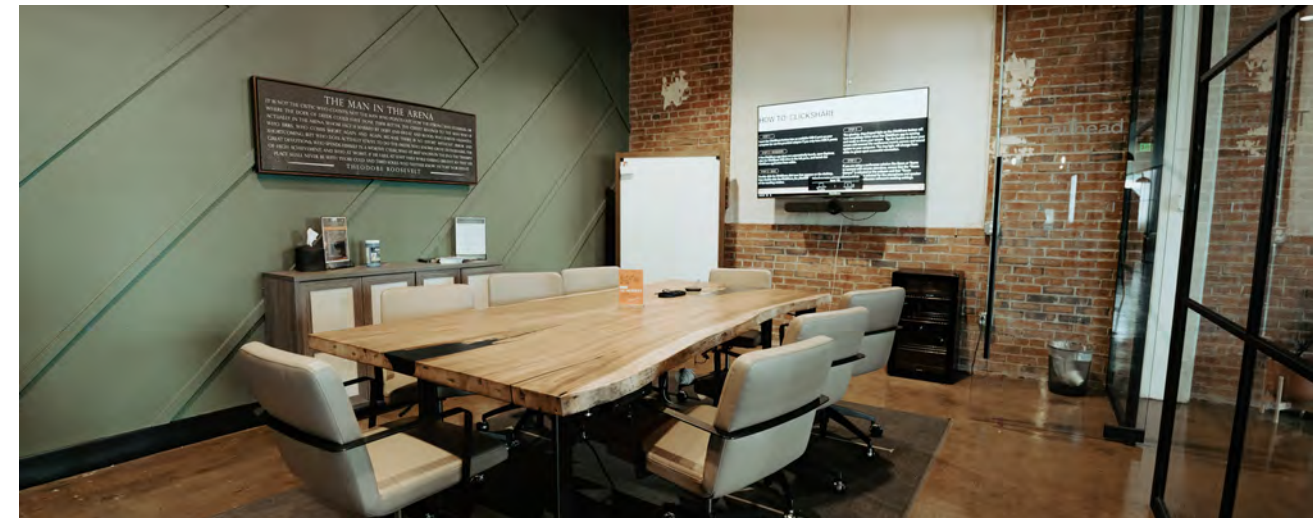
TRAILHEAD

Eight seats, fourteen by eighteen feet—the intimate room where the conversations that shape everything else get to happen.

Trailhead is the first floor’s intimate boardroom—the right size for executive huddles, interviews, speaker prep, or a quiet office for the day’s VIP. During larger productions it earns its keep as the private room every event eventually needs. Book it on its own, or take it with the rest of the floor in a full-space buyout.



ROOM FACTS	
Seats	Up to 8, boardroom
Dimensions	14 × 18 ft
AV	60 in LED TV Barco ClickShare wireless sharing conference camera – works with Zoom, Meet, Teams + more
Location	First floor
Availability	Bookable on its own included in full buyout



8
GUESTS

SECTION II – CONFIGURE

Will they still be listening after lunch?

MEETINGS + PRESENTATIONS

A room built to hold attention—and to let it move when the program does.

Your content lives on a twelve-foot LED wall that stays sharp with the lights up, so no one is presenting into a dim room at nine in the morning. Sound is built in and tuned for the space, which means a panelist can speak at conversational volume and land in the back row. Draw the drapes and the same room goes cinematic.

Comfort is what carries a full day. Real seating and work surfaces mean guests can take notes, open laptops, and settle in—not perch. And because the floor is open, a keynote can become six working groups over a coffee break, with two boardrooms down the hall for the conversations that need a door. Retention comes from changing the shape of the day; this room is happy to change with it.



ONE ROOM, EVERY FORMAT

+

A keynote in the morning, four workshop pods after the break, a panel in the round before lunch, and a product launch that night. Theater, classroom, boardroom, cabaret—the floor takes them all, and our team resets between them while your guests are at coffee.

ideal for
50 - 100
guests



SECTION II – CONFIGURE

Will they remember it in March?

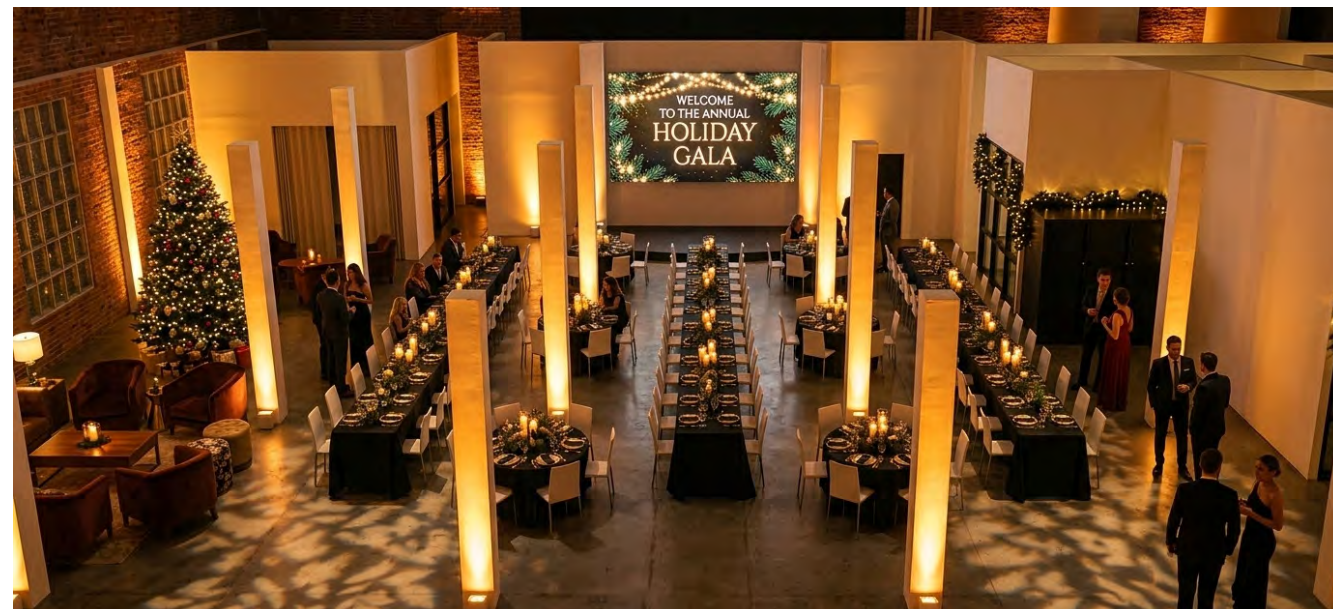
SEATED DINNERS + CELEBRATIONS

Warm light, old brick, and a room that has never once looked like a ballroom.

Evening is when this building does its best work. The overhead pendants go dark, the column fixtures dim to a glow, the brick warms, and cordless lamps carry that light down onto the tables. Nothing needs to be draped or disguised first—the room already has character, which means your budget goes toward the meal and the moment instead of covering up the walls.

Service is built in behind the scenes. A permanent bar and a dedicated catering prep space—with counter space and cold storage—let your caterer stage, plate, and finish on real surfaces rather than a bank of folding tables. Drinks flow from a built-in bar, not a rented one. Then the room lets you go as far as you want: it has been a five-country Christmas market, a garden party in the dead of winter, and a long candlelit table under the beams. Bring the idea—we’ve seen bigger.

up to
200
guests



+ DRAWN FOR YOUR NIGHT

Rounds for conversation, long tables for the toast, and a clear run from bar to seat. Plans like this one are drawn for the event they serve—down to the open floor held back for the part of the evening nobody puts on the timeline.

SECTION II – CONFIGURE

Will anyone actually talk to each other?

RECEPTIONS + NETWORKING

An open floor, a real bar, and enough places to land that nobody ends up holding a wall.

Standing events live or die on circulation, and a square room with no long axis moves people naturally. The permanent bar gives the evening a center of gravity; highboys, lounge groupings, and the flitch tables scatter the rest of the floor with places to set a drink and start a conversation. Guests drift instead of queueing.

The room also knows how to hold a crowd without feeling like a hall. Warm light from pendants and column fixtures pulls the ceiling down; brick and velvet keep the sound from going brittle. Pull the furniture in for an intimate hour, push it out for a full house—and if the night has a program, the LED wall is already there when you want the room to turn and listen.

up to
275
guests



FIFTY FEELS FULL. THREE HUNDRED FEELS EASY.

+ Most rooms have one good number. This one adjusts to yours—draw the lounge in close for a small industry mixer, or open the floor to standing room for a launch. Same bar, same light, same warmth. Tell us the guest count and we'll shape the room around it, right up until your final numbers land.





SECTION II – CONFIGURE

Can I inspect the room remotely?

EXPLORE IN 3D

Walk the room before you ever set foot in it—the full venue, modeled in interactive 3D.

Sightlines from the back row, the LED wall from a dinner seat, the distance from prep to bar—questions that usually wait for a site visit get answered from your desk. Spin the model, zoom into corners, and plan against the real geometry of the room.



SCAN TO EXPLORE

- + Drag to rotate
- + Scroll or pinch to zoom
- + Standard configuration shown

hue.dustinoneill.com/technical-info

Prefer the real thing? Tours by appointment – Experience@harborandunion.com

What does it cost?

PRICING COMPARISONS

Everything you need is already here. Choose a rental option, then make it your own.

	HALF DAY		FULL DAY	
	MAIN SPACE	FULL BUYOUT	MAIN SPACE	FULL BUYOUT
Starting from	\$3,450	\$5,175	\$6,900	\$8,625
Hours – setup, event, teardown	5	5	10	10
On-site staff	2	2	2	2
H+U furniture (seats up to 50)	+	+	+	+
LED screen + sound system	+	+	+	+
Liquor liability	+	+	+	+
Cleaning services	+	+	+	+
Full first-floor privatization	-	+	-	+
Mesa Grande boardroom	-	+	-	+
Trailhead boardroom	-	+	-	+

ALSO AVAILABLE

LOAD-IN DAY – FROM \$600 / HR

The day before your event; includes 2 staff.

HANDS-OFF RENTAL – FROM \$300 / HR

A simplified option for independent events–no H+U staff. You set up, clean, and reset within your hours. Pre-event training and a week-of walk-through + key pickup required. Five-hour minimum.

CUSTOM + MULTI-DAY

Recurring or multi-day events, priced on request.

LED screen + sound system are included; technicians are additional. H+U furniture seats up to 50–larger seated events require rentals. Five-hour minimum booking. Prices subject to change.





SECTION III

STYLE

+ I'M STYLING THE SPACE
+ I'M STYLING THE SPACE
+ I'M STYLING THE SPACE
+ I'M STYLING THE SPACE



What furniture is included?

THE FURNITURE COLLECTION

Eighty-one pieces, collected with intention—and included with the room.

Most venues hand you an empty room and a rental catalog. Harbor + Union comes furnished: green velvet seating, leather and stone, live-edge flitch tables—pieces chosen for the room they live in. Everything on the following pages is included with a standard rental, arranged by our team to your floor plan.

The collection is organized by purpose:

- + Lounge – leather tufted sofas, velvet chairs, swivel chairs, end tables
- + Bar-height – barstools and wooden highboy tables for standing-friendly formats
- + Work + registration – wooden work tables, including one powered work table
- + Accent + specialty – stone bistro tables and the live-edge flitch pieces

Each piece on the following pages is shown with its quantity, dimensions, materials, and recommended use. Quantities reflect current inventory and are confirmed at floor-plan approval; pieces are subject to availability.





GREEN VELVET CHAIRS

QTY:	33
Dims:	22 × 24 × 28 in
Material:	Green velvet with black metal frame



GREY BARSTOOLS

QTY:	14
Dims:	19 × 19 × 33 in
Material:	Grey leather with wire metal legs



BROWN LEATHER BARSTOOLS

QTY:	10
Dims:	21 × 18 × 42 in
Material:	Brown leather and wood



WOODEN HIGHBOY TABLES

QTY:	6
Dims:	52 × 30 × 36 in
Material:	Wood



WHITE SWIVEL CHAIRS

QTY:	4
Dims:	29 × 36 × 29 in
Material:	White upholstered fabric



BLACK END TABLES

QTY:	4
Dims:	21 × 21 × 23 in
Material:	Wood



WOODEN WORK TABLES

QTY: 3
Dims: 67 × 59 × 30 in
Material: Wood



POWERED WORK TABLE

QTY: 1
Dims: 94 × 47 × 29 in
Material: Wood



LEATHER TUFTED SOFAS

QTY: 2
Dims: 110 × 36 × 26 in
Material: Leather



STONE BISTRO TABLES

QTY: 2
Dims: 36 × 36 × 31 in
Material: Stone



WOODEN FLITCH TABLE

QTY: 1
Dims: 80 × 34 × 31 in
Material: Live-edge wood



WOODEN FLITCH COFFEE TABLE

QTY: 1
Dims: 78 × 36 × 18 in
Material: Live-edge wood

SECTION III – STYLE

What finishing elements are available?

THE DÉCOR COLLECTION

The small things that finish a room—included, and ready when you are.

Eighteen cordless LED table lamps—nine gold, nine black—carry warm light onto highboys, bars, and dinner tables without a cord in sight. They pair easily with your own centerpieces and florals, and because the room permits no open flame of any kind, they do the work candles would.

Seasonal décor is another conversation worth having. Our holiday and seasonal inventory isn't catalogued here—it changes year to year—but it exists, and it has transformed this room before. Ask your Event Manager early in planning and we'll walk you through what's available for your date.



GOLD LED TABLE LAMPS

QTY: 9
Dims: 3 × 3 × 9 in
Material: Metal



BLACK LED TABLE LAMPS

QTY: 9
Dims: 3 × 3 × 9 in
Material: Metal

SECTION III – STYLE

What may decorators bring?

STYLING RULES

Bring the vision. These are the few rules that protect a hundred-year-old building while you do.

Almost anything is possible here—this room has been a global Christmas market, a garden party, and a summit stage. What follows isn't a list of restrictions so much as the shape of the envelope: everything stands on the floor, nothing marks the brick, and the surprises stay on the guest list. One exception to the no-flame rule: catering chafing dishes are permitted in the bar area, under the caterer's supervision. Share your décor plan with your Event Manager early and we'll flag anything worth a second look before your vendors load in.

BRING

- + Fresh florals and greenery – protect surfaces from water
- + Flameless candles – or borrow our LED table lamps
- + Ground-supported installations – backdrops, towers, arbors, signage
- + Linens, tabletop + styling pieces – layered with the house collection
- + Drape + soft goods – must meet fire code

LEAVE AT HOME

- + Open flame – wick candles, lanterns, torches
- + Glitter – in any form
- + Anything that marks a surface – nails, screws, staples, tape residue
- + Attachments to brick, windows or ceiling – columns only, non-destructive
- + Overhead rigging – nothing hangs from the structure

ASK FIRST

- + Haze or fog – by request, with venue approval
- + Confetti – by request, with venue approval
- + Petals + loose décor – welcome; cleanup is the client's
- + Seasonal décor from our inventory – ask your Event Manager

Install and strike happen inside your contracted window. Anything left behind—petals, confetti, packaging—is cleared by your team or cleaned at cost.





SECTION IV

PRODUCE

+ I'M PRODUCING THE EVENT
+ I'M PRODUCING THE EVENT
+ I'M PRODUCING THE EVENT
+ I'M PRODUCING THE EVENT



SECTION IV – PRODUCE

What is built in, and what should my team bring?

PRODUCTION AT A GLANCE

A lot comes with the room. Here is exactly where that line falls—before it costs you a surprise.

Included means it arrives with your rental at no additional cost. Available means it exists and takes a conversation—an approval, a booking, or a fee. Rentals come through our partners, who know this room. And a short list stays with you and your vendors. Your Event Manager will walk all four columns with you during planning.



INCLUDED

- + **The room** – event floor, lobby + bar
- + **LED wall** – with four-input switching
- + **House audio** – NEXO system, 4 wireless channels
- + **Two spotlights** – on wheeled booms
- + **Built-in stage**
- + **Tech laptop** – presentation software included; send test content 7 days out to check fonts + formatting
- + **Furniture + décor collection** – lounge, cocktail + presentation formats to about 50 guests
- + **Event Manager** – your point of contact, planning through event day
- + **Event staff** – up to two on site, more available at rate
- + **Liquor liability + cleaning**

AVAILABLE

- + **Café package** – water, coffee + snacks, per guest
- + **Mesa Grande + Trailhead** – when not publicly booked; both are yours with a full-space buyout
- + **Extended hours** – hourly, staffing included
- + **Seasonal décor** – ask your Event Manager
- + **Full-service event design** – our team plans and coordinates end to end
- + **Haze or confetti** – with venue approval
- + **Sound technician** – preferred vendor, or 3rd party requested 30 days out; vetted by house staff

RENT THROUGH OUR PARTNERS

- + **Tables + chairs** – for seated dinners of any size
- + **Linens** – always through your rental partner
- + **Lectern**
- + **Pipe + drape**
- + **Additional lounge or specialty pieces**

YOU + YOUR VENDORS

- + **AV operator** – our preferred vendor runs the house system, hired directly or billed through us
- + **Licensed bartenders** – required whenever alcohol is served
- + **Presentation content** – built to 1440 × 675
- + **Presenter laptops** – HDMI adapters are on hand
- + **Florals, décor + signage**
- + **Supplemental lighting** – ground-supported
- + **Security** – at your discretion

How does my event actually get produced?

PRODUCTION WORKFLOW

You’re signed and your date’s locked. Here’s how we produce it.

ONE TEAM, EITHER WAY

Every event runs one of two ways—and we’re a real partner in both. What we won’t do is split coordination down the middle; that’s where handoffs, schedules, and final expectations tend to slip. One party owns the coordination end to end, and we make it seamless either way.

Bring your own coordinator or planner and let them run the vendors. We back them as the venue experts—recommending partners who know the room, and making sure everyone has exactly what they need to work here: load-in, timing, access, and house systems.

Or hand the whole thing to us. No one knows this room better—its sightlines, its inventory, its rhythm—so we coordinate every vendor on your behalf, see the friction before you do, and smooth it out well before it reaches your desk, leaving you free to focus on your guests. Our full event coordination service is on page 62.



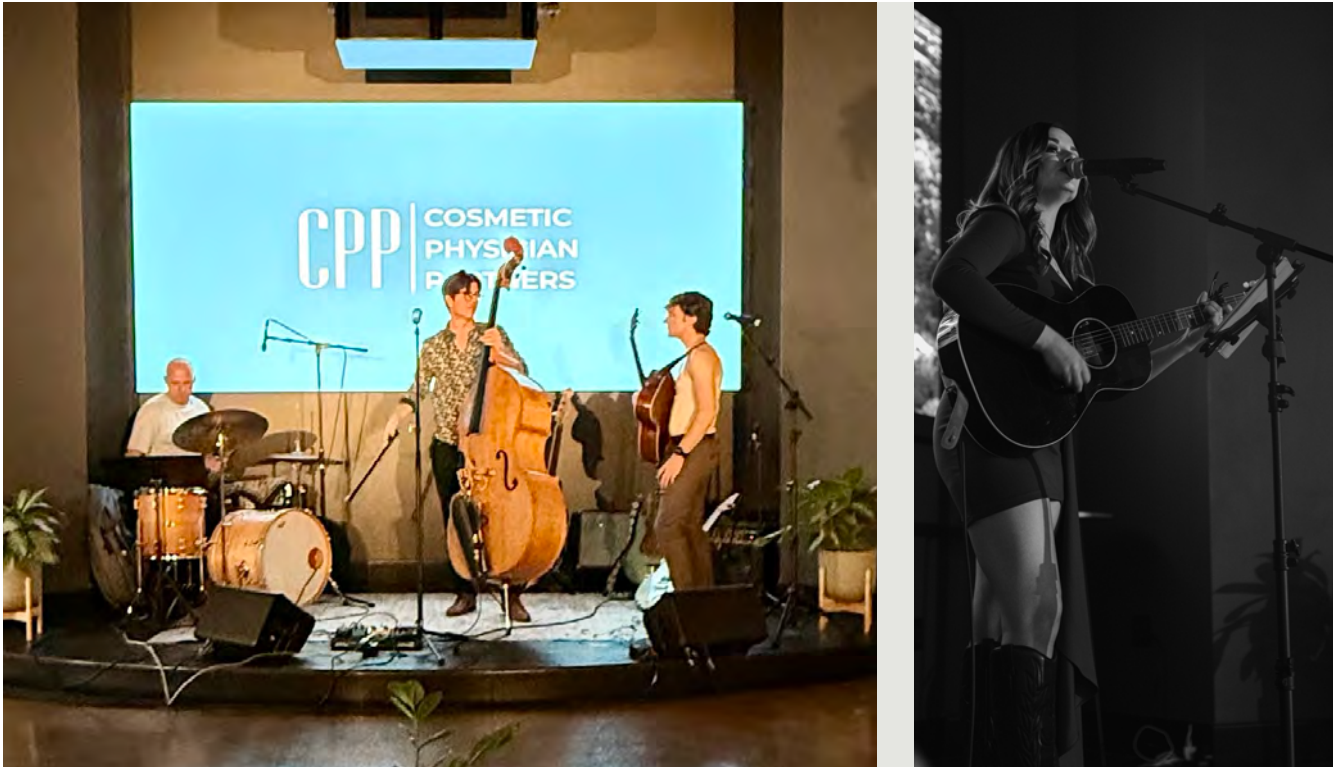
- AT SIGNING**
 - + Contract + 50% booking deposit
 - + Handover to your Event Manager + portal access
 - + Coordinator path identified – H+U vs. Outside Coordinator
- 30 DAYS OUT**
 - + Final payment – remaining balance
 - + Services locked
 - + Vendor requirements + insurance specs sent
 - + Console-AV request – 30-day vetting window
 - + Walk-through / production site walk
- 21 DAYS OUT**
 - + Preliminary layout submitted
 - + Menu + tasting, bar package
 - + Décor + attachment plan approved
- 14 DAYS OUT**
 - + Final head count (anticipated)
 - + Final layout submitted
 - + Staffing plan set
 - + Final documents – ROS, vendor list, schedule
 - + Certificates of insurance – client + all vendors
 - + Media preview + on-wall test sample
- 7 DAYS OUT**
 - + Vendor confirmations – load-in + dock
 - + Final media assets due
 - + Final pre-event confirmation
 - + Change cutoff – details locked
- 72 HOURS OUT**
 - + Guaranteed head count to catering
- EVENT WEEK**
 - + Load-in day (if contracted) – no advance deliveries

Load-out and final reconciliation continue in Load-in + load-out (pp. 66-67) and Policies + permissions (pp. 68-69).

Can the room support my program’s sound needs?

AUDIO

A professional house system–NEXO mains, distributed fill, four channels of wireless–tuned to the room and included with it.



For speeches, panels, and playback, the house system covers the room without rental gear. Everything lives in a single A/V rack at downstage right: the Midas M32R console runs the show from there—or from anywhere on the floor via the house iPad running M32-Mix, issued by the Event Manager at load-in. Distributed QSC speakers keep coverage even at conversation level; NEXO mains and subs carry a full program.

Bring a playlist, not a rig: music playback runs from the house iPad or any USB device connected at the sound console. For programs with complex playback or external feeds, coordinate inputs during your technical review.

Who runs the board? The venue’s preferred AV operator can drive the house system—book them through us or coordinate with them directly. Production teams are also welcome to bring their own gear and run it fully isolated from house control, or hand us a final mix to carry over the house PA. If you’d rather put your own technician on the house console, request it at least 30 days before your event date—outside operators are vetted by house staff.

CONSOLE + CONTROL	
Location	Single A/V rack, downstage right
Console	Midas M32R live console (1)
Remote	House iPad with M32-Mix app issued by Event Manager at load-in

LOUDSPEAKERS + AMPLIFICATION	
Mains	NEXO ID84 (2)
Distributed	QSC AD-P6T (8), distributed throughout
Subwoofers	NEXO IDS210 (2)
Amplification	NEXO NXAMP4X1MK2 (1)

WIRELESS MICROPHONES – SHURE SLX-D	
Receivers	SLXD4D dual-channel (2) – 4 channels total
Handhelds	SLXD2 with SM58 capsule (2)
Lavaliers	SLXD1 bodypacks with lav clip (2)

SPEC SHEETS, ONE SCAN AWAY

+ Full manufacturer documentation for every component—console, speakers, amplification, wireless—is hosted on the venue portal.

hue.dustinoneill.com/technical-info



How do I put content on the LED wall?

VIDEO + PRESENTATIONS

A twelve-foot LED wall, built into the room—no projector, no screen rental, no ambient-light compromise.



The wall runs at a native 1440 × 675—a 32:15 canvas, wider than standard 16:9. Content built for the native resolution looks sharpest; standard 16:9 decks display with side margins. A Kramer four-input HDMI switcher feeds the wall from the A/V rack at downstage right—four HDMI connection points, with laptop adapters on hand—so presenter machines and playback sources can stay connected and switch on cue. Switches between sources are clean cuts—no black, no roll. There is no confidence monitor, so presenters work from their own screens; plan lecterns and laptop placement accordingly.



[Scan QR below for 1920 x 1080 template.]

LED WALL

Physical size	144 in wide × 68 in tall
Native resolution	1440 × 675 px
Aspect ratio	32:15

SWITCHING

Switcher	Kramer SWT3-41-H, 4×1, 4K60
Inputs	4 × HDMI at the A/V rack, downstage right
Adapters	HDMI laptop converters on hand
Signals	Up to 4K60 accepted
Transitions	Clean cut between sources
Conf mon	None – present from your device

BUILD FOR THE WALL, NOT THE LAPTOP

+ Download the slide template—a 1920 × 1080 guide with the wall’s 32:15 zone, text-safe area, and minimum type sizes marked. Ten minutes with the guide saves your keynote from the crop.
hue.dustinoneill.com/technical-info



What lighting is included, and what can be added?

LIGHTING

Warm by default, with dimmable column and bar lighting and two movable spotlights for the moments that need focus.

The room’s ambient glow comes from warm pendants overhead and industrial cage lights mounted to the columns. The column cage lights and the bulbs over the bar dim to set the mood, controlled from the venue iPad; the rest of the house lighting is preset–switched on or off from a wall panel.

For focus, two wheeled 8-ft boom stands each carry an ADJ Encore FR50Z spotlight–roll them anywhere, plug into standard power, and adjust on the fixture. Bringing more light? Supplemental fixtures are welcome as long as they are ground-supported and safely cabled.



HOUSE LIGHTING	
Ambient	Warm pendants overhead industrial cage lights on columns
Dimmable	Column cage lights + bulbs over the bar
Preset	All other house lighting – on/off only
Control	Dimmers via venue iPad on/off via wall panel
SPOTLIGHTS	
Fixtures	ADJ Encore FR50Z (2) on wheeled 8-ft boom stands
Control	On-fixture
Power	Standard Edison
BRINGING YOUR OWN	
Supplemental	Welcome – ground-supported and safely cabled only

What can be built or installed?

STAGE + SCENIC

A built-in stage, clear rules, and a room that rewards ground-supported ambition.

The curved stage is built into the production end of the room–roughly 12 feet wide, 8.5 feet deep, and 8 inches high, with the LED wall rising directly behind it and the A/V rack at downstage right. It puts a presenter, a panel, or a toast exactly where the room already looks.

Scenic builds are welcome with a few firm rules. Everything stands on the floor–there is no overhead rigging, so towers, backdrops, and installations are ground-supported. Attachments belong on the columns only, using non-destructive methods; the 1920s brick and ceiling stay untouched. Any drape or soft goods you bring must meet fire code, and open flame is not permitted–the lone exception being catering chafing dishes in the bar area, supervised by the caterer. Haze and confetti are possible–by request, with venue approval, before event day. Lecterns and pipe-and-drape are not stocked in house; your rental partner or our preferred vendors can supply both.



THE STAGE	
Stage	Built in, curved ~12 × 8.5 ft · 8 in high
LED wall	Directly behind stage
Lectern	Not stocked – rent or bring
Pipe + drape	Not stocked – rent or bring
THE RULES	
Rigging	None – ground-supported only
Attachments	Columns only non-destructive methods
Soft goods	Must meet fire code
Open flame	Not permitted except catering chafing dishes in the bar area
Haze + confetti	By request + venue approval

How do I connect to the system?

THE A/V RACK

One tie-in point at the stage—three video inputs, audio that follows every source, and wireless mics ready to go.

Everything ties in at a single A/V rack, downstage right beside the stage. Its front panel takes three HDMI inputs for your own sources—a laptop, a media player, or a switcher of your own—while a fourth channel stays dedicated to the house media server. A Kramer 4 × 1 switcher hard-cuts between them from the front panel, so you move cleanly from one source to the next.

Every HDMI input carries its audio straight to the house console and PA, so sound follows picture with nothing extra to patch.

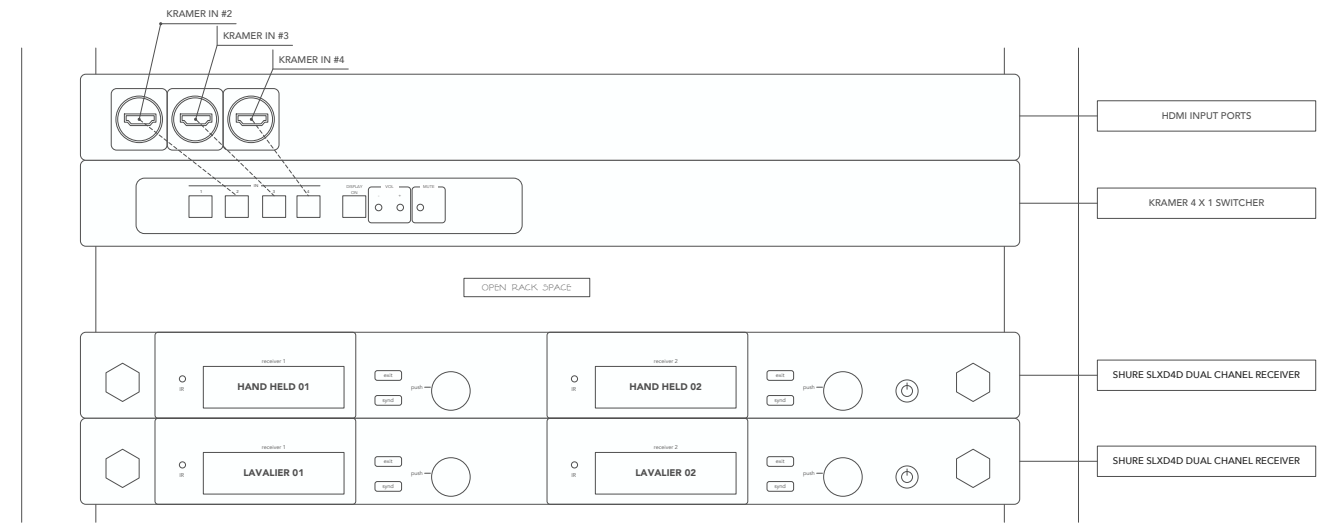
Two wireless systems live in the rack, both pre-configured and tuned: a dual handheld receiver and a dual lavalier receiver, each routed to its own labeled channel on the console. Four mics, ready to hand out.

+

SCAN FOR PDF

Scan the QR code for a full PDF rack layout and location





+

USING THE EQUIPMENT

The house team runs the system by default. Anyone outside our staff who wants to operate it must be vetted and complete a walk-through with the Harbor + Union team first—arrange it during planning so your operator is cleared before load-in.





SECTION V

OPERATE

+ I'M RUNNING THE DAY
+ I'M RUNNING THE DAY
+ I'M RUNNING THE DAY
+ I'M RUNNING THE DAY



How do we get from hello to your event?

PLANNING TIMELINE

From first hello to a signed contract—the path to booking Harbor + Union.

EXPLORE

INQUIRY

Reach out by portal, email, or phone.

DISCOVERY

We learn your vision, dates, and guest count.

TOUR

Most clients see the space before a proposal.

PROPOSE

PROPOSAL

Spaces, pricing, and coordinated services, tailored to you.

REVISIONS

We refine until it fits your vision and budget.

CONFIRM

CONTRACT

Sign and place your 50% deposit—your date is secured.

+ THE ONE-BUSINESS-DAY PROMISE

Every inquiry gets a response within one business day.

+ YOUR DATE, SOFTLY HELD

While you decide, we place a soft hold on your date. If another event requests it, you'll have 72 hours to confirm before we release it.

Then: handoff to your Event Manager, and production begins (p. 48).

Who handles what?

THE VENUE TEAM

A small team, and the same faces from first walkthrough to final sweep.

Every rental includes your Event Manager and up to two staff on site. Your Event Manager is your single point of contact—they know the room's quirks, they hold the plan, and they are here on event day. Around them sit the specialists: our preferred AV operator at the console, your caterer and licensed bartenders at the bar, and whatever vendors you bring for florals, rentals, and production.

The matrix below is the short version of who owns what. Where two columns are marked, it means exactly that: we work it together.

RESPONSIBILITY	YOU	EVENT MANAGER	VENUE STAFF	YOUR VENDORS
Floor plan + layout	+	+		
Vendor selection	+			
Vendor coordination, event day	+	+		
Run of show + timeline	+			
LED content + deadlines	+			
Load-in supervision	+	+		
AV operation			+	
Catering + bar service				+
Licensed bartenders				+
Room reset between formats			+	+
Cleaning			+	
Security	+			
Emergency response	+	+	+	

NEED MORE THAN VENUE MANAGEMENT?

- + Our events team can design, plan, and coordinate the whole thing—acting as your full-service Event Manager from first idea to final toast. Ask us during planning.

Who keeps all the moving pieces moving?

EVENT COORDINATION SERVICES

Your event. One point of contact. A seamless experience.

Host at Harbor + Union and the logistics can be ours. Rather than juggling vendors, contracts, invoices, and timelines on your own, our in-house team becomes your single point of contact—coordinating every moving piece behind the scenes.

So your attention stays where it belongs: on your guests, and on the experience itself.



EVERYTHING WE COORDINATE

A single event hides dozens of moving parts. Here’s what we track, coordinate, and confirm—so you don’t have to.

- | | | |
|------------------------|-----------------------|----------------------------|
| + Vendor selection | + Catering | + AV + production |
| + Proposals + quotes | + Bar + beverage | + Lighting |
| + Contracts | + Rentals | + Power + rigging |
| + Invoices + payments | + Furniture | + Staging |
| + Floor plans | + Floral | + Deliveries |
| + Layouts + renderings | + Specialty décor | + Load-in + load-out |
| + Seating charts | + Linens + tabletop | + Setup + strike |
| + Timelines | + Signage | + Parking + transportation |
| + Run of show | + Entertainment | + Guest counts + RSVPs |
| + Menus + tastings | + Photography + video | + Day-of logistics |



CURATED VENDOR RECOMMENDATIONS

Trusted professionals who know Harbor + Union inside and out—curated to your style, vision, and budget.

Event rentals · Floral · Specialty décor · Entertainment · Photo + video · Catering · Transportation · Experiences



WE HANDLE THE COORDINATION

Once your vendors are chosen, we become their point of contact—so everyone runs on Harbor + Union’s procedures.

Floor plans · Production · Scheduling · Run of show · Venue access · Day-of logistics



ONE CONTRACT. ONE INVOICE. ONE PORTAL.

Wherever possible, vendor services fold into your Harbor + Union agreement—so everything lives in one place.

One proposal · One contract · One invoice · One client portal · One payment



A VENUE EXPERT ON YOUR TEAM

No one knows this space better. We see opportunities and head off problems before they surface—so every detail works together, and the day runs seamlessly.

One point of contact · One source of truth

Planning should feel exciting—not overwhelming.

From the first conversation through load-out, we work behind the scenes—so you can focus on your guests.

Who should you call?

PREFERRED VENDORS

A working bench of partners we know and trust – people who have delivered beautifully at Harbor + Union. Reach out directly and tell them the venue sent you; your Event Manager is glad to make introductions and coordinate any of them on your behalf.

- On the Factory campus

CATERING

Suzette’s

Lynn D’Angelo

lynn@cateringbysuzette.com

Southfork

Romana Martin

romana@southforktn.com

615-948-9261

Menu Makers

Reiko Tate

reiko@menumakercatering.com

G Catering

Julia Kern

julia@gcatering.com

Coco Cadeaux

Coco Mitterando

courtney@cococadeaux.com

615-656-0085

Flavor Catering

Meghan Cease

meghan@flavorcaters.com

ON-SITE DINING

Hattie B’s • On campus

615-339-3551

Saffire/Tomkats • On campus

Brittany Osborne

tomkats.com

615-915-0888

Edley’s Catering • On campus

catering@edleysbbq.com

Mojo’s Tacos • On campus

events@mojostacos.com

COFFEE

Honest • On campus

Michael T.

509-440-4498

Asulon Collective

Lucy Howard

connect@asuloncollective.com

North Arrow Coffee

Rob Mitterando

rm@northarrowcoffee.co

+ Coffee cart

SWEETS + DESSERTS

Fork of the South • On campus

Stef Gorman

stef@forkofthesouth.com

615-497-2402

Jeni’s Ice Cream • On campus

Call store

Five Daughters • On campus

admin@fivedaughtersbakery.com

615-933-9332

The Little Southern

Caitlin Reyes

thelittlesouthern@gmail.com

585-216-7562

+ Ice cream cart

FLORALS + DÉCOR

Morgan Blair Florals

Morgan Blair

morganblair0@gmail.com

Beautiful Things Floral

Zoiey Cook

beautifulthingsfloralanddesign@gmail.com

BAR + COCKTAILS

Leiper’s Fork Bartending

April Boehler

april_boehler@leipersforkdistillery.com

615-465-6456

House of Spirits

Katie Napier

katie@circagrill.com

Skylight • On campus

Andrea Patterson

apatterson@holladayproperties.com

615-504-4844

Stable Reserve

Beth Goodwin

beth@stablereservespirits.com

J Jackson Mixology

Josh Jackson

615-335-4204

BARTENDING + STAFFING

With a Twist

Christina Yanessa

christina@twistbartending.com

twistbartendingservice.com

844-391-0759

RENTALS + STYLING

Mack Hatcher Events

Mackenzie

mackenzie@mackhatcherevents.com

Southern Events

Summer Sheldon

summer@southerneventsonline.com

Dream Party Rentals

Karnik

615-861-0237

Vroom Vroom Balloons

Sunny Becks

events@vroomvroomballoon.com

615-955-0565

EXPERIENCES

Music City Mini Golf

sales@musiccityminigolf.com

Pottery Painting

Deb Brannan

deborah.brannan@gmail.com

615-714-8121

Goodlight Photo Booth

Stephanie Remeraz

info@events.goodlightphotoboothco.com

Made in Tennessee

Sarah Pounders

sarah@shopmadeintn.com

+ 10% off

PHOTO + VIDEO

Molly Lins Photography

Molly Lins

mollylinsphoto@gmail.com

Cole Gorman

Cole Gorman

cole@fifagency.com

Eli Adelman

Eli Adelman

eli@tenbearsproduction.com

Gumball Media

Bella

gumballmediaproductions@gmail.com

Amy Allmand Photography

Amy Allmand

amy@amyallmandphotography.com

MUSIC + TALENT

Onyx Entertainment

Derek Hughes

howdy@onyxentertains.com

Stacy Mitchhart Band

Stacy Mitchhart

stacymitchhart@gmail.com

+ Full band + sound

Mark Brown, Magician

Mark Brown

markbrownmc@gmail.com

Top Tier Band

JD Dohnal

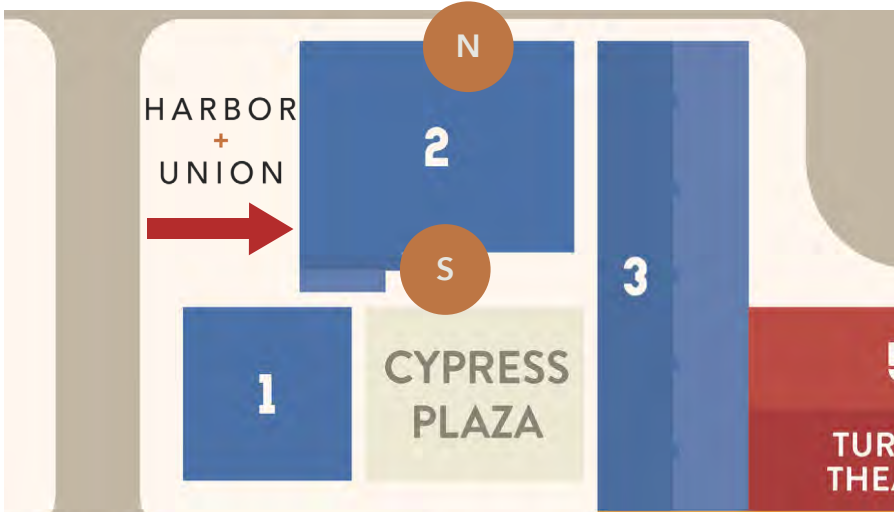
info@toptierband.com

SECTION V – OPERATE

How does everything get in and out?

LOAD-IN + LOAD-OUT

Two step-free ways in—the north dock or Cypress Plaza—and a simple set of rules for moving in and out.



LOAD-IN

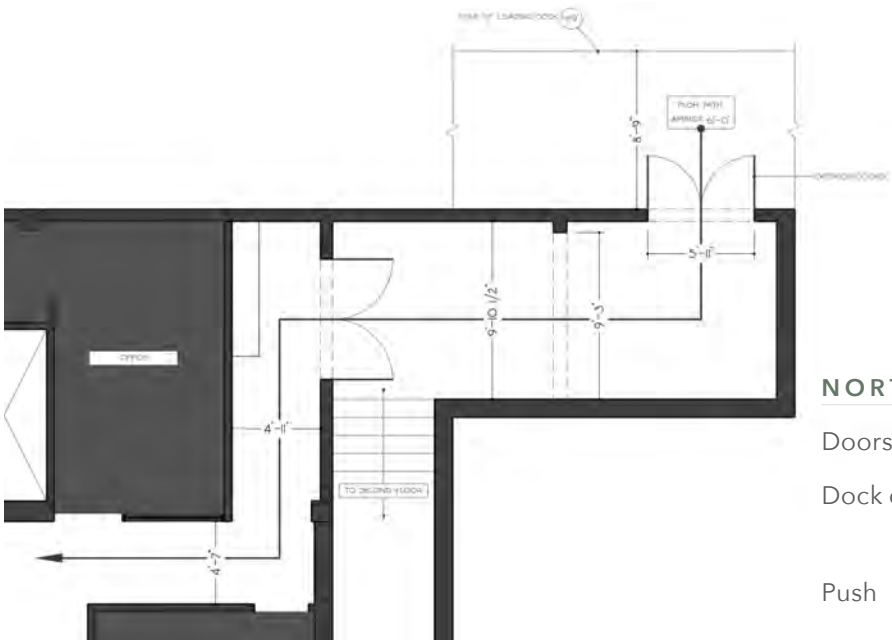
- + Two step-free ways in—the north loading dock, or Cypress Plaza on the south. Use whichever suits your load.
- + North dock: in through the double doors and a short push to the main space; an ADA ramp serves it from the street.
- + Cypress Plaza: unload at grade, then a longer push straight to the stage.
- + Either route reaches the floor without a single step.

LOAD-OUT

- + Strike happens inside the same contracted window – build and breakdown both count.
- + All trash goes to the dumpster on the north side, outside the dock – never inside, in hallways, restrooms, or the loading area.
- + Take everything with you; H+U isn’t responsible for anything left behind.
- + Late departures are charged – confirm your out-time with your Event Manager.

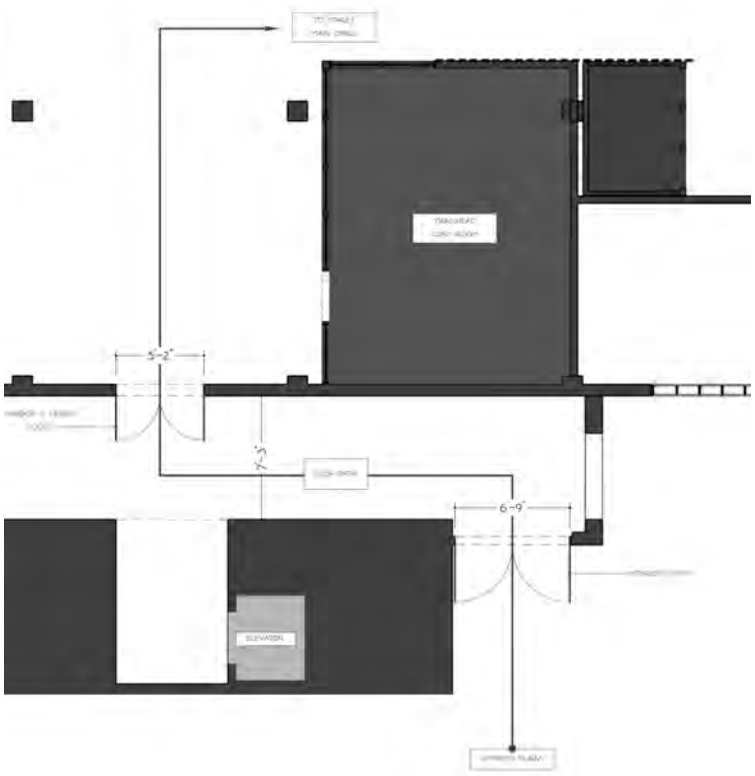
LOAD-IN NOTES

Level	Step-free on both routes
Vehicles	Move to Factory lots after unloading
Equipment	Not provided – bring carts + dollies
Floor protection	Required under heavy rolling loads
Load-in hours	7 am-midnight (else by approval + fee)



NORTH LOADING DOCK

Doors	5 ft 11 in double doors
Dock edge	+19 in; ADA ramp from street level
Push	Short, to the main space



SOUTH VIA CYPRESS PLAZA

Unload	Grade level, at Cypress Plaza
Exterior doors	6 ft 9 in
Interior doors	5 ft 2 in (Harbor + Union doors)
Push	~61 ft to stage / main space

SCAN FOR PDF

+ Scan the QR code for a full PDF of both access points

BEFORE YOU LOAD IN

+ Certificates of insurance—client and every vendor—are due 14 days out and must be on file before anyone loads in. No advance deliveries or onsite storage: everything arrives and leaves within your contracted window. Attachments are non-destructive, columns only.

What is permitted?

POLICIES + PERMISSIONS

Every answer in one place, so no one has to guess—or ask twice.

Most of what follows is a yes. Where something needs approval, it means we want to say yes and need a little lead time to get there—bring it up during planning rather than on load-in day. Where something is a no, it is usually the building asking: a hundred-year-old brick shell earns a few protections.

None of this is meant to box you in. We have hosted a five-country Christmas market, a room full of vendor booths, and a garden party staged in the middle of winter—so if your idea isn’t on this page, it isn’t a no. It’s a conversation. Producers who bring us the ambitious version early almost always get to build it.

HOW TO GET TO YES

Tell us early. A request that arrives during planning gets our full attention and, usually, a solution. The same request on the morning of your event gets whatever the clock allows.

Tell us specifically. “Some haze during the keynote” is easy to work with. “A few effects” is not. The more precisely you describe it, the faster we can say go.

Loop in your vendors. Your caterer, AV team, and decorators should read this page too—most day-of surprises start with a vendor who never saw the rules.

Leave it as you found it. Ground-supported, non-destructive, cleared out on time. Respect the room and it will hold whatever you imagine inside it.

INSURANCE, IN SHORT

You and every vendor working your event carry commercial general liability at the same minimums, with Harbor + Union named as additional insured:

- +

 - \$1,000,000 each occurrence
 - \$2,000,000 general aggregate
 - \$1,000,000 products + completed operations
 - \$1,000,000 personal + advertising injury
 - \$5,000,000 umbrella, each occurrence and aggregate

Certificates are due before load-in. Full requirements appear in your agreement and in the vendor guide.

ITEM	STATUS	WHAT TO KNOW
Alcohol	Permitted	Liquor liability is included; licensed bartenders required whenever alcohol is served
Catering	Permitted	Preferred partners recommended; scan for the current list
Chafing dishes	Permitted	Bar area only, under the caterer’s supervision – the one exception to open flame
Décor + florals	Permitted	Protect surfaces from water; see the styling rules
Petals + loose décor	Permitted	Your team clears them, or cleanup is charged
Flameless candles	Permitted	Or borrow the house LED lamps
Photography + filming	Permitted	Personal and professional coverage welcome
Service animals	Permitted	Registered service animals only
Music + noise	Permitted	No municipal curfew applies to this building
Supplemental lighting	Permitted	Ground-supported and safely cabled
Security	Your call	Not required by the venue; arrange it if your event warrants
Haze or fog	With approval	Request during planning
Confetti	With approval	Request during planning; your team clears it or cleanup is charged
Photo equipment	With approval	Anything beyond personal photography equipment goes through production review
Exterior drone	With approval	Requires venue, Factory campus, and city approval
Outside AV technician	With approval	Request 30 days out; vetted by house staff
Extended hours	With approval	Available hourly, staffing included
Open flame	Not permitted	No wick candles, lanterns, or torches
Special effects	Not permitted	No sparklers, cold spark, or pyrotechnics
Glitter	Not permitted	In any form
Overhead rigging	Not permitted	Ground-supported solutions only
Wall attachment	Not permitted	Columns only, non-destructive methods; brick, windows and ceiling stay untouched
Interior drone	Not permitted	Exterior flights may be approved
Pets	Not permitted	Registered service animals excepted
Advance deliveries	Not available	Everything arrives and leaves within your contracted window
Load-in + strike	As contracted	Your rental window includes setup and strike; late exits are charged
Cleaning	Included	Standard cleaning is covered; event-specific debris is yours to clear



SECTION VI

PREPARE

+ I NEED A SPECIFICATION NOW
+ I NEED A SPECIFICATION NOW
+ I NEED A SPECIFICATION NOW
+ I NEED A SPECIFICATION NOW



What do you need from me?

PLANNING CHECKLISTS

Everything to send us before your event. Not every line applies to every event—send what fits yours, and your Event Manager will handle the rest.

YOUR TEAM + VENDORS

- + Your day-of point person, and who owns coordination—you, your planner, or us
- + A full vendor list—catering, bar, AV/tech, décor + florals, rentals, entertainment, photography + video, transportation—with company, role, and contact
- + Licensed bartender confirmation, whenever alcohol is served

LAYOUT + COUNTS

- + A preliminary floor plan, then a final floor plan
- + Anticipated guest count, and a guaranteed count for catering
- + A seating chart for seated events

INSURANCE + DOCUMENTS

- + Certificates of insurance for you and every vendor, meeting our requirements—see Policies + Permissions
- + Signed agreement and deposit on file

SCHEDULE + RUN OF SHOW

- + A production schedule—vendor arrivals, load-in and load-out, dock needs
- + Your run of show, or event-day timeline
- + Any rehearsal or soundcheck window



FOOD + BEVERAGE

- + Final menu and tasting notes
- + Dietary and allergen counts
- + Bar package and service times

CONTENT + AV

- + LED wall content built to 1440 × 675, sent ahead for on-wall testing of fonts + formatting
- + Presentation files and presenter setup
- + A request for any outside AV operator on the house console, for vetting

DÉCOR + STYLING

- + Your décor, floral, and signage plan, with any attachments—columns only, flameless
- + A request for any special effects—haze or confetti—for venue approval

LOGISTICS + ACCESS

- + Whether you’ve added a load-in day—no advance deliveries or on-site storage
- + Parking, transportation, and guest arrival notes
- + Day-of emergency contacts

HOW TO SEND IT

- + Send everything to your Event Manager in a single, consolidated email—it keeps your whole file in one place and nothing gets missed. The earlier we have it, the smoother your event runs.

What are the numbers, all in one place?

QUICK SPECIFICATIONS

Every spec worth photographing, on one spread—with a QR to the full technical package.

FIND US		LED WALL	
Address	230 Franklin Rd, Building 2 Franklin, TN 37064	Resolution	1440 × 675 (native)
		Ratio	32:15
Campus	The Factory at Franklin	Pixel pitch	2.3 mm
Email	experience@harborandunion.com	Position	Behind the stage
Phone	(615) 236-8707		
CAPACITY		AUDIO	
Total capacity	275	Console	Midas M32R (+ house iPad, M32-Mix)
Seated capacity	200	Speakers	NEXO mains + QSC distributed fill
		Wireless	4 channels
		Rack	Downstage right
MAIN SPACE		VIDEO	
Rental area	12,000 sq ft	Switcher	Kramer, 4 × HDMI input
Event floor	70 × 70 ft	Adapters	Laptop adapters on hand
Ceiling	16 ft	Best format	1440 × 675 native (16:9 pillarboxed)
CONNECTIVITY		LIGHTING	
Guest Wi-Fi	Network: harborandunion	Ambient	Warm pendants + column cage lights – column + bar dim, rest on/off
Password	Provided at planning		
Production	Hardline available on request + approval	Control	Wall panel + venue iPad
		Spotlights	2 × ADJ Encore FR50Z on 8-ft boom stands

STAGE		BOARDROOM AV (MESA + TRAILHEAD)	
Type	Built-in, curved	Display	60 in LED TV
Size	~12 × 8.5 ft	Sharing	Barco ClickShare (wireless)
Height	+8 in	Camera	Conference camera
		Platforms	Zoom, Meet, Teams + more
ACCESS + LOADING		MESA GRANDE	
Floor	First-floor, step-free	Dimensions	19 × 32 ft
Restrooms	2	Seats	20 standard, up to 25
Load-in	North dock or Cypress Plaza (south)		
Door clearances	5 ft 2 in - 6 ft 9 in		
Load-in hours	7 am-midnight		
GOOD TO KNOW		TRAILHEAD	
Minimum booking	5 hours	Dimensions	14 × 18 ft
Load-in day	Available (day before)	Seats	8
Parking	East lot at The Factory		
Included furniture	81 pieces		
Attachments	Columns only, non-destructive		
Rigging	None – ground-supported only		
Open flame	Flameless only (chafing dishes in bar area)		

What can I take with me?

DOWNLOADS + RESOURCES

Scan any code to open, save, or share—plans, models, partners, and more.

START YOUR EVENT

Check a date and request a proposal.



TECHNICAL INFO

Full specs, diagrams, and downloads.



3D VENUE VIEWER

Walk the room in interactive 3D.



GENERAL FLOOR PLAN

The dimensioned venue plan (PDF).



FURNITURE PLAN

Standard layout with the furniture key (PDF).



FURNITURE COLLECTION

Browse the full in-house inventory.



PREFERRED VENDORS

The partners who know this room.



CASE STUDIES

See how real events came together.



LET'S BEGIN

Tell us what you're planning, and we'll shape the room around it. Every inquiry gets a response within one business day.

REACH US

Email	experience@harborandunion.com
Phone	(615) 236-8707
Visit	230 Franklin Rd, Building 2 Franklin, TN 37064
Online	harborandunion.com
Instagram	@harborandunion

CHECK YOUR DATE

Scan to request a proposal and start planning your event.



Gather with purpose.