

HIGH HAMPTON

FACT SHEET

OPENING DATE: April 2021 (Originally constructed in the late 1800's; adapted into an Inn in 1922)

ABOUT: High Hampton has been a beloved summer retreat in the North Carolina mountains for nearly a century. The property was originally constructed on 450 acres in the late 1800's, and was purchased by Caroline Hampton and her husband, Dr. William Stewart Halsted, a founding professor at Johns Hopkins Hospital, who was responsible for groundbreaking medical advancements. The Halsteds expanded the initial construction, adding several pieces of property and hundreds of additional acres around the original estate. In 1922, Mr. E. Lyndon McKee and his wife, Gertrude Dills McKee, of Sylva, North Carolina, renovated the property, adapting it into the High Hampton Inn, which later would become known as High Hampton. High Hampton currently resides on over 1,400 acres near the Nantahala National Forest.

High Hampton is a partnership of passionate families and groups dedicated to revitalizing the iconic Cashiers destination. The team behind Blackberry Farm, along with guidance from the Beall Family and Sandy Beall, oversaw the revitalization of the Inn, cottages, and restaurants within the Inn, while Arlington Family Offices and Daniel Communities, Blackberry's partners in the overall property project, focused on the redevelopment of the Golf Course and development of new Club amenities and private ownership opportunities.

Stephen McLean is the General Manager of the Inn, and Tony Snoey serves as General Manager of the Club. Both Greene and Snoey work in tandem overseeing the iconic Cashiers destination.

DINING: From fine dining to casual lunches, quick bites that turn into grand gatherings at the lake, the Inn and Club culinary teams craft meals for every taste and occasion. While all High Hampton venues and menus are distinct, they share a common thread: each features classic, regional cuisine, re-imagined for a new era of travelers. They are familiar and fresh with worldly influences—and they are complemented by expertly curated wine and cocktail programs. Guests staying in the Inn will be just steps from two of these elevated yet unpretentious experiences: The Dining Room and The Tavern, under the direction of Scott Franqueza, Executive PM Chef; Zach Chancey, Executive AM Chef; and Pastry Chef April Franqueza. The property is also home to three more Club restaurants: Halsted House, Range House, and Mitch's Lakeside, which offer distinct spaces and menus and welcome both members of the Club and guests of the Inn.

ACCOMMODATIONS: High Hampton is a place like no other. The design is an ode to its rich heritage, with charming historical features honored and preserved, while also revitalized and upgraded. The traditional and rustic interiors are paired alongside modern accents and vibrant pops of color. The property's accommodations of 15 Inn Rooms, 30 Cottage Rooms, 5 Cottage Suites and 4 standalone accommodations offer guests a haven of refined, yet camp-like comfort with spectacular views of the surrounding property.

CLUB**ACTIVITIES:**

Offering 15 miles of hiking, guests and private owners can experience the abundance of nature and breathtaking mountain views surrounding High Hampton. Other amenities include a swimming pool and hot tub overlooking the 15-acre Hampton Lake (a natural water swimming lake with a beach); canoes and kayaks; tennis & pickle ball courts; and a kid's camp with supervised activities and programs; and more.

GOLF:

High Hampton offers an 18-hole golf course redesigned by Tom Fazio. With spectacular views of Rock Mountain, Chimney Top, Whiteside, and fairways that meander along natural streams, dense woods and open vistas, the approachable course offers nearly 7,000 yards of play from the back tees. Five sets of bent grass tee boxes will keep the course fun and enjoyable for a family outing yet challenging for players of all skill levels. Green complexes are designed with ample bunkering to fend off even the best approach shots.

DAHLIA GARDEN:

Dahlias have been a part of the experience at High Hampton since the early 1900s, when second owner Dr. William Stewart Halsted cultivated one of the country's foremost collections. Under the direction of gardener Drew English, the Dahlia Garden continues to be a part of High Hampton with peak bloom times in mid-July that last into the fall.

CHAMPION TREES:

High Hampton's old-growth trees were planted more than a century ago. Massive Ginkgo, Bottlebrush Buckeye, Bald Cypress, Copper Beech and North Carolina's largest Fraser Fir line the lawn at the Inn. And spectacular Maples, Black Birches, Sourwoods, and Yellow Poplars can be found by hiking the well-marked trails.

DONKEYS:

Donkeys and mules have been working on the High Hampton property for more than a century, having once helped build the property and farm the land. Today, two miniature donkeys, Ed & Fred, are family favorites and love being fed apples as well as offering cart rides to kids.

LOCATION:

1525 Highway 107 South Cashiers, N.C. 28717

Cashiers is located in Jackson County, NC, only 10 miles from Highlands and 49 miles from Asheville Regional Airport. Known as "The Heart Of The Blue Ridge Mountains," Cashiers is a popular vacation destination in North Carolina's Blue Ridge Mountains. Sitting at an elevation of about 3,500 ft. in the middle of the Nantahala National Forest, this cool, lush area has an abundance of beautiful spots for outdoor activities. Surrounded by mountain peaks of more than 5,000 ft., Cashiers has four distinct seasons and averages close to 80 inches of precipitation annually, resulting in lush landscapes that are filled with rivers and waterfalls. Cashiers is within driving distance of Greenville, Atlanta, Knoxville, Charlotte, Columbia and Nashville.

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RATES

+ RESERVATIONS: Seasonal rates vary throughout the year. Rates are for double occupancy and include access to seasonal Club amenities such as golf, tennis, pickleball, fitness center, swimming pool, nature trails and lake activities. May-October rates start at \$995. November, December, March, & April rates start at \$595. January & February rates start at \$395. Supplemental charges will apply for breakfast, lunch, dinner, alcohol, canned or bottled beverages, tea service, guided activities, gift shop items, specialty wellness and fitness classes, golf, golf or tennis instruction and additional food and beverage outside of those noted above. Please note that in January and February, High Hampton is closed on Monday, Tuesday and Wednesday; in March, we are closed Sunday through Wednesday; and in April, we are closed Tuesday and Wednesday. Guests departing the morning of closing days can still enjoy breakfast service, with the Inn reopening for arrivals and dinner on the afternoons of opening days.

For reservations, please visit <https://highhampton.com/reservations>.

For more information about High Hampton, please contact Baltz & Company:

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