

# PRIVATE EVENTS



PIPPIN HILL FARM & VINEYARDS









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# ENTERTAINING AT PIPPIN HILL

## A PRISTINE SETTING FOR PRIVATE EVENTS

Tucked into the gentle folds of the Blue Ridge foothills, Pippin Hill Farm & Vineyard is easy to get to, but feels far away, like your own private enclave of agrarian elegance.

It's a magical backdrop for a memorable event. Our vineyard is situated to grow the region's best grapes, just as our venue was designed to host the Southeast's finest events with our signature Artisan Catering™.



Whether hosting a board of directors or your future in-laws, Pippin Hill happily accommodates corporate groups or family celebrations, and most everything in between. Our personalized service and exceptional attention to detail means your particular meeting/event needs will be covered, with various venue options and innovative menus. As always, our wines make entertaining at Pippin Hill especially unique and memorable.

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## WHAT'S INCLUDED

Choice Of Prix-Fixe Menu Selections

Choice Of Bar Package or Pre-Selected Wine Pairings

Exclusive Use of Venue Space

5½ Ft. Round Dining Tables

6 Ft. Farm Tables

Linens, Napkins, China, Flatware, Stemware, and Barware

Chiavari Dining Chairs

Artisan Wooden Chairs Custom-Made in Mexico\*

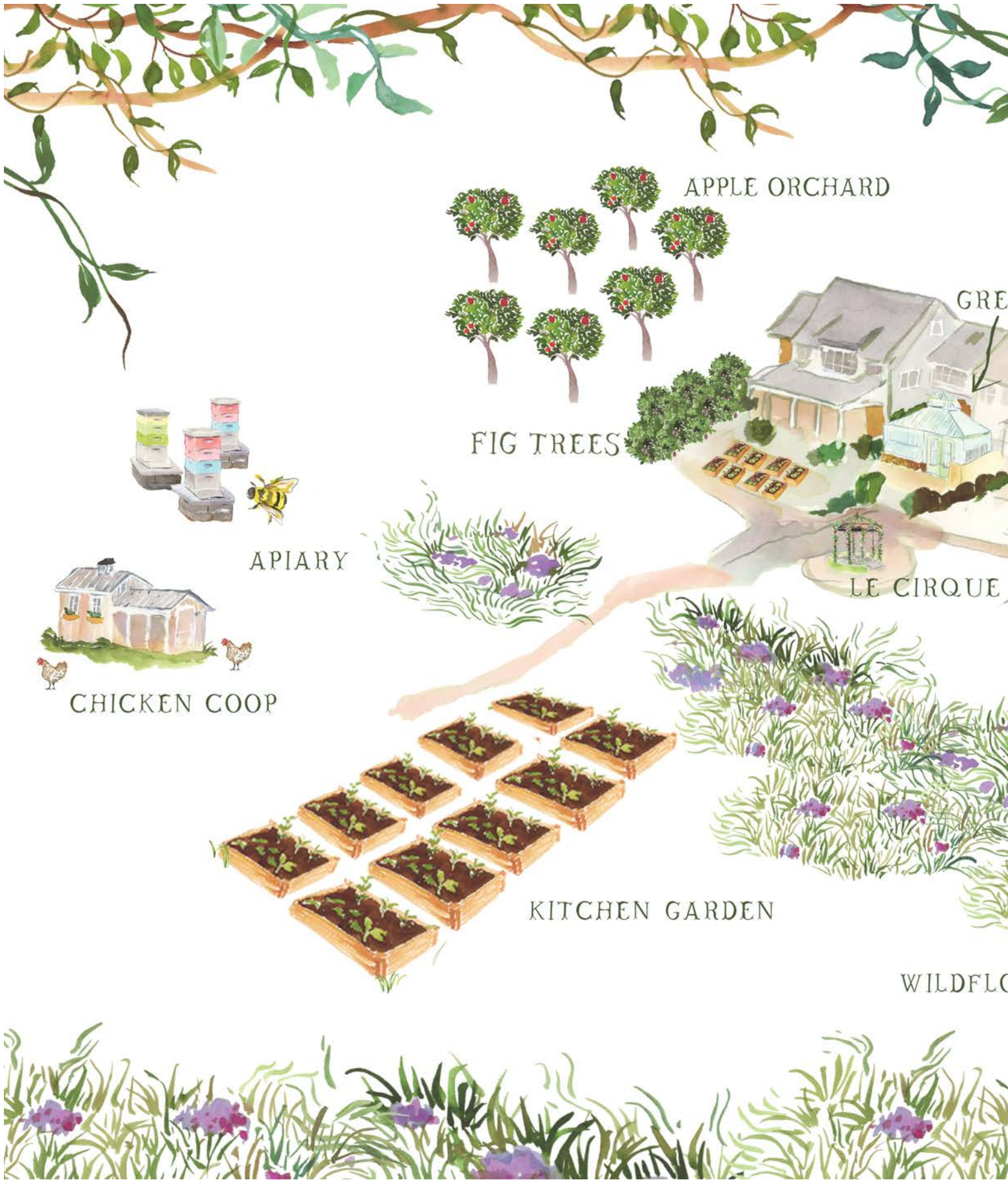
*\*Included with events in the Reserve Room*



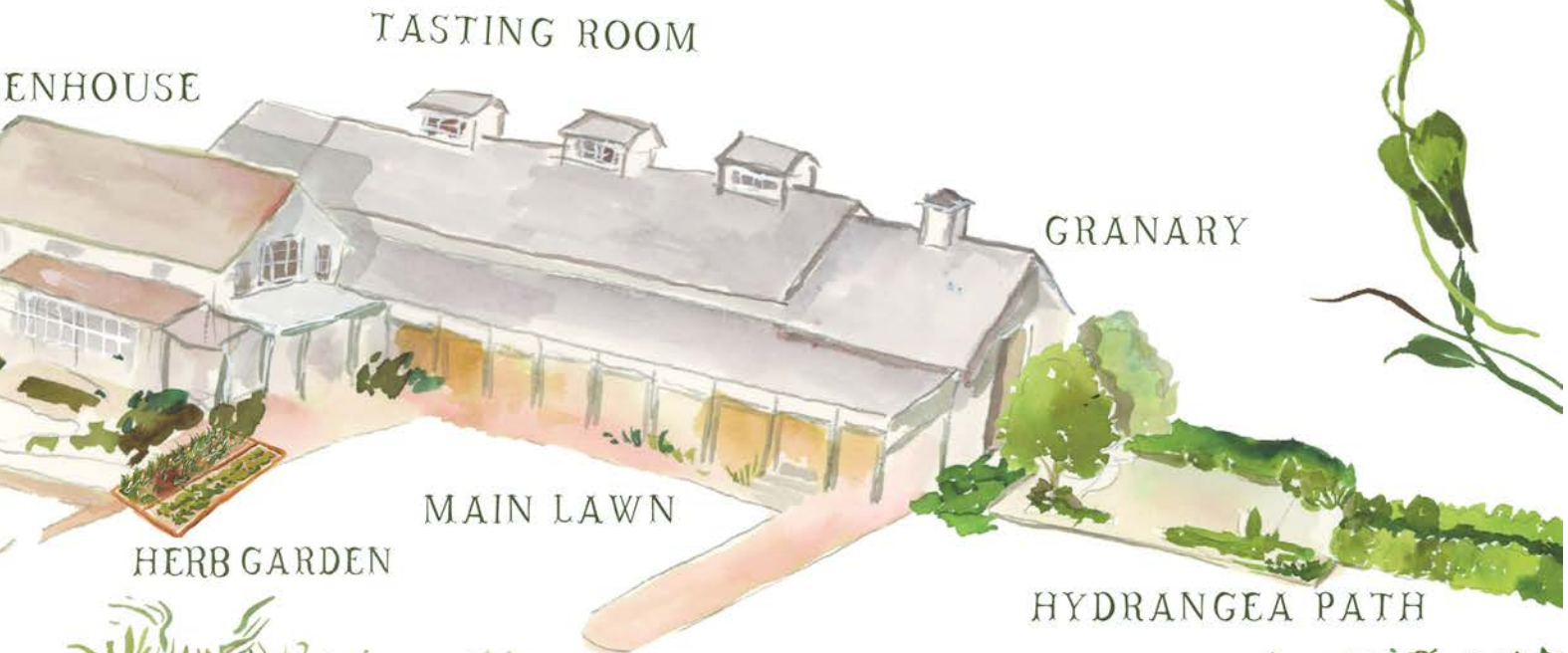


# EVENTS AT PIPPIN HILL

EVENT TYPE	EVENT DESCRIPTION	GUEST COUNT	SPACE <i>Pending Guest Count</i>	PAGE NUMBER
Luncheons	Host A Mid-Day Celebration <i>Choose A Seated or Stationed Menu</i>	10-250	Reserve Room, Granary	8
Corporate Retreats and Meetings	Partial Or Full Day Events with Spaces For Meeting, Dining, and Breakout Sessions <i>Our Menus Are Tailored to Every Style of Meeting</i>	10-250	Reserve Room, Granary	10
Dinners	Host a Social or Corporate Dinner <i>Choose A Seated or Stationed Menu</i>	25-250	Reserve Room, Granary	14
Large Group Events	Auctions, Benefits, Fundraisers, Galas, Holiday Parties, Weddings, Etc. <i>Choose A Seated or Stationed Menu</i>	60-250	Granary + Veranda	16
Cocktail Receptions	Serve Your Guests a Variety of Light Bites, Canapés and Cocktails	50-250	Reserve Room, Granary, Veranda, Tasting Room	18
Private Cooking Class	Private Cooking Instruction, Dinner and Wine	8-20	Kitchen + Reserve Room	20
Vintner's Table	Chef-Guided Tasting Experience Featuring a Custom Seasonal Menu and Wine Pairings	8-16	Tasting Room	21







FLOWER MEADOWS

VINEYARD LAWN



VINEYARD







## LUNCHEONS

Celebrate your next birthday party, private brunch, bridal shower or corporate luncheon with a glass of wine and sweeping vineyard views. Your choice of prix-fixe menu selections, flexible wine and bar package options, and hassle-free set up make planning easy, so you can focus on the celebrating.

### CAPACITY

#### SEATED LUNCHEONS

10- 60, Reserve Room

60- 200, Granary

#### STATIONED LUNCHEONS

10- 75, Reserve Room

75- 250, Granary

### WHAT'S INCLUDED

Choice Of Prix-Fixe Menu Selections

Choice Of Bar Package or  
Pre-Selected Wine Pairings

Exclusive Use of Venue Space

5½ Ft. Round Dining Tables

6 Ft. Farm Tables

Linens, Napkins, China, Flatware,  
Stemware, and Barware

Chiavari Dining Chairs

Artisan Wooden Chairs

Custom-Made in Mexico\*

*\*Included with events in the Reserve Room*







## SEATED

### I

#### PIPPIN BABY GREENS

Pickled Fennel, Radish, Basil,  
Buttermilk Dressing, Pecorino

### II

#### FRENCHED CHICKEN BREAST

Smashed Marble Potato, Haricot Vert,  
Mustard Dressing

### III

#### DARK CHOCOLATE TART

Lemon Cream, Savory Granola



## STATIONED

### THE JEFFERSON

#### GRILLED CHICKEN CAESAR SALAD

Parmesan, Roasted Tomato

#### HERBED SHRIMP

Grilled Scallion

#### SWEET CORN & RED ONION

Grilled Haricot Verts

#### HEIRLOOM TOMATO TABBOULEH

Romesco Sauce

## SAMPLE LUNCHEON MENUS





# CORPORATE RETREATS and MEETINGS

Discover the flexibility and ease of hosting your next corporate event at Pippin Hill. Featuring a private meeting space equipped with AV equipment, projector, and room divider\*, retreats at Pippin Hill have the convenience of a boardroom with the ambiance of an old-world winery. Enjoy flexible packages to make menu selections simple, convenient, and tailored to your occasion.

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## CAPACITY

10-50, Reserve Room;  
50-250, Granary

## WHAT'S INCLUDED

Choice Of Prix-Fixe Menu Selections

Choice Of Bar Package or  
Pre-Selected Wine Pairings

Exclusive Use of Venue Space

5½ Ft. Round Dining Tables

6 Ft. Farm Tables

Linens, Napkins, China, Flatware,  
Stemware, and Barware

Chiavari Dining Chairs

Artisan Wooden Chairs  
Custom-Made in Mexico\*

*\*Included with events in the Reserve Room*





## CONTINENTAL BREAKFAST

YOGURT WITH ASSORTED SEASONAL BERRIES

MARIEBETTE PASTRIES

...

## STATIONED LUNCH

### SOUP & SALAD

#### TOMATO BASIL SOUP

Pecorino, Grissini

#### SHARP AGED CHEDDAR & BROCCOLI SOUP

#### COBB SALAD

Pancetta, Feta Cheese, Avocado, Pippin Egg,  
Buttermilk Dressing

#### HAVARTI AND PEPPER JACK MELT

Banana Pepper Relish

#### TURKEY SANDWICH

Smoked Bacon, Avocado, Lime,  
Grilled Radicchio

...

## AFTERNOON SNACK

DARK CHOCOLATE BROWNIES

SEA SALT CHOCOLATE CHIP COOKIES

## SAMPLE MENU *and* SCHEDULE

Pippin Hill's Corporate Menu is designed with the flow of your corporate retreat in mind. In order to make the most of your event, our menu options and room layouts are customizable to meet your needs.

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### SAMPLE MEETING SCHEDULE

Design your schedule,  
we'll design the menu and setup!

#### ALL DAY

Breakfast

Meeting

Stationed Lunch

Breakout Session

Afternoon Snack

Meeting

Wine Reception

#### MID-DAY

Seated Lunch

Meeting

Wine Reception

#### MORNING TO NOON

Breakfast

Meeting

Stationed Lunch





# ACTIVITIES *and* ADVENTURE

At Pippin Hill, we love hosting local businesses for private events and corporate retreats.

What better place to discuss your business goals and get your creative juices flowing than over breathtaking Blue Ridge views, just 15 minutes from downtown Charlottesville? Our private events staff will take care of all the details; come ready to take care of business and we'll handle the rest.

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## GARDEN TOUR

Spend the morning or afternoon with Diane Burns, our horticulturalist, learning the ins and outs of our gardens here at Pippin Hill.

## DETAILS

Diane will walk you through our various gardens, introduce you to our chickens, and show you how we do farm-to-table.

## PARTICIPANTS

Maximum of 25 people

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## FIRE PIT & S'MORES

Enjoy making delicious s'mores by our firepit and watching the sunset.

## DETAILS

All of the gooey deliciousness including chocolate, marshmallows, and Graham Crackers.

## PARTICIPANTS

Quantity is based on 2/3 of your final guest count.







### **COOKING CLASS**

Experience cooking in our Pippin Hill kitchen with our culinary team, who will customize a theme for your event.

### **DETAILS**

In our hands-on cooking classes, we highlight our farm-to-table mission. Cooking classes include dinner, two glasses of wine, and printed recipe cards to take home.

### **PARTICIPANTS**

Minimum of 8 people, Maximum of 20 people

### **LAWN GAMES**

Choose 5 lawn games to be spread out on our property (or indoors should it rain).

### **DETAILS**

Cornhole, Lifesize Jenga, 3ft. Connect 4, Yard Checkers, Bocce Ball, Yard Dice, Kan Jam, and Ladder Ball

### **PARTICIPANTS**

No Limit





## DINNERS

Private dining at its finest. Whether for a celebration, client dinner, or just a gathering amongst friends, you provide the guest list and we'll take care of the rest.

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### CAPACITY

#### SEATED DINNERS

25-60, Reserve Room

50-200, Granary

#### STATIONED DINNERS

25-75, Reserve Room

75-250, Granary

### WHAT'S INCLUDED

Choice Of Prix-Fixe Menu Selections

Choice Of Bar Package or Wine Pairings

Complete Tabletop Rentals

Private Veranda for Cocktail Hour



## CANAPES

### SPRING PEA

#### WHIPPED CHÈVRE

Focaccia Crostini, Caramelized Shallot

#### HAMACHI TARTARE

Kirby Cucumber, Castelvetrano Olive, Dijon

#### MARYLAND STYLE CRAB CAKE

Tarragon Aioli, Parsley

#### KIMCHI & SKIRT STEAK TACO

Radish Sprout, Bulgogi Sauce

#### BELGIAN WAFFLE

Fried Chicken, Jalapeno Butter, Spiced Honey

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## SEATED

### I

#### PIPPIN BABY GREENS

Sheep Feta, Sherry Vinaigrette, Pine Nut,  
Crispy Shallot

### II

#### MARINATED GULF SHRIMP

Zucchini, Anson Mills Yellow Grits, Confit  
Tomato, Harissa Butter

### III

#### MEYER LEMON OLIVE OIL CAKE

Candied Lemon, Poppy Seed Ice Cream

## STATIONED

### PASTA

#### ORECCHIETTE

Fennel Spiced Pork Sausage, Baby Kale

#### RIGATONI

Oyster Mushroom, Fontina, Oregano

#### FRENCHED CHICKEN BREAST

Piquillo Pepper, Lemon

#### HEIRLOOM TOMATO

Burratini, Fig Vincotto

#### PIPPIN BABY GREENS

Golden Balsamic, Garlic Crumb

#### ROSEMARY THYME FOCACCIA

...

### LOCAL BEEF

#### ROASTED PRIME RIB

Caper Chimichurri

#### HEIRLOOM CARROT & BABY BEET SALAD

Young Pecorino

#### POACHED MARBLE POTATO

Garden Herbs

#### BRUSSELS SPROUT FARRO

Summer Squash, Citrus & Thyme

#### ROSEMARY & SERRANO PEPPER CORNBREAD

## SAMPLE DINNER MENUS





## LARGE GROUP EVENTS

Pippin Hill is designed to accommodate large events. From weddings to galas, benefit dinners and fundraisers, our signature events space, the Granary, offers the perfect setting for your large group to gather.

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### CAPACITY

Up to 250 Guests in the Granary

### WHAT'S INCLUDED

- Choice Of Prix-Fixe Menu Selections
- Choice Of Bar Package or Wine Pairing
- Exclusive Use of the Granary + Veranda
- 5½ Ft. Round Dining Tables
- Linens, Napkins, China, Flatware, Stemware, Barware
- Chiavari Dining Chairs











# COCKTAIL RECEPTIONS

Enjoy a selection of passed canapés and signature Pippin Hill cocktails as you watch the sun sink behind the Blue Ridge Mountains.

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**CAPACITY**

25-75, Reserve Room  
75-250, Granary + Veranda

**WHAT'S INCLUDED**

- Exclusive Use Of Venue Space
- AV Equipment + Projector\*
- Choice Of Prix-Fixe Menu Selections
- Round Cocktail Tables
- Portable Bars
- Linens, Napkins, China, Flatware, Stemware, Barware

*\*Included with events in the Reserve Room*





## CANAPÉS

### FRIED GREEN TOMATO

Pimento Cheese, Aleppo Pepper

### KIMCHI & SKIRT STEAK TACO

Radish Sprout, Bulgogi Sauce

### BUTTER POACHED LOBSTER TOAST

Shaved Celery, Chervil

### DUCK MEATBALL

Oyster Mushroom, Foie Gras,  
Cardamom Demi

### COMPRESSED WATERMELON

Whipped Goat Feta, Basil



## COCKTAIL HOUR DISPLAYS

### ARTISANAL CHEESE BOARD

MarieBette Baguette, Candied Nuts,  
Seasonal Fruit Chutney

### FARMER'S MARKET CRUDITÉ

Baby Carrots, Cucumber, Radish,  
Cauliflower, Preserved Lemon Hummus,  
Grilled Pita

### GRASS-FED BEEF SLIDERS

Cilantro Aioli, Pickled Onion,  
Pepper Jack Cheese

## SAMPLE COCKTAIL RECEPTION MENUS





# PRIVATE COOKING SCHOOL

Entertain clients, celebrate a special occasion, or boost team morale as you improve your culinary repertoire.

*Available Tuesday-Friday for groups of 8-20 in the evening.*

**CAPACITY**  
8-20 Guests

## WHAT'S INCLUDED

- Private Cooking Class and Garden Tour *Weather Permitting*
- Hands-On Cooking Demonstration
- Family Style Dinner
- Printed Recipe Cards to Take Home
- 2 Glasses of Wine







## PRIVATE GARDEN TOUR

Spend the morning or afternoon learning the ins and outs of our gardens here at Pippin Hill.

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### CAPACITY

8-25 Guests

### WHAT'S INCLUDED

Our team will walk you through our various gardens, introduce you to our chickens, and show you how we do farm-to-table.





## THE VINTNER'S TABLE

Book the Vintner's Table at Pippin Hill, showcasing our latest wine releases—from varietals to Meritage blends, each paired with a signature dish. For groups of 8-16 guests, reservation are required.

*Available Tuesday-Sunday between  
11 am and 3 pm.*

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### **CAPACITY**

8-16 in the Tasting Room

### **WHAT'S INCLUDED**

Chef-Selected 4-Course or  
5-Course Menu with Wine Pairings

Advance Reservation Required

Dedicated Server

Tableside Chef Explanation of Pairings



## 4 - COURSE

I

### ANDALUSIAN GAZPACHO

English Cucumber, Pistachio, Olive Oil  
*Paired with Rosé 2019*

II

### CHIOGGIA BEET SALAD

Radish, Goat Chevre,  
Pumpkin Seed Gremolata, Poblano Pepper  
*Paired with Sauvignon Blanc 2018*

III

### ORA KING SALMON

Grilled Fig, Cucumber, Mint, Citrus Pesto  
*Paired with Chardonnay Reserve 2018*

IV

### TOFFEE CARROT CAKE

Crème Fraîche, Maple Sugar,  
Banana Ice Cream  
*Paired with Wild Common Reserve 2017*



## 5 - COURSE

I

### ARTISANAL CHEESE BOARD

Fig Jam, Dried Apricot, Everything Crostini  
*Paired with Rosé 2019*

II

### STRAWBERRY SALAD

Local Strawberry, Whipped Feta,  
Greens From The Garden, Savory Granola  
*Paired with Sauvignon Blanc 2018*

III

### TAGLIATELLE

Beech Mushroom, Sourdough Crumb,  
Calabrian Chili, Herb Pesto  
*Paired with Chardonnay Reserve 2017*

IV

### WAGYU SHORT RIB

Shaved Asparagus, Meyer Lemon,  
Vat 17 Cheddar  
*Paired with Meritage 2014*

V

### DARK CHOCOLATE TART

Pomegranate, Soft Whipped Cream,  
Pumpkin Seed  
*Paired with Wild Common Reserve 2017*

## SAMPLE VINTNER'S TABLE MENUS





## THE RESERVE ROOM

### ONE SPACE, ENDLESS POSSIBILITIES

Featuring a sophisticated, upscale residential ambiance, The Reserve Room is comfortably appointed and can be configured in multiple ways to accommodate your needs—from wine dinners, social celebrations, wedding brunches, to day or evening receptions. The room opens onto a beautiful blue stone terrace, with dreamy mountain, vineyard and valley views. The 1,000 square foot flexible space is also ideal for board meetings or business retreats/dinners.

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### DETAILS

Up to 50 Guests Seated, Up to 75 for Receptions

Includes Exclusive Access to Reserve Room Terrace

Option for Room Divider and Projector + Screen

Choice of Prix-Fixe Menu Selections

Choice of Bar Package or Pre-Selected Wine Pairings

Complete Tabletop Rentals Included





## THE GRANARY

### OUR SIGNATURE EVENT SPACE

With its two-story vaulted ceiling and gracious 3,600 square feet, The Granary beautifully accommodates up to 250 guests for dinner and entertainment. The Granary is an ideal location for hosting large events like rehearsal dinners, charity benefits and large corporate retreats.

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### DETAILS

From 50, Up to 250

Complete Tabletop Rentals Included

Choice of Prix-Fixe Menu Selections

Choice of Bar Package or Pre-Selected Wine Pairings





## THE VERANDA

### SIP AND SAVOR THE SUNSET

Our classic stone Veranda offers the feel of Tuscany or Provence in the heart of Virginia. An ideal place for savoring the sunset as it sinks behind the Blue Ridge Mountains, many opt to enjoy a cocktail hour or reception on the Veranda. The weather-protected Veranda, which is fully enclosed during winter months, is a great place to entertain year-round.

This 1,800 sq. ft. space is complete with residential outdoor furniture, two bars, candlelit lanterns, space heaters in the winter, available sound system, sun shades and overhead fans.





## THE TASTING ROOM

### GATHER HERE

Our winery Tasting Room offers a welcoming indoor spot with incredible views for guests to relax. The Tasting Room features a large bar crafted from a 400-year-old Cypress tree. A perfect space for hosting an informal gathering, the Tasting Room is our primary space for dining at the Vintner's Table or indulging in a family-style meal after a private cooking class.

The Tasting Room is also a wonderful flex/overflow space for an additional bar if your primary activities are in The Granary or the Veranda.





# AMENITIES

## CUISINE & BEVERAGE

### PERSONAL CATERING CONSULTATION

Our team will advise you through the process of selecting the menu for the event.

### CUISINE & BEVERAGE SERVICE

Professional and highly trained wait staff, bartenders, and captains will deliver quality service throughout your event.

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## TABLE TOP

China Tableware

Custom Curated Linen

Woven Wicker or China Chargers

Stainless Cutlery Cream

Glassware for Select Beverages

*Including Red & White Wine Glasses, Rocks Glasses, High Ball Glasses from Schott Zwiesel Crystal*

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## DÉCOR & DESIGN

Hardwood Floors

Ambient Lighting

Sonos Sound System

5½ Ft. Round Banquet Tables

*Max Seating 10/Table*

Walnut Chiavari Chairs with Custom-Made Brown Silk Cushions

Artisan Wooden Chairs Custom-Made In Mexico

Private Outdoor Veranda or Reserve Room Terrace

Custom-Made 6 Ft. Wooden Farm Tables

Veranda Furniture

*Including Wooden Seats, Benches, and Tables*

Lounge Furniture

*Including Couch, Love Seat, and Coffee Table*

Round High-Top Cocktail Tables

Portable Bar



# FAQs

## **IS THERE A FOOD AND BEVERAGE MINIMUM?**

Yes, each private event space has its own food & beverage minimum spend that depends on type of event and day of week.

## **IS THERE A VENUE FEE AND WHAT DOES THAT INCLUDE?**

Our Private Event Fee is determined by type of event and day of the week. This fee covers a 2.5 or 3 hour reservation, tables, chairs, linens, complete table top rentals, as well as, set up and break down of your event. (See amenities page in our brochure) Pippin Hill is not responsible for setup of any decor items brought in.

## **DO YOU ALLOW DECORATIONS?**

Yes! We welcome decorations, such as flowers, menus, favors etc. We do not allow anything to be applied to the walls or building that will cause damage. We provide votive candles, but if you choose to bring additional candles, we require that they are in containers or on a stand to prevent damage to our surfaces and linens.

## **MAY WE BRING IN AN OUTSIDE CATERER?**

With the exception of cake, we do not allow outside food. Pippin Hill's Artisan Catering must provide all of your food & beverage items. We would be happy to cut and serve your cake.

## **CAN GUESTS ORDER FOOD OR WINE OFF OF THE TASTING ROOM MENU?**

No. Our Tasting Room can only accommodate smaller groups. Our private event catering menu was designed with larger groups in mind. Due to liquor license restrictions, wine cannot be purchased in our Tasting Room and brought into an event.

## **DOES THE ADMINISTRATIVE FEE COVER GRATUITY?**

A 22% Administrative Fee is added for equipment and operating fixed costs, insurance and to defer overhead costs. No part of this administrative fee is provided to wait staff or service employees, as those are included in the overall pricing. Tip is not included or expected, but certainly appreciated!

## **IS THE BAR PACKAGE CHARGED PER PERSON?**

Yes. All adult guests over 21 years old are charged the selected bar package at an hourly rate.

## **CAN WE OFFER A CASH BAR OR A BAR BASED ON CONSUMPTION?**

No. The per-person, per-hour bar package is the only package we offer. This guarantees efficient and seamless service.

## **DOES THE BAR PACKAGE INCLUDE NON-ALCOHOLIC DRINKS?**

Yes. Bar packages include soft drinks and other non-alcoholic bar standards (club soda, tonic water, juice).



## CONTACT

### EMILY HUSSLEBEE

Private Event Sales Manager  
at Pippin Hill Farm & Vineyards

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## PHOTOGRAPHY

Eric Kelley, Jen Fariello, Aaron Watson, Elisa Bricker,  
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## WATERCOLOR

Sara Fitz





PIPPIN HILL FARM  
& vineyards