

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.



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



APPLE ORCHARD

FIG TREES

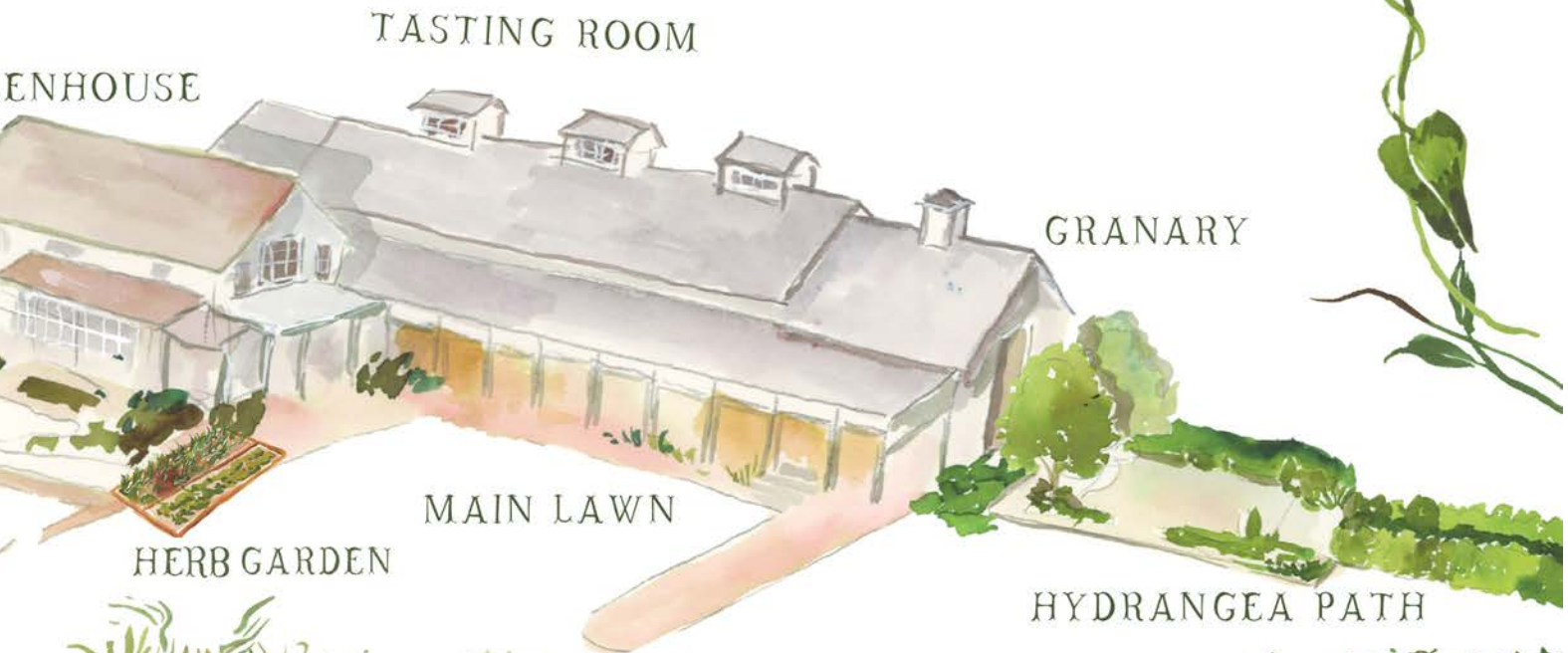
APIARY

CHICKEN COOP

KITCHEN GARDEN

LE CIRQUE

WILDFLO



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.

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.

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.

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

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.

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.

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.

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.

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.*

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.

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.

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.

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

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

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WATERCOLOR

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PIPPIN HILL FARM
& vineyards