



PIPPIN HILL FARM  
& vineyards



*Private Dining in*  
The Reserve Room



# PRIVATE DINING



## THE RESERVE ROOM

(from 25 - 50 guests seated, 25 - 75 receptions)

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 and wedding brunches to daytime 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.

### ENTERTAINING MADE EASY AT PIPPIN HILL:

- Choice of prix-fixe menu selections
- Choice of bar package or pre-selected wine pairings
- Complete tabletop rentals included

### THE RESERVE ROOM HOURS

Dinners and Receptions: Tuesday - Sunday evenings after 5pm, 3-hour reservations

Luncheons: Tuesday - Saturday, between 11 am - 3 pm, 2.5-hour reservations

Weekend Brunches: Saturday - Sunday, between 11 am - 3 pm, 2.5-hour reservations

[events@pippinhillfarm.com](mailto:events@pippinhillfarm.com)

434.218.1445

[www.pippinhillfarm.com](http://www.pippinhillfarm.com)

*Pippin Hill can accommodate parties greater than 50 in The Granary, our 3,000 square foot private events space. Please contact our events team to learn more and to request our private events brochure.*

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# PACKAGES

## *Private Dinner: Tuesday–Sunday 6pm–9pm*

GUESTS	PRIVATE EVENT FEE	FOOD & WINE
25-50	\$250 <i>mid-week</i> \$500 <i>Fri-Sun</i>	Passed canapés \$18/person/hour; three-course plated dinner from \$65 per person; wine pairings available upon request.

## *Cocktail Reception: Tuesday–Sunday 6pm–9pm*

GUESTS	PRIVATE EVENT FEE	FOOD & WINE
25-75	\$250 <i>mid-week</i> \$500 <i>Fri-Sun</i>	Passed canapés \$18/person/hour. Wine, beer, liquor packages & specialty cocktails available ~ See pages 20-21.

## *Luncheons: 2 ½ Hour Reservation between 11am and 3pm*

GUESTS	PRIVATE EVENT FEE	FOOD & WINE PRICING
25-50	\$200 <i>mid-week</i> \$250 <i>Fri-Sun</i>	Prix-fixe or stationed menus from \$40 per person. Wine, beer, liquor packages & specialty cocktails available ~ See pages 20-21.

## *Pippin Hill Brunch: 2 ½ Hour Reservation between 10am and 3pm*

GUESTS	PRIVATE EVENT FEE	FOOD & WINE PRICING
25-50	\$300	Stationed menu~ \$45 per person. Wine, beer, liquor packages & specialty cocktails available ~ See pages 20-21.

*20% administration charge and 9.3% tax not included  
\$1,500 food and beverage minimum, exclusive of tax & service  
\*Bar packages priced separately*

# THE RESERVE BRUNCH

## SAMPLE STATIONS

*Select Four*

SEASONAL FRUIT AND BERRIES  
Clotted Cream

HOUSE-MADE GRANOLA  
Rosemary Honey, Greek Yogurt

PIPPIN HILL'S SHAVED SALAD  
Baby Carrot, Fennel, Arugula, Date, Creamy Herb Dressing

BUCKWHEAT VANILLA PANCAKES  
Macerated Lemon, "AA" Maple Syrup

ANSON MILLS ORGANIC STONE GROUND GRITS  
'Nduja, Caramelized Appalachian Cheese

CRISPY SMOKED BACON  
Poached Farm Egg, Scallion Buttermilk Biscuit, Sauce Cheron

HOUSE-CURED SALMON  
Toasted Sourdough, Ravigote, Cherry Belle Radish

## FOR THE TABLE

*House Made Breads, Whipped Honey Butter and Seasonal Preserves*

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PRIX-FIXE BRUNCH \$45

*Fresh Brewed Coffee and Hot Tea Station Included*

*Wine and Signature Brunch Cocktails ~ Pricing on Request*



# SEATED LUNCHEONS

## THE SHENANDOAH

### SAMPLE MENU

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### FIRST COURSE

#### RED KURI SQUASH VELOUTÉ

Carraway Grissini

### SECOND COURSE

#### ROASTED CHICKEN BREAST

Cipollini Hash, Seasonal Vegetables, Calvados Jus

### DESSERT

#### SEASONAL CRISP

Wildflower Honey Gelato

**\$40 + BAR/PERSON**

*See private event beverage pricing on p. 20-21*



# SEATED LUNCHEONS

## THE BLUE RIDGE

### SAMPLE MENU



### FIRST COURSE

#### GOLDEN BEET CARPACCIO

Baby Oakleaf Lettuces, Chèvre Crema  
Spanish Almonds, Rose Agrodolce

### SECOND COURSE

#### SEARED ATLANTIC SNAPPER

Charred Broccolini, Tomato Confit, Crispy Shallot

### DESSERT

#### MEYER LEMON CURD

Cardamom Tuile, Panna

\$50 + BAR/PERSON

*See private event beverage pricing on p. 20-21*



# STATIONED LUNCHEONS

## THE PIPPIN

### SAMPLE MENU

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#### PIPPIN HILL'S COBB SALAD

Avocado, Fennel, Bacon, Hard Boiled Egg  
Ricotta Salata, Sambal Vinaigrette

#### SMOKED TURKEY

Arugula, Dill, Brie

#### EDWARDS COUNTRY HAM

Comté, Honeycup's Mustard

#### TOMATO PESTO & SMOKED BURRATA

Purple Basil, Saba

#### CURED ATLANTIC SALMON

Shaved Fennel and Cucumber, Horseradish Crème Fraîche

### DESSERTS DISPLAYED ON TABLE

*Meyer Lemon Cupcakes*

*Chocolate Covered Strawberries*

\$50 + BAR/PERSON

*See private event beverage pricing on p. 20-21*

# COCKTAIL RECEPTION

## CANAPÉS

### SAMPLE MENU

*Select Five*

*\$15 per person per hour*

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### GARDEN

PUFFED TORTILLA, Avocado Crema, Preserved Cherriette Radish  
FRIED GREEN TOMATO, Pimento, Diced Scallion  
APPLE MOSTARDA, Warm Ricotta, Charred Bread  
ATHENA CANTALOUPE TARTARE, Chive Blossom, Vintage Saba  
WARM LEEK VELOUTÉ, Harissa Oil, Grissini

### WATER

RILLETTE OF ARCTIC CHAR, Crème Dijon, Lovash  
LOBSTER SABAYON, Domestic Caviar, Fines Herbes  
CRISPY OL' SALT OYSTER, Sambal, Kecap Manis  
POACHED SHRIMP TOAST, Avocado, Radish Slaw  
ATLANTIC YELLOWFIN TUNA SEMI-CRUDO, Cucumber, Togarashi

### PASTURE

WAGYU BEEF, Merlot, Crispy Shallots  
TEMPURA QUAIL, Yuzu Aioli, Pickled Pequin Chile  
CRISPY PORK BELLY, Grilled Scallion, Black Radish  
GRIDDLED CROQUE MONSIEUR  
BUFFALO CREEK BEEF TARTARE, Gochujang, Baby Shiso



# DISPLAYS

*Enhance Your Menu*

## SAMPLE MENU

*Priced Per Person*



### FARMER'S MARKET CRUDITÉ | \$8

Green Beans, Carrots, Cucumbers, Radishes  
Cherry Tomatoes, Cauliflower, Citrus Hummus, Red Pepper Spread

### WOOD-OVEN FLATBREADS | \$8

Late Harvest Grape Caponata, Garden Herb Chèvre  
Oven Roasted Pepper Tapenade, Artichoke Pesto

### LOCAL AND INTERNATIONAL CHEESES | \$12

Spiced Nuts, Fig Jam, Lavender Honey, French Bread

### CHARCUTERIE | \$14

Assortment of Ollie Salami, La Quercia Prosciutto, VA Country Ham  
Purple Mustard, Cured Olives, Pepper Jelly, Grilled Bread

### PIPPIN HILL SLIDERS | \$18

Smoky Ketchup, Melted Cheddar, Parmesan Fries

### JUMBO LUMP CRABCAKES | \$25

Smoky Mac and Cheese, Cornbread with Honey Butter,  
Pippin Apple Slaw, Lemon Aioli, Remoulade

### GRILLED GRASS-FED BEEF TENDERLOIN | \$28

Roasted New Potatoes, Rosemary, Garlic Butter,  
ABC Bakery Miche, Gremolata, Fresh Horseradish Cream

# SPRING/SUMMER SEATED DINNERS

## THE CHESAPEAKE

### SAMPLE MENU

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### FIRST COURSE

#### WHISPER HILL FARM HEIRLOOM TOMATOES

Torn Burrata, Garden Herbs

Vintage Saba, Ligurian Olive Oil, Charred Bread

### SECOND COURSE

#### GRILLED RED SNAPPER

Poached Corona Beans, Salad of Baby Zucchini  
and Wild Ramps, Baby Leek Soubise

### DESSERT

#### MEYER LEMON CURD

Cardamom Tuile, Panna

\$65 + BAR/PERSON

*See private event beverage pricing on p. 20-21*

#### *Sample Vegetarian Entrée Options*

#### VADOUVAN SPICED CHICKPEA CAKE

Summer Radish Salad, Meyer Lemon Crema

#### GRILLED SUMMER ZUCCHINI

Tomato Confit, Crispy Shallots, Ricotta

#### SPRING PEA RISOTTO

Sungold Tomatoes, Essence of Truffle

# SPRING/SUMMER SEATED DINNERS

## THE MADISON

### SAMPLE MENU



### FIRST COURSE

#### SILVER QUEEN CORN AGNOLOTTI

Warm Jonah Crab, Buttered Fava Beans  
Shaved Garden Chillies, Smoky Bacon

### SECOND COURSE

#### MERLOT MARINATED FILET OF PRIME BEEF TENDERLOIN

Smashed Parsnip, Maitake Mushroom  
Crispy Garlic, French Brandy Jus

### DESSERT

#### WHITE PEACH CRISP

Wildflower Honey Gelato, Blue Borage

**\$70 + BAR/PERSON**

*See private event beverage pricing on p. 20-21*

*Vegetarian Entrée Options - See p. 15*





# FALL/WINTER SEATED DINNERS

## THE ALBEMARLE

### SAMPLE MENU

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### AMUSE BOUCHE

Chef's Choice

### FIRST COURSE

#### MANAKINTOWNE BABY GREENS

Pickled Cherries, "Papillon" Crema, Sourdough Crisp

### SECOND COURSE

#### DRY AGED PRIME STRIPLOIN

#### OF BUFFALO CREEK BEEF

Roasted Garlic Potato Purée, Charred Pearl Onions

Thumbelina Carrots, Au Poivre

### DESSERT

#### SPICED SWEET POTATO SOUFFLÉ

Calvados Chantilly, Brown Sugar Crumble

\$70 + BAR/PERSON

*See private event beverage pricing on p. 20-21*

*Vegetarian Entrée Options ~ See p. 15*

# FALL/WINTER SEATED DINNERS

## THE JEFFERSON

### SAMPLE MENU

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### FIRST COURSE

#### RAPPAHANNOCK OYSTER CHOWDER

Smoky Bacon, Harissa, Toasted Brioche

### SECOND COURSE

#### GRAPE LEAF BRINED AYRSHIRE

#### FARMS CHICKEN BREAST

Celeriac and Sage Gratin, Grilled Oyster

Mushrooms, Beurre Monté

### DESSERT

#### MEYER LEMON OLIVE OIL CAKE

Buttermilk Gelato, Pickled Huckleberries

**\$65 + BAR/PERSON**

*See private event beverage pricing on p. 20-21*

*Vegetarian Entrée Options ~ See p. 15*

# LIQUOR, WINE & BEER PACKAGES

See adjacent page for wine & beer choices

## BAR PACKAGES

CLASSIC BAR PACKAGE
First Hour - \$22 per person
Each Additional Hour - \$12 per person

Classic Wines - Choose 2 white, 2 red
Beer - Choose 4
Liquor
Tito's Vodka
Bombay Dry Gin
Dewars Scotch
Maker's Mark Bourbon
Kraken Black Spiced Rum

PREMIUM BAR PACKAGE
First Hour - \$26 per person
Each Additional Hour - \$14 per person

Classic Wines - Choose 2 white, 2 red
Sparkling Wines ~ <i>Included in Premium</i>
Sparkling Blanc de Blanc
Sparkling Summer Farm Rosé
Beer- Choose 4
Liquor
Grey Goose Vodka
Bombay Sapphire Gin
Johnnie Walker Red Scotch
Buffalo Trace Bourbon
Mount Gay Rum

LUXURY BAR PACKAGE
First Hour - \$30 per person
Each Additional Hour - \$16 per person

Classic Wines - Choose 4	Liquor
Sparkling Wines ~ <i>Included in Luxury</i>	Boyd & Blair Vodka
Sparkling Blanc de Blanc	Hendrick's Gin
Sparkling Summer Farm Rosé	Glenmorangie 10 Year Scotch
Beer - Choose 4	Woodford Reserve Bourbon
	Barbancourt Rhum

*Bar Standards: Club Soda, Tonic Water, Coca Cola Products, Cranberry Juice, Grapefruit Juice, Orange Juice, Grenadine, Lemon, Limes, Cherries*

# WINE & BEER

## WINE & BEER PACKAGES

### WINE & BEER PACKAGE

First Hour - \$18 per person

Each Additional Hour - \$9 per person

Classic Wines - Choose 2 white, 2 red

Beer - Choose 4

### WINE PACKAGE

First Hour - \$16 per person

Each Additional Hour - \$8 per person

Classic Wines - Choose 2 white, 2 red

### Classic Wines - Choose 2 white, 2 red

Chardonnay

Cabernet Sauvignon

Rosé

Merlot

Zero White (Blend)

Petit Verdot

### Beer- Choose 4

Brother's The Great Outdoors

Shock Top

Bud Light

Starr Hill Love

Newcastle Brown Ale

Starr Hill Jomo

Devil's Backbone 8pt IPA

Legend Lager

### Reserve and Sparkling Wines - Additional charge of \$4.50 per person per wine

Reserve Chardonnay

Sparkling Blanc de Blanc\*

Reserve Merlot

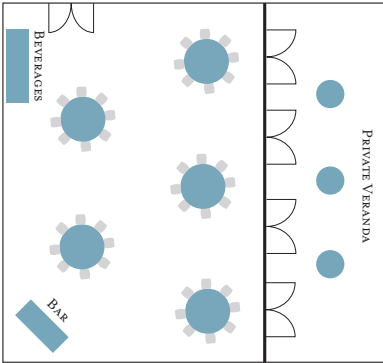
Sparkling Summer Farm Rosé\*

- Champagne Toast additional \$8pp.
- \*Sparkling wines included in Premium & Luxury Bar Packages.
- Signature Cocktails available at \$12pp; please refer to our cocktail menu for selections.
- Non-alcoholic bar available for children and guests aged 21 and under at \$10pp.
- Pricing does not include 20% administration fee or applicable 9.3% tax.

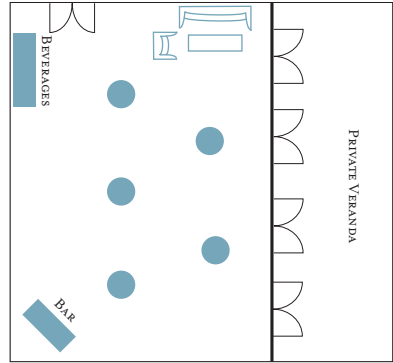


# SAMPLE LAYOUTS

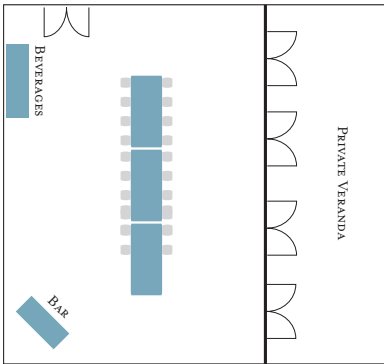
*Seated Dinner*



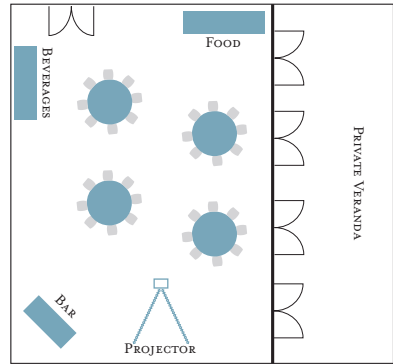
*Cocktail Reception*



*Seated Luncheon with Farm Tables*



*Corporate Retreat*



## ABOUT PIPPIN HILL

Pippin Hill Farm & Vineyards is unique among the growing number of fine wineries along Virginia's Monticello Wine Trail. We not only create distinguished boutique wines, Pippin Hill's Tasting Room pairs them with some of the most elevated cuisine you'll find in these gentle hills. Local, fresh, seasonal, from vineyard- and farm-to-table is how we do things, and always with Pippin Hill's welcoming sense of relaxed elegance. Our vineyard is situated to grow the region's best grapes, just as our venue was designed to host the Southeast's finest events. From weddings to graduations, to board meetings and business dinners, Pippin Hill Farm & Vineyards is an all-season, flexible, full-service venue.

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*5022 Plank Road, North Garden, VA 22959*

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