

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- 200, Granary + Veranda

WHAT'S INCLUDED

- Exclusive use of venue space
- AV equipment + projector*
- Choice of prix-fixe menu selections
- Round cocktail tables
- Movable bars
- Linens, napkins, china, flatware, stemware and barware

**Included with events in the Reserve Room*

Sample Cocktail Reception Menu

PASSED CANAPÉS

FRIED GREEN TOMATO, Pancetta, Peppadew Aioli
PRESERVED MARA DES BOIS STRAWBERRY, Caromont Chèvre, Candied Walnut, Brioche
KIMCHI & SKIRT STEAK TACO, Radish Sprout, Bulgogi Sauce
BUTTER POACHED LOBSTER ROLL, Shaved Celery, Chervil
DUCK MEATBALL, Oyster Mushroom, Foie Gras, Cardamom Demi-glace

CULINARY DISPLAYS

Artisanal Cheese Board

MarieBette Baguette, Candied Nuts, Seasonal Fruit Chutney

Grass-Fed Beef Sliders

Rosemary Onion Jam, Raclette Cheese, Mustard Seed Aioli

PRICING

Canapés from \$20 per person. Wine, beer, and liquor packages & specialty cocktails available. Inquire about adding a culinary display.

[INQUIRE](#)