



PIPPIN HILL FARM & vineyards

HOLIDAY PARTIES

Pippin Hill is a one-stop-shop for planning your Holiday Party - effortlessly. Let our experienced events and culinary team organize the details, leaving you valuable time to work on that toast! Our all inclusive package, professionally trained staff, and in-house catering and bar provide a truly turn-key experience for your Festive Holiday Fête or January Jubilee. You take care of the guest list, and we'll take care of the rest!

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

OUR SPACES

THE GRANARY	RESERVE ROOM
60- 200 Guests	Up to 60 Guests
3,600 Sq. Ft	1,000 Sq. Ft.

SPECIAL OFFER

Book by October 31st and enjoy a complimentary Holiday Offer:

- Specialty Holiday Cocktail with Bar Package
- Sparkling Blanc de Blanc with Bar Package
- Vintner's Table Experience for Six Guests
- Brunch for Six Guests at Red Pump Kitchen



OUR FOOD & WINE

Our culinary team has designed thoughtful seasonal menu options for seated and stationed dinners, all reflecting Pippin Hill's fresh approach to locally-sourced artisanal cuisine. Inquire for all available menu options.

SAMPLE MENU

CANAPÉS

RACLETTE GOUGÈRE, Pecorino, Black Truffle
 BAKED APPLE, Caromont Chèvre, Candied Walnut, Brioche
 CURED SALMON GRAVLAX, Lemon Curd, Sturgeon Caviar
 LAMB SHOULDER BLUE CORN TACO, Cumin, Tzatziki
 BRAISED SHORT RIB, Seared Anson Mills Polenta, Cilantro

FIRST COURSE

HEN-OF-THE-WOOD MUSHROOM VELOUTÉ
 Thyme, Coriander Crème Fraîche

ENTRÉE COURSE

CIDER GLAZED CHICKEN BREAST
 Cauliflower, Charred Greens, Chestnut Purée, Brown Butter

DESSERT

DARK CHOCOLATE GÂTEAU
 Marinated Blackberry, Banana Caramel

SAMPLE MENU

CANAPÉS

BI-COLOR CORN HUSHPUPPY, Green Goddess
 MARYLAND CRAB CAKE, Pickled Scallion Aioli, Fennel Pollen
 YELLOWFIN TUNA, Kirby Cucumber, Dijon, Shallot
 MASALA CHICKEN PAPADUM, Sultanas, Toasted Coconut
 DUCK MEATBALL, Oyster Mushroom, Foie Gras,
 Cardamom Demi Glace

FIRST COURSE

ROOT VEGETABLE SALAD
 Watercress, Citrus Salt, Ice Wine Vinegar

ENTRÉE COURSE

ROASTED BEEF TENDERLOIN,
 Parsnip Purée, Grilled Brussels Sprout, Roasted & Pickled
 Hen-of-the-Wood Mushroom, Merlot Reduction

DESSERT

TOFFEE CARROT CAKE
 Crème Fraîche, Vanilla Bean Gelato, Candied Peanut

WINE PACKAGE
Classic Wines - Choose 2 white, 2 red

WINE & BEER PACKAGE
Classic Wines - Choose 2 white, 2 red
Beer - Choose 4

BEERS: Brother's The Great Outdoors, Bud Light, Newcastle Brown Ale, Legend Lager, Devil's Backbone 8pt. IPA, Shock Top, Starr Hill Love, Starr Hill Jomo

CLASSIC BAR PACKAGE
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
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
Eagle Rare Bourbon
Mount Gay Rum

FEES

FOOD & BEVERAGE

3-course dinner begins at \$65
 per person + canapés +
 bar package

VENUE FEE

\$250 - \$750

BEVERAGE PACKAGES

Wine Package:
 First Hour \$16pp | Each Additional Hour \$8pp

Beer & Wine Package:
 First Hour \$18pp | Each Additional Hour \$9pp

Classic Bar Package:
 First Hour \$22pp | Each Additional Hour \$12pp

Premium Bar Package:
 First Hour \$26pp | Each Additional Hour \$14pp