



WEDDINGS
PIPPIN HILL FARM
& vineyards

ISSUE VIII



Cover Photo: Jen Fariello | Above Photo: Laura Gordon Photography

PIPPIN HILL FARM & VINEYARDS

Winery Weddings Issue VIII

YOUR WEDDING AT
Pippin Hill Farm & Vineyards

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WELCOME TO

Pippin Hill Farm & Vineyards

Pippin Hill Farm & Vineyards is an all-season, full-service venue for the ultimate wine country weddings. Located just outside of Charlottesville, Pippin Hill overlooks our lush vineyards and the dreamy Blue Ridge Mountains—an exquisite backdrop for our expertly designed event spaces. Every detail has been carefully thought out to make your wedding seamless. It blends rustic charm, modern elegance, and world-class cuisine.

This dream venue brought to life reflects a signature timeless aesthetic and a high-touch approach to hospitality. Each custom aspect of Pippin Hill is designed to offer the essential elements of successful, effortless entertaining. Pippin Hill's garden-to-table cuisine celebrates Charlottesville's renowned local food movement by forming partnerships with regional producers and artisans.

Pippin Hill is owned by Easton Porter Group co-founders Lynn Easton and Dean Andrews. The couple designed the venue together—a true marriage of their talents. Andrews has more than 30 years experience in the hospitality industry developing luxury properties, and Easton is a nationally recognized wedding planner and event stylist.

Pippin Hill's commitment to simple pleasures, organic beauty, and warm professionalism makes this one of the country's most desired wedding venues.

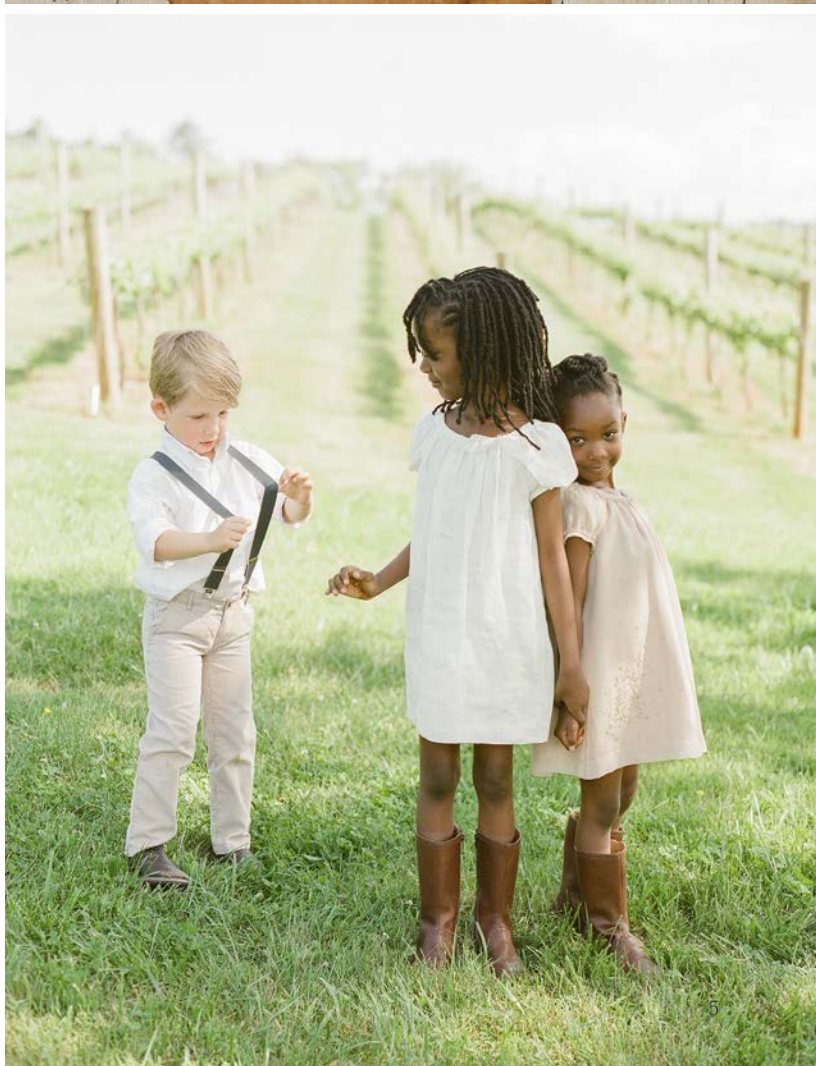




Photo: Jen Fariello

PIPPIN HILL FARM & VINEYARDS

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A NOTE FROM THE OWNERS

“Our heart and soul went into the creation of Pippin Hill. We have been in the hospitality industry and planning events for over 20 years, so when we got the opportunity to design our own venue, we focused on blending beautiful aesthetics with superb function. For us, Pippin Hill is a place to experience estate grown wine, world-class cuisine, and expert service. For events, we created a winery where our brides ‘come home’ and experience their most memorable day in one of the country’s most remarkable settings.”

— Lynn Easton and Dean Porter Andrews

Photo: Jen Fariello

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ABOUT THE OWNERS

Partners in vision, business, and life, Lynn Easton and Dean Andrews share a love of discovering unique destinations and bespoke experiences. They combined their talents and vision in 2012 to launch Easton Porter Group and create a meaningful, mindful and memorable hospitality company, to share their love of authentic food, wine and hospitality with others. Each brings a depth of career experience — Dean on the hospitality business side and Lynn with luxury event design and management expertise — to form a duo that covers all bases in global hospitality that drives our company’s growth, including earning accolades as part of the 2016 Inc. 500 fastest growing private companies in America.

LYNN EASTON | *Co-founder and Creative Director*

As creative director and co-founder of Easton Porter Group, Lynn Easton provides strategic vision and a well-honed stylistic eye to all aspects of Easton Porter Group properties and operations. An international speaker and lifestyle-influencer, Lynn’s sophisticated design sensibilities set the tone for the Easton Porter Group luxury brand and her impeccable attention to layered detail is what keeps us reaching high standards of quality. Her background as a live television producer has served Lynn well in founding Easton Events LLC, an internationally recognized ultra-luxury event and destination wedding planning firm under the Easton Porter Group umbrella. She is regularly featured on the “best of” lists published in Vogue and Harper’s Bazaar. She is an inspired innovator and relentless pursuer of refinement, which is evident in the lush textures and patina of our celebrated boutique hotels, restaurants, wineries and event venues. Under her creative direction, each Easton Porter Group project, property or marquee occasion showcases an intuitive sense of stage setting with classic, fresh design. Lynn is a graduate of Barnard College in New York City, the sister school of Columbia University.

DEAN PORTER ANDREWS | *Co-founder and CEO*

Dean Andrews’ bold vision and business acumen undergird all Easton Porter Group endeavors. He loves the hands-on aspects of developing hospitality enterprises, from finding exceptional properties to making guests feel welcome, to curating vintages for the wine lists, to fine-tuning market trends and business financial projections. He’s honed expertise in every aspect of the industry through decades of international luxury hospitality management.

Andrews co-founded Easton Porter Group in 2012 after a distinguished run as President of the Americas and Senior Operating Officer at Orient-Express Hotels Ltd. During his twelve-year tenure with Orient-Express, he oversaw some of the world’s most exclusive properties, expanded the company’s portfolio from eleven properties to fifty, with total revenues of over \$600 million, and was one of three directors charged by the board of Orient-Express Hotels to collaborate with the investment community during the company’s successful IPO on the NY Stock Exchange in 2000. In addition to Orient-Express, Andrews has held senior management positions with Omni Hotels, including serving as a General Manager and Regional Vice President of Operations and as Vice President of Asset Management which entailed overseeing the company’s strategic growth plans with Hong Kong-based ownership, Wharf Holdings, and began his career with hotel management positions with London-based Lex Hotels. Andrews studied at the University of Colorado and Columbia University, but is perhaps most proud of his honorary doctorate from Johnson & Wales University, given in recognition of his contributions to developing their food and beverage apprenticeship programs. He’s acquired, repositioned and operated resorts, boutique and large luxury hotels and acclaimed restaurants across the globe, helping elevate the standards of hospitality excellence worldwide. Today he loves nothing more than honing the finer points of Easton Porter Group’s boutique properties, because that’s what three decades in the hospitality industry has taught him: every detail counts.



Photos: (left and bottom) Jen Fariello, (right) Rebecca Yale Photography

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Curated Fêtes



SPRING WEDDINGS
PAGE 13



SUMMER WEDDINGS
PAGE 17



FALL WEDDINGS
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WINTER WEDDINGS
PAGE 25

Mechelle & Julia

A CHERRY BLOSSOM-INSPIRED DAY

Event Design: *Just a Little Ditty Events* | Photos: *Rebecca Yale Photography*



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PIPPIN HILL FARM & VINEYARDS

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Katie & Ryan

SOMETHING BORROWED, SOMETHING BLUE

Event Design: Jacin Fitzgerald | Photos: Ryan Ray



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Fall Weddings

Lauren & Adam

GOLDEN AUTUMN ON THE HILL

Event Design: Easton Events | Photos: Tec Petaja



PIPPIN HILL FARM & VINEYARDS

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Winter Weddings

Nan & Dan

AN EVERGREEN WINTER

Event Design: Amore Events | Photos: Elisa Bricker



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Mr & Mrs

TO HAVE & TO HOLD

PLEASE JOIN US FOR
A REHEARSAL DINNER CELEBRATING

Max and Dan

DECEMBER EIGHTEENTH
AT HALF PAST FIVE IN THE EVENING

THE LOCAL
CHARLOTTESVILLE, VIRGINIA

HOSTED BY
THE GROOM'S LOVING FAMILY

Mr & Mrs


MR. AND MRS. HEVY DANIELS
REQUEST THE PLEASURE OF YOUR COMPANY
AT THE MARRIAGE OF THEIR DAUGHTER

Max Julia Wilson

TO

Daniel Blake Nequaardt

DECEMBER NINETEENTH
TWO THOUSAND NINETEEN
AT HALF PAST FIVE IN THE EVENING



PIPPIN HILL FARM & VINEYARDS
NORTH GARDEN, VIRGINIA

COCKTAILS, DINNER & DANCING TO FOLLOW
SEMI-FORMAL ATTIRE





PIPPIN HILL FARM & VINEYARDS

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Photo: Jen Fariello

THE GRANARY

With its two-story vaulted ceiling and gracious 3,600 sq. ft., The Granary beautifully accommodates up to 200 guests for dinner and entertainment. Echoing Virginia's proud agrarian heritage, The Granary's barn-inspired aesthetic (rooftop cupolas and hardwood floors) captures the charm of a time past, yet is thoroughly modernized for executing flawless events. Special features include sound-control drapery, band/DJ specific power, ambient lighting and all-season temperature control.



Photo: Jen Fariello

THE VERANDA

Our classic stone Veranda offers the feel of Tuscany or Provence in the heart of Virginia. Many couples opt to enjoy post-ceremony cocktail hour here, an ideal place for savoring the sunset overlooking our landscaped courtyard and mountains. The weather-protected Veranda, which is fully enclosed during winter months, also makes a great ceremony spot in colder or inclement weather. This 1,800 sq. ft. space is complete with residential outdoor furniture, three bars, candlelit lanterns, bistro lighting, space heaters in the winter, available sound system, sun shades and overhead fans.



Photo: (left) Jen Fariello, (right) Kylie Martin

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THE VINEYARD LAWN & THE MAIN LAWN

Perfectly situated to behold spectacular sunsets, our two Ceremony Lawns are the natural, plein-air centerpiece of the Pippin Hill estate. The Vineyard lawn is ideal for guest counts of 140 and above. For guest counts of under 140, our Main Lawn offers the same stunning mountain views in a more intimate space. Both Ceremony Lawns are beautifully manicured, equipped with power, and we provide classic white folding chairs for up to 200 guests.



Photo: Eric Kelley

THE TASTING ROOM

Our winery Tasting Room is available throughout the evening, offering 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. For Winter Weddings, the Tasting Room is a wonderful location for your cocktail hour. The Tasting Room can also be used as overflow space for an additional bar if your primary activities are in The Granary or the Veranda.

The Couple's Experiences



Photo: Aaron Watson

THE LOFT EXPERIENCE

The Loft is a serene suite that you and your party to relax and pamper themselves. Designed to get ready in before the ceremony, the large windows welcome in the ideal natural light for taking photos while getting ready - and are great for peeking through as guests begin to arrive on-site.

The expansive room includes a hair and make-up bar, a sitting area with plush couches and chairs, and a three-paneled mirror perfect for capturing the 360° portrait. The adjoining private bathroom features a shower, deluxe hand soaps, and double sinks. Our room-service style menu offers an assortment of snacks, beverages, and Sparkling Blanc de Blanc for the ultimate indulgence.

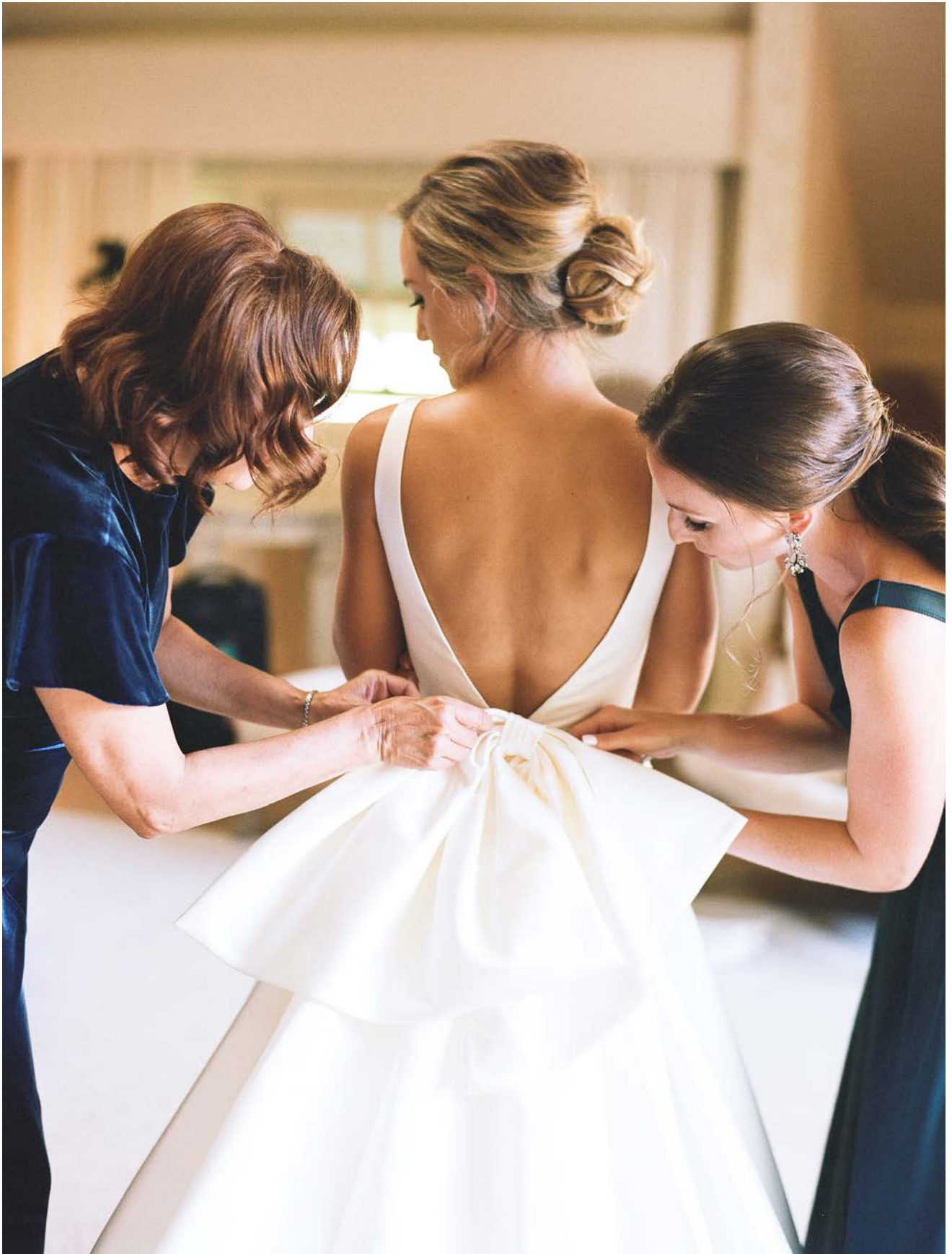


Photo: Elisa Bricker

THE CELLAR EXPERIENCE

In the cool grotto of our Pippin Hill Wine Cellar, you and your party can prep and relax before the festivities begin. Enjoy spacious dressing room, roomy leather furniture and an oversized coffee table, as well as a TV in case the game is on.

Our room-service style menu offers an assortment of snacks, beverages, and Sparkling Blanc de Blanc for the ultimate indulgence.



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Top 10 Destination Wedding Venues in the US

MARTHA STEWART WEDDINGS

Best Venues in America
Best Food in the South
Top 50 Most Romantic Venues

BRIDES MAGAZINE

South's Best Wedding Venues

SOUTHERN LIVING

Top 10 Picturesque Vineyard Venues

INSTYLE

Dream Wedding Inspiration

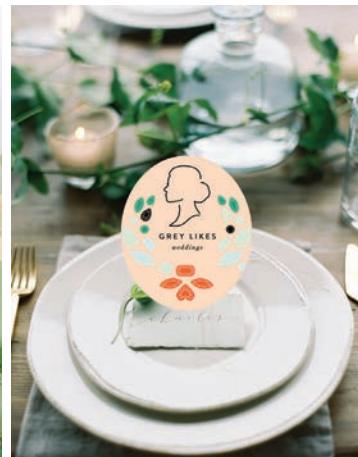
VOGUE

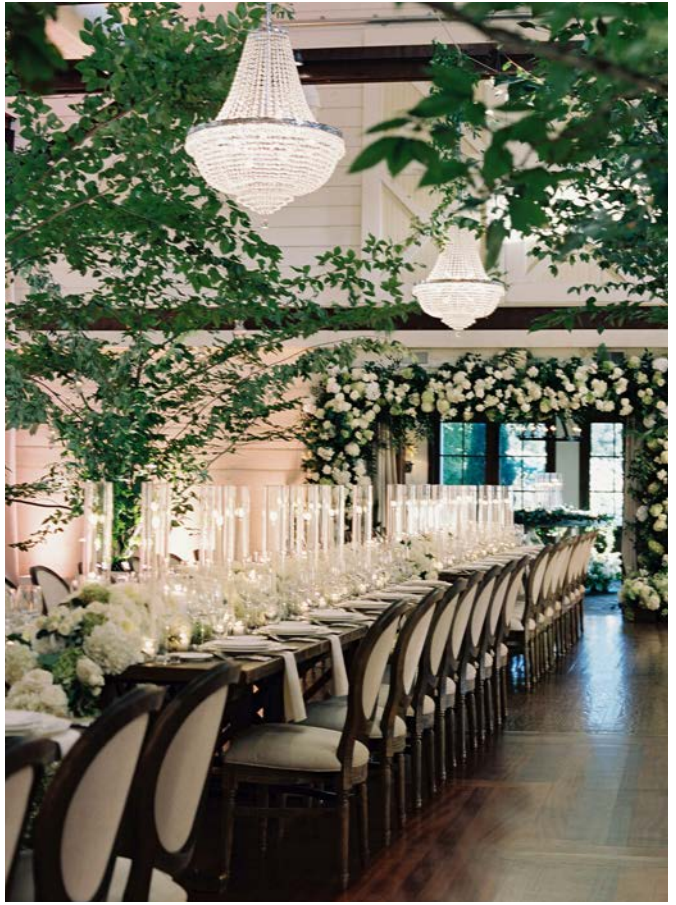
Top Barn Wedding Venue

GREEN WEDDING SHOES

PIPPIN HILL FARM & VINEYARDS

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Photos: Ashley Cox (above); Carrie Joy Photography (below)

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OUR EXECUTIVE CHEF

Ian Rynecki

Entertaining and gastronomy are in the heart and soul of Executive Chef Ian Rynecki, and sustainable, local sourcing is his passion. Inspired by the bounty of Pippin Hill's carefully cultivated kitchen gardens, Ian creates a parade of plates deliciously aligned with our garden-to-table concept.

A native of Simsbury, Connecticut, Ian comes from a long line of good cooks. He worked under a Sushi Master and at a top resort in Big Sky, Montana before maturing into the chef de cuisine post at Farm Restaurant in Avon, Connecticut, a farm-to-table establishment with an abundant kitchen garden in his care. He staged at Gary Danko and Spruce, both Michelin-starred restaurants in San Francisco, before entering the world of catering.

Ian's work with Taste Catering, Sonnier & Castle, and Neuman's Kitchen serves him well in his role at Pippin Hill, an environment created for distinctive events as well as agritourism. His refined wine sensibility assures that every bite is in tune with the viticulture of Pippin Hill, enjoyed within sight of the lovely hillside where it all begins.

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OUR CULINARY PHILOSOPHY

Our Services & Food

Pippin Hill Farm's in-house catering team manages all aspects of the catering operation.

Your guests will enjoy contemporary and traditional menus centered on the abundant resources of locally produced vegetables, fruits, meats, and cheeses from our farm partners.

Pippin Hill offers a variety of formal and informal dining choices for either seated or stationed meals. Our professional in-house artisan catering team ensures all menu offerings are customized to your unique specifications. Your guests will enjoy cuisine that emphasizes flavors of the season.

SAMPLE SEASONAL MENU

SIGNATURE COCKTAILS

SUMMER THYME LEMONADE

Gin, Thyme Simple, Fresh Lemonade

MAKER HAPPY

Maker's Mark, Lavender Simple Syrup, House Sours, Candied Ginger

CANAPÉS

FONTINA GOUGÈRE, Pecorino, Black Truffle, Thyme

PRESERVED MARA DE BOIS STRAWBERRY, Caromont Chèvre, Candied Walnut, Brioche

BUTTER POACHED LOBSTER ROLL, Shaved Celery, Chervil

KIMCHI & SKIRT STEAK TACO, Radish Sprout, Bulgogi Sauce

MASALA CHICKEN PAPADUM, Sultans, Peanut Dukkah

AMUSE BOUCHE

ANDALUSIAN GAZPACHO

Marcona Almond, Cucumber Brunoise

FIRST COURSE

BURRATINI

Hydroponic Cherry Tomato, Salsa Verde, Garlic, Charred Bread

CHEF COMPOSED DUET

BEEF TENDERLOIN & CHESAPEAKE BAY CRAB CAKE

Roasted Garlic Potato Purée, Pencil Asparagus, Hen-of-the-Wood Mushroom, Salsa Verde

LATE NIGHT SNACKS

GRASS-FED BEEF SLIDERS

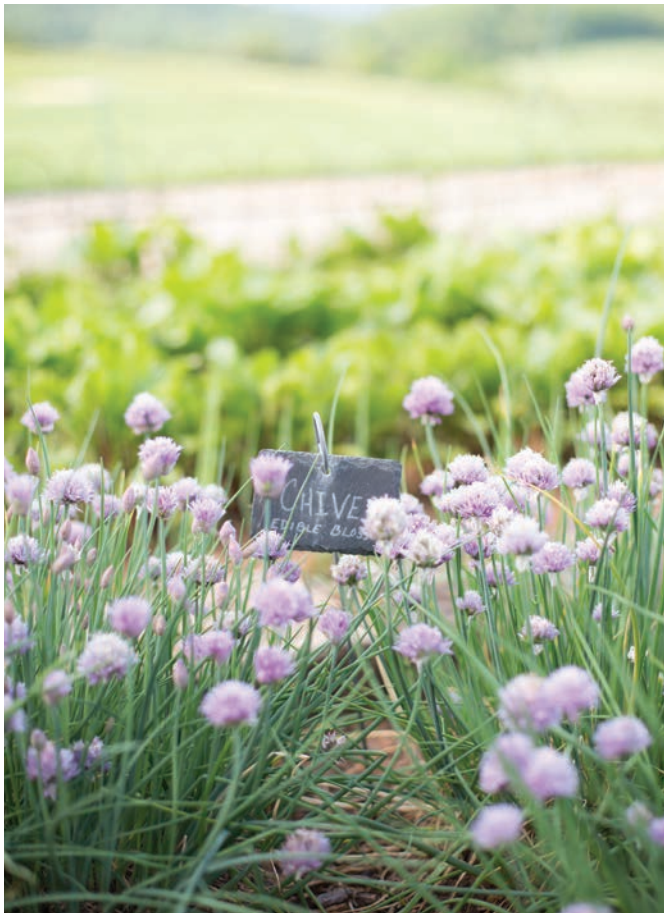
Garlic Aioli, Dill Pickles, Pepper Jack Cheese

PIPPIN HILL FARM WINES

Viognier, Chardonnay, Cabernet Franc, Wild Common, Sparkling Blanc de Blanc

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AMENITIES

Included in Your Bespoke Package

VENUE

Exclusive use of:

The Granary, The Tasting Room,
and The Veranda

During a 6-Hour Time Frame

Access to The Loft & The Cellar
Beginning at 11:00AM

Year-Round Climate Control

A/V System with Wireless
Microphone Capabilities

Parking Spaces
Available for 70 Cars



DÉCOR & DESIGN

Hardwood Floors

Ambient Lighting

Round Banquet Tables

Walnut Chiavari Chairs
With Custom Made Cushions
for Up To 200

Three 2-Tier Chandeliers
by Restoration Hardware

Portable Bars

Ceremony Seating
for Up to 200

Photos: (left) Ryan Ray, (right) Jen Fariello
PIPPIN HILL FARM & VINEYARDS
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AMENITIES

Included in Your Bespoke Package

TABLE TOP

Cream Table Cloth Linens

Cream Linen Napkins

China Tableware

Flatware

Glassware For Select Beverages, Including:

Red & White Wine Glasses

Rocks Glasses & High Ball Glasses
from Schott Zwiesel

Champagne Flutes



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 waitstaff, bartenders, and captains will deliver quality service throughout your event.

Full dinner tasting on-site at Pippin Hill Farm with wine pairings.

Photos: Jen Fariello

PIPPIN HILL FARM & VINEYARDS

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WEDDING & SERVICES

2023 Pricing and Packages

Bespoke Wedding Service Package Fees

	WINTER <i>January, February, March & December</i>	MID-SEASON <i>April, July, August & November</i>	HIGH SEASON <i>May, June, September, & October</i>	HOLIDAY <i>Labor Day & Memorial Day Weekends</i>
FRIDAY	\$7,000	\$10,000	\$14,000	\$12,000
SATURDAY*	\$8,000	\$15,000	\$19,000	\$22,000
SUNDAY	\$7,000	\$10,000	\$14,000	\$15,000

**Required Minimum Guest Count 150+*

Food & Beverage Minimums *

	WINTER <i>January, February, March & December</i>	MID-SEASON <i>April, July, August & November</i>	HIGH SEASON <i>May, June, September, & October</i>	HOLIDAY <i>Labor Day & Memorial Day Weekends</i>
FRIDAY	\$19,000	\$26,000	\$36,000	\$35,000
SATURDAY	\$22,000	\$37,500	\$47,500	\$55,000
SUNDAY	\$19,000	\$26,000	\$36,000	\$45,000

** Pricing does not include 11.3% tax*

Artisan Catering *SEE MENU FOR DETAILS*

ESTIMATED FOOD COSTS

**Prices Based On Final Selection*

PASSED CANAPÉS | \$38 PER PERSON

TWO-COURSE ARTISAN PLATED DINNER | \$180 PER PERSON

THREE-COURSE ARTISAN PLATED DINNER | \$190 PER PERSON

STATION DINNER | \$205 PER PERSON

**Minimum Requirement of 100+ Guests*

Please Note That Our Menu Changes Seasonally.

Above Pricing Does Not Include 22% Administration Fee or Applicable 11.3% Tax.

PIPPIN HILL FARM & VINEYARDS

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BAR PACKAGES

2023 Packages

Luxury

Bar Package

\$115 PER PERSON

PIPPIN HILL WINES

SPARKLING BLANC DE BLANC

SPARKLING ROSÉ

SPARKLING TOAST

Choose 4 from the seasonal selection.

BEER

Choose 4 from the below selection

LIQUOR

The following liquor is part of
the Luxury Bar Package

GREY GOOSE VODKA

HENDRICK'S GIN

MACALLAN 12-YEAR OLD SCOTCH

WOODFORD RESERVE BOURBON

BARBANCOURT RHUM

ESPOLÓN REPOSADO TEQUILA

Premium

Bar Package

\$100 PER PERSON

PIPPIN HILL WINES

SPARKLING BLANC DE BLANC

Choose 4 from the seasonal selection.

BEER

Choose 4 from the below selection

LIQUOR

The following liquor is part of
the Premium Bar Package

TITO'S VODKA

BOMBAY SAPPHIRE GIN

GLENMORANGLE 10-YEAR OLD

SCOTCH

MAKER'S MARK BOURBON

KRAKEN RUM

Classic

Bar Package

\$90 PER PERSON

PIPPIN HILL WINES

Choose 4 from the seasonal selection.

BEER

Choose 4 from the below selection

LIQUOR

The following liquor is part of
the Classic Bar Package

ABSOLUT VODKA

BEEFEATER GIN

DEWAR'S WHITE LABEL SCOTCH

FOUR ROSES BOURBON

GOSLING'S BLACK RUM

UPGRADE YOUR BAR PACKAGE

Sparkling Toast additional \$8 per person.

Signature Cocktails available at \$12 per person; please refer to our cocktail menu for selections.

Add Reserve or Sparkling Wines at an additional charge of \$4.50 per person.

BEER SELECTION

BLUE MOUNTAIN BREWERY CLASSIC LAGER,

BLUE MOUNTAIN BREWERY FULL NELSON,

BOLD ROCK VIRGINIA DRAFT,

HARDYWOOD RICHMOND LAGER,

DEVIL'S BACKBONE VIENNA LAGER,

STARR HILL NORTHERN LIGHTS,

MICHELOB ULTRA, MILLER LITE, CORONA,

HEINEKEN, STELLA ARTOIS

BAR STANDARDS

CLUB SODA,

GRENADINE, TONIC,

LEMONS, LIMES, CHERRIES,

LIME JUICE, CRANBERRY JUICE,

ORANGE JUICE, GINGER BEER,

COCA-COLA PRODUCTS

Pricing based on total guest count of all adults over the age of 21.

Non-alcoholic bar available for children, expectant mothers, and guests under 21 at \$10 per person.

Pricing does not include 22% administration fee or applicable 11.3% tax.

Per ABC laws, all alcoholic beverages must be purchased by Pippin Hill.

PIPPIN HILL FARM & VINEYARDS

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Photo: Jen Fariello

PROGRAMS & FACILITY FAQs

Q: WHAT IS THE TIMING FOR MY WEDDING?

The Tasting Room is open to the public Tuesday - Sunday for normal business hours.

Your 6 hours of Exclusive Use begins at the time of your Ceremony dependent on season/date.

Ceremony start times range from 4:30PM-6PM based on season and sunset timing

Amplified music must be turned off 15 minutes prior to guest departure.

Q: MAY MY GUESTS ARRIVE EARLY?

Your guests are welcome to arrive as early as you would like; our Tasting Room is open to the public for normal business hours. However, the Tasting Room closes early to the public on Wedding days.

Your exclusive use of Pippin Hill begins at the time of your Ceremony depending on the season/date.

Q: HOW MUCH TIME IS ALLOWED FOR SET-UP AND CLEAN-UP?

Standard day-of set-up time for your event will be 6 hours prior to the guest arrival time. In the event that your décor requires a set-up team prior to this time frame, additional staffing fees of \$25 per person per hour will be required.

All items must be removed / picked-up by 10:00AM the day after your event, unless other arrangements are agreed upon prior to the event. A fee will be applied if this is not adhered to.

Tents and other rentals need to be scheduled for removal from Pippin Hill by 10:00AM on the day following the event.

Large installations available day prior. Please inquire for pricing.

Q: WHAT IS THE TIMING FOR A CEREMONY REHEARSAL?

A ceremony rehearsal can be hosted the day prior to your wedding. All rehearsals must be completed by 4:00PM.

Q: DO YOU ALLOW DECORATIONS?

Yes! We welcome decorations, such as flowers, candles, and lighting. We do not allow anything to be applied to the walls or building that will cause damage such as nailing into the walls or floating flame. If you choose to use candles, we require that they are in containers or on a stand to prevent damage to our surfaces and linens.

We do not permit loose flower petals or confetti on property.

Q: WHAT TYPE OF MUSIC IS PERMITTED?

The Granary is designed for everything from DJs to full dance bands. Amplified music is restricted to the inside spaces; however, wedding ceremonies can have speaker systems for voice and appropriate music accompaniments.

Q: DO YOU HAVE ANY GUIDELINES CONCERNING DEPARTURES?

We love seeing that final departure photo and happily permit 20 inch sparklers.

To ensure the safety of your guests, we do not permit sparklers larger than 20 inches.

We do not allow wish lanterns, confetti, or firework displays.

Q: WHEN DO I HAVE ACCESS TO THE LOFT?

You and your party have full access to the Loft beginning at 11:00AM on the day of your event.

We can accommodate earlier access starting as early as 9:00AM for a fee of \$200 for each additional hour.

You may leave your belongings in the Loft for the duration of the event, but all personal items must be collected by the end of your event. Shipping fees will be deducted from the security deposit.

Q: IS A COORDINATOR INCLUDED IN THE BESPOKE WEDDING PACKAGE?

Since we are the venue and the caterer, we focus exclusively on executing those portions of your wedding.

Therefore, we require clients hire a Professional Planner—whether it be full or partial coordination.

The planner must be selected from our Creative Partner List or pre-approved.

EVENT SERVICES

Q: WHAT IS INCLUDED IN THE BESPOKE WEDDING SERVICES PACKAGE?

The Bespoke Package includes exclusive use of the winery facilities for 6 hours with access to our Loft and Cellar as well as our Classic Artisan Catering equipment, including up to 200 Ceremony Chairs, 200 Chiavari Dinner Chairs, (25) 66" Round Dinner Tables, China Tableware, Stemware, Barware, Flatware, Crinkle Cream Linens, and Three 2-Tier Chandeliers.

Q: CAN YOU RECOMMEND ANY LOCAL VENDORS?

There's a tremendous amount of local talent and vendors we love working with. Please visit the Vendors page under the Weddings tab on our website.

Q: DOES PIPPIN HILL PROVIDE A STAGE FOR THE BAND, AS WELL AS ADDITIONAL LIGHTING AND A/V EQUIPMENT?

We do not have a stage nor do we have A/V equipment or additional uplighting. Your stage rental must not exceed 12' x 20'. We highly recommend using amplification for your outdoor ceremony. Please contact one of our exclusive lighting vendors, Blue Ridge Event Production or Lighting Professors.

Q: ARE TENTS INCLUDED IN YOUR PRICING?

No. If you would like to rent a tent and the associated accessories please contact our exclusive vendor, Skyline Tent Company.

ARTISAN CATERING FOOD & BEVERAGE FAQs

Our Artisan Catering team is filled with seasoned professionals with a depth of experience. Our goal is to exceed your expectations. We will meet with you to review and finalize your wine, beverage, and food menus. As we are a licensed catering operation and hold a liquor (ABC) license, we will provide your needs for beer, liquor and, of course, our wines.

Q: IS THERE A FOOD & BEVERAGE MINIMUM?

Yes. The minimum Food & Beverage spends are listed on page 51. Food & Beverage Minimums are exclusive of tax and administrative fees.

ARTISAN CATERING

FOOD & BEVERAGE FAQs

Q: MAY WE BRING IN AN OUTSIDE CATERER?

With the exception of wedding cake, we cannot allow outside food & beverages to be brought in. Pippin Hill's Artisan Catering must provide all of your food & beverage items.

Please inquire about dessert displays.

Q: MAY I OFFER A CHOICE OF ENTRÉE?

We do not offer choice of entrée. Our Chef Composed Duets have been created to accommodate guests with dietary restrictions, including vegetarian, vegan, gluten-free, lactose intolerance, and other allergies.

Please request dietary restrictions on your RSVP cards.

Q: WHEN DO YOU NEED THE FINAL HEAD COUNT?

Final food & beverage guest count numbers must be received no later than 30 days prior to the event.

See "Contract & Payments" on the next page.

Q: DOES ARTISAN CATERING PROVIDE A WEDDING CAKE?

We do not provide a wedding cake or storage for early deliveries, but we have a great list of local wedding cake bakers!

There is no additional plating charge for Pippin Hill to serve your wedding cake.

Q: DO YOU OFFER KIDS MEALS?

We do offer a kids meal for children 10 and under, including canapés for seated dinners.

We do not charge for children under the age of 2.

Q: CAN WE BRING IN OUR OWN ALCOHOL?

As the licensed caterer Pippin Hill has its own Virginia ABC mixed beverage catering license to provide your event with the appropriate alcoholic beverage needs. Due to liability and service standards we do not allow a client to provide their own alcohol.

Q: DO YOU OFFER A DISCOUNT ON PIPPIN HILL WINES?

A 10% discount on all Pippin Hill wines has already been calculated into our package pricing.

Q: 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).

Q: 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.

Children, expectant mothers and guests under 21 are charged the non-alcoholic package rate of \$10.00 per person.

CONTRACTS & PAYMENTS FAQs

We do not hold dates on a tentative basis. You will have 10 days from the date the contract is issued to sign and return the agreement, along with the initial payment.

Q: WHAT IS THE PAYMENT SCHEDULE?

An initial deposit includes the Bespoke Wedding Services Package + tax + 25% of the food and beverage minimum + \$1,000 security deposit are due upon signing the contract.

Scheduled payments are based on the food & beverage minimum spend.

The agreed, final estimated food & beverage costs will be due and paid twenty-one (21) days prior to the event date.

All final invoices will be issued within ten (10) days after your event.

SECOND FOOD & BEVERAGE PAYMENT: 25% of the minimum spend - six (6) months prior to event date.

THIRD FOOD & BEVERAGE PAYMENT: 25% of the minimum spend - three (3) months prior to event date.

FULL FOOD & BEVERAGE PAYMENT: paid in full by twenty-one (21) days prior to event date.

**Late charges of 1.0% per day apply to any late payments based on the food and beverage minimum.*

FINAL FOOD & BEVERAGE PAYMENT: Pippin Hill will present the final bill to clients within ten (10) days following the event. The final food & beverage payment will be charged to the Client Master Account, unless client request to make such payment by check. Any reimbursements will be added to the Security Deposit and issued to the client.

Q: WHAT IS THE SECURITY DEPOSIT?

A \$1,000 damage security deposit is required with the signed contract.

This is to cover potential damage by your guests, and will be refunded ten (10) business days following the event.

If any damages have occurred, you will be notified, and we will bill you for any repairs over and above the deposit.

Q: WHAT IF MY FINAL GUEST COUNT CHANGES?

Pippin Hill allows a 15% attrition rate. When signing your contract, you are committing to a guaranteed minimum expenditure for food and beverage based on your estimated guest count regardless of your actual attendance. The attrition stipulation is outlined in the contract.



PIPPIN HILL FARM & VINEYARDS

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