PRIVATE EVENTS

PIPPIN HILL FARM & VINEYARDS
# Table of Contents

<table>
<thead>
<tr>
<th>Page</th>
<th>Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>Entertaining at Pippin Hill</td>
</tr>
<tr>
<td>5</td>
<td>Events at Pippin Hill</td>
</tr>
<tr>
<td>6</td>
<td>Pippin Hill Farm &amp; Vineyards Map</td>
</tr>
<tr>
<td>8</td>
<td>Luncheons</td>
</tr>
<tr>
<td>10</td>
<td>Corporate Retreats &amp; Meetings</td>
</tr>
<tr>
<td>12</td>
<td>Activities &amp; Adventure</td>
</tr>
<tr>
<td>14</td>
<td>Dinners</td>
</tr>
<tr>
<td>16</td>
<td>Large Group Events</td>
</tr>
<tr>
<td>18</td>
<td>Cocktail Receptions</td>
</tr>
<tr>
<td>20</td>
<td>Private Cooking School</td>
</tr>
<tr>
<td>21</td>
<td>Garden Tour</td>
</tr>
<tr>
<td>22</td>
<td>The Vintner’s Table</td>
</tr>
<tr>
<td>24</td>
<td>The Reserve Room</td>
</tr>
<tr>
<td>25</td>
<td>The Granary</td>
</tr>
<tr>
<td>26</td>
<td>The Veranda</td>
</tr>
<tr>
<td>27</td>
<td>The Tasting Room</td>
</tr>
<tr>
<td>29</td>
<td>Amenities</td>
</tr>
<tr>
<td>30</td>
<td>Frequently Asked Questions</td>
</tr>
</tbody>
</table>
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

<table>
<thead>
<tr>
<th>EVENT TYPE</th>
<th>EVENT DESCRIPTION</th>
<th>GUEST COUNT</th>
<th>SPACE</th>
<th>PAGE NUMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Luncheons</td>
<td>Host A Mid-Day Celebration</td>
<td>10-250</td>
<td>Reserve Room, Granary</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td><em>Choose A Seated or Stationed Menu</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corporate Retreats and</td>
<td>Partial Or Full Day Events with Spaces For Meeting, Dining, and Breakout Sessions</td>
<td>10-250</td>
<td>Reserve Room, Granary</td>
<td>10</td>
</tr>
<tr>
<td>Meetings</td>
<td><em>Our Menus Are Tailored to Every Style of Meeting</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dinners</td>
<td>Host a Social or Corporate Dinner</td>
<td>25-250</td>
<td>Reserve Room, Granary</td>
<td>14</td>
</tr>
<tr>
<td></td>
<td><em>Choose A Seated or Stationed Menu</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Large Group Events</td>
<td>Auctions, Benefits, Fundraisers, Galas, Holiday Parties, Weddings, Etc.</td>
<td>60-250</td>
<td>Granary + Veranda</td>
<td>16</td>
</tr>
<tr>
<td></td>
<td><em>Choose A Seated or Stationed Menu</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocktail Receptions</td>
<td>Serve Your Guests a Variety of Light Bites, Canapés and Cocktails</td>
<td>50-250</td>
<td>Reserve Room, Granary, Veranda, Tasting Room</td>
<td>18</td>
</tr>
<tr>
<td>Private Cooking Class</td>
<td>Private Cooking Instruction, Dinner and Wine</td>
<td>8-20</td>
<td>Kitchen + Reserve Room</td>
<td>20</td>
</tr>
<tr>
<td>Vintner’s Table</td>
<td>Chef-Guided Tasting Experience Featuring a Custom Seasonal Menu and Wine Pairings</td>
<td>8-16</td>
<td>Tasting Room</td>
<td>21</td>
</tr>
</tbody>
</table>
TASTING ROOM

GRANARY

MAIN LAWN

HERB GARDEN

HYDRANGEA PATH

VINEYARD

FLOWER MEADOWS

PIPPIN HILL FARM & VINEYARDS
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
SAMPLE LUNCHEON MENUS

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 TABBULEH
Romesco Sauce
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

• • •

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
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 Permitted*
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
Tablesde Chef Explanation of Pairings
SAMPLE VINTNER’S TABLE MENUS

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
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

MAGGIE RUSH
Private Event Sales Manager
at Pippin Hill Farm & Vineyards

maggie@pippinhillfarm.com

5022 Plank Road, North Garden, VA 22959
434.202.8063 | pippinhillfarm.com
@PippinHillFarm

PHOTOGRAPHY
Eric Kelley, Jen Fariello, Aaron Watson, Elisa Bricker,
Rachel Z. Wilson, Kate Greer, Sera Petras, Andrea
Hubbell, Tec Petaja

WATERCOLOR
Sara Fitz