

WEDDINGS
PIPPIN HILL FARM
& vineyards





Above Photo: Jen Fariello / Exterior Front Cover Photo: Gideon / Exterior Back Cover Photo: Kylie Martin

PIPPIN HILL FARM & VINEYARDS

2027

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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 wedding. 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. Easton is an internationally recognized wedding planner, educator, and event stylist while Andrews has more than 30 years' experience in the hospitality industry developing luxury properties.

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





Photo: Eric Kelley

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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 brand, and her impeccable attention to layered detail keeps us reaching high standards of quality. Having initially honed her skills as a producer for live television, her extensive background paved the way for the creation of Easton Events LLC, an internationally recognized ultra-luxury event and destination wedding planning business under the EPG umbrella. She is regularly featured on the "best of" lists 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. With over 25 years of event industry experience, Lynn recognized an educational gap in the world of Ultra-Luxury weddings. Driven by the desire to share her wealth of knowledge with the next generation of emerging planners, this year she launched Easton Education—a virtual platform where industry professionals embark on a transformative journey from the world of luxury to the pinnacle of Ultra-Luxury. Through live interactive sessions, rich digital course content, and creating a supportive community, Easton's mission is to equip fellow professionals with the insights, communications, and management process skills needed to ascend to the highest echelons of luxury event planning.

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, ranging from finding exceptional properties to making guests feel welcome, to curating vintages for the wines we produce. Ongoing analysis of luxury travel and market trends, and in-depth business management systems and financial projections. He's honed expertise in every aspect of the industry through decades of international luxury hospitality management. Dean co-founded EPG 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, executed the growth strategies with the founder's son, building it from eleven properties to fifty-two properties in ten years. With total revenues of over US \$600 million, he was one of three directors charged by the board of Orient-Express to engage and collaborate with the investment advisory firms on the evaluation, assessment, and execution of the company's successful IPO on the NY Stock Exchange in 2000. He was responsible for financial results, operations, acquisitions, finance, real estate development & asset management, international marketing, and joint venture partnership relations.

He oversaw and managed Value-Add investments including completing eleven off-market hotel and resort acquisitions as well as designing and developing eight spas, nine restaurants, bars, retail boutiques, and conference centers. Operating and legal knowledge based on acquiring, establishing, and managing seven US, two Mexican, and two French owning/operating companies. Andrews established the Regional Office specialists' roles to maintain a flat, more entrepreneurial organization — marketing, financial management, design & construction project management, human resources, and database development. Implemented standard operating systems protocols for property management, accounting, and reporting/forecasting tools. He's passionate about helping teams 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) Megan Kay, (right) Rebecca Yale Photography, (bottom) Jen Fariello

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Curated Fêtes



SPRING WEDDINGS
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SUMMER WEDDINGS
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FALL WEDDINGS
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WINTER WEDDINGS
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Natasha & Shayan

A SPRING CELEBRATION IN BLOOM

Event Design: Laurel Elise | Photos: Megan Kay



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PIPPIN HILL FARM & VINEYARDS

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Adam & Phoebe

A LUSH SUMMER WEDDING

Event Design: Laurel Elise | Photos: Maddie Kaye



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Fall Weddings

Krystina & Brodde

GOLDEN AUTUMN ON THE HILL

Event Design: Adam Donovan-Groves | Photos: Jen Fariello



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Winter Weddings

Miranda & Erik

A WHITE WINTER WEDDING

Event Design: Adam Donovan Groves | Photos: Lane Creatore



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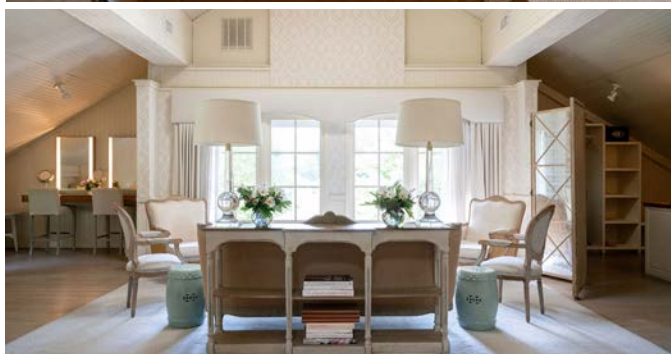


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The Couple's Experiences



Photos: Sera Petras

THE LOFT EXPERIENCE

The Loft is a serene suite for relaxation and pampering for you and your party. Designed for getting ready before the ceremony, the large windows welcome in the ideal amount of natural light for taking photos and are great for peeking through to watch guests arrive.

The expansive room includes a hair and makeup 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 bar for ultimate indulgence.



Photo: Sera Petras

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 a 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, beers, and Pippin Hill wines for ultimate indulgence.



Photo: Gideon Photography

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

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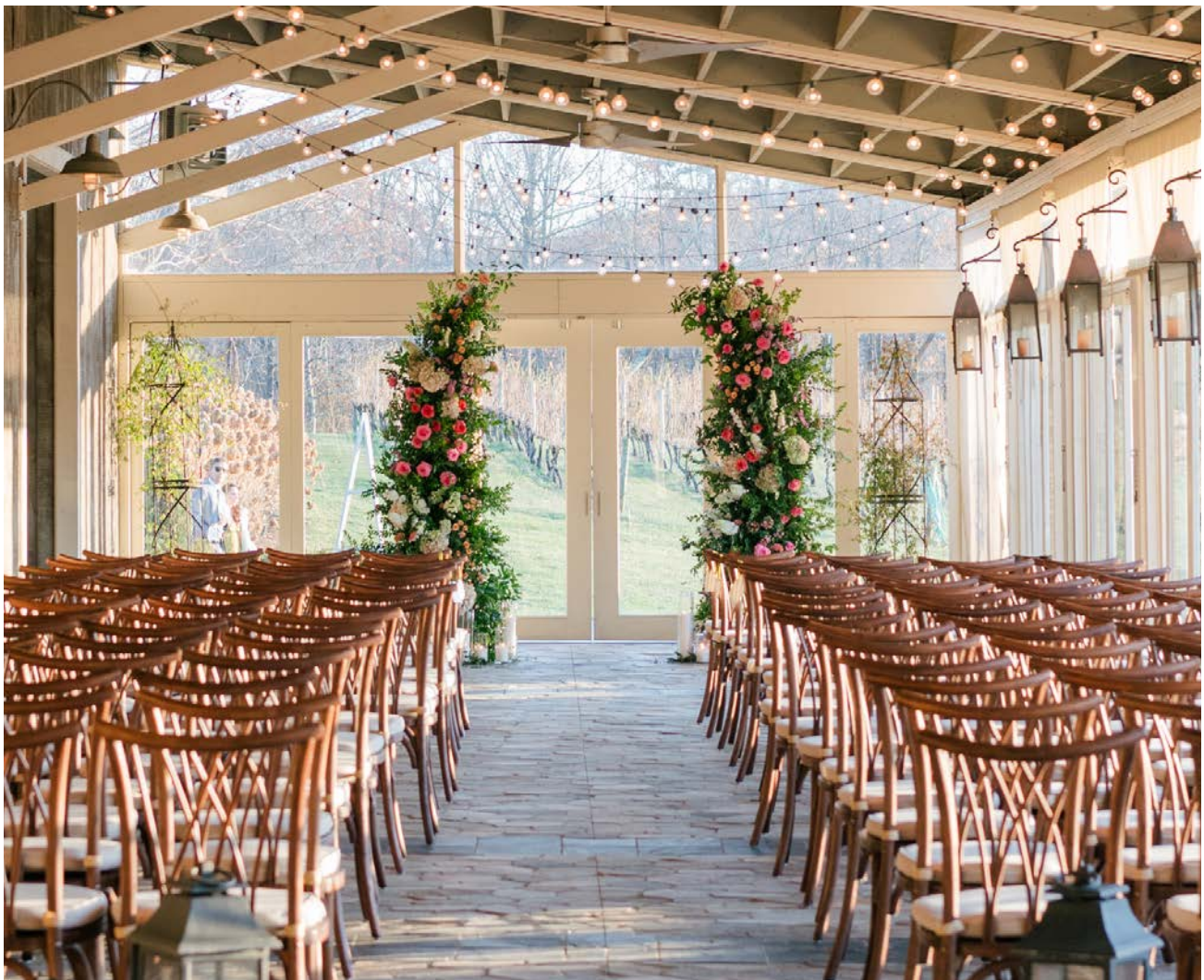


Photo: Brett Denfield

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: 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 Veranda.

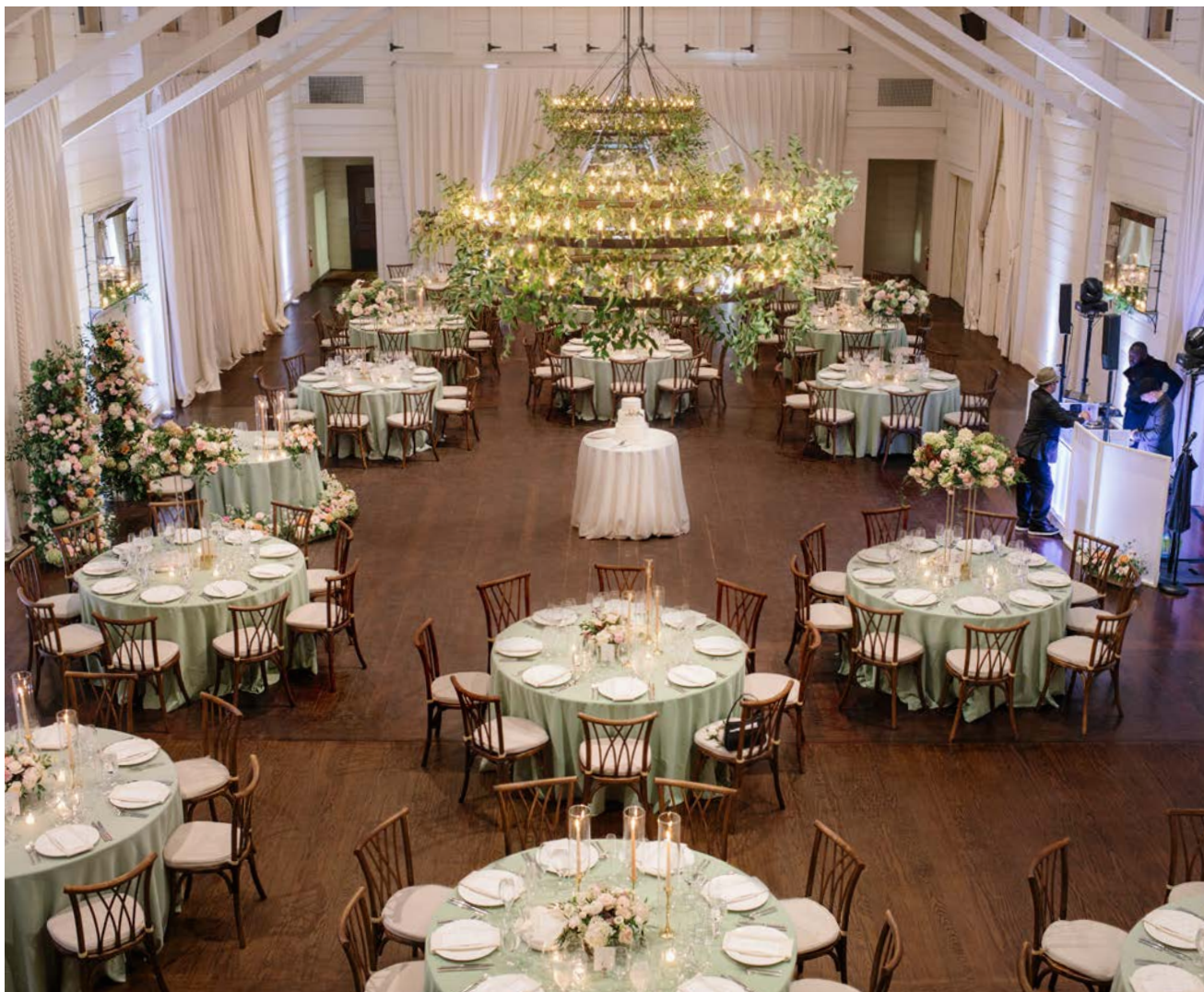


Photo: The Smiths

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, including rooftop cupolas and hardwood floors, captures the charm of the countryside, 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.

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

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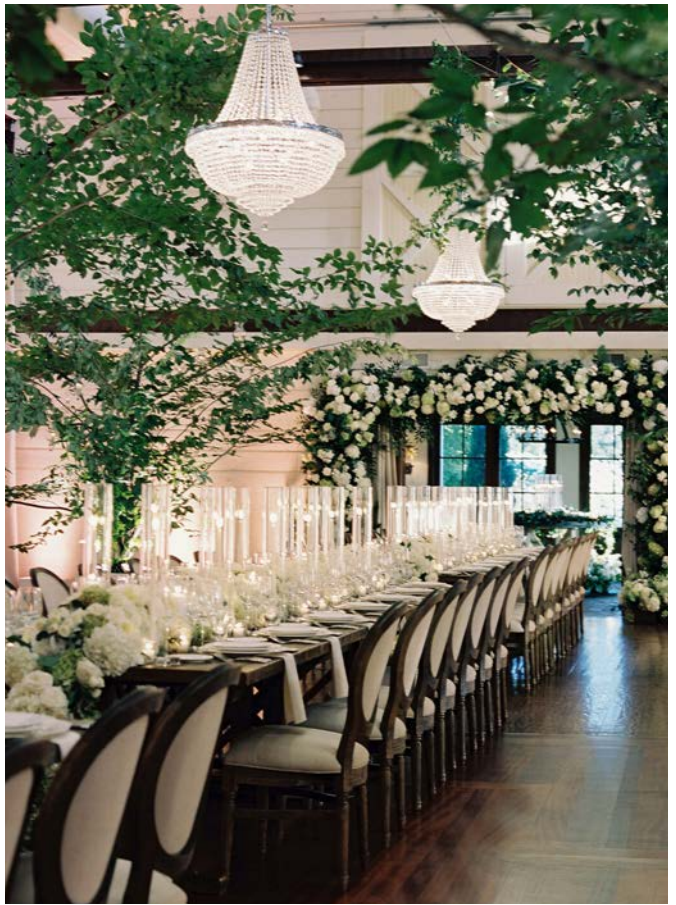
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Photos: Ashley Cox (above); Carrie Joy Photography (below)

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PIPPIN HILL EXECUTIVE CHEF

Victoria Cosner

• ————— •

Chef Victoria Cosner's love for her community shines through in every aspect of her role as Executive Chef of Pippin Hill Farm & Vineyards. Born and raised just outside of Charlottesville, Virginia, Cosner's entire life – from taking cooking courses in high school, to her love for the outdoors – has prepared her to helm the kitchen at Pippin Hill. Pippin Hill highlights a deep emphasis on the marriage of food and wine – most notably on display in the cooking school, led by Cosner. During the cooking classes, guests can harvest ingredients directly from the garden while learning techniques from Cosner.

In the Tasting Room, Cosner has embraced the biodiverse ecosystem found on property, utilizing the bee apiary, chicken coop and onsite vegetable garden in dishes like seasonal pickled vegetables and salads made from greens from the garden. Specially curated seasonal wine dinners are where Cosner's farm-to-table creativity shines, incorporating a tour of the grounds, chef demonstration and outdoor dining experience set against the background of the Blue Ridge Mountains.

Prior to joining the Pippin Hill team in 2015 as a line cook, Cosner cut her culinary teeth in Charlottesville as pastry chef at Rocksalt and line cook at l'etoile; but it was at Pippin Hill where she discovered her passion. She honed her skills and creativity firsthand, eventually rising to sous chef, executive sous chef, and now executive chef.



Photo: Sera Petras

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Photo: Christopher Shane

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 the flavors of the season.

SAMPLE SEASONAL MENU

SIGNATURE COCKTAILS

SUMMER THYME LEMONADE

Gin, Thyme Simple Syrup, Fresh-Squeezed Lemonade

MAKER HAPPY

Maker's Mark Bourbon, Red Pump Wine, Lemon, Simple Syrup

CANAPÉS

BUTTER POACHED LOBSTER TOAST, Shaved Celery, Chervil

COMPRESSED WATERMELON, Whipped Goat Feta, Basil

SKIRT STEAK TACO & KIMCHI, Bulgogi, Radish Sprout, Lime

SPRING PEA, WHIPPED CHÈVRE, Focaccia Crostini, Caramelized Shallot

WAGYU BEEF TARTARE, Pickled Shallot, Caper, Brioche Toast

AMUSE BOUCHE

ANDALUSIAN GAZPACHO

Marcona Almond, Cucumber Brunoise

FIRST COURSE

HEIRLOOM TOMATO & BURRATA

Charred Cucumber, Roasted Red Pepper Vinaigrette, Thai Basil, Garlic Crumb

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, Petit Verdot, Sparkling Blanc de Blanc

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BESPOKE WEDDING PACKAGE

We've listed what is included in our Bespoke Wedding Package below:

VENUE

Exclusive use of:

The Granary, Tasting Room and Veranda
for a 6-Hour Time Frame

Access to the Loft & Cellar
beginning at 11:00AM

Year-Round Climate Control

Indoor A/V System with Wireless
Microphone Capabilities

Parking Spaces
available for 70 Cars



DÉCOR & DESIGN

Hardwood Floors

Ambient Lighting

Round Banquet Tables

Fruitwood Willow 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) Madeleine Collins, (right) Angelika Johns

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BESPOKE WEDDING PACKAGE

We've listed what is included in our Bespoke Wedding Package below:

TABLE TOP

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: (left) Laura Gordon, (right) Madeleine Collins
PIPPIN HILL FARM & VINEYARDS

BESPOKE WEDDING PACKAGE

We've listed what is included in our Bespoke Wedding Package below:

CROSSROADS INN EXPERIENCE

As part of our Bespoke Wedding package, couples and their families enjoy exclusive access to the historic 1820 Crossroads Inn, Pippin Hill Farm & Vineyards' beautifully restored boutique inn, creating the feeling of a private country estate for their wedding celebration.

More than simply a place to stay, the Inn becomes a welcoming retreat for your closest family and friends. The Inn offers the warmth and comfort of a private home, thoughtfully reserved for those who matter most.

Your exclusive reservation includes all six elegantly appointed guest rooms, accommodating up to fourteen overnight guests, along with access to the Inn's inviting shared spaces, including the historic 1820 Tavern Room, gracious gathering areas, and surrounding grounds. Guests may arrive starting at noon and check out at 11 a.m. the following morning.

We offer options for a catered welcome lunch, an intimate rehearsal gathering, a leisurely breakfast, or simply quiet moments together between wedding festivities. The Inn serves as a meaningful gathering place during your wedding celebration.



WEDDING & SERVICES

2027 Pricing and Packages

Bespoke Wedding Service Package Fees

	WINTER <i>January, February, March & December</i>	MID-SEASON <i>April, May, July & November</i>	HIGH SEASON <i>June, August, September & October</i>	HOLIDAY <i>Labor Day & Memorial Day Weekends</i>
FRIDAY	\$10,000	\$13,000	\$17,000	\$15,000
SATURDAY	\$12,000	\$19,000	\$24,000*	\$26,000*
SUNDAY	\$8,000	\$10,000	\$13,000	\$18,000

**Required Minimum Guest Count 140+*

Food & Beverage Minimums *

	WINTER <i>January, February, March & December</i>	MID-SEASON <i>April, May, July & November</i>	HIGH SEASON <i>June, August, 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	\$48,000	\$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 | \$45 PER PERSON

TWO-COURSE ARTISAN PLATED DINNER | \$230 PER PERSON

THREE-COURSE ARTISAN PLATED DINNER | \$250 PER PERSON

Plated Meals have a maximum of 200 guests

STATION DINNER | \$265 PER PERSON

Stationed Meals have a 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.

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BAR PACKAGES

2027 Packages

Luxury

Bar Package

\$120 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.
One N/A beer included.*

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 BLANCO TEQUILA

Premium

Bar Package

\$110 PER PERSON

PIPPIN HILL WINES
SPARKLING BLANC DE BLANC
Choose 4 from the seasonal selection.

BEER

*Choose 4 from the below selection.
One N/A beer included.*

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

\$100 PER PERSON

PIPPIN HILL WINES
Choose 4 from the seasonal selection.

BEER

*Choose 4 from the below selection.
One N/A beer included.*

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 \$12 per person.

Signature Cocktails available at \$12 per drink; 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 HARD CIDER,
HARDYWOOD RICHMOND LAGER,
DEVIL'S BACKBONE VIENNA LAGER,
STARR HILL NORTHERN LIGHTS,
MICHELOB ULTRA, MILLER LITE, CORONA,
HEINEKEN, STELLA ARTOIS

Zero-proof Stella Artois Liberté included in all bar packages

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.

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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 approval and additional 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 permit bubbles, cold spark machines, and sparklers no longer than 20 inches.

We do not allow wish lanterns, confetti, firework displays, or anything that leaves residue or debris.

The contracted end time of the event is when guests will be boarding shuttles or departing in vehicles, so please plan on them exiting the building five to ten minutes before.

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 FAQs

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 Fruitwood Willow Chairs, (25) 66" Round Dinner Tables, China Tableware, Stemware, Barware, Flatware, 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 creative partners 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. Approval is required.

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 52.

Food & Beverage Minimums are exclusive of tax and administrative fees.

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 for the selected bar package, except expectant mothers. Expectant mothers, and guests under 21 are charged the non-alcoholic package rate of \$10.00 per person.

CONTRACTS & PAYMENTS FAQs

Q: HOW DO WE PLACE A HOLD AND BOOK A DATE?

We allow a complimentary 10-day hold, which begins upon submittal of the hold request form. You will have ten days from the date the contract is issued to sign and return the agreement, along with the initial payment and credit card authorization.

Q: WHAT IS THE PAYMENT SCHEDULE?

An initial deposit includes the Bespoke Wedding Services Package/Venue Fee + tax + 25% of the food & 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 requests 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.



PIPPIN HILL FARM & VINEYARDS

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