

The Winter Wedding Collections Package

PIPPIN HILL FARM  
& vineyards



December 1 – March 16

ELISA B PHOTOGRAPHY

— You are cordially invited. —





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There's something romantic and magical about saying your vows at Pippin Hill Farm & Vineyards in the winter months. Serene snow covered mountaintops, brisk and clear starry nights, and the sparkle of a light frost provide the perfect backdrop for a warm and memorable gathering in our renowned wedding venue.

Join us this winter and let Pippin Hill make all of your dreams come true.

Our customized Winter Wedding Collection Package offers exclusive perks and discounts on 75-200 person weddings at Pippin Hill for a limited time for December 1st – March 16th dates.

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ELISA B PHOTOGRAPHY



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# INSPIRED WINTER WEDDINGS

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Your winter wedding &  
our premier five-star wedding venue.

The temperature is cold, but the  
setting is warm.

Roaring fires, seasonal cider, romantic  
candlelight. Award-winning dishes &  
elegant custom crush wines.



ELISA B PHOTOGRAPHY

This winter, Pippin Hill has your wedding planning covered in our uniquely customized Winter Wedding Collections Package. The following services are included at no charge:

## DAY-OF-WEDDING-COORDINATION

Comprehensive day of wedding coordination from the nationally celebrated wedding planning company, Easton Events. Valued at \$3,000.00

## PIPPIN-HILL-SPICED-CIDER-AND-HOT-CHOCOLATE

Greet your guests with a mug of our seasonal cider and decadent hot chocolate. Valued at \$250.00

## S'MORES

Surprise your guests with a tasty late night snack of S'mores and all the fixings. Valued at \$300.00

## CUSTOM VERANDA ENCLOSURE

Come in from the cold with your guests, lingering on our furnished and heated 90-foot stone Veranda, with bar service, taking in the stunning views of the Blue Ridge Mountains, enclosed with clear sidewalls, to expand our indoor space. Valued at \$2,000.00

## TWINKLING LIGHTS PACKAGE

Dance the night away in our Granary, with candlelit accents. Valued at \$500.00

## WEDDING EVENT INSURANCE

We provide Wed Safe as part of AON Insurance and offer Event Cancellation and Postponement coverage. Valued at \$250.00

Total Savings of Services Included in our Winter Package:  
6,300.00

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# BESPOKE WINTER WEDDING SERVICES

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## CATERING CONSULTATION

Meet with our team of Artisan Catering managers to arrange your menu tasting and finalize your menu selections.

## CEREMONY, COCKTAIL AND RECEPTION VENUES

Exclusive use of our veranda terrace and courtyard, tasting room & wine bar, and granary from 5:30 – 11:30 PM.

## BRIDAL LOFT

Access to our residential-style bridal party suite with full en-suite bathroom, walk-in closet, food service bar, living area and hair & makeup bar.

## ARRIVALS

Parking attendants to manage busses, coaches and guest arrivals.

## VERANDA CEREMONY SEATING

Folding chairs provided for up to 150 guests.

## TABLES & CHAIRS

Chiavari dining chairs, round dining tables and banquet tables.

## TABLETOP

Place settings for 250, including china, glassware, cutlery and linens (table cloths and napkins).



ERIC KELLEY PHOTOGRAPHY

## BRIDE & GROOM PERSONAL SERVER

One professional wait staff server dedicated to the Bride and Groom throughout the entire evening beginning with the Cocktail Reception through the Send Off.

## FOOD & BEVERAGE SERVICE

Professional wait staff, bartenders and captains to ensure premium service throughout the evening.

## VENDOR SUPPORT

Coordination of load-in for key suppliers and vendors; complimentary snacks and beverages provided during day of set up, vendor break area provided; vendor meals available for purchase.

## MUSIC A/V

Power connection system designed to support a professional band or DJ.

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## CELEBRATE YOUR WEDDING WITH US THIS WINTER

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Pippin Hill Farm is a distinctive winery and vineyard, nestled in the Blue Ridge foothills, just outside historic Charlottesville, Virginia. One of the East Coast's premier event venues for weddings and social celebrations, we are proud to have just recently been named to the "Top 50 Most Romantic Wedding Venues in the U.S." by Brides Magazine.

Designed with the bride in mind by co-owner Lynn Easton of the nationally recognized wedding planning company, Easton Events, Lynn knows a thing or two about wedding day essentials and her vision has been transferred onto our award-winning wedding venue. Pippin Hill appreciates the details, professionalism and dedication that will make your winter wedding a memorable one.

Every aspect of the farm is timeless yet modern, simple yet elegant. A farm that twinkles in the winter, boasting a rustic, organic feel on the exterior, yet allows endless possibilities on the interior to create your dream day.

Our event spaces are truly unique. With panoramic views, this is a setting designated to create memorable experiences. We provide the materials – the space, the service and the essentials – you make it your winter wonderland.



### ENTERTAINING AT PIPPIN HILL FARM

Our professional service and culinary teams are dedicated to working with you to define and ensure a customized, flawless event. The Pippin Hill facility is comprised of several indoor event venues including: the main event building, The Granary and the winery tasting room, The Farm Table & Wine Bar. As part of our customized winter package, you can now enjoy the tented and heated Veranda terrace, enabling your guests to delight in the signature views of the Blue Ridge Mountains while staying warm. Our custom-designed event venues are designed to capture the essential elements of successful entertaining - architectural scale, landscaping details, custom lighting & sound - all set against the backdrop of stunning panorama mountain views.

### THE GRANARY

Our reception venue is a 3,600 sq. ft. column-free space, featuring a soaring two-story vaulted ceiling. The venue can accommodate weddings and events from 90-250 guests, with pre-reception events in the Tasting Room or on the adjoining Veranda Terrace. The Granary's design draws upon historic agricultural architecture to create a barn-inspired structure that captures the charm of a time past, yet is thoroughly modernized for executing seamless events. The inviting atmosphere, coupled with special features such as sound-control drapery, a hidden A/V soundboard room, and inviting bridal suite comprise the thoughtful touches that distinguish Pippin Hill.





ELISA B. PHOTOGRAPHY

## OUR TASTING ROOM, THE FARM TABLE & WINE BAR

Our tasting room, The Farm Table and Wine Bar is the ideal space for more intimate sized weddings ranging from 40 - 75 people. Based on the design of an 1840's Virginia farmhouse, the tasting room is an open and inviting space with handcrafted farm tables. The bride and groom can cozy up by the Tuscan style wood-burning oven while celebrating with their loved ones.

## THE BRIDAL LOFT

A unique, residentially designed brides' preparation suite offers a luxurious and spacious sanctuary for our brides and her bridal party. Featuring a full en-suite bathroom, make-up and hair bar, walk-in closet and a fabulous lounge area, it offers a private space for optimal lounging and primping. Enjoy full room service, order from our customized bridal loft menu and cheers with a glass of our Sparkling Blanc de Blanc while reliving the memories of a time past, and a future to celebrate!

## LOCAL FOOD PHILOSOPHY

Pippin Hill Artisan Catering is a market innovator, with a distinctive operating philosophy and style. We specialize in hosting weddings, social events, and private receptions. Our catering business is defined as part of the 'local food movement', featuring partnerships with regional farm producers. This philosophy drives our food sourcing and menu design. The catering is a proprietary in-house operation, headed by Executive Chef Amalia Scatena.

## CUISINE AND MENU DESIGN

At Pippin Hill we take pride in our award winning cuisine and custom crush wine. Our five star winter catering menu offers a range of opportunities to feature some of your favorite wintry dishes on your wedding day. With a talented and dedicated in house catering team, our Chef will guide you through your culinary selections to customize your menu and transform your dream meal into a plated one.

Your guests will enjoy regional and traditional menus centered on the abundant resources of locally produced vegetables, fruits, meats and cheeses from the region's best farmers.

Entice your guests with an amuse bouche of winter squash bisque, Burdford pear and truffle ravioli, finished off with a duet of aged beef strip loin and Chesapeake Bay crab cake. Our seasonal menus feature the freshest, local ingredients to enhance every plate from hardy root vegetables to tangy cranberries.

We also offer a variety of formal and informal dining choices, in either seated/plated meals or stationed style.



JEN FARIELLO

# EVENTS & SERVICES

DECEMBER 1 - MARCH 16

## BESPOKE WINTER WEDDING PACKAGE

## FOOD & BEVERAGE MINIMUMS

Friday	\$5,000	\$10,000
Saturday	\$6,500	\$12,000
Sunday	\$5,000	\$10,000

## ARTISAN CATERING (SEE MENU FOR DETAILS)

Food (average cost)*	Average Price per Person *prices based on final selection
Passed Hors d'Oeuvres	\$18 / person
Artisan 2-course Plated Dinner	\$80 / person
Station Dinner	\$95 / person

\* Above pricing does not include 20% Administration Fee or applicable 9.3% Tax

# EVENTS & SERVICES

## TWO THOUSAND FOURTEEN PRICING

### BAR PACKAGES

#### Winemakers & Brewers Package

First Hour - \$12 / person

Each Additional Hour - \$5 / person

#### Classic Bar Package

First Hour - \$15 / person

Each Additional Hour - \$7 / person

#### Premium Bar Package

First Hour - \$18 / person

Each Additional Hour - \$9 / person

#### Classic Wines - Choose 4

Beers - Choose 4

Bar Standards

#### Classic Wines - Choose 4

Beers - Choose 4

Bar Standards

Absolute Vodka

Bombay Gin

Dewers Scotch

Jack Daniel's Whiskey

Bacardi Rum

#### Classic Wines - Choose 4

Beers - Choose 4

Bar Standards

Ketel One Vodka

Bombay Sapphire Gin

Glenmorangie 10 year old Scotch

Maker's Mark Bourbon

Barbon Court 8 year old Rum

Sparkling Blanc de Blanc

Sparkling SummerFarm Rosé

#### Classic Wines - Choose 4

Chardonnay

Viognier

Winemaker's Select White (Blend)

Beer - Choose 4

Shock Top

Bud Light

Redhook IPA

Bar Standards

Club Soda

Tonic

Cranberry Juice, Orange Juice

Coke, Diet Coke

SummerFarm Rosé

Cabernet Franc

Merlot

Star Hill Amber

Starr Hill Love

Starr Hill Jomo

Ginger Ale

Sprite

Lemons, Limes, Cherries

Vermouth

Cabernet Sauvignon

Winemaker's Select Red (Blend)

Magic Hat #9

Legend Pale Ale

Stella Artois

Rose's Lime Juice

Grenadine

#### Reserve & Sparkling Wines (additional charge of \$4.50 / person, per wine selected)

Reserve Chardonnay

Reserve Merlot

Meritage Blend

Sparkling Blanc de Blanc

Sparkling SummerFarm Rosé

\* Champagne Toast priced upon consumption.

\*\* Signature Cocktails available at \$10 / person; please refer to our cocktail menu for selections.

\*\*\* Non-alcoholic bar available for children and guests aged 21 and under.

\*\*\*\* Pricing does not include 20% administration fee or applicable 9.3% tax.



# FAQs

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## PROGRAM & FACILITY

### Q: What is typical timing for an event?

Our Tasting Room & Wine Bar are open to the public until 5:00 p.m., Tuesday through Sunday. Your weddings' Exclusive Use begins at 5:30pm. Tents and other rentals need to be scheduled for removal by 10:00 am on the day following the event.

- Amplified music must be turned off by 11:30pm
- Guest departures by 12 midnight

### Q: If my ceremony begins at 5:30pm, may my guests begin to arrive at 5:00pm?

The Tasting Room will close to the public at 5:00pm and the Parking Lot may still occupy Tasting Room visitors until 5:30pm. Your exclusive use begins no earlier than 5:30pm so it is not recommended for guests to arrive any earlier.

### 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 the Client's decor requires a set-up team prior to this time frame, additional staffing fees will be required at \$25.00 per person, per hour. All items must be removed/picked-up by 10:00 a.m. the following day, unless other arrangements are agreed prior to the event weekend.

### 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 the space to be decorated?

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

### Q: Is there adequate space in the parking lot for my event?

Our parking lot accommodates 70 cars. If your event exceeds this capacity we will need to hire (2) parking attendants to direct traffic to non parking lot spaces, which will be applied to your final invoice. Please note that only the bridal car may come down the driveway to the front of the building.

Our parking areas have been designated to accommodate both mini coaches and motor coaches but in the event of rain, only mini coaches (28 PAX or less) will be allowed to drop guests at the back of Pippin Hill. Please keep this in mind when booking your transportation.

### Q: What type of music is permitted?

The Granary venue 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. The music portion of the party ends at 11:30pm.

### Q: Can we use wish lanterns in our departure?

No. Due to county fire restrictions, we do not allow wish lanterns.

### Q: When do I have access to the Bridal Loft?

You and your bridesmaids have full access to the Bridal Loft beginning at 11:00am on the day of your event. We can accommodate earlier access, for a fee of \$200. 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.

## EVENT SERVICES

# FAQs

(CONTINUED)

**Q: What is included in the Bespoke Winter Wedding Services Package?**

The Bespoke Winter Package includes exclusive use of the winery facilities and our Classic Artisan Catering equipment: including up to 250 ceremony chairs, 250 Chiavari dinner chairs, (25) 5.5' round dinner tables, (6) 6' banquet tables, (6) 8' banquet tables, china, stemware, barware, flatware and linens. Please inquire for a full inventory list.

**Q: Can you recommend local vendors?**

Visit [www.pippinhillfarm.com/weddings](http://www.pippinhillfarm.com/weddings) and click on Our Vendors for a list of local resources.

**Q: Does Pippin Hill provide a Stage for the band as well as additional lighting and A/V equipment?**

No. We do not have a stage nor do we have A/V equipment or additional uplighting. We would highly recommend using amplification for your outdoor ceremony. Please contact our exclusive vendor, Blue Ridge A/V and Lighting, at (434) 975-3540 or [www.blueridgeavandlighting.com](http://www.blueridgeavandlighting.com) for all your staging and A/V needs.

## ARTISAN CATERING: FOOD & BEVERAGE

Artisan Catering teams are 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, beverages and food menus. As we are a licensed catering operation and hold our liquor [ABC] license, we will provide your needs for beer, liquor and, of course our wines.

**Q: May we bring in an outside caterer?**

No. Pippin Hill's Artisan Catering will provide all your food and beverage items. We do not allow outside food to be brought in, with the exception of a wedding cake. We are happy to arrange for snacks or lunch in the bridal loft, and vendor meals are available for \$25 per person.

**Q: May I offer a choice of entrées?**

No. However, we do offer duet plates (please see our current menu for options) and we are happy to accommodate guests with dietary restrictions, including vegetarian, vegan, gluten free, lactose intolerance, and other allergies, with advance notice.

**Q: When do you need final head count?**

Final food & beverage guest count numbers must be received no later than 14 days prior to the event. [See "What is the payment schedule?" below].

**Q: Does Artisan Catering provide a wedding cake?**

No, you must bring in your own wedding cake. However, we are happy to make recommendations for wedding cake bakers. There is not an additional/plating charge for Pippin Hill to serve your wedding cake.

**Q: Do you offer kids meals?**

We do offer a kids meal for those children aged 10 and under, including canapés for seated dinners. We do not charge for babies.

**Q: Can we bring in our own alcohol?**

No. As the licensed caterer, Pippin Hill has its own VA ABC mixed beverage catering license to provide your event with the appropriate beer and liquor needs. Due to liability and service standards, we do not allow a Client to provide their own alcohol.



# FAQs

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(CONTINUED)

**Q:** Do you offer a discount on Pippin Hill Wines?

A 10% discount on all Pippin Hill wines has 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 (i.e. club soda, tonic water and juice). Coffee, iced tea and lemonade are charged additionally. These items are charged per gallon, based upon your headcount.

**Q:** Is the bar package charged per person?

Yes. All adult guests (over 21) are charged the selected bar package at an hourly rate. Children and guests under 21 are charged a non alcoholic package rate.

## CONTRACT & PAYMENTS

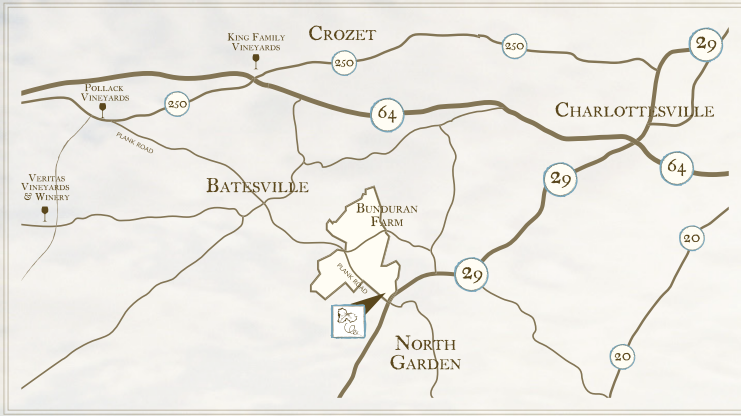
We do not hold dates on a tentative basis. You will have 10 days from the date the contract is issued to sign and return the agreement, along with initial payment.

**Q:** What is the payment schedule?

An initial payment equal to the Bespoke Wedding Services Package and a \$1,000 security deposit are due upon signing the contract. The agreed, final estimated food & beverage costs will be due and paid fourteen (14) days prior to the event date. All final invoices will be issued within 5 days after your event.

**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 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.



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## DRIVING DIRECTIONS

(FROM CHARLOTTESVILLE)

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5022 Plank Road  
North Garden, VA 22959

- Take US-29 South toward Lynchburg  
(Approximately 12 miles)
- Turn Right onto Plank Road toward  
Batesville (Rt. 692)
- Turn Right at second Entryway  
(Approximately 150 yards past  
Crossroads Inn)



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