



EASTON
PORTER GROUP

• 2026 MEDIA KIT •

An aerial photograph of a golf course and surrounding landscape. The foreground is dominated by a dense forest of green trees. A winding road or path cuts through the landscape, leading towards a small building with a dark roof in the lower-left corner. The middle ground features a large, open green field, likely a golf course fairway, with a small white structure in the distance. The background consists of rolling hills covered in dense green forest, with a few distant peaks visible under a soft, hazy sky.

Elevating The Art and Joy Of Travel

At Easton Porter Group, we are passionate about our craft. My wife, Lynn, and I have dedicated our professional lives to the development, operations, and management of the finest luxury hotels, restaurants, wineries, and events. In the ever-evolving landscape of travel and hospitality, our mission at Easton Porter Group is to not only stay ahead of the curve, but to be the industry leader in each segment. We create experiences by design. We are drawn to properties with distinctive personalities, great bones, and rich histories, and then embellish them with our sophisticated design expertise and premium guest service. All EPG experiences, whether a meal in our restaurants, a glass of Petit Verdot at our culinary winery, or a stay in one of our boutique hotels, play a part in delivering our signature sense of elegant comfort, refined style, and warm personality. Our unique approach to independent branding and our operating philosophies continually prove a successful formula for today's high-end clients, who seek authentic products and experiences.



Dean Porter Andrews





DEAN PORTER ANDREWS

Co-Founder & CEO

Dean Andrews' bold vision and sharp business acumen form the foundation of all Easton Porter Group initiatives. Deeply hands-on by nature, he is actively involved in every stage of hospitality development, from sourcing exceptional properties and shaping guest experiences to curating wine vintages that reflect each destination's character. His leadership is informed by continual analysis of luxury travel trends, rigorous business management systems, and detailed financial modeling.

Dean brings decades of international luxury hospitality experience, with expertise spanning operations, finance, real estate development, asset management, marketing, and strategic partnerships. He co-founded Easton Porter Group in 2012 following a distinguished career at Orient-Express Hotels Ltd., where he served as President of the Americas and Senior Operating Officer.

During his twelve-year tenure at Orient-Express, Dean oversaw some of the world's most exclusive properties and worked closely with the founder's son to execute the company's growth strategy, expanding the portfolio from eleven to fifty-two properties in just ten years. With total revenues exceeding US\$600 million, he was appointed by the board as one of three directors to collaborate with investment advisory firms on the evaluation and execution of Orient-Express's successful IPO on the New York Stock Exchange in 2000. He oversaw Value-Add investments, including 11 off-market hotel and resort acquisitions and the design and development of 8 spas, 9 restaurants, bars, retail boutiques, and conference centers. Operating and legal knowledge based on acquiring, establishing, and managing seven US, two Mexican, and two French-owned/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.

In addition to his tenure at Orient-Express, Andrews held senior leadership roles during the formative years of Omni Hotels, including General Manager and Regional Vice President of Operations. He also serves as Vice President of Asset Management for Hong Kong-based Wharf Holdings, where he oversees strategic growth initiatives.

Andrews pursued his undergraduate studies at the University of Colorado and Columbia University, though he is perhaps most proud of receiving an honorary doctorate from Johnson & Wales University in recognition of his contributions to the development of its culinary apprenticeship programs. Today, he is deeply engaged in refining every aspect of Easton Porter Group's boutique properties, a passion shaped by three decades in the hospitality industry and a belief that excellence lives in the details.

*“Lynn Easton and Dean Porter Andrews
have built a luxury hospitality group one
exquisite detail at a time.”*

— PHAEDRA HISE, VIRGINIA LIVING

LYNN EASTON

Co-Founder & Creative Director

As the creative director and co-founder of Easton Porter Group, Lynn Easton provides strategic vision and a well-honed stylistic eye across all aspects of the group's 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 honed her skills as a live television producer, she leveraged her extensive background to create 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, as evidenced by 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 a supportive community, Easton's mission is to equip fellow professionals with the insights, communication, and management skills needed to ascend to the highest echelons of luxury event planning.

Under her creative direction, each Easton Porter Group investment, property, or marquee occasion showcases an intuitive sense of staging with a classic yet fresh design. Lynn is a graduate of Barnard College in New York City, the sister school of Columbia University.



Easton Porter Group creates experiences by design. We are drawn to properties with distinctive personalities, great bones, and rich histories, and then embellish them with our sophisticated design expertise and premium guest service. All EPG experiences, whether a meal in our restaurants, a glass of Petit Verdot at our culinary winery, or a stay in one of our boutique hotels, play a part in delivering our signature sense of elegant comfort, refined style, and warm personality. Our goal is to expand our collection to 15 luxury properties in high-end destinations over the next ten years. We have an established track record in Charleston, South Carolina; Charlottesville, Virginia; and the Virginia Hunt Country outside of Washington, DC.

AWARDS

ZERO GEORGE

CONDÉ NAST TRAVELER

2026 Triple Crown Award: *Hot List, Gold List, + Readers' Choice Awards*
2025 Gold List
2020 Gold List
2017 - 2025 Readers' Choice Awards – Top 10 Hotels in Charleston

TRAVEL & LEISURE

2022 - 2024 World's Best Awards - 15 Favorite Hotels in Charleston
2017 - 2020 World's Best Awards - 15 Favorite Hotels in Charleston
2020 World's Best Awards - Favorite 15 City Hotels in Charleston

TRIPADVISOR

2026 Travelers' Choice Awards: Best of the Best Hotels
2025 Travelers' Choice "Best of the Best"

THE RESTAURANT AT ZERO GEORGE

MICHELIN GUIDE

Michelin Recommended, 2025 American South Selection

WINE SPECTATOR

2021 - 2026 Restaurant Award - Best of Award of Excellence

COSTA*

WINE SPECTATOR

2024 - 2026 Restaurant Award - Award of Excellence

DiRōNA (Distinguished Restaurants of North America)

2025 Award of Excellence

EATER CAROLINAS

2024 Eater Awards, Best New South Carolina Restaurant

YELP

2024 Best New Restaurants in the South

WILD COMMON

MICHELIN GUIDE

One Michelin Star, 2025 American South Selection

JAMES BEARD FOUNDATION

2022 Semifinalist, Best Chef: Southeast, Orlando Pagán

WINE SPECTATOR

2021 - 2026 Restaurant Award - Best of Award of Excellence

THE RESTAURANT AT ZERO GEORGE

MICHELIN GUIDE

Michelin Recommended, 2025 American South Selection

WINE SPECTATOR

2021 - 2025 Restaurant Award - Best of Award of Excellence

PIPPIN HILL VINEYARD & FARMS

BRIDES

2026 The 25 Best U.S. Honeymoon Destinations
2017 The Best Wedding Venues in America: The South
2016 The Best Wedding Venues in America: The South
2016 The Best Food in the South
2013 Top 50 Romantic Wedding Venues

HARPER'S BAZAAR

2019 Top 50 Photo-Worthy Wedding Venues Around the World
2017 The 33 Best Garden Wedding Venues in the World

CANNON GREEN

THE KNOT

2021 - 2026 Best of Weddings
2024 Best of Weddings Hall of Fame

WEDDINGWIRE

2020, 2023, 2025 & 2026 Couples' Choice Award winner - *venue category*

BRIDES

2022 Best Venues in America

EATER CHARLESTON

2015 Eater Awards, "Stone Cold Stunner"

EASTON EVENTS

VOGUE

2025 The Best Wedding Planners in the U.S., Canada, and Overseas

BIZBASH

2020 & 2021 The BizBash 500
2019 The Top 50 Event Designers
2019 The BizBash Top 1000 People in the U.S. Event Industry
2018 The Top 500 People in Events

OVER THE MOON

The Directory: Best Wedding Vendors

HARPER'S BAZAAR

2021 The Best in the Business





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ZERO GEORGE
STREET





Luxury, history, charm – the essence of Charleston is distilled in the sophisticated elegance of Zero George hotel. Zero George’s immaculately restored, circa 1804 buildings and private courtyard are the ideal ground zero for exploring Charleston’s allure. Meander shady lanes on our complimentary bikes; indulge in our award-winning cuisine; stroll to King Street or Waterfront Park; sauté away at our cooking school. Old World authenticity meets contemporary classic chic in our lush boutique hotel. Hospitality refined, down to zero.

“While the Holy City is packed with antiques-filled B&Bs, few properties have been able to give the obligatory nod to Charleston’s rich history without losing their sense of self. Zero George achieves this beautifully.”

— STIRLING KELSO, SOUTHERN LIVING

FAQS

ZERO GEORGE

0 George Street, Charleston, SC 29401
843.817.7900

YEAR ESTABLISHED

2012

ARCHITECTURE

Dufford Young Architects in Charleston, SC

INTERIOR DESIGN

2012 Design: Alana's Ltd. Interior Design
2022 Design: Alexandra Howard Inc.

SELECT AMENITIES

Concierge Services To Plan Your Stay With Us
Daily European Breakfast
Wifi
Bicycles Available
Evening Wine And Cheese Pairing
24-Hour Gaggeneau Coffee Service
Housekeeping and Turndown Service
Furnished Outdoor Piazzas and Courtyards
Staterooms For Guest Use
Printing Station
Off-Site Gym Membership
Bellman Services
Valet Services (*Additional \$29*)
Tesla Gen 3 Charging Station Included with Valet Services

SOCIAL MEDIA

Facebook @zerogeorgest



Instagram @zerogeorgest

WEBSITE

www.zerogeorge.com

MEDIA CONTACT

brenda@eastonporter.com



ZERO GEORGE
RESTAURANT







The Restaurant at Zero George is an intimate, Michelin Recommended fine-dining restaurant offering contemporary cuisine in an elegant, residential setting inside Zero George hotel. Led by Executive Chef Vinson Petrillo, the restaurant offers a refined, multi-course tasting menu that showcases seasonal ingredients through innovative techniques and thoughtful composition. Guests are also invited behind the scenes to gather around the Zero George kitchen table and expand their own culinary skills. At The Cooking School at Zero George, the culinary team presents a curated range of recipes, techniques, and styles in an intimate, demonstration-style setting. Classes take place in the professional display kitchen and are limited to eight students per session, ensuring a highly personalized experience.

“Charleston’s food scene needs no introduction, but for something truly extraordinary, Zero Restaurant + Bar at Zero George Street hotel offers an inventive tasting menu unlike anything you’ll find in the Holy City.”

— MICHELLE GROSS, FODOR’S TRAVEL

FAQS

THE RESTAURANT AT ZERO GEORGE

0 George Street, Charleston, SC 29401
843.817.7900

RESTAURANT HOURS

Dinner: Tuesday – Sunday, 5 – 10 pm

COOKING SCHOOL HOURS

Saturdays and Sundays, 11 am – 1 pm
Monday 6:30 pm - 8:30pm

EXECUTIVE CHEF

Vinson Petrillo

CHEF DE CUISINE

Tyler Chavis

YEAR ESTABLISHED

2014

MEDIA CONTACT

brenda@eastonporter.com

SOCIAL MEDIA

Facebook [@zerorestaurantandbar](#)
Instagram [@zerorestaurant](#)

WEBSITE

www.zerorestaurantcharleston.com





The Caviar Bar at Zero George is where elegance meets intimacy. Named “the coolest reservation in town” by Forbes in 2022, this eight-seat bar offers a thoughtfully curated menu reflecting Executive Chef Vinson Petrillo’s passion and expertise with caviar. Featuring Regiis Ova Caviar service alongside refreshingly inventive à la carte dishes, the experience is timeless in presentation yet distinctly modern. The bar welcomes walk-ins, offering a light snack menu alongside a rotating selection of seasonal cocktails and zero-proof options, creating a polished prelude or relaxed counterpart to the tasting menu experience.

FAQS

HOURS

Tuesday – Sunday, 5:30, 6:00, or 6:30 pm

YEAR ESTABLISHED

2022

MEDIA CONTACT

brenda@eastonporter.com

SOCIAL MEDIA

Facebook @thecaviarbar

Instagram @thecaviarbar

WEBSITE

www.zerorestaurantcharleston.com





CANNON GREEN
A GATHERING COMMON







Cannon Green stands apart as one of Charleston's most distinctive properties, capturing the city's enduring romance, history, and sense of place. From the indoor Garden Room, an airy, refined event space anchored by a preserved 19th-century Charleston single-house façade, to the lush Courtyard and the historic Trolley Room, each setting offers a memorable backdrop for wedding weekends, corporate events, and social gatherings. Set in the Cannonborough Elliotborough neighborhood, Cannon Green reflects the qualities that have drawn visitors to Charleston for centuries: elegant sophistication, genuine hospitality, and an atmosphere that feels both gracious and welcoming.

We're thrilled to share that Cannon Green has been named to The Knot "Best of Weddings 2021" for the third consecutive year.

— THE KNOT

FAQS

CANNON GREEN

103 Spring Street, Charleston, SC 29403
843.817.7311

EXECUTIVE CHEF

Orlando Pagán & Casey Costa

YEAR ESTABLISHED

2014

MEDIA CONTACT

brenda@eastonporter.com

SOCIAL MEDIA

Facebook [@cannongreencharleston](#)
Instagram [@cannongreenschs](#)

WEBSITE

www.cannongreencharleston.com





WILD COMMON





Wild Common is a modern tasting-menu restaurant celebrated for its elevated multi-course dining experience. Under Executive Chef Orlando Pagán, the kitchen presents globally inspired cuisine rooted in Lowcountry ingredients and traditions. Its intimate setting, technique-driven approach, and dedication to exceptional hospitality have earned national acclaim, including a Michelin Star. The restaurant's ever-evolving tasting menu highlights regional sourcing, supported by a close partnership with Dogpatch Farmstead. Guests can dine in the main dining room, reserve The Overlook for private gatherings and special celebrations, or experience the Chef's Counter for an interactive, behind-the-scenes look at the kitchen. In addition to its culinary offerings, Wild Common maintains a collaboration with the Charleston Artist Collective, presenting a rotating selection of Lowcountry artists' works throughout the dining room and on its menus.

FAQS

WILD COMMON

103 Spring Street, Charleston, SC 29403
843.817.7311

RESTAURANT HOURS

Dinner: Thursday, Sunday, 6 – 9 pm
Friday, Saturday, 6 – 10 pm

EXECUTIVE CHEF

Orlando Pagán

CHEF DE CUISINE

Paul San Luis

YEAR ESTABLISHED

2019

MEDIA CONTACT

brenda@eastonporter.com

SOCIAL MEDIA

Facebook @wildcommonchs
Instagram @wildcommonchs

WEBSITE

www.wildcommoncharleston.com





EASTON

EVENTS  SINCE
1998





At Easton Events, we are the architects of quiet luxury. Every celebration we create is a masterclass in layered detail, intentional pacing, and thoughtful design, each element meticulously tailored to reflect the individuality of our clients. Our philosophy is rooted in purpose and refinement, where even the smallest nuance is given the utmost attention. Easton curates a select number of extraordinary, multi-day destination weddings each year. With nearly three decades of design leadership and a truly global sensibility, our team crisscrosses the world — from Tuscany to Thailand to Tennessee — crafting events that are as effortless, unforgettable, and deeply personal. Recognized by the world's leading publications, including VOGUE, Harper's BAZAAR, Martha Stewart Weddings, Over The Moon, and Brides, we believe the most remarkable celebrations speak volumes without ever raising their voice.

“Easton Events is led by founder Lynn Easton, Easton Events only plans about 8 weddings per year, providing its clients with the utmost in personalized service, from engagement notifications through to the final thank-you.”

— VOGUE MAGAZINE

FAQS

EASTON EVENTS

Offices in Charleston, SC and Charlottesville, VA

FOUNDER + CREATIVE DIRECTOR

Lynn Easton

EXECUTIVE DIRECTOR

Dawson Hayes

SOCIAL MEDIA

Facebook @EastonEvents

Instagram @EastonEvents

TiKTok @EastonEvents

Pinterest @EastonEvents

Twitter @EastonEvents

MEDIA CONTACT

brenda@eastonporter.com

WEBSITE

www.eastonevents.com





PIPPIN HILL FARM
& vineyards







Pippin Hill Farm & Vineyards stands out among the growing number of fine wineries on Virginia's Monticello Wine Trail. In our vineyards on site, you will find vines of Petit Verdot, Sauvignon Blanc, Chambourcin, and Vidal Blanc varietals. In addition to producing distinguished boutique wines, Pippin Hill pairs them with some of the region's most refined cuisine in the Tasting Room. Guests can savor a local, seasonal, vineyard-to-table dining experience, delivered with a welcoming sense of relaxed elegance. The vineyard is perfectly positioned to grow the region's finest grapes, while the venue itself is designed to host premier events across the Southeast, complemented by signature Artisan Catering. From weddings and rehearsal dinners to board meetings and business luncheons, Pippin Hill Farm & Vineyards offers an all-season, full-service setting tailored for every occasion.

"If there's a more sumptuous landing spot for lunch in Virginia's wine country than the restaurant and tasting room at Pippin Hill Farm and Vineyards, I have yet to find it." – TOM SIETSEMA, THE WASHINGTON POST

FAQS

PIPPIN HILL FARM & VINEYARDS

5022 Plank Road, North Garden, VA 22959
434.202.8063

HOURS

Tuesday – Sunday, 11 am - 5 pm *
** varies by season*

GENERAL MANAGER

Phyllis Case

EXECUTIVE CHEF

Victoria Cosner

HEAD GARDENER

Celina Debritto

WINEMAKER

Michael Shaps, Virginia WineWorks

YEAR ESTABLISHED

2011

MEDIA CONTACT

brenda@eastonporter.com

SOCIAL MEDIA

Facebook @pippinhillfarm

Instagram @pippinhillfarm

TikTok @ pippinhillfarm

WEBSITE

www.pippinhillfarm.com





Crossroads Inn has been accommodating travelers since it was built in 1820 and is listed on the National Register of Historic Places as a Virginia Historic Landmark. Tucked amidst secret gardens and sister property Pippin Hill Farm & Vineyards, the Inn's historic allure, paired with modern conveniences, inspires guests to disconnect and wander the scenic hills of the Blue Ridge. Complete any getaway with a cooking class, a workshop with our horticulture team, The Reserve Vintner's Table dining experience, or an Estate Tour & Tasting on the hill.

FAQS

CROSSROADS INN

5010 Plank Road, North Garden, VA 22959
434.260.8792

YEAR ESTABLISHED

1820

MEDIA CONTACT

brenda@eastonporter.com

SOCIAL MEDIA

Facebook [@crossroadsinnva](#)

Instagram [@crossroadsinnva](#)

WEBSITE

www.crossroadsinn.com



WALCOVE
CHARLES
STON
MARKET



Alcove Market is where quality ingredients and casual dining come together, no reservations required. More than just breakfast and lunch, we are a neighborhood hub and a one-stop destination for specialty foods and wine. Coffee lovers and afternoon snackers are invited to enjoy our thoughtful, nourishing cuisine while enjoying the outdoor patio year-round.

FAQS

ALCOVE MARKET

320 Broad Street, Charleston, SC 29401
843.974.1810

HOURS

Daily, 7am - 4pm

GENERAL MANAGER & EXECUTIVE CHEF

Michael Harvey

YEAR ESTABLISHED

2023

MEDIA CONTACT

brenda@eastonporter.com

SOCIAL MEDIA

Facebook @alcovemarketchs

Instagram @alcovemarketchs

WEBSITE

www.alcovemarket.com



The image shows a contemporary restaurant interior. In the foreground, there's a bar with a white countertop and a gold-colored cylindrical base. Several blue upholstered bar stools are lined up at the bar. The bar area is decorated with various bottles and glasses. In the background, there's a dining area with tables and chairs. The ceiling is made of dark wood and features several pendant lights with gold-colored frames and white shades. The floor is made of light-colored wood. A large white square is overlaid in the center of the image, containing the word "Costa" in a blue script font with a small asterisk above the 'a'.

Costa*

Located within The Jasper building, Costa is a celebration of coastal Italian cuisine, drawing inspiration from Liguria to Amalfi, down to Sicily. The menu encourages sharing and savoring handmade pastas, pristine seafood, classic beef preparations, and other culinary odes to the Mediterranean. Reflecting the convivial spirit of Italy, Costa is a welcoming space where culinary artistry converges with the joy of companionship. Guided by technical expertise and a sense of playful nostalgia, the kitchen delivers dishes that feel both refined and familiar. The fresh, bold fare is complemented by a thoughtfully curated beverage program featuring craft cocktails, bubbling aperitivi, and globally sourced wines designed to enhance every meal. For more intimate gatherings, The Loft offers a private dining space ideal for celebrations, private events, and seasonal wine dinners, extending Costa's warm hospitality beyond the main dining room.

FAQS

COSTA

320 Broad Street, Charleston, SC 29401

GENERAL MANAGER

Jovian Cortez

YEAR ESTABLISHED

2023

MEDIA CONTACT

brenda@eastonporter.com

SOCIAL MEDIA

Instagram @costacuisine

WEBSITE

www.costacharleston.com



While carefully guarding our boutique scale, Easton Porter Group is aggressively building on our success. Our passion, talent, and teamwork run deep. Easton Porter Group hires, supports, and cultivates talent paired with passion. That's our only secret to success—a secret we're proud to share. As a luxury hospitality company, we are actively expanding our portfolio of award-winning boutique hotels, vineyards, restaurants, and event venues in North America and Europe, and we welcome acquisition and investment opportunities that reinforce Easton Porter Group's graciousness, style, and defined market position. Easton Porter Group creates experiences by design. We are drawn to properties with distinctive personalities, great bones, and rich histories, and then embellish them with our sophisticated design expertise and premium guest service. All EPG experiences, whether a meal in our restaurants, a glass of Petit Verdot at our culinary winery, or a stay in one of our boutique hotels, play a part in delivering our signature sense of elegant comfort, refined style, and warm personality.

LEADERSHIP

DEAN ANDREWS

Co-Founder & CEO

LYNN EASTON

Co-Founder & Creative Director

ADRIAN GOFFINET

Chief Financial Officer

JACOB WRIGHT

Chief Operating Officer

RYDER HINE

Director of Business Development

ELLEN CHRISTIE

Sales Director

BRENDA URBAN

Vice President of Communications

KIMBERLY ALLENBY

Controller

MATTHEW DAVIS

Human Resources

TALIA CIRILLO

Director of Marketing



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