



Discover the 'Other Season' of

Pats Peak

CORPORATE MEETING GUIDE

*Quintessential New England Mountain Venue for
Birthday Parties, Anniversaries, Company Outings, & More*

Choose from two air-conditioned lodges for your event

Accommodate up to 200 guests

Dog-friendly lodges & outdoor activities

Panoramic Mountain views with outdoor decks

Beautiful stone fireplaces

Banquet Manager Onsite for your entire event

ALLOW PATS PEAK TO HOST YOUR EVENT!

Thank you for considering Pats Peak Banquet Center for your event!

Enclosed, you will find helpful information on planning your meeting at Pats Peak, including specialized buffet packages. Please remember, you are not limited to the enclosed menu selections as all of our food is homemade here by our Executive Chef and his team. We will cater to your every whim! Have guests with dietary needs, or do you simply prefer another selection? No problem! Pats Peak regularly accommodates menu requests of all types. We are more than happy to serve you and make your day everything you imagined and more.

Our two lodges are available for a (5) five hour event time period spring through autumn and include linens, set-up, clean-up, bartender service, coffee & tea station and full china setting.

Looking to have your meeting a bit closer to the winter season? We can accommodate smaller meetings in our Sleigh Room up until Christmas Eve! Please ask for more details.

Our **Sleigh Room** on the third floor of the Main Lodge has a beautiful stone fireplace, space for dining and dancing with our adjacent, cozy Sled Pub available for cocktails and food service. The Sleigh Room level has a large, outdoor deck for stunning mountain views for your guests, complete with additional outdoor seating and heat lamps for when it's perfect weather to sit outside with a cocktail and take in the views.

The Sleigh Room accommodates up to 200 guests.

Our **Valley Lodge** is located separately from the Main Lodge and located all on one level with a spacious deck of its own facing the mountain. Large windows fill the room with plenty of natural light that pairs perfectly with the lighter wood walls and ceiling for the ideal amount of rustic, airy charm. The Valley Lodge has its own bar, along with plenty of room for dining, food service.

The Valley Lodge accommodates up to 150 guests.



If you have not done so, please contact us to make arrangements to view our venue in person.

We would love to meet with you and discuss how we can make your dream event a possibility!

Please call (603) 428-3245 to set up an appointment.

Remember, 'Personalized Service' is what makes Pats Peak a favorite and unique event location. Anything our team can do to make your event memorable is our pleasure! We look forward to hopefully working with you soon.

BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

\$5.95 per person

Muffins

Danish

Bagels

Selection of Cream Cheese and Jellies

Assorted Juices

Coffee & Tea

BREAKFAST BUFFET

\$10.95 per person

Scrambled Eggs

French Toast

Bacon

Sausage

Home Fries

Muffins

Danishes

Assorted Juices

Coffee & Tea

BUFFET ACCOMPANIMENTS

Add these items to either Buffet Package for \$1.00 per person, per item

Whole Fruit

Fruit Salad

Assorted Yogurt

Warm Oatmeal

*20% gratuity and 9% rooms and meals tax additional on all food, beverage, and room rental. Prices subject to change.
We regret that food cannot be removed from the premises. Breakfast Selections are not available for Wedding Receptions.*

LUNCH PLATTER SELECTIONS

Prices are all per person. All Sandwich Platters are served with Chips and Pickles.

*Add \$1.00 per person for French Fries
(Only available for Lunch time Meetings.)*

OVER-STUFFED FINGER SANDWICH PLATTER

\$7.95 per person

Tuna Salad
Chicken Salad
Egg Salad
Ham Salad

ASSORTED WRAP PLATTER

\$9.95 per person

Southwestern Chicken

Seasoned Chicken, Sautéed Peppers & Onions with Tangy Southwestern Ranch Sauce.

Roast Beef

Served with Horseradish Mustard Sauce.

Roast Turkey

Served with Lettuce, Tomato and Mayonnaise.

Smoked Ham & Swiss

Served with Honey Mustard Sauce.

Hummus, Sprouts & Red Onion

Served with Roast Red Pepper & Spinach

Grilled Chicken Caesar

Grilled Chicken with Classic Caesar Salad.

Italian

Salami, Ham, Tomato, Provolone Cheese & Pesto

GOURMET SANDWICH PLATTER

\$10.95 per person

Choice of Baguette, Croissant, Kaiser Roll or Focaccia.

- Select Three -

Smoked Turkey, Smoked Bacon, Cheddar Cheese, Prosciutto, Provolone, Roasted Red Pepper, Tomato, Onion Arugula & Pesto Dressing, Grilled Chicken Roma, Sundried Tomatoes, Imported Olives, Roasted Shallot Herb Spread, Grilled Portabella Mushrooms, Zucchini, Eggplant, Roasted Garlic, Fresh Mozzarella, Seafood Salad with Herb Mayonnaise & Lettuce, French Dip with Thinly Sliced Roast Beef Au Jus

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SOUP & SALAD SELECTIONS

LUNCH SOUP SELECTION

\$5.00 per person

Per Soup Selection

New England Clam Chowder
Seafood Chowder
Grilled Chicken & Corn Chowder
Cream of Broccoli
Garden Vegetable
Tomato Tortellini

LUNCH SALAD SELECTION

\$4.50 per person

Per Salad Selection

Potato & Egg Salad
Mixed Baby Green Salad
Caesar Salad
Coleslaw or Broccoli Slaw
Pepper Pasta Salad
Summer Salad
Fresh Mozzarella, Tomato, Balsamic Vinaigrette over Lettuce
Spinach Salad
Mushroom, Egg, Tomato, Bacon, Red Onion and Red Pepper

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FULL SERVICE BUFFET LUNCH

Prices are all per person and include a choice of salad and dinner roll

If selecting 2 Lunch Entrée Selections, add an additional \$4.00 per person to the higher priced selection.

Sautéed Steak Tips with Red Wine Sauce	\$14.95
<i>Served with caramelized onions, rice pilaf and seasonal vegetables.</i>	
Grilled Salmon with Herb Butter	\$14.95
<i>Served with rice pilaf and seasonal vegetables.</i>	
Baked Haddock	\$14.95
<i>Seasoned bread crumbs with and herb sauce. Served with rice pilaf and seasonal vegetables.</i>	
Lasagna	\$12.95
<i>Select one – Vegetarian or Meat</i>	
Grilled Herbed Boneless Chicken Breast	\$12.95
<i>Served with rice pilaf and seasonal vegetables.</i>	
Chicken Parmesan	\$12.95
<i>Served with pasta and marinara.</i>	
Chicken Broccoli Alfredo	\$12.95
<i>Served with pasta.</i>	
Chicken Quesadilla	\$10.95
<i>Served with salsa, sour cream and guacamole.</i>	
Pasta Bar	\$10.95
<i>Served with 2 selections of sauces, grilled chicken, grilled vegetables and parmesan cheese.</i>	
Teriyaki Chicken	\$10.95
<i>Served with rice.</i>	
Homemade Chili	\$9.95
<i>Served in a taco bowl with sour cream and scallions.</i>	
8 oz. Angus Burger	\$10.95
<i>Served with French fries.</i>	
Soup & Salad	\$9.50
<i>Choice of soup and salad.</i>	

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SELECTIONS TO ACCOMPANY BUFFET

POTATO & RICE

- Select One -

Mashed Potatoes or Garlic Mashed Potatoes
Red Roasted Potatoes with Garlic and Herbs
Sautéed New Potatoes with Fresh Dill and Onions
Baked Potato with Sour Cream & Chives
Rice Pilaf

VEGETABLE

- Select One -

Mélange – Carrots, Broccoli, Cauliflower
Glazed Carrots
Green Beans Almondine with Onion and Red Pepper
Baked Squash with Maple Syrup Sauce
Broccoli Stir Fry
Summer Squash Medley

SALAD

- Select One -

Caesar

Fresh chopped romaine with croutons and parmesan cheese

Garden

Fresh chopped greens with tomatoes, onions, peppers, and cucumbers.

Spinach

*Fresh baby spinach with sliced white mushrooms, red onions, red peppers, tomatoes,
grated hardboiled egg, bacon bits, and grated blended cheeses.*

Wild Greens

*A blend of wild greens, red onions, candied walnuts, dried cranberries,
and your choice of bleu cheese or feta cheese.*

PASTA SIDES

Add additional \$4 per side, per person to the entrée selection price.

Tortellini Alfredo
Penne with Sausage & Peppers
Stuffed Manicotti
Pasta Primavera – pesto sauce and vegetables
Pasta Roma – roasted garlic cream sauce with red peppers & fresh basil
Vegetable or Meat Lasagna
Ravioli

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LUNCH ENTRÉE SALAD CREATIONS

CREATE YOUR OWN SALAD

10.95 Per person

Ingredients are served buffet style for each guest to "create their own."

Served with rolls and salad dressing.

(Only available for Lunch time Meetings)

CAESAR

Fresh Chopped Romaine Lettuce

Parmesan Cheese

Croutons

Grilled Chicken

Grilled Steak Tips

Grilled Eggplant, Summer Squash, Zucchini, Roasted Red Peppers,
Portabella Mushrooms, Black Olives & Anchovies

ALL AMERICAN

Fresh Wild Greens Salad

Turkey

Ham

Cheddar Cheese

Crumbled Bacon

Hard Boiled Egg

Croutons

Cucumber, Tomato, Mushroom, Onion, Pepper & Avocado

ORIENTAL

Oriental Salad Blend of Green Leaf Lettuce & Bok Choy

Sautéed Shrimp

Sautéed Teriyaki Chicken

Scallions, Water Chestnuts, Bean Sprouts, Chow Mein Noodles, Almonds,
Snow Peas, Mandarin Orange Slices & Red Peppers

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HORS D'OEUVRES SELECTIONS

Prices are per person.

Garden Crudité	\$4.75
<i>Fresh raw vegetable display with seasonal dips.</i>	
Gourmet Fromage & Fruit Display	\$5.00
<i>Cheddar, Cranberry Wensleydale, Gruyere, garlic herb spread, smoked Gouda, dill Havarti, pepperoni, salami, fresh fruit including- grapes, pineapple, apples & melon with assorted crackers.</i>	
Mediterranean Display *	\$5.00
<i>Warm spinach & artichoke dip, hummus & spanakopita, accompanied by tortilla chips & bread.</i>	
Flatbread Pizza Margherita *	\$4.50
<i>Garlic, olive oil, fresh mozzarella, fresh tomatoes & fresh chopped basil on flatbread, drizzled with a balsamic glaze.</i>	
Stuffed Mushroom Caps *	\$4.00
<i>Select one- Crab Almond, Spinach & Feta, Mild Italian or Spicy Cajun.</i>	
<i>Select two of the above Stuffed Mushroom Caps.</i>	\$5.00
Bruschetta *	\$4.25
<i>Toasted French bread brushed with olive oil and topped with fresh diced tomatoes, roasted red peppers, garlic, basil & fresh mozzarella, drizzled with a balsamic glaze.</i>	
Baked Crostini *	\$4.00
<i>Select one- Buttery Brie with sweet raspberry & toasted almonds on a sliced baguette.</i>	
<i>Wild mushroom medley, fresh thyme & white wine with Gruyere on a sliced baguette.</i>	
<i>Sharp Cheddar cheese, caramelized onion & sliced apple on a sliced baguette.</i>	
Chicken Cordon Bleu Bites *	\$5.00
<i>Homemade grilled chicken with ham and Swiss cheese, panko breaded and deep fried, with honey mustard dipping sauce.</i>	
Kabob *	\$5.00
<i>Select one- Teriyaki beef kabob.</i>	
<i>Teriyaki chicken kabob.</i>	
<i>Grilled veggie and pineapple kabob.</i>	
Mini Wellington *	\$5.00
<i>Select one- Grilled steak with sautéed wild mushrooms, garlic, & shallots with a splash of sherry & cream in a puff pastry.</i>	
<i>Chicken and fresh rosemary, with a leek & cheese filling wrapped in a puff pastry.</i>	
Mini Crab Cakes *	\$5.00
<i>Homemade mini crab cakes served with a horseradish mayonnaise sauce.</i>	
Shrimp Cocktail	\$6.00
<i>Large shrimp served cool & crisp with cocktail sauce.</i>	
Honey Sting Shrimp *	\$5.00
<i>Homemade dry rub shrimp wrapped in bacon & drizzled with a stinging honey garlic sauce.</i>	
Lobster and Asparagus Filo Cup	\$6.00
<i>Lobster, asparagus & leeks in a saffron cream sauce, served in a filo cup.</i>	
Scallops Wrapped in Bacon	\$6.00
<i>Fresh scallops wrapped in bacon, baked & brushed with a maple syrup glaze.</i>	
Pork Sliders *	\$5.00
<i>In-house slow cooked tender pulled pork in homemade barbeque sauce on slider buns.</i>	
Duck Rumaki	\$6.00
<i>Tender chunks of duck breast marinated with pineapple, coated in hoisin sauce & wrapped in bacon.</i>	

20% gratuity and 9% rooms and meals tax additional on all food, beverage, and room rental. Prices subject to change.

BREAK SELECTIONS

SINGLE ITEM & ADDITIONS

Prices are per person, per selection

Yogurt Bar with Granola and Assorted Toppings	\$5.00
Cheese and Fruit Platter	\$5.00
Vegetable Platter with Dips	\$5.00
Selection of Freshly Baked Cookies and Brownies	\$6.00
Whole Fruit	\$2.00

THEMED PACKAGES

\$7.00 each per person

ABC

Assorted brownies, cookies and individual bags of chips

Health Nut

Crudité, granola bars and whole fruit

Pick me up

Assorted candy bars, dry snacks, pretzels & whole fruit

Sunday Afternoon

Ice cream, fruit topping, chopped nuts, chocolate sauce, whipped cream, cherries and sprinkles

Death by Chocolate

Chocolate chip cookies, fudge brownies, kisses and milk

Take me out to the Ball Game

Peanuts, cracker jacks, popcorn and hot pretzels

Harvest Break

Apples, celery, mixed nuts, peanut butter and string cheese

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DESSERT SELECTIONS

Prices are per person, per dessert selection.

Chocolate Dipped Strawberries	\$5.00
Vanilla Cream Puffs laced with chocolate	\$5.00
Ice Cream Bon Bons	\$5.00
Brownie Sundae	\$5.00
Brownie Sundae Deluxe	\$6.00
Assorted Cheesecake	\$5.00
Strawberry Shortcake	\$5.00
Brownie	\$5.00
Fresh Fruit Platter	\$5.00
Assorted Cookie Tray	\$5.00
Apple Crisp	\$5.00
Apple Pie	\$5.00
Assorted Dessert Sampler	\$6.00

S'mores Bar

Prices are based on final Guest Count.

0-50 Guests	\$100.00
51-100 Guests	\$200.00
101-150 Guests	\$300.00
151-200 Guests	\$400.00



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BEVERAGE SELECTIONS

*We serve a full range of spirits, wines and beer. You may arrange for a full open bar, limited open bar, or a cash bar.
Open bar is priced on consumption; drink prices listed below.*

Liquor Prices

Mixed Drinks	\$7.00 to \$12.00
Domestic & Imported Beer	\$5.25 to \$8.25
House Wine	\$6.00
Soda	\$2.25
Juice	\$2.25

Toast

Domestic Champagne	\$3.00 per person
Non-Alcoholic Sparkling Cider	\$3.00 per person
Imported Champagne	\$4.00 per person
Ginger Ale	\$3.00 per person

Punch Bowls

Spirited Bowl (serves 30)	\$85.00
Non-Spirited Bowl (serves 30)	\$50.00
*Spirited Cider Bowl (serves 30)	\$95.00
*Non-Spirited Cider Bowl (serves 30)	\$60.00

**Offered Seasonally*

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*Beverage Policy – Pats Peak's managers, bartenders and servers are trained in responsible beverage service and, if necessary, will deny service to anyone that, in their opinion, appears to have consumed more alcohol than is considered safe and responsible. Under no circumstances will anyone under 21 years old be served.
In accordance with NH State Law, no alcohol is allowed to be brought onto or leave the premises by guests.*

MIDWEEK MEETINGS

For midweek corporate meetings/ workshops, the Rental Fee is based on an (8) eight-hour time period.

Fees subject to change.

*Rental Fee includes Linens, Set-up, Clean-up, Coffee and Tea Station,
Full China Setting including Water Goblet, Luncheon Plate, Salad Plate & Silverware.*

Room	Rental fee with Food Purchase	Rental Fee without Food Purchase
Sleigh Room (includes Sled Pub)	\$300	\$600
Valley Room	\$300	\$600
Additional Breakout Space	\$200	\$200

**Greater Concord Chamber of Commerce Members and Henniker Chamber of Commerce Members
Receive a discounted rate, please inquire if you are a member.*

AUDIO VISUAL EQUIPMENT

Limited Audio Visual available on site.

*Please let us know what you need for your event and we will do our best to provide it for you.
Some items may require an additional rental fee.*

Screen
Podium
Microphone
Projector \$200 fee

TERMS AND CONDITIONS

Subject to change.

- **A \$500 Non-refundable/ Non-transferable** deposit and signed contract will secure your date of choice.
- We require 50% payment of your estimated bill (1) one month prior to your event. Cancellation within 30 days or less of scheduled event will result in forfeiture of 50% of total balance of estimated invoice.
- The final menu selections, confirmed numbers and final balance are due (2) two weeks prior to event. Cancellation within 14days or less of scheduled event will result in forfeiture of 100% of total balance of final invoice
- MasterCard, Visa and American Express credit cards are welcomed.
- 20% gratuity and 9% rooms and meals tax are additional on all food, beverage and room rental.

DIRECTIONS TO PATS PEAK

686 Flanders Road
Henniker, NH 03242

“The Only Henniker on Earth”

Conveniently located in Southern New Hampshire off of I-89

From Manchester, NH

35 minutes

Take I-93 North to Concord, NH. Take I-89 North. Take Exit 5 (a left hand exit). Follow Route 202/9 West. Take the Henniker Exit (Route 114). Follow Route 113 South. Go straight through the center of town for approximately 2 miles and look for the Pats Peak sign on your right. Take the right and follow the road to the Pats Peak entrance.

From Boston, MA

1 ½ Hours

Take I-93 North to Concord, NH. Take I-89 North. Take Exit 5 (a left hand exit). Follow Route 202/9 West. Take the Henniker Exit (Route 114). Follow Route 113 South. Go straight through the center of town for approximately 2 miles and look for the Pats Peak sign on your right. Take the right and follow the road to the Pats Peak entrance.

From Burlington, VT

2 Hours

Take I-89 South to Exit 5 (Route 202/9 West). Proceed on Route 202/9 West to the Henniker Exit (Route 114). Follow Route 114 South. Go straight through the center of town for approximately 2 miles and look for the Pats Peak sign on your right. Take the right and follow the road to the Pats Peak entrance.

From Brattleboro, VT

1 ¼ Hours

Take Route 9 East to Henniker. Take the Henniker Exit (Route 114). Follow Route 114 South. Go straight through the center of town for approximately 2 miles and look for the Pats Peak sign on your right. Take the right and follow the road to the Pats Peak entrance.

From Portsmouth, NH

1 ¼ Hours

Take Route 4 West to Concord, NH. Merge onto I-93 West/US 202 West/US-4 West towards I-93. Take I-93 South toward I-89. Take I-89 North. Take Exit 5 a left hand exit). Follow Route 202/9 West. Take the Henniker Exit (Route 114). Follow Route 113 South. Go straight through the center of town for approximately 2 miles and look for the Pats Peak sign on your right. Take the right and follow the road to the Pats Peak entrance.

HELPFUL REMINDERS FOR YOUR EVENT

Final Numbers/Payment

Final numbers and final payment are due 2 weeks prior to your event. Please call 1-888-PATS-PEAK, ext. 123 to give your final numbers, or email our Banquet Manager. Remember to include any additional vendors such as a DJ in your final guest count!

Decorations

You are responsible for any additional set up and take down of decorations over and above what Pats Peak provides.

Please coordinate set up time with our Banquet Manager.

Alcohol

Alcohol is not to be brought onto the premises. If you are found to be bringing in your own alcohol, it will be confiscated immediately. Please be aware that Pats Peak will ask for a valid photo ID if alcohol is being ordered. It is the law.

Lodge Accessibility

Please ask for directions to the handicap accessible ramp to the main deck.

Please be aware that there are additional stairs to the Sleigh Room.

