

Pats Peak

Banquet Center

Rustic New England Mountain Venue

.....
603.428.3245 Henniker, NH patspeak.com



Banquet Guide

Let us host your Event!

Thank you for considering Pats Peak Banquet Center for your event! Enclosed, you will find helpful information on planning your event day at Pats Peak. We cater to events big and small, with specialized service to make each event unique.

Our two lodges are available for a (5) five hour event time period. The Banquet Center is open Spring through Autumn to host your event.

Included in your Event Package

- On Site Banquet Manager
- Linens
- Choice of Napkin Color
- Set-Up & Clean-Up
- Bartender Service
- Coffee & Tea Station
- Tables & Chairs
- Full China Setting
- Dog Friendly Lodges
- Air Conditioned Lodges



The Lodges

Our **Sleigh Room** is on the third floor of the Main Lodge. It has a beautiful stone fireplace, with dance floor right in front. Our cozy Sled Pub, located at the opposite end, is available for cocktails and food service. With the Sleigh Room, you will have access to our entire Main Lodge, including the large, rustic Oak Room with a stone fireplace on the lower level.

Both the Sleigh Room level and Oak Room level have large, outdoor decks for stunning mountain views for your guests, complete with additional outdoor seating and heat lamps for when the weather is perfect to sit outside with a cocktail and take in the views. There are additional restrooms located on the lower level. The Main Lodge is equipped with an elevator for easy access to all three levels of the lodge. You will enjoy the beautiful rustic charm of the Sleigh Room.

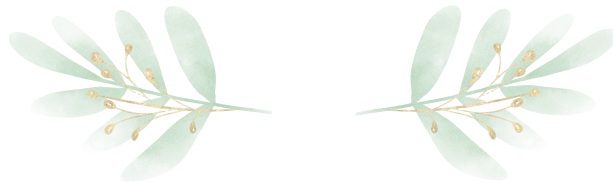
The Sleigh Room accommodates up to 200 guests.



Our **Valley Room** is located separately from the Main Lodge and is all on one level with a spacious deck of its own facing our mountain. Large windows and rustic style lighting fill the room with plenty of light that pairs perfectly with the barn wood walls and ceiling for the ideal amount of rustic, airy charm.

The Valley Room has its own new bar, along with plenty of room for dining, dancing and 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 special occasion a possibility!

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

'Personalized Service' is what makes Pats Peak a favorite and unique banquet location.

Anything our team can do to make your day memorable is our pleasure! We look forward to working with you soon.

Banquet Center Fees

*Banquets are scheduled for a duration of five hours. The reception time frame is contingent upon availability.
Fees Subject to Change.*

Room	Maximum Seating Capacity
Sleigh Room	200 people
Valley Room	150 people

Monday–Friday

Valley Room:

\$5,000.00 minimum is required (\$2,500 room rental fee & food expenses are applied to minimum).

Sleigh Room:

\$6,000.00 minimum is required (\$3,000 room rental fee & food expenses are applied to minimum).

Saturday

Valley Room:

\$6,000.00 minimum is required (\$2,500 room rental fee & food expenses are applied to minimum).

Sleigh Room:

\$8,000.00 minimum is required (\$3,000 room rental fee & food expenses are applied to minimum).

Sunday

Valley Room:

\$5,000.00 minimum is required (\$2,500 room rental fee & food expenses are applied to minimum).

Sleigh Room:

\$6,000.00 minimum is required (\$3,000 room rental fee & food expenses are applied to minimum).

**Sunday of Memorial Day, Fourth of July, Labor Day and Columbus Day Weekends, pricing same as Saturday for both rooms (see above).

***Minimum does not include open bar tab.

Financial Terms and Conditions - Subject to Change

- A \$1,500 non-refundable/non-transferable deposit & signed contract will secure the date of your choice.
- The minimum is the amount you guarantee to pay Pats Peak. Any costs exceeding this will be paid in full accordingly.
- We require payment of your minimum (6) Six Months prior to your event. Once the minimum payment has been made the monies are non-refundable/non-transferable.
- We require that half of the remaining estimated bill be paid (1) One Month prior to your event. Once this payment has been made the monies are non-refundable/non-transferable.
- The Final Menu Selections, Confirmed Final Numbers & Final Balance are due (2) Two Weeks prior to your event.
- Final payment must be made with a credit card, cash or certified check. Once the final payment has been made the monies are non-refundable/non-transferable.
- Cancellation within 14 days or less of scheduled event will result in forfeiture of 100% of total balance of final estimate.
- Cancellations must be submitted in writing & must be received 15 days or more prior to the event. Both the financial contact & a Pats Peak Banquet Center representative must sign the written cancellation notice.
- MasterCard, Visa, & American Express credit cards are welcomed.
- A 3% fee will be charged for all credit card payments.
- 20% Service Charge & 8.5% NH rooms & meals tax additional on all food, beverage & room rental & do not apply toward meeting the minimum.

Peak Buffet Package

\$65 per person

Buffet includes the following items.

For a description of each menu option, please see the item's respective page.

Cocktail Hour

Includes complimentary Gourmet Fromage & Fruit Display.

Upgrade to Gourmet Charcuterie with Italian meats, chutney & jams add \$3 per person to package price

Select **three** additional options from the Cocktail Hour Menu.

Salad

Select one menu option

Entrées

Select two Entrées

Or

Select one Entrée and one Carving Station

Potato or Rice

Select one menu option

Vegetable

Chef's Selection of Fresh Vegetables

Toast

Select one

Sparkling Cider

Or

Ginger Ale

Prime Rib: Add \$3 per person to package price

Beef Tenderloin: Add \$5 per person to package price

Domestic Champagne Toast: Add \$5 per person

Vendor Meals: \$35 per person



20% Service Charge and 8.5% rooms and meals tax additional on all food, beverage, and room rental. Prices subject to change. We serve only Certified Angus Beef® selections. We regret that food cannot be removed from the premises.

Sundays in the Valley Package

\$55 per person

Special Menu for Sundays in the Valley Room Only.

For a description of each menu option, please see the item's respective page.

*Items for this menu are marked with an asterisk on menu page.

Cocktail Hour

Includes complimentary Gourmet Fromage & Fruit Display.

Upgrade to Gourmet Charcuterie with Italian meats, chutney & jams add \$3 per person to package price

Select **one** additional option from the Cocktail Hour Menu.

Salad

Select one

Garden Salad

Or

Caesar Salad



Entrées

Select two Entrées from the menu

Or

Select one Entrée and one Carving Station

Potato or Rice

Select one menu option

Vegetable

Chef's Selection of Fresh Vegetables

Prime Rib: Add \$3 per person to package price

Beef Tenderloin: Add \$5 per person to package price

Non-Alcoholic Sparkling Cider Toast: Add \$4 per person to package price

Domestic Champagne Toast: Add \$5 per person to package price

Vendor Meals: \$35 per person

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Cocktail Hour

Priced per person

<i>Garden Crudité</i> *(GF) Fresh raw vegetable display with seasonal dips.	\$6.00
<i>Gourmet Fromage & Fruit Display</i> (GF) Assortment of sliced cheeses, fresh fruit & meat with assorted crackers.	\$6.25
<i>Stuffed Mushroom Caps</i> * Select one- crab almond; spinach & feta; turkey, bacon & cheddar stuffing; mild italian.	\$5.25
<i>Bruschetta</i> * Toasted French bread brushed with olive oil & topped with fresh diced tomatoes, roasted red peppers, garlic, basil & fresh mozzarella, drizzled with a balsamic glaze.	\$5.50
<i>Baked Crostini</i> * Select one- Buttery Brie with sweet raspberry & toasted almonds on a sliced baguette. Sharp Cheddar cheese, caramelized onion & sliced apple on a sliced baguette.	\$5.25
<i>Chicken Cordon Bleu Bites</i> * Homemade grilled chicken with ham & Swiss cheese, panko breaded & deep fried, with honey mustard dipping sauce.	\$6.25
<i>Teriyaki Chicken Tender Skewers</i> *(GF) House marinated grilled tenders drizzled with Teriyaki glaze.	\$6.25
<i>Brisket Sausage & Chicken Kabab</i> *(GF) Burnt end sausage, BBQ dry rubbed chicken, peppers & onions basted with applewood smoked BBQ.	\$6.50
<i>Mini Wellington</i> * Grilled steak with sautéed wild mushrooms, garlic, & shallots with a splash of sherry & cream in a puff pastry..	\$6.25
<i>Mini Chicken & Waffle</i> * Fried Chicken & mini waffle served with a maple syrup glaze.	\$5.75
<i>Homemade Glazed Meatball</i> * Homemade all beef meatball in a sweet tangy glaze.	\$6.25
<i>Mac & Cheese Tart</i> * Choose from plain mac & cheese, lobster, bacon or buffalo chicken.	\$6.75
<i>Fig, Brie, & Walnut Puff Pastry</i> Sweet fig, creamy Brie & crunchy walnuts baked in flakey puff pastry.	\$6.25
<i>Crab Pinwheels</i> Warm crab pinwheel bite with cheese, herbs, & pimento.	\$6.50
<i>Fried Eggrolls:</i> Crispy eggroll fried golden brown with your choice of filling: philly steak, buffalo chicken or pepperoni pizza.	\$6.00
<i>Taco Bites</i> Choose either seasoned beef or chicken with pico de gallo & cheddar jack cheese in a mini phyllo cup.	\$6.25
<i>Honey Sting Shrimp</i> * (GF) Homemade dry rub shrimp wrapped in bacon & drizzled with a stinging honey garlic sauce.	\$6.25
<i>Scallops Wrapped in Bacon</i> (GF) Fresh scallops wrapped in bacon, baked & brushed with a maple syrup glaze.	\$7.50
<i>Yellowfin Tuna Wonton Bites</i> Rare seared Ahi Tuna on a bed of seaweed salad with wasabi crema & sesame atop a crispy wonton.	\$7.50

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Full Service Buffet

Prices are per person & include a choice of one potato/rice, vegetable & salad, along with dinner rolls.

If selecting two (2) Entrée Selections, add an additional \$5.00 per person to the higher priced entrée selection, if not choosing package.

Carving Stations

<i>Beef Tenderloin</i> (GF) Chef hand-carved tenderloin, served with a red wine & wild mushroom sauce.	\$58.00
<i>Prime Rib</i> (GF) Chef hand-carved slow roasted prime rib, served with au jus.	\$53.00
<i>Roast Sirloin</i> (GF) Chef hand-carved slow roasted sirloin strip with a peppercorn demi-glace.	\$50.00
<i>Marinated Flank Steak</i> (GF) Chef hand-carved flank steak with Chef Dan's steakhouse marinade.	\$46.00

Entrée Selections

<i>Roast Turkey Breast with Turkey Gravy</i> * Select one stuffing - traditional homemade or cornbread	\$40.00
<i>Statler Chicken Breast</i> (GF) Lemon rosemary & garlic or sweet BBQ dry rub.	\$40.00
<i>Chicken Saltimbocca</i> * Grilled chicken breast topped with thinly sliced prosciutto, spinach, & mozzarella, served with a white wine & sage sauce.	\$40.00
<i>Tuscan Chicken</i> *(GF) Grilled chicken topped with a parmesan garlic cream sauce with sundried tomatoes & spinach. Sprinkled with fresh Parmesan.	\$40.00
<i>Teriyaki Pineapple Chicken</i> Marinated boneless chicken breast with sweet Teriyaki glaze.	\$40.00
<i>Caramelized Onion & Apple Stuffed Pork</i> Boneless pork with classic apple & onion stuffing.	\$40.00
<i>New England Haddock</i> * Herb crumb crusted finished with lobster butter.	\$42.00
<i>Grilled Salmon</i> *(GF) Select one- lemon herb butter, orange ginger glaze, raspberry beurre blanc or blackened.	\$42.00
<i>Honey Mustard Glazed Ham</i> *(GF) Served with a bourbon maple glaze.	\$40.00
<i>Stuffed Chicken Parmesan</i> * Breaded with Italian herbs, sautéed in olive oil & stuffed with a blend of Italian cheeses, roasted garlic & basil in marinara.	\$42.00
<i>Apple Harvest Chicken</i> * Chicken breast stuffed with apple, cranberry & sage stuffing, wrapped in bacon, baked & served with an apple cider glaze.	\$42.00
<i>Seafood Newburg</i> Shrimp, scallops & haddock baked in creamy newburg sauce & topped with ritz crumbs.	\$46.00
<i>Marinated Steak Tips</i> * (GF) Marinated in your choice of teriyaki, bourbon or red wine glaze.	\$46.00

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Plated Dinner

Prices are per person and include a choice of one potato/rice, vegetable, & salad, along with dinner rolls.

Maximum Guest Count: Sleigh Room 100 Guests // Valley Room 75 Guests

If selecting two (2) Entrée Selections, both items will take the price of the higher priced item. A Duet Plate is \$60.00.

Carving Stations

<i>Beef Tenderloin</i>	\$60.00
Chef hand-carved tenderloin, served with a red wine & wild mushroom sauce.	
<i>Prime Rib</i>	\$58.00
Chef hand-carved slow roasted prime rib, served with au jus.	
<i>Roast Sirloin</i>	\$56.00
Chef hand-carved slow roasted sirloin strip with a peppercorn demi-glace.	
<i>Marinated Flank Steak</i> (GF)	\$50.00
Chef hand-carved flank steak with Chef Dan's steakhouse marinade.	

Entrée Selections

<i>Roast Turkey Breast with Turkey Gravy</i> *	\$46.00
Select one stuffing - traditional homemade or cornbread	
<i>Statler Chicken Breast</i> (GF)	\$44.00
Lemon rosemary & garlic or sweet BBQ dry rub.	
<i>Chicken Saltimbocca</i> *	\$44.00
Grilled chicken breast topped with thinly sliced prosciutto, spinach, & mozzarella, served with a white wine & sage sauce.	
<i>Tuscan Chicken</i> * (GF)	\$44.00
Grilled chicken topped with a parmesan garlic cream sauce with sundried tomatoes & spinach. Sprinkled with fresh Parmesan.	
<i>Teriyaki Pineapple Chicken</i>	\$44.00
Marinated boneless chicken breast with sweet Teriyaki glaze.	
<i>Caramelized Onion & Apple Stuffed Pork</i>	\$44.00
Boneless pork with classic apple & onion stuffing.	
<i>New England Haddock</i> *	\$46.00
Herb crumb crusted finished with lobster butter.	
<i>Grilled Salmon</i> *(GF)	\$46.00
Select one- lemon herb butter, orange ginger glaze, raspberry beurre blanc or blackened.	
<i>Honey Mustard Glazed Ham</i> *(GF)	\$44.00
Served with a bourbon maple glaze.	
<i>Stuffed Chicken Parmesan</i> *	\$46.00
Breaded with Italian herbs, sautéed in olive oil & stuffed with a blend of Italian cheeses, roasted garlic & basil in marinara.	
<i>Apple Harvest Chicken</i> *	\$46.00
Chicken breast stuffed with apple, cranberry & sage stuffing, wrapped in bacon, baked & served with an apple cider glaze.	
<i>Seafood Newburg</i>	\$50.00
Shrimp, scallops & haddock baked in creamy newburg sauce & topped with ritz crumbs.	
<i>Marinated Steak Tips</i> *(GF)	\$50.00
Marinated in your choice of teriyaki, bourbon or red wine glaze.	

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Dinner Accompaniments

Potato & Rice

- Select One -

Mashed Potatoes
Garlic Mashed Potatoes
Red Roasted Potatoes with Garlic & Herbs
Garlic Parmesan Fingerling Potatoes
Rice Selections Available Upon Request



Vegetable

Chef's Fresh Vegetable Selection

A wide variety of vegetable options are available.
Our chef will help you hand select a vegetable menu item that best compliments your meal & is seasonally fresh.

Salad

- Select One -

Caesar

Fresh chopped romaine with croutons & parmesan cheese.

Garden

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

Spinach

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

Wild Greens

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

Pasta Sides

Add additional \$4 per side, per person

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



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Additional Menu Options

Dietary Restriction Meals

*Meals are offered for guests with dietary restrictions only. One meal selection per event.
Many of the buffet and plated meals are already gluten free.*

Grilled Veggie Penne (GF, DF, VG, VT)

Summer squash, zucchini, onions, peppers, mushrooms, spinach, fresh tomatoes & basil, served over penne.
- *Gluten Free available*

Cheese Tortellini (VT)

Cheese stuffed tortellini with red sauce.
- *Gluten Free may be available*

Butternut Squash Ravioli (VT)

Topped with an apple cider cream sauce.

*GF – Gluten Free
DF – Dairy Free
VG – Vegan
VT – Vegetarian*

Kids' Menu

Prices are per person.

Kids 12 & Under \$18.95
OR
Half Priced Selected Buffet Price

Kids' Meal Options

One meal selection for all kids.

Macaroni & Cheese
Chicken Fingers & French Fries
Cheese Pizza
Gluten Free Option Available



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Party Snacks

Late Night Snacks

\$5.00 per person, per selection.

Cheesy Breadsticks

Served with Marinara Sauce.

Pretzel Bites

Served with Mustard.

Chicken Tenders

Served with Honey Mustard.

Buffalo Chicken Tenders

Served with Bleu Cheese Dip.

Ice Cream Bar

\$8.00 per person.

Vanilla Ice Cream with Toppings.

Toppings: Sprinkles, Oreos, M&M's, Chocolate Chips, Cookie Crumbs

S'mores Bar

Prices are based on final Guest Count range.

up to 50 Guests	\$200.00
51-100 Guests	\$300.00
101-150 Guests	\$400.00
151-200 Guests	\$500.00

Upgrade to a Premium S'mores bar with peanut butter cups, peppermint patties & Ghiradelli assorted chocolates. \$1.50/person.



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Dessert

Prices are per person, per dessert selection.

Ice Cream Bon Bons	\$6.00
Brownie Sundae Deluxe	\$9.00
Chocolate Dipped Strawberries	\$7.00
Fresh Fruit Platter	\$7.00
Assorted Cookie Tray	\$7.00
Apple Crisp	\$7.00
Signature Pats Peak M&M® Giant Cookie	\$8.00
Assorted Dessert Sampler	\$8.00
Cannolis	\$8.00
Chocolate Dipped Cannolis	\$9.00

Cake Accompaniments

Prices are per person, per selection.

Ice Cream Bon Bons	\$3.00
Chocolate Dipped Strawberries	\$3.00
Vanilla Cream Puffs with Chocolate Drizzle	\$3.00
Mini Cannolis	\$3.00
Chocolate Dipped Mini Cannolis	\$3.25



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Cheers!

We serve a full range of wines, beer & spirits.

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 - per drink

Mixed Drinks	\$8.00 to \$12.00
Domestic & Imported Beer	\$6.25 to \$9.25
House Wine	\$9.00
Soda	\$3.00
Juice	\$3.00

Toast

Domestic Champagne	\$5.00 per person
Non-Alcoholic Sparkling Cider	\$4.00 per person
Imported Champagne	\$6.00 per person
Ginger Ale	\$4.00 per person

Punch Bowls

Non-Spirited Bowl (serves 30)	\$50.00
Spirited Bowl (serves 30)	\$85.00
*Non-Spirited Cider Bowl (serves 30)	\$60.00
*Spirited Cider Bowl (serves 30)	\$95.00
Spirited Sangria Bowl (serves 30)	\$95.00
<i>*Offered Seasonally</i>	



Pre-Purchased Non-Alcoholic Drinks

If you are having an event without a bar serving alcoholic drinks, you must choose a drink option.

Self-Serve Iced Tea & Lemonade	\$2.75 per person
Assorted Canned Soda & Seltzer Drinks	\$4.75 per person

Party Extras

Fun & Games Package

\$395

Enjoy the great outdoors & our mountain view with a selection of deck games for you & your guests!

- **Cornhole** (Pats Peak embossed, professional set)
- **Dartboard**
- **Giant Jenga**

We will set up & take down all games for you.

Guests may enjoy beverages on the deck while playing.

(Package is Rain or Shine, can be cancelled two weeks before the event prior to final payment.)

Allowed on the Mountain

Please contact your Banquet Manager to know where fireworks can be used.

Pats Peak does not provide or service fireworks.

Fireworks

We allow fireworks with a Professional Vendor setting up & displaying them for you.

Priced per your vendor + Henniker fire truck rental charge.

(Inquire for more details.)

Reminders

Final Numbers/Payment

Final numbers and final payment are due 2 weeks prior to your event. Please email our Banquet Manager with your final numbers. Remember to include any vendors in your final 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 and your bar could be potentially shut down for the rest of the banquet. Please be aware that Pats Peak will ask for a valid photo ID if alcohol is being ordered. It is the law.

Thank You!

Again, we would like to thank you for considering Pats Peak Banquet Center for your event.

Connect with us.

