

Pats Peak

Banquet Center

Rustic New England Mountain Venue

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



Meeting Guide

Let us host your Meeting!

Thank you for considering Pats Peak Banquet Center for your meeting! 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 an (8) eight-hour meeting 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.

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. 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.

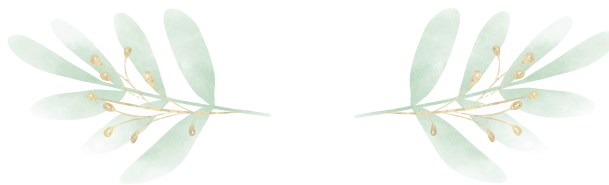
The Sleigh Room accommodates up to 200 guests.



Our **Valley Room** is located separately from the Main Lodge and is all on one level. 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 bar, along with plenty of room for dining, dancing and food service. The Valley Room also has a large deck that spans the length of the room, facing our mountain. This is a wonderful feature for your guests to experience our beautiful outdoor areas.

The Valley Room 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 day a possibility!

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

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

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

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, Plates & Silverware.

	Room Rental fee with Food Purchase	Rental Fee without Food Purchase*
Sleigh Room (includes Sled Pub)	\$400	\$700
Valley Room	\$400	\$700
Additional Breakout Space	\$300	\$300

**Rental without food purchase cannot go through a mealtime and you cannot bring in your own food.*

-Greater Concord Chamber of Commerce & 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 \$250 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.
- Final payment must be made with a certified check, cash or credit card. 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 invoice.
- MasterCard, Visa and American Express credit cards are welcomed.
- A 3% fee will be charged for all credit card payments.
- 20% Service Charge and 8.5% rooms and meals tax are additional on all food, beverage and room rental.

Breakfast Selections

Continental Breakfast

\$10.95 per person

Coffee Cake
Hardboiled Eggs
Yogurt & Granola
Assorted Juices
Coffee & Tea

Sandwich Breakfast

\$12.95 per person

Breakfast Sandwich
Hashbrowns
Whole Fruit
Assorted Juices
Coffee & Tea

Breakfast Buffet

\$15.95 per person

Scrambled Eggs
French Toast
Bacon
Sausage
Home Fries
Coffee Cake
Assorted Juices
Coffee & Tea

Buffet Accompaniments

Add these items to either Buffet Package for \$2.50 per person, per item.

Whole Fruit
Fruit Salad
Assorted Yogurt
Warm Oatmeal

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.

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 Lunchtime Meetings.

Over-Stuffed Finger Sandwich Platter

\$10.95 per person

Tuna Salad

Chicken Salad

Egg Salad

Ham Salad

Assorted Wrap Platter

\$15.95 per person

- Select Three –

Southwestern Chicken

Seasoned Chicken, Pepperjack Cheese, 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 Roasted Red Peppers & Spinach.

Grilled Chicken Caesar

Grilled Chicken with Classic Caesar Salad.

Italian

Salami, Ham, Tomato, Provolone Cheese & Pesto.

Assorted Sandwich Platter

\$16.95 per person

Choice of Croissant, Kaiser Roll, Focaccia, Wheat Bread or Sub Roll.

- Select Three –

Smoked Turkey

Smoked Bacon, Cheddar & Provolone Cheese, Tomato, Onion, Lettuce & Herb Mayonnaise

Grilled Chicken Roma

Marinated Grilled Chicken, Sundried Tomatoes, Roasted Garlic Herb Spread, Grilled Portabella Mushrooms, Zucchini & Fresh Mozzarella.

Seafood Salad

Herb Mayonnaise & Lettuce.

French Dip

Thinly Sliced Roast Beef Au Jus

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Soup & Salad Selections

Only available for Lunchtime Meetings.

Lunch Soup Selection

\$8.00 per person, Per Soup Selection

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

Lunch Salad Selection

\$8.00 per person, Per Salad Selection

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

Create Your Own Salad

17.95 per person (Only available for Lunchtime Meetings)

Ingredients are served buffet style for each guest to "Create Their Own."
Served with rolls & salad dressing.

Caesar

Fresh Chopped Romaine Lettuce, Parmesan Cheese, Croutons
Grilled Chicken, Crumbled Bacon
Grilled Eggplant, Summer Squash, Zucchini, Roasted Red Peppers,
Portabella Mushrooms, Chickpeas, Artichoke Hearts

All American

Fresh Wild Greens Salad
Turkey, Ham, Cheddar Cheese
Crumbled Bacon, Hard Boiled Egg, Croutons
Cucumber, Tomato, Mushrooms, Onion, Peppers & 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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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.

Only available for Lunchtime Meetings.

Sautéed Steak Tips with Red Wine Sauce \$23.00

Served with caramelized onions, rice pilaf & seasonal vegetables.

Grilled Salmon with Herb Butter \$23.00

Served with rice pilaf & seasonal vegetables.

Baked Haddock \$20.00

Seasoned bread crumbs with an herb sauce. Served with rice pilaf & seasonal vegetables.

Lasagna \$19.00

Select one – Vegetarian or Meat

Grilled Herbed Boneless Chicken Breast \$19.00

Served with rice pilaf & seasonal vegetables.

Chicken Parmesan \$20.00

Served with pasta & marinara. Side of grilled vegetables.

Chicken Broccoli Alfredo \$20.00

Served with pasta.

Chicken Quesadilla \$19.00

Served with salsa, sour cream & guacamole.

Pasta Bar \$19.00

Served with 2 selections of sauces, grilled chicken, grilled vegetables & Parmesan cheese.

Teriyaki Chicken \$19.00

Served with vegetable fried rice.

Homemade Chili \$17.00

Served with sour cream & scallions. Side of cornbread & tortilla chips.

8 oz. Angus Burger \$22.00

Served with French fries.

Soup & Salad \$17.00

Choice of soup & salad.

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Buffet Accompaniments

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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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 Kabob</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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Break Time Selections

Single Item & Additions

Prices are per person, per selection

Yogurt Bar with Granola and Assorted Toppings	\$5.50
Cheese and Fruit Platter	\$6.00
Vegetable Platter with Dips	\$5.75
Whole Fruit	\$2.50

Themed Packages

\$8.00 each per person

ABC

Assorted brownies, cookies & individual bags of chips.

Health Nut

Crudit , granola bars & 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 & sprinkles.

Death by Chocolate

Chocolate chip cookies, fudge brownies, Hershey's kisses & milk.

Take me out to the Ball Game

Peanuts, Cracker Jack, popcorn & hot pretzels.

Harvest Break

Apples, celery, mixed nuts, peanut butter & string cheese.

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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

Ice Cream Bar

\$8.00 per person

Vanilla Ice Cream w/ Toppings

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



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Cheers!

We serve a full range of wine, beer and 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

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



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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.

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 event. 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.

