

Pats Peak

Banquet Center

Rustic New England Mountain Venue

.....

603.428.3245 Henniker, NH patspeak.com



Congratulations on your Engagement!

Thank you for considering Pats Peak Banquet Center for your very special day!

Enclosed, you will find helpful information on planning your wedding day at Pats Peak, including a specialized buffet package. Please remember, you are not limited to the enclosed menu selections as all of our food is homemade by our Executive Chef & his team. We will cater to your every whim! We are more than happy to serve you & make your day everything you imagined & more.

Our two lodges are available for a (5) five hour reception time period, spring through autumn. Ceremony takes place (30) thirty minutes prior to the reception at one of the outdoor locations.

Included in your Wedding Package

- On Site Banquet Manager
- Linens
- Choice of Napkin Color
- Bartender Service
- Coffee & Tea Station
- Tables & Chairs
- Full China Setting
- Dog Friendly Lodges
- Bridal Suite



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 & food service. With the Sleigh Room, you will have access to our entire Main Lodge, including the large, rustic Oak Room that would serve as your indoor ceremony location in front of the stone fireplace on that level.

The Sleigh Room has a large outdoor deck for stunning mountain views for your guests, complete with additional outdoor seating & heat lamps for when the weather is perfect to sit outside with a cocktail & take in the views. The Oak room level provides an indoor ceremony site for not so favorable weather and is attached to the outdoor ceremony site, our new stone patio. The bridal suite for the Sleigh Room is located on the lower level, along with additional restrooms. The Main Lodge is newly equipped with an elevator for easy access to all three levels of the lodge. You are sure to enjoy the beautiful rustic charm of the Sleigh Room.



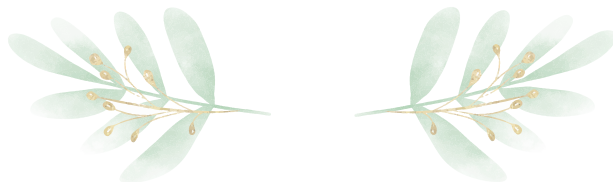
The Sleigh Room accommodates up to 200 guests.



Our **Valley Room** is located separately from the Main Lodge & is all on one level with a spacious deck of its own facing our mountain. Large windows & rustic style lighting fill the room with plenty of light that pairs perfectly with the barn wood walls & 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 & food service. Also new to the Valley Room is a stunning stone fireplace that adds to the beauty of the room. A whimsical gazebo serves as the romantic outdoor ceremony location for the Valley Room, located directly off of the large deck. When choosing the Valley Lodge, you will have access to our bridal suite that is located in our vintage Rental Shop for a dose of alpine-influenced charm!

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 & 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 & unique wedding 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

Mountain Base Ceremony is held a half an hour before reception start time.

Receptions 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:

\$4,500.00 minimum is required (\$2,000 room rental fee, \$800 ceremony fee & food expenses are applied to minimum).

Sleigh Room:

\$5,500.00 minimum is required (\$2,500 room rental fee, \$1,000 ceremony fee & food expenses are applied to minimum).

Saturday

Valley Room:

\$5,500.00 minimum is required (\$2,000 room rental fee, \$800 ceremony fee & food expenses are applied to minimum).

Sleigh Room:

\$7,500.00 minimum is required (\$2,500 room rental fee, \$1,000 ceremony fee & food expenses are applied to minimum).

Sunday

Valley Room:

\$4,500.00 minimum is required (\$2,000 room rental fee, \$800 ceremony fee & food expenses are applied to minimum).

Sleigh Room:

\$5,500.00 minimum is required (\$2,500 room rental fee, \$1,000 ceremony fee & food expenses are applied to minimum).

-Sunday of Memorial Day, Fourth of July, Labor Day & Columbus Day/Indigenous People's Day Weekends, pricing same as Saturday for both rooms (see above).

-Minimum does not include open bar tab.

Financial Terms & 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.
- 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

\$57 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

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

Salad

Select one menu option

Entrées

Select two Entrées

Or

Select one Entrée & 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 \$4 per person

Vendor Meals: \$35 per person

20% Service Charge & 8.5% rooms & meals tax additional on all food, beverage, & 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

\$47 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

Select **one** additional choices from the Cocktail Hour Menu

Salad

Select one

Garden Salad

Or

Caesar Salad

Entrées

Select two Entrées from the menu

Or

Select one Entrée & one Carving Station

Potato or Rice

Select one menu option

Vegetable

Chef's Selection of Fresh Vegetables



Sparkling Cider Toast \$3 per person

Domestic Champagne Toast \$4 per person

Vendor Meals: \$35 per person

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Cocktail Hour

Priced per person

<i>Garden Crudit� (GF)</i> Fresh raw vegetable display with seasonal dips.	\$5.50
<i>Gourmet Fromage & Fruit Display (GF)</i> Assortment of sliced cheeses fresh & dried fruit & meat with assorted crackers.	\$5.75
<i>Mediterranean Display *</i> Warm spinach & artichoke dip, hummus & spanakopita, accompanied by tortilla chips & bread.	\$5.75
<i>Flatbread Pizza Margherita *</i> Garlic, olive oil, fresh mozzarella, fresh tomatoes & fresh chopped basil on flatbread, drizzled with a balsamic glaze.	\$5.25
<i>Stuffed Mushroom Caps *</i> Select one- Crab Almond, Spinach & Feta or Mild Italian.	\$4.75
<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.	\$5.00
<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. Fig, Prosciutto & Mozzarella cheese on a sliced baguette served cold.	\$4.75
<i>Chicken Cordon Bleu Bites *</i> Homemade grilled chicken with ham & Swiss cheese, panko breaded & deep fried, with honey mustard dipping sauce.	\$5.75
<i>Kabob * (GF)</i> Select one- Teriyaki beef kabob, Teriyaki chicken kabob or grilled veggie & pineapple kabob.	\$5.75
<i>Mini Wellington *</i> Select one- Grilled steak with saut�ed wild mushrooms, garlic, & shallots with a splash of sherry & cream in a puff pastry. Chicken & fresh rosemary, with a leek & cheese filling wrapped in a puff pastry.	\$5.75
<i>Pesto Sausage Roll *</i> Italian sausage with pesto & Provolone cheese wrapped in a puff pastry, baked & sliced.	\$5.75
<i>Mini Chicken & Waffle *</i> Fried Chicken & mini waffle served with a maple syrup glaze.	\$5.25
<i>Homemade Glazed Meatball *</i> Homemade all beef meatball in a sweet tangy glaze.	\$5.75
<i>Mac & Cheese Tart *</i> Choose from plain mac & cheese, lobster or buffalo chicken.	\$6.25
<i>Mini Crab Cakes *</i> Homemade mini crab cakes served with a horseradish mayonnaise sauce.	\$5.75
<i>Shrimp Cocktail (GF)</i> Large shrimp served cool & crisp with cocktail sauce.	\$6.75
<i>Honey Sting Shrimp * (GF)</i> Homemade dry rub shrimp wrapped in bacon & drizzled with a stinging honey garlic sauce.	\$5.75
<i>Smoked Salmon Cucumber Canap� (GF)</i> Lemon pepper cream cheese, smoked salmon & dill on top of a sliced cucumber.	\$6.75
<i>Scallops Wrapped in Bacon (GF)</i> Fresh scallops wrapped in bacon, baked & brushed with a maple syrup glaze.	\$6.75

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)	\$52.00
Chef hand-carved tenderloin, served with a red wine & wild mushroom sauce.	
<i>Prime Rib</i> (GF)	\$47.00
Chef hand-carved slow roasted prime rib, served with au jus.	
<i>Roast Sirloin</i> (GF)	\$45.00
Chef hand-carved low roasted sirloin strip with a green peppercorn demi-glace.	
<i>Pork Tenderloin</i> * (GF)	\$36.00
Chef hand-carved herb-rubbed pork tenderloin, served with a fresh rosemary sauce & caramelized onion.	

Entrée Selections

<i>Honey Mustard Glazed Ham</i> * (GF)	\$36.00
Served with a pineapple ginger sauce.	
<i>Roast Turkey Breast with Turkey Gravy</i> *	\$34.00
Select one stuffing- traditional homemade or cornbread	
<i>Stuffed Chicken Queso</i> * (GF)	\$34.00
Taco seasoned chicken stuffed with fajita peppers, onions, roasted corn & cheese with a cilantro lime glaze.	
<i>New England Haddock</i> *	\$34.00
Herb crumb crusted.	
<i>Grilled Salmon</i> * (GF)	\$34.00
Select one- lemon herb butter, orange ginger glaze, raspberry beurre blanc or blackened.	
<i>Chicken Saltimbocca</i> * (GF)	\$34.00
Grilled chicken breast topped with thinly sliced prosciutto, spinach, & mozzarella, served with a white wine & sage sauce.	
<i>Tuscan Chicken</i> * (GF)	\$34.00
Grilled chicken topped with a parmesan garlic cream sauce with sundried tomatoes & spinach. Sprinkled with fresh Parmesan.	
<i>Apple Harvest Chicken</i> *	\$34.00
Chicken breast stuffed with apple, cranberry & sage stuffing, wrapped in bacon, baked & served with an apple cider glaze.	
<i>Lemon Rosemary Chicken</i> * (GF)	\$34.00
Chicken breast sautéed in white wine, lemon, garlic & rosemary.	
<i>Stuffed Chicken Parmesan</i> *	\$34.00
Breaded with Italian herbs, sautéed in olive oil & stuffed with a blend of Italian cheeses, roasted garlic & basil in marinara.	
<i>Tikka Masala</i> * (GF)	\$34.00
Grilled, yogurt marinated chicken in a tomato curry cream sauce, mild spice.	
<i>Chicken Marsala</i> *	\$34.00
Sautéed chicken & mushrooms in a Marsala wine sauce.	
<i>Shrimp Scampi</i> * (GF)	\$40.00
Shrimp sautéed in garlic cream sauce with white wine.	
<i>Marinated Steak Tips</i> * (GF)	\$40.00
Marinated in your choice of teriyaki, bourbon or red wine glaze.	

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Plated Dinner

Prices are per person & 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> (GF)	\$54.00
Chef hand-carved tenderloin, served with a red wine & wild mushroom sauce.	
<i>Prime Rib</i> (GF)	\$52.00
Chef hand-carved, slow roasted prime rib, served with au jus.	
<i>Roast Sirloin</i> (GF)	\$51.00
Chef hand-carved slow roasted sirloin strip with a green peppercorn demi-glace.	
<i>Pork Tenderloin</i> * (GF)	\$40.00
Chef hand-carved herb-rubbed pork tenderloin, served with a fresh rosemary sauce & caramelized onion.	

Entrée Selections

<i>Honey Mustard Glazed Ham</i> * (GF)	\$40.00
Served with a pineapple ginger sauce.	
<i>Roast Turkey Breast with Turkey Gravy</i> *	\$38.00
Select one stuffing- traditional homemade or cornbread	
<i>Stuffed Chicken Queso</i> * (GF)	\$38.00
Taco seasoned chicken stuffed with fajita peppers, onions, roasted corn & cheese with a cilantro lime glaze.	
<i>New England Haddock</i> *	\$38.00
Herb crumb crusted.	
<i>Grilled Salmon</i> * (GF)	\$38.00
Select one- lemon herb butter, orange ginger glaze, raspberry beurre blanc or blackened.	
<i>Chicken Saltimbacca</i> *	\$38.00
Grilled chicken breast topped with thinly sliced prosciutto, spinach, & mozzarella, served with a white wine & sage sauce.	
<i>Tuscan Chicken</i> * (GF)	\$38.00
Grilled chicken topped with a parmesan garlic cream sauce with sundried tomatoes & spinach. Sprinkled with fresh Parmesan.	
<i>Apple Harvest Chicken</i> * (GF)	\$38.00
Chicken breast stuffed with apple, cranberry & sage stuffing, wrapped in bacon, baked & served with an apple cider glaze.	
<i>Lemon Rosemary Chicken</i> * (GF)	\$38.00
Chicken breast sautéed in white wine, lemon, garlic & rosemary.	
<i>Stuffed Chicken Parmesan</i> *	\$38.00
Breaded with Italian herbs, sautéed in olive oil & stuffed with a blend of Italian cheeses, roasted garlic & basil in marinara.	
<i>Tikka Masala</i> * (GF)	\$38.00
Grilled, yogurt marinated chicken in a tomato curry cream sauce, mild spice.	
<i>Chicken Marsala</i> *	\$38.00
Sautéed chicken & mushrooms in a Marsala wine sauce.	
<i>Shrimp Scampi</i> * (GF)	\$44.00
Shrimp sautéed in garlic cream sauce with white wine.	
<i>Marinated Steak Tips</i> * (GF)	\$44.00
Marinated in your choice of teriyaki, bourbon or red wine glaze.	

Dinner Accompaniments

Potato & Rice

- Select One -

Mashed Potatoes

Garlic Mashed Potatoes

Red Roasted Potatoes with Garlic & Herbs

Sautéed New Potatoes with Fresh Dill & Onions

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



20% Service Charge & 8.5% rooms & meals tax additional on all food, beverage, & room rental. Prices subject to change.
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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 (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.

Kid's Menu

Prices are per person

Kids 12 & Under \$16.95
OR
Half Priced Selected Buffet Price

Kid's Meal Options

One meal selection for all kids.

Macaroni & Cheese

Chicken Fingers & French Fries

Cheese Pizza



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Party Snacks

Late Night Snacks

\$4.00 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

\$7.00 per person

Vanilla Ice Cream w/ Toppings

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

S'mores Bar

Prices are based on final Guest Count range.

up to 50 Guests	\$150.00
51-100 Guests	\$250.00
101-150 Guests	\$350.00
151-200 Guests	\$450.00

Upgrade to a Premium S'mores bar with peanut butter cups, peppermint patties & Ghiradelli assorted chocolates. \$1.00/person.



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Dessert

Prices are per person, per dessert selection.

Chocolate Dipped Strawberries	\$6.00
Ice Cream Bon Bons	\$5.00
Brownie Sundae Deluxe	\$8.00
Fresh Fruit Platter	\$6.00
Assorted Cookie Tray	\$6.00
Apple Crisp	\$6.00
Assorted Dessert Sampler	\$7.00
Signature Pats Peak M&M® Giant Cookie	\$7.00

Cake Accompaniments

Prices are per person, per selection.

Ice Cream Bon Bons	\$2.00
Chocolate Dipped Strawberries	\$2.00
Vanilla Cream Puffs with Chocolate Drizzle	\$2.00



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Cheers!

We serve a full range of spirits, wines & 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	\$4.00 per person
Non-Alcoholic Sparkling Cider	\$3.00 per person
Imported Champagne	\$5.00 per person
Ginger Ale	\$3.00 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>	



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Party Extras

Fun & Games Package

\$295

Make your day fun & memorable. Enjoy the great outdoors & our mountain view with a selection of lawn & 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 n while playing.

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

Dog Friendly Lodges!

We welcome well-behaved dogs to your ceremony & even in your reception!

Dogs are welcome in our Sleigh Room & Valley Room up until dinner is served, & welcome back once guests have finished eating. Please arrange for someone to watch them during this time.

Allowed on the Mountain

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

Pats Peak does not provide or service sparklers or fireworks.

Sparklers

Allow your guests to send you off in style! We welcome sparklers onsite.

You must provide a bucket with sand for guest to extinguish sparklers.

(Sorry, no floating lanterns.)

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.)



Sample Timeline

To help in your planning below is a sample timeline for your day. Depending on the room & availability your start & end time will vary. Changes can be made to the schedule. Please inform your Banquet Manager of any changes that need to be made to accommodate your day. **Your contract will have your exact ceremony & reception start & end times. Please use your contracted times when printing your invitations.**

5:00-5:30pm	Ceremony
5:30-6:30pm	Cocktail Hour- Wedding Party Photos
6:35pm	Inroductions
6:40pm	First Dance
6:45pm	Toasts
6:50pm	Salads served at tables
7:20pm	Dinner
8:30pm	Specialty Dances/ Cake Cutting/ Party
10:30pm	Guest Departure & Decoration clean up

Reminders

Final Numbers/Payment

Final numbers & final payment are due two weeks prior to your event. Please email our Banquet Manager with your final numbers. Remember to include your DJ, photographer, etc., in your final count, along with you & your fiancé!

Decorations

You are responsible for any additional set up & take down of decorations over & 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 & your bar could be potentially shut down for the rest of the reception. Please be aware that Pats Peak will ask for a valid photo ID if alcohol is being ordered, including those in the wedding party. It is the law.

Thank You!

Again, we would like to thank you for considering Pats Peak Banquet Center for your wedding venue. It is our pleasure to make your day special & unique.

- Let the planning begin!

Connect with us.

