

# *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 special wedding packages. Please remember, you are not limited to the enclosed menu selections. We will "cater" to your every whim! Pats Peak regularly accommodates menu requests of all types. If you have special religious or dietary needs or simply prefer another selection, Pats Peak's Banquet Staff is happy to serve you.*

*Our lodges are available for a (5) five-hour period and include linens, set-up, clean-up, bartender service, coffee and tea station and full china setting. The "Sleigh Room," on the third floor of the Main Lodge, has a beautiful stone fireplace, space for dining and dancing with an adjacent lounge. The "Valley Room," located in the Valley Lodge, has beautiful large windows and space for dining and dancing along with a cocktail area. Large wooden decks face the mountain offering spectacular views and a picturesque backdrop for your special day, spring through autumn. Indoor and Outdoor Wedding Ceremony locations are available.*

*If you have not done so already, please contact me to make arrangements to view our Banquet Center in person. Please visit our website to view our Banquet Center Video at: [www.patspeak.com/summer/weddings.php](http://www.patspeak.com/summer/weddings.php). If you would like a DVD copy call or e-mail me at: [jessica@patspeak.com](mailto:jessica@patspeak.com), I will happily mail it to you. Remember, "Personalized Service" is what makes Pats Peak a favorite wedding location. Anything our staff can do to make your day unique and memorable is our pleasure!*

*Sincerely,*



*Jessica Gilbert  
Pats Peak Banquet Center  
1-888-PATS PEAK ext. 123  
(603) 428-3245, ext. 123*





# Simply Elegant Buffet Package

**\$40 per person**

*For a description of each item, please see the respective page.*

## Hors d'oeuvres

**Includes complimentary Gourmet Fromage & Fruit Display**

*~ Select Two ~*

Garden Crudité  
Flat Bread Alfredo Pizza  
Meatballs- Select one  
Stuffed Mushroom Caps- Select one  
Bruschetta  
Baked Brie Crostini- Select one  
Mediterranean Display

Chicken Satay  
Mini Crab Cakes  
Teriyaki Steak Egg Rolls  
Mini Beef Wellington  
Shrimp Cocktail\*  
Scallops Wrapped in Bacon\*

## Carving Stations

*~ Select One ~*

London Broil- Select one  
Roast Pork  
Honey Mustard Glazed Ham  
Roast Turkey Breast with Turkey Gravy  
Prime Rib\*\*  
Roast Sirloin\*\*

## Entrée Selections

*~ Select One ~*

NE Stuffed Haddock  
Sole Florentine  
Grilled Salmon- Select one  
Chicken Cordon Bleu  
Chicken Saltimbocca  
Chicken Bruschette  
NH Apple & Maple Chicken  
Pinot Grigio Chicken  
Chicken Oscar  
Chicken Parmesan  
Tequila Lime Chicken

## Potato / Rice Selections

*~ Select One ~*

Red Roasted Potatoes with Garlic and Herbs  
Sautéed New Potatoes with Fresh Dill and Onions  
Baked Potatoes with Sour Cream and Chives  
Mashed Potatoes  
Garlic Mashed Potatoes  
Potatoes Au Gratin  
O'Brien Red Potatoes  
Red Bean Rice  
Saffron Rice  
Curried Rice  
Herb Onion & Garlic Rice  
Tomato Basil Rice  
Ginger Rice

## Vegetable Selections

*~ 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 Selections

*~ Select One ~*

Caesar Salad  
Garden Salad  
Spinach Salad  
Wild Greens Salad  
Tomato & Mozzarella

## Toast

*~ Select One ~*

Non-Alcoholic Sparkling Cider  
Non-Alcoholic Sparkling Grape  
Ginger Ale  
Domestic Champagne\*

\*\*Add \$3 per person to package price

\*Add \$1 per person to package price

18% gratuity and 9% rooms and meals tax additional on all food, beverages and room rental.  
Prices subject to change. We regret that banquet food cannot be removed from the premises.

We serve only Certified Angus Beef® selections.

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# Premier Wedding Buffet Package

**\$45 per person**

*For a description of each item, please see the respective page.*

## Hors d'oeuvres

**Includes complimentary Gourmet Fromage & Fruit Display**

*~ Select Three ~*

Garden Crudité  
Flat Bread Alfredo Pizza  
Meatballs- Select one  
Stuffed Mushroom Caps- Select one  
Bruschetta  
Baked Brie Crostini- Select one  
Mediterranean Display

Chicken Satay  
Mini Crab Cakes  
Teriyaki Steak Egg Rolls  
Mini Beef Wellington  
Shrimp Cocktail  
Scallops Wrapped in Bacon

## Carving Stations

*~ Select One ~*

London Broil- Select one  
Roast Pork  
Honey Mustard Glazed Ham  
Roast Turkey Breast with Turkey Gravy  
Prime Rib  
Roast Sirloin  
Roasted Tenderloin\*\*

## Entrée Selections

*~ Select One ~*

NE Stuffed Haddock  
Sole Florentine  
Grilled Salmon- Select one  
Chicken Cordon Bleu  
Chicken Saltimbocca  
Chicken Bruschetta  
NH Apple & Maple Chicken  
Pinot Grigio Chicken  
Chicken Oscar  
Chicken Parmesan  
Tequila Lime Chicken

## Potato / Rice Selections

*~ Select One ~*

Red Roasted Potatoes with Garlic and Herbs  
Sautéed New Potatoes with Fresh Dill and Onions  
Baked Potatoes with Sour Cream and Chives  
Mashed Potatoes  
Garlic Mashed Potatoes  
Potatoes Au Gratin  
O'Brien Red Potatoes  
Red Bean Rice  
Saffron Rice  
Curried Rice  
Herb Onion & Garlic Rice  
Tomato Basil Rice  
Ginger Rice

## Vegetable Selections

*~ 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 Selections

*~ Select One ~*

Caesar Salad  
Garden Salad  
Spinach Salad  
Wild Greens Salad  
Tomato & Mozzarella

## Toast

*~ Select One ~*

Non-Alcoholic Sparkling Cider  
Non-Alcoholic Sparkling Grape  
Ginger Ale  
Domestic Champagne\*

\*\*Add \$3 per person to package price

\*Add \$1 per person to package price

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# Hors d'oeuvres Selections

Prices are per person.

<b>Garden Crudit�</b> <i>Fresh raw vegetable display with seasoned dips.</i>	<b>\$3.00</b>
<b>Gourmet Fromage &amp; Fruit Display</b> <i>Muenster, cheddar, swiss, pepper jack, garlic herb spread, smoked gouda, dill havarti, pepperoni, salami, fresh fruit including grapes, strawberries &amp; melon with assorted crackers.</i>	<b>\$4.00</b>
<b>Flat Bread Alfredo Pizza</b> <i>Pesto Sauce, fresh tomato &amp; mozzarella drizzled with alfredo sauce and chopped basil.</i>	<b>\$3.00</b>
<b>Meatballs</b> <i>Select One ~ Italian, Swedish, BBQ, Sweet and Sour</i> <i>Select Two ~ Italian, Swedish, BBQ, Sweet and Sour</i>	<b>\$3.00</b> <b>\$3.25</b>
<b>Stuffed Mushroom Caps</b> <i>Select One ~ Crab Almond, Spinach Feta, Mild Italian, Spicy Cajun</i> <i>Select Two ~ Crab Almond, Spinach Feta, Mild Italian, Spicy Cajun</i>	<b>\$3.00</b> <b>\$3.25</b>
<b>Bruschetta</b> <i>Toasted french bread brushed with olive oil and topped with oven roasted tomatoes, roasted red peppers, garlic, basil and fresh mozzarella drizzled with a balsamic glaze.</i>	<b>\$3.25</b>
<b>Baked Brie Crostini</b> <i>Select One ~ Buttery Brie with sweet raspberry and toasted almonds on a sliced baguette, or Buttery Brie with a fig spread and candied walnuts on a sliced baguette.</i>	<b>\$4.00</b>
<b>Mediterranean Display</b> <i>Warm artichoke and spinach dip, hummus and spanakopita accompanied by tortilla chips and bread.</i>	<b>\$4.00</b>
<b>Chicken Satay</b> <i>Marinated chicken grilled and served with a peanut sauce.</i>	<b>\$4.00</b>
<b>Mini Crab Cakes</b> <i>Homemade mini crab cakes served with a horseradish mayonnaise sauce.</i>	<b>\$4.50</b>
<b>Teriyaki Steak Egg Rolls</b> <i>Grilled marinated steak handrolled with veggies and deep fried until golden and flaky.</i>	<b>\$4.50</b>
<b>Mini Beef Wellington</b> <i>Tender pieces of grilled steak with saut�ed wild mushrooms, garlic and shallots with a splash of sherry and cream individually wrapped in puff pastry.</i>	<b>\$4.50</b>
<b>Shrimp Cocktail*</b> <i>Large shrimp served cool and crisp with cocktail sauce.</i>	<b>\$5.00</b>
<b>Scallops Wrapped in Bacon*</b> <i>Fresh scallops wrapped in bacon, baked, and brushed with a maple syrup glaze.</i>	<b>\$5.00</b>

\*Most hors d'oeuvres can be passed upon request.



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## Full-Service Buffet Dinner Entrée Selections

Prices are per person and include a choice of one potato/rice, vegetable and salad along with dinner rolls. If selecting (2) Dinner Entrée Selections, add an additional \$5.00 per person to the higher priced entrée selection.

### Carving Stations

<b>Roasted Tenderloin**</b>	\$29.95
<i>Chef hand-carved tenderloin, served with a red wine &amp; wild mushroom sauce.</i>	
<b>Prime Rib**</b>	\$27.95
<i>Chef hand-carved, slow roasted prime rib, served with au jus.</i>	
<b>Roast Sirloin**</b>	\$27.95
<i>Slow roasted sirloin strip served with a green peppercorn demi-glaze.</i>	
<b>London Broil</b>	\$23.95
<i>Select one ~ a red wine and garlic demi-glaze or Teriyaki glaze. Marinated, grilled to perfection.</i>	
<b>Roast Pork</b>	\$23.95
<i>Herb-rubbed, center cut boneless pork, served with a fresh rosemary sauce &amp; caramelized onions.</i>	
<b>Honey Mustard Glazed Ham</b>	\$23.95
<i>Served with pineapple ginger sauce.</i>	
<b>Roast Turkey Breast with Turkey Gravy</b>	\$23.95
<i>Select one stuffing ~ Homemade or Cornbread.</i>	

### Entrée Selections

<b>New England Stuffed Haddock</b>	\$25.95
<i>Fresh crab stuffed haddock, served with newburg sauce.</i>	
<b>Sole Florentine</b>	\$25.95
<i>Sole stuffed with spinach, leeks &amp; shrimp, served with a champagne &amp; chive sauce.</i>	
<b>Grilled Salmon</b>	\$23.95
<i>Select One ~ Lemon herb butter, Orange ginger glaze, or Blackened.</i>	
<b>Chicken Oscar</b>	\$25.95
<i>Sautéed chicken breast topped with lump crab, fresh asparagus and served with an herb tarragon cream.</i>	
<b>Chicken Cordon Bleu</b>	\$23.95
<i>Traditional breaded boneless chicken breast stuffed with ham &amp; swiss cheese, served with a mustard chive sauce.</i>	
<b>Chicken Saltimbocca</b>	\$23.95
<i>Grilled chicken breast topped with thinly sliced prosciutto, spinach &amp; mozzarella cheese, served with a white wine and sage sauce.</i>	
<b>Chicken Bruschette</b>	\$23.95
<i>Marinated grilled chicken breast topped with tomato, roasted red peppers, pesto and mozzarella cheese served with an alfredo sauce.</i>	
<b>New Hampshire Apple and Maple Chicken</b>	\$23.95
<i>Grilled chicken breast topped with maple syrup &amp; caramelized onions &amp; apples.</i>	
<b>Pinot Grigio Chicken</b>	\$23.95
<i>Boneless chicken breast sautéed in pinot grigio wine, lemon, garlic &amp; julienne vegetables.</i>	
<b>Chicken Parmesan</b>	\$23.95
<i>Marinated chicken breaded with italian herbs sautéed in olive oil and topped with fresh mozzarella &amp; parmesan cheese served with marinara sauce.</i>	
<b>Tequila Lime Chicken</b>	\$23.95
<i>Marinated in Cuervo Tequila, fresh lime juice, cilantro and garlic, grilled and topped with an avocado jalapeño butter.</i>	

\*\*If selecting as part of a package, please refer to corresponding package page for pricing.  
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## Plated Dinner Entrée Selections

Prices are per person and include a choice of one potato/rice, vegetable and salad along with dinner rolls. Please select (2) Dinner Entrée Selections.

- Limited accommodations, please ask for details -

### Carving Stations

<b>Roasted Tenderloin</b>	<b>\$34.95</b>
<i>Chef hand-carved tenderloin, served with a red wine &amp; wild mushroom sauce.</i>	
<b>Prime Rib</b>	<b>\$32.95</b>
<i>Chef hand-carved, slow roasted prime rib, served with au jus.</i>	
<b>Roast Sirloin</b>	<b>\$32.95</b>
<i>Slow roasted sirloin strip served with a green peppercorn demi-glace.</i>	
<b>London Broil</b>	<b>\$28.95</b>
<i>Select one ~ a red wine and garlic demi-glace or Teriyaki glaze. Marinated, grilled to perfection.</i>	
<b>Roast Pork</b>	<b>\$28.95</b>
<i>Herb-rubbed, center cut boneless pork, served with a fresh rosemary sauce &amp; caramelized onions.</i>	
<b>Honey Mustard Glazed Ham</b>	<b>\$28.95</b>
<i>Served with pineapple ginger sauce.</i>	
<b>Roast Turkey Breast with Turkey Gravy</b>	<b>\$28.95</b>
<i>Select one stuffing ~ Homemade or Cornbread.</i>	

### Entrée Selections

<b>New England Stuffed Haddock</b>	<b>\$30.95</b>
<i>Fresh crab stuffed haddock, served with newburg sauce.</i>	
<b>Sole Florentine</b>	<b>\$30.95</b>
<i>Sole stuffed with spinach, leeks &amp; shrimp, served with a champagne &amp; chive sauce.</i>	
<b>Grilled Salmon</b>	<b>\$28.95</b>
<i>Select One ~ Lemon herb butter, Orange ginger glaze, or Blackened.</i>	
<b>Chicken Oscar</b>	<b>\$30.95</b>
<i>Sautéed chicken breast topped with lump crab, fresh asparagus and served with an herb tarragon cream.</i>	
<b>Chicken Cordon Bleu</b>	<b>\$28.95</b>
<i>Traditional breaded boneless chicken breast stuffed with ham &amp; swiss cheese, served with a mustard chive sauce.</i>	
<b>Chicken Saltimbocca</b>	<b>\$28.95</b>
<i>Grilled chicken breast topped with thinly sliced prosciutto, spinach &amp; mozzarella cheese, served with a white wine and sage sauce.</i>	
<b>Chicken Bruschette</b>	<b>\$28.95</b>
<i>Marinated grilled chicken breast topped with tomato, roasted red peppers, pesto and mozzarella cheese served with an alfredo sauce.</i>	
<b>New Hampshire Apple and Maple Chicken</b>	<b>\$28.95</b>
<i>Grilled chicken breast topped with maple syrup &amp; caramelized onions &amp; apples.</i>	
<b>Pinot Grigio Chicken</b>	<b>\$28.95</b>
<i>Boneless chicken breast sautéed in pinot grigio wine, lemon, garlic &amp; julienne vegetables.</i>	
<b>Chicken Parmesan</b>	<b>\$28.95</b>
<i>Marinated chicken breaded with italian herbs sautéed in olive oil and topped with fresh mozzarella &amp; parmesan cheese served with marinara sauce.</i>	
<b>Tequila Lime Chicken</b>	<b>\$28.95</b>
<i>Marinated in Cuervo Tequila, fresh lime juice, cilantro and garli.,grilled and topped with an avocado jalapeño butter.</i>	

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# *Selections to Accompany Dinner Selections*

## *Potato / Rice*

<i>Mashed Potatoes</i>	<i>Red Bean Rice</i>
<i>Garlic Mashed Potatoes</i>	<i>Saffron Rice</i>
<i>Potatoes Au Gratin</i>	<i>Curried Rice</i>
<i>O'Brien Red Potatoes</i>	<i>Herb Onion &amp; Garlic Rice</i>
<i>Red Roasted Potatoes with Garlic and Herbs</i>	<i>Tomato Basil Rice</i>
<i>Sautéed New Potatoes with Fresh Dill and Onions</i>	<i>Ginger Rice</i>
<i>Baked Potatoes with Sour Cream and Chives</i>	

## *Vegetable*

*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 Salad*  
*Fresh chopped romaine with croutons and parmesan cheese.*

*Garden Salad*  
*Fresh chopped greens with tomatoes, onions, peppers and cucumbers.*

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

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

*Tomato & Mozzarella*  
*Tomatoes, basil and fresh mozzarella served with our own balsamic blend on a bed of greens.*

## *Pasta Sides*

*Add additional \$4.00 per side, per person to the entrée selection price.*

*Tortellini Alfredo*  
*Penné with Sausage & Peppers*  
*Stuffed Manicotti*  
*Pasta Primavera ~ Pesto Sauce and Vegetables*  
*Roma ~ Roasted Garlic Cream with Red Peppers and Fresh Basil*  
*Vegetable Lasagna*  
*Meat Lasagna*  
*Ravioli*



## *Dessert Selections*

*Prices are per person, per Dessert Selection.*

<i>Chocolate Dipped Strawberries</i>	<i>\$5.00</i>
<i>Vanilla Cream Puffs Laced with Chocolate</i>	<i>\$5.00</i>
<i>Fruit Filled Crêpes</i>	<i>\$5.00</i>
<i>Almond Joy Tart</i>	<i>\$5.00</i>
<i>Brownie Sundae</i>	<i>\$5.00</i>
<i>Assorted Cheesecake</i>	<i>\$5.00</i>
<i>Tiramisu</i>	<i>\$5.00</i>
<i>Strawberry Shortcake</i>	<i>\$5.00</i>
<i>Brownie</i>	<i>\$5.00</i>
<i>Carrot Cake</i>	<i>\$5.00</i>
<i>Fresh Fruit Platter</i>	<i>\$5.00</i>
<i>Assorted Cookie Tray</i>	<i>\$5.00</i>
<i>Apple Crisp</i>	<i>\$5.00</i>
<i>Apple Pie</i>	<i>\$5.00</i>
<i>Assorted Dessert Sampler</i>	<i>\$6.00</i>

*Chocolate Fountains available - Please inquire if interested.*

*18% gratuity and 9% rooms and meals tax additional on all food, beverages and room rental.*

*Prices subject to change.*

*We regret that banquet food cannot be removed from the premises.*

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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,  
whatever meets your needs.*

### *Liquor Prices*

<i>Domestic &amp; Imported Draft Beer</i>	<i>\$4.25 to \$7.25</i>
<i>Bottled Beer (Valley Room Only)</i>	<i>\$4.75 to \$6.25</i>
<i>House Wine</i>	<i>\$5.00</i>
<i>Soda</i>	<i>\$1.75</i>
<i>Juice</i>	<i>\$1.75</i>
<i>Mixed Drinks</i>	<i>\$5.00 to \$7.00</i>

### *Toast*

<i>Domestic Champagne</i>	<i>\$3.00 per person</i>
<i>Non-Alcoholic Sparkling Cider or Grape</i>	<i>\$3.00 per person</i>
<i>Imported Champagne</i>	<i>\$4.00 per person</i>
<i>Ginger Ale</i>	<i>\$2.00 per person</i>

### *Punch Bowls*

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

*\*Offered Seasonally*

*18% gratuity and 9% rooms and meals tax additional on all food, beverages and room rental.*

*Prices subject to change.*

*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.*



# Wedding Banquet Center Fees

*Ceremony held half-hour before reception start time.*

*Fees Subject To Change.*

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

<u>Room</u>	<u>Maximum Seating Capacity</u>
Sleigh Room	200 people
Valley Room	150 people

## Monday - Thursday

*You may choose your own (5) five-hour time period.*

*A \$2,000 minimum is required (\$800 room rental fee, \$400 ceremony fee and food expenses may be applied to this minimum.)*

## Friday

*Valley Room: 6pm to 11pm*

*A \$2,500 minimum is required (\$800 room rental fee, \$400 ceremony fee and food expenses may be applied to this minimum.)*

*Sleigh Room: 7pm to 12am*

*A \$2,500 minimum is required (\$800 room rental fee, \$400 ceremony fee and food expenses may be applied to this minimum.)*

## Saturday

*Valley Room: You may choose your own (5) five-hour time period. Some restrictions apply with time periods.*

*A \$3,500 minimum is required (\$800 room rental fee, \$400 ceremony fee and food expenses may be applied to this minimum.)*

*Sleigh Room: 11:30am to 4:30pm*

*A \$3,500 minimum is required (\$800 room rental fee, \$400 ceremony fee and food expenses may be applied to this minimum.)*

*Sleigh Room: 7pm to 12am*

*A \$5,000 minimum is required (\$1,000 room rental fee, \$400 ceremony fee and food expenses may be applied to this minimum.)*

*To choose your own (5) five-hour time period on a Saturday in the Sleigh Room, a \$7,500 minimum is required (\$1,000 room rental fee, \$400 ceremony fee and food expenses may be applied to this minimum.)*

## Sunday

*You may choose your own (5) five-hour time period. Some restrictions apply with time periods.*

*A \$2,500 minimum is required (\$800 room rental fee, \$400 ceremony fee and food expenses may be applied to this minimum.)*

*\* Sunday of Columbus Day Weekend, same as Saturday (see above).*

*\*Minimum does not include open bar tab.\**

## **Financial Terms and Conditions**

*Subject To Change*

- *A \$1,000 Non-Refundable/Non-Transferable Deposit and 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.*
- *The Final Menu Selections, Confirmed Numbers and Final Balance due (2) Two Weeks prior to your event.*
- *Cancellation within 14 days or less of scheduled event will result in forfeiture of 100% of total balance of final invoice.*
- *Cancellations must be submitted in writing and must be received 15 days or more prior to the event.*  
*Both the financial contact and a Pats Peak Banquet Center representative must sign the written cancellation notice.*
- *MasterCard, Visa and American Express credit cards are welcomed.*
- *18% gratuity and 9% rooms and meals tax additional on all food, beverages, and room rental and do not apply toward meeting the minimum.*



# *Directions To Pats Peak Banquet Center*

*686 Flanders Road, Henniker, NH 03242*

*“The Only Henniker On Earth”*

*Conveniently located in Southern NH off I-89*

## ***From Manchester, NH***

***40 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 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 Boston, MA***

***1 1/2 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 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 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 Pats Peak on your right. Take the right and follow the road to the Pats Peak entrance.*

## ***From Brattleboro, VT***

***1 1/4 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 1/4 Hours***

*Take Route 4 West to Concord, NH. Merge onto I-393 West/US-202 West/US-4 West toward 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 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.*



# *Helpful Reminders for your Wedding at Pats Peak Banquet Center*

## *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.*

*Please include your DJ, Photographer, etc., in your count if you are planning on providing a meal for them. (Most couples decide to do this.)*

## *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 Banquet Manager.*

## *DJ*

*If you are holding your ceremony at Pats Peak, please be sure to inform your DJ that Ceremony and Reception sites are in "separate" areas.*

## *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 (including those in the wedding party.) It is the law.*

## *Lodge Accessibility*

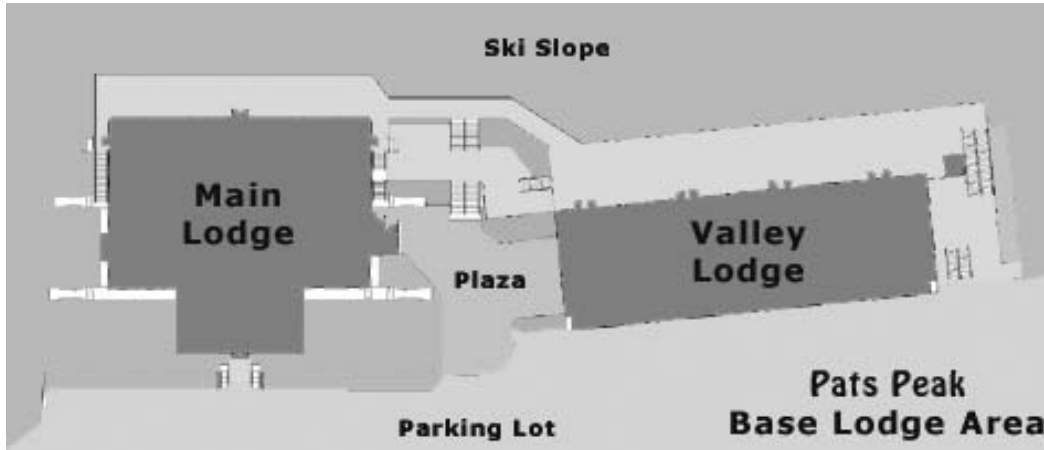
*Please ask for directions to the handicap accessible ramp to the Main Deck.  
Please be aware that there are additional stairs to the Sleigh Room.*



# *Pats Peak Banquet Center Floor Plans*

## *Pats Peak Base Area*

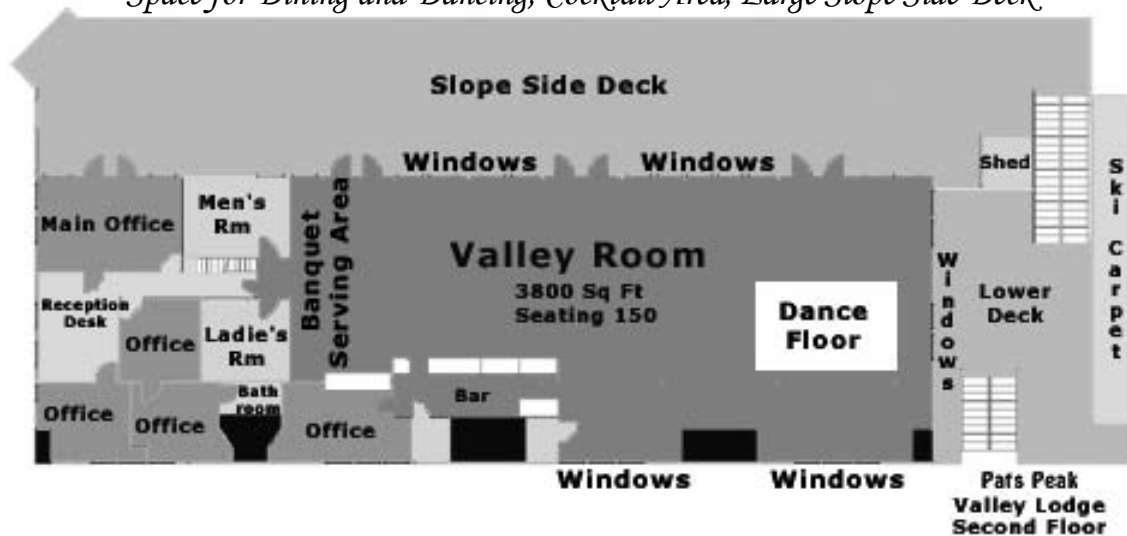
*Main Lodge and Valley Lodge*



## *The Valley Room*

*Located in the Valley Lodge*

*Air Conditioning, Beautiful Large Windows,  
Space for Dining and Dancing, Cocktail Area, Large Slope Side Deck*

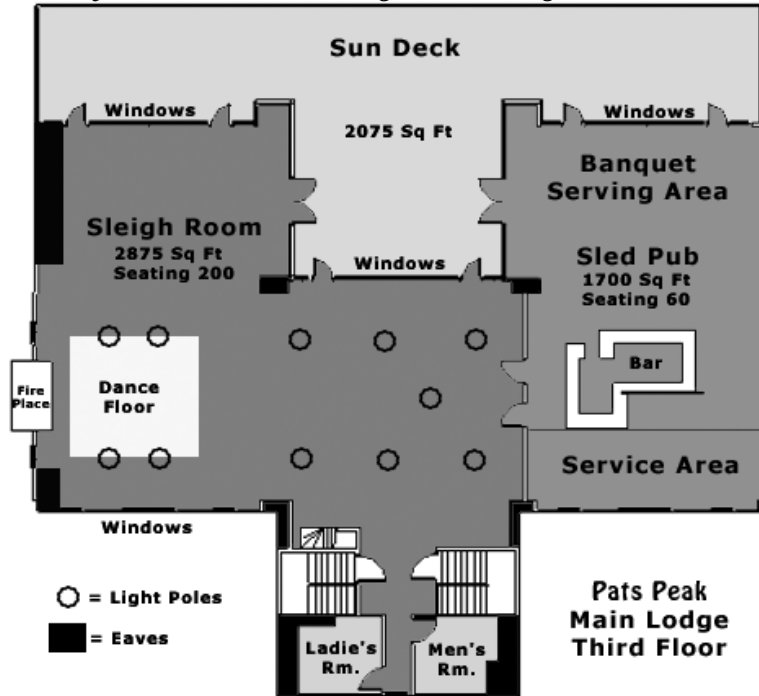


# Pats Peak Banquet Center Floor Plans

## Sleigh Room and Sled Pub

Located on the Third Floor of the Main Lodge

Air Conditioning, Beautiful Stone Fireplace, Space for Dining and Dancing,  
Adjacent Sled Pub Lounge Area, Large Sun Deck



## Oak Room

Located on the Second Floor of the Main Lodge

Beautiful Stone Fireplace, Indoor Wedding Ceremony Location

