

Uncommon Events



*On the banks of the Sugar River in
two renovated historic mill buildings*



COMMON MAN INN & RESTAURANT
21 Water Street, Claremont, NH • (603) 542-0647
theCmaninn.com • theCman.com



The Common Man Inn & Restaurant

Claremont, New Hampshire

With its original brick walls and open, soaring ceilings, the Common Man Inn & Restaurant of Claremont, New Hampshire blends all the exquisite charm of the past with the welcoming comforts of today.

Located in a fabulously revitalized textile mill, the Inn features thirty unique guestrooms, many of which present the glorious views and sounds of the Sugar River cascading waterfall. Specially appointed rooms, such as the Terrace Suite, with its own croquet lawn and outdoor hot tub, offering the luxury most romantics' dreams are made of!

Adjoined by a garden walkway, the restaurant bestows an atmosphere that is matchless for miles, with its warming fieldstone fireplace, cozy nooks for conversation, a turn of the century bar, and a waterfall beckoning from the stately window panes. The delicious fare and vast array of beverage options keep a hungry public enthusiastically coming back for more.

Whether it's a venue for an important business meeting, or a ballroom fit for a bride, the incomparable event rooms at the Common Man are the place to be. The Woven Label Boardroom, boasting with a floor-to-ceiling bookcase, and the Sugar River Ballroom, with its stunning overview of the sweeping Sugar River, make for a most memorable occasion.

The Common Man Inn & Restaurant located in New Hampshire's Dartmouth/Sunapee region; an area rich in art and history, as well as the beauty of the great outdoors. With such surroundings, complimented by delicious New England style creative cuisine, it is no doubt that destination weddings and gatherings are very popular at the historic Common Man.

*Service charge and applicable taxes will be added to all food and beverage orders.
2016 / 2017 Prices are subject to change without notice.*

About Us

30 Unique Guest Rooms & Suites in Historic Renovated Mill Buildings

River & Mountain Views, Fireplaces, Jet Tubs & Suites

In-room Dining Available Seven Nights a Week

Fitness Center

Hydrotherapy Room

Complimentary Business Center & Wi-Fi

Unique Meeting/Event Rooms & Spaces Accommodating 10-200 Guests

Continental Breakfast

Mon - Fri 6:00am - 9:00am

Sat - Sun 7:00am - 10:00am

Weekend Hours May Apply On Holidays

Common Man Restaurant

Monday- Thursday 3:00 pm- 10:00 pm

Dinner Menu available 4pm-9pm

Bar & Grill available 3pm-4pm, 9pm-10pm

Friday's 3:00 pm-11:00 pm

Dinner Menu available 4pm-9:30pm

Bar & Grill available 3pm-5pm, 9pm-10pm

Saturday & Sunday 10:00 am-11:00 pm (*Sunday's close at 10pm*)

Dinner Menu available 10am-3pm, 4pm-11pm

** Select items of the dinner menu not available until 4pm.*

Bar & Grill available 3pm-4pm, 9pm-11pm

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Our Event Venues

Sugar River Ballroom

The Sugar River Ballroom boasts stunning views of the Sugar River through tall windows set into thick brick walls and exposed beams that are original to the historic mill building. This 2,600+ square foot event space is perfect for weddings, holiday parties and large-scale corporate events. Accommodates 60-150 guests.

Wedding Room Rental Fee: \$1,500 (6 Hour Time Frame. Cannot exceed 11pm)

Banquet and Conference Room Rental Fee: \$350

Woven Label Boardroom

Original brick walls, welcoming fireplace and elegant floor to ceiling bookcases all help create an inviting, unique, 900 square foot event room that is ideally suited for a quaint rehearsal dinner or a private meeting.

Accommodates 15-50 Guests.

Room Rental Fee: \$250

Sullivan Green*

Hold your event on our 1,800 square foot lush lawn terrace with its attractive riverside overlook, perfect for wedding ceremonies, family reunions, barbeques, lobster & clambakes.

Accommodates 30-60 Guests.

Rental Fee: \$200

(Not Including Tables and Chairs, inquire with the sales office)

** Seasonal Availability*

Common Man Restaurant*

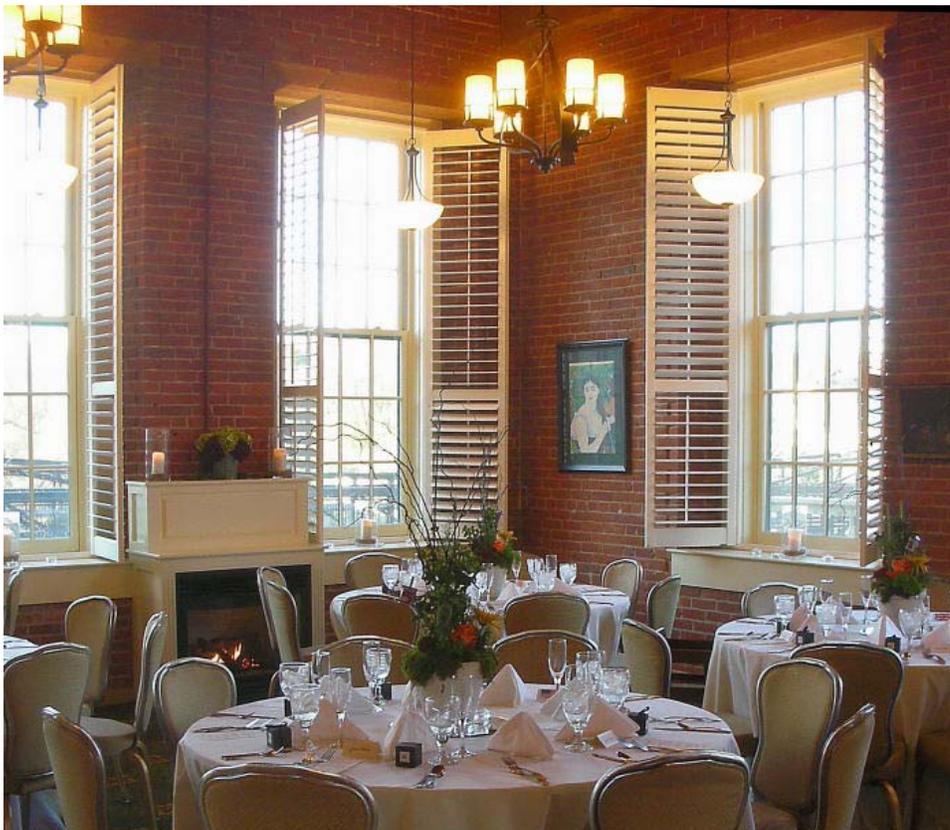
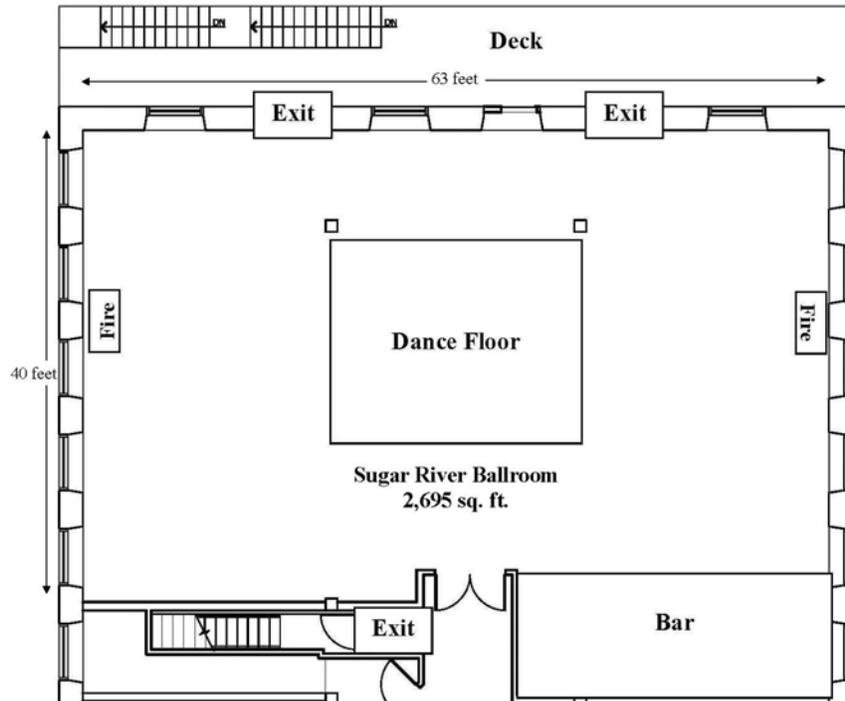
With its high ceilings, leather banquettes, cozy nooks for conversation, fireplace and lounge area for pre-event cocktails, aged wood floor for dancing and a roaring waterfall just outside the door gives all of the atmosphere and one-of-a-kind amenities to help make your special gathering truly memorable. Available for midweek, daytime events ending prior to 3:00pm.

Accommodates 50-150 Guests.

** Seasonal Availability*

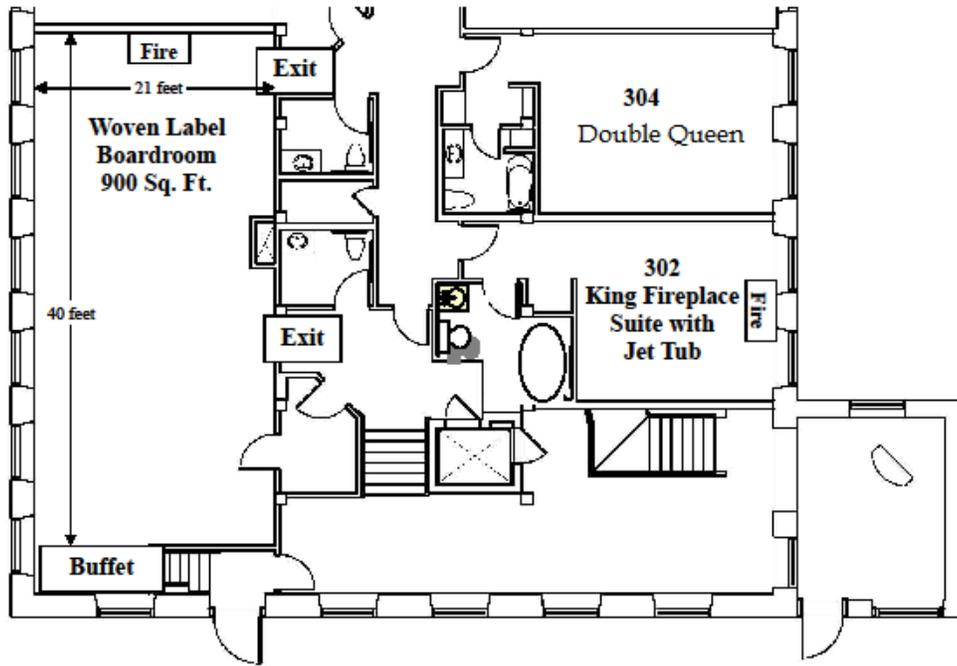
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Sugar River Ballroom



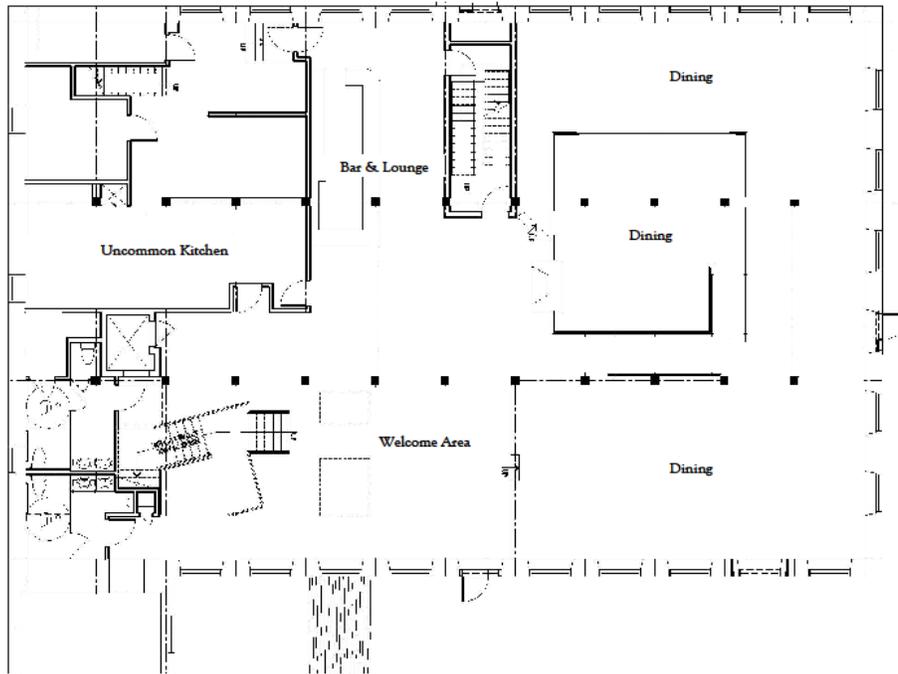
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Woven Label Banquet Room

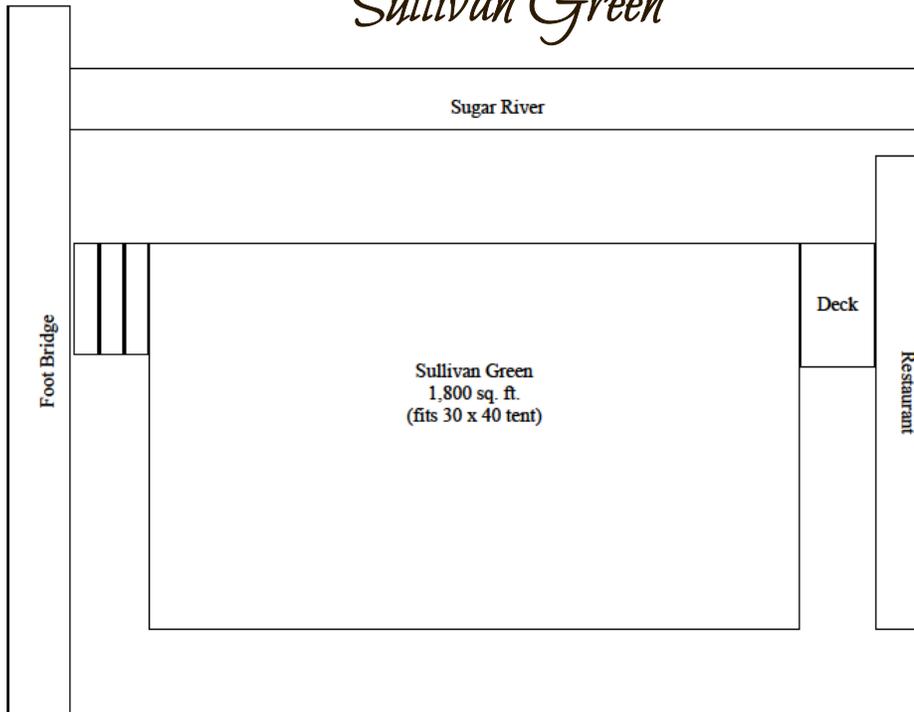


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Common Man Restaurant



Sullivan Green



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Distinctive Meetings & Events

The Common Man Inn & Restaurant is located on the banks of the Sugar River. We take pride in ensuring that every group has a successful event. Our sales team will guide you through each detail of planning to guarantee a positive experience for you and all of your attendees.

Menu Selections

Menu selections and prices noted in this planner are valid through the calendar year 2017.

Please be sure to add 9% New Hampshire state tax and 20% service charge to any food and beverage items you are considering. We ask that a maximum of two entrees be selected for plated luncheons and/or dinner events. If you wish to offer your guests a third entrée selection, a fee of 1.50 per guest will be added to the entrée with the highest price point. All menu items are priced per guest with the exception of hors d'oeuvres which are priced per piece.

Our executive chef stands ready to accommodate any special dietary requests.

Guaranteed Attendance Count

A guaranteed attendance count is required 14 business days before your event for all menu items. If notification of final attendance is not received by this deadline, you will be charged for the highest number of people on the original banquet event order. This guarantee is not subject to reduction.

Food & Beverage Services

The State of New Hampshire and its Liquor Commission regulate the sale and service of alcoholic beverages. The Common Man Inn & Restaurant is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be brought in or taken away from the premises. This is for your safety and the well being of all of our guests. The Common Man reserves the right to refuse service of alcohol to anyone without proper ID.

All food and beverage is to be provided by The Common Man with exception of specialty cakes.

All chefs' table buffets require 30 guests or more. Groups under this amount will be charged an additional \$2.99 per person.

Per health and food quality standards, all food will be removed from the event space two hours after being delivered. In addition, we are not allowed to have food from your event leave the premises.

Payments & Deposits

Initial Deposit: an initial deposit in the amount of the total room fee is required at the time of securing the arrangements. Second payment: 50% of your food & beverage estimated balance is due three months prior to the date of the event. Final payment: due 14 days prior to the event date, with your final guest count. Common Man gift cards cannot be used as payment for events.

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Cancellation policy

You may cancel the meeting any time prior to 30 days before the event without additional penalty; however, we will keep the non-refundable deposit. If you cancel in less than 30 days, you will be charged 50% of the cost of food in addition to the non-refundable deposit. If the event is canceled within 7 days of the event date, the organization will be charged 100% of the food cost and the non-refundable deposit.

Weather

The New England weather changes by the minute and therefore, in most cases, you cannot cancel due to weather without being subjected to the above policy. However, if there is a State of New Hampshire declared weather emergency, you will be released from your financial obligations. See additional details in your contract.

Event room inclusions & upgrades

The following is a list of items that are complimentary: house standard ivory or white linen, flatware, china, glassware, tables and chairs, podium, easel, dry erase board and Wi-Fi internet. Specialty colored linens are available for an additional fee and floor length white or ivory linens available for an additional \$12 per table cloth; inquire with Sales Department to reserve.

Additional upgrades are priced as follows per day: LCD projector-\$50, flip chart with markers-\$25, microphone-\$25, conference phone-\$25. Please note that The Common Man does not have an A/V technician on the property. Please call in advance of your function with special requests or set-up questions.

Other details

The Common Man is a non-smoking facility. The designated smoking area is clearly marked and located outside of the restaurant. Smoking is not permitted on our patio or decks.

All decorations must be pre-approved by our Common Man Sales Manager. The following are not permitted: flower petals, glitter or confetti, rice, birdseed, balloons and open flame candles.

Complimentary parking is offered in the covered garage at the intersection of Water Street & Rte.12/Main Street; next to the restaurant on Mill Road; in front of the Inn on Water Street or across the walking bridge on North Street. For your convenience, both the inn and the restaurant buildings have short-term drop off areas directly in front of the entrance doors.

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Start Your Day Off Right

All items are priced per guest and are based on a 2 hour service.

There is a 20 guest minimum for all breakfast tables or an additional 1.00 charge will be applied per guest.

Each option includes freshly brewed coffee, decaf coffee, and hot tea.

Early Riser Table

Assorted breakfast breads and pastries • Chilled fruit juices
7.99

Executive Table

Yogurt • Granola • Fresh Fruit Salad • Chilled fruit juices
an assortment of breakfast breads and pastries
11.99

Deluxe Breakfast Table

Choice of one: Scrambled eggs • Quiche Lorraine • Quiche Florentine
Choice of one: French toast • Crisp Belgian waffles
Choice of one: Crisp bacon • Maple sausage
Accompanied by: Breakfast potatoes • Fresh fruit salad • Chilled fruit juices
An assortment of breakfast breads and pastries
16.99

Classic Breakfast Table

Scrambled eggs • Crisp bacon *or* maple sausage • Breakfast potatoes • Fresh fruit salad
An assortment of breakfast breads and pastries • Chilled fruit juices
13.99

Assorted Breakfast Sandwiches

Savory biscuits with crisp bacon *or* sausage over fluffy eggs
Breakfast potatoes • Chilled fruit juices
10.99

Brunch Table

(This deluxe table requires a 30 guest minimum)

Choice of one: Scrambled eggs • Quiche Lorraine • Quiche Florentine
Choice of one: French toast • Crisp Belgian waffles • Fluffy pancakes
Choice of two: Maple walnut chicken • New England pot roast • Sliced roast turkey • Baked haddock
Choice of one: Crisp bacon • Maple sausage
Accompanied by: Breakfast potatoes • Fresh fruit salad • Chilled fruit juices • Assortment of breakfast
breads, muffins and pastries • Fresh garden salad with house dressing
24.99

Extras

Add to any of the above; priced per person. Assorted yogurts 1.99 • Croissants 1.99 • Bagels W/cream
cheese 2.99 • Assorted cold cereals 1.99 • Oatmeal 1.99 • Scrambled eggs 2.99 • Bacon or maple sausage
2.99 • Home fries 1.99 • Add assorted sodas 1.99 each

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Break Time!

Refresh with our delightful afternoon break selections. All items are priced per guest and based on a 2 hour service. Break time selections are accompanied by coffee and hot tea service.

Moosely Munchies

Assorted homemade cookies • Brownies • Fruit bars
4.99

Cookie Jar

Assortment of homemade cookies • Flavored milk station
4.99

Red River Nibbler

Vegetable crudités with herb dip • Fresh fruit salad • Snack mix
6.99

Healthy Break

Granola • Yogurt • Whole fruit • Trail mix
5.99

Label Maker's Snack

Snack mix • Fresh fruit salad • Uncommon cheese table
7.99

Uncommon Cheese Table

Common Man dips and spreads • Domestic cheddar cheese • Assorted crackers
3.99

Snack Attack

Nuts • Pretzels • Chips • Assorted granola bars • Candy bars • Popcorn
7.99

Ice Cream Shoppe

(30 Guest Minimum)

Common Man homemade vanilla ice cream • Hot fudge • Homemade whipped cream
Cones • Assortment of toppings
6.99

Additional ice cream flavors or root beer 1.00 Each

Coffee & Tea Service

Freshly brewed coffee, decaf coffee, and hot tea
2.99 (2 Hour Service) • 3.99 (8 Hour Service) • Add assorted sodas 1.99 each

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Bag Lunches

All items are priced per person

(15 Guest minimum for bag lunch menu)

Chilled soda • Homemade chips • Whole fresh fruit • Condiments • Utensils • Assorted Sodas
13.99

Choice of two of the following sandwiches

- Classic Italian sub on baguette
- Smoked turkey wrap with Swiss cheese, lettuce and tomato
- Sliced tomato, cucumbers, lettuce and avocado with pepper jack cheese on a wrap
- Roast beef with Boursin cheese, lettuce, tomato and red onion on a Kaiser roll

Choice of one of the following sides

- Red bliss potato salad • Pasta salad
- Fresh cut celery and carrot sticks with homemade ranch dressing

Choice of one of the following desserts

Chocolate chip cookie • Oatmeal raisin cookie • Brownie • Granola bar

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Chef's Lunch Buffet

Chef's lunch buffet selections are available between 11:00am and 3:00pm.

All items are priced per guest and are based on a 2 hour service.

(There is a 20 guest minimum for chef's lunch tables)

Chef's Lunch Tables include: Fresh baked rolls • Whipped butter • Two salad choices
Fresh seasonal vegetable • One side Item • Chef's choice dessert • Coffee and hot tea service

2 Entrée Chef's Table

19.99

3 Entrée Chef's Table

21.99

Choose Two Salad Choices:

Garden Salad

Mixed greens, cucumbers, carrots, red onion and tomatoes with house vinaigrette and ranch dressing

Classic Caesar Salad

Romaine lettuce tossed with aged parmesan cheese, croutons and Caesar dressing

Uncommon Salad

Mixed greens tossed with candied hazelnuts, gorgonzola cheese and balsamic vinaigrette

Pasta Salad

Pasta and vegetables tossed in an herbed dressing

Grilled Marinated Vegetable Platter

Fresh vegetables marinated and grilled and finished with a balsamic drizzle

Choose One Side Item Choices

Garlic mashed potatoes • Herb roasted red bliss potatoes • Rice pilaf

Entrée Choices

Sliced Top Sirloin Roasted and thinly sliced with a garlic demi glaze

New England Pot Roast Braised pot roast with pan gravy

Roast New England Turkey with sage stuffing, pan gravy and cranberry sauce

Chicken Fontinell Boneless chicken stuffed with ricotta cheese, sun dried tomatoes and spinach topped with a plum tomato sauce. Dressed with a béchamel sauce

Atlantic Salmon Oven roasted with a maple Dijon glaze

New England Style Haddock Baked with a Ritz crumb topping and a lemon butter sauce

Pork Loin Roasted with an apricot glaze

Meat Lasagna An Italian classic, made with delicious meats

Vegetable Lasagna Layered with fresh vegetables, sauce and cheeses

Homemade Macaroni and Cheese Baked with a Ritz crumb topping

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Chef's Lunch Tables

Chef's Lunch Tables selections are available between 11:00am and 3:00pm.

All items are priced per guest and are based on a 2 hour service.

(There is a 20 guest minimum for chef's lunch tables)

The Italian Table

Caesar salad • Gourmet focaccia pizzas • Baked ziti • Marinated roasted vegetable platter
Cookies and brownies
14.99

The Uncommon Table

Caesar salad • Grilled sides: grilled chicken, grilled salmon, and grilled portabella mushroom • Baked macaroni and cheese • Marinated roasted vegetable platter • Cookies and brownies
15.99

The Sugar Run Table

Assorted platters of: Sliced honey ham, smoked turkey, roast beef, and assorted cheeses, rolls and sandwich breads • Sandwich accompaniments • Pasta salad • Potato chips
Pickles • Cookies and brownies
13.99

Hearty Wrap Sandwich Table

Assorted gourmet wrap sandwiches • Pasta salad • Potato chips • Pickles • Cookies and brownies
15.99

The Monadnock Table

Choice Of: Classic Caesar salad or pasta salad • Hearty quiche Lorraine or quiche Florentine • Fresh fruit salad
13.99

Woven Label Table

Fresh garden salad with house dressings • Hearty deli sandwiches
Chef's daily soup • Potato chips • Pickles
16.99

Compliment your Chef's Table with any of the following items:

Cup of our homemade soup of the day 1.99 • Uncommon cheese table 3.99
Chilled soda and bottled water 1.99 • Chicken salad 3.99 • Tuna salad 3.99
Deviled egg salad 2.99 • Lobster salad Market Price

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Plated Lunch Selections

The following lunch selections are served between 11:00am and 3:00pm.
Guaranteed meal counts are required 14 days prior to event. All items are priced per guest.

Plated Lunch Selections Include

Fresh baked rolls • Whipped butter • One salad choice • Two entrée choices • Fresh seasonal Vegetable •
Chef's choice of side • Chef's choice dessert • Coffee and hot tea service

Salad Choices

Garden Salad Mixed greens, cucumbers, carrots, red onion and tomatoes with house vinaigrette

Classic Caesar Salad Romaine lettuce tossed with aged parmesan cheese,
croutons and Caesar dressing

Uncommon Salad Mixed greens tossed with candied hazelnuts, gorgonzola cheese and balsamic vinaigrette

Entrée Choices

Grilled Steak Tips with a mushroom demi glace 18.99

Atlantic Salmon Oven roasted with a maple Dijon glaze 18.99

New England Style Haddock Baked with a Ritz crumb topping and lemon 16.99

Roast New England Turkey with sage stuffing, pan gravy and cranberry sauce 15.99

Chicken Fontinell Boneless chicken stuffed with ricotta cheese, sun dried tomatoes and spinach on a bed of
plum tomato sauce topped with a béchamel sauce 16.99

Vegetable Napoleon Portabella mushroom, red onion, roasted red pepper and feta cheese roasted on a bed
of marinara 14.99

Plated Lighter Fare

The following lunch selections include: Fresh baked rolls • Whipped butter
Chef's choice dessert • Coffee and hot tea service

Shrimp Caesar Salad

Crisp romaine lettuce with ciabatta crostini and parmesan cheese topped with grilled shrimp 16.99

Grilled Chicken Caesar Salad

Crisp romaine lettuce with ciabatta crostini and parmesan cheese topped with grilled chicken 14.99

Quiche Lorraine or Quiche Florentine

Our homemade quiche with bacon and onions, or Spinach and mushrooms.

Served with field greens salad and our house balsamic vinaigrette dressing
13.99

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Having a Cocktail Party?

We offer a perfect variety of stationary and passed hors d'oeuvres to compliment your lunch, dinner or reception.

Stationary Hors D'oeuvre Selections

Priced Per Guest

Domestic and Imported Cheese Display

Accompanied with fresh fruit and crackers

4.99

Chilled Fresh Vegetable Crudites

Assorted seasonal vegetables • Garden herb dip

3.99

Roasted Tomato and Spinach Dip

Fire roasted tomato and spinach cheese dip • Toasted pita triangles • Assorted crackers

3.99

Crab and Artichoke Dip

Crab and artichoke dip • Toasted pita triangles • Assorted crackers

4.99

Assorted Gourmet Focaccia Finger Sandwiches

Assorted finger sandwiches served on fresh focaccia bread

5.99

Roasted Marinated Vegetable Platter

Squash • Zucchini • Tomatoes • Mushrooms • Red onions • Asparagus • Carrots • Seasonal dip 4.99

Caesar Salad, Uncommon Salad or Pasta Salad

2.99

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Passed Hors D'oeuvre Selections

Price per 100 Piece Increments

- Antipasto Kabob** Marinated Italian vegetables & cheese 199.99
- Bruschetta Crostini** Fresh tomatoes, mozzarella, basil and a balsamic drizzle 139.99
- Cheese Puff** Bleu cheese and cranberry 209.99
- Roasted Red Pepper And Goat Cheese Rounds** 159.99
- Kalamata Olive Puff** Greek olives and feta cheese baked in a pastry puff 139.99
- Artichoke And Goat Cheese Tartlet** Topped with a sun dried tomato pesto 159.99
- Spanakopita** Greek style feta cheese and spinach wrapped in phyllo crisp 179.99
- Stuffed Mushroom Caps** Stuffed with spinach and parmesan cheese 159.99
- Spring Rolls** Crispy spring rolls served with a Thai dipping sauce 139.99
- Flat Bread Pizzas** Assorted flat bread pizzas with chef's selection of toppings 139.99
- Seafood Stuffed Mushroom Caps** Roasted and stuffed with lobster and crab 259.99
- Scallops Wrapped in Bacon** tossed with a maple lime glaze 259.99
- Mini Crab Cakes** Pan seared with a lemon basil aioli 259.99
- Grilled Marinated Shrimp** Wrapped in bacon 349.99
- Coconut Tempura Shrimp** With a raspberry ginger sauce 319.99
- Shrimp Cocktail** Horseradish cocktail sauce and fresh lemon 329.99
- Melon Wrapped Prosciutto** Fresh melon wrapped in Italian prosciutto 199.99
- Asparagus Spears Wrapped In Rare Roast Beef** With a garlic boursin spread 199.99
- Sausage En Croute** With a spicy mustard dipping sauce 169.99
- Sesame Chicken** With a spicy Thai peanut dipping sauce 179.99
- Sesame Beef Satay** With a spicy Thai peanut dipping sauce 249.99
- Chicken Quesadilla Trumpets** 169.99

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Plated Dinner Selections

These delicious plated dinner selections are available between 5:00pm and 10:00pm.

Must have guaranteed meal count 14 days prior to event

All items are priced per guest and are based on a 2 hour service.

Dinner Includes: Fresh baked rolls • Whipped butter • Choice of one salad • Two dinner choices Chef's choice seasonal vegetable • Chef's choice side • Chef's choice dessert
Coffee and hot tea service

Salad Choices

Garden Salad Mixed Greens, cucumbers, carrots, red onion and tomatoes with house vinaigrette

Classic Caesar Salad Romaine lettuce tossed with aged parmesan cheese, croutons and Caesar dressing

Uncommon Salad Mixed greens tossed with candied hazelnuts, gorgonzola cheese and balsamic vinaigrette

Entrée Choices

Sliced Roast Sirloin and Lobster Raviolis Sliced roast sirloin topped with a demi glace accompanied by lobster ravioli with a light cream sauce 38.99

Filet Mignon Tender filet mignon prepared medium rare wrapped in bacon 41.99

New York Sliced Sirloin with a garlic demi glace 29.99

Chicken Fontinell Boneless chicken stuffed with ricotta cheese, sun dried tomatoes, and spinach on a bed of plum tomato sauce topped with a béchamel sauce 23.99

Apple Almond Chicken Baked boneless chicken topped with toasted almonds and apple brandy cream sauce 23.99

Stuffed Chicken Boneless chicken breast stuffed with a mushroom stuffing, crusted in walnuts topped with a maple cream sauce 23.99

Roast Turkey with sage stuffing, homemade mashed potatoes and cranberry sauce 23.99

Roast Pork Loin Served with an apple cranberry chutney 23.99

Atlantic Salmon Oven roasted with a maple Dijon glaze 24.99

New England Style Haddock Baked with Ritz cracker crumbs and lemon butter sauce 23.99

Crab Cakes Voted "Best Crab Cakes" *New Hampshire Magazine!*

Pan seared with a lemon chive aioli 24.99

Stuffed Sole Stuffed with crab and scallops and baked with a lobster cream sauce 25.99

Vegetable Napoleon Portabella mushroom, red onion, roasted red pepper and feta cheese roasted on a bed of marinara 21.99

Butternut Squash Ravioli With a maple cream sauce and cranberries 21.99

Plated Children's Menu Selections:

Please choose from one of the following to be served to children under age 12 attending your event.

Chicken Fingers with French Fries • Pasta with Marinara • Macaroni and Cheese 12.99

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Chef's Dinner Buffet

A Chef's Dinner Buffet is the ideal choice for a variety of items.

Dinner Buffets are available between 5:00pm and 10pm

All items are priced per guest and are based on a 2 hour service.

There is a 20 guest minimum for all Buffets

Dinner Buffet Includes: Fresh baked rolls • Whipped butter • Choice of two salads
Two or three dinner choices • Chef's choice seasonal vegetable • Choice of one side
Chef's choice dessert • Coffee and hot tea service

2 Entrée Chef's Table

30.99

3 Entrée Chef's Table

32.99

Salad Choices

Garden Salad Mixed greens, cucumbers, carrots, red onion and tomatoes
with house vinaigrette and ranch dressing

Classic Caesar Salad Romaine lettuce tossed with aged parmesan cheese, croutons and Caesar dressing

Uncommon Salad Mixed greens tossed with candied hazelnuts, gorgonzola cheese and balsamic vinaigrette

Pasta Salad Pasta and vegetables tossed in an herbed dressing

Grilled Marinated Vegetable Platter Fresh vegetables marinated and grilled
and finished with a balsamic drizzle

Side Item Choices

Garlic mashed potatoes • Herb roasted red bliss potatoes • Rice pilaf

Entrée Choices

New York Sirloin Roasted and thinly sliced with a garlic demi glace

Grilled Steak Tips With rice pilaf and a mushroom demi glace

New England Pot Roast Braised pot roast with pan gravy

Roast New England Turkey With sage stuffing, pan gravy and cranberry sauce

Chicken Piccata Boneless chicken breast sautéed with a lemon caper white wine sauce

Stuffed Chicken Boneless chicken stuffed with a cranberry walnut stuffing
and topped with an apple brandy sauce

Apple Almond Chicken Boneless chicken topped with toasted almonds and baked apples with an apple
brandy cream sauce

Stuffed Sole With crabmeat and scallop mousse, topped with Ritz crumbs and a lobster cream sauce

Atlantic Salmon Oven roasted with a maple Dijon glaze

New England Style Haddock Baked with a Ritz crumb topping and lemon butter sauce

Pork Loin Roasted with an apricot glaze

Butternut Squash Ravioli With a maple cream sauce and cranberries

Meat Lasagna An Italian classic made with delicious meats

Vegetable Lasagna Layered with fresh vegetables, sauce and cheeses

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Chef's Dinner Stations Selections

All items are priced per guest

Dinner Stations Include: Fresh baked rolls • Whipped butter

Fresh seasonal vegetable • Coffee and hot tea service

**Additional 1.99 per person for choice of starch*

Minimum of 3 station selections in lieu of dinner

**Additional 50.00 Chef's fee per station*

Pasta Station

14.99 per person • Select 3

As Entrée: 25.99 per person

Cheese tortellini topped with alfredo sauce

Penne pasta topped with marinara, fresh basil and aged parmesan cheese

Cavatappi tossed with fresh roma tomatoes and pesto sauce

Four cheese ravioli with wild mushroom alfredo sauce

Butternut squash ravioli with maple cream sauce

Add shrimp and scallops to pasta station 4.99

Fresh Salad Station

5.99 per person

Caesar salad

Uncommon salad

Fresh tossed garden salad

Carving Station

Baked country ham with assorted mustards 10.99

Roast New England turkey, pan gravy and cranberry sauce 10.99

Roast beef tenderloin with garlic demi glace 18.99

Roast sirloin of beef with mushroom cabernet sauce 15.99

Roast pork loin with an apricot glaze 12.99

Fajita Station

14.99 per person

As Entrée: 27.99

Cilantro and lime marinated beef and chicken • Sautéed onions • Peppers • Spanish rice • Tomatoes •

Cheddar cheese • Sour cream • Salsa

Add shrimp and scallops to fajita station 5.99

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A Theme for Any Occasion

Priced per guest and require a minimum of 30 guests.
Based on a 2 hour service.

Barbecue Menu

Homemade corn bread • Whipped butter • Fresh garden salad
With homemade ranch and house balsamic vinaigrette dressing
Red bliss potato salad • Native corn on the cob • Homemade macaroni and cheese barbecued Bone-In
chicken • Barbecued pork ribs • Sliced water melon basket
31.99

Enhancements:

Grilled salmon filets 6.99 • Marinated beef tips 7.99

New England Lobster Bake

Homemade corn bread • Whipped butter • New England clam chowder
Garden salad with homemade ranch and house vinaigrette dressing • Red bliss potato salad • New
England style coleslaw • Native corn on the cob • 1 ¼ Lb. fresh Maine lobster
Drawn butter • Homemade strawberry shortcake
Market Price

Enhancements:

Grilled chicken breast 4.99

'Ciao Bella'

Garlic bread • Caesar salad • Panzanella salad (diced tomatoes, cucumbers, fresh mozzarella, red onion,
ciabatta croutons over mixed greens tossed with house vinaigrette)
Penne pasta tossed with pesto sauce and aged parmesan cheese • Chicken marsala
Seafood fra-diavolo • Tiramisu
29.99

*Service charge and applicable taxes will be added to all food and beverage orders.
2016 / 2017 Prices are subject to change without notice.*

Dessert Selections

Coffee and hot tea service included with dessert selections
All items priced per person

Warm Apple Crisp Served with homemade Common Man vanilla ice cream
3.99

New York Style Cheesecake With a fresh berry sauce
4.99

Carrot Cake With cream cheese frosting
3.99

Sweet Treats Assorted homemade cookies • Brownies • Flavored bars
3.99

Jumbo Chocolate Covered Strawberries Fresh and delicious.
3.99

European Chocolate Fountain Choice of white, milk or dark chocolate
For Dipping: Pound cakes • Fresh fruits • Nuts • Pretzels • Marshmallows • Potato chips
4.99

Candy Bar Assorted candies • Chocolates • Homemade fudge • Gummies
6.99

Cupcake Station Chocolate • Vanilla • Red velvet • Lemon • Chocolate peanut butter • Jelly roll
5.99

Strawberry Shortcake Macerated strawberries • Homemade biscuits • Whipped cream
4.99

Ice Cream Shoppe Homemade Common Man vanilla and chocolate ice cream
Hot fudge • Homemade whipped cream • Sprinkles • Nuts • Chocolate candies • Cherries
(30 Guest Minimum)
7.99

Additional ice cream flavors or root beer 1.00 each

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Beverages

Please note that sales and service of alcoholic beverages are regulated by the state of New Hampshire and prohibits guests from bringing any alcoholic beverage into the licensed property and also from leaving premises with alcohol.

All bars require a \$100 set up fee and a minimum of one-hour of service provided by our Common Man staff. If total revenue exceeds \$250 then this fee will be waived.

Coffee and Tea Service

Priced Per Person

Freshly Brewed Coffee • Freshly Brewed Decaf Coffee • Hot Tea Service
Two Hour Display 2.99 • Eight Hour Display 3.99

Assorted Beverages

Soda • Common Man Bottled Water • Juices
2.00 Each

Flavored Coffee Bar

Priced Per Person

Fresh Brewed Peruvian Fair Trade Coffee • Assorted Flavored Syrups • Assorted Sugars
Rock Sugar Sticks • Cinnamon Sticks • Homemade Whipped Cream
4.99

Bottled Wine

Common Man White Zinfandel • Chardonnay • Cabernet Sauvignon • Merlot: 20.00 Per Bottle

*Our Sales Team Will Be Happy To Provide The Full Listings Of Our Wine Selections.
Some Selections And Vintages May Be Limited On Availability.*

Sparkling Wines

Champagne Toast: 3.00 Per Flute
Freixenet Cordon Negro Brut: 30.00 Per Bottle
Moet & Chandon White Star Champagne: 50.00 Per Bottle
Piper Heidsieck: 65.00 Per Bottle

Punch Bowl

Priced Per Bowl. Punch Bowls Serves Up To 40 Guests
Non-Alcoholic Punch with Fresh Fruit Garnish 25.00 • Wine Punch 50.00
Champagne Punch 70.00 • Hot Apple Cider 50.00 • Hot Apple Cider With Rum 80.00

Hosted Open Bar

Hosted bar packages feature unlimited beverage service at no charge to your guests.
Tax and service charge will be automatically added to the host's final bill.

Cash Bar

Cash bar packages require your guests to pay for each beverage at the time of service, and do not include tax or service. Tax will be added to the drink price and service charge will be left to the discretion of the guest.

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May We Help?

We're here to help you as much as you need. We can do it all; we can help you do it all; or we can get out of your way and you can do it all. Just let us know what you need us to do to help you make your event a smashing success!

Flowers

Zana Kehm Floral Designs • (603) 542-9482 • Kehmphelps@Yahoo.Com
Floral Designs By Linda • (603) 542-8686 Or (866) 542-8686 • Www.Floraldesignsbylinda.Net
Putnam's Colonial Florist • (603) 543-0191 • Www.Putnamscolonialflorist.Com

Entertainment

SuperSounds Entertainment • Bucky Brandt • 802-899-2823
Supersounds.Entertainment@Gmail.Com
Rpm Entertainment • Richard Pitonyak • 802-793-2899 • Richard@Musicrpm.Com
Josh Flanders Of Excite Djs • (603) 443-1166 • Www.Excitedjs.Com
East Bay Jazz • (802) 674-5908 • Www.Gerrygrimo.Com • Gerry_Grimo@Yahoo.Com
John Lovejoy Piano/Vocals • (603) 863-5129 • jlovejoy.ias@Comcast.Net

Sound

Soundtown Music • 603-442-9509 • Matthew Lillie • Info@Soundtownmusic.Com
Srh Soundworks • (603) 543-1002 • Www.Srhsoundworks.Com

Cakes

Heidi's Simply Sweet Creations • (603) 543-7304 • Www.Heidissimplysweetcreations.Com
A-Z Cakes • (603) 252-8477 • Www.Azcakes.Com
Stone Arch • (603) 542-3704 • Www.Stonearchbakery.Com
Lou's Bakery • (603) 643-3321 • Www.Lousrestaurant.Net

Limousine Service

Avanté • (603) 252-7989 • Www.Avante1.Com
Blue Diamond Limo • (603) 826-5507

Photographers

Amanda Perkins Photography • 603-799-4063 • Www.Amandaperkinsphotography.Com
Matthew Yeaton Photography • 603-312-3252 • Www.Matthewyeaton.Com
One Love Imagery • (603) 703-2626 • Www.oneloveimagery.com
Daria Bishop Photographers • (802) 872-7842 • Www.Dariabishop.Com

Tent Rentals

Decker Tent Rentals • (603) 826-7736 • Www.Deckerstentrentals.Com
Blood's Party Rental • (802) 295-5393 • Www.Bloodsseafood.Com

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Event Planner's Checklist

Day & Date of Event: _____ Time of Event: _____

Event Coordinator/Title: _____

Email: _____ Phone: _____

Department Manager/Title: _____

Email: _____ Phone: _____

Complete	Item	Date	Initials	Notes
	Contact Common Man Sales Manager And Setup Time To Meet Or Have Phone Appointment			
	Receive Confirmation Of Date And Time Availability And Request A Contract			
	Contract Received From Common Man			
	Contract Sign By Authorized Party And Emailed Back To Common Man Along With Method Of Payment For Deposit			
	Received Countersigned Contract And Receipt For Deposit From Common Man For Our Records			
	Create & Proof Invitation To Event <i>(45 Days Prior To Your Event)</i>			
	Choose Menu Items For Event & Email To Common Man For Creation Of Banquet Event Order (Known As BEO) <i>(30 Days Prior To Your Event)</i>			
	Email And/Or Mail Invitation To Guests With RSVP Date <i>(30 Days Prior To Your Event)</i>			
	Submit Request For Approval On All Decorations And Registration Or Display Tables To Sales Manager <i>(3 Weeks Prior To Your Event)</i>			
	Receive BEO From Common Man, Review With Authorized Parties, Sign & Return Via Email <i>(2 Weeks Prior To Your Event)</i>			
	Begin Work On Internal Signage, Handouts, Or Other Items For The Event			
	Email Final Head Count To Common Man <i>(5 Business Days Prior To Your Event)</i>			
	Event Planner To Arrive 30 Minutes Prior To Start Time To Meet Sales Manager And Welcome Guests			
	Pay Final Bill With Event Lead			
	Submit Survey To Common Man Based On Performance And Services Provided			

*Service charge and applicable taxes will be added to all food and beverage orders.
2016 / 2017 Prices are subject to change without notice.*