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

Uncommon Events
Since 1971

The original Common Man Restaurant opened in Ashland in November of 1971. The day we opened we could serve all of 35 people in our cozy front dining room. We've grown quite a bit since then. The Common Man Family now includes 18 dining spots across the Granite State, two inns, a spa, Company Store and performance center.

We want to thank you for stopping in and, in particular, for considering us as a spot for your wedding. We are pleased to be able to offer a variety of rooms and menus to make your special day the most romantic and memorable ever.

We have assembled a friendly and helpful staff who are ready to assist you with planning your wedding. Read on for details about our accommodations and menu offerings.

Congratulations from all of us at the Common Man Family!
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 guest rooms, many of which present the glorious views – and sounds - of the Sugar River cascading by. Specially appointed rooms, such as the Terrace Suite with its own croquet lawn and outdoor hot tub, offer the stuff 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 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 is 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.
About Us

30 unique guest rooms and suites in historic renovated mill buildings

River and mountain views, fireplaces, jet tubs and suites

In room dining available seven nights a week

Fitness center

Hydrotherapy Room

Complimentary continental breakfast and daily newspaper

Complimentary business center & Wi-Fi

Unique meeting/event rooms and spaces accommodating 10-200 guests

Common Man Restaurant

Lunch Menu
Wednesday-Saturday 11:30am-3:00pm
Monday & Tuesdays-Closed

Dinner Menu
Monday-Thursday 5:00pm-9:00pm
Friday & Saturday 4:30pm-9:30pm
Sunday 11:00am-9:00pm

Bar & Grill Menu
Wednesday-Sunday 11:30am-11:00pm
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 60-180 guests.

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 15-60 guests.

Sugar River Patio*
Treat your guests to an unparalleled view of the picturesque Sugar River. Our Sugar River Patio is the perfect natural setting for breezy daylight events, both casual and elegant.
Ask about limited availability for these events. Accommodates 30-60 guests.
*Seasonal availability

Sullivan Green
Hold your event on our 1,800 square foot lush lawn terrace with its attractive riverside overlook, just right for a family reunion or special office meeting.
Accommodates 30-60 guests.
*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 daytime events ending prior to 3:00pm. Accommodates 50-150 guests.
*Seasonal availability

All of our event spaces can be rented for one of the following blocks of time: 8am-4pm days or 6pm-11pm evenings. Extensions can be arranged for an additional fee. Please ask for details.
Woven Label Boardroom

Sugar River Ballroom
Distinctive Meetings & Events

Common Man Inn & Restaurant 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 every 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 2013.

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 entrées 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 3 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 and 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 one week prior to the event date.

Holiday discounted Common Man gift cards cannot be used as payment for events.
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 release 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 linen, flatware, china, glassware, tables and chairs, podium, easel, dry erase board and Wi-Fi internet. Specialty linens are available for an additional fee.

Additional upgrades are priced as follows per day: LCD projector-$50, flip chart with markers-$25, microphone-$25, speaker 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 Inn 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.
Start Your Day off Right
All items are priced per guest and based on a 2 hour service and include freshly brewed coffee, decaf, hot tea, and a selection of chilled juices. There is a 20 guest minimum for all breakfast tables unless otherwise noted.

Executive Table
Yogurt, granola, fresh fruit salad and an assortment of breakfast breads and pastries. 11.99

Early Riser Table
Assorted breakfast breads and pastries. 8.99

Deluxe Breakfast Table
Choice of One: Scrambled Eggs, Quiche Lorraine or Florentine
Choice of One: French Toast, Crisp Belgian Waffles
Choice of one: Crisp bacon or maple sausage
Accompanied by breakfast potatoes, fresh fruit salad and an assortment of breakfast breads and pastries. 15.99

Classic Breakfast Table
Scrambled Eggs accompanied by crisp bacon or maple sausage, breakfast potatoes, fresh fruit salad, an assortment of breakfast breads and pastries. 13.99

Assorted Breakfast Sandwiches
Savory biscuits with crisp bacon or sausage over fluffy eggs accompanied by fresh fruit salad. 12.99

Brunch Table
(this deluxe table requires a 30 guest minimum)
Choice of one: Scrambled eggs, quiche Lorraine or Florentine
Choice of one: French toast, Belgian waffles or pancakes
Choice of two: Maple walnut chicken, New England pot roast, sliced roast turkey, baked haddock
Choice of one: Crisp bacon or maple sausage
Accompanied by breakfast potatoes, fresh fruit salad, house Caesar salad, an assortment of breakfast breads and pastries. 21.99

Extras
(added to any of the above) prices 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

Coffee & Tea Service
Freshly brewed coffee, decaf, and hot tea
2.99 (2 hour service) • 3.99 (8 hour service)
Add assorted sodas for 1.99 each

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

Mosely Munchies
Assorted homemade cookies, brownies, and fruit bars 6.99

Cookie Jar
Assortment of homemade cookies 4.99

Red River Nibbler
Vegetable crudités with herb dip, fresh fruit salad, and snack mix 7.99

Healthy Break
Granola, yogurt, whole fruit, and trail mix 6.99

Label Maker’s Snack
Snack mix, fresh fruit salad, and Uncommon Cheese Table 8.99

Uncommon Cheese Table
Common Man dips and spreads and cheddar cheese with assorted crackers 4.99

Snack Attack
Nuts, pretzels, chips, assorted granola bars, candy bars, popcorn, and other great snacks 8.99

Ice Cream Shoppe
Common Man homemade vanilla ice cream, hot fudge, homemade whipped cream and cones with an assortment of toppings 7.99  
(30 guest minimum)
Additional ice cream flavors or root beer 1.00 each

Coffee & Tea Service
Freshly brewed coffee, decaf, and hot tea  
2.99 (2 hour service) • 3.99 (8 hour service)  
Add assorted sodas for 1.99 each

Service charge and applicable taxes will be added to all food and beverage orders. Prices are subject to change without notice.
Chef's Lunch Table
A Chef’s table luncheon is the ideal choice for meeting planners who want to offer a variety of items to their attendees without the complications of guaranteed entrée choices. Chef’s Table lunch selections are available between 11:00 AM and 3:00 PM. All items are priced per guest and based on a 2 hour service. There is a 30 guest minimum for Chef’s luncheon tables.

Table Selections
All luncheon tables include fresh baked rolls, whipped butter, Chef’s selection of dessert, coffee and hot tea service.

Chef’s Soup & Salad Table
Vegetarian pasta salad • Marinated roasted vegetables
Field greens salad assorted dressings • Classic Caesar salad • Fresh fruit salad
Chef’s selection of homemade soup 12.99

Enhancements
Chicken salad 3.99 • Tuna salad 3.99 • Deviled egg salad 2.99 • Lobster salad Market Price.

The Sugar Run Table
Assorted platters of sliced honey ham, smoked turkey, roast beef, and assorted cheeses served with rolls and sandwich breads, lettuce, tomato, onions, pasta salad, potato chips and pickles. 13.99

Hearty Wrap Sandwich Table
Platters of gourmet wrap sandwiches with pasta salad, potato chips and pickles.
Please choose three to create your selection:
Grilled chicken Caesar
Roast beef & boursin
Grilled vegetable with avocado & mozzarella
Smoked turkey with cranberry mayo
Chicken Salad, tarragon mayo
15.99

The Monadnock Table
Classic Caesar salad or pasta salad, hearty Quiche Lorraine or Quiche Florentine and fresh fruit salad. 14.99

Woven Label Table
Fresh garden salad with house dressings, hearty deli sandwiches, Chef’s daily soup and potato chips and pickles. 15.99

Compliment your Chef’s table with any of the following items
Cup of our homemade soup of the day for 1.99
Uncommon Cheese Table for 3.99
Chilled soda and bottled water for 1.99

Service charge and applicable taxes will be added to all food and beverage orders. Prices are subject to change without notice.
Plated Lunch Selections
The following lunch selections are available between 11:00AM -3:00 PM and include fresh baked rolls, whipped butter, choice of starch, seasonal vegetable, Chef’s selection of dessert, coffee and hot tea service. All items are priced per guest and based on a 2 hour service.

Salads
Field Greens Salad Crisp lettuce with tomatoes, cucumbers
Uncommon Salad gorgonzola candied hazelnuts and balsamic vinaigrette
Classic Caesar Salad croutons and parmesan cheese

Plated Lunch Entrées
Grilled Atlantic salmon, lemon butter sauce. 18.99
Grilled steak tips, Soy ginger glaze. 18.99
Baked stuffed Haddock traditional Ritz crumb topping. 15.99
Roast turkey pan gravy, cranberry sauce. 15.99
Apple walnut chicken. 15.99
Roasted vegetable three cheese Cannelloni topped with crème rosa. 14.99

Please choose one of the following to accompany your entrée choices:
Traditional Whipped Potatoes • Herb Roasted Potatoes • Rice Pilaf

Plated Lighter Fare
The following lunch selections include fresh baked rolls, whipped butter, Chef’s selection of dessert, coffee and hot tea service.

Shrimp Caesar Salad
Crisp romaine lettuce with ciabatta crostini and parmesan cheese topped with grilled shrimp 15.99

Grilled Chicken Caesar Salad
Crisp romaine lettuce with ciabatta crostini and parmesan cheese topped with grilled chicken 13.99

Quiche Lorraine or Quiche Florentine
Our homemade quiche with bacon and onions or spinach and mushrooms with field greens salad and house dressing. 13.99

Service charge and applicable taxes will be added to all food and beverage orders. Prices are subject to change without notice.
Having a Cocktail Party?
Let us cater to you with our selection of stationary and passed hors d’oeuvres. We offer a perfect variety of hors d’oeuvres to compliment your lunch, dinner or reception.

Passed Hors D’oeuvres
Priced per dozen

Shrimp Cocktail horseradish cocktail sauce and fresh lemon 29.99
Coconut Crusted Shrimp light sweet red chili sauce 24.99
Scallops Wrapped in Bacon tossed with maple syrup and lime juice 29.99
Crab Stuffed Mushroom Caps roasted and loaded with crabmeat 22.99
Crab Cakes pan-seared with lemon basil aioli 26.99
Beef and Duxelles en Croûte beef tenderloin with a mushroom filling wrapped in a puff pastry and baked. 28.99
Hibachi Beef Skewer garlic soy dipping sauce 24.99
Chicken Satay Thai peanut sauce 22.99
Chicken Quesadilla smoked chicken tortilla rolls 23.99
Chicken Tempura drizzled with honey soy sesame glaze 24.99
Butternut Squash Ravioli with maple cream sauce 25.99
Cheese Puff Bleu cheese and cranberry 26.99
Antipasto Kabob olive, sundried tomato, artichoke and fresh mozzarella 28.99
Spanakopita Greek style feta cheese and spinach wrapped in phyllo 23.99
Asparagus Phyllo Crisps with Parmesan cheese 22.99
Crostini wild mushroom and cheddar cheese 19.99
Flat Bread Pizzas assorted flat bread pizzas with chef’s selection of toppings 17.99
Vegetable Spring Rolls Asian dipping sauce 22.99

Hors D’oeuvre Displays
Priced per guest.

Domestic and Imported Cheese Display
Accompanied with fresh fruit, berries, crackers and French bread 5.99

Sliced Fresh Fruit Display
Assorted fresh fruit thinly sliced and accompanied by grapes, berries and a honey yogurt dip 4.99

Uncommon Cheese Table
Common Man dips and spreads and cheddar cheese with assorted crackers 4.99

Fresh Vegetable Crudités
Assorted seasonal vegetables with garden herb dip 3.99

Coffee & Tea Service
Freshly brewed coffee, decaf, and hot tea
2.99 (2 hour service) • 3.99 (8 hour service)
Add assorted sodas for 1.99 each

Service charge and applicable taxes will be added to all food and beverage orders. Prices are subject to change without notice.
Plated Dinners
The following dinner selections are available between 5:00 PM -11:00 PM. and include choice of fresh salad, baked rolls, whipped butter, choice of starch, seasonal vegetable, Chef’s selection of dessert, coffee, and hot tea service. All items are priced per guest and based on a 2 hour service.

Plated Entrée Selections
Please select a salad and two entrées to offer your guests.
A vegetarian entrée may be chosen as a third option.

Salads
Mixed field greens with house dressing
Uncommon Salad-gorgonzola cheese with candied hazelnuts and balsamic vinaigrette
Classic Caesar Salad-romaine with ciabatta crostini and parmesan cheese

Intermezzo
A palate refresher between courses – Raspberry or Lemon Sorbet fresh sprig of mint 3.00

Mixed Grille Entrées
Petite Filet Mignon served with your choice of Baked Stuffed Shrimp
  • Pan seared Crab Cake • Bacon Wrapped Shrimp 39.99

Entrées
Grilled Steak Tips with a ginger soy glaze 26.99
Sliced Roasted NY Sirloin with a garlic demi-glace 27.99
Grilled Filet Mignon with a béarnaise sauce 39.99
Butternut Squash Ravioli with a maple cream sauce 20.99
Roasted Turkey with cranberry sauce 22.99

Apple Walnut Chicken walnut-crusted with an apple cider glaze and cornbread 22.99
Roasted Pork Loin Spiced-rubbed with an apple cider glaze 22.99
New England Style Haddock baked with Ritz cracker crumbs 22.99
Atlantic Salmon fresh and roasted with a lemon butter sauce 24.99
Rock Crab Cakes (voted “Best Crab Cakes” New Hampshire Magazine!) 23.99
New England Pot Roast with pan gravy 22.99
Stuffed Chicken with an herb dressing and garlic butter with Supreme sauce 22.99
Stuffed Sole with crabmeat and scallop mousse, topped with Ritz crumbs and a lobster cream 24.99
Roasted Vegetable Three Cheese Cannelloni topped with crème rosa 21.99

Please choose one of the following to accompany your entrée choices:
  Traditional Whipped Potatoes • Herb Roasted Potatoes • Rice Pilaf

Plated Children’s Menu Selections
Please choose one of the following to be served to children under age 12 attending your event.
  Chicken Fingers with French fries • Mini Cheese Pizza • Macaroni & Cheese 9.99

Add assorted sodas for 1.99 each

Service charge and applicable taxes will be added to all food and beverage orders. Prices are subject to change without notice.
**Chef’s Table Dinners**

A Chef’s table dinner is the ideal choice for meeting planners who want to offer a variety of items to their attendees and who prefer not to gather plated entrée choices. Chef’s table dinner selections are available between 5:00 PM - 11:00 PM. All items are priced per guest and based on a 2 hour service. There is a 30 guest minimum for all chef’s tables.

**Table Selections**

All Chefs’ table dinners include seasonal vegetable, fresh baked rolls, whipped butter, Chef’s selection of dessert, coffee, and hot tea service.

**Salad Selections**

Please select two:

- Field Greens with house dressings
- Classic Caesar Salad
- Uncommon Salad

**Entrée Selections**

- **Grilled Steak Tips** with a ginger soy glaze
- **Butternut Squash Ravioli** with a maple cream sauce
- **Roast Turkey Dinner** with cranberry sauce
- **Apple Walnut Chicken**: Walnut-crusted with an apple cider glaze and cornbread
- **Roasted Pork Loin**: Spice-rubbed with an apple cider glaze
- **New England Style Haddock**: Baked with Ritz cracker crumbs
- **Atlantic Salmon**: Fresh and roasted with a lemon butter sauce
- **New England Pot Roast**: With pan gravy
- **Stuffed Chicken**: With an herb dressing and garlic butter with Supreme sauce
- **Stuffed Sole**: With crabmeat and scallop mousse, topped with Ritz crumbs and a lobster cream sauce
- **Roasted Vegetable Three Cheese Cannelloni**: Topped with crème rosa
- **Vegetable or Meat Lasagna**: Baked lasagna layered with roasted vegetables or meat and cheese
- **Seafood Stuffed Haddock**: With a lobster and sherry cream sauce

**Starch Selections**

Please select one:

- Mashed Potatoes
- Herb-Roasted Red Bliss Potatoes
- Rice Pilaf

Two Entrées 29.99 per person

Three Entrées 32.99 per person

Add assorted sodas for 1.99 each

*Service charge and applicable taxes will be added to all food and beverage orders. Prices are subject to change without notice.*
**Dinner and Reception Enhancements**

Want to “Wow!” your guests? Try one of our Chef’s Carvery Enhancements available when ordering our Chef’s table dinner selections. There is a 50 guest minimum for all enhancements.

**Carvery Enhancements**

Carving enhancement stations are designed to enhance a Chef’s table package, portion sizes are not adequate to serve as a main course.

- **Honey Baked Ham**
  Honey and sugar glazed ham served with honey mustard sauce and warm rolls 124.99

- **Roasted Prime Rib**
  Slow roasted prime rib with au jus and horseradish cream and warm rolls 269.99

- **Herb Crusted Pork Loin**
  Pork loin with fresh herbs, roasted and served with apple brandy jus, warm rolls 134.99

  **Sirloin Strip Roast**
  Sirloin strip roast seasoned and roasted with mushroom jus 279.99

  **Roasted Whole Turkey Breast**
  Oven roasted turkey breast served with cranberry orange relish and herbed mayonnaise 124.99

Chef’s fee added to all carvery enhancements 50.00

**Chef’s Action Station Enhancements**

Chef’s Action Stations are designed to add extra excitement to any event. Each station features a chef preparing food to order with showmanship and flair. Chef’s Action Stations are designed for a minimum service of 50 guests and must be ordered for the full guaranteed count. Action stations are priced per person and are not designed to be a main course.

- **Pasta Station**
  Tri colored cheese tortellini sautéed with ham, fresh mushrooms, garden peas, and creamy Alfredo sauce 12.99

- **Shrimp Scampi Station**
  Shrimp sautéed with shallots, butter and garlic over penne pasta 17.99

*Service charge and applicable taxes will be added to all food and beverage orders. Prices are subject to change without notice.*
A Theme for Any Occasion
Priced per guest and require a minimum of 40 guests. All items are priced per guest and based on a 2 hour service.

New England Clam Bake
Field Greens Salad with assorted dressings • New England clam chowder
Steamers • Whole Maine Lobster (one per person)
Bone-in BBQ Chicken and Linguica Sausage
Steamed Corn on the Cob • Red Bliss Potatoes • Cornbread
Sliced Watermelon • Build-Your-Own Strawberry Shortcake
Market Price

Italian Cucina
Classic Caesar Salad • Garlic Bread • Panzanella Salad • Seasonal Vegetable
Baked Vegetable Lasagna • Chicken Marsala
Meatballs in a Marinara Sauce • Baked Penne Pasta • Tiramisu
33.99

South of the Border
Field Greens Salad with assorted dressings • Make-Your-Own Chicken and Beef Fajitas with sautéed peppers and onions • Vegetable Enchiladas • Spanish Rice
Tortilla Chips salsa and guacamole • Mexican Flan
32.99

Sugar River BBQ
Field Greens Salad with assorted dressings • Burgers • Hot Dogs • Bone-in BBQ Chicken
Homemade Veggie Burgers • Vegetable Pasta Salad • Baked Beans • Corn on the Cob
Biscuits • Watermelon • Cookies and Brownies
27.99

Service charge and applicable taxes will be added to all food and beverage orders. Prices are subject to change without notice.
Dessert Stations
Available with any of our dinner selections. Priced per guest except where otherwise noted.

Ice Cream Shoppe
Common Man homemade vanilla ice cream, hot fudge, homemade whipped cream and cones with an assortment of toppings, accompanied by coffee and tea service
7.99 (30 guest minimum)
Additional ice cream flavors or root beer 1.00 each

Cakes & Cups
A decadent assortment for your guests
Cupcakes: chocolate, vanilla, red velvet, lemon, chocolate peanut butter and jelly roll
Mousse Cups: chocolate, vanilla, raspberry, lemon, orange 5.99

Sweet Assortment
Assortment of mini desserts, cakes, pies and tarts 6.99

Strawberry Shortcake
Macerated strawberries, homemade biscuits, whipped cream and white chocolate shavings 4.99
À la mode 6.99

Chocolate Dipped Strawberries
2.99 each

Chocolate Fountain
Warm dark, milk, or white chocolate cascading down our elegant fountain presented with fresh fruit slices, berries, pound cake, marshmallows, potato chips and pretzels
4.99 (Minimum 50 guests)

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

We are pleased to offer beverage service options designed to fit the needs of all types of groups and events. Please note that sales and service of alcohol beverages are regulated by the State of New Hampshire and prohibits guests from bringing any alcoholic beverage into the licensed property. 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.

**Beverage Package Options**

**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 does 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.

Soda 2.00 • Juice 2.00 • Bottled Water 2.00
Silver Wine 6.00 • Platinum Wine 8.00
Silver (Domestic) Beer 4.00 • Platinum (Imported) Beer 5.00
Silver (Call) Drinks 6.00 • Platinum (Top Shelf) Drinks 8.00

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Beverage Service

Bottled Wine
Common Man White Zinfandel, Chardonnay, Cabernet Sauvignon, or Merlot 18.00 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 - Champagne Flute Filled ¾ with House Sparkling 3.00 per guest
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
Fruit Punch/Non-Alcoholic 25.00 per bowl • Wine Punch 50.00 per bowl
Champagne Punch 70.00 per bowl • Hot Apple Cider/Non-Alcoholic 50.00 or w/Rum 80.00 per bowl (punch bowl serves up to 40 guests)

Service charge and applicable taxes will be added to all food and beverage orders. Prices are subject to change without notice.
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**
- Josh Flanders of Excite DJs • (603) 443-1166 • www.excitedjs.com
- Versatile Sound Productions • (603) 452-7251 • www.versatilesoundproductions.net
  - Up All Night • (603) 252-4952
- East Bay Jazz • (802) 674-5908 • www.gerrygrimo.com • gerry_grimo@yahoo.com
- John Lovejoy Piano/Vocals • (603) 863-5129 • jlovejoy.jas@comcast.net

**Sound**
- SRH SoundWorks • (603) 543-1002 • www.srhsoundworks.com

**Cakes**
- Stone Arch • (603) 542-3704 • www.stonearchbakery.com
- A-Z Cakes • (603) 252-8477 • www.azcakes.com
- Heidi’s Simply Sweet Creations • (603) 543-7304 • www.heidissimplysweetcreations.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**
- Photos by Elizabeth • (603) 661-0046 • www.photosnewengland.com
- Gary Summerton • (603) 763-4397 • www.garysummerton.com
- daria bishop photographers • (802) 872-7842 • www.dariabishop.com
- Rebel Photography by Lori LaPlante • (802) 793-7576

**Tent Rentals**
- Decker Tent Rentals • (603) 826-7736 • www.deckerstentrentals.com
- Blood’s Party Rental • (802) 295-5393 • www.bloodssseafood.com
Event Planner’s Checklist

Day & Date of Event: ___________________________ Time of Event: ___________________________

Event Coordinator/Title: ____________________________________________
Email: ___________________________ Phone: ___________________________

Department Manager/Title: _________________________________________
Email: ___________________________ Phone: ___________________________

<table>
<thead>
<tr>
<th>Complete</th>
<th>Item</th>
<th>Date</th>
<th>Initials</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Contact Common Man Sales Manager and setup time to meet or have phone appointment</td>
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<tr>
<td></td>
<td>Receive confirmation of date and time availability and request a contract</td>
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<tr>
<td></td>
<td>Contract Received from Common Man</td>
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<tr>
<td></td>
<td>Contract Sign by Authorized Party and emailed back to Common Man along with method of payment for deposit</td>
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<tr>
<td></td>
<td>Received Countersigned Contract and receipt for deposit from Common Man for our records</td>
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<td></td>
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</tbody>
</table>
|          | Create & Proof Invitation to Event  
(45 days prior to your event) |                 |          |       |
|          | Choose menu items for event & email to Common Man for creation of Banquet Event Order (known as BEO)  
(30 days prior to your event) |                 |          |       |
|          | Email and/or Mail Invitation to Guests with RSVP Date  
(30 days prior to your event) |                 |          |       |
|          | Submit request for approval on all decorations and registration or display tables to Sales Manager  
(3 weeks prior to your event) |                 |          |       |
|          | Receive BEO from Common Man, review with authorized parties, sign & return via email  
(2 weeks prior to your event) |                 |          |       |
|          | Begin work on internal signage, handouts, or other items for the event |                 |          |       |
|          | Email final head count to Common Man  
(5 business days prior to your event) |                 |          |       |
|          | 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 |                 |          |       |
The Common Man Inn & Restaurant Claremont

21 Water Street, Claremont, NH . 5 miles off I-91 in VT . 20 miles off I-89 in NH
Inn: (603) 542-0647 . Restaurant: (603) 542-6171 . Toll Free: 1 (866) 578-8111

Menus, directions, gift cards and Inn reservations at theCmaninn.com/claremont