

UNCOMMON EVENTS



*The Common Man Inn & Spa Plymouth
Foster's Hall*



*The Common Man Inn Claremont
The Sugar River Ballroom*

New Hampshire's Common Man Family

The first Common Man Restaurant opened in Ashland, NH in 1971. In the summer of '72, we catered our first uncommon event. More than 50 years later, we offer 17 event venues in five locations across the state. We've catered to countless happy brides, local businesses, proud parents, raucous best men, bridesmaids, and delighted friends. We've planned perfect roasts, showers, BBQs, fundraisers, anniversaries, parties, dinners, and weddings.

Our success is built on recognizing that your special event is just that, a special point in time. Our friendly, experienced catering team remains true to that understanding and is devoted to helping you realize exactly what you have in mind.

And if what you have in mind takes us beyond our more than 50 years of experience, that's just fine with us! We're a curious team, always looking to the next idea in parties and events. We've renovated the event halls at The Common Man Inn & Spa in Plymouth and opened The Nest, a cozy event space at Common Man Ashland. We're excited to host events at The Barn on the Pemi, our rustic event barn located in Plymouth, accommodating up to 300 guests with views of the mountains and Pemigewasset river.

We thank you for considering The Common Man family to host or cater your special event. We invite you to page through this planner and get in touch directly with the venue that catches your eye.

Photos by Aaron & Jillian Photography, Aaron Nicholas Photography, Barry Alley Photography, Elysia Francovitch Photography, Eric McCallister Photography, J Harper Photography, Michael Cirelli Photography, Millyard Studios, Mon Petit Studio, and with assistance from Mindy Rossignol at Private Weddings and Events.



*The Common Man Inn & Spa Plymouth
The Birches Hall*

EVENT VENUES

COMMON MAN ASHLAND

60 Main Street | Ashland, NH

Contact our event planners | fshevents@thecman.com | (603) 238-2888

The Nest

Accommodates up to 40 guests | 4-hour time frame: 225.

The Nest is not handicapped accessible.

Inquire with our event planners for The Nest event packet.

COMMON MAN CONCORD

25 Water Street | Concord, NH

Contact our event planners | cmcevents@thecman.com | (603) 228-4511

Governor's Chamber

Accommodates up to 15 guests | 2-hour time frame: 50.

Capitol Room

Accommodates up to 32 guests | 4-hour time frame: 200.

House Chamber

Accommodates up to 55 guests | 4-hour time frame: 250.

Common Man Concord also offers off-site catering in New Hampshire's Capital City area.

COMMON MAN INN & RESTAURANT CLAREMONT

21 Water Street | Claremont, NH

Contact our event planners | cmclevents@thecman.com | (603) 542-6171

The Sugar River Ballroom

Accommodates 180 guests | 6-hour time frame: 450. non-wedding, 1800. wedding

The Woven Label Boardroom

Accommodates 60 guests | 6-hour time frame: 350. non-wedding, 1000. wedding

Sullivan Green

Accommodates 120 guests | 5-hour time frame: 350.

(Open Memorial Day to Columbus Day.)

*Common Man Claremont also offers off-site catering
in the Monadnock and Sunapee Regions of New Hampshire.*

*Prices above do not include food and beverage. Room rental fees with no food and beverage
will be charged an additional 250. service charge, which includes coffee and water service.*



*The Common Man Concord
House Chamber*

THE COMMON MAN INN & SPA PLYMOUTH

231 Main Street | Plymouth, NH

Contact our event planners | fshevents@thecman.com | (603) 238-2888

The Birches Hall

Accommodates 180 guests | 6-hour time frame: 500. non-wedding, 2000. wedding

Tenney Mountain Room

Accommodates 40 guests | 6-hour time frame: 225.

Baker Room

Accommodates 50 guests | 6-hour time frame: 225.

Pemi Room

Accommodates 30 guests | 6-hour time frame: 150.

Foster's Hall

Accommodates 150 guests | 6-hour time frame: 500. non-wedding, 3000. wedding

*The Common Man Inn & Spa also offers off-site catering in
New Hampshire's Lakes and White Mountains regions.*

*Prices above do not include food and beverage. Room rental fees with no food and beverage
will be charged an additional 250. service charge, which includes coffee and water service.*

COMMON MAN WINDHAM

88 Range Road | Windham, NH

Contact our event planners | cmwevents@thecman.com | (603) 898-0088

Tack Room

Accommodates 35 guests | 4-hour time frame: 100.

Hayloft

Accommodates 40 guests | 4-hour time frame: 100.

(Hayloft is not handicapped accessible.)

The Stables

Accommodates 20 guests | Plated service only | 4-hour time frame: 50.

Food and beverage minimums may apply.



*The Common Man Windham
Hayloft*

BREAKFAST TABLES

*Breakfast tables are priced per guest. Prices based on a two-hour service.
(There is a 20-guest minimum for all breakfast options, unless otherwise noted.)*

Locally-roasted Common Man Joe fair trade coffee and teas
included with all breakfast options.

Continental Table

12.99 per guest.

Assorted Baked Goods — *Muffins, sweet breads, and pastries.*
Chilled Fruit Juices

Executive Table

13.99 per guest.

Assorted Baked Goods — *Muffins, sweet breads, and pastries.*
Yogurt and Granola | Fresh Fruit Salad | Chilled Fruit Juices

Breakfast Sandwich & Burrito Table

16.99 per guest.

Assorted Breakfast Sandwiches | Breakfast Burritos | Breakfast Potatoes
Fresh Fruit Salad | Chilled Fruit Juices

Classic Breakfast Table

18.99 per guest.

Cheesy Scallion Scrambled Eggs | Bacon and Maple Sausage
Breakfast Potatoes | Sweet Breads | Fresh Fruit Salad | Chilled Fruit Juices

Deluxe Breakfast Table

22.99 per guest.

Egg Choice (1) — Cheesy Scallion Scrambled Eggs or Quiche Lorraine
Griddle Choice (1) — Stuffed Pancakes or White Chocolate-Dusted French Toast
Bacon and Maple Sausage | Breakfast Potatoes | Fresh Fruit Salad
Sweet Breads | Chilled Fruit Juices

Breakfast Table Extras

Priced per guest.

Yogurt & Granola 3.99 | Fresh Berry Medley 3.99
Croissants 1.99 | Bagels and Cream Cheese 2.99 | Avocado Toast 3.99
Stuffed Pancakes or White Chocolate-Dusted French Toast 3.99 | Cold Cereals 1.99
Bacon 3.99 | Maple Sausage 3.99
Hashbrown Casserole 1.99 | Breakfast Potatoes 1.99
Cage-Free, Hard-Boiled Eggs 6.99/dozen
Apple Cider Donuts 4.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk
of foodborne illness, especially if you have certain medical conditions.



BREAK BITES

Break offerings are priced per guest. Prices based on a two-hour service.

There is a 20-guest minimum for all break options.

Break Bites option is only available as an addition to a meal package.

Locally-roasted Common Man Joe fair trade coffee and teas included with all break bites.

Cookie Jar

4.99 per guest.

Assorted Cookies and Brownies

With a Flavored Milk Station Additional 1.99 per guest.

Uncommon Cheese Table

4.99 per guest.

Common Man Dip | Boursin Dip | Cheddar Block | Crackers

Gluten-Free Nibbler

5.99 per guest.

Vegetable Crudités | Herb Dip | Sliced Fresh Fruit

Snack Attack

6.99 per guest.

Mixed Nuts | House-Made Kettle Chips | Popcorn

Warmed Pretzel Bites — *Whole grain maple mustard and cheese sauce.*

Healthy Snack

6.99 per guest.

Granola | Yogurt | Whole Fruit | Cage-Free, Hard-Boiled Eggs

Donut Cart

6.99 per guest.

Apple Cider Donuts — *Warm and chilled apple cider.*

Build-Your-Own Sundae

7.99 per guest.

Common Man-Made Vanilla and Chocolate Ice Creams

Hot Fudge | Fresh Whipped Cream | Assorted Toppings

Additional ice cream flavors or Common Man root beer. Additional 1.99 per guest.

Beverages

2.99 per guest.

Assorted Chilled Sodas | Bottled Water

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BOXED LUNCHES

(There is a 20-guest minimum for all boxed lunches.)

Boxed lunches include bottled water, kettle chips, and necessary condiments and utensils.

Chose Two (2) Entrée Selections
One (1) Side and One (1) Dessert —18.99 per guest.

Entrée Selections (2)

Chicken Caesar Salad — *Grilled chicken, romaine, garlic croutons, Parmesan, and a side of house-made dressing.*

Uncommon Salad with Chicken — *Grilled chicken, seasonal greens, Gorgonzola cheese, candied nuts, and a side of house vinaigrette.*

Cobb Salad — *Grilled chicken, mixed greens, bacon, heirloom tomatoes, Gorgonzola cheese, hard-boiled egg, avocado, and a side of bleu cheese dressing.*

Crispy Southwestern Chicken Salad — *Spiced crispy chicken, roasted corn, tomatoes, poblano peppers, cucumber, scallions, and lettuce with a side of chipotle ranch dressing.*

Blackened Chicken Wrap — *Grilled blackened chicken, chipotle ranch slaw, roasted corn, diced tomatoes, and baby spinach in a garlic-herb wrap.*

Roast Beef & Boursin on an Artisan Roll — *Savory sliced roast beef and our famous Boursin cheese with roasted red peppers, fresh spinach, and shaved red onion on an artisan roll.*

Veggie Patch on an Artisan Roll — *Marinated roasted portobello mushroom, pepper-onion salad, fire-roasted tomatoes, lettuce, and pesto aioli on an artisan roll.*

ABC Turkey Wrap — *Sliced turkey breast, diced tomato, crispy bacon, scallions, avocado, baby greens, and chipotle aioli in a garlic-herb wrap.*

Chicken Tzatziki Wrap — *Grilled chicken, baby spinach, diced tomato, shaved red onion, feta, and tzatziki sauce in a garlic-herb wrap.*

Gobbler on an Artisan Roll — *Artisan roll piled with sliced turkey breast, savory apple stuffing, lettuce, mayonnaise, and cranberry sauce.*

Chicken Southwestern Quinoa Wrap — *Quinoa, fire-roasted tomatoes, corn, black beans, and cilantro filling with lettuce and chipotle aioli.*
Add spicy crispy chicken.

Side Choice (1)

Red Bliss Potato Salad | **Pasta Salad** | **Mediterranean Chickpea Salad**
Fresh-Cut Celery and Carrot Sticks — *House-made ranch dressing.*

Dessert Choice (1)

House-Made Cookie | **Brownie** | **Granola Bar**

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PLATED LUNCHES

Plated lunches are priced per guest (20-guest minimum).

Available 11 AM – 3 PM.

Plated lunches include artisan rolls, whipped butter, one salad choice, two entrée choices, fresh seasonal vegetable, chef's choice of starch, Cheesecake Trifle with berries and white chocolate shavings, locally-roasted Common Man Joe fair trade coffee, teas, and assorted sodas.

Salad Choice (1)

Garden Salad — *Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola, and balsamic vinaigrette.*

Entrée Choices (2)

Grilled Steak Tips — *Topped with roasted peppers and onions.* 26.99 per guest.

New England Pot Roast — *Braised pot roast with pan gravy and braised vegetables.*
24.99 per guest.

Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.* 24.99 per guest.

New England-Style Haddock — *Ritz® crumb topping and lemon butter sauce.*
22.99 per guest.

Roast New England Turkey — *Savory apple stuffing, pan gravy, and cranberry sauce.*
21.99 per guest.

Statler Chicken Fontinell — *Stuffed with spinach, ricotta, and roasted tomatoes.*
Served on a bed of tomato coulis. 22.99 per guest.

Three-Cheese Manicotti — *Crème rosa and roasted vegetables.* 19.99 per guest.

Stations & Desserts

Flavored Coffee Bar 5.99 per guest.

Common Man Joe Fair Trade Coffee | Flavored Syrups and Sugars

Rock Candy Swizzle Sticks | Cinnamon Sticks | House-Made Whipped Cream | Biscotti

Assorted Cookies, Brownies, and Dessert Bars 5.99 per guest.

Chocolate Covered Strawberries 3.99 per guest.

Build-Your-Own Sundae 7.99 per guest.

Common Man-Made Vanilla and Chocolate Ice Creams

Hot Fudge | House-Made Whipped Cream | Assorted Toppings

Cupcake Station — Vanilla | Chocolate | Red Velvet | Peanut Butter 5.99 per guest.

Donut Cart — *Apple cider donuts, warm and chilled apple cider.* 6.99 per guest.

Warm Apple Crisp — *with fresh cinnamon whipped cream.* 6.99 per guest.

Strawberry Shortcake — *Macerated strawberries, homemade biscuits, fresh whipped cream, and Common Man white chocolate shavings.* 5.99 per guest.

Chocolate Ganache Cake — *Raspberry sauce and white chocolate dust.* 6.99 per guest.



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LUNCH BUFFETS

*Lunch buffets are priced per guest. Prices are based on a two-hour meal service.
(20-guest minimum). Available 11 AM – 3 PM.*

Lunch buffets include artisan rolls, whipped butter, one soup or salad choice,
two or three entrée choices, fresh seasonal vegetable, choice of starch,
Cheesecake Trifle with berries and white chocolate shavings,
locally-roasted Common Man Joe fair trade coffee, teas, and assorted soft drinks.

Two Entrées 26.99 per guest. | Three Entrées 29.99 per guest.

Soup or Salad Choice (1)

Tomato Basil Bisque — *with Parmesan croutons.*

Butternut Bisque — *with chipotle cream.*

Cream of Mushroom Soup

The Common Man's New England Clam Chowder — Additional 1.99 per guest.

Garden Salad — *Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola, and balsamic vinaigrette.*

Mediterranean Chickpea Salad

Pasta Salad

Grilled Marinated Vegetable Platter

Tortellini Pesto Salad

Starch Choice (1)

House-Mashed Potatoes | Maple Mashed Sweet Potatoes

Herb-Roasted Red Potatoes | Rice Pilaf

House-Made Uncommon Mac 'n Cheese — Additional 1.99 per guest.

Entrée Choices (2 or 3)

New England Pot Roast — *Braised pot roast with pan gravy and braised vegetables.*

Roast New England Turkey — *Savory apple stuffing, pan gravy, and cranberry sauce.*

Statler Chicken Fontinell — *Stuffed with spinach, ricotta, and roasted tomatoes.*

Served on a bed of tomato coulis.

Statler Walnut Chicken — *Served with apple stuffing and cider glaze.*

New England-Style Haddock — *Ritz® crumb topping and lemon butter sauce.*

Pork Loin — *Topped with roasted apples.*

Three-Cheese Manicotti — *Crème rosa and roasted vegetables.*

Grilled Steak Tips — *Topped with roasted peppers and onions.*

Oven-Roasted Atlantic Salmon — *Pesto-crust with balsamic tomatoes.*

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especially if you have certain medical conditions.



*The Common Man Ashland
The Nest*

SPECIALTY LUNCH TABLES

*Specialty lunch tables are priced per guest. Prices are based on a two-hour meal service.
(20-guest minimum). Available 11 AM – 3 PM.*

Specialty lunch tables include
locally-roasted Common Man Fair Trade coffee, teas, and assorted sodas.

Hearty Sandwich Table

19.99 per guest.

Salad Choice (1)

Garden Salad — *Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola cheese, and balsamic vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Chef's Daily Soup — Additional 2.99 per guest.

Assorted Gourmet Wrap Sandwiches | Hearty Deli Sandwiches

Pasta Salad | House-Made Kettle Chips | Pickles | Cookies and Brownies

Italian Lunch Table

21.99 per guest.

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Assorted Stromboli | Baked Cavatappi — *with spinach crème rosa.*

Marinated Roasted Vegetable Platter | Mini Cannoli

Uncommon Lunch Table

21.99 per guest.

Salad Choices (2)

Garden Salad — *Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola cheese, and balsamic vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Mediterranean Chickpea Salad

All Grilled Sides — *Chicken, salmon, portabella mushrooms.*

Grilled Steak Tips — Additional 4.99 per guest.

Uncommon Mac 'n Cheese | Marinated Roasted Vegetable Platter

Cookies and Brownies

Fiesta Lunch Table

21.99 per guest.

Cilantro and Lime Marinated Chicken and Beef | Sautéed Onions and Peppers

Spanish Rice with Black Beans | Tomatoes | Cheddar | Sour Cream | Salsa | Shaved Lettuce

Guacamole | Corn & Flour Shells | House-Made Churros

Cilantro and Lime Marinated Shrimp — Additional 3.99 per guest.

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COCKTAIL PARTIES

Hors d'Oeuvre Displays

Priced per guest (25-guest minimum)

Cheese & Charcuterie Display — *Cheese, charcuterie, seasonal preserves, nuts, berries, grapes, crackers, and crostini.* 7.99 per guest.

Chilled Fresh Vegetable Crudités — *Seasonal vegetables and house-made ranch dip or hummus.* 4.99 per guest.

Fresh Fruit and Berry Display 4.99 per guest.

Mediterranean Spread — *Hummus, tabouli, and olives with pita chips.* 6.99 per guest.

Antipasto — *Italian meats, Asiago, marinated mozzarella, olives, mushrooms, roasted peppers, artichoke hearts, grilled onions, and pepperoncini with crostini.* 7.99 per guest.

Roasted Tomato and Spinach Dip — *Pita chips.* 4.99 per guest.

Mexican Street Corn Dip — *Studded with roasted, spiced corn and topped with pico de gallo and Cotija cheese. Served with house-fried tortilla chips.* 5.99 per guest.

Roasted Marinated Vegetable Platter

Squash, zucchini, tomatoes, mushrooms, red onions, asparagus, and carrots. 5.99 per guest.

Uncommon Cheese Table

Common Man dips and Cheddar block with assorted crackers. 4.99 per guest.

Raw Bar — *Oysters on the half shell, little neck clams, jumbo shrimp cocktail, mignonette, cocktail sauce, lemons, horseradish, and Tabasco® sauce.* 16.99 per guest.

Hors d'Oeuvre Stations

Priced per guest. Chef attendant fee of 100. per station.

Must order for guaranteed guest count.

House-Made Mac 'n Cheese Station

11.99 per guest.

Choice of two (2) — Uncommon | Buffalo Chicken | Pancetta and Garden Peas

Add Lobster — Additional 4.99 per guest.

Pesto Parmesan Pasta Wheel

6.99 per guest.

Pasta tossed in a large, carved-out Parmesan wheel with house-made pesto and Parmesan shavings.

Mashtini Bar

10.99 per guest./6.99 per guest without shrimp

Build your own in a martini glass.

House-Mashed Potatoes | Blackened Baby Shrimp | Pulled Pork | Cheddar Cheese | Bacon Scallions | Broccoli | Sour Cream | Salsa | Pan Gravy | House-Made Steak Chili

Uncommon Nacho Bar

7.99 per guest.

Spicy Chicken | House-made Tortilla Chips | Queso | Jalapeños | Guacamole | Sour Cream Pico de Gallo | Shredded Lettuce | Shredded Cheese | Diced Tomatoes

Pulled Pork — Additional 1.99 per guest.

Beef Barbacoa — Additional 2.99 per guest.



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Passed Hors d'Oeuvres

Priced per 50 pieces.

- Vegetarian Pot Stickers — *Soy sesame dipping sauce.* 79.99
Bruschetta Crostini — *Fresh tomatoes, basil, and balsamic drizzle.* 69.99
Artichoke and Goat Cheese Tartlet — *Sun-dried tomato pesto.* 79.99
Boursin & Spinach-Stuffed Mushroom Caps 79.99
Spanakopita — *Greek-style feta cheese and spinach wrapped in phyllo with tzatziki sauce.* 89.99
Spring Rolls — *Crispy spring rolls served with a sweet chili dipping sauce.* 89.99
French Onion Cheese Crostini 74.99
Zucchini Garlic Parmesan Cakes — *Roasted tomato sour cream.* 74.99
Cheese Bites — *Spicy pesto tomato marinara.* 64.99
Cauliflower Buffalo Bites — *Bleu cheese dipping sauce.* 69.99
Flatbread Pizzas — *Choice of Caramelized Onion, Margherita, BBQ Chicken, or Pepperoni.* 69.99
Ahi Tuna Poke — *Wonton crisp.* 174.99
Bacon-Wrapped Scallops — *Blueberry balsamic glaze.* 149.99
Common Man Mini Crab Cakes — *Pan-seared with a lemon basil aioli.* 129.99
Lobster Quesadilla — *Cilantro lime sour cream.* 139.99
Shrimp Cocktail — *Horseradish cocktail sauce and fresh lemon.* 164.99
Crab-Stuffed Mushroom Caps 129.99
Rice Krispy Shrimp — *Ponzu soy glaze.* 164.99
Prosciutto & Basil-Wrapped Fresh Melon 99.99
Bacon and Sriracha® Deviled Eggs 79.99
Bacon-Wrapped Brussels Sprouts — *Maple lime drizzle.* 89.99
Thai Sticky Meatballs — *with sesame seeds.* 89.99
BBQ Pulled Pork — *Served on cornbread.* 129.99
Prosciutto-Wrapped Asparagus — *Roasted with an aged balsamic drizzle.* 99.99
Sausage en Croûte — *Spicy mustard dipping sauce.* 79.99
Antipasto Kabob — *Salami, cherry tomato, fresh mozzarella, olive, artichoke heart, and basil.* 94.99
Sesame Chicken Satay — *Spicy Thai peanut dipping sauce.* 94.99
Sesame Beef Satay — *Spicy Thai peanut dipping sauce.* 94.99
Buffalo Chicken Bites — *Bleu cheese dipping sauce.* 89.99
Curry Chicken Salad — *Candied nuts and dried cranberries in lettuce wraps.* 89.99
Meatballs (Choice of one)— *Swedish, Marinara, BBQ, or Teriyaki.* 89.99
Uncommon Wellington — *Seared tenderloin, horseradish sauce, and duxelles on crostini.* 99.99

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PLATED DINNERS

Plated dinners are priced per guest (20-guest minimum).

Available 5–8 PM.

Plated dinners include artisan rolls, whipped butter, one salad choice, two entrée choices, fresh seasonal vegetable, choice of starch, Cheesecake Trifle with berries and white chocolate shavings, locally-roasted Common Man Joe fair trade coffee and teas.

Three or More Entrée Choices — Additional 2. per guest, per entrée

Salad Choice (1)

Garden Salad — *Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola, and balsamic vinaigrette.*

Wedge — *Iceberg, Gorgonzola, bleu cheese dressing, crisp bacon, and shaved red onion.*

Spinach Salad — *Strawberries, red onion, feta cheese, and spiced almonds with a honey orange dressing.* — Additional 1.99 per guest.

Caprese — *Fresh mozzarella, tomatoes, mixed greens, fresh basil, and aged balsamic.*
— Additional 1.99 per guest.

Starch Choice (1)

House-Mashed Potatoes | Maple Mashed Sweet Potatoes | Herb-Roasted Red Potatoes

Rice Pilaf | Uncommon Mac 'n Cheese — Additional 1.99 per guest.

Entrée Choices (2)

Uncommon Surf and Turf — *Petite filet mignon with choice of pan-seared crab cake or bacon-wrapped shrimp.* 49.99 per guest.
With lobster tail 55.99 per guest.

Filet Mignon — *Wrapped in bacon with a mushroom demi-glaze.*
(Medium rare) 45.99 per guest.

NY Sirloin — *Sliced and roasted with garlic demi-glaze.* 37.99 per guest.

Grilled Steak Tips — *Topped with roasted peppers and onions.* 35.99 per guest.

Braised Beef Short Ribs — 37.99 per guest.

Statler Walnut Chicken — *Apple stuffing and cider glaze.* 29.99 per guest.

Statler Chicken Fontinell — *Stuffed with ricotta, roasted tomatoes, and spinach.*
Served on a bed of tomato coulis. 30.99 per guest.

Roasted Turkey — *Savory apple stuffing, pan gravy, and cranberry sauce.* 27.99 per guest.

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PLATED DINNERS

continued

Apricot-Glazed Pork Loin — *Roasted with a bacon bourbon gastrique.* 28.99 per guest.

New England-Style Haddock — *Lobster sherry cream sauce.* 31.99 per guest.

Award-Winning Common Man Crab Cakes — *Pan-seared with lemon aioli.* 31.99 per guest.

Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.* 30.99 per guest.

Butternut Squash Ravioli — *Maple cream sauce,
dried cranberries, and candied nuts.* 26.99 per guest.

Three-Cheese Manicotti — *Crème rosa and roasted vegetables.* 25.99 per guest.

Children's Plated Dinners

15.99 per dinner.

For children attending who are under 12 years of age.

One Children's Plated Dinner selection per event.

Chicken Fingers — *Chef's choice of seasonal vegetable, french fries, and fresh fruit cup.*

Uncommon Mac 'n Cheese — *Chef's choice of seasonal vegetable and fresh fruit cup.*

Mini Cheese Pizza — *Chef's choice of seasonal vegetable and fresh fruit cup.*



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CHEF'S DINNER BUFFETS

*Buffet dinners are priced per guest. Prices are based on a two-hour service.
(20-guest minimum). Available 5–8 PM.*

Buffet dinners include artisan rolls, whipped butter, two soup or salad choices, two or three entrée choices, fresh seasonal vegetable, choice of starch, Cheesecake Trifle with berries and white chocolate shavings, locally-roasted Common Man Joe fair trade coffee and teas.

Dinner Buffet with Two Entrées 36.99 per guest.

Dinner Buffet with Three Entrées 39.99 per guest.

Soup & Salad Choices (2)

You may opt for a single soup or salad choice to be served to your guests.
Additional 2. per guest.

Garden Salad — *Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola, and balsamic vinaigrette.*

Panzanella Salad — *Diced tomatoes, cucumbers, fresh mozzarella, basil,
and house-made croutons over mixed greens with vinaigrette.*

Pasta Salad | Grilled Marinated Vegetable Platter

Tortellini Pesto Salad | Mediterranean Chickpea Salad

Tomato Basil Bisque — *Parmesan croutons.*

Butternut Bisque — *Chipotle cream.*

Cream of Mushroom Soup

The Common Man's New England Clam Chowder — Additional 1.99 per guest.

Starch Choice (1)

House-Mashed Potatoes | Maple Mashed Sweet Potatoes | Herb-Roasted Red Potatoes

Rice Pilaf | Uncommon Mac 'n Cheese

Potatoes Au Gratin — Additional 1.99 per guest.

Entrée Choices (2 or 3)

NY Sirloin — *Sliced and roasted with garlic demi-glace.*

Grilled Steak Tips — *Topped with roasted peppers and onions.*

New England Pot Roast — *Braised pot roast with pan gravy and braised vegetables.*

Roast New England Turkey — *Savory apple stuffing, pan gravy, and cranberry sauce.*

Statler Chicken Fontinell — *Stuffed with ricotta, roasted tomatoes, and spinach.*

Served on a bed of tomato coulis.

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especially if you have certain medical conditions.



DINNER BUFFETS

continued

Statler Walnut Chicken — *Apple stuffing and cider glaze.*

Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.*

New England-Style Haddock — *Lobster sherry cream sauce and a Ritz® crumb topping.*

Apricot-Glazed Pork Loin — *Roasted with a bacon bourbon gastrique.*

Three-Cheese Manicotti — *Crème rosa and roasted vegetables.*

Crispy Polenta and Roasted Vegetables — *Tomato, basil, and red wine sautéed vegetables, crispy Parmesan polenta cake, crumbled feta, and basil pesto.*

Butternut Squash Ravioli — *Maple cream sauce, dried cranberries, and candied nuts.*

Braised Beef Short Ribs — *Additional 1.99 per guest.*

Carving Station Options

Priced per guest. Chef attendant fee of 100. per station.

Must order for guaranteed guest count.

Baked Country Ham — *Assorted mustards.* 11.99 per guest.

Roast New England Turkey — *Pan gravy and cranberry sauce.* 11.99 per guest.

Roast Beef Tenderloin — *Garlic demi-glace.* 19.99 per guest.

Roast Sirloin of Beef — *Mushroom cabernet sauce.* 16.99 per guest.

Buffet Enhancements

Uncommon Mac 'n Cheese Station

12.99 per guest.

Uncommon Mac 'n Cheese | Buffalo Chicken Mac 'n Cheese

Mac 'n Cheese with Pancetta and Garden Peas

Lobster Mac 'n Cheese - Additional 4.99 per guest.

Pesto Parmesan Pasta Wheel

6.99 per guest.

Pasta tossed in a large, carved-out Parmesan wheel with house-made pesto and Parmesan shavings.

Mashtini Bar

12.99 per guest.

Build your own in a martini glass.

House-Mashed Potatoes | Blackened Baby Shrimp | Pulled Pork | Cheddar Cheese | Bacon

Scallions | Broccoli | Sour Cream | Salsa | Pan Gravy | House-Made Steak Chili

Children's Plated Dinners

15.99 per dinner.

For children attending who are under 12 years of age.

One Children's Plated Dinner selection per event or children can partake in the buffet for ½ price.

Chicken Fingers — *Chef's choice of seasonal vegetable, french fries, and fresh fruit cup.*

Uncommon Mac 'n Cheese — *Chef's choice of seasonal vegetable and fresh fruit cup.*

Mini Cheese Pizza — *Chef's choice of seasonal vegetable and fresh fruit cup.*



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

CHEF'S DINNER STATIONS

*Dinner stations are priced per guest (40-guest minimum). Available 5–8 PM.
Prices are based on a two-hour service. Chef's attendant fee of 100. per station.*

Chef's dinner stations include Cheesecake Trifle with berries and white chocolate shavings and locally-roasted Common Man Joe fair trade coffee and teas.

You must order a minimum of four (4) stations.

Add a Starch Selection (1) 1.99 per guest.

House-Mashed Potatoes | Maple Mashed Sweet Potatoes | Herb-Roasted Red Potatoes
Rice Pilaf | Uncommon Mac 'n Cheese

Add a Vegetable 1.99 per guest.
Chef's choice of seasonal vegetable.

Pasta Station — (Choose 3)

16.99 per guest.

Add shrimp and scallops — Additional 6.99 per guest.

Cheese Tortellini — *Alfredo sauce.*

Penne and Marinara — *Fresh basil and aged Parmesan.*

Cavatappi and House-Made Pesto Cream Sauce — *Aged Parmesan.*

Four-Cheese Ravioli — *Mushroom Alfredo sauce.*

Farfalle "Bow Tie" and Sautéed Vegetables — *Artichoke hearts, tomatoes, baby spinach, and roasted garlic sauce.*

Butternut Squash Ravioli — *Maple cream sauce, candied nuts, and dried cranberries.*

Stir-Fry Station

16.99 per guest.

Add scallops — Additional 6.99 per guest.

Beef, Chicken, and Shrimp — *Sesame and soy-marinated with sautéed vegetables.*

Vegetable Fried Rice | Udon Noodles | Crab Rangoon | Spring Rolls

Fortune Cookies

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DINNER STATIONS

continued

Carving Station

Priced per guest.

Baked Country Ham — *Assorted mustards.* 11.99

Roast New England Turkey — *Pan gravy and cranberry sauce.* 11.99

Roast Beef Tenderloin — *Garlic demi-glace.* 19.99

Roast Sirloin of Beef — *Mushroom cabernet sauce.* 16.99

Apricot-Glazed Pork Loin — *Bacon bourbon gastrique.* 12.99

Slider Station — (Choose 3)

13.99 per guest.

Sliders served on toasted buns.

Hamburger | Common Man-Made Veggie Burger | Pulled Pork | Buttermilk Fried Chicken

Salad Station

6.99 per guest.

Garden Salad — *Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Uncommon Salad — *Mixed greens, candied nuts, Gorgonzola, and balsamic vinaigrette.*

Common Man Seasonal Salad

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THEMED DINNERS

Themed dinners are priced per guest. Prices are based on a two-hour service. (30-guest minimum). Chef's attendant fee of 100. per station. Available 5–8 PM.

Themed dinners include locally-roasted Common Man Joe fair trade coffee and teas.

New England Lobster Bake

70. per guest. Price is subject to change based on market price.

House-Made Corn Bread — *Whipped butter.*

The Common Man's New England Clam Chowder

Garden Salad — *Vinaigrette and house-made ranch dressings.*

1 ¼ Pound Fresh Lobsters — *Drawn butter. (One lobster per guest.)*

Grilled Boneless Chicken Breasts

Parsley-Boiled Potatoes | Coleslaw | Corn on the Cob

Blueberry Buckle — *Served with fresh whipped cream.*

Backyard BBQ

32.99 per guest.

House-Made Corn Bread — *Whipped butter.*

Garden Salad — *Vinaigrette and house-made ranch dressings.*

Hamburgers and Cheeseburgers | Hot Dogs | Common Man-Made Veggie Burgers | Red Bliss

Potato Salad | Corn on the Cob | Pasta Salad

Cookies and Brownies

Cowboy Cookout

36.99 per guest.

House-Made Jalapeño Corn Bread — *Whipped honey butter.*

Coleslaw | Corn on the Cob | Cowboy Caviar | Steak and Bean Chili

Buttermilk Fried Chicken — *with pepper gravy.*

BBQ Pork Ribs

Lemon & Blueberry Cake

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THEMED DINNERS

continued

South of the Border

33.99 per guest.

Beef Barbacoa | Blackened Baby Shrimp | Pulled Chicken
Black Beans & Spanish Rice | Shredded Cheese | Shredded Lettuce | Tomatoes | Salsa
Sour Cream | Guacamole | Flour and Corn Tortillas
Churros — *with chocolate and caramel sauces.*

Ciao Bella

39.99 per guest.

House-Made Garlic Bread

Panzanella Salad — *Diced tomatoes, cucumbers, mozzarella, basil, and house-made croutons over mixed greens with vinaigrette.*

Classic Caesar — *Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.*

Bow Tie Pasta — *Sautéed artichoke hearts, spinach, sun-dried tomatoes, and olives.*

Chicken Marsala

Seafood Alfredo

Tiramisu — *Espresso and coffee liqueur-soaked ladyfinger cake layered with mascarpone and a dusting of cocoa.*

Add meatballs and sausage — Additional 4.99 per guest.

Pesto Parmesan Wheel — *Pasta tossed in a large, carved out Parmesan wheel, with house-made pesto and Parmesan shavings.*

Additional 6.99 per guest and chef's attendant fee of 100.



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PARTY EXTRAS

LATE-NIGHT SNACKS

Priced per 50 pieces.

Garlic Knots — *Sides of marinara, cheese sauce, and creamy pesto.* 99.99

Pretzel Bites — *Whole-grain mustard and beer cheese.* 99.99

Mini Cheeseburger Sliders — *Sriracha® ketchup, Cheddar, and crispy onions.* 139.99

Pulled Pork Sliders — *Coleslaw and BBQ sauce.* 129.99

Swedish or Teriyaki Meatballs 89.99

Chicken Tenders — *Celery and carrot sticks. Choose two (2) sauces — Buffalo, Teriyaki, Sweet Chili, BBQ, Honey Mustard, or Ranch.* 99.99

Mini Grilled Cheeses and Tomato Soup Shooters 89.99

Potato Skins — *Cheddar, bacon, scallions, and sour cream.* 99.99

Flatbread Pizzas — *Choice of Caramelized Onion, Margherita, BBQ Chicken, or Pepperoni.* 69.99

French Toast Sticks — *Crispy French toast and pure New Hampshire maple syrup.* 89.99

Candied Bacon 129.99

STATIONS & DESSERTS

Priced per guest (30-guest minimum).

Flavored Coffee Bar 5.99 per guest.

Common Man Joe Fair Trade Coffee | Flavored Syrups and Sugars

Rock Candy Swizzle Sticks | Cinnamon Sticks | House-Made Whipped Cream | Biscotti

Assorted Cookies, Brownies, and Dessert Bars 5.99 per guest.

Chocolate Covered Strawberries 3.99 per guest.

Build-Your-Own Sundae 7.99 per guest.

Common Man-Made Vanilla and Chocolate Ice Creams

Hot Fudge | House-Made Whipped Cream | Assorted Toppings

Tater Tot Bar 6.99 per guest.

Tater Tots | Sweet Potato Tots | Truffled Parmesan Tots

Ketchup | Sriracha® Ketchup | Sweet Onion Aioli

Cupcake Station — Vanilla | Chocolate | Red Velvet | Peanut Butter 5.99 per guest.

Donut Cart — *Apple cider donuts, warm and chilled apple cider.* 6.99 per guest.

Popcorn Station — White Chocolate | Butter | Cheddar | Caramel 4.99 per guest.

Warm Apple Crisp — *with fresh cinnamon whipped cream.* 6.99 per guest.

Strawberry Shortcake — *Macerated strawberries, homemade biscuits, fresh whipped cream, and Common Man white chocolate shavings.* 5.99 per guest.

Chocolate Ganache Cake — *Raspberry sauce and white chocolate dust.* 6.99 per guest.



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CHEERS!

Please note that sales and service of alcoholic beverages are regulated by the State of New Hampshire. The State prohibits guests from bringing alcoholic beverages into a licensed property. If the cost of your bar does not exceed 250., there will be an additional bar fee of 100. Additional bartenders are available at a cost of 100. per bartender for a four-hour service.

Bar Options

Cash Bar — *Guests pay for their own drinks.*

Hosted Consumption Bar — *Client pays for all drinks ordered. Credit card on file is required, and will be billed for total amount.*

Open Bar — *Flat, pre-paid amount per person over the age of 21.*

Drink Pricing

Based on a single liquor cocktail. Cocktails requiring multiple liquors will be charged accordingly.

Beer Selections 6.-9. per drink.

Cocktails & Mixed Drinks 7.-15. per drink.

Common Man Wines 7. per glass.

Specialty Wines — *Varietals vary based on location, ask sales team for more information.*

Soda/Juice/Bottled Water 3. each.

Specialty martinis, signature drinks, as well as special request wines and beers are available upon request. Varietals may vary based on location.

Bar Selections

Beer/Seltzer/Cider — *Budweiser, Bud Light, Miller Lite, Corona, Corona Premier, Heineken, Common Man IPA, Sam Adams Wicked Hazy IPA, Allagash White, High Noon, White Claw, Truly, Angry Orchard, Kaliber (Non-Alcoholic), Sam Adams Just the Haze (Non-Alcoholic.)*

Draft Beer — *Varies by location. Please consult sales team for offerings.*

Common Man House Wines — *Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, White Zinfandel.*

Liquors — *Absolut, Absolut Citron, Stolichnaya (Vanil & Razberi), Tito's Handmade Vodka, Ketel One, Grey Goose, Bacardi, Captain Morgan, Malibu, Tanqueray, Beefeater, Bombay Sapphire, Hendricks, Jack Daniels, Jameson, Seagram's 7, Southern Comfort, Jim Beam, Dewars, Johnnie Walker Red & Black, Common Man Woodford Reserve, Common Man Whistle Pig Rye, Milagro Silver, Milagro Reposado, Casamigos, Triple Sec, Amaretto Disaronno.*
Variety of flavored liquors available.

Open Bar Options

First House — Priced per guest.

Beer, House Wine, and Non-Alcoholic Beverages. 20.

Beer, House Wine, Liquors, and Non-Alcoholic Beverages. 26.

Non-Alcoholic Beverages for Guests under 21. 5.

Full Reception —(5.5 Hours) Priced per guest.

Beer, House Wine, and Non-Alcoholic Beverages. 34.

Beer, House Wine, Liquors, and Non-Alcoholic Beverages. 54.

Non-Alcoholic Beverages for guests under 21 5.



Bubbles for Toasting

Champagne Toast — *Champagne flute filled $\frac{3}{4}$ with house sparkling wine. 5. per guest.*

Prosecco — *Bursting with fresh fruit and fine bubbles. 9. per guest | 34. per bottle*

*Our event planners are happy to provide a full list of sparkling wine selections.
Some selections and vintages may have limited availability.*

Sangrias & Specialty Punches

Priced per bowl, serves up to 40 guests.

Signature Mocktail (Non-Alcoholic) — *An alcohol-free mixed drink designed to look and taste like a cocktail, without the alcohol content. Made with a variety of juices, syrups, and soda to create a unique flavor profile. 30.*

Champagne Punch — *Sparkling wine, orange juice, and pomegranate syrup, with a splash of ginger ale. 85.*

Red or White Sangria — *Red or white house wine, your preference, mixed with assorted liqueurs and fruit juices, topped with ginger ale and fruit garnish. 85.*

Hot Apple Cider (Non-Alcoholic) — *Fresh New Hampshire apple cider, warmed and brimming with the flavors of fresh apples and aromatic spices. 60.*

Spiked Apple Cider — *Fresh New Hampshire apple cider paired with spiced rum. 100.*

Specialty Bars

Priced per person.

Bloody Mary Bar 12.

*Tito's Handmade Vodka or Milagro Silver served with our Common Man private label
Bloody Mary Mix or Tomato Juice.*

Garnish Offerings: Lemons | Limes | Pickles | Celery | Shrimp Cocktail | Pepperoncini
Cheddar Cheese Cubes

Rimmed with celery salt, Tajin, or salt.

Mimosa Bar 10.

House champagne served with an assortment of seasonal juices and garnishes.



ADDITIONAL INFORMATION

- An 8.5% NH state tax and 22% service fee is added to all food and beverages purchased. Prices in this planner are valid through 2024.
- An 8.5% NH state tax is added to event room rental fees.
- A guaranteed guest count is required 14 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.
- The Common Man does not provide centerpieces, cake cutting set, favors, place cards and other items not referenced as included below. Please contact our event planners if you have any questions.
- A deposit is required to reserve your event and secure your event date. This deposit must be returned with your signed contract.
- A payment of half the estimated food and beverage total is required three months prior to the date of your event. The final payment is due one week prior to the event, after we receive your guaranteed guest count (please see above).
- All deposits are non-refundable. Common Man gift cards and bonus cards may not be used as payment for events.
- During peak wedding season, and on Saturdays and holiday Sundays, there is a 100-guest minimum for event halls at The Common Man Inn & Spa Plymouth and The Common Man Inn & Restaurant Claremont.
- In-house room rental fees include tables, chairs, china, glassware and standard ivory house linens (napkins and tablecloths). We offer linens in a variety of colors for an additional fee of 12. per table cloth, 2. per napkin, and 15. each for floor-length table cloths.
- Event room rental fees with no food and beverage will be charged an additional 250. service charge, which includes coffee and water service.
- Prices subject to change.

Off-site Catering and Drop-off Services

- There is a 20-guest minimum for off-site catering services. Varies per location.
- Off-site coffee and tea service is available upon request for an additional fee.
- Off-site catering fee begins at 1000. for a 4-hour period and includes servers, china, silverware, and glassware. Set up and breakdown are included in this fee. A 250. charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.
- A covered, lighted area is required for off-site catered events. The Common Man does not provide tent, tables, chairs, linens, drinking water or electricity for off-site events.
- Drop-off service fee begins at 100. and includes ready-to-eat food and quality plastic ware. There is a 20-guest minimum for drop-off catering services. Varies per location.
- Drop-offs include ready-to-eat food and quality plastic ware. Full package drop off of quality disposable serving utensils and chafing dishes is an additional 350.

Cancellation Policy

You may cancel your non-wedding event any time prior to 30 days before set event date without additional penalty, however, the catering fee deposit is non-refundable. If you cancel less than 30 days prior to your event, you will be charged 50% of the cost of food in addition to the non-refundable deposit. If you cancel your event within seven days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.

Wedding cancellations must be made six months prior to the scheduled event. All deposits are non-refundable.



Contact your sales team, they can customize your menu options and guest counts to your needs.



Lotus Floral Designs

SERVICE PROVIDERS

*We've gathered this list of tried-and-true service providers to help you in planning your uncommon event.
If you need anything at all that is not listed, please let us know. We are happy to help!*

Flowers

Lotus Floral DesignsPembroke(603) 491-4063lotusfloraldesigns.com
 Emily Herzig
 Floral StudioLittleton.....(603) 444-7600ehfloral.com
 The FlowersmithsPlymouth(603) 536-8111flowersmiths.com
 The Fuchsia Peony.....Ashland(603) 968-3059thefuchsiapeony.com
 Lakes Region
 Floral StudioLaconia.....(603) 524-1853lakesregionfloralstudio.com
 Simple BouquetsTilton.....(603) 286-7200simplebouquets.com

Cakes

Jacques PastriesPembroke(603) 485-4035jacquespastries.com
 From Scratch
 Baking Co.Wolfeboro(603) 515-1049 ..fromscratchbakingcompany.com

Justice of the Peace

Lisa Parker.....(603) 491-7613lisavt@comcast.net
 Bob Towner.....(603) 387-0559btowner@metrocast.net
 Martha Clement(603) 520-8219martha@metrocast.net

Rental Equipment

Lakes Region
 Tent and EventConcord.....(603) 456-2049lakesregiontent.com
 Taylor Rental.....Belmont.....(603) 524-5553nhtent.com
 Peak Event Services.....Woburn, MA(781) 503-2144peakeventservices.com
 Special Events
 of New England.....Auburn.....(603) 624-8389specialeventsofne.com

Transportation

Abby Limousine
 Service.....Rumney.....(603) 786-9313abbylimo.com
 ASL Limousine(603) 630-8229ASLlimousineofNH.com
 Durham School Bus.....Thornton.....(603) 726-2037
 First Student Bus.....Moultonboro(603) 476-5564

Ice Carvings

Ice Designs
 by Jeff Day.....Sanbornton.....(603) 455-5458icedesigns-nh.com

Spa Treatments, Makeup and Other Services

The Spa at the InnPlymouth(603) 238-2845theCmanInnPlymouth.com

Entertainment

Boston Common Band(617) 840-5580bostoncommonband.com
Chris White Band.....Lakes Region.....(603) 530-2927trueentertainment.org
The Holycow! Band
(Dance Band | DJ).....Meredith.....(603) 455-7488holycowband.com
A Main EventLondonderry.....(603) 434-8293amainevent.com
Peak Entertainment
DJ Co.Morristown, VT.....(802) 888-6978peakdj.com
Chuck Noel DJ.....Nashua.....(978) 376-9864djchucknoel.com
Greg Sowa, Wedding
Entertainer.....Manchester.....(603) 685-4229djgregsowa.com
NRG Entertainment....Hooksett.....(603) 566-4511nrgentertainment.com
Crown Special Events....Westford, MA(978) 483-0776crownspecialevents.com
Angelica Strings.....(424) 259-2344angelicasstrings.com
Photo Booth
Picture Company.....(603) 593-3881photoboothpicture.company
Silver Arrow Band.....(720) 937-5185silverarrowband.com
Sowa Entertainment....Manchester.....(603) 685-4229weddingwire.com
Get Down Tonight
Entertainment.....Salem.....(603) 890-1204getdowntonight.com
Suite OccasionsMarlborough.....(603) 876-4712suiteoccasionsmusic.com

Ceremony & Cocktail Hour Music

The Holycow! Band
(Piano | Jazz Quartet) . . Meredith.....(603) 455-7488holycowband.com
Paul Warnick, Guitar.....Lakes Region.....(603) 393-7280paulwarnickmusic.com
David William Ross,
Guitar.....Keene.....davidwilliamross.com
De Luna Harpist.....Hooksett.....(941) 544-7756delunaharps.com

Cigar Bar

Twins Smoke Shop.....Londonderry.....(603) 421-0242twinssmokeshop.com

Fireworks Show

Hell's Gate Fireworks....Rumney.....(603) 786-3637 ..hellsgatedisplayfireworks.com

Photographers

Michael Cirelli
Photography.....Manchester.....(603) 490-1366cirelliworks.com
Kate & KeithKittery, ME(978) 743-9073 ..kateandkeithphotography.com
Hinkley PhotoPlymouth.....(603) 738-4613hinkleyphoto.com
Millyard StudiosManchester.....(603) 232-6828millyardstudios.com
Kate Preftakes
Photography.....Mont Vernon(603) 759-8362preftakesphoto.com
Authentic EyeRumney.....(603) 481-0305
Corey Garland(603) 848-5411coreygarland.com
Birch Blaze
Photography.....Sanbornville.....(603) 502-6492birchblaze.com
NH ImagesNashua.....(603) 566-7911nhimages.com
Barry Alley
Photography.....Manchester.....(617) 680-1670barryalleyphotos.com
Caitlin Page
Photography.....Wolfeboro(714) 401-8635caitlinpagephotography.com
Ends of the Earth
Innovations Photography.....(603) 361-5643
endsoftheearthinnovations.com
Picture This Wedding...Dover.....(833) 742-8447picturethiswedding.com

Videographers

Meg Simone
Wedding Films.....Intervale.....(603) 986-6234megsimone.com
NH Images
Wedding Films.....Nashua.....(603) 566-7911nhimages.com
Hindsight
Wedding Films.....Barrington.....(603) 545-2256hindsightweddingfilms.net

OUR COMMON MAN FAMILY EVENT VENUES

Visit www.thecman.com/groups-events/ for more information and links to individual venues.



ASHLAND

The Common Man
fshevents@thecman.com | 603-238-2888



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LAKES REGION

Off-site Events — Lakehouse Boutique Catering
lbcatering@thecman.com | 603-279-0011



PLYMOUTH

The Barn on the Pemi
thebarnsales@thecman.com | 603-536-3515



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CONCORD

The Common Man
cmcevents@thecman.com | 603-228-4511



MANCHESTER

Airport Diner
adgm@thecman.com | 603-623-5040



PLYMOUTH

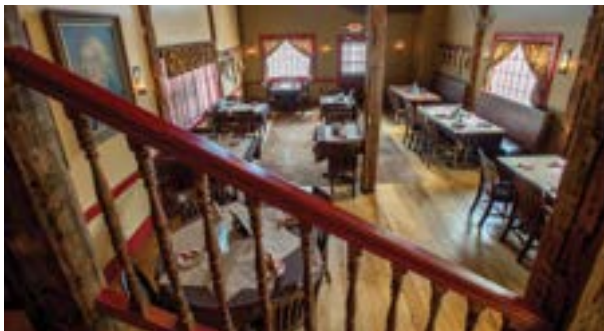
The Common Man Inn & Spa | Foster's Boiler Room
fshevents@thecman.com | 603-238-2888



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CLAREMONT

The Common Man Inn & Restaurant
cmclevents@thecman.com | 603-542-6171



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MERRIMACK

The Common Man
cmmgm@thecman.com | (603) 429-3463



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WINDHAM

The Common Man
cmwevents@thecman.com | 603-898-0088