



*At the gateway to the White
Mountains & the Lakes
Region in a renovated wood mill*

Inclusive Weddings



*Photos courtesy of Myndi B Photography
& Authentic Eye Photography*



The Common Man Inn & Spa and Foster's Boiler Room
231 Main Street, Plymouth, NH 03264 • 603.238.2888
theCmanInn.com

How Does It Work?

We here at the Common Man Inn & Spa & Foster's Boiler Room know that wedding planning can be stressful! We want to make this experience as easy as possible! We have created our Inclusive Wedding Package that has it all for you!

When selecting your wedding menu from our Inclusive Wedding Package, included in the price, you will receive:

One Stationary Hors D'oeuvres
Three Passed Hors D'oeuvres
Either a Champagne or White Wine Toast
Plated Salad
Plated Meal (two selections) or Buffet Meal
ALL FOR ONE PRICE!

You are welcome to add a plated appetizer, wedding cake embellishments or late night snacks as upgraded items to really WOW your guests as well!

Wedding Receptions

- *Our Event Venues*

- *Event Hall:*

- The Event Hall is an ideal setting for any formal wedding. The Hall can accommodate up to 180 guests including a dance floor. The chairs are dressed with elegant white chair covers. Connected to the Hall is a lovely brick terrace that is accessed through a set of double French doors.

- Rental Times:

- Saturday Evening: 4:00pm to 10:00pm or 5:00pm to 11:00pm

- Guest Minimum to Reserve:

- There is a 100 person minimum to reserve the Event Hall on a Saturday evening from May through the last weekend of October

- Rental Fee:

- 1,500.00 *for a six hour time frame

- *Foster's Hall:*

- Foster's Hall is a lovely setting for any wedding. Foster's Hall can accommodate up to 150 guests including a dance floor. There is a dramatic 'farmer's porch' that your guests have access to during your event. Adjacent to the porch is a large circular lawn which is the ideal location for an outdoor ceremony or cocktail hour. Ceremony chairs and a wooden arbor are included for the perfect ceremony. Inside the room, the rich mahogany stained chairs match the railings on the raised dance floor and the custom wall

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

mural that depicts the town's history which makes Foster's Hall a one of a kind venue!

- Rental Times:
 - Saturday evening: 4:00pm to 10:00pm or 5:00pm to 11:00pm
- Rental Fee:
 - 2,600.00 *for a six hour time frame
- Guest Minimum to Reserve:
 - There is a 100 person minimum to reserve Foster's Hall on a Saturday evening from May through the last weekend of October
- ***Greenhouse Rental Options:***
 - The Greenhouse is a seasonal facility, opening on Memorial Day weekend and closes on Columbus Day, annually.
 - The Greenhouse is the perfect outdoor location for your **wedding ceremony**. To reserve the Greenhouse for your wedding ceremony only; reception in another location, the information is as follows:
 - Rental Times:
 - 2pm to 4pm or 3pm to 5pm
 - Rental Fee:
 - 1,000 *for a two hour time frame
 - The rental fee includes: house linens, tables, chairs and the wedding arbor
 - **Wedding and Cocktail hour** at the Greenhouse Wedding ceremony followed by an outdoor cocktail hour is ideal at the Greenhouse; reception in another location. Bar options and appetizers are additional, unless your group will be traveling back to the Common Man Inn for your Inclusive Wedding Reception.
 - Rental Times:
 - 2pm to 5pm or 3pm to 6pm
 - Rental Fee:
 - 1,500 *for a three hour time frame
 - The rental fee includes: house linens, tables, chairs, the wedding arbor, glassware, silverware, dishes, and bar set up for cocktail hour.
 - **Rehearsal Dinner, Birthday Party, Anniversary Party, etc.**
 - Rental Times:
 - 3pm to 7pm or 4pm to 8pm
 - Guest Minimum to Reserve:
 - There is a 30 person minimum to reserve the Greenhouse for all events other than weddings
 - Rental Fee:
 - Please inquire with the Sales Department for rental fees
 - All Dinners at the Greenhouse must be either stations or buffet meals, plated meals are not offered.

- *Off Site Catering* is available – For full details, please refer to our Uncommon Events Packet
- *Planning Details*
 - *Menu Selections:*
 - Menu selections and prices noted in this planner are valid through the calendar year 2017
 - All Wedding Receptions at the Common Man Inn & Spa & Foster's Boiler Room must order off of the Inclusive Wedding Package unless prior arrangements have been made with the sales department.
 - Please be sure to add 9% New Hampshire state tax and 20% service charge to any food and beverage items you are considering.
 - If you wish to offer your guests a third entrée selection, a fee of 2.00 per guest will be added to final total.
 - Our Executive Chef stands ready to accommodate any special dietary requests.
 - *Guaranteed Guest Count:*
 - A guaranteed guest count is required 14 days prior to the date of your event.
 - Saturday night events, May – October, do require a minimum guest count of 100 guests unless prior arrangements have been made.
 - This guarantee is not subject to reduction.
 - If notification of guaranteed guest count is not received by this deadline, you will be charged for the highest number of guests on the estimate proposal; unless of course, you have more guests attend, then you will be charged for all guests in attendance.
 - *Food and Beverage:*
 - The state of New Hampshire and its health and liquor commission regulate the sale and service of food and alcoholic beverages. The Common Man Inn & Spa & Foster's Boiler Room Restaurant is responsible for administration of these laws. Therefore, we do not allow food or beverages to be brought in or taken away from the premises. Per health and food quality standards, all food will be removed from the event space two hours after being delivered. This is for your safety and the well being of all of your 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.
 - *Payments & Deposits:*
 - Initial deposit: An initial deposit in the amount of the total room fee charged is required at the time of securing the

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

arrangements. Second payment: 50% of your food and beverage estimate 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 your event or event overnight rooms.
- All deposits made are non-refundable.
- ***Cancellation Policy:***
 - Wedding cancellations must be made 6 months prior to the scheduled event; all deposits are non-refundable.
 - If you cancel in less than 30 days, you will be charged 50% of the cost of food in addition to the non-refundable deposits.
 - If the event is canceled within 7 days of the scheduled event date, the organization will be charged 100% of the food cost and the non-refundable deposits.
- ***Event Hall & Foster's Hall Inclusions & Upgrades:***
 - The following is a list of items that are complimentary: House linen, flatware, china, glassware, tables, chairs, wooden outdoor arbor(Foster's Hall only), outdoor ceremony chairs(Foster's Hall only), podium, easel, Wi-Fi internet. Specialty linens are available for an additional fee.
 - We also are happy to offer an onsite Catering Sales Manager who will help in every step of your planning process as well as providing a day of Event Coordinator to ensure your day goes as planned.
 - Additional upgrades are priced as follows per day: LCD projector 100.00, microphone 25.00, screen 25.00, IPOD docking station 100.00, extra hour 100.00 (cannot exceed past 11pm), satellite bar 350.00 and additional bartender 100.00 (one is provided complimentary with each event). Please reserve these upgrades in advance with the sales department.
- ***Other Details:***
 - The Common Man Inn & Spa & Foster's Boiler Restaurant is a non-smoking facility. The designated smoking area is clearly marked outside the halls.
 - All decorations must be pre-approved by the sales department. The following are not permitted: flower petals, glitter or confetti, rice, birdseed and open flame candles (must have a hurricane globe or votives).
 - A list of preferred vendors is included in this packet to assist. The Sales Department will need a list of all vendors 14 days prior to the event.
 - Please contact the Spa & Salon at the Inn to reserve appointments; 603.238.2845, the perfect addition to your day.
 - The Common Man Inn & Spa & Foster's Boiler Room Restaurant will not be held responsible for any cards, gifts, center pieces or favors left behind after the event.
 - The Common Man Inn & Spa & Foster's Boiler Room Restaurant staff and management will not place or remove any

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

items from the gift table and will not be held responsible for any items.

- The Common Man Inn is able to reserve a room block of overnight guest rooms for your guests at no charge to you, based upon availability. There is a maximum of 10 overnight rooms, upon availability, that can be reserved (blocked) for your event. Within that block you are required to reserve the overnight rooms above the hall where your special event will be held. You are responsible for those rooms, for the noise from your entertainment makes them unable to be sold for the general public. You **do not** automatically have a room block until calling the front desk to arrange a contract to be signed.

Stationary Hors D'oeuvres

Please select one:

Domestic and Imported Cheese Display

Accompanied with fresh fruit, nuts and crackers

Tapas Platter

Grilled vegetables, olives, marinated mushrooms, hummus, tabouli, with toasted pita triangles

Roasted Marinated Vegetable Platter

Roasted and marinated squash, zucchini, tomatoes, mushrooms, red onions, asparagus and carrots served with seasonal dip

Roasted Dips served in Ciabatta Bread Bowls

Homemade roasted tomato and spinach dip **OR** homemade crab and artichoke dip served in ciabatta bread bowls with toasted pita triangles

Passed Hors D'oeuvres

Please select three:

Artichoke and Goat Cheese Tartlet topped with a sun dried tomato pesto

Spanakopita Greek style feta cheese and spinach wrapped in phyllo

Spring Rolls crispy spring rolls served with a Thai dipping sauce

Stuffed Mushroom Caps Stuffed with spinach and parmesan cheese

Antipasto Kabob marinated Italian vegetables and cheeses

Bruschetta Crostini Fresh tomatoes, basil and a balsamic drizzle

Lobster Quesadilla with a cilantro lime sour cream

Seafood Stuffed Mushroom Caps roasted and stuffed with lobster and crab stuffing

Scallops Wrapped in Bacon tossed with maple syrup

Smoked Salmon on a potato pancake with crème fraiche and chives

Mini Lobster Crab Cakes pan seared with a lemon basil aioli

Marinated Shrimp wrapped in prosciutto (additional \$2.50 per person)

Shrimp Cocktail horseradish cocktail sauce and fresh lemon (additional \$2.50 per person)

Melon Wrapped Prosciutto fresh melon wrapped in Italian prosciutto

Asparagus Spears Wrapped in Rare Roast Beef with a garlic boursin spread

Uncommon Meat & Potatoes smoked sausage, potato pancake topped with spicy mustard

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

Chicken Quesadilla Trumpets

Beef and Duxelles en Croute beef tenderloin with a mushroom filling wrapped in puff pastry and baked

Cheers!

House Champagne or House White Wine Toast

Plated Appetizer Options

*additional option

*priced per person

Please select one, for the number of guests attending:

Potato Gnocchi Served in a roasted plum tomato and basil sauce topped with aged parmesan cheese 3.99

Antipasti Assorted grilled vegetables, cured Italian meats and cheeses drizzled with aged balsamic 3.99

Crispy Parmesan Polenta Cake Topped with a wild mushroom ragout and a drizzle of white truffle oil 3.99

Butternut Squash Ravioli Topped with a maple cream sauce and sun dried cranberries 3.99

Jumbo Shrimp Cocktail Served with homemade cocktail sauce and lemon 7.99

Plated Salad Options

Please select one:

Served with fresh baked rolls and whipped butter

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 house vinaigrette dressing

Steakhouse Salad Crisp wedge of iceberg lettuce, crumbled gorgonzola cheese, creamy bleu cheese dressing topped with crisp bacon and shaved red onion

Fresh Mozzarella and Tomato Caprese Salad On a bed of mixed greens fresh mozzarella with summer tomatoes, fresh basil and a drizzle of aged balsamic

Plated Children's Menu Selections:

*additional option

*priced per person

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

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

Plated Dinner Options

Please select two *guaranteed menu counts due 14 days prior:

*additional entrée course selection 2.00 per person

*all plated entrees served with chef's choice of starch and seasonal vegetable

- Filet Mignon Topped with Shrimp** Tender filet mignon prepared medium rare topped with jumbo grilled shrimp 61.99
- Sliced Roast Sirloin and Lobster Raviolis** Sliced roast sirloin topped with a demi glace accompanied by lobster raviolis with a light cream sauce 53.99
- Filet Mignon** Tender filet mignon prepared medium rare wrapped in prosciutto 57.99
- Pork Braizoile** Roast pork stuffed with spinach, tomatoes and goat cheese 46.99
- Roast Pork Tenderloin** Roasted sliced pork tenderloin with a NH Native Blueberry demi glace 45.99
- Atlantic Salmon** Oven roasted topped with a garlic vinaigrette 48.99
- Stuffed Sole** Fresh sole stuffed and baked topped with a lobster cream sauce 49.99
- Lobster Crab Cakes** topped with a lemon basil aioli 47.99
- Foster's Chicken** Bone in Chicken topped with a NH native mushroom ragout 46.99
- Prosciutto Wrapped Chicken** Topped with feta cheese and diced tomato with a balsamic drizzle 45.99
- Stuffed Portabella Mushroom Cap** Goat cheese and leek stuffed portabella mushroom cap with a plum tomato ragout 44.99
- Roasted Acorn Squash** Stuffed with a wild rice and root vegetables 44.99

Chef's Table Dinner Option

Please select two entrees 48.99 per person

*additional entrée course selection 2.00 per person

Chef's Choice of Fresh Seasonal Vegetable Roasted Red Potatoes

- Chicken Piccata** Boneless chicken breast sautéed with a lemon caper white wine sauce
- Apple Almond Chicken** Boneless Chicken topped with Toasted Almonds and Baked Apples
- Chicken Saltimbocca** Chicken breast with slices of prosciutto and provolone cheese braised in a white wine sauce
- Roast Pork Tenderloin** Served with a apricot glaze
- Grilled Steak Tips** Over rice pilaf with a mushroom demi glace
- Roasted Sliced Sirloin** with a mustard vinaigrette
- Atlantic Salmon** Oven roasted with a garlic vinaigrette
- New England Style Haddock** Baked with Ritz cracker crumbs and a lemon butter sauce
- New England Style Cod** Baked with a panko horseradish crust and a lemon caper white wine sauce
- Vegetable Cannelloni** with a crème rosa sauce
- Baked Vegetable Napoleon** Portabella mushroom, roasted red peppers, red onion and zucchini baked with feta cheese, bread crumbs and roasted tomato coulis

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

Grand Finale

Wedding Cake Embellishments

Price per guest

Flavored Coffee Bar Fresh Brewed Peruvian Fair Trade Coffee and Assorted Flavored Syrups, Assorted Sugars, Rock candy swizzle Sticks, Cinnamon Sticks and Whip Cream 4.99

Cookie Bar Assorted homemade cookies, brownies and flavored bars with a flavored milk station 4.99

Jumbo Chocolate Covered Strawberries 2.99

European Chocolate Fountain Assorted pound cakes, fresh fruits, nuts and pretzels 4.99

Build Your Own Sundae Bar Homemade Common Man vanilla and chocolate ice cream, hot fudge, whip cream, sprinkles, nuts, chocolate candies and cherries 6.99

Candy Bar Bowls and platters filled with assorted candies, chocolates, homemade fudge and gummies 6.99

Flavored Water Station (select three) Your choice of select water stations including, but not limited to strawberry, cucumber, mint, lemon, and lime 2.99

Donut Cart Assorted donuts with warm and cold apple cider 4.99

Late Night Snacks

Price per 100 piece increments

Flat Bread Pizzas assorted flat bread pizzas with chef's selection of toppings 139.99

Sliders Mini pulled pork and cheese burger sliders served with homemade chips 159.99

Meatballs Assorted Swedish and Italian meatballs 149.99

Chicken Tenders Your choice of: buffalo, teriyaki, sweet chili, BBQ, honey mustard or ranch style with celery and carrot sticks 149.99

Coney Island Dog with a spicy mustard dipping sauce 139.99

Mini Grilled Cheese with a tomato soup shooter 139.99

Potato Skins with cheese, bacon and chives 149.99

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