



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: 250.

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: 300.

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) 542-0652

The Sugar River Ballroom

Accommodates 180 guests | 4-hour time frame: 450. non-wedding, 6-hour time frame: 1800. wedding

The Woven Label Boardroom

Accommodates 60 guests | 4-hour time frame: 350. non-wedding, 6-hour time frame: 800. wedding

Sullivan Green Lawn

Accommodates 120 guests | 3-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

Pavilion at the Ranch

Our new open-air timber beam and fieldstone seasonal off-site pavilion. | 4-hour time frame 500.

The Birches Hall

Accommodates 180 guests | 4-hour time frame: 500. non-wedding;

6-hour time frame: 3,500. wedding.

Seasonal off-site pavilion included for ceremonies May–October.

Tenney Mountain Room

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

Baker Room

Accommodates 50 guests | 4-hour time frame: 225.

Pemi Room

Accommodates 30 guests | 4-hour time frame: 150.

Foster's Hall

Accommodates 150 guests | 4-hour time frame: 500. non-wedding;

6-hour time frame: 3,500. wedding.

Includes outside garden chairs for ceremony on front lawn. Seasonal only.

*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: 200.

Hayloft

Accommodates 40 guests | 4-hour time frame: 200.

(Hayloft is not handicapped accessible.)

The Stables

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

Food and beverage minimums subject to location.



*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.

Brunch Buffet 27.99 per guest.

Egg Choice (1) — Cheesy Scallion Scrambled Eggs or Quiche Lorraine
Grand Marnier and Marcona Almond French Toast with NH Maple Syrup and White
Chocolate Whipped Cream | Bacon and Maple Sausage | Common Man Spiced Bad to
the Bone Breakfast Potatoes | Sweet Breads | Fresh Fruit and Yogurt Parfaits
Chilled Fruit Juices

Complimentary Mimosa

(One drink per guest included in price.)

Continental Table 13.99 per guest.

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

Chilled Fruit Juices

Breakfast Sandwich & Burrito Table 18.99 per guest.

Assorted Breakfast Sandwiches | Breakfast Burritos

Common Man Spiced Bad to the Bone Breakfast Potatoes

Fresh Fruit Salad | Chilled Fruit Juices

Classic Breakfast Table 19.99 per guest.

Cheesy Scallion Scrambled Eggs | Bacon and Maple Sausage

Common Man Spiced Bad to the Bone Breakfast Potatoes | Sweet Breads

Fresh Fruit Salad | Chilled Fruit Juices

Deluxe Breakfast Table 24.99 per guest.

Egg Choice (1) — Cheesy Scallion Scrambled Eggs or Quiche Lorraine

Griddle Choice (1) — Blueberry Stuffed Pancakes or White Chocolate-Dusted French Toast

Bacon and Maple Sausage | Common Man Spiced Bad to the Bone Breakfast Potatoes

Fresh Fruit Salad | Sweet Breads | Chilled Fruit Juices

Breakfast Table Extras *Priced per guest.*

Yogurt, Fresh Berries, and Granola 5.99 | Avocado Toast 4.99

Blueberry Stuffed Pancakes or White Chocolate-Dusted French Toast 3.99

Bacon 4.99 | Maple Sausage 4.99 | Hashbrown Casserole 3.99

Cage-Free, Hard-Boiled Eggs 7.99/dozen | Apple Cider Donuts 4.99

Bottomless Mimosa Bar 15. | Bloody Mary Bar 13.

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



BREAK BITES

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

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

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

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

6.99 per guest.

Vegetable Crudités | Herb Dip & Hummus | Sliced Fresh Fruit

Snack Attack

8.99 per guest.

Mixed Nuts | House-Made Kettle Chips | Popcorn
Warmed Pretzel Bites — *Maple mustard and cheese sauce.*

Healthy Snack

7.99 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 Cream
Hot Fudge | House-Made Whipped Cream | Assorted Toppings

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

Beverages

3.99 per guest.

Assorted Chilled Sodas | Bottled Water

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



BOXED LUNCHES

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

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

Choose Two (2) Entrée Selections

One (1) Side and One (1) Dessert —20.99 per guest.

Third Entrée Additional 2. ++ per guest.

Entrée Selections (2)

Chicken Caesar Salad — *Grilled chicken, romaine, croutons, Parmesan, and a side of Caesar 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 — *Spicy crispy chicken, quinoa, fire-roasted tomatoes, corn, black beans, and cilantro filling with lettuce and chipotle aioli.*

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, butter, one salad choice, two entrée choices, fresh seasonal vegetable, chef's choice of side, 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 house vinaigrette.*

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

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

Entrée Choices (2)

Marinated Steak Tips — *Topped with roasted peppers and onions.* 28.99 per guest.

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

Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.* 26.99 per guest.

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

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

The Common Man Blackened Chicken — *Boneless breast topped with spiced roasted corn and poblano peppers.* 23.99 per guest.

Statler Chicken Fontinella — *Stuffed with spinach, ricotta, and roasted tomatoes.*
Served on a bed of tomato coulis. 24.99 per guest.

Three-Cheese Manicotti — *Crème rosa and roasted vegetables.* 20.99 per guest.

Stations & Desserts

Must order for guaranteed guest count.

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 4.99 per guest.

Build-Your-Own Sundae 7.99 per guest.

Common Man-Made Vanilla and Chocolate Ice Cream

Hot Fudge | House-Made Whipped Cream | Assorted Toppings

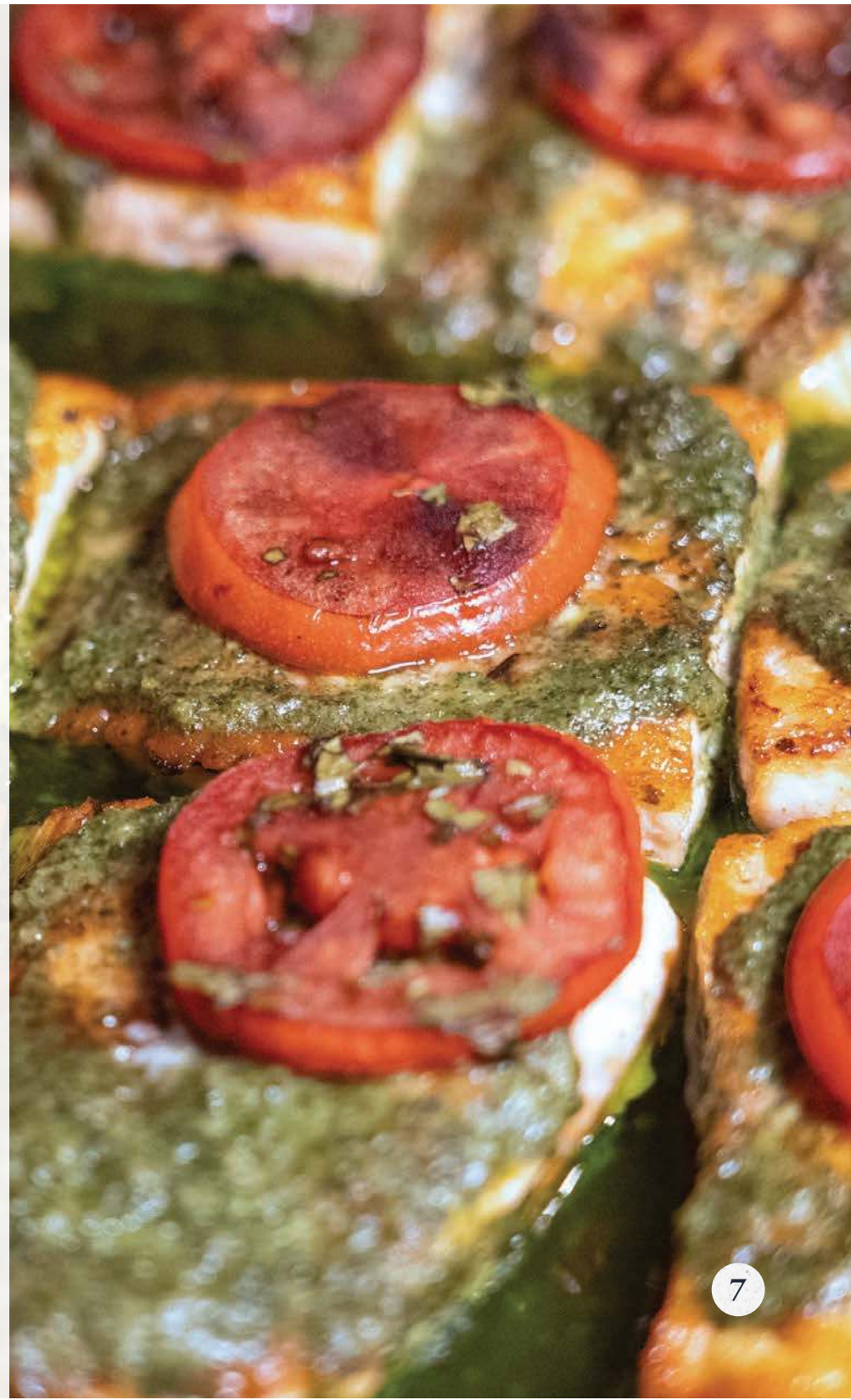
Mini Cupcake Station — Vanilla | Chocolate | Red Velvet | Peanut Butter 5.99 per guest.

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.



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, butter, one soup or salad choice,
two or three entrée choices, fresh seasonal vegetable, choice of side,
Cheesecake Trifle with berries and white chocolate shavings,
locally-roasted Common Man Joe fair trade coffee, teas, and assorted sodas.

Two Entrées 28.99 per guest. | Three Entrées 30.99 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 house vinaigrette.*

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

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

Mediterranean Chickpea Salad

Pasta Salad

Roasted Marinated Vegetable Platter

Tortellini Pesto Salad

Side 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.*

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

The Common Man Blackened Chicken — *Boneless breast topped with
spiced roasted corn and poblano peppers.*

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

Apple Walnut Chicken — *Savory apple stuffing, walnut panko crust, and maple cream.*

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.*

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

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness,
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 23.99 per guest.

Salad Choice (1)

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

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

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

Chef's Daily Soup — Additional 2.99 per guest.

Gourmet Vegetable Wraps | Hearty Deli Sandwiches

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

Italian Lunch Table 23.99 per guest.

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

Focaccia Pizza | Baked Cavatappi — *with spinach crème rosa.*

Roasted Marinated Vegetable Platter | Mini Cannoli

Add Meatballs or Sausage – Additional 4.99 per guest.

Uncommon Lunch Table 24.99 per guest.

Salad Choices (2)

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

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

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

Mediterranean Chickpea Salad

All Grilled Sides — *The Common Man blackened chicken, salmon, portabella mushrooms.*

Marinated Steak Tips — Additional 4.99 per guest.

Uncommon Mac 'n Cheese | Roasted Marinated Vegetable Platter

Cookies and Brownies

Fiesta Lunch Table 23.99 per guest.

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

Spanish Rice with Black Beans | Tomatoes | Cheddar Cheese | Sour Cream | Salsa

Shaved Lettuce | Guacamole | Corn & Flour Shells

Churros — *with chocolate and caramel sauces.*

Cilantro and Lime Marinated Shrimp — Additional 3.99 per guest.



COCKTAIL PARTIES

Hors d'Oeuvre Displays

Priced per guest (25-guest minimum)

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.

Tapas Platter — *Hummus, tabouli, roasted vegetables, and olives with pita chips.* 7.99 per guest.

Antipasto — *Italian meats, Asiago, marinated mozzarella, olives, mushrooms, roasted peppers, artichoke hearts, grilled onions, and pepperoncini with crostini.* 8.99 per guest.

Cheese & Charcuterie Display — *Cheese, charcuterie, seasonal preserves, nuts, berries, grapes, crackers, and crostini.* 9.99 per guest.

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

Caramelized Onion Bacon Dip — *House-made kettle chips.* 5.99 per guest.

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.

Uncommon Cheese Table

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

Chilled Jumbo Shrimp Cocktail Platter — *Horseradish cocktail sauce and fresh lemon.* 12.99 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. 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 8.99 per guest.

Pesto Parmesan Pasta Wheel 7.99 per guest.

Chef attendant fee of 100.

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

Mashtini Bar 7.99 per guest.

Build your own in a martini glass.

House-Mashed Potatoes | 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 | Salsa

Pulled Pork — Additional 1.99 per guest.

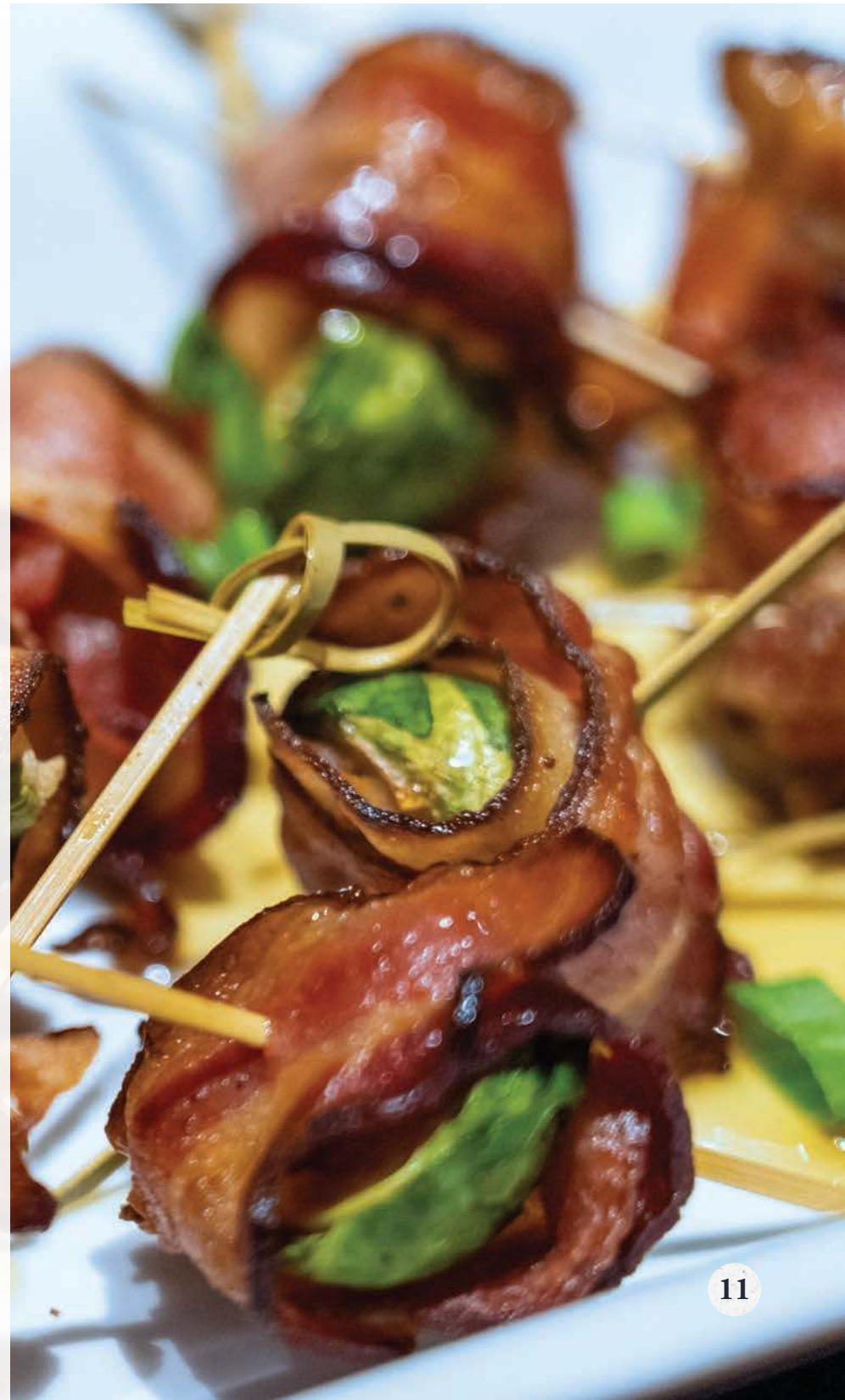


Passed Hors d'Oeuvres

Priced per 50 pieces.

- Vegetarian Pot Stickers — *Soy sesame dipping sauce.* 82.99
- Bruschetta Crostini — *Fresh tomatoes, basil, and balsamic drizzle.* 72.99
- Artichoke and Goat Cheese Tartlet — *Sun-dried tomato pesto.* 82.99
- Boursin & Spinach-Stuffed Mushroom Caps 82.99
- Spanakopita — *Greek-style feta cheese and spinach wrapped in phyllo with tzatziki sauce.* 92.99
- Spring Rolls — *Crispy spring rolls served with a sweet chili dipping sauce.* 92.99
- Caprese Skewers — *Grape tomatoes, basil, and mozzarella, with balsamic drizzle.* 72.99
- French Onion Cheese Crostini 77.99
- Zucchini Garlic Parmesan Cakes — *Roasted tomato sour cream.* 77.99
- Fried Goat Cheese Bites — *Spicy honey drizzle.* 67.99
- Fried Cauliflower Buffalo Bites — *Bleu cheese dipping sauce.* 72.99
- Flatbread Pizzas — *Choice of Caramelized Onion, Margherita, BBQ Chicken, or Pepperoni.* 79.99
- Ahi Tuna Poke — *Sriracha® soy and guacamole on a wonton crisp.* 187.99
- Bacon-Wrapped Scallops — *Blueberry balsamic glaze.* 152.99
- Common Man Mini Crab Cakes — *Pan-seared with a lemon basil aioli.* 132.99
- Mini Lobster Rolls 224.99
- Shrimp Cocktail — *Horseradish cocktail sauce and fresh lemon.* 187.99
- Crab-Stuffed Mushroom Caps 132.99
- Coconut Shrimp — *Thai chili glaze.* 187.99
- Bacon and Sriracha® Deviled Eggs 82.99
- Bacon-Wrapped Brussels Sprouts — *Maple lime drizzle.* 92.99
- Chicago-Style Pigs in a Blanket 132.99
- Thai Sticky Pork Meatballs — *with sesame seeds.* 92.99
- BBQ Pulled Pork — *Served on cornbread with pickled red onions.* 132.99
- Prosciutto-Wrapped Asparagus — *Roasted, sliced Manchego cheese with an aged balsamic drizzle.* 102.99
- Sausage en Croûte — *Spicy mustard dipping sauce.* 82.99
- Antipasto Kabob — *Salami, cherry tomato, fresh mozzarella, olive, artichoke heart, and basil.* 97.99
- Sesame Chicken Satay — *Spicy Thai peanut dipping sauce.* 97.99
- Sesame Beef Satay — *Spicy Thai peanut dipping sauce.* 97.99
- Buffalo Chicken Bites — *Bleu cheese dipping sauce.* 92.99
- Curry Chicken Salad — *Candied nuts and dried cranberries in lettuce wraps.* 92.99
- Meatballs (Choice of one)— *Swedish, Marinara, BBQ, or Teriyaki.* 92.99
- Uncommon Wellington — *Seared tenderloin, horseradish sauce, and duxelles on crostini.* 102.99
- Vegan Falafel Cake — *with Muhammara.* 139.99

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



PLATED DINNERS

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

Available 5–8 PM.

Plated dinners include artisan rolls, butter, one salad choice, two entrée choices, fresh seasonal vegetable, choice of side, 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 house vinaigrette.*

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

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

Wedge — *Iceberg, Gorgonzola, bleu cheese dressing, crisp bacon, and shaved red onion.*
— Additional 1.99 per guest.

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.

Side 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 and bacon-wrapped shrimp with garlic butter.* 49.99 per guest.

With crab-stuffed lobster tail 57.99 per guest.

Filet Mignon — *Mushroom demi-glacé.*
(Medium rare) 46.99 per guest.

NY Sirloin — *Roasted and sliced with garlic demi-glacé.* 39.99 per guest.

Marinated Steak Tips — *Topped with roasted peppers and onions.* 37.99 per guest.

Braised Beef Short Ribs — 39.99 per guest.

The Common Man Blackened Chicken - *Boneless breast topped with spiced roasted corn and poblano peppers.* 31.99 per guest.

Apple Walnut Chicken — *Savory apple stuffing, walnut panko crust, and maple cream.* 32.99 per guest.

Statler Chicken Fontinella — *Stuffed with ricotta, roasted tomatoes, and spinach.*
Served on a bed of tomato coulis. 32.99 per guest.

Roasted New England Turkey — *Savory apple stuffing, pan gravy, and cranberry sauce.* 29.99 per guest.



Apricot-Glazed Pork Loin — *Roasted with a bacon bourbon gastrique.* 30.99 per guest.
New England-Style Haddock — *Lobster sherry cream sauce and a Ritz® crumb topping.* 33.99 per guest.
Award-Winning Common Man Crab Cakes — *Pan-seared with lemon aioli.* 33.99 per guest.
Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.* 32.99 per guest.
Butternut Squash Ravioli — *Maple cream sauce, dried cranberries, and candied nuts.* 28.99 per guest.
Three-Cheese Manicotti — *Crème rosa and roasted vegetables.* 27.99 per guest.
Vegan Stuffed Bell Pepper 27.99 per guest.
Vegan Seasonal Vegetable Noodle Primavera 27.99 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 applesauce.*

Uncommon Mac 'n Cheese — *Chef's choice of seasonal vegetable and applesauce.*

Pasta — *Chef's choice of seasonal vegetable, child's choice of butter or marinara sauce, and applesauce.*



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

Two Entrées 39.99 per guest. | Three Entrées 41.99 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 house vinaigrette.*

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

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

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

Roasted 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.

Side Choice (1)

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

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

Potatoes Au Gratin — Additional 1.99 per guest.

Entrée Choices (2 or 3)

NY Sirloin — *Roasted and sliced with garlic demi-glace.*

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

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

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

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

Served on a bed of tomato coulis.

The Common Man Blackened Chicken — *Boneless breast topped with
spiced roasted corn and poblano peppers.*



Apple Walnut Chicken — *Savory apple stuffing, walnut panko crust, and maple cream.*

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 2.99 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.

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

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

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

Buffet Enhancements

House-Made Mac 'n Cheese Station 11.99 per guest.

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

Add Lobster — Additional 8.99 per guest.

Pesto Parmesan Pasta Wheel 7.99 per guest.

Chef attendant fee 100.

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

Mashtini Bar 7.99 per guest.

Build your own in a martini glass.

House-Mashed Potatoes | 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 applesauce.*

Uncommon Mac 'n Cheese — *Chef's choice of seasonal vegetable and applesauce.*

Pasta — *Chef's choice of seasonal vegetable, child's choice of butter or marinara sauce, and applesauce.*

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 59.99++ per guest. Available 5–8 PM.

Prices are based on a two-hour service.

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

Includes four (4) stations, one of which is a carving station.

Additional stations may be reserved.

Speak with your sales manager for pricing.

Side Station (Choose 2)

Chef's Choice Seasonal Vegetable | House-Mashed Potatoes | Maple Mashed Sweet Potatoes
Herb-Roasted Red Potatoes | Rice Pilaf

Bread Board

Crusty Bread | Garlic Knots | Flavored Butters | Olive Oil | Balsamic Oil
Parmesan Cheese | Fresh Ground Pepper

Salad Station (Choose 3)

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

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

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

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

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

Soup Station (Choose 2)

Tomato Basil Bisque — *Parmesan croutons.*

Cream of Mushroom

Butternut Bisque — *with chipotle cream.*

The Common Man's New England Clam Chowder

Beef & Bean Chili — *with traditional toppings.*

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



DINNER STATIONS

continued

House-Made Mac 'n Cheese Station

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

Add Lobster — Additional 8.99 per guest.

Pasta Station

(Choose 3)

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.*

BBQ Station

Pulled Pork | BBQ Brisket | Chipotle Ranch Slaw | Mini Corn Muffins | Watermelon

Carving Station

Chef's attendant fee of 100.

(Choose 1)

Baked Country Ham — *Assorted mustards.*

Roasted New England Turkey — *Pan gravy and cranberry sauce.*

Roast Beef Tenderloin — *Garlic demi-glace.*

Roast Sirloin of Beef — *Mushroom cabernet sauce.*

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

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



THEMED DINNERS

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

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

New England Lobster Bake

Chef's attendant fee of 100.

Market price.

House-Made Corn Bread

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

33.99 per guest.

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

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

Red Bliss Potato Salad | Corn on the Cob | Pasta Salad

Watermelon Slices

Cookies and Brownies

Cowboy Cookout

36.99 per guest.

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

Coleslaw | Corn on the Cob | Steak and Bean Chili | House-Made Tortilla Chips

Cowboy Caviar — *Black beans, corn, tomatoes, onion, bell pepper, jalapeños, cilantro,
and house vinaigrette.*

Buttermilk Fried Chicken — *with pepper gravy.*

BBQ Pork Ribs

Lemon & Blueberry Cake

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



THEMED DINNERS

continued

South of the Border

33.99 per guest.

Blackened Baby Shrimp | Pulled Chicken | Seasoned Ground Beef

Black Beans & Spanish Rice | Shredded Cheese | Shredded Lettuce | Tomatoes | Salsa

Sour Cream | Guacamole | Queso | House-Made Tortilla Chips | Flour and Corn Tortillas

Churros — *with chocolate and caramel sauces.*

Ciao Bella

39.99 per guest.

Garlic Knots

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

Classic Caesar — *Romaine tossed with aged Parmesan, 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 OR sausage — Additional 4.99 per guest.

Pesto Parmesan Pasta Wheel 7.99 per guest.

Chef attendant fee of 100.

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



PARTY EXTRAS

LATE-NIGHT SNACKS

Priced per 50 pieces.

Garlic Knots — *Sides of marinara, cheese sauce, and creamy pesto.* 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.* 109.99

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

Flatbread Pizzas — *Choice of Caramelized Onion, Margherita, BBQ Chicken, or Pepperoni.* 79.99

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).

Hot Dog Cart — *All-beef hot dogs with traditional toppings.* 8.99 per guest.

Pretzel Bites — *Served with maple mustard and cheese sauce.* 4.99 per guest.

Tater Tot Bar — *Assorted tater tot flavors and toppings.* 6.99 per guest.

Fried Station 8.99 per guest.

Fried Mozzarella | Fried Corn Fritters | Fried Jalapeños | Marinara | Chipotle Mayo | Ranch

Flavored Coffee Bar — *Common Man Joe Fair Trade Coffee with a variety of sweet enhancements.* 5.99 per guest.

Hot Cocoa Bar 5.99 per guest.

Fresh Whipped Cream | Marshmallows | Flavored Syrups | Caramel Sauce
Chocolate Chips | Sprinkles | Peppermint Sticks

The Common Man Old-Fashioned Soda Float Station 7.99 per guest.

Common Man Root Beer | Orange Soda

Common Man-Made Vanilla Ice Cream | Whipped Cream

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

Chocolate Covered Strawberries 3.99 per guest.

Build-Your-Own Sundae — *Common Man-Made Ice Cream and assorted toppings.* 7.99 per guest.

Mini 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 — Kettle | 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, house-made 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.



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 300., there will be an additional bar fee of 100.

Additional bartenders are available at a cost of 150. per bartender for a four-hour service.

Bar Selections & Pricing

Based on a single liquor cocktail.

Cocktails requiring multiple liquors will be charged accordingly.

Specialty martinis, signature drinks, as well as special request

wines and beers are available upon request. Varietals may vary based on location.

Bottle & Canned Beer | Hard Seltzer | Hard Cider *Up to 11. per drink.*

Budweiser | Bud Light | Miller Lite | Corona | Corona Premier | Michelob Ultra

Common Man IPA | Sam Adams Juicy IPA | Allagash White | White Claw

Sun Cruiser Vodka Tea | Common Man Big Lake Vodka Lemonade

High Noon Vodka Seltzer | Angry Orchard

Sam Adams Just the Haze (Non-Alcoholic.)

Draft Beer *Up to 10. per glass.*

Varies by location. Please consult sales team for offerings.

Wine Selections *Up to 13. per glass.*

Cabernet Sauvignon | Merlot | Pinot Grigio | Chardonnay

Pinot Noir | Rosé | Sauvignon Blanc

Cocktails | Mixed Drinks *Up to 16. per drink.*

Absolut | Tito's Handmade Vodka | Ketel One | Grey Goose | Assorted Flavored Vodkas

Bacardi | Captain Morgan | Malibu | Tanqueray | Bombay Sapphire | Hendrick's | Jack Daniel's

Jameson | Jim Beam | Dewar's | Johnnie Walker Red & Black

Common Man Woodford Reserve | Common Man WhistlePig Rye | Milagro Silver

Casamigos Blanco | Ghost Tequila | Aperol | Elderflower Liqueur | Baileys

Caffè Borghetti Espresso Liqueur | Sweet & Dry Vermouth | Triple Sec

Variety of flavored liqueurs available.

Soda | Juice | Bottled Water *Up to 4. each.*

OPEN BAR OPTIONS

*Priced per guest. *Full reception = 5.5 hours of open bar service.*

	1st Hour	Full Reception*
Beer, Wine, and Non-Alcoholic Beverages	22.	36.
Beer, Wine, Liquors, and Non-Alcoholic Beverages.....	26.	54.
Non-Alcoholic Beverages for guests under 21 years of age.....	5.	5.



Bubbles for Toasting

Champagne Toast 5. per guest.

Champagne flute filled $\frac{3}{4}$ with house sparkling wine.

Prosecco 9. per guest | 34. per bottle

Bursting with fresh fruit and fine bubbles.

Our event planners are happy to provide a full list of sparkling wine selections.

Some selections and vintages may have limited availability.

Sangrias & Specialty Cocktails

Priced per batch, serves up to 40 guests.

Blackberry Bliss Mocktail (Non-Alcoholic) — *A refreshing blend of blackberry simple syrup, fresh lime juice, and mint, topped with soda water and garnished with whole blackberries for a burst of flavor and color.* 50.

Champagne Punch — *Sparkling wine, orange juice, and pomegranate syrup, with a splash of ginger ale.* 100.

Red or White Sangria — *Red or white wine, your preference, mixed with assorted liqueurs and fruit juices, topped with ginger ale and fruit garnish.* 100.

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.* 110.

Hugo Spritz — *Light and floral with sparkling wine, elderflower, mint, and sparkling soda—crisp, aromatic, and refreshing.* 120.

Specialty Bars

Priced per person.

Great for farewell brunches, baby showers, and more!

Bloody Mary Bar 13.

We pour the Tito's Handmade Vodka or Milagro Silver, you splash in our signature Common Man private label Bloody Mary Mix, add a little extra kick, and top it off with a selection of mouth-watering garnishes.

Bottomless Bubbles Bar 15.

We pour the champagne, you top it with your choice of seasonal juices and fresh garnishes. A refreshing and bubbly way to celebrate!



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 2026.
- 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.
- The final payment is due 1 - 2 weeks prior to the event, depending on location, 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 room 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.





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 Designs Pembroke (603) 491-4063 lotusfloraldesigns.com
Emily Herzig
Floral Studio Littleton (603) 444-7600 ehfloral.com
The Flowersmiths Plymouth (603) 536-8111 flowersmiths.com
Lakes Region
Floral Studio Laconia (603) 524-1853 lakesregionfloralstudio.com
Putnam's
Colonial Florist Claremont (603) 542-7391 putnamscolonialflorist.com

Cakes

Jacques Pastries Pembroke (603) 485-4035 jacquespastries.com
From Scratch
Baking Co. Wolfeboro (603) 515-1049 .. fromscratchbakingcompany.com
Toot Sweets Charlestown (808) 426-6282

Justice of the Peace

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

Rental Equipment

Lakes Region
Tent and Event Concord (603) 456-2049 lakesregiontent.com
Taylor Rental Belmont (603) 524-5553 nhtent.com
Peak Event Services Woburn, MA (781) 503-2144 peakeventservices.com
Special Events
of New England Auburn (603) 624-8389 specialeventsofne.com
Designs by Anna Tilton (603) 460-5347 anna@designsbyanna.design
Decker's Tent Rentals Charlestown (603) 826-7736 deckerstentrentals.com

Transportation

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

Ice Carvings

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

Spa Treatments, Makeup and Other Services

The Spa at the Inn Plymouth (603) 238-2845 theCmanInnPlymouth.com
Hidden Gem
Hair Studio Claremont (603) 359-4129

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) 259-2344angelicastrings.com
Photo Booth
Picture Company.....(603) 593-3881pbpc.co
Silver Arrow Band.....(720) 937-5185silverarrowband.com
Get Down Tonight
Entertainment.....Salem.....(603) 890-1204getdowntonight.com
Excite Mobile DJ'sClaremont(802) 356-2868excitedjs.com
Aubin Entertainment....Claremont(802) 289-1709

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
Colleen Brownlee Photography.....(252) 764-1004.....colleenbrownleephoto.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

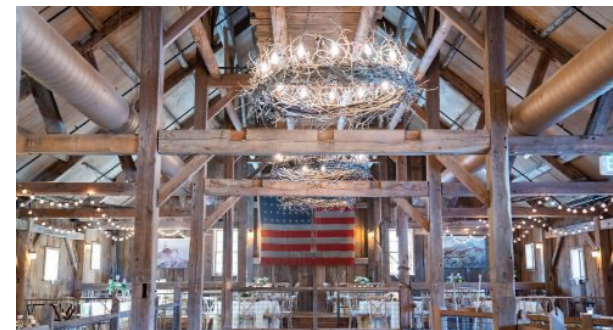
fshevents@thecman.com | 603-238-2888



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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 | 603-542-0652



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MERRIMACK

The Common Man

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



WINDHAM

The Common Man

cmwevents@thecman.com | 603-898-0088