



UNCOMMON EVENTS




**GM/KM GALA
MENU 2023**
 Cattle & Horse Dinner and Wine Reception
FIRST COURSE
 Mixed Berry Fats
With organic pasture-raised chicken and locally sourced honey
ENTREES
 Buttercream Spiced Potatoes
 Chef's Choice Seasonal Vegetables
Seasonal Protein
 Eggplant, Tomato, Mozzarella, and Pesto Rappemon
 Baked Wrapped Filet Mignon with Blue Cheese Crust
 Hobbit or Popcorn
DESSERT
 Chocolate Mign

*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, and 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 35 guests | 5-hour time frame: 150.

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 | 4-hour time frame: 50.

Capitol Room

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

House Chamber

Accommodates up to 60 guests | 4-hour time frame: 200.

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
Capitol Room*

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.)

*Common Man Windham also offers off-site catering in
the southern part of New Hampshire.*

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

15.99 per guest

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

Classic Breakfast Table

17.99 per guest

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

Deluxe Breakfast Table

21.99 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 2.99 | Maple Sausage 2.99
Hashbrown Casserole 1.99 | Breakfast Potatoes 1.99
Cage-Free, Hard-Boiled Eggs 6.99/dozen

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.)*

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

Assorted Donuts | Apple Cider — *Warm and chilled.*

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

1.99 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.

Choose Two (2) Selections from Sandwiches or Salads

One (1) Side and One (1) Dessert — 17.99 per guest

Salad & Sandwich Choices (2)

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

Uncommon Salad or 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.*

Southwestern Quinoa Wrap or 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)

Chocolate Chip Cookie | Oatmeal Raisin Cookie | Brownie | Granola Bar

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PLATED LUNCHESES

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.* 24.99 per guest

Atlantic Salmon — *Pesto-crusted with balsamic tomatoes.* 23.99 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.*

20.99 per guest

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

Served on a bed of tomato coulis. 21.99 per guest

Roasted Vegetable and Three-Cheese Manicotti — *Crème rosa.* 18.99 per guest



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

LUNCH BUFFETS

*Lunch buffets are priced per guest. Prices are based on a two-hour 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 25.99 per guest | Three Entrées 28.99 per guest

Soup or Salad Choice (1)

Tomato Basil Bisque — *with Parmesan croutons.*

Butternut Bisque — *with chipotle cream.*

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

Starch Choice (1)

House-Mashed Potatoes | Maple Mashed Sweet Potatoes

Herb-Roasted Red Potatoes | Rice Pilaf

House-Made Common Man 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 — *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.*

Roasted Vegetable and Three-Cheese Manicotti — *Crème rosa.*

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

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

Additional 1. per guest.

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*The Common Man Ashland
The Nest*

SPECIALTY LUNCH TABLES

*Specialty lunch tables are priced per guest. Prices are based on a two-hour 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

18.99 per guest

Assorted Gourmet Wrap Sandwiches | Hearty Deli Sandwiches
Pasta Salad | House-Made Kettle Chips | Pickles | Cookies and Brownies

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.

Italian Lunch Table

20.99 per guest

Assorted Stromboli | Baked Cavatappi — *with spinach crème rosa.*
Marinated Roasted Vegetable Platter | Mini Cannoli

Uncommon Lunch Table

20.99 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

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

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 | 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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especially if you have certain medical conditions.



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.* 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

Street Corn Dip — *Served with 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 | 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.

Mashed Potato Bar

6.99 per guest

Build-your-own martini glass filled with house-made mashed potatoes.

**Pulled Pork | Cheddar Cheese | Bacon | Scallions | Broccoli | Sour Cream | Salsa
Pan Gravy | House-Made Common Man Steak Chili**

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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 — *Caramelized Onion, Margherita, BBQ Chicken, and Pepperoni.* 69.99
- Ahi Tuna Poke — *Wonton crisp.* 174.99
- Bacon-Wrapped Scallops 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 89.99
- 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
- Spicy Chicken Nacho Bites 89.99
- Curry Chicken Salad — *Candied nuts and dried cranberries in lettuce.* 89.99
- Meatballs (Choice of one)— *Swedish, Marinara, BBQ, or Teriyaki.* 79.99
- 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.*

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-glace.*

(Medium rare) 45.99 per guest

NY Sirloin — *Sliced and roasted with garlic demi-glace.* 36.99 per guest

Grilled Steak Tips — *Topped with roasted peppers and onions.* 34.99 per guest

Braised Beef Short Ribs — 37.99 per guest.

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

Statler Chicken — *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.* 27.99 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-crusting with balsamic tomatoes.* 30.99 per guest

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

Roasted Vegetable and Three-Cheese Manicotti — *Crème rosa.* 25.99 per guest

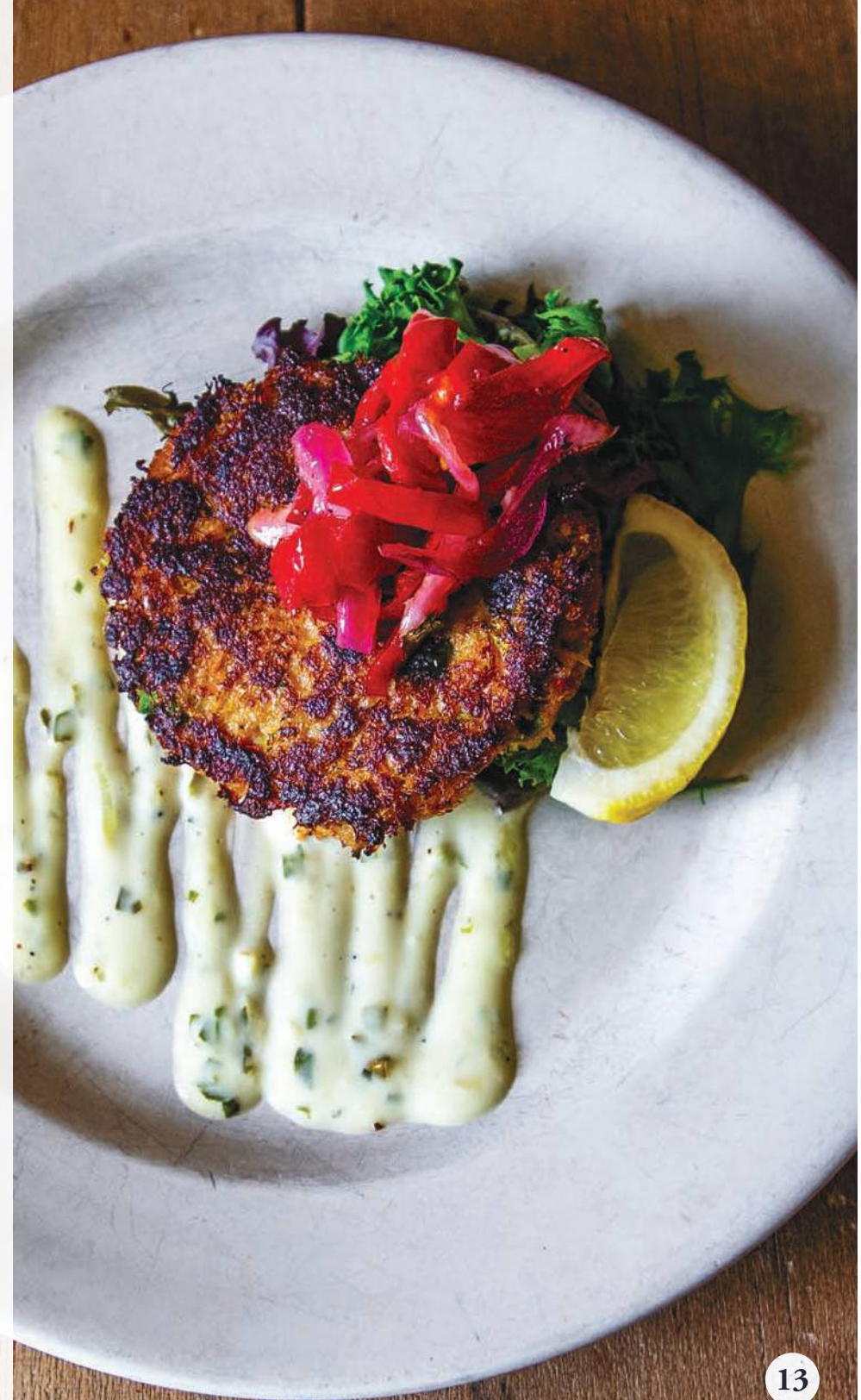
Children's Plated Dinners

For children attending who are under 12 years of age.

Chicken Fingers — *French fries and fruit cup.* 14.99

Uncommon Mac 'n Cheese — *Fruit cup.* 14.99

Mini Cheese Pizza — *Fruit cup.* 14.99



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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.*

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 — *Stuffed with ricotta, roasted tomatoes, and spinach.*

Served on a bed of tomato coulis.

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DINNER BUFFETS

continued

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

Atlantic Salmon — *Pesto-cruste 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.*

Roasted Vegetable and Three-Cheese Manicotti — *Crème rosa.*

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

Braised Beef Short Ribs — *Additional 1.99 per guest*

Carving Station Options

*Priced per guest. Chef attendant fee of 100. per station.
Additional fees apply. 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

Children's Plated Dinners

For children attending who are under 12 years of age.

Chicken Fingers — *French fries and fruit cup.* 14.99

Uncommon Mac 'n Cheese — *Fruit cup.* 14.99

Mini Cheese Pizza — *Fruit cup.* 14.99

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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 artisan rolls, whipped butter, fresh seasonal vegetable, Cheesecake Trifle with berries and white chocolate shavings, locally-roasted Common Man Joe fair trade coffee and teas.

If stations are to be served as dinner, you must select 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

Pasta Station — (Choose 3)

16.99 per guest | As entrée 26.99 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.*

Uncommon House-Made Mac 'n Cheese Station

12.99 per guest | As entrée 26.99 per guest
Uncommon Mac 'n Cheese | Buffalo Chicken Mac 'n Cheese
Mac 'n Cheese with Pancetta and Garden Peas
Add Lobster Mac 'n Cheese — Additional 4.99 per guest.

Stir-Fry Station

16.99 per guest | As entrée 26.99 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

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

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 | As entrée 25.99 per guest

Sliders served on toasted buns.

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

Taco Bar

15.99 per guest | As entrée 26.99 per guest

Beef Barbacoa | Blackened Baby Shrimp | Pulled Chicken | Black Beans and Rice
Shredded Cheese | Lettuce | Tomatoes | Salsa | Sour Cream | Guacamole | Flour Tortillas

Mashtini Bar

12.99 per guest | As entrée 26.99 per guest

Built in a martini glass.

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

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

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). 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

Market Price per guest

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.*

BBQ Picnic

34.99 per guest

House-Made Corn Bread — *Whipped butter.*

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

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

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

Cookies and Brownies

BBQ Chicken — Additional 5.99 per guest

BBQ Pork Ribs — Additional 6.99 per guest

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

Dutton BBQ

43.99 per guest

Campfire Skillet Cornbread — *with jalapeño butter.*

Steak and Bean Chili

Texas Caviar

Roadhouse Green Beans

Gator Mac 'n Cheese

Fried Chicken

Grilled Flank Steak — *with house-made chimichurri sauce.*

Pecan Pie

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

Uncommon Pig Roast

33.99 per guest (50-guest minimum).

Artisan Rolls — *Whipped butter.*

Slow-Roasted Pork Steamship

Coleslaw | Corn on the Cob | Baked Beans | Red Bliss Potato Salad

Uncommon Mac 'n Cheese

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

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 4.99 per guest and chef's attendant fee of 100.

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



PARTY EXTRAS

LATE-NIGHT SNACKS

Priced per 50 pieces.

Garlic Knots — *Sides of marinara, cheese sauce, and whole-grain mustard.* 129.99

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

Tater Tot Bar 129.99

Tater Tots | Sweet Potato Tots | Truffled Parmesan Tots
Ketchup | Sriracha® Ketchup | Sweet Onion Aioli

Flatbread Pizzas — *Caramelized Onion, Margherita, BBQ Chicken, and Pepperoni.* 69.99

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

Candied Bacon 89.99

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

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 — *Donuts, warm and chilled apple cider.* 6.99 per guest

Warm Apple Crisp — *with Common Man-made vanilla ice 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.

Open Bar

Unlimited beverage service to your guests. Guests will not be charged for beverages. Event bill will reflect the number and type of drinks consumed. Tax and service charge will be automatically added to the final event bill.

First Hour — Priced per guest

Beer, House Wine, and Non-Alcoholic Beverages.....	19.
Beer, Specialty and House Wine, and Non-Alcoholic Beverages.....	22.
Beer, House Wine, and Tier 1 Liquors.....	24.
Beer, Specialty and House Wine, Tier 1 and Tier 2 Liquors.....	26.
Non-Alcoholic Beverages — For guests under 21 years of age.....	5.

Full Reception (5 1/2 Hours)

Beer, House Wine, and Non-Alcoholic Beverages.....	30.
Beer, Specialty & House Wine, and Non-Alcoholic Beverages.....	33.
Beer, House Wine, and Tier 1 Liquors.....	49.
Beer, Specialty and House Wine, Tier 1 and Tier 2 Liquors.....	52.
Non-Alcoholic Beverages — For guests under 21 years of age.....	5.

Cash Bar

Guests are charged for each beverage and tax at the time of service. Service charges are at the discretion of guests.

House Wines.....	7. glass
Platinum Wines.....	9.+ glass
Domestic Beer.....	5.+ each
Imported Beer.....	6 + each
Call Drinks.....	8.+ each
Top Shelf Drinks.....	9.+ each
Coca-Cola Products.....	2. each
Juices.....	2. each
Bottled Water.....	2. each



Wine by the Bottle

Common Man Label 26. per bottle.

White Zinfandel | Chardonnay

Pinot Grigio | Cabernet Sauvignon | Merlot

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

Sparkling Wines

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

Punch Bowls

Priced per bowl, serves up to 40 guests.

Fruit/Non-Alcoholic.....	30.
Champagne Punch.....	85.
Red or White Sangria Wine.....	85.
Hot Apple Cider/Non-Alcoholic.....	60.
Hot Apple Cider with Rum.....	100.

Sodas.....	2. each
Juices.....	2. each
Bottled Water.....	2. each
House Wines.....	7. glass
Platinum Wines.....	8.+ glass
Domestic Beer.....	4.+ each
Imported Beer.....	5.50+ each
Call Drinks.....	6.50+ each
Top Shelf Drinks.....	8.50+ each



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 2023.
- An 8.5% NH state tax is added to function 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, 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.
- Prices subject to change.

Off-site Catering and Drop-off Services

- There is a 20-guest minimum for off-site catering services.
- 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 chef, 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.
- We offer family-style dinners for an additional fee of 7. per guest and any rental charges that may apply.

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 PeonyAshland(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 RentalBelmont(603) 524-5553nhtent.com
 Peak Event ServicesWoburn, MA(781) 503-2144peakeventservices.com
 Special Events
 of New EnglandAuburn(603) 624-8389specialeventsofne.com

Transportation

- Abby Limousine
 ServiceRumney(603) 786-9313abbylimo.com
 ASL Limousine(603) 630-8229ASLlimousineofNH.com
 Durham School BusThornton(603) 726-2037
 First Student BusMoultonboro(603) 476-5564

Ice Carvings

- Ice Designs
 by Jeff DaySanbornton(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 Occasions.....Marlborough.....(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) 786-3637hellsgatedisplayfireworks.com

Photographers

- Michael Cirelli
Photography.....Manchester.....(603) 490-1366cirellivorks.com
Kate & KeithKittery, ME.....(978) 743-9073kateandkeithphotography.com
Hinkley PhotoPlymouth.....(603) 738-4613hinkleyphoto.com
Millyard Studios.....Manchester.....(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) 361-5643endsoftheearthinnovations.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

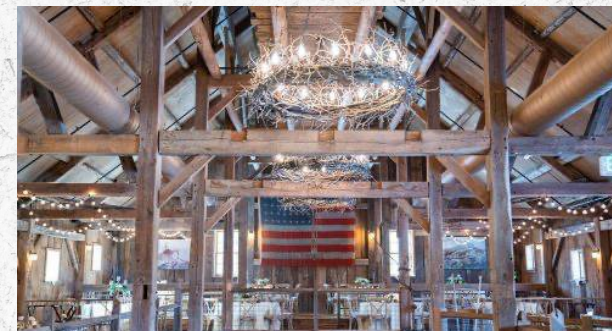
The Common Man
cmagm@thecman.com | 603-968-7030



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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