

YOUR BARN Event



3/23

341 Daniel Webster Highway | Plymouth, NH | (603) 536-3515 | theBarnSales@theCman.com | theBarnonthePemi.com

THE BARN *On the Pemi*



The newest addition to The Common Man's distinctly New Hampshire family spent the last 177 years or so housing livestock and storing potatoes on the Peverly Farm in the historic village of Canterbury, NH. Keeping true to our Yankee ways, we salvaged this treasure, lovingly took it apart — board by board, beam by beam — and moved it to a beautiful knoll with mountain views, adjacent to our Italian Farmhouse in Plymouth, NH.

This three-story, 10,000 square foot event facility hosts up to 300 guests for gatherings and celebrations of all kinds. The open-framed interior features original 1840 posts, beams and trusses. Classic muntin windows, wide-planked pine floors and hand-made farm tables further enhance the rustic feel.

On-site guest accommodations are available in our unique New England Tiny Cabins and the Cabin in the Woods. We can host your guests locally at The Common Man Inn & Spa and The Lodge, located just up the road, and shuttle them to and from the Barn in our antique trolleys.

We welcome your conference and event inquiries and bookings at (603) 536-3515 and theBarnSales@theCman.com.

The Barn and Barn Tasting Event food photos throughout this book are by Michael Cirelli of Michael Cirelli Photography, unless otherwise noted. Floral arrangements are by Mary Trembley of Lotus Floral Designs.



BARN BREAKFAST TABLES

Priced per guest. | Prices based on a two-hour service.

There is a 50-guest minimum for all breakfast options.

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

Continental Table 16. per guest.

Assorted Baked Goods — Muffins, sweet breads, coffee cakes and pastries.

Locally-made Yogurt and Granola | Fresh Fruit Salad

Fresh-squeezed Orange Juice | Grapefruit Juice | Cranberry Juice

Breakfast Sandwich & Burrito Table 17. per guest.

Assorted Breakfast Sandwiches | Breakfast Burritos

Breakfast Potatoes | Fresh Fruit Salad

Fresh-squeezed Orange Juice | Grapefruit Juice | Cranberry Juice

Classic Breakfast Table 20. per guest.

Cheesy Scallion Scrambled Eggs | Bacon and Maple Sausage | Breakfast Potatoes

Breakfast Breads and Coffee Cakes | Fresh Fruit Salad

Fresh-squeezed Orange Juice | Grapefruit Juice | Cranberry Juice

Brunch Table 25. per guest.

Scrambled Eggs — Melted leeks and fontina cheese.

Grand Marnier and Marcona Almond Baked French Toast

White chocolate whipped cream and New Hampshire maple syrup.

Baked Haddock — Artichokes and balsamic macerated tomatoes.

Caesar Salad — House-made croutons.

Crispy Bacon | Sweet Italian Sausage | Red Potato & Leek Hash

Granola Berry Compote Yogurt Parfaits | Berries & Whole Fruit

Sliced Melons | Grapefruit Brûlées | Baked Pastries

Assorted Juices | Fresh-brewed Coffee and Tea

Breakfast Table Extras Priced per guest.

Croissants 3. | Bagels and Assorted Cream Cheese 4.

Avocado Toast 6. | Apple Cider Donuts 5.

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

Priced per guest. | 50-guest minimum. | Based on a two-hour service.

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

House-made Cookie Jar 7. per guest.

Assorted Cookies, Brownies, and Dessert Bars
With a Flavored Milk Station 3. Additional per guest.

Snack Attack 9. per guest.

Warm Pretzel Bites — *Whole-grain mustard Gouda sauce.*
House-made Kettle Chips | Bourbon Bacon Popcorn

Healthy Snack 9. per guest.

Locally-made Yogurt | Granola | Whole Fruit and Fresh Berries
Hard-boiled Eggs — *Cage-free*

Farmer's Baby Vegetable Crudités 7. per guest.

Served with house-made herb dip and hummus.

Donut Cart 9. per guest.

Apple Cider Donuts | Warmed Caramel | Apple Slices | Warm and Chilled Apple Cider

Ice Cream Shoppe 8. per guest.

Common Man-made Vanilla and Chocolate Ice Creams
Hot Fudge | Fresh Whipped Cream | Assorted Toppings

With additional ice cream flavors or Common Man root beer, 3. Additional per guest.

Assorted house-made cookies, 3. Additional per guest.

Beverages 1.99. per guest.

Assorted Chilled Sodas | Bottled Water

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Barn-Made



PLATED LUNCHES

Priced per guest. | 50-guest minimum. | Available 11 AM–3 PM

Our Plated Lunches include:

*Artisan rolls, whipped butter, one salad choice,
fresh seasonal vegetable, chef's choice of starch,
The Barn's white chocolate mousse brownie bite mini parfaits,
locally-roasted Common Man Joe fair trade coffee, teas and assorted sodas.*

Salads

Choose one.

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

Fork and Knife Caesar — Petite romaine heart with aged Parmesan cheese,
house-made croutons and Caesar dressing with white balsamic anchovies.

The Barn Salad — Lemon and olive oil-dressed arugula, slow-roasted tomatoes,
shaved red onion, kalamata olives, shaved Asiago cheese and spiced pumpkin seeds.

Entrees

Choose two.

Grilled Steak Tips — Topped with roasted pepper and onions. 27. per guest.

Atlantic Salmon — Lemon scallion pesto. 27. per guest.

New England Style Haddock — Lobster cream sauce. 26. per guest.

Chicken and Olives — Marinated in olives with lemon and thyme. 26. per guest.

Roasted Chicken — Creamy leeks. 26. per guest.

Eggplant, Tomato, Mozzarella, and Pesto Napoleon 24. per guest.

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may increase the risk of foodborne illness, especially if you have certain medical conditions.



LUNCH BUFFET TABLES FOR CHOOSING

Priced per guest. | 50-guest minimum. | Available 11 AM–3 PM.

Prices are based on a two-hour service.

Our Buffet Lunches include:

*Artisan rolls, whipped butter, one soup or salad choice,
two or three entrée choices, fresh seasonal vegetable, choice of starch,
The Barn's white chocolate mousse brownie bite mini parfaits,
locally-roasted Common Man Joe fair trade coffee, teas and assorted soft drinks.*

Two Entrées 28. per guest | Three Entrées 31. per guest

Soups & Salads

Choose one.

Spring Pea Soup — *Citrus crème fraîche.*

Beef and Bean Chili — *Served with accoutrements.*

Butternut Basil Bisque — *Chipotle crème.*

Roasted Fennel Bisque — *Crispy pancetta.*

Traditional New England Clam Chowder

Tomato Basil Bisque — *Parmesan croutons.*

Mixed Greens Salad — *Shaved Parmesan cheese, candied pecans,
cherry tomatoes and cucumbers with house vinaigrette.*

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

Roasted Beets and Goat Cheese — *Mixed greens tossed with lemon vinaigrette.*

The Barn Salad — *Lemon and olive oil-dressed arugula, slow-roasted tomatoes,
shaved red onion, kalamata olives, shaved Asiago cheese and spiced pumpkin seeds.*

Starch

Choose one.

Buttermilk Scallion Mashed Potatoes | **Wild Rice Pilaf**

Rosemary-Roasted Fingerling Potatoes

The Barn's House-made Macaroni and Cheese *Additional 3. per guest.*

Entrées

Choose two or three.

Braised Beef Short Ribs

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

Pork Loin — *Bacon bourbon gastrique.*

Statler Roasted Chicken — *Creamy leeks.*

Statler Chicken — *Tzatziki sauce and tomatoes.*

New England Style Haddock — *Lobster cream sauce.*

Oven-Roasted Atlantic Salmon — *Lemon scallion pesto.*

Crispy Polenta — *Roasted vegetable tomato ragout.*

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SPECIALTY LUNCH BUFFET TABLES

Priced per guest. | 50-guest minimum. | Available 11 AM–3 PM.

Prices are based on a two-hour service.

Includes locally-roasted Common Man Joe fair trade coffee, teas and assorted soft drinks.

White Mountain Delicatessen 24. per guest.

Choose two subs. | Foot-long Subs — Additional 4. per guest.

Italian | Italian Farmhouse Meatball | Chicken Parmesan

Philly Cheese Steak | Fresh Mozzarella and Tomato

Turkey, Cole Slaw, Swiss Cheese and Thousand Island Dressing

Roast Beef, Boursin Cheese, Aged Cheddar and Caramelized Onions

Garden Salad — *House-made ranch or vinaigrette.*

Potato Salad | Cole Slaw | House-made Kettle Chips | Chef Dave's Pickles

Cookies and Brownies

The Pemigewasset 25. per guest.

Garden Salad — *House-made ranch or vinaigrette.*

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

Served with Grilled Sides

Marinated Flank Steak | Chicken | Salmon | Portabella Mushrooms

The Barn's House-made Macaroni and Cheese | Marinated Roasted Vegetable Platter

Cookies and Brownies

Fiesta Lunch Table 24. per guest.

Cilantro and Lime-Marinated Chicken and Beef | Blackened Shrimp

Sautéed Onions and Peppers | Beans & Rice | Tomatoes | Shredded Lettuce

Shredded Cheddar | Sour Cream | Salsa | Guacamole | Hard and Soft Taco Shells

Churros with Dipping Sauce

Add Soup or Chili 4. per guest.

Choose one.

Butternut Squash Bisque | Tomato Bisque

Traditional New England Clam Chowder | Common Man Beef and Bean Chili

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BEFORES

Hors d'Oeuvre Displays

Raw Bar 17. per guest.

Oysters | Little Neck Clams | Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce
Lemons | Tabasco® Sauce | Red Wine Mignonette

Must be guaranteed at your full guest count — partial guest counts may not be applied.

Oyster shucking performed by a uniformed chef. 100.

Lobster Tails Additional 10. per guest.

Alaskan King Crab Legs market price.

Cheese and Charcuterie Display 9. per guest.

Cheese | Charcuterie | Seasonal Preserves | Nuts | Berries | Grapes | Crackers | French Bread Crostini

Farmhouse Fondue 6. per guest.

Melted Cheese | Crusty Farmhouse Bread | Crisp Sliced Apples

Farmer's Baby Vegetable Crudité 7. per guest.

Crispy Raw Veggies | House-Made Herb Dip | Hummus

Seasonal Marinated Vegetable Platter 7. per guest.

Seasonal Fresh Fruit Display 6. per guest.

Mezze Platter 8. per guest.

Hors d'Oeuvre Stations

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

Lobster Corn Chowder Station 9. per guest.

House-made with fresh lobster meat. Served with sweet corn bread.

The Barn's House-Made Macaroni and Cheese Station 14. per guest.

Uncommon | Buffalo Chicken | Lobster

Pesto Parmesan Pasta Wheel 7. per guest.

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

Udon Noodle Bar 14. per guest.

Sesame and Soy-Marinated Beef and Chicken | Sautéed Vegetables | Udon Noodles

Topped with Your Choice — Crab Rangoon | Spring Roll

Served in a Barn-branded Chinese take-out box with chop sticks.

Build-Your-Own Sushi Martini Bar 14. per guest.

Begin with a martini glass and a scoop of sticky white or brown rice. Add: Tuna Poke | Shrimp Salmon | Teriyaki Steak | Teriyaki Chicken | Avocado | Radish | Kimchi | Cucumber | Edamame
Pickled Cabbage | Carrot Straws | Shiitake Mushrooms | Pickled Ginger | Chili Garlic
Wasabi Aioli | Wakame Salad | Soy Sauce | Sriracha | Wasabi Peas | Scallions
Wonton Crisps | Nori Crisps | Black and White Sesame Seeds

Flavored Water Station 3. per guest.

Choice of two — Blueberries | Cinnamon Sticks with Apples | Strawberry | Cucumber | Lemon | Lime

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Sushi Martini



Passed Hors d'Oeuvres

Priced per 100 pieces.

Fish 'n Chips — served in a bag with Barn-made tartar sauce.....	325.
Lobster Arancini	425.
Asian Lobster Summer Rolls — with julienne vegetables and miso vinaigrette.....	425.
Ahi Tuna Poke — Wonton crisps.	375.
Phyllo Basil Shrimp — Apricot gastrique.....	400.
Seared Salmon Squares — Bourbon glaze.....	300.
Mini Crab Cakes — Lemon basil aioli.....	325.
Puffed Rice Shrimp — Citrus soy glaze.....	400.
Jumbo Shrimp Cocktail — Horseradish cocktail sauce and fresh lemon.	375.
Scallops Wrapped in Bacon — Blueberry balsamic glaze.....	375.
Mini Beef Wellington — with Béarnaise.....	350.
Rare Beef Crostini — Boursin, roasted red peppers and arugula.....	375.
BBQ Pulled Pork — served on combread.....	325.
Pork Potstickers — Soy reduction sauce.....	325.
Tandoori Lamb Sliders — Raita sauce and feta cheese.....	375.
Sesame Beef Satay — Soy reduction sauce.....	325.
Sesame Chicken Satay — Thai peanut dipping sauce.....	325.
Duck Foie Gras Spring Rolls.....	325.
Bang Bang Chicken.....	350.
Chicken, Leek and Mushroom Mornay Phyllo Cups.....	275.
Cranberry, Brie and Prosciutto Crostini	275.
Honey-Whipped Goat Cheese, Prosciutto & Fig Crostini.....	325.
Pear, Prosciutto and Honey	275.
Bacon-Wrapped Brussels Sprouts.....	275.
French Onion Cheesy Crostini.....	275.
Caprese Skewers — Grape tomatoes, basil and mozzarella with balsamic drizzle.....	250.
New Hampshire Mushrooms, Caramelized Onions and Mozzarella Bruschetta	350.
Zucchini Garlic Parmesan Cakes — served with roasted tomato sour cream.	275.
Veggie Potstickers — Soy reduction sauce.....	275.
Lentil Cake — Aioli and arugula pesto.....	250.
Sriracha Deviled Eggs — topped with wasabi pea dusting.....	250.
Medjool Dates — Mascarpone cheese and marcona almonds.....	275.
Thai Green Curry Cauliflower Bites — sprinkled with cashew dust.....	250.
Vegetable Summer Rolls	275.
Sweet Potato Gratin Bites — with a sesame Sriracha.....	275.

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FARM-TO-TABLE

Family-Style Dinners

Priced per guest.

Our Farm-to-Table selections include:

Crusty farm bread, whipped butter, house-made pickled vegetables served in mason jars on all tables, coffee and tea station.

Substitute an appetizer course for the soup or salad course for an additional 5. per guest.

See a complete list of course selections on the following pages.

Stable 65. per guest.

One soup or salad plated course, two family-style entrée courses and two family-style side courses.

Coop 75. per guest.

One soup or salad plated course, one appetizer plated course, two entrée family-style courses and two family-style side courses.

Weathervane 90. per guest.

One soup or salad plated course, one appetizer plated course, two entrée family-style courses, two family-style side courses and the buffet-style dessert embellishments course.

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Soup & Salad Course Selections

Plated individually.

SALAD COURSE

Caprese Salad

Fresh mozzarella and tomato on a bed of mixed greens with basil and a drizzle of aged balsamic.

The Barn Salad

Lemon and olive oil-dressed arugula, slow-roasted tomatoes, shaved red onion, kalamata olives, shaved Asiago cheese and spiced pumpkin seeds.

Steakhouse Wedge Salad

Crisp iceberg wedge, crumbled Gorgonzola cheese and creamy bleu cheese dressing, topped with crisp bacon and shaved red onion.

Mixed Greens

Shaved Parmesan cheese, candied pecans, cherry tomatoes and cucumber ribbons with house vinaigrette.

Fork and Knife Caesar

Petite romaine heart with aged Parmesan cheese, house-made croutons and Caesar dressing with white balsamic anchovies.

Roasted Beets and Goat Cheese

On Bibb lettuce tossed with lemon vinaigrette.

SOUP COURSE

Watermelon Gazpacho

Spring Pea Soup

Citrus crème fraîche and olive oil drizzle.

Traditional New England Clam Chowder

Lobster Corn Chowder

Additional 3. per guest.

Butternut Bisque — *with chipotle crème.*

Tomato Basil Bisque — *with roasted garlic.*

Roasted Fennel Bisque — *with crispy pancetta.*

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Appetizer Course Selections

Plated individually.

- Warmed Burrata — *Brûléed peaches, crispy pancetta and arugula.*
New Hampshire Mushrooms Over Polenta Cake — *Shaved Asiago.*
Crispy Pork Belly — *Sweet potato purée and blueberry gastrique.*
Roast Curried Lamb — *Mint and carrot purée.*
Southern Style Pickled Shrimp
Gnocchi — *with a sage brown butter sauce.*
Open-Faced Lobster and Asparagus Ravioli Additional 6. per guest.
Seared Scallops — *with a thyme butter.* Additional 5. per guest.

Family-Style Side Course Selections

VEGETABLE SIDE COURSES

- Prosciutto-Wrapped Asparagus Bunches Additional 2. per guest.
Roasted Root Vegetable Medley — *Carrots, turnips and parsnips.*
Roasted Beets
Roasted Brussels Sprouts and Bacon
Garlicky Green Beans
Roasted Butternut Squash
Traditional Three-Bean Salad
Mediterranean Chickpea Salad
Roasted Asiago Broccoli and Cauliflower
Sautéed Zucchini and Summer Squash
Roasted Mushroom and Sweet Peas
Braised Kale and Sweet Corn

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STARCH SIDE COURSES

Rosemary-Roasted Fingerling Potatoes
Buttermilk Scallion Mashed Potatoes
Maple-Roasted Sweet Potatoes
Lyonnaise Potatoes
Traditional Potato Salad — *with celery seed.*
Bleu Cheese and Bacon Potato Gratin Additional 2. per guest.
Wild Rice Pilaf
Ancient Grain and Quinoa Blend
Cranberry Couscous
Creamy Goat Cheese and Leek Polenta
Mushroom Risotto
The Barn's House-Made Macaroni and Cheese

Family-Style Entrée Course Selections

Quinoa and Boursin Cheese-Stuffed Sweet Bell Peppers
Portabella Stack — *Wilted spinach, roasted tomatoes and goat cheese.*
Stuffed Acorn Squash — *Ancient grain and Quinoa blend with cranberries, pecans and maple drizzle.*
Cauliflower Rice Edamame Stir-Fry
Eggplant, Tomato, Mozzarella and Pesto Napoleon
Buttermilk Fried Chicken — *Peppered white gravy.*
Brined Bourbon BBQ Chicken
Seared Chicken Tzatziki — *with tomatoes.*
Grilled Chicken — *Strawberry scallion salsa and beurre blanc.*
Roasted Chicken — *Creamy leeks.*
Chicken and Olives — *Marinated in olives with lemon and thyme.*
Fennel-Rubbed Roast Pork Loin — *Bacon bourbon gastrique.*
Falling-off-the-Bone Pork Ribs
Maple-Glazed Baked Ham
Grilled Flank Steak — *Chimichurri sauce.*
Herb-Crusted Sirloin — *Au jus with horseradish cream sauce.*
Bourbon Steak Tips
Bison Meatloaf — *Poblano and Cheddar cheese.*
Braised Beef Short Ribs Additional 5. per guest.
Bleu Cheese-Crusted NY Sirloin Additional 5. per guest.

Continued...

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Family-Style



Bacon-Wrapped Filet Mignon Additional 7. per guest.

Lemon Herb Trout

Seared Atlantic Salmon — *Lemon scallion pesto.*

Poached Salmon — *Side of raita sauce.*

Seafood Risotto

Baked Haddock — *Lobster cream sauce.*

Haddock — *Tomato, olive and artichoke tapenade.*

New England Crab Cake — *Spicy remoulade.*

Halibut en Papillote Additional 7. per guest

Lazy Man's Lobster Additional 7. per guest.

Buffet-Style Desserts

Dessert Embellishments

15. per guest.

Coconut Macaroons | Assorted House-Made Fudge Bites

Profiteroles | Gluten-Free Whoopie Pies

Dessert Shooters

Chocolate-Covered Strawberries | Dessert Bars

The Barn's House-Made Barks and Brittles

The Barn's White Chocolate Mousse Brownie Bite Mini Parfaits

Mini Dessert Embellishments

9. per guest.

Assorted House-Made Fudge Bites | Profiteroles

Gluten-Free Whoopie Pies | Dessert Shooters

Dessert Bars | Coconut Macaroons

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Sweet!



THEMED TABLES

Priced per guest.

Our Themed Tables include a coffee and tea station.

New England Lobster Bake 75. per guest.

New England Clam Chowder

House-Made Buttermilk Biscuit

Mixed Greens — *House vinaigrette.*

Sweet Corn on the Cob (Available when in season.)

Steamed Mussels and Clams

Boiled Red Potatoes — *Butter and parsley.*

Grilled Kielbasa

Whole, 1¼ Pound Lobsters — *Drawn butter.*

Blueberry Buckle

BBQ Chicken Additional 5. per guest.

The Barn BBQ 60. per guest.

House-Made Jalapeño Cheddar Corn Bread — *Honey butter.*

Mixed Greens — *House vinaigrette.*

Coleslaw

Baked Beans

Scallion Potato Salad

Sweet Corn on the Cob (Available when in season.)

Brined Bourbon BBQ Chicken

Falling-off-the-Bone Pork Ribs

House-Made Veggie Burgers

Nilla Wafer Banana Puddin'

Grilled Atlantic Salmon Additional 5. per guest.

Bourbon Steak Tips Additional 6. per guest.

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DINNER BUFFET TABLES FOR CHOOSING

Priced per guest.

Our Buffet Tables include:

Crusty farm bread, whipped butter, two selections from the soup and salad offerings, two selections from the vegetable and starch offerings, The Barn's white chocolate mousse brownie bite mini parfaits and a coffee and tea station.

Two Entrées: 55. per guest. | Three Entrées: 60. per guest.

Add a Barn Station to accompany your buffet. See page 19 for options.

Plated Soup or Salad Course Additional 2. per guest.

Soups & Salads

Select two.

Watermelon Gazpacho

Tomato Basil Bisque — *Parmesan croutons.*

Roasted Fennel Bisque — *Pancetta.*

Spring Pea Soup — *Citrus crème fraîche.*

Butternut Bisque — *Chipotle crème.*

Mixed Greens Salad — *Shaved Parmesan cheese, candied pecans, cherry tomatoes and cucumbers with house vinaigrette.*

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

Roasted Beets and Goat Cheese — *Mixed greens tossed with lemon vinaigrette.*

The Barn Salad — *Lemon and olive oil-dressed arugula, slow-roasted tomatoes, shaved red onion, kalamata olives, shaved Asiago cheese and spiced pumpkin seeds.*

Traditional Three-Bean Salad

Mediterranean Chickpea Salad

Vegetables & Starches

Select two.

Sweet Corn on the Cob (Available when in season.)

Roasted Root Vegetable Medley — *Carrots, turnips and parsnips.*

Roasted Brussels Sprouts and Bacon

Garlicky Green Beans

Roasted Asiago Broccoli and Cauliflower

Sautéed Zucchini and Summer Squash

Roasted Mushrooms and Sweet Peas



Local Produce



Rosemary-Roasted Fingerling Potatoes
Buttermilk Scallion Mashed Potatoes
Maple-Roasted Sweet Potatoes
Traditional Potato Salad — *with celery seed.*
Wild Rice Pilaf
The Barn's House-Made Macaroni and Cheese

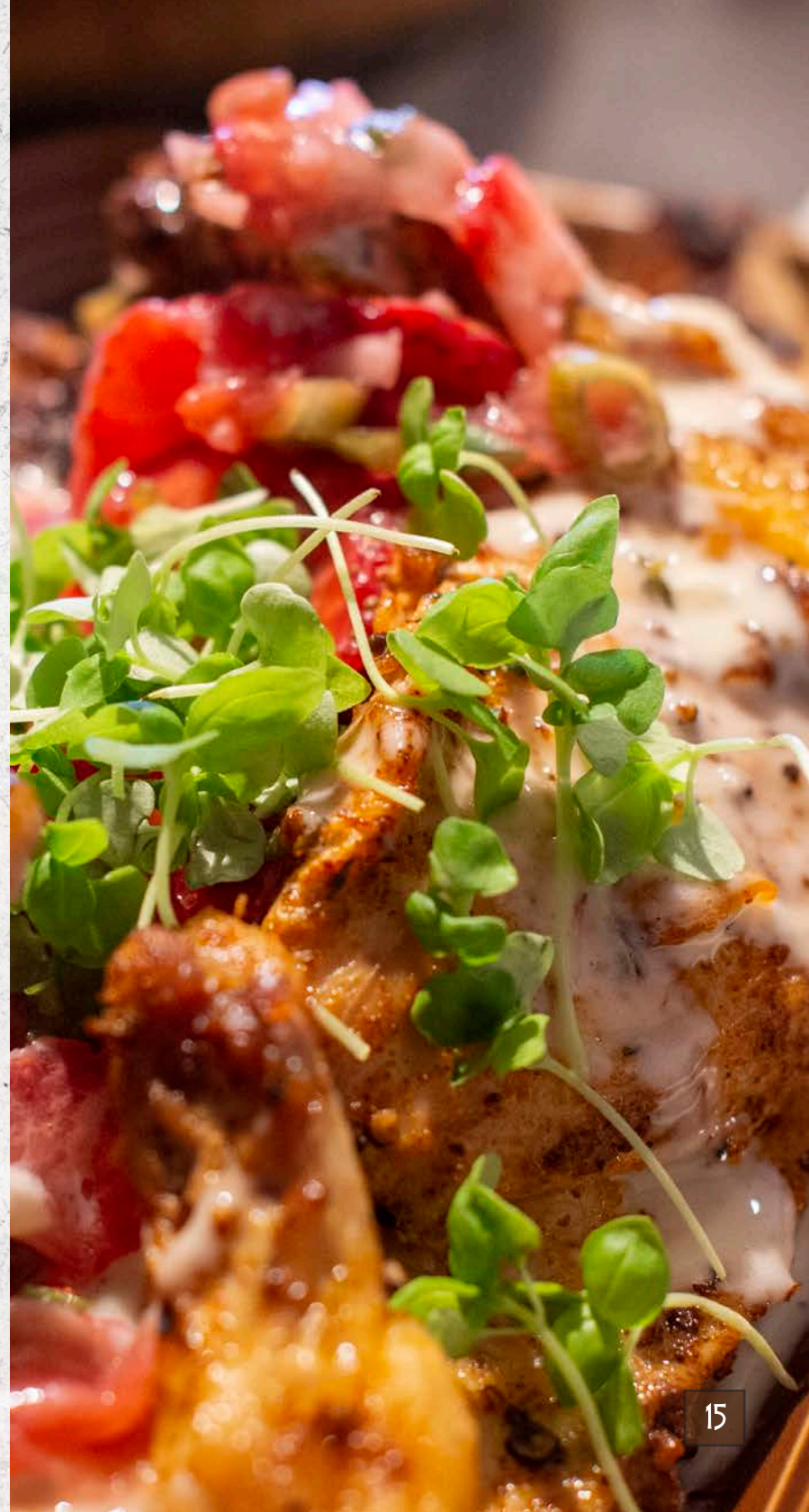
Entrées

Select two or three.

Cauliflower Rice Edamame Stir-Fry
Crispy Polenta and Roasted Vegetable Tomato Ragout
Eggplant, Tomato, Mozzarella and Pesto Napoleon
Buttermilk Fried Chicken — *Peppered white gravy.*
Seared Chicken Tzatziki — *with tomatoes.*
Roasted Chicken — *Creamy leeks.*
Fennel-Rubbed Roast Pork* — *Bacon bourbon gastrique.*
Maple-Glazed Baked Ham*
Grilled Flank Steak* — *Chimichurri sauce.*
Sliced Herb-Crusted Sirloin* — *Au jus with horseradish cream sauce.*
Bourbon Steak Tips
Seared Atlantic Salmon — *Lemon scallion pesto.*
Baked Haddock — *Lobster cream sauce.*
New England Crab Cake — *Spicy remoulade.*

*Chef carving available for additional fee. 100.

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may increase the risk of foodborne illness, especially if you have certain medical conditions.



PLATED DINNERS

Priced per guest.

Our Plated Dinners include:

*Crusty farm bread, whipped butter, choice of salad or soup,
The Barn's white chocolate mousse brownie bite mini parfaits,
chef's vegetable selection, choice of one starch and a coffee and tea station.*

Appetizer Selections

- New Hampshire Mushrooms Over Polenta Cake** — *Shaved Asiago*. 5. per guest.
- Crispy Pork Belly** — *Sweet potato purée and blueberry gastrique*. 7. per guest.
- Roast Curried Lamb** — *Mint and carrot purée*. 7. per guest.
- Gnocchi** — *with a sage brown butter sauce*. 5. per guest.
- Southern Style Pickled Shrimp** 5. per guest.
- Seared Scallops** — *with a thyme butter*. 5. per guest.
- Lobster Corn Chowder** 7. per guest.

Soups and Salads

Select one.

Watermelon Gazpacho

Spring Pea Soup — *Citrus crème fraîche.*

Traditional New England Clam Chowder

Butternut Bisque — *Chipotle crème.*

Tomato Basil Bisque — *Parmesan croutons.*

Roasted Fennel Bisque — *Crispy pancetta.*

Caprese — *Fresh mozzarella and tomato on a bed of mixed greens
with basil and a drizzle of aged balsamic.*

The Barn Salad — *Lemon and olive oil-dressed arugula, slow-roasted tomatoes,
shaved red onion, kalamata olives, shaved Asiago cheese and spiced pumpkin seeds.*

Steakhouse Wedge — *Crisp wedge of iceberg, crumbled Gorgonzola cheese,
creamy bleu cheese dressing, crisp bacon and shaved red onion.*

Mixed Greens Salad — *Parmesan cheese, candied pecans,
cherry tomatoes and cucumber ribbon with house vinaigrette.* Additional 2. per guest.

Fork and Knife Caesar — *Petite romaine heart with aged Parmesan cheese, house-made croutons and
Caesar dressing with white balsamic anchovies.*

Roasted Beets and Goat Cheese — *Mixed greens tossed with lemon vinaigrette.*

Warmed Burrata Salad — *Brûléed peaches, crispy pancetta and arugula.* Additional 5. per guest.

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may increase the risk of foodborne illness, especially if you have certain medical conditions.



Starches

Select one.

Buttermilk Scallion Mashed Potatoes
Rosemary-Roasted Fingerling Potatoes
Maple-Roasted Sweet Potatoes
Wild Rice Pilaf

The Barn's House-Made Macaroni and Cheese
Bleu Cheese and Bacon Potato Gratin Additional 2. per guest.
Creamy Goat Cheese and Leek Polenta Additional 2. per guest.

Entrées

Select up to two entrées.

Third Entrée Choice — Additional 2. per guest.

Cauliflower Rice Edamame Stir-Fry 45. per guest.
Stuffed Sweet Bell Peppers — Quinoa and Boursin cheese. 45. per guest.
Portabella Stack — Wilted spinach, roasted tomatoes and goat cheese. 45. per guest.
Eggplant, Tomato, Mozzarella and Pesto Napoleon 45. per guest.
Seared Chicken Tzatziki — with tomatoes. 50. per guest.
Grilled Chicken — Strawberry scallion salsa and beurre blanc. 50. per guest.
Roasted Chicken — Creamy leeks. 50. per guest.
Chicken and Olives — Marinated in olives with lemon and thyme. 50. per guest.
Fennel-Rubbed Roasted Pork Loin — Blueberry balsamic gastrique. 50. per guest.
Sliced Herb-Crusted Sirloin — Au jus with horseradish cream sauce. 55. per guest.
Bourbon Steak Tips 55. per guest.
Bison Meatloaf — Poblano and Cheddar cheese. 50. per guest.
Bleu Cheese-Crusted NY Sirloin 60. per guest.
Bacon-Wrapped Filet Mignon 65. per guest.
Lemon Herb Trout 50. per guest.
Seared Atlantic Salmon — Lemon scallion pesto. 50. per guest.
Haddock — Tomato, olive and artichoke tapenade. 50. per guest.
New England Crab Cake — Spicy remoulade. 50. per guest.
Halibut en Papillote 65. per guest.
Lazy Man's Lobster 70. per guest.
Braised Short Ribs 58. per guest.
Short Ribs & Shrimp — with a chimichurri sauce. 72. per guest.
Filet Mignon & Crab-Stuffed Lobster Tail 85. 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.



Children's Plated Menu

Menu is intended for children under 12.

Priced per child.

Select only one for all children.

Petite Filet Mignon

Starch, vegetable, and a fruit cup. 25. per child.

The Barn's House-Made Macaroni and Cheese

With vegetable and a fruit cup. 20. per child.

Grilled Chicken Breast

Tater tots, vegetable, and a fruit cup. 20. per child.

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BARN STATIONS

*Priced per guest. | Chef's attendant fee of 100. per station.
You must select a minimum of four stations (two of which MUST be carving stations)
and order for the guaranteed number of guests attending.*

Add to a Barn Buffet Table

Chef's dinner stations include:

Artisan rolls, whipped butter, and a coffee and tea station.

Soup Station

15. per guest. | Choice of three.

Spring Pea Soup — Citrus crème fraîche. | **Roasted Fennel Bisque** — Crispy pancetta.

Beef and Bean Chili — Served with accoutrements.

Traditional New England Clam Chowder

Butternut Bisque — Chipotle crème. | **Tomato Basil Bisque** — Parmesan croutons.

Lobster Corn Chowder — Sautéed lobster.

Salad Station

12. 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.

The Barn Salad — Lemon and olive oil-dressed arugula, slow-roasted tomatoes,
shaved red onion, kalamata olives, shaved Asiago cheese and spiced pumpkin seeds.

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

Pasta Station

26. per guest. | Choice of three pastas and a single protein for one pasta selection.

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

Cheese Tortellini — Alfredo sauce.

Penne and Marinara — Fresh basil and aged Parmesan.

Cavatappi and House-made Pesto Cream Sauce — Aged Parmesan.

Four Cheese Ravioli and Wild Mushroom Alfredo Sauce

Gemelli and Sautéed Vegetables — Artichoke hearts, tomatoes,
baby spinach and roasted garlic sauce.

Shrimp Scampi — served on linguini.

Choose one protein to add to one pasta selection

Shrimp and Scallops | **Chicken** | **Meatballs** | **Sweet or Spicy Italian Sausage**

Continued...

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



BARN STATIONS

Continued

Carving Station

31. per guest. | Choice of two.

Baked Country Ham — *Assorted mustards.*

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

Roast Sirloin of Beef — *Mushroom cabernet sauce.*

Fennel-Rubbed Pork Loin — *Bacon bourbon gastrique.*

Poached Salmon — *Creamy cucumber dill sauce.*

Roast Beef Tenderloin — *Garlic demi-glace.* Additional 5. per guest.

Add a Vegetable 5. per guest. and/or **Add a Starch** 5. per guest.

A seasonal vegetable and/or choice of one starch.

Chef's Choice of Seasonal Vegetable

Rosemary-Roasted Fingerling Potatoes

Buttermilk Scallion Mashed Potatoes

Wild Rice Pilaf

Add a Bread Board 5. per guest.

Artisan Crusty Baguette

Flavored Butter | **Whipped Butter** | **Spicy Olive Oil**

Basil-Infused Olive Oil | **Balsamic** | **Aged Parmesan Cheese**

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

*Please consult with our sales department on guest minimums.
Your minimum order per item MUST be at least half of your guest count.*

Hot Chocolate Bar 6. per guest.

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

Flavored Coffee Bar 6. per guest.

Common Man Joë fair trade coffee | Flavored Syrups | Sugars
Rock Candy Swizzle Sticks | Cinnamon Sticks | House-Made Whipped Cream

Pretzel Wall 6. per guest.

Hot Pretzels — Salted | Everything Seasoned | Cinnamon-Sugared
Gouda Cheese Sauce | Beer Cheese | Whole Grain Mustard | Vanilla Glaze

S'mores Charcuterie Board 7. per guest.

Marshmallows | Graham Crackers | Chocolate-covered Graham Crackers
Peppermint Patties | Reese's® Peanut Butter Cups
Hershey's® Milk Chocolate Candy Bars | Bamboo Skewers

Trail Mix Bar 7. per guest.

Build your own bagged trail mix:

Peanuts | Cashews | Pretzels | Chex® Mix | Raisins | Craisins | Sunflower Seeds
M&M's® | Chocolate Chips | Mini Marshmallows
Cinnamon Toast Crunch® | Coconut Chips

DESSERTS

*Please consult with our sales department on guest minimums.
Your minimum order per item MUST be at least half of your guest count.*

Assorted Cookies, Brownies and Dessert Bars 7. per guest.

Chocolate Covered Strawberries 5. per guest.

Common Man-Made Ice Cream — Assorted half pints. 4. per guest.

Continued...



Sweet and Salty



DESSERTS

Continued

Build-Your-Own Sundae Bar 8. per guest.
Common Man-Made Vanilla and Chocolate Ice Cream
Hot Fudge | House-Made Whipped Cream | Assorted Toppings

Sundae Extras

• Old-Fashioned Common Man Root Beer — for ice cream floats.
Additional 2. per guest.
Assorted House-Made Cookies. Additional 2. per guest.

House-Made Assorted Mini Cupcakes 2. per guest.

House-Made Full-Size Cupcakes 4. per guest.

Donut Cart 8. per guest.

Cider Donuts | Warmed Caramel | Apple Slices | Warm and Chilled Apple Cider

Dessert Embellishments 15. per guest.

Coconut Macaroons | Assorted House-Made Fudge Bites | Profiteroles
Gluten-Free Whoopie Pies | Dessert Shooters | Chocolate-Covered Strawberries
Dessert Bars | The Barn's House-Made Barks and Brittles
The Barn's White Chocolate Mousse Brownie Bite Mini Parfaits

Mini Dessert Embellishments 9. per guest.

Assorted House-Made Fudge Bites | Profiteroles | Gluten-Free Whoopie Pies
Dessert Bars | Dessert Shooters | Coconut Macaroons

House-Made Pie Bar 8. per guest.

Spring & Summer

Strawberry Rhubarb | Key Lime | Coconut Cream | Blueberry

Fall & Winter

Apple | Chocolate Cream | Winter Pecan | Fruits of the Forest

Italian Cookie Bar 9. per guest.

Amaretto | Italian Ricotta | Pizzicati Cookies with Raspberry, Apricot and Fig Filling
Sesame Cookies | Italian Rainbow Cookies | Mini Cannolis

Delizioso!!



LATE-NIGHT SNACKS

Priced per 100 pieces

Swedish or Italian Meatballs. 225.

Chicken Tenders 225.

Served with celery, carrot sticks and choice of two sauces:

Buffalo | Teriyaki | Sweet Chili | BBQ | Honey-Mustard | Ranch

Mini Grilled Cheese Sandwiches and Tomato Soup Shooters. 200.

Potato Skins — Cheddar, bacon, scallions and sour cream. 250.

Flatbread Pizzas — Caramelized Onion | Margherita | BBQ Chicken | Pepperoni. 200.

The Barn's House-Made Macaroni and Cheese Bites — Breaded and deep-fried. 225.

French Toast Sticks — Crispy French toast and pure New Hampshire maple syrup. 225.

Churros — Chocolate and caramel dipping sauce. 200.

Snack Bars & Stations

Priced per guest. | Please consult with our sales department on guest minimums.

Your minimum order per item MUST be at least half of your guest count.

French Fry Bar 8. per guest.

French Fries | Sweet Potato Fries | Poutine Sauce | Cheese Curds | Bacon Bits
Sriracha Ketchup | Maple Syrup | Garlic Aioli | Mustard Sauce

Build Your Own Late-Night Slider Station 15. per guest.

Select Two — BBQ Pulled Pork | Buttermilk Fried Chicken

Cheeseburger or Veggie Burger | Assorted Fixin's

Udon Noodle Bar 14. per guest.

Chef attendant fee 100.

Sesame and Soy-Marinated Beef and Chicken | Sautéed Vegetables | Udon Noodles

Topped with Your Choice — Crab Rangoon | Spring Roll

Served in a Barn-branded Chinese take-out box with chop sticks.

Mini Taco Bar 12. per guest.

Cilantro and Lime-Marinated Beef, Fish and Chicken | Onions | Peppers

Rice | Beans | Traditional Mexican Fixings | Mini Corn Taco Shells

The Barn's House-Made Macaroni and Cheese Station 14. per guest.

Chef attendant fee 100.

Uncommon | Buffalo | Lobster

Popcorn Bar 4. per guest.

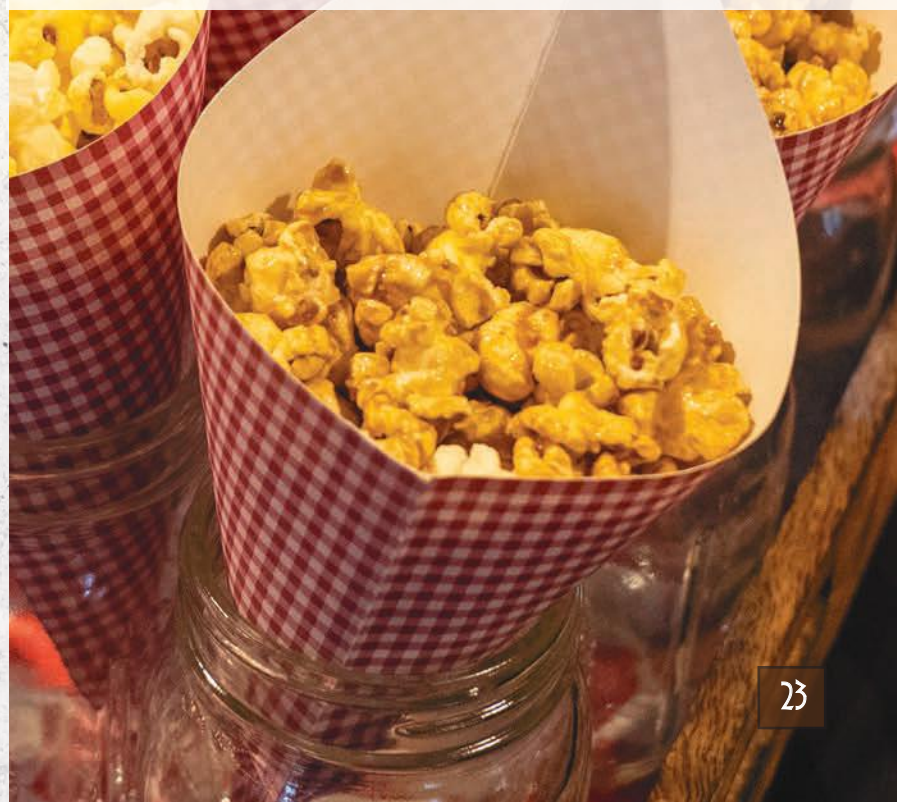
Kettlecorn | Butter | Cheddar | Caramel

House-Made Chocolate Chip Cookie Station 6. per guest.

Warm Cookies | Flavored Milk



Popcorn Bar



CHEERS!

- 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.
- 8.5% NH Sales tax and 22% service charge is added to all beverage sales.
- 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 onto a licensed property.
- Specialty wines and beer not listed must be ordered by the case one month prior to your event.

BUBBLES FOR TOASTING *Priced by glass / bottle.*

Zardetto Prosecco Brut 7. — Prosecco and 5% Chardonnay. Fresh, fragrant aromas and a delicately soft and harmonious taste. A quintessential aperitif wine.

Chloe Prosecco 9. / 34. — Bursting with fresh fruit and fine bubbles, with notes of peach, green apple, citrus and white flowers.

La Vieille Ferme Reserve Sparkling Rosé 9. / 34. — Delicate peach core with raspberry hints and fine bubbles. Nose of raspberry and strawberry giving way to freshness, acidity and roundness on the palate.

Veuve Clicquot 115. bottle — Fine, persistent sparkle and golden color. Complex nose of apple, citrus and caramel is followed by full flavors and elegance, crispness and a slightly spicy finish.

House Bubbles Toast 5. | **Sparkling Cider** 3. | **Ginger Ale** 2.

COMMON MAN PRIVATE LABEL WINES FROM CALIFORNIA *Priced by glass/bottle 8. / 30.*

White Zinfandel | Chardonnay | Pinot Grigio
Merlot | Cabernet Sauvignon

SANGRIAS & CHAMPAGNE PUNCHES 9.

(Minimum 20 guests)

Available at the bar or passed during cocktail hour.

Must be pre-ordered with a guaranteed guest count and paid for in advance.

Red Sangria — Red wine, cranberry juice, orange juice, peach schnapps and triple sec.

White Sangria — White wine, raspberry vodka, cranberry juice, pineapple juice, orange juice and fresh berries.

Spiked Apple Cider — White wine, caramel vodka and apple cider.

Champagne Punch — Sparkling wine, orange juice and pineapple-strawberry purée.

SPECIALTY WINES *Priced by glass / bottle*

Crossings Sauvignon Blanc..... 11. / 42.
J Lohr Riverstone Chardonnay..... 9. / 34.
Benzinger Chardonnay..... 8. / 30.
Bogle Essential Red..... 8. / 32.
Chloe Pinot Grigio..... 9. / 34.
Frisk Prickly Riesling..... 8. / 30.
Angeline Pinot Noir..... 9. / 34.
Tribute Cabernet Sauvignon..... 9. / 34.

PLATINUM WINES *Priced by glass / bottle*

Girls in the Vineyard Sauvignon Blanc 12. / 46.
Joel Gott Merlot..... 11. / 38.
Josh Reserve Cabernet Sauvignon..... 12. / 42.
Decoy Rosé..... 11. / 42.
Barone Fini Pinot Grigio..... 10. / 38.
Hess Shirttail Creek Chardonnay..... 10. / 38.
Firestead Willamette Pinot Noir..... 11. / 42.

CELLAR WINES

Priced by bottle

Available for wine service or
to add to a hosted bar by the bottle.

Santa Margherita Pinot Grigio..... 50.
Sonoma Cutrer RRV Chardonnay..... 52.
Rombauer Chardonnay..... 72.
Chateau Montelena Chardonnay..... 100.
Prisoner Blindfold White..... 90.
Peter Paul Live Free or Die Pinot Noir..... 52.
Earthquake Cabernet..... 54.
Prisoner Napa Red Wine..... 90.
Silver Oak Alexander Valley
Cabernet Sauvignon..... 155.
Caymus Napa Valley
Cabernet Sauvignon..... 150.
Loveblock Sauvignon Blanc..... 63.
Elouan Chardonnay..... 60.



Red Sangria



The pricing below is based on a single liquor cocktail. Multiple-liquor cocktails will be charged accordingly.

TIER 1 LIQUORS

Priced up to 9.

Absolut
Absolut Citron
Stolichnaya
(Vanil, Razberi)
Bacardi
Captain Morgan
Malibu
Tanqueray
Beefeater
Canadian Club
Sailor Jerry
Seagram's 7
Southern Comfort
Jack Daniel's
Jim Beam
Jose Cuervo Gold
Jose Cuervo Silver
Kahlua
Triple Shot Vodka
Triple Sec

*Variety of flavored
liquors available.*

TIER 2 LIQUORS

Priced up to 10.

Knob Creek Bourbon
Tito's Handmade Vodka
Ketel One
Bombay Sapphire
Crown Royal
Kahlua
Maker's Mark
Mount Gay
Dewar's
JW Red
Baileys
Milagro Silver
Milagro Reposado
B&B
Sambuca
Fragelico
Chambord

TIER 3 LIQUORS

Priced up to 15.

Bee's Knees Gin
Grey Goose
Jameson
Amaretto Disaronno
Cointreau
Campari
Common Man
Ginger Vodka
Hendrick's
Patrón Silver
Common Man Woodford
St. Germain
Willett Bourbon
JW Black
Common Man
Whistle Pig Rye
Remy Martin VSOP
Glenlivet 12
Glenfiddich 12
Grand Marnier

BEER SELECTIONS

Priced up to 9.

Bottle/Can 6.-10.

Budweiser
Bud Light
Miller Lite
Samuel Adams
Blue Moon
Corona
Corona Light
Stella Artois
603 Common Man IPA
Switchback Ale
Great Rythym
Squeeze IPA
Guinness Draft Can
Moat Boneshaker
Brown Ale

Non-Alcoholic 5.- 8.

Kaliber
Just the Haze

Draft 5.- 8.

Only available at
lower-level bar.

Common Man Ale
Coors Light
Allagash White

Local craft beers available.

HARD SELTZERS & HARD CIDERS 7.-9.

High Noon
Truly
White Claw
Woodchuck Cider

OPEN BAR OPTIONS

Priced per guest

	1st Hour	Full Reception*
Beer, House Wine, Non-Alcoholic Beverages	20.	35.
Beer, Specialty and House Wine, Non-Alcoholic Beverages	23.	38.
Beer, House Wine, Tier 1 Liquors	25.	52.
Beer, House Wine, Tier 1 & 2 Liquors	27.	56.
Full Bar — All Options	29.	60.
Non-Alcoholic Beverages for guests under 21 years of age ...	5.	5.

**Full reception = 5.5 hours of open bar service.*



On Tap

GOLDEN HUES PLACE SETTINGS

An added touch of elegance!

Additional 8. per setting.

Or individually:

Additional 4. per five-piece flatware set.

Additional 2. per charger. | Additional 2. per goblet.

To bring a special radiance to your tables,
The Barn on the Pemi offers gold plate chargers paired with
gold flatware and cobalt blue or amber glass goblets
to beautifully complement the flowers and decor of your personal theme.

Just ask your sales and events manager.



Bring the bling!



BARN BASICS

Barn features:

- Three-story windows which flood the space with natural light.
- Dance floor.
- Grand staircase leading to the second floor.
- Built-in table risers allowing every guest to truly be a part of the event.
- Two bars (one on each level).
- Fieldstone fireplace.
- Air conditioning / heating systems to comfortably accommodate events year-round.
- Elevator and handicapped-accessible.

Décor includes:

- Cross-back bistro chairs.
- White-washed handmade farm tables.
- Round tables covered with ivory floor-length linens.
- Rustic chandeliers and accent bistro lighting provide a warm patina.

Grounds feature:

Three sets of double French doors on the Barn's first floor lead out to...

- A flag stone terrace framed by birch trees.
- Wonderful views of the surrounding mountains. It is an ideal setting for a cocktail reception. For an additional fee, a tent may be added.
- A path leads from The Barn to our Tiny Cabins and seasonal greenhouse.

RENTING THE BARN & GREENHOUSE

The Barn (year-round) and Greenhouse (early May–November) are available for social events (500. for a 6 hour time frame) and conferences (750. for an 8 hour time frame which includes projection screens on both the first and second floor, microphone and projector). Please get in touch with our event planners at (603) 536-3515 and theBarnSales@theCman.com for details and availability.

CONFIGURATION	FIRST FLOOR	SECOND FLOOR
DIMENSIONS	83' x 41'	35' x 26'
Dining Style	120 guests	220 guests
Theater Style	160 guests	N/A
Classroom Style	100 guests	180 guests
Exhibit/ Tradeshow Style	30 tables	20 tables

FINE PRINT

Linens — Our ivory house linens (napkins and tablecloths) are included in the rental fee. Linens in a variety of colors are available for an additional fee of 12. per tablecloth and 2. per napkin.

Elegant specialty linens are available for an additional fee. Inquire about options with our sales department.

Decorative Items — The Barn does not provide centerpieces, cake cutting sets, favors, place cards and other items not referenced as included here.

Taxes and Gratuities — 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.

Guest Count — A guaranteed guest count is required 14 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.

Reservation Fee and Contract — A deposit in the amount of the Barn rental fee is required to reserve your event and secure your event date. This deposit must be returned with your signed contract.

Food Deposit & Balance — A payment of half the estimated food and beverage total is required three months prior to the date of your event. Final payment is due two weeks prior to the event, after we receive your guaranteed guest count (please see above).

Deposits and Payment — All deposits are non-refundable. Discounted Common Man gift cards and bonus cards may not be used as payment for events.

Cancellations — If you cancel your non-wedding event within 30 days of the event date, you will be charged 50% of the cost of food in addition to the non-refundable deposit. If you cancel your non-wedding event within seven days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.





SERVICE PROVIDERS

We've gathered this list of tried-and-true 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!

Cakes

The Barn on the Pemi Plymouth (603) 536-3515 TheBarnSales@theCman.com

Cigar Bar

The Barn's Premium

Cuban Seed Hand-Rolled Cigars (603) 536-3515

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

Fireworks Show

Hell's Gate Fireworks Rumney (603) 273-7403 hellsgatedisplayfireworks.com

Flowers

Clementina Floral Co Thornton (603) 747-9790 clementinafloral.co

The Fuchsia Peony Ashland (603) 968-3059 thefuchsiapeony.com

Lakes Region

Floral Studio Laconia (603) 524-1853 lakesregionfloralstudio.com

Lotus Floral Designs Pembroke (603) 491-4063 lotusfloraldesigns.com

Riverstone Florals Gilford (603) 498-5469 riverstoneflorals.com

Simple Bouquets Tilton (603) 286-7200 simplebouquets.com

White Birch

Floral Studio Hampstead (603) 770-9356 whitebirchfloralstudio.com

Ice Carvings

Ice Designs by Jeff Day Sanbornton (603) 286-9558 icedesigns-nh.com

Justice of the Peace

Lisa Parker (603) 491-7613 lisavt@comcast.net

Martha Clement (603) 520-8219 martha@metrocast.net

Live Wedding Painter

Erin Micozzi Boston (978) 758-9907 erinmicozzi.com

Makeup, Spa Treatments and Other Services

Now offering a Get Ready Room for your wedding party!

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

Music

Ceremony & Cocktail Hour Music

Jordan Tirrell Duo New Hampshire (603) 377-0400 jordantwmusic.com

David Lockwood, Piano Plymouth (603) 726-1802 davidlockwoodmusic.com

Alix Raspe, Harpist Nashua (203) 252-7913 alixraspe.com

David William Ross, Guitar Keene davidwilliamross.com

Strings for All Occasions New England (603) 793-6518 stringsforalloccasions.com

Vintage String Music Boston (978) 414-5341 vintagestringmusic.com

Paul Warnick, Guitar Lakes Region (603) 393-7280 paulwarnickmusic.com

Chris White Lakes Region (603) 530-2927 trueentertainment.org

DJs

Chuck Noel DJ Nashua (978) 376-9864 djchucknoel.com

Get Down Tonight

Entertainment Salem (603) 890-1204 getdowntonight.com

Continued...

Music *Continued*

DJs (continued)

La Bella and the Beat Dover (603) 343-8870 labellaandthebeat.com
Nazzy Entertainment DJs Concord (603) 965-6200 nazzydjs.com

DJs/Live Music

Sweep the Leg Entertainment Concord (617) 821-8432 sweepthelegentertainment.com

Live Music

Boston Common Band (617) 840-5580 bostoncommonband.com
Chris White Band Lakes Region (603) 530-2927 trueentertainment.org
Greg Sowa,
Wedding Entertainer Manchester (603) 685-4229 djgregsowa.com
A Main Event Londonderry (603) 434-8293 amainevent.com
Music Management Bands Boston (617) 489-7600 musicmanage.com
NRG Entertainment Hooksett (603) 566-4511 nrgentertainment.com
Silver Arrow Band (720) 937-5185 silverarrowband.com
Wilson Stevens Bands Boston (978) 256-0360

Photo Booths

Firework Photobooth Co. Boston (347) 674-0813 fireworkphotobooth.com
Photo Booth
Picture Company (603) 593-3881 photoboothpicture.company
Photobooth Planet New Hampshire (802) 727-0002 photoboothplanet.com

Photographers

26 North Studios Haverhill, MA (781) 605-8090 26northstudios.com
A Photographic
Memory Manchester (888) 436-8648 apmnh.com
Allison Clarke Photography Bedford (603) 714-3442 acphoto.com
Barry Alley Photography Manchester (617) 680-1670
barryalleyphotography.smugmug.com
Breonna Wells Photography Rochester (603) 973-3340 breonnawells.com
Caitlin Page Photography Wolfeboro (714) 401-8635 caitlinpagephotography.com
Ends of the Earth
Innovations Photography (603) 361-5643 endsoftheearthinnovations.com
Hinkley Photo Plymouth (603) 738-4613 hinkleyphoto.com
Kate & Keith Kittery, ME (978) 743-9073 kateandkeithphotography.com
Michael Cirelli
Photography Manchester (603) 490-1366 cirellivworks.com

Michelle Eaton
Photography Plymouth (603) 340-1724 michelleeatonphotography.com
NH Images Nashua (603) 566-7911 nhimages.com
Robin Easler
Photography Tilton (603) 451-8330 robineaslerphotography.com

Transportation

The Barn Trolleys (2) Plymouth (603) 536-3515
Abby Limousine Service Rumney (603) 786-9313 abbylimo.com
ASL Limousine (603) 630-8229 ASLlimousineofNH.com
Molly The Trolley Laconia (603) 569-1080 wolfeborotrolley.com
Durham School Bus Thornton (603) 726-2037
First Student Bus Moultonboro (603) 476-5564

Videographers

Billodeau Video Concord billodeauvideo.com
NH Images
Wedding Films Nashua (603) 566-7911 nhimages.com
Hindsight
Wedding Films Barrington (603) 545-2256 hindsightweddingfilms.net



Contact us...

The Barn sales and events department
is waiting to help you plan your special day.

603-536-3515

603-536-2200

theBarnSales@theCman.com

theBarnEvents@theCman.com

theBarnEventCoordinator@theCman.com

TheBarnonthePemi.com

Follow us on Facebook and Instagram
[@thebarnonthepeimi](#)

341 Daniel Webster Highway
Plymouth, NH 03264

Exit 24 off I-93 to Route 3 North

