

# YOUR BARN Wedding





# THE BARN FOOD TRUCK

*Let our creative Barn cuisine come to you – and your guests.*



## Sample Menu Options

- Korean Tacos
- Street Corn Nachos
- Seasonal Empanadas
- Spicy Chicken and Grilled Steak Tacos
- BBQ Pulled Chicken or Pulled Pork with  
Uncommon Mac 'n Cheese
- Hot Dogs – Classic | Chili | Cheese
- New England Seafood Rolls – Lobster | Shrimp
- Common Man-Made Ice Cream
- Half Pints | Sandwiches | Waffle Cones

## Seasonal Offerings

- Flavored Shaved Ice (Spring/Summer)
- House-Made Soups (Fall)

**Pre-Event Refreshments,  
Cocktail Hour, Late-Night Snacks,  
or All of the Above!**

**Have another creative idea for incorporating  
our Barn Food Truck into your event?**

*Talk with your event manager about options, menus, and pricing.*



# THE BARN *On the Pemi*



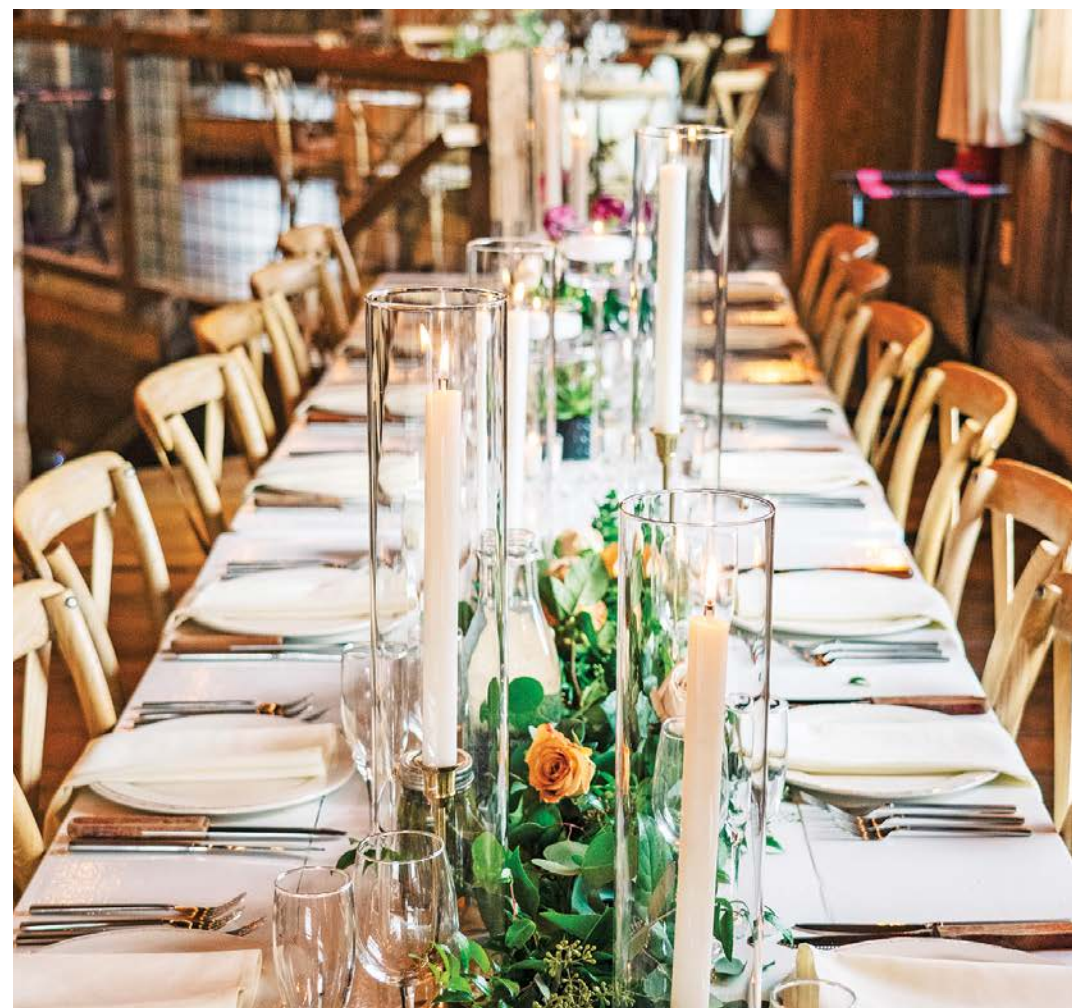
The newest addition to The Common Man's distinctly New Hampshire family spent the last 177 years or so housing livestock and storing potatoes on the Peverly Farm in the historic village of Canterbury, NH. Keeping true to our Yankee ways, we salvaged this treasure, lovingly took it apart — board by board, 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 houses and The Cabin in the Woods. We can host your guests locally at The Common Man Inn & Spa and The Lodge, both located just up the road, and shuttle them to and from The Barn in our antique trolleys.

*We welcome your inquiries and bookings at (603) 536-3515 and [theBarnSales@theCman.com](mailto:theBarnSales@theCman.com).*

The Barn and Barn Tasting Event food photos throughout this book are by Michael Cirelli of Michael Cirelli Photography, unless credited otherwise.



*What once was old is new again...*





# 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** 15. 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



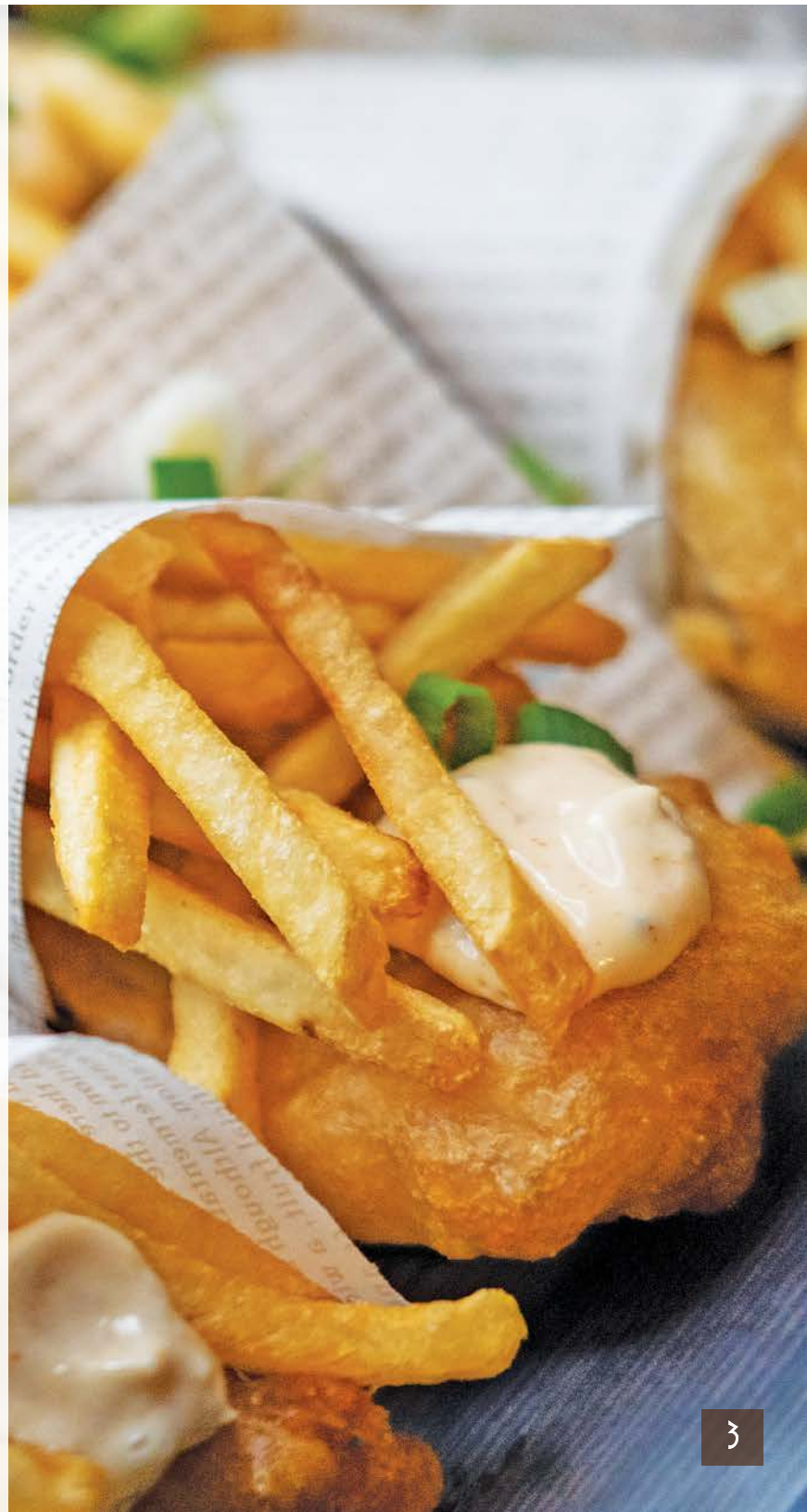


## Passed Hors d'Oeuvres

Priced per 100 pieces.

Clams Casino .....	425.
Oysters Rockefeller .....	425.
Duck Fat Chip — with <i>crème fraîche</i> and caviar.....	425.
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 cornbread.....	325.
Pork Pot Stickers — Soy reduction sauce.....	325.
Thai Sticky Meatballs.....	325.
Lamb Lollipop — with rosemary marinade and topped with garlic tzatziki.....	375.
Sesame Beef Satay — Soy reduction sauce.....	325.
Chicken Pad Thai — served with mini chop sticks.....	325.
Duck Foie Gras Spring Rolls.....	350.
Bang Bang Chicken.....	350.
Chicken Tostadas — served with guacamole.....	325.
Street Corn Empanadas.....	300.
Cranberry, Brie, and Prosciutto Crostini.....	275.
Fried Goat Cheese Bites — served with a spicy honey.....	275.
Parmesan Cheese Crisp with Truffle Pea Mousse — topped with <i>crème fraîche</i> and micro greens.....	300.
Bacon-Wrapped Brussels Sprouts.....	275.
Onion Soup Purses.....	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 Pot Stickers — Soy reduction sauce.....	275.
Lentil Cake — Aioli and arugula pesto.....	250.
Sriracha® Deviled Eggs — topped with wasabi pea dusting.....	250.
Eggplant Tapenade — in zucchini blossom.....	325.
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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may increase the risk of foodborne illness, especially if you have certain medical conditions.





# GOLDEN HUES PLACE SETTINGS

*An added touch of elegance!*

Additional 5. per setting.

**Or individually:**

Additional 4. per five-piece flatware set.

Additional 1.50 per person blue or amber glass water goblets.

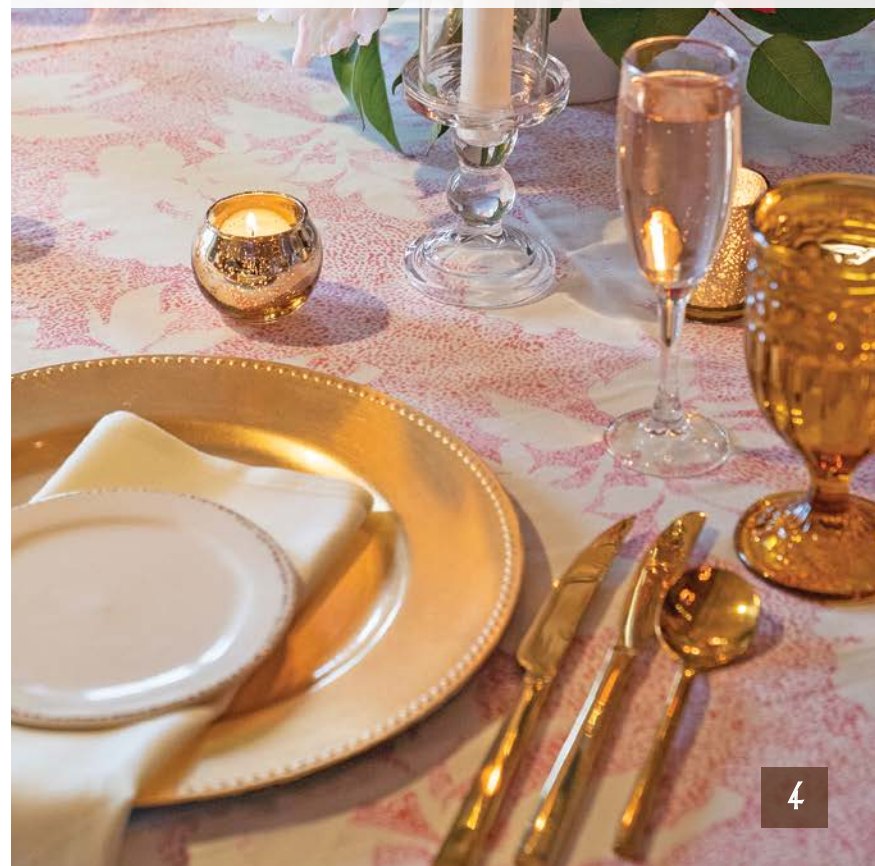
Additional 2. per charger.

To bring a special radiance to your tables,  
The Barn on the Pemi offers gold plate chargers paired with  
gold flatware and colored water tumblers to beautifully complement  
the flowers and decor of your personal theme.

**Just ask your sales and events manager.**



*Bring the bling!*





# 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 hearts with aged Parmesan cheese, house-made croutons, and Caesar dressing with white balsamic anchovies.*

#### Roasted Beets and Goat Cheese

*On mixed greens tossed with lemon vinaigrette.*

#### Spinach Salad

*Strawberries, goat cheese, and toasted almonds with a raspberry vinaigrette.*

### SOUP COURSE

#### Cream of Mushroom Soup

#### 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.

**Seafood Tower** — *Oysters, little neck clams, jumbo shrimp cocktail, and jumbo lump crab meat served with lemons, Tabasco® sauce, horseradish cocktail sauce, and red wine mignonette.*

Additional 19. 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
- Lyonnais 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
- The Barn's House-made Lobster Macaroni and Cheese  
Additional 5. per guest.

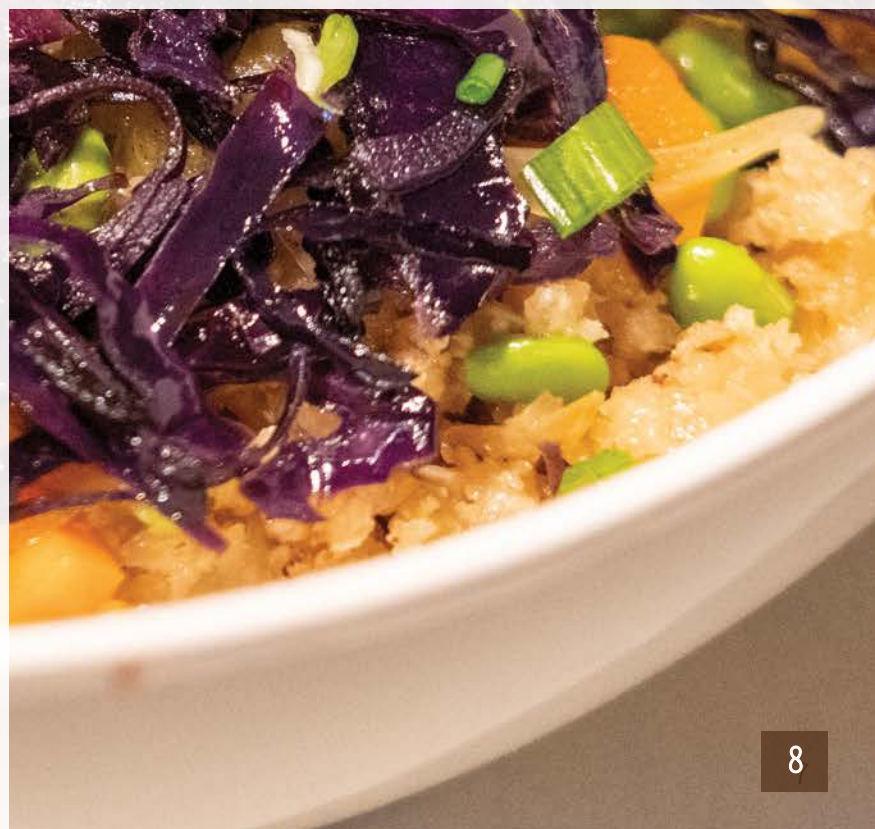
### Family-Style Entrée Course Selections

- Quinoa and Boursin Cheese-Stuffed Sweet Bell Peppers
- Portabella Stack – *Wilted spinach, roasted tomatoes, and goat cheese.*
- Stuffed Acorn Squash – *Ancient grain 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.
- Porter House Steak – *served table-side French service with au poivre, horseradish, and chimichurri sauces.*  
Additional 7. per guest.

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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.*

**Seared Scallops** — *Lemon caper sauce.* Additional 3. per guest.

**Chilean Sea Bass** — *with miso glaze.* 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 | 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

Whoopie Pies | Dessert Shooters

Dessert Bars | Coconut Macaroons

MINI  
DESSERT  
EMBELLISHMENTS  
ASSORTED FUDGE  
PROFITEROLES  
WHOOPIE PIES  
DESSERT SHOOTERS  
DESSERT BARS  
COCONUT  
MACAROONS



Sweet!



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# 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 Biscuits** — *Honey butter.*
- 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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# 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 16 for options.**

Plated Soup or Salad Course Additional 2. per guest.

## *Soups & Salads*

*Select two.*

### **Cream of Mushroom Soup**

**Tomato Basil Bisque** — *Parmesan croutons.*

**Roasted Fennel Bisque** — *Pancetta.*

**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.*

**Spinach Salad** — *Strawberries, goat cheese, and toasted almonds with a raspberry vinaigrette.*

**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**

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*Local Produce*





Sautéed Zucchini and Summer Squash  
Roasted Mushrooms and Sweet Peas  
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  
The Barn's House-made Lobster Macaroni and Cheese  
Additional 5. per guest.

## 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 sauce and 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.*

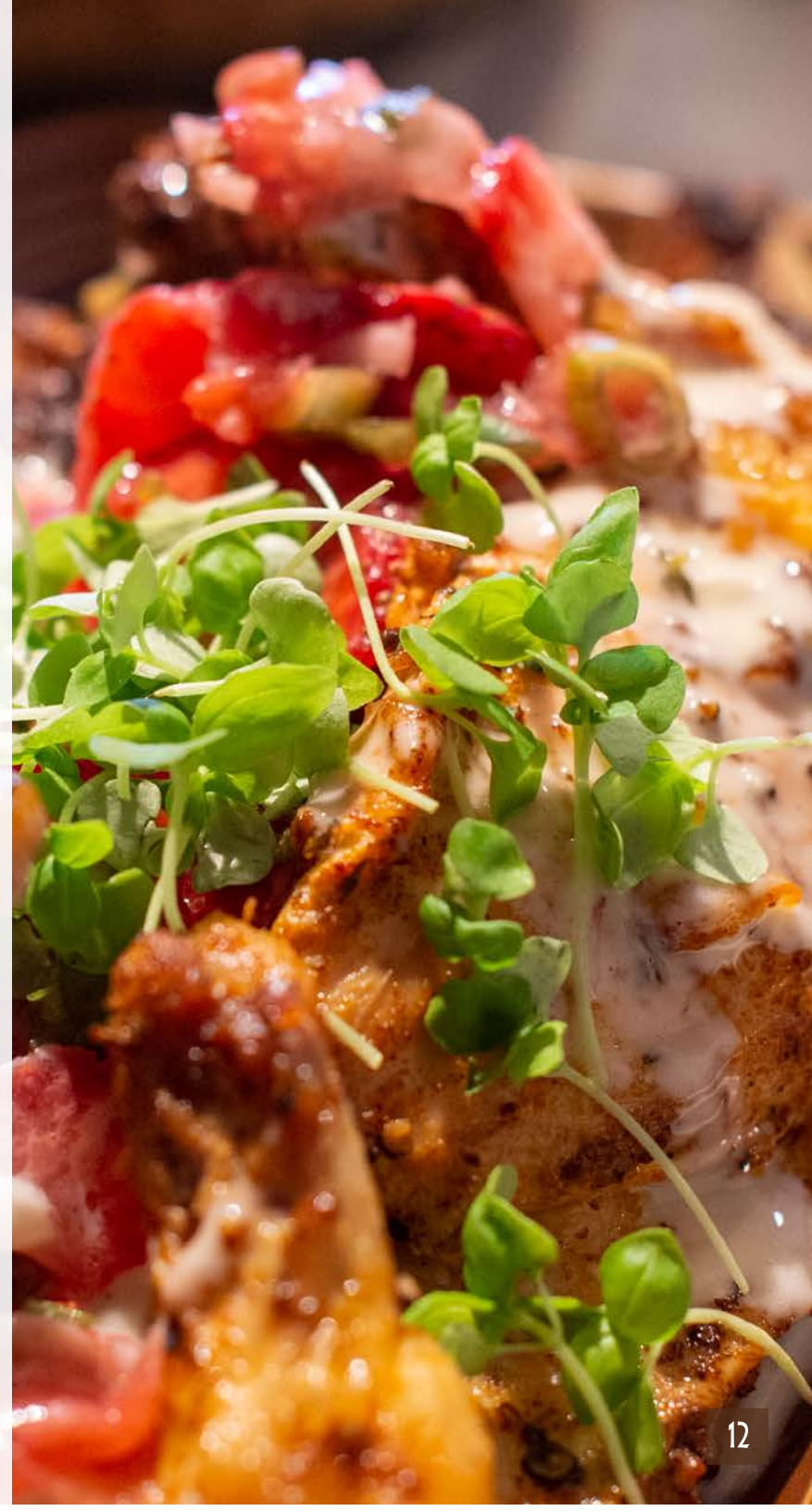
\*Chef carving available for additional fee. 100.

## Dessert

*Served buffet-style.*

The Barn's White Chocolate Mousse Brownie Bite Mini Parfaits

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# 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.

**Seafood Tower** — *Oysters, little neck clams, jumbo shrimp cocktail, and jumbo lump crab meat served with lemons, Tabasco® sauce, horseradish cocktail sauce, and red wine mignonette.*

*Additional 19. per guest.*

## *Soups and Salads*

*Select one.*

**Cream of Mushroom Soup**

**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.*

**Spinach Salad** — *Strawberries, goat cheese, and toasted almonds with a raspberry 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.*

**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 hearts 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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## 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 sauce and 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.
- Seared Scallops — Lemon caper sauce. 55. per guest.
- Chilean Sea Bass — with miso glaze. 65. per guest.
- Lazy Man's Lobster 70. per guest.
- Braised Short Ribs 60. per guest.
- Short Ribs & Shrimp — with a chimichurri sauce. 72. per guest.
- Filet Mignon & Crab-Stuffed Lobster Tail 85. per guest.

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## 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.*

### **Chicken Tenders**

*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, The Barn's white chocolate mousse brownie bite mini parfaits, and a coffee and tea station.*

## Soup Station

*15. per guest. | Choice of three.*

**Cream of Mushroom | Traditional New England Clam Chowder**

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

**Roasted Fennel Bisque** — *Crispy pancetta.* | **Beef and Bean Chili** — *Served with accoutrements.*

**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.*

## The Barn's Grilled Cheese Station

*17. per guest.*

**Brie and Apple Grilled Cheese** — *on sourdough.*

**Mozzarella, Tomato, and Pesto Caprese Grilled Cheese** — *on brioche.*

**Bacon, Cheddar, and Caramelized Onion Grilled Cheese** — *on farmhouse white.*





## 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

## 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.

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**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**

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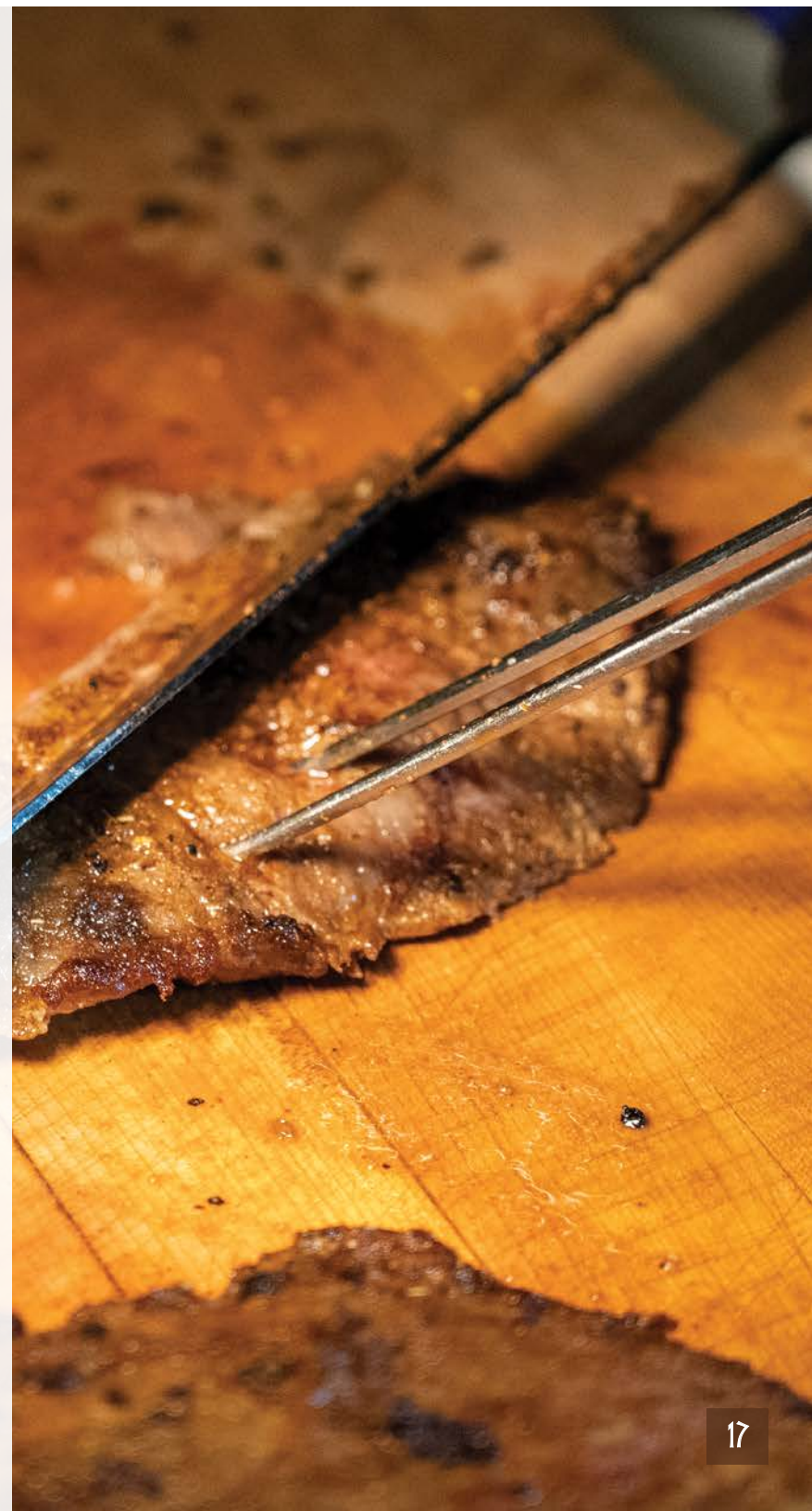
**Add a Bread Board** 5. per guest.

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 | Flavored Syrups | Caramel Sauce  
Chocolate Chips | Sprinkles | Peppermint Sticks  
Pirouette Cookies | Chocolate-Covered Pretzel Rods

### **Flavored Coffee Bar** 6. per guest.

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

### **'Tie the Knot' Pretzel Wall** 6. per guest.

Hot Pretzels: Salted | Everything Seasoned | Cinnamon-Sugared | Mini Pretzel Bites  
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** 7. per guest.

House-baked Snickerdoodle | Chocolate Chip | Oatmeal Raisin

### **Brownies and Dessert Bars** 7. per guest.

### **Chocolate Covered Strawberries** 5. per guest.

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



## Trail Mix Bar





**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

**Specialty Festive Donuts** 6. per guest.

*Choice of four (4).*

Chocolate Oreo® & Peanut Butter Drizzle | Maple Bacon | Jelly | Glazed  
Boston Cream | Chocolate Coconut | M&M | Salted Caramel | Moose Tracks

**Dessert Embellishments** 15. per guest.

Coconut Macaroons | Assorted House-Made Fudge Bites | Profiteroles  
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 | 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.

Pizzicati Cookies with Raspberry, Apricot, and Fig Filling | Biscotti  
Italian Butter Cookie | Pizzelles | 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



## Udon Noodle Bar





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

*Chef attendant fee 100.*

Uncommon | Buffalo Chicken | Lobster

**Popcorn Cart** 5. per guest.

White Chocolate | Butter | Cheddar | Caramel

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

Warm Cookies | Flavored Milk

**Hot Dog Cart** 10. per guest.

All-Beef Ball Park® Hot Dogs

Traditional Toppings: Ketchup | Yellow Mustard | Grain Mustard | Relish

Chopped Onions | Sauerkraut | Jalapeños

**The Barn's Grilled Cheese Station** 17. per guest.

Brie and Apple Grilled Cheese – *on sourdough.*

Mozzarella, Tomato, and Pesto Caprese Grilled Cheese – *on brioche.*

Bacon, Cheddar, and Caramelized Onion Grilled Cheese – *on farmhouse white.*

**Candy Shop** 8. per guest.

Cotton Candy "Spun Before Your Eyes" | Assorted Penny Candies



## 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** 8. / 30. — 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.-10.

(Minimum 40 guests.) Available at the bar or passed during cocktail hour. Must be pre-ordered with a guaranteed guest count and paid for in advance.

**Traditional Red & White Sangrias** — Red or white wine, assorted juices, schnapps, and triple sec.

**Pomegranate Ginger Sangria** — Red wine, pomegranate juice, blackberry brandy, and triple sec. Topped with ginger beer.

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

**Peach Basil Sangria** — White wine, peach purée, apricot brandy, peach schnapps, and basil simple syrup. Topped with soda water.

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

**Spiked Hot Apple Cider** — Jim Beam, hot apple cider, and an orange slice.

## 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.
La Viéille Ferme Rosé.....	9. / 34.

## PLATINUM WINES *Priced by glass / bottle*

Josh Reserve Cabernet Sauvignon.....	12. / 42.
Decoy Rosé.....	11. / 42.
Barone Fini Pinot Grigio.....	10. / 38.
Hess Shirtail Creek Chardonnay .....	10. / 38.
Firestead Willamette Pinot Noir.....	11. / 42.
William Hill Merlot.....	10. / 38.

## 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
- Bacardi
- Canadian Club
- Captain Morgan
- Hornito's Plata
- Jack Daniel's
- Jim Beam
- Kahlua
- Malibu
- Sailor Jerry
- Seagram's 7
- Stolichnaya Razberi
- Stolichnaya Vanil
- Southern Comfort
- Tanqueray
- Triple Shot Vodka
- Triple Sec

Variety of flavored liquors available.

**TIER 2 LIQUORS**

Priced up to 10.

- Baileys
- Bombay Sapphire
- Chambord
- Crown Royal
- Dewar's
- Frangelico
- JW Red
- Ketel One
- Maker's Mark
- Milagro Reposado
- Milagro Silver
- Mount Gay
- Sambuca
- Tito's Handmade Vodka
- Vida Mezcal

**TIER 3 LIQUORS**

Priced up to 15.

- Amaretto Disaronno
- Barr Hill Gin
- Campari
- Casamigos Blanco
- Cointreau
- Common Man Woodford
- Common Man Whistle Pig Rye
- Glenfiddich 12
- Glenlivet 12
- Grand Marnier
- Grey Goose
- Hendrick's
- Jameson
- JW Black
- Knob Creek Bourbon
- Patrón Añejo
- Patrón Silver
- Remy Martin VSOP
- St. Germain
- Willett Bourbon

**BEER SELECTIONS**

Priced up to 10.

- Bottle/Can 6.-10.**
- 603 Common Man IPA
  - Allagash White
  - Bud Light
  - Budweiser
  - Corona
  - Corona Light
  - Great Rythym Squeeze IPA
  - Michelob Ultra
  - Miller Lite
  - Moat Boneshaker Brown Ale
  - Stella Artois
  - Switchback Ale

**Non-Alcoholic 6.- 8.**

- Kaliber
- Just the Haze

**Draft 8.-10.**

Only available at lower-level bar.

- Allagash White
- Common Man Ale
- Coors Light
- Smuttynose IPA

Local craft beers available.

**HARD SELTZERS & HARD CIDERS 9.-10.**

- High Noon Vodka Seltzer
- High Noon Tequila Seltzer
- Truly
- White Claw
- Woodchuck Cider



On Tap

**OPEN BAR OPTIONS — priced per guest**

	1st Hour	Full Reception*
Beer, House Wine, Non-Alcoholic Beverages .....	22.	36.
Beer, Specialty and House Wine, Non-Alcoholic Beverages .....	25.	40.
Beer, House Wine, Tier 1 Liquors.....	26.	53.
Beer, House Wine, Tier 1 & 2 Liquors.....	28.	57.
Full Bar — All Options.....	30.	60.
Non-Alcoholic Beverages for guests under 21 years of age ...	5.	5.

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

**HIGH-END SPIRITS**

- Angel's Envy..... 20.
- Angel's Envy Rye..... 24.
- Patrón El Cielo..... 32.
- Don Julio 1942..... 42.
- Johnnie Walker Blue..... 54.

**CIGAR OFFERINGS**

- Purito..... 5.
- Churchill..... 10.
- Flor de Tampa Sublime ..... 20.
- Don Ramon 1942 Series..... 20.



# BEAUTIFULLY BARN-BAKED CAKES & CUPCAKES

*Let our Barn Baker create your simple yet elegant  
wedding cake for your special day!*

## Cutting Cakes

Naked or Simply Frosted

Provide your flowers and /or cake topper.

6" – Starting at 80.

8" – Starting at 100.

2 Tier – Starting at 160.

## Mini Cupcakes

Minimum of 75 per flavor.

2. per cupcake.

## Full Size Cupcakes

Minimum of 50 per flavor.

4. per cupcake.





# WEDDING PARTY BAGEL BOX



## ***Never skip breakfast!!***

*Delivered to you while getting ready.*

*Priced per person 13. | Delivery charge 50. | 10-person minimum*

### **Bagel Box Breakfast includes:**

*Ten sliced bagels with assorted cream cheeses, fresh fruit, granola, and yogurt with a box of Common Man Joe and assorted fresh fruit juices.*

### **ADD ONS**

*Additional 6. per guest.*

*Add smoked salmon, capers, red onion, and diced hard-boiled eggs.*

*Additional 3. per guest.*

*Muffins, pastries, and sweet breads.*

## *A Toast!*

*Add Mimosas for toasting.*

*Champagne glasses. Charged by the bottle:*

*Zardetto Prosecco 32. per bottle.*

*La Vielle Ferme Reserve Sparkling Rosé 34. per bottle.*

*Veuve Clicquot 115. per bottle.*





# WEDDING PARTY BOX LUNCH



## **Nourishment to keep you going on your big day!**

*Delivered to you while getting ready.*

*Priced per person 19. | Delivery charge 50. | 15-person minimum*

### **Boxed Lunch includes:**

*Bottled water, sandwich, house-made pasta salad, Cape Cod® Kettle Chips, condiment packets (mayo & mustard), cutlery set, and a day's worth of quick energy snacks — a whole piece of fresh fruit, and a house-made brownie.*

## *Sandwich Choices*

### **Turkey on Ciabatta Roll**

*Cheddar cheese, arugula, tomato, and red onion.*

### **Roast Beef on Ciabatta Roll**

*Boursin cheese, arugula, and red onion.*

### **Ham on Ciabatta Roll**

*Gruyere cheese, oven-dried tomatoes, arugula, and red onion.*

### **Roasted Veggies in a Spinach Wrap**

*Hummus, mixed greens, zucchini, summer squash, red onions, portabella mushrooms, and red peppers.*



*While you prepare...*



# AFTER-HOURS PARTY!



## Keep the party going!

After your wedding reception has concluded, continue the celebration at Foster's Boiler Room Restaurant at The Common Man Inn & Spa!

Foster's spacious lounge is available exclusively to your guests from 11:30 PM - 12:30 AM the night of your wedding.

\$1,500

(++8.5% NH tax and 22% service charge.)

### Open or Cash Bar

Enjoy Late-Night Snacks, including:

*Jalapeño Poppers*  
*Boneless Chicken Wings with Buffalo, BBQ and Ranch*  
*Assorted Flatbread Pizzas*

The BIG screen at Foster's is available for your curated slideshow!

### Transportation 250.

Required during peak wedding season.

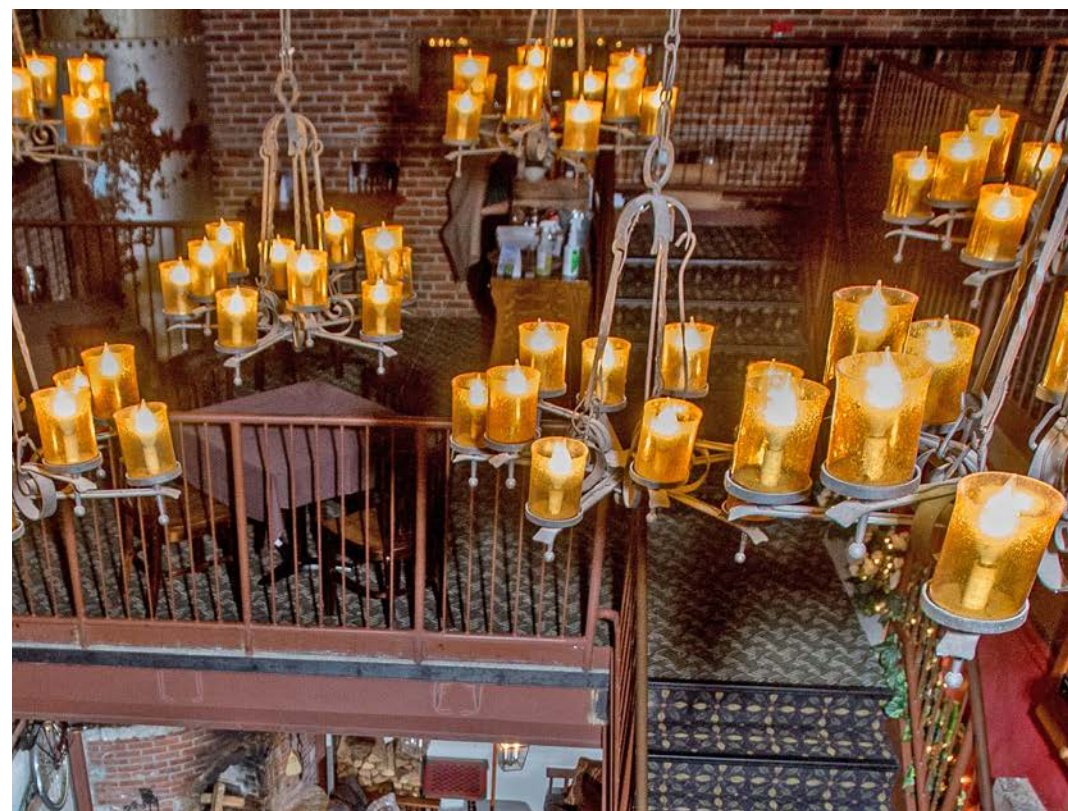
Inquire about transportation options when you call!

We can have our trolley available to transport your guests until 1 AM.

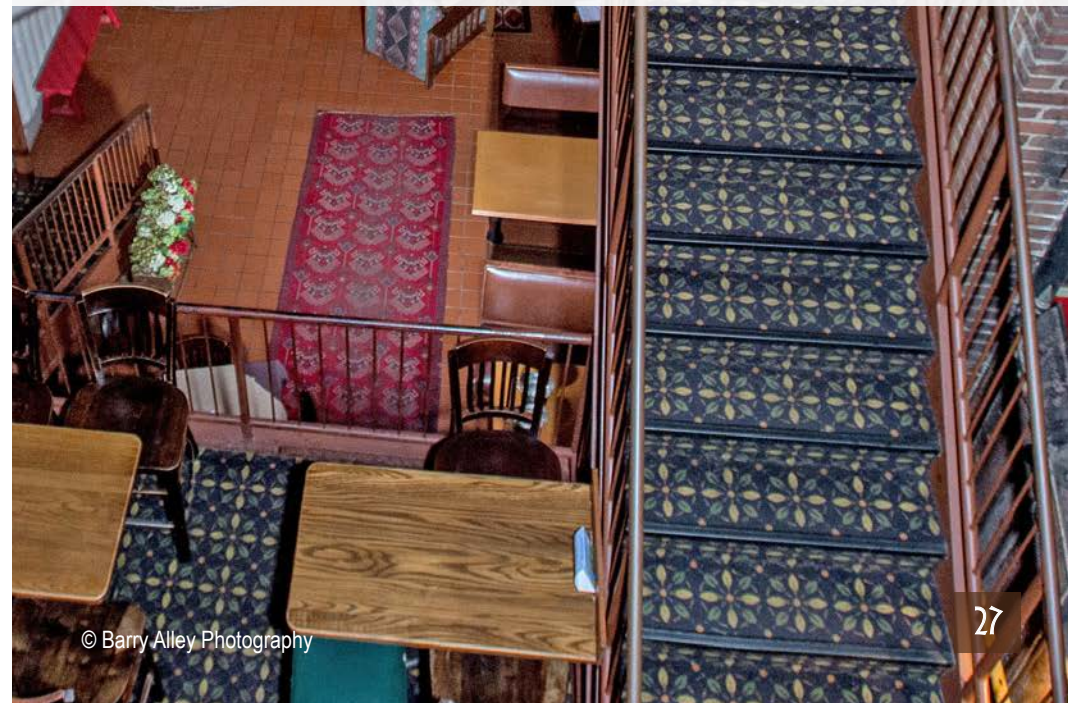
*Price does not include open bar or transportation.*

*Event must be arranged in advance.*

*Inquire with your sales manager.*



Our lounge is all yours!





# FARMHOUSE FAREWELL BRUNCH



Say “ciao” to your wedding weekend at The Barn on the Pemi  
with a Farewell Tuscan-Style Brunch at The Italian Farmhouse Restaurant.

*That’s amore!*

*Farmhouse Rental Fee: \$150 from 10 AM – 1 PM. | Buffet Service: 10 AM – Noon.  
Minimum 60 guests, maximum 150 guests | Open Seating  
Cash or open bar available*

*More than 150 guests?  
Contact the Sales Department to discuss other possible options.*

## *Ti Amo Brunch*

*23. per guest, plus tax and gratuity.*

**Complimentary Bellini**

**Fresh-Brewed Coffee and Tea**

**Assorted Juices**

**Baked Pastries**

**Grapefruit Brûlées | Sliced Melons | Berries and Whole Fruit**

**Granola Berry Compote Yogurt Parfaits**

**Crispy Bacon and Sweet Italian Sausage**

**Red Potato and Leek Hash**

**Scrambled Eggs – Melted leeks and fontina cheese.**

**Grand Marnier and Marcona Almond Baked French Toast**

*White chocolate whipped cream and New Hampshire maple syrup.*

**Penne Crème Rosa Pasta**



*Too Sweet!*





## Sei Bellissimo Brunch

30. per guest, plus tax and gratuity

Complimentary Bellini

Fresh-Brewed Coffee and Tea

Assorted Juices

Baked Pastries

Grapefruit Brûlées | Sliced Melons | Berries and Whole Fruit

Asiago, Rapini, and Slow-Roasted Tomato Frittata

Crispy Bacon and Sweet Italian Sausage

Red Potato and Leek Hash

Lemon Ricotta Blintzes

*Cardamom wild blueberry compote.*

Farmhouse Salad

*Mixed greens, Romaine lettuce, Parmesan vinaigrette, red onions, grape tomatoes, pepperoncini, croutons, and shaved Parmesan cheese.*

Seared Salmon

*Citrus-dressed, shaved fennel.*

Penne Rosa

## Sei Tutto per Me Brunch

35. per guest, plus tax and gratuity

Complimentary Bellini

Fresh-Brewed Coffee and Tea

Assorted Juices

Baked Pastries

Grapefruit Brûlées | Sliced Melons | Berries and Whole Fruit

Tuscan Benedict

*Creamy polenta, wilted spinach, roasted portabellas, poached egg, and roasted red pepper hollandaise.*

Crispy Bacon and Sweet Italian Sausage

Red Potato and Leek Hash

Apricot Pistachio Baked French Toast

*Citrus crème fraîche and New Hampshire maple syrup.*

Arugula-Frisée Salad — Radicchio, pomegranate, and candied pecans.

Lasagna Bolognese or Vegetarian Lasagna

Cioppino Risotto

*Classic stew of shrimp, mussels, haddock, and clams over risotto.*

## Farewell Brunch Embellishments

Priced per guest, plus tax and gratuity.

Order for the guaranteed amount of guests attending.

**Bloody Mary Bar** 12. per guest.

*All the fixin's.*

**Waffle Station** 5. per guest.

Chef attendant fee 100.

*Classic and chocolate waffles cooked to order.*

**Accompanied by a Topping Table featuring:**

New Hampshire Maple Syrup | Whipped Cream | Candied Pecans

Merlot Chocolate Sauce | Grand Marnier-macerated Strawberries

Cardamom Blueberry Compote | Fresh-grated Chocolate

**Omelet Station** 12. per guest.

Chef attendant fee 100.

*Guests customize their own omelet!*

**Pesto Parmesan Pasta Wheel** 7. per guest.

Chef attendant fee 100.

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

**Nutella® Ricotta Blintzes** 5. per guest.

*Macerated strawberries.*

**Smoked Trout, Fried Capers, and Pickled Onion Platter** 7. per guest.

*Served with Melba toast.*

**Jumbo Shrimp Cocktail** 9. per guest.

*Tito's® cocktail sauce, horseradish, and lemon.*

**Cheese & Charcuterie Display** 9. per guest.

*Cheese, charcuterie, seasonal preserves, nuts, berries, grapes, crackers, and French bread crostini.*

**Beef Roulade** 6. per guest.

*Gorgonzola, spinach, and sun-dried tomatoes with onion agrodolce.*

**Desserts** 7. per guest.

Pear and Almond Crostada | Tiramisu Cups | Cannoli

Lemon Almond Cake | Chocolate Espresso Beans



## THE BARN RENTAL RATES

### SUMMER WEDDING PACKAGE: April 15–August 31

*Pricing varies on holiday and holiday weekend weddings.  
Please contact the sales and event manager for details.*

#### SATURDAY WEDDINGS 10,000. | 150 guest minimum.\*

The Barn is available for a six-hour time frame, 5–11 PM.

*Summer Weekend Package includes: Greenhouse ceremony location, cocktail terrace area (weather dependent), on-site tiny guest house and trolley guest shuttle.*

#### FRIDAY WEDDINGS 9,000. | 125 guest minimum.\*

The Barn is available for a six-hour time frame, 5–11 PM.

*Summer Weekend Package includes: Greenhouse ceremony location, cocktail terrace area (weather dependent), on-site tiny guest house and trolley guest shuttle.*

#### SUNDAY WEDDINGS 7,000. | 100 guest minimum.\*

The Barn is available for a six-hour time frame, 5–11 PM.

*Summer Weekend Package includes: Greenhouse ceremony location, cocktail terrace area (weather dependent), on-site tiny guest house and trolley guest shuttle.*

### FALL WEDDING PACKAGE: September 1–November 15

*Pricing varies on holiday and holiday weekend weddings.  
Please contact the sales and event manager for details.*

#### SATURDAY WEDDINGS 10,000. | 150 guest minimum.\*

The Barn is available for a six-hour time frame, 5–11 PM.

*Fall Weekend Package includes: Greenhouse ceremony location, cocktail terrace area (weather dependent), on-site tiny guest house and trolley guest shuttle.*

#### FRIDAY WEDDINGS 9,000. | 150 guest minimum.\*

The Barn is available for a six-hour time frame, 5–11 PM.

*Fall Weekend Package includes: Greenhouse ceremony location, cocktail terrace area (weather dependent), on-site tiny guest house and trolley guest shuttle.*

#### SUNDAY WEDDINGS 7,000. | 150 guest minimum.\*

The Barn is available for a six-hour time frame, 5–11 PM.

*Fall Weekend Package includes: Greenhouse ceremony location, cocktail terrace area (weather dependent), on-site tiny guest house and trolley guest shuttle.*

### WINTER & SPRING WEDDING PACKAGE: November 16–April 14

*Pricing varies on holiday and holiday weekend weddings.  
Please contact the sales and event manager for details.*

#### WINTER & SPRING WEDDINGS 5,000. | 80 guest minimum.\*

The Barn is available for a six-hour time frame: 5–11 PM.

*Package Includes: On-site tiny guest house.*

### MID-WEEK WEDDINGS: Available Year Round

*Pricing varies on holidays.*

*Please contact the sales and event manager for details.*

#### MID-WEEK WEDDINGS (Mon.–Thurs.) 5,000. | 80 guest minimum.\*

The Barn is available for a six-hour time frame: 5–11 PM.

*Mid-Week Weddings include: Greenhouse ceremony location and cocktail terrace area (not available November 16–April 14), and on-site tiny guest house.*

\* If final event guest count falls below the required guest minimum, you will be charged the required guest minimum in food and beverage.

Rates include in-house day-of coordination.

**Lodging** — Guest room blocks are available at The Common Man Inn & Spa and The Lodge. Please call (603) 536-2200 for more details.

**Ask about our second trolley, available as an extra guest shuttle for an additional fee of 1,000.**



© Mobile Video & Events



# ABOUT THE BARN

## 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.

## Greenhouse

A truly memorable setting for your wedding ceremony.

The greenhouse is available seasonally from April 15–November 15 (weather dependent).

- Spacious, flower-filled greenhouse.
- A brick floor with glass walls and ceiling.
- Furnished with a birch arbor and white padded garden guest chairs and teak garden benches in the front rows.
- Stunning views can be had from the surrounding lawns and terrace.



## 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.

## Pricing

An 8.5% NH state tax and 22% service fee is added to all food and beverages purchased. Prices in this planner are valid through 2024. Food and beverage choices will be selected from The Barn wedding packet dated for the year of your wedding.

## 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. If final guest count falls below the required guest minimum, you will be charged the required guest minimum in food and beverage.

## 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 Non-refundable

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

## Cancellations

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

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

## Draping & Lighting

Pink Tie Productions..... Henniker.....(603) 689-9500 .....PinkTieProductions.com  
Showcase Events ..... Moultonboro.....(603) 986-5525 .....ShowcaseEventsNH.com

## Favors

The Common Man  
Company Store..... Ashland.....(603) 968-3559  
The Common Man  
Inn & Spa..... Plymouth.....(603) 536-2200 ext 626  
Plymouth Soapworks..... Plymouth.....(603) 536-1600 .....plymouthsoapworks.com  
Simply Sunflowers..... Plymouth.....(603) 238-9678 .....simplysunflowersnh.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 TW Trio..... 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  
DJ Greg Young..... Maine.....(207) 949-0566 ..... DJGregYoung.com  
Get Down Tonight  
Entertainment..... Salem.....(603) 890-1204 ..... getdowntonight.com  
La Bella and the Beat..... Dover.....(603) 343-8870 ..... labellaandthebeat.com  
Nazy Entertainment DJs..... Concord.....(603) 965-6200 ..... nazydjs.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 ..... barryalleyphotos.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 ..... cirellivorks.com  
Michelle Eaton  
Photography..... Plymouth.....(603) 340-1724 ..... michelleeatonphotography.com  
NH Images..... Nashua.....(603) 566-7911 ..... nhimages.com  
Nina Weinstein  
Photography..... Boston.....(603) 620-0225 ..... ninaweinsteinphotography.com  
Robin Easler  
Photography..... Tilton.....(603) 451-8330 ..... robineaslerphotography.com

## Transportation

The Barn Trollies (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

## Tuxedo Rentals & Wedding Gowns

A Day to Remember..... Concord.....(603) 228-8031 ..... ADayToRememberBridalBoutique.com

## 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

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Plymouth, NH 03264

Exit 24 off I-93 to Route 3 North

