

YOUR BARN
Wedding



THE ROVING BARN FOOD TRUCK

*Add The Roving Barn Food Truck to your day — \$250
plus food and beverage.*

Book Our Food Truck For:

Pre-Ceremony Beverages

Custom Mocktails | Sangria
Limoncello | Spiked Cider

Appetizers

Late-Night Snacks

Desserts

**Or incorporate
your own creative idea!**

*Ask your sales team
for sample menus!*

THE BARN *On the Pemi*



The newest event venue in 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, The Lodge, and The Ranch at The Lodge, all 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.

Cover photo by Julie Surette Photography.

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.

Selection of Oysters | Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce
Lemons | Tabasco® Sauce | Red Wine Mignonette
Oyster shucking performed by a uniformed chef. 100.

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

Cheese and Charcuterie Display 12. per guest.

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

Seasonal Fresh Fruit Display 6. per guest.

The Barn's Fondue 10. per guest.

Traditional Melted Cheese Fondue | Caramelized Onion, Bacon & Gruyère Fondue
Crusty Farm Bread | Mini Pretzel Bites | Sliced Apples | Broccoli Florets
The Barn's Bleu Cheese Fondue additional 4. per guest.

Farmer's Baby Vegetable Crudité 7. per guest.

Crispy Raw Veggies | House-Made Herb Dip | Hummus

Tapas Platter 10. per guest.

Hummus | Tabouli | Baba Ghanoush | Whipped Feta | Carrot Dukkah
Pita Triangles | Olives | Veggie Chips

The Barn's Chips and Dips 10. per guest.

Caramelized Onion Dip | Street Corn Dip | Pico de Gallo | Salsa Verde Queso
Tortilla Chips | Veggie Chips | Potato Kettle Chips | Bagel Chips

Hors d'Oeuvre Stations

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

Soup Station — 14. per guest. | Choice of three

Minestrone Soup | Cream of Mushroom | Traditional New England Clam Chowder
Tomato Bisque — *Parmesan croutons* | Butternut Apple Soup — *Chipotle crème*
Roasted Cauliflower Chowder — *Old Bay® seasoned oyster crackers.*
Lobster Corn Chowder — *Sautéed lobster.* Additional 4. per guest.

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.

Your choice of three: Tuna Poke, Shrimp, Teriyaki Beef or Chicken.

Avocado | Radish | Kimchi | Cucumber | Edamame

Carrot Straws | Shiitake Mushrooms | Pickled Ginger | Chili Garlic | Wasabi Aioli
Sriracha® | Wasabi Peas | Tamari | Scallions | Wonton Crisps | Black and White Sesame Seeds

Flavored Water Station 3. per guest.

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



Sushi Martini



Passed Hors d'Oeuvres

Priced per 100 pieces.

Duck Fat Chip — with crème fraîche and caviar.	450. GF
Latkes — with crème fraîche and caviar.	450. GF
Fish 'n Chips — served in a bag with Barn-made tartar sauce.	350.
Mini Lobster Rolls	480.
Lobster Corn Chowder Shooters.....	450.
Ahi Tuna Poke — Wonton crisps and Miso vinaigrette.	400.
Basil Shrimp Shumai — Apricot gastrique.	420.
Smoked Salmon Flatbread — on Naan with capers, Boursin, dill and everything bagel seasoning.	350.
Mini Crab Cakes — Lemon basil aioli.	350.
Crispy Rice with Spicy Crab Salad.....	420. GF
Coconut Shrimp — Thai chili glaze.	420.
Jumbo Shrimp Cocktail — Horseradish cocktail sauce and fresh lemon.	420. GF
Scallops Wrapped in Bacon — Maple bourbon glaze.	420. GF
Mini Beef Wellington — with béarnaise.	380.
Rare Beef Crostini — Boursin, roasted red peppers, and arugula.	380.
Mini Bao Bun — with pork belly and Asian slaw.	350.
BBQ Pulled Pork — served on cornbread.	350.
Pork Pot Stickers — Soy reduction sauce.	350.
Thai Sticky Meatballs	350.
Pork Belly — with pineapple, radish, and Gochujang.	400.
Lamb Lollipop — with rosemary marinade and topped with garlic tzatziki.	420. GF
Soba Noodle Salad with Chicken — Peanut sauce.	380. GF
Chicken & Waffles Beignets.....	350.
Bang Bang Chicken.....	350. GF
Chicken Tostadas — served with guacamole.	330.
Tiny Tacos — choice of chicken, braised beef with slaw and Cotija cheese, or blackened shrimp.	380. GF
Cranberry, Brie, and Prosciutto Crostini.....	280.
Fried Goat Cheese Bites — served with a spicy honey.	280.
Onion Soup Boule	280.
Caprese Skewers — Grape tomatoes, basil, and mozzarella, with balsamic drizzle.	280. GF
New Hampshire Mushrooms, Caramelized Onions, and Gruyère Bruschetta.....	350.
Zucchini Garlic Parmesan Cakes — served with roasted tomato sour cream.	280.
Veggie Pot Stickers — Soy reduction sauce.	280.
Thai Green Curry Cauliflower Bites — sprinkled with cashew dust.	280. V
Falafel Cake — Muhammara.	280. GF/V
Grilled Halloumi with Fig Jam.....	280. GF
Polenta Bites — Spicy ragout.	280. GF/V
Spicy Sweet Potato Tart	280. V
Spicy Cauliflower Bites	280. V

GF = Gluten Free V = Vegan

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



ENHANCE YOUR PLACE SETTINGS

An added touch of elegance!

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

Per setting 5.

Or individually:

Five-piece gold flatware set — 4. per person

Blue or amber glass water goblets — 1.50 per person

Gold or rattan charger — 2. per person

Ask your sales manager about adding glass hurricanes with white pillar candles for 250.



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 70. per guest.

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

Coop 80. 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

Chilled iceberg lettuce, creamy blue cheese dressing, Gorgonzola crumbles, smoked bacon, and crispy fried onions.

Mixed Greens

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

Caesar with Parmesan Crisp

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

Roasted Beets and Crispy Quinoa

On mixed greens tossed with lemon vinaigrette.

Spinach & Watercress Salad

Strawberries, feta cheese, and toasted almonds with a raspberry vinaigrette.

SOUP COURSE

Cream of Mushroom Soup

Traditional New England Clam Chowder

Lobster Corn Chowder

Additional 4. per guest.

Minestrone Soup

Butternut Apple Soup – Chipotle crème.

Tomato Basil Bisque – with roasted garlic.

Roasted Cauliflower Chowder – Old Bay® seasoned oyster crackers.

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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.*

Lamb Lollipops — *with carrot purée and fresh mint.*

Blackened Shrimp on Creamy Polenta

Gnocchi — *with a sage brown butter sauce.*

Butternut Squash Ravioli — *Cider cream, dried cranberries, and candied pecans.*

Seared Scallops — *Pea mousse. Additional 5. per guest.*

Fried Seafood Tower — *Oysters, whole belly clams, little neck clams, jumbo shrimp, and jumbo lump crab meat served with lemons,*

Tabasco® sauce, horseradish cocktail sauce, and homemade tartar sauce.

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

Haricot Verts

Roasted Butternut Squash

Traditional Three-Bean Salad

Mediterranean Chickpea Salad

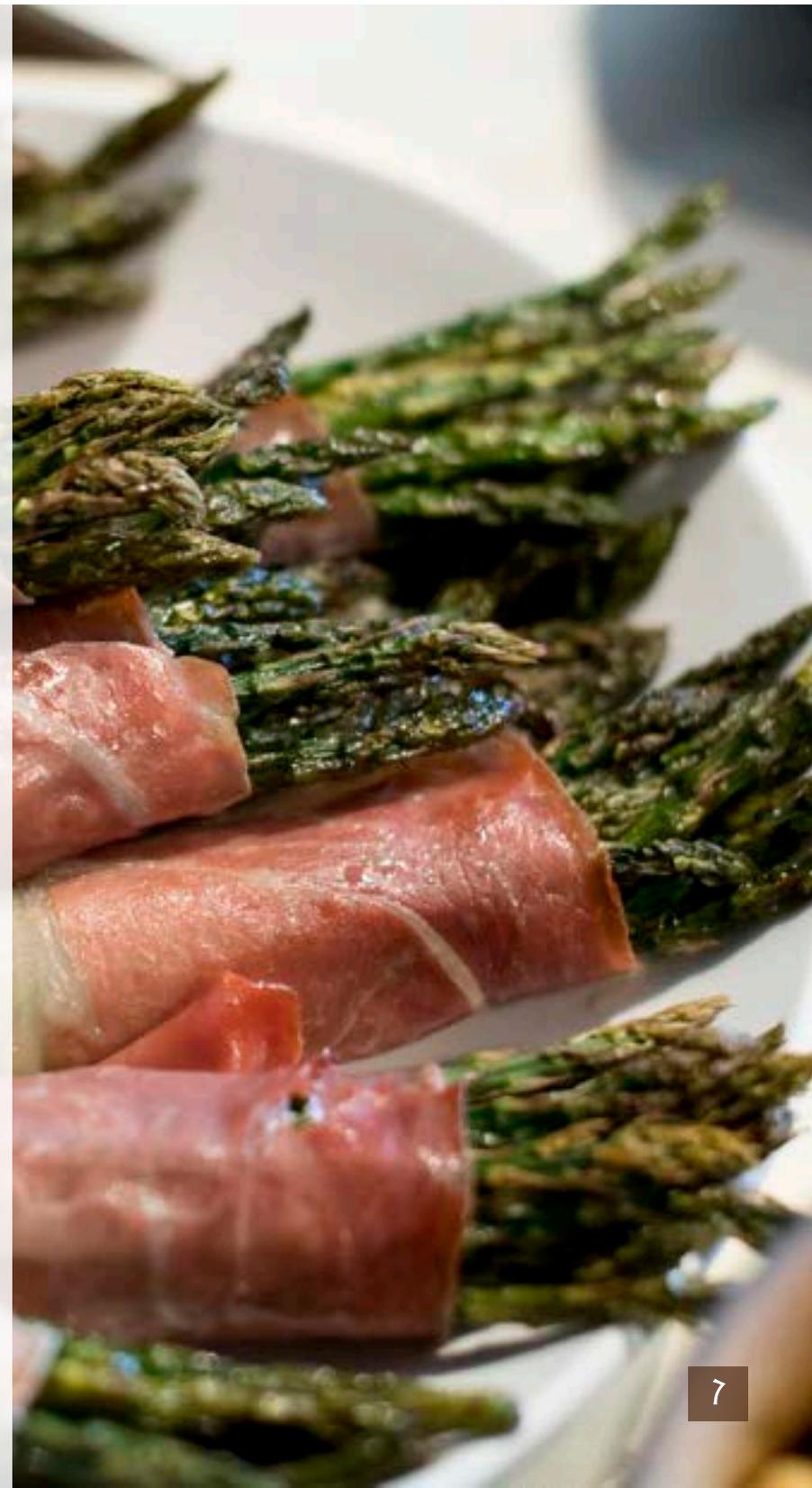
Roasted Asiago Broccoli and Cauliflower

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
- 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

Butternut Squash Ravioli – *Cider cream, dried cranberries, and candied pecans.*

Stuffed Acorn Squash – *Ancient grain Quinoa blend with cranberries, pecans, and maple drizzle.*

Seasonal Vegetable Noodle Primavera

Tofu Stir-Fry

Buttermilk Fried Chicken – *Peppered white gravy.*

Brined Bourbon BBQ Chicken

Seared Chicken Tzatziki – *with tomatoes.*

Blackened Chicken – *Smoked Gouda cream sauce.*

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.*

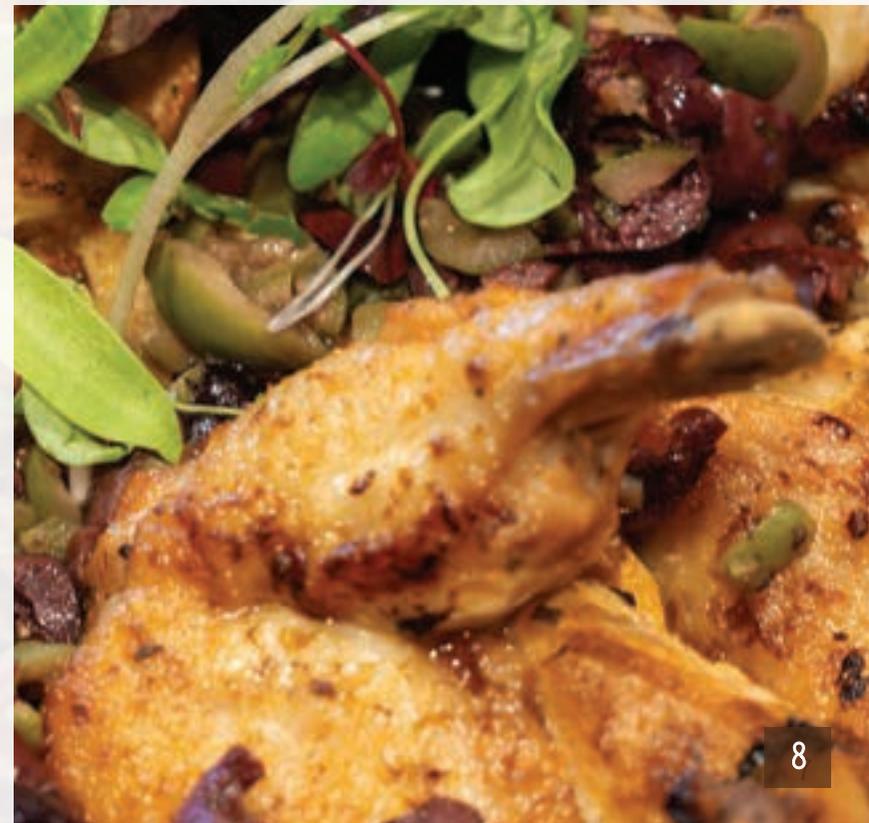
Bourbon Steak Tips

Hanger Steak – *NH mushroom Bordelaise.*

Sliced Beef Tenderloin – *Bacon jam.*



Family-Style



- Filet Mignon** — *Demi glace.* Additional 7. per guest.
- Braised Beef Short Ribs** Additional 5. per guest.
- NY Sirloin** — *Topped with bleu cheese fondue.* Additional 5. per guest.
- Lemon Herb Trout**
- Seared Atlantic Salmon** — *Lemon scallion pesto.*
- 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

10. per guest.

Coconut Macarons | Chocolate Truffles | Profiteroles | Whoopie Pies
 Cheesecake Trifle | Turtles
 Chocolate-Covered Pretzel Rods | Seasonal Dessert Bars

Chocolate-Covered Strawberries

5. per guest.

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Sweet!



THEMED TABLES

Priced per guest.

Our Themed Tables include a coffee and tea station.

New England Lobster Bake 80. 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 65. per guest.

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

Coleslaw

Baked Beans

Scallion Potato Salad

The Barn's House-Made Macaroni and Cheese

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

Brined Bourbon BBQ Chicken

Falling-off-the-Bone Pork Ribs

Nilla Wafer Banana Puddin'

Grilled Atlantic Salmon Additional 5. per guest.

Bourbon Steak Tips Additional 6. per guest.

Pulled Pork Additional 5. 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: 60. per guest. | Three Entrées: 65. 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.

Minestrone Soup

Lobster Corn Chowder Additional 4. per guest.

Cream of Mushroom Soup

Tomato Basil Bisque – *Parmesan croutons.*

Roasted Cauliflower Chowder – *Old Bay® seasoned oyster crackers.*

Butternut Apple Soup – *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 Crispy Quinoa – *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 & Watercress Salad – *Strawberries, feta cheese, and toasted almonds with a raspberry vinaigrette.*

Steakhouse Wedge Salad

Chilled iceberg lettuce, creamy blue cheese dressing, Gorgonzola crumbles, smoked bacon, and crispy fried onions.

Mediterranean Chickpea Salad

Vegetables & Starches

Select two.

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

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

Roasted Brussels Sprouts and Bacon



Local Produce



Haricot Verts
Roasted Asiago Broccoli and Cauliflower
Sautéed Zucchini and Summer Squash
Hot Honey-Roasted Carrots
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.

Seasonal Vegetable Noodle Primavera
Crispy Polenta and Roasted Vegetable Tomato Ragout
Tofu Stir-Fry
Portabella Stack
Butternut Squash Ravioli – *Cider cream, dried cranberries, and candied pecans.*
Buttermilk Fried Chicken – *Peppered white gravy.*
Seared Chicken – *Tzatziki sauce and tomatoes.*
Blackened Chicken – *Smoked Gouda cream sauce.*
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
Hanger Steak – *NH mushroom Bordelaise.*
Sliced Beef Tenderloin – *Bacon jam.*
Seared Atlantic Salmon – *Lemon scallion pesto.*
Baked Haddock – *Lobster cream sauce.*
New England Crab Cake – *Spicy remoulade.*

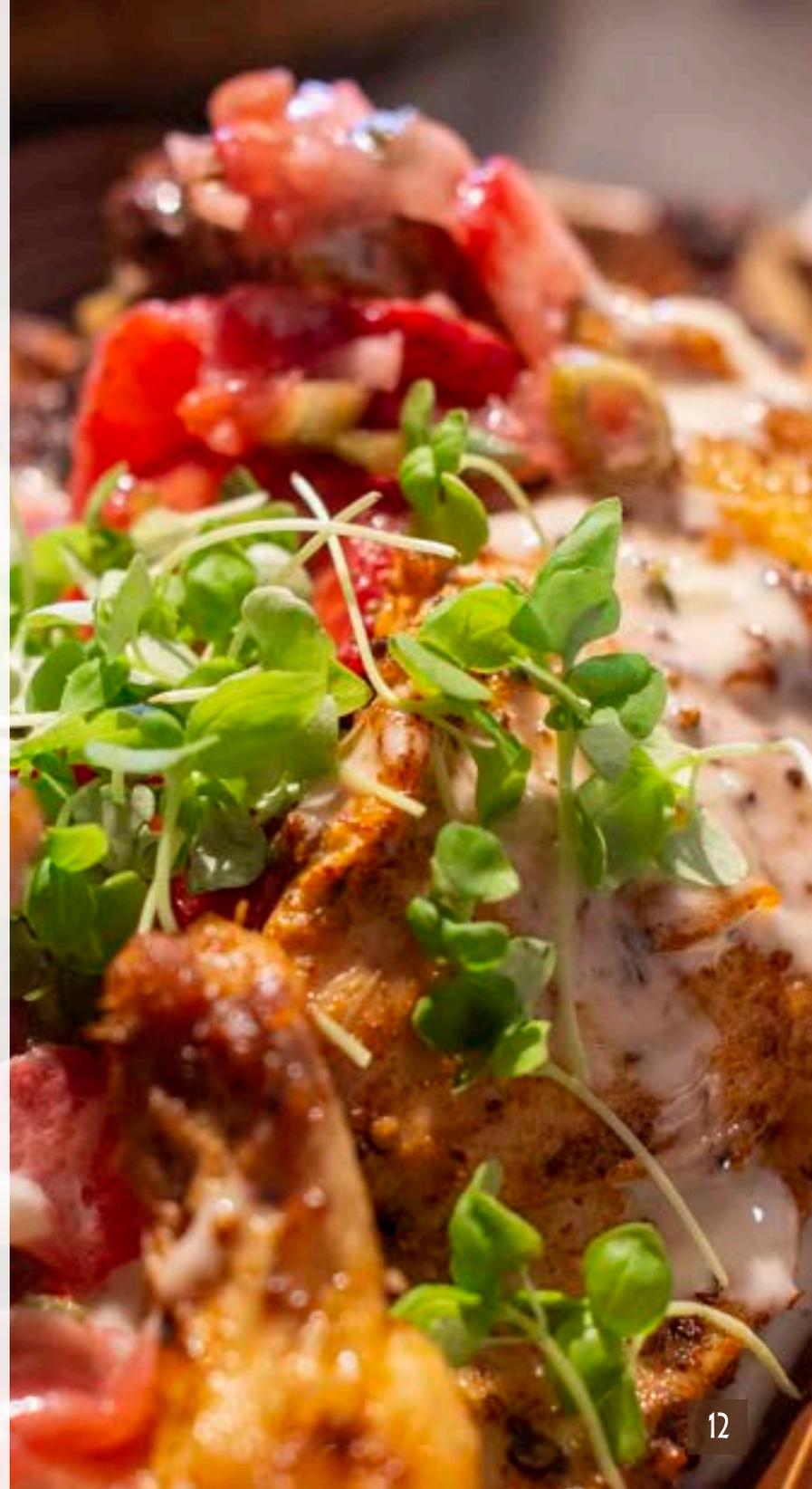
*Chef carving available for additional fee. 100.

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.

Lamb Lollipops — *Carrot purée and fresh mint.* 7. per guest.

Gnocchi — *with a sage brown butter sauce.* 5. per guest.

Blackened Shrimp — *on creamy polenta.* 5. per guest.

Seared Scallops — *Pea mousse.* 5. per guest.

Lobster Corn Chowder 7. per guest.

Fried Seafood Tower — *Oysters, whole belly clams, little neck clams, jumbo shrimp, and jumbo lump crab meat served with lemons, Tabasco® sauce, horseradish cocktail sauce, and homemade tartar sauce.*

Additional 19. per guest.

Soups & Salads

Select one.

Minestrone Soup

Cream of Mushroom Soup

Traditional New England Clam Chowder

Butternut Apple Soup — *Chipotle crème.*

Tomato Basil Bisque — *Parmesan croutons.*

Roasted Cauliflower Chowder — *Old Bay® seasoned oyster crackers.*

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

Spinach & Watercress Salad — *Strawberries, feta 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 — *Chilled iceberg lettuce, creamy blue cheese dressing,*

Gorgonzola crumbles, smoked bacon, and crispy fried onions.

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

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

Roasted Beets and Crispy Quinoa — *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.

Seasonal Vegetable Noodle Primavera 50. per guest.

Portabella Stack 50. per guest.

Butternut Squash Ravioli – Cider cream, dried cranberries,
and candied pecans. 55. per guest.

Polenta – Roasted vegetable ragu. 50. per guest.

Roasted Cauliflower Steak – Carrot coconut puree. 50. per guest.

Tofu Stir-Fry 50. per guest.

Seared Chicken – Tzatziki sauce and tomatoes. 55. per guest.

Blackened Chicken – Smoked Gouda cream sauce. 55. per guest.

Roasted Chicken – Creamy leeks. 55. per guest.

Chicken and Olives – Marinated in olives with lemon and thyme. 55. per guest.

Seared Bone-In Pork Chop – Apple shallot compote. 55. per guest.

Pork Tenderloin – Apple shallot compote. 55. per guest.

Sliced Herb-Crusted Sirloin – Au jus with horseradish cream sauce. 60. per guest.

Bourbon Steak Tips 60. per guest.

Hanger Steak – NH Mushroom Bordelaise. 65. per guest.

Sliced Beef Tenderloin – Bacon jam. 65. per guest.

NY Sirloin – Blue cheese fondue. 65. per guest.

Filet Mignon – Demi glace. 70. per guest.

Lemon Herb Trout 55. per guest.

Seared Atlantic Salmon – Lemon scallion pesto. 55. per guest.

Haddock – Tomato, olive, and artichoke tapenade. 55. per guest.

New England Crab Cake – Spicy remoulade. 55. per guest.

Seared Scallops – Lemon caper sauce. 60. per guest.



Chilean Sea Bass — *with miso glaze.* 70. per guest.

Lazy Man's Lobster 75. per guest.

Braised Short Ribs 65. per guest.

Short Ribs & Shrimp — *with a chimichurri sauce.* 80. per guest.

Filet Mignon & Crab-Stuffed Lobster Tail 90. per guest.

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. 30. per child.

The Barn's House-Made Macaroni and Cheese

With vegetable and a fruit cup. 25. per child.

Chicken Tenders

Tater tots, vegetable, and a fruit cup. 25. 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 (one of which MUST be a carving station)
and order for the guaranteed number of guests attending.*

Add to a Barn Buffet Table

Chef's dinner stations include:

*Crusty farm bread, whipped butter, The Barn's white chocolate mousse brownie bite mini parfaits,
and a coffee and tea station.*

Soup Station

14. per guest. | Choice of three.

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

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

Roasted Cauliflower Chowder — *Old Bay® seasoned oyster crackers.*

Beef and Bean Chili — *Served with accoutrements.*

Lobster Corn Chowder — *Sautéed lobster. Additional 4. per guest.*

Salad Station

15. per guest. | Choice of three.

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

Steakhouse Wedge Salad — *Chilled iceberg lettuce, creamy blue cheese dressing,
Gorgonzola crumbles, smoked bacon, and crispy fried onions.*

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 Baked Potato Station

12. per guest.

Guests build their own loaded baked potato.

Bacon | **Sour Cream** | **Shredded Cheese** | **Steamed Broccoli**
Chili | **Bleu Cheese Fondue** | **Scallions**

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Pasta Station

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

Butternut Squash Ravioli — Cider cream sauce, candied pecans, 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.

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 | House-Made Garlic Bread

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
Add Baileys, Kahlua, Frangelico, or Malibu. Additional 3. per guest.

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
Add Baileys, Kahlua, Frangelico, or Jameson. Additional 3. per guest.

Botanical Bliss Mocktail 6. per guest.

Enjoy a hand-crafted mocktail to welcome your guests upon arrival,
and enjoy throughout the evening.
Fresh blackberries, blackberry simple syrup, soda water, and rosemary sprig.

'Tie the Knot' Pretzel Wall 8. per guest.

Hot Pretzels: Salted | Everything Seasoned | Cinnamon-Sugared | Mini Pretzel Bites
Gouda Beer Cheese Sauce | Whole Grain Mustard | Vanilla Glaze
Caramelized Onion, Bacon, and Gruyère Fondue. Additional 2. per guest.

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
S'mores Farm Table. Additional 3. per guest.

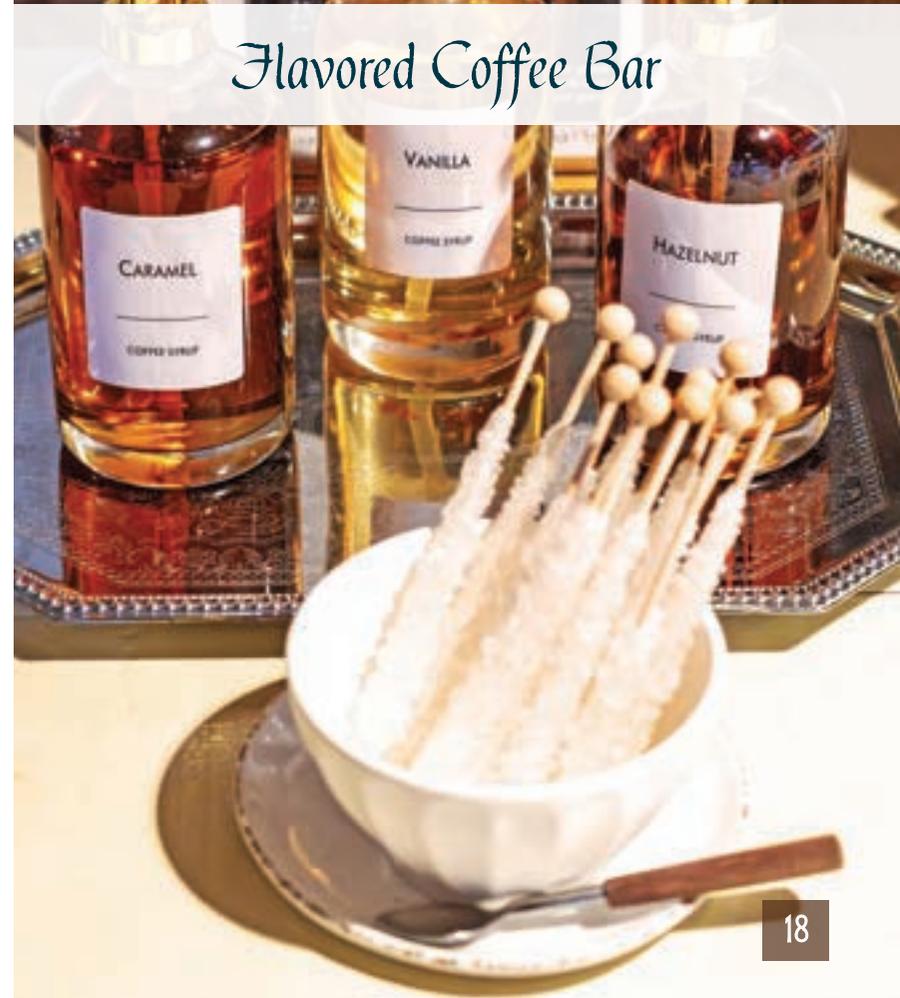
Candy Shop 8. per guest.

Pick six of your favorites. Options provided at planning meeting.

WEDDING FAVORS

We have customizable Barn favors. Speak with your Barn Sales Team

House-Baked Macarons | Custom Olive Oil Jars | NH Maple Syrup Jars
Individual S'more Kits | House-Baked Cookies



DESSERTS

Please consult with our sales department on guest minimums.
Your order **MUST** be your full 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*. 5. per guest.

Build-Your-Own Sundae Bar 9. 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.

Donut Cart 9. per guest.

Cider Donuts | Cider Donut Whoopie Pie
Warmed Caramel | Warm and Chilled Apple Cider

Cheesecake Station 9. per guest.

House-Made Cheesecakes and Cheesecake Trifles with assorted toppings.

Coconut | Mixed Berries | Oreos® | Chocolate Chips | Graham Crackers | Assorted Nuts
Caramel Sauce | Chocolate Sauce | Whipped Topping

Dessert Embellishments 10. per guest.

Coconut Macaroons | Chocolate Truffles | Profiteroles | Whoopie Pies | Cheesecake Trifle
Turtles | Chocolate-Covered Pretzel Rods | Seasonal Dessert Bars

House-Made Pie Bar 8. per guest.

Common Man-Made Ice Cream à la mode. Additional 2. per guest.

Spring & Summer — Peach Cobbler | Key Lime | Coconut Cream | Blueberry
Fall & Winter — Apple | Pumpkin | Winter Pecan | French Silk

Whoopie Pie Station 8. per guest.

Spring & Summer — Chocolate | Raspberry | Lemon
Fall & Winter — Chocolate | Pumpkin | Red Velvet

Tiramisu Cart 9. per guest.

Create-Your-Own Cannoli Cart 9. per guest

Chef-manned for one hour

Fill and dip your cannoli shells with your choice of:

Filling — Traditional | Chocolate | Espresso

Dips — Mini Chocolate Chips | Roasted Coconut | Chocolate Sprinkles
Rainbow Sprinkles | Pistachios



LATE-NIGHT SNACKS

Priced per 100 pieces.

Egg Rolls 275.

Choice of Two: Steak & Cheese | Traditional | Spring Roll | Buffalo Chicken

Chicken Tenders 300.

Served with celery and carrot sticks.

BBQ | Honey Mustard | Ranch | Sriracha®

Mini Grilled Cheese Sandwiches and Tomato Soup Shooters 250.

Potato Skins — Cheddar, bacon, scallions, and sour cream. 275.

Flatbread Pizzas — Caramelized Onion | Margherita | Pepperoni 300.

Smoked Gouda Macaroni and Cheese Bites — Breaded and deep-fried. 275.

French Toast Sticks — Crispy French toast and pure New Hampshire maple syrup. 250.

Churros — Chocolate and caramel dipping sauce. 250.

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 | Tater Tots

Poutine Sauce | Cheese Curds | Bacon Bits | Sriracha® Ketchup
Maple Syrup | Garlic Aioli | Mustard Sauce | Bad to the Bone Aioli

The Barn's Late-Night Fried Bar 9 per guest.

Fried Pickles | Mozzarella Sticks | Corn Fritters
Chipotle Mayo | Marinara | Ranch

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.

Taco Bar 12. per guest.

Cilantro and Lime-Marinated Beef 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 6. per guest.

White Chocolate | Butter | Cheddar | Caramel | Mini Marshmallows

M & M's | Chocolate Drizzle

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

Warm Cookies | Flavored Milk

Hot Dog Cart 10. per guest.

All-Beef Hot Dogs

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

Chopped Onions | Sauerkraut | Jalapeños

The Barn's Chips and Dips 10. per guest.

Caramelized Onion Dip | Street Corn Dip | Pico de Gallo | Salsa Verde Queso

Tortilla Chips | Veggie Chips | Potato Kettle Chips | Bagel Chips

The Barn's Fondue 10. per guest.

Traditional Melted Cheese Fondue | Caramelized Onion, Bacon & Gruyère Fondue

Crusty Farm Bread | Mini Pretzel Bites | Sliced Apples | Broccoli Florets

The Barn's Bleu Cheese Fondue. Additional 4. per guest.

The Barn's Grilled Cheese Station 12. per guest.

Brie and Apple

Mozzarella, Tomato, and Pesto Caprese

Bacon, Cheddar, and Caramelized Onion



CHEERS!

- If the cost of your bar does not exceed 300., there will be an additional bar fee of 100.
- An 8.5% NH sales tax and 22% service charge are 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 beers not listed must be ordered by the case at least one month prior to your event.
- Wine service is not included in any open bar packages and will incur an additional cost.
- The distribution of tobacco products, including cigars, is not permitted at any time during the event.

BUBBLES FOR TOASTING

Priced by glass/bottle.

Gooseneck Vineyards Prosecco 9./34.

Crisp and refreshing, with bright citrus, green apple, and a delicate hint of apricot.

La Vieille Ferme Reserve Sparkling Rosé 9./34.

Delicate peach core with raspberry hints and fine bubbles. Aromas of raspberry and strawberry lead to a refreshing palate with good acidity and roundness.

Veuve Clicquot 125. per 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.

CURATED WINE OFFERINGS

Priced by glass/bottle up to 12./44.

Common Man Chardonnay
Common Man Pinot Grigio
J. Lohr Estates "Riverstone" Chardonnay
Barone Fini Pinot Grigio
Crossings Sauvignon Blanc
Frisk Prickly Riesling

La Vieille Ferme Rosé

Common Man Merlot
Common Man Cabernet Sauvignon
Josh Cellars Cabernet Sauvignon
Benziger Merlot
Angeline Pinot Noir

Wine may be offered with table service for an additional charge.

Specialty wine requests can be accommodated by the case for both bar and table service, subject to availability through the State of New Hampshire.

SANGRIAS

Priced per guest.

(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 SANGRIAS 12.

Red or white wine, assorted juices, Schnapps, and Triple Sec.

SEASONAL SANGRIAS 12.

Crafted to reflect the season, using fresh ingredients and rotating flavor profiles.

SPECIALTY COCKTAILS & MOCKTAILS

Priced per guest.

(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.

Hugo Spritz 10.

Light and floral with prosecco, elderflower, mint, and sparkling soda – crisp, aromatic, and refreshing.

Spiked Hot Apple Cider 9.

Captain Morgan Spiced Rum, hot apple cider, and a slice of orange.

Botanical Bliss Mocktail 6.

Fresh blackberries, blackberry simple syrup, soda water, and a rosemary sprig.

Pear & Thyme Greenhouse Fizz 6.

Pear nectar, a hint of fresh lemon, and aromatic thyme, topped with sparkling soda and garnished with a lemon wheel and thyme sprig.

Signature drinks can be curated.



Celebrate!

*The pricing below is based on a single liquor cocktail.
Multiple-liquor cocktails and liquors poured on the rocks will be charged accordingly.*

TIER 1 LIQUORS

Priced up to 12.

- Absolut Vodka
- Tito's Handmade Vodka
- Assorted Flavored Vodkas
- Bacardí
- Captain Morgan
- Malibu
- Milagro Silver
- Hornitos® Plata
- Ghost Tequila Blanco
- Tanqueray
- Bombay Sapphire
- Jim Beam
- Jack Daniel's
- Jameson
- Crown Royal
- Maker's Mark®
- Dewar's®
- Johnnie Walker® Black Label
- Aperol®
- Bailey's® Irish Cream
- Caffè Borghetti Espresso Liqueur
- Triple Sec
- Assorted Flavored Liqueurs
- Sweet & Dry Vermouth
- Elderflower Liqueur

TIER 2 LIQUORS

Priced up to 16.

- Ketel One Vodka
- Grey Goose Vodka
- Casamigos Blanco
- Patrón Silver
- Casa Noble Reposado
- Barr Hill Gin
- Knob Creek Bourbon
- Bulleit Bourbon
- Common Man Woodford Reserve
- Common Man WhistlePig Rye Whiskey
- High West Double Rye!®
- Glenfiddich 12 Year
- Rémy Martin VSOP
- Grand Marnier
- Cointreau

BEER SELECTIONS

Priced up to 12.

- Bottle/Can 6.-12.**
- 603 Brewery
- Common Man IPA
- Blue Moon Belgian White
- Bud Light
- Budweiser
- Coors Light
- Corona Light
- Michelob ULTRA
- Miller Lite
- Moat Mountain Czech Pilsner
- Sam Adams Juicy IPA
- Stella Artois
- Stoneface Brewing Co. IPA

Non-Alcoholic 6.-8.

- Athletic Brewing Co. Upside Dawn Golden
- Samuel Adams Just the Haze
- Peroni Nastro Azzurro 0.0%

Draft 8.-10.

- Only available at lower-level bar.*
- Common Man Ale
- Coors Light
- Samuel Adams Seasonal Smuttynose IPA

Local craft beers available by the case or on draft at an additional cost.

HARD SELTZERS & HARD CIDERS 9.-11.

- Common Man Big Lake
- Vodka Lemonade
- Downeast Original Blend Cider
- High Noon Vodka Seltzer
- NÜTRL Vodka Seltzer
- Sun Cruiser Vodka Tea

OPEN BAR OPTIONS

Priced per guest.

	<i>1st Hour</i>	<i>Full Reception*</i>
Beer, Curated Wine Offerings, and Non-Alcoholic Beverages.....	26.	40.
Beer, Curated Wine Offerings, Tier 1 Liquors, and Non-Alcoholic Beverages	27.....	55.
Full Bar — All Options.....	30.....	60.
Non-Alcoholic Beverages for guests under 21 years of age.....	5.....	10.

PREMIUM SPIRITS & CIGAR BAR

*Pricing for 1 hour: 700. ≤100 guests | 900. 101-165 guests | 1,100. 166+ guests
Plus, an additional 200. bartender fee.*

This elevated experience is perfect for treating your guests to a luxurious after-dinner moment on the terrace. Enjoy a premium selection of spirits and cigars, creating unforgettable memories in an exclusive, outdoor setting.

This exclusive experience includes:

Spirits — Angel's Envy Bourbon Whiskey | Angel's Envy Rye Whiskey
Patrón El Cielo Tequila | Don Julio Añejo Tequila

Cigars — Purito | Churchill | Flor de Tampa Sublime | Don Ramon 1942 Series

Indulge in the finest offerings, all while soaking in the ambiance of the terrace for a sophisticated and memorable after-dinner experience.



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 100.

8" — Starting at 120.

2 Tier — Starting at 180.

Half-Sheet Cake (50 guests) — Starting at 200.

Whole Sheet Cake (100 guests) — Starting at 400.

Other flavors, frostings, and fillings may be requested.

Cake Flavors

Gluten-free options available.

Vanilla | Chocolate | Chocolate Espresso | Coconut | Almond | Lemon
Peanut Butter | Carrot | Red Velvet | Apple Cider | Maple | Marble

Frosting

Naked Cake | Vanilla Buttercream | Chocolate | Cream Cheese
Lemon Buttercream | Maple Buttercream | Peanut Butter Buttercream

Filling

Frostings can also be used as fillings.

Raspberry Jam | Strawberry Jam | Apricot | Lemon Curd | Espresso

Mini Cupcakes

Minimum of 75 per flavor. 2.25 per cupcake.

Full-Size Cupcakes

Minimum of 50 per flavor. 2.50 per cupcake.



WEDDING PARTY BAGEL BOX



Never skip breakfast – we'll deliver to your room!

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:

Gooseneck Vineyards Prosecco 34. per bottle.

La Vielle Ferme Reserve Sparkling Rosé 34. per bottle.

Veuve Clicquot 115. per bottle.



WEDDING PARTY LUNCH



Nourishment to keep you going on your big day.

We'll deliver to your room!

Delivery charge 50. | 15-person minimum

Assorted Sandwich Platter 16. per guest.

Italian Meats and Cheese on Ciabatta Bread
Fresh Mozzarella and Tomato with the Barn's Pesto on Ciabatta
Chicken Salad on Ciabatta
Kettle Chips

Cheese, Charcuterie, and Fresh Vegetable Crudité 14. per guest.

Assorted Crackers | Crostini | Nuts | Herb Dip

Fresh Salad Bar 13. per guest.

Mixed Greens Salad with House Vinaigrette | Caesar Salad | Chickpea Salad
Add sliced grilled chicken. Additional 4. per guest.

Quiches 15. per guest.

Vegetable Quiche | Quiche Lorraine | Fresh Fruit Salad

Cookie Jar 4. per guest.

Assorted Fresh Cookies | Brownie Bites

Beverage Bucket 4. per guest.

Bottled Water | Assorted Sodas and Seltzers



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!

Ask about our karaoke machine, too!

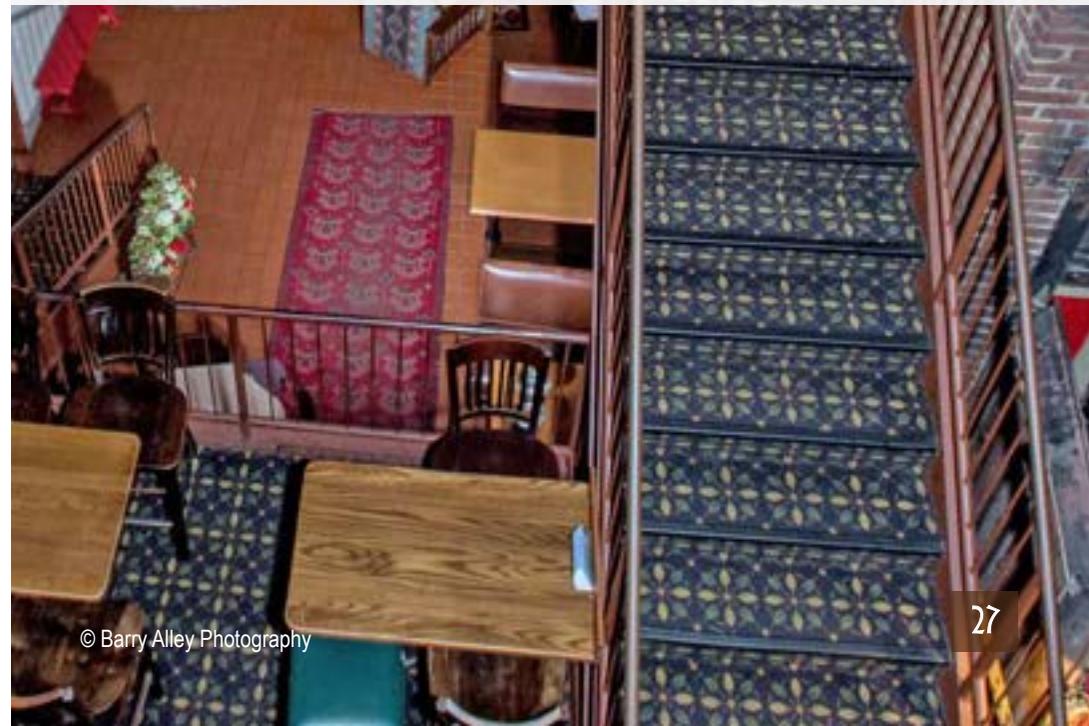
Complimentary transportation provided (a 250. value.)

Available to transport your guests until 1 AM.

** Price does not include open bar.
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.

Farmhouse Rental Fee: \$300 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? Ask the Sales Department about possible options.

Lil' Squam

17. per guest, plus tax and gratuity.

Beautiful continental breakfast including:

Bacon | Sausage | Fresh-Baked Jumbo Muffins | Glazed Cinnamon Rolls
Assorted Danish | Glazed Donuts | Wild Berry and Greek Yogurt Mini Parfaits

Big Squam

35. per guest, plus tax and gratuity.

Includes all items listed in above package plus:

Fresh Scrambled Eggs | Crispy Seasoned Tater Tots
Warm White Chocolate Crème Brûlée Bread Pudding
Fresh Whipped Cream | NH Maple Syrup

Both brunch packages include complimentary coffee and juices.

ADD ONS

Cider Donuts 3. per guest.

Roasted Vegetable Quiche 5. per guest.

Big Breakfast Sandwich 8. per guest.

Jumbo croissant breakfast sandwich with scrambled eggs, bacon,
Fontina and Gouda cheeses, and Arugula.



THE BARN BRUNCH MENU

Barn Rental Fee: \$250 | Buffet Service: 10 AM – Noon.
26. per guest.

Cheesy Scrambled Eggs

Grand Marnier & Marcona Almond French Toast —
with NH Maple Syrup and White Chocolate Whipped Topping

Bacon | Sausage | Hashbrowns

House-Made Apple Cider Donuts

Fresh Chilled Juices | Coffee

Bloody Mary Bar or Mimosa Bar
(complimentary 1 drink per guest.)

Brunch Embellishments

Priced per guest, plus tax and gratuity.

Order for the guaranteed amount of guests attending.

Mimosa Bar 11. per guest.

Bloody Mary Bar 12. per guest.

All the fixin's.

Waffle Station 6. 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.

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.*

Jumbo Shrimp Cocktail 12. per guest.

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

Cheese & Charcuterie Display 12. per guest.

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

FOOD TRUCK BREAKFAST MENU

Inquire with your sales team about our food truck rental fee.

Breakfast Burritos and Sandwiches

19. per guest.

Assorted Breakfast Burritos and Breakfast Sandwiches

Hashbrowns | Fresh Fruit Salad

House-Made Apple Cider Donuts

Fresh Chilled Juices | Coffee

Brunch

26. per guest.

Cheesy Scrambled Eggs

Grand Marnier & Marcona Almond French Toast —
with NH Maple Syrup and White Chocolate Whipped Topping

Bacon | Sausage | Hashbrowns

House-Made Apple Cider Donuts

Fresh Chilled Juices | Coffee

Bloody Mary Bar or Mimosa Bar
(complimentary 1 drink per guest.)

Food Truck Breakfast Add-Ons

Bloody Mary Bar 12. per guest.
with all the fixin's

Mimosa Bar 11. per guest.



THE BARN RENTAL RATES

*Pricing varies on holiday and holiday weekend weddings.
Please contact the sales and event manager for details.
The Barn is available for a six-hour time frame, 5–11 PM.*

PEAK SUMMER WEDDING PACKAGE May 1–August 31

Saturday Weddings	12,000.	150 guest minimum*
Friday Weddings	10,000.	125 guest minimum*
Sunday Weddings	8,000.	100 guest minimum*

PEAK FALL WEDDING PACKAGE September 1–November 15

Saturday Weddings	12,000.	150 guest minimum*
Friday Weddings	10,000.	150 guest minimum*
Sunday Weddings	8,000.	150 guest minimum*

WINTER & SPRING WEDDING PACKAGE ** November 16–April 30

Weekend Weddings	6,000.	80 guest minimum*
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MID-WEEK WEDDINGS Available Year Round

Mid-Week Weddings (M–TH)	5,000.	80 guest minimum*
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* If final event guest count falls below the required guest minimum, you will be charged the required guest minimum in food and beverage.

** *Winter & Spring package includes an indoor, fire-side ceremony venue. Greenhouse ceremony and cocktail terrace unavailable due to weather.*

Wedding Packages include:

- Rates include in-house day-of coordination.
- Greenhouse ceremony location**
- Cocktail terrace area (weather dependent)
- On-site Tiny Guest Cabin for your wedding night
- Trolley Guest Shuttle
Trolley service includes up to 8 hours. Additional time charged at 100./hour. (Second trolley available for an additional fee.)
- Bridal Get-Ready Cabin
Located on The Barn property, provided the day of the ceremony, available 8 AM – 6 PM, with light snacks and non-alcoholic beverages provided. Get-Ready Cabin includes seating, mirrors, and a private bathroom. Provide a guest shuttle for the day — 500.
- Groomsmen Tiny Cabin
Located on The Barn property. Available starting at 3 PM for gathering of the wedding party prior to ceremony.

A wedding at The Barn is beautiful in every season...



The Common Man Inn & Spa

Guest room blocks are available just up the road.

All three Common Man lodging locations — The Common Man Inn & Spa, The Ranch and The Lodge — are less than half a mile from the Barn and only a few minutes drive (or consider renting our trolley to conveniently shuttle your guests.)



The Lodge



The Ranch at The Lodge

Our trolley and an overnight stay in a tiny cabin are included!

Ask about our second trolley for additional guest transportation at a fee of 1,000.



Tiny Cabin

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 May 1–November 15.

- 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.



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 or place cards. The Barn does have enhanced place setting options for an additional fee.

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 2026. 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 payments 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!

Artists

- Carol Lake
Live Wedding Painting NH NewEnglandWeddingPainter.com
Erica Lee Caricature Artist NH (603) 332-9382 haveacartoonyou.com
Erin Micozzi Boston (978) 578-9907 erinmicozzi.com

Cakes

- The Barn on the Pemi Plymouth (603) 536-3515

Cigar Bar

- The Barn's Premium
Cuban Seed 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

Favors

- The Barn on the Pemi Plymouth (603) 536-3515
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

Fireworks Show

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

Flowers

- Lakes Region
Floral Studio Laconia (603) 524-1853 lakesregionfloralstudio.com
Little Blooms Floral Nashua (860) 593-5485 littlebloomsfloral.com
Lotus Floral Designs Pembroke (603) 491-4063 lotusfloraldesigns.com
Riverstone Florals Gilford (603) 498-5469 riverstoneflorals.com
Sweet Lavender
Floral Design Concord (603) 491-4794 sweetlavenderfloraldesign.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

- Paul Calabria Milford (603) 582-0361 weddingsinnewengland.com
Martha Clement (603) 520-8219 martha@metrocast.net
Lisa Parker (603) 491-7613 lisavt@comcast.net

Makeup & Hair

- Christina Marie Artistry Manchester christinamarieartistry.com
Kelly Ford Beauty Salem (603) 781-9900 kellyfordbeauty.com
Angel Touch Beauty Bedford (603) 521-2828 angeltouchbeautyteam.com
Haus of Beauty Salem (603) 775-9191 hausofbeauty-nh.com

Music

Ensembles and Soloists

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
Paul Warnick, Guitar..... Lakes Region(603) 393-7280 paulwarnickmusic.com
Chris White Lakes Region(603) 530-2927 trueentertainment.org

DJs

A Main Event..... Londonderry.....(603) 434-8293 amainevent.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
NRG Entertainment..... Hooksett(603) 566-4511 nrgentertainment.com
Black Diamond
Event Production Boston(978) 310-3113 blackdiamondep.com

DJs/Live Music

Isaiah Bennett..... Portland, ME.....(207) 317-7848 isaiahbennettmusic.com
Sweep the Leg
Entertainment Concord.....(617) 821-8432 sweepthelegentertainment.com
Dan Sky..... Haverhill, MA.....(978) 257-6729 skymusicevents.com
Tom Bruhl.....(508) 828-6996 tombruhl.com

Bands

American Midnight Band..... Boston.....(781) 775-3772 americanmidnightband.com
Boston Common Band.....(617) 840-5580 bostoncommonband.com
Chris White Band..... Lakes Region(603) 530-2927 trueentertainment.org
Music Management Bands..... Boston(617) 489-7600 musicmanage.com
Silver Arrow Band.....(720) 937-5185 silverarrowband.com
Wilson Stevens Bands..... Boston(978) 256-0360

Photographers

26 North Studios Haverhill, MA.....(781) 605-8090 26northstudios.com
A Photographic
Memory Manchester(888) 436-8648 apmnh.com
Alexandra Wiciel
Photography..... Portsmouth(603) 553-7569 Alexandrawiciel.com
Allison Clarke Photography ..Bedford(603) 714-3442 acphoto.com
Black Mill Photography Manchester(603) 674-2319 blackmillphoto.com
Caitlin Page Photography..... Wolfeboro(714) 401-8635 caitlinpagephotography.com

Colleen Brownlee Laconia(252) 764-1004 colleenbrownlephoto.com
Ends of the Earth
Innovations Photography.....(603) 361-5643 endsoftheearthinnovations.com
Gabrielle Shoots..... Manchester gabrielleshoots.com
Hinkley Photo..... Plymouth(603) 738-4613 hinkleyphoto.com
Jill Mactaggart..... Boston(781) 727-4147 jillmacphotography.com
Lisa Smith Photography..... Concord.....(603) 491-4916 lisasmith.photography.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
Robin Easler
Photography..... Tilton(603) 451-8330 robineaslerphotograpy.com

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

Spa Services

The Spa at the Inn..... Plymouth(603) 238-2845 thecmaninnplymouth.com/spa

Transportation

The Barn Trolley
and Shuttle Bus Plymouth.....(603) 536-3515
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..... Moultonborough(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
Loon Weddings..... Grantham..... Loonweddings.com
Seamount Weddings Nashua(401) 932-2594 seamountweddings.com

Contact us...

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

603-536-3515

603-536-2200

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TheBarnonthePemi.com

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