

LISCOMBE LODGE

The Family of Liscombe Lodge thank you for choosing **The Liscombe Lodge Resort & Conference Centre** to host your event or retreat.

Our Conference Services representatives are readily available to assist you with all aspects of your event, through to its successful conclusion. We ask that you take a few moments to familiarize yourself with the following catering policies.

1. All prices are subject to change without notice, however, Liscombe Lodge will guarantee prices sixty (60) days prior to the function. All food and beverage prices are subject to a 16% service charge and 15% Applicable Tax.
2. For all meal functions, the Conference Services Department must be notified of the guaranteed number of guests attending the function(s) by 12:00 noon, 3 days (72 hours) prior to the function date (excluding weekends and holidays). Should no guarantee be received the hotel will prepare and charge for the original numbers quoted.
3. To be assured of your menu choice, we ask that you advise the hotel of your menu selection thirty (30) days prior to the function date.
4. Liscombe Lodge will be the sole supplier of food and beverage items, with the exception of wedding cakes. The customer is to indemnify and hold harmless Liscombe Lodge, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests.
5. Hotel policy permits the service of alcoholic beverages from 11:00a.m.–1:00a.m.
6. For host and cash bars, should consumption fall below \$250.00 per bar, a bartender fee of \$50.00 per hour, per bar (minimum 3 hours) will be applied.
7. The use of confetti, sparkles or glitter is prohibited.
8. We do have basic audiovisual equipment. Otherwise you are to make arrangements with an audiovisual supplier.
9. To ensure that all requirements are as agreed upon, we ask that a signed copy of the Banquet Event Orders be returned to the Conference Services Office at least 14 days prior to the event.
10. Should the number of guests attending the function differ greatly from the original contracted number, the hotel reserves the right to provide an alternative room best suited for the group's size.
11. Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a twenty-four (24) hour basis. We reserve the right to inspect and control all private functions. Liscombe Lodge is not responsible for damages to or loss of any articles left in the hotel prior to, during or following any function by the client or their guests. Special security arrangements may be made through our Conference Services Department.
12. Liscombe Lodge does not maintain storage space. Storage of goods shipped prior to the event is subject to prior arrangements and space availability. Liscombe Lodge does not accept liability for any loss or damage to goods stored before, during or after the conference.
13. To avoid damage to doors and wall coverings, strong tape, tacks, nails or other attachments for posters, flyers or written materials are not permitted without prior consent from the Lodge.

(All Food and Beverage prices are subject to 15% applicable taxes and 16% service charge)

LISCOMBE LODGE

BREAKFAST BUFFETS

Buffets set for a maximum of 2 hours
\$2.00 per person surcharge for service prior to 7:00 a.m.

Continental **\$10.00**

Chilled fruit juices
Fresh muffins, butter croissants, danish pastries
& scones with butter and preserves
Selection of cereals
Sliced seasonal fresh fruit and yogurt
Freshly brewed coffee, decaffeinated coffee,
traditional teas

The Traditional **\$12.00**

Chilled fruit juices
Fresh muffins, butter croissants, danish Pastries
& scones with butter and preserves
Sliced seasonal fresh fruit and yogurt
Smoked side bacon and apple breakfast
sausage
Farm fresh scrambled eggs
Home fried potatoes
Freshly brewed coffee, decaffeinated coffee,
traditional and selected herbal teas

The Healthy Start **\$11.00**

Chilled fruit juices
Freshly baked muffins & banana bread
Selection of cereals and granola
Sliced seasonal fresh fruit and low fat yogurt
Freshly brewed coffee, decaffeinated coffee,
traditional teas

The Executive **\$13.00**

Chilled fruit juices
Fresh muffins, butter croissants, danish pastries
& scones with butter and preserves
Sliced seasonal fresh fruit and yogurt
Smoked side bacon and apple breakfast
sausage
Farm fresh scrambled eggs
Buttermilk pancakes and maple syrup
Home fried potatoes
Freshly brewed coffee, decaffeinated coffee,
traditional and selected herbal teas

We also offer daily, a breakfast buffet option
in the Riverside Dining Room

LISCOMBE LODGE

PLATED BREAKFASTS

Eggs benedict with canadian back cacon,
fresh sliced fruit
juice and coffee
\$14.00

Scrambled eggs served with home fried potatoes
smoked bacon and apple sausage
homemade muffin
juice and coffee
\$11.00

Fluffy blueberry pancakes
with Nova Scotia maple syrup
smoked bacon and apple sausage
juice and coffee
\$12.00

ADDITIONAL CHOICES

Cold Choices

Freshly squeezed orange or grapefruit juice (per liter pitcher)	\$21.00
Sliced seasonal fresh fruit- per tray (serves 20)	\$60.00
Fresh seasonal berries with whipped cream (per person)	\$5.00
Granola or mueslix (per person)	\$5.00
Bagels with cream cheese (each)	\$4.00
Smoked atlantic salmon (per person)	\$10.00

Hot Choices

Per Person

Traditional eggs benedict	\$10.00
Eggs benedict with smoked salmon	\$11.25
Blueberry buttermilk pancakes with maple syrup & blueberry compote	\$10.00
Canadian gourmet back bacon	\$4.00
Herb grilled roma tomato	\$4.00
Chef attended omelet station (minimum of 20 persons) (Chef attended station labour fee \$50.00)	\$12.00

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LISCOMBE LODGE

MORNING & AFTERNOON BREAKS

Break Price \$5.00 per person

THE GRAND

Selection of home baked coffee cakes, banana, orange and apple

LODGE CLASSIC

Freshly baked oatcakes and cinnamon nuggets

SPA BREAK

Assorted low fat muffins and assorted low fat yogurts

GO BANANAS

Banana bread and bunches of fresh ripe bananas

COUNTRY HARVEST

Cornbread and fresh sliced fruit

HEALTHY BREAK

Fruit & yogurt parfaits, and assortment of bottled juices

CHOCOLATE EXPLOSION

Assorted Chocolate chip cookies and chocolate brownies & hot chocolate

MILK 'n' COOKIES

Flavored coffee, with jumbo freshly baked cookies

Morning and Afternoon breaks will have coffee service refreshed

AFTERGLOW BREAKS

Available from 5 pm to 9pm

Great ideas for the Wadd's Lounge or a Bonfire

SMORE GALORE

Hot chocolate with whipped cream, irish cream flavored coffee, marshmallows, chocolate, graham waffers

\$6.00 per person

NIGHTCAP

Freshly brewed coffee, complemented with cognac, grand marnier, amaretto, cointreau, whipped cream & chocolate shavings

\$10.00 per person

LISCOMBE LODGE

COFFEE BREAKS A LA CARTE

BEVERAGES

Freshly brewed coffee, decaffeinated coffee & tea (per person per break)	\$3.00
Hot chocolate (per person)	\$3.00
Milk (per pitcher)	\$20.00
Premium orange or grapefruit juice (per liter pitcher)	\$21.00
Assorted fruit juices (250 ml bottle)	\$2.25
Soft drinks (regular or diet - 350 ml can)	\$2.00
Mineral water (perrier or spring water)	\$3.00

FROM THE BAKESHOP

Breakfast pastries (served with butter & preserves)	\$3.25
Croissants (each)	\$3.00
Danish pastries (each)	\$3.00
Assorted muffins (each)	\$3.00
Bagels with cream cheese (each)	\$4.00
Homemade biscuits or scones (2 per order)	\$4.00
Assorted cookies (per dozen)	\$12.00
Seasonal fresh fruit tartlets (each)	\$4.00
Double chocolate brownies (each)	\$3.00
Banana bread (per slice)	\$2.00
Zucchini bread (per slice)	\$2.00

OTHER FAVOURITES

Assorted fruit & plain yogurts - individual servings	\$4.00
Seasonal fresh 6-inch fruit skewers with yogurt dip (2)	\$6.00
Nutrigrain and granola bars (each)	\$2.00
Whole fresh fruit (each)	\$2.00

LISCOMBE LODGE

BOXED LUNCH

THE TRAVELLER

\$14.95

Choice of sandwich
Vegetable crudité with dip,
Whole fresh fruit
Fresh homemade cookie
Spring water

THE HIKER

\$14.95

Choice of sandwich
Mixed greens & balsamic vinaigrette
Whole fresh fruit,
Multigrain bar,
Spring water

SANDWICH CHOICES:

On white, wholewheat, multigrain bread or wraps

Atlantic smoked salmon and red onion with a dilled lemon cream cheese

Smoked turkey with mayo, lettuce and tomato

Marinated grilled vegetables and feta cheese

Chicken salad sandwich “Club Sandwich Style” with bacon lettuce and tomato

Traditional egg salad sandwich

LISCOMBE LODGE

WORKING LUNCH BUFFET

SANDWICH BOARD

\$15.00

Fresh Soup of the day

Classic potato salad
Mixed greens with house dressing

Assorted deli style platter consisting of roast beef,
Black forest ham, smoked turkey breast with sliced domestic cheeses
chicken, egg and tuna salad

Assortment of fresh breads is presented to enable you to adopt
a “Build your own Sandwich” concept

Selection of jumbo cookies

Freshly brewed coffee,
Decaffeinated coffee and traditional and herbal tea

WRAPPED AND READY

\$14.95

Fresh soup of the day

Cold pasta salad
Creamy coleslaw

Assortment of smoked salmon, chicken caesar, ham and swiss chesse
and grilled vegetable wraps

Selection of dessert squares and brownies

Freshly brewed coffee,
Decaffeinated coffee and traditional and herbal tea

Assorted soft drinks and/or fruit juice are available to any working lunches or buffet luncheons.
Each charged on consumption

LISCOMBE LODGE

HOT LUNCHEON BUFFET

AL FRESCO

\$19.00

Warm garlic bread
Homemade rolls and butter

Tuscan vegetable soup

Grilled vegetable with balsamic vinaigrette
and fresh basil
Traditional caesar salad

Pasta Selections:

* Select any two pasta selections*

Creamy Chicken Penne
Grilled Chicken with fresh garden vegetable
and a light white wine cream sauce

Meat Lasagna
Traditional layers of meat,
pasta, herbed tomato sauce and cheese

Vegetarian Lasagna
Fresh Vegetable, pasta and herbed tomato sauce and cheese

Cheese Tortellini
Portobello mushrooms and sun dried tomatoes
and goat cheese with sauce rose

Dessert
Homemade Tiramisu Parfaits

Freshly Brewed Coffee,
Decaffeinated Coffee and Traditional and Herbal Tea

Assorted soft drinks and/or fruit juice are available to any working lunches or buffet luncheons.
Each charged on consumption

LISCOMBE LODGE

PATIO BBQ

\$18.00

Creamy homemade coleslaw
Old fashion potato salad
Mixed greens with two house dressings

BBQ Selections:

Lemon garlic marinated chicken breasts
and
Juicy housemade beef burgers
and
Vegetable brochettes

Served with appropriate condiments and freshly made buns

Dessert

Assorted homemade cream and fruit pies

Freshly brewed coffee,
Decaffeinated coffee and traditional and herbal tea

Assorted soft drinks and/or fruit juice are available to any working lunches or buffet luncheons.
Each charged on consumption

LISCOMBE LODGE

PLATED LUNCHEONS

Includes one soup or salad, one entrée, one dessert

Soups / Salads (choice of one)

Fresh soup of the day

Mixed greens with balsamic vinaigrette

Traditionally dressed caesar salad

Spinach salad

Eastern shore seafood chowder
(add \$1.00 to price)

Entrees (choice of one)

Liscombe Lodge panfried haddock - **\$21.00**

4oz Grilled steak with seasoned mushrooms - **\$22.00**

Homemade meatloaf with tomato reduction- **\$19.00**

Coriander and honey mustard marinated chicken
stuffed with spinach and provolone cheese - **\$22.00**

Liscombe's specialty planked salmon- **\$22.00**

Served with rice pilaf or mashed potatoe and seasonal vegetable

Desserts (choice of one)

Apple & berry crisp with whipped cream

Carrot cake

Seasonal berry cheesecake

Homemade apple pie with whipped cream

Plated lunches are served with home baked rolls and butter
Freshly brewed coffee, decaffeinated coffee and tea

(All Food and Beverage prices are subject to 15% applicable taxes and 16% service charge)

LISCOMBE LODGE

DINNER BUFFETS

THE CLASSIC BUFFET

\$34.00

Assorted homemade breads
Soup of the day

Spinach salad
Marinated pasta salad
Mixed green salad with house dressing

Assorted deli meat and cheese platter
Roast beef, black forest ham, turkey breast, pepperoni
and spicy salami with variety of cheeses

Cold seafood display
Smoked salmon, assorted smoked delicacies,
solomon gundy (pickled herring),
capers, red onion and lemon

Entrees

Select any two hot entrée selections

Basil pesto brushed Annapolis valley chicken
With a warm tomato and chipotle salsa

Planked Salmon
“A Liscombe Lodge Specialty”

Forest mushroom seared roast of sirloin
with a rosemary demi-glace

Chef's Dessert Table
Homemade pies, cakes, mousse, squares and brownies

Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

LISCOMBE LODGE

SEAFOOD EXTRAVAGANZA BUFFET

\$36.00

Assorted oven fresh breads
Eastern shore seafood chowder

Potato salad
Mixed greens with balsamic vinaigrette
Greek salad

Cold seafood display
Smoked salmon, assorted local smoked delicacies,
Solomon gundy (pickled herring),
Capers, red onion and lemon

Steamed country harbour mussels with garlic, butter and white wine

Entrees

Select any two hot entrée selections

Basil pesto brushed Annapolis Valley chicken
with a warm tomato and chipotle salsa

“A Liscombe Lodge Specialty”
Planked salmon with maple cream

Baked haddock with white wine and dill cream

Forest mushroom seared roast sirloin
with a rosemary demi- glace

Served with
Rice pilaf, garlic mashed potato and seasonal vegetables

Chef's Dessert Table
Homemade pies, cakes, mousse, squares and brownies

Freshly brewed coffee,
Decaffeinated coffee and traditional and herbal tea

LISCOMBE LODGE

CANADIANNA

\$36.00

Assorted oven fresh breads
Soup of the day

Homemade coleslaw
Classic potato salad
Mixed greens with balsamic vinaigrette

Hot entrees to include:
“A Liscombe Lodge Specialty”
Planked salmon with maple cream

Slow roasted prime rib carving station
With au jus and yorkshire pudding

Served with
Roasted garlic potatoes and seasonal vegetables

Chef’s Dessert Table
Homemade pies, cakes, mousse, squares and brownies

Freshly brewed coffee
Decaffeinated coffee and traditional and herbal Tea

LISCOMBE LODGE

EASTERN SHORE LOBSTER DINNER

\$45.00

Here is some down home Maritime hospitality.
This is your opportunity to enjoy our favorite feast

“The Maritime Lobster Boil”

Best eaten outside but we will make sure there is plenty of newspaper and paper towel on the tables, PLUS “How to eat Lobster” placemats, bibs, wet naps, picks and crackers, will be supplied for your group.

The Feast includes:

Eastern shore seafood chowder

Assorted oven fresh breads

Classic potato salad

Mixed green salad with balsamic vinaigrette

Steamed Country Harbour mussels in garlic, butter and white wine

1 ½ -1 ¼ lb Eastern shore cold water lobsters with drawn butter
(one per person)

Thyme and sea salt baked potatoes with sour cream,
Cheddar cheese, chives and bacon bits

Seasonal vegetables

Seasonal berry shortcake with whipped cream

Apple and berry crisp with rum sauce

Freshly brewed coffee,
Decaffeinated coffee and traditional and herbal tea

Market Price + \$10.00 for each Additional lobster

LISCOMBE LODGE

PLATED DINNERS

Includes choice of one appetizer, soup, or salad, one entrée and one dessert.

APPETIZERS, SOUPS AND SALADS (Choice of one)

Soup of the day
Chefs daily creation

Eastern shore seafood chowder
Maritime style, haddock, shrimp, scallops and lobster

Mussels
Steamed in white wine and garlic

Chilled shrimp cocktail
Traditional cocktail sauce

Mixed seasonal greens
With balsamic dressing

Caesar salad
Crisp romaine lettuce, dressed classically, with bacon bits, croutons, and parmesan cheese

Spinach salad
Tomato, cucumber, red onion, and tossed in a vinaigrette

ENTREES (Choice of one)

Pork Tenderloin - \$30.00
Maple marinated with a brandy demi glaze

Planked Salmon- a Liscombe Lodge Specialty- \$30.00
Slow cooked on open fire with maple cream

Roasted Turkey Dinner - \$30.00
Traditional turkey with sage dressing

Seared Haddock - \$31.00
With coriander and citrus salsa

Annapolis Valley Chicken - \$30.00
Basil pesto brushed with a warm chipotle salsa

Roasted Prime Rib- \$34.00
With yorkshire pudding and au jus

Vegetarian Entrée - \$29.00
Our chef's vegetarian creations change, ask about the newest dish

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LISCOMBE LODGE

DESSERT (Choice of one)

Apple & berry crisp
With whipped cream

New York cheesecake
Raspberry, strawberry or blueberry compotes

Strawberry shortcake
On sugar biscuits with whipped cream

Connie's homemade pie
Coconut, lemon meringue, bumbleberry, apple or blueberry

Lemon Panna Cotta
With fresh berries shortbread and whipped cream

Chocolate molten lava cake

\$4.00 surcharge for additional appetizer course

Entrees served with garlic mashed potato and seasonal vegetables, freshly brewed coffee, decaffeinated coffee or tea and home baked bread and butter

CHEF ATTENDED STATIONS

Herbed crusted hip of beef served with dollar rolls and condiments (serves approximately 75 people) (per person)	\$9.95
Garlic herbed crusted sirloin (serves approximately 30 people)	\$300.00
***Chef Attended Station Labour fee	\$50.00

LISCOMBE LODGE

HOT HORS D'OEUVRES

(per dozen price)

Sausage wrapped in puff pastry with honey mustard	\$16.00
Bacon wrapped scallops	\$23.00
Mini burgers	\$20.00
Vegetarian spring rolls with plum sauce	\$18.00
Chicken satay with plum sauce	\$18.00
Mini crab cakes with chipotle salsa	\$18.00
Spinach spanikopitas	\$19.00
Coconut shrimp with sweet chili sauce	\$20.00

COLD HORS D'OEUVRES

(per dozen price)

Smoked salmon on a round with capers	\$20.00
Proscuitto wrapped melon	\$20.00
Seared scallops with sweet chili sauce	\$19.00
Bruschetta	\$19.00
French brie and watermelon skewers	\$18.00
Jumbo shrimp with cocktail sauce	\$25.00

EMBELLISHMENTS

Imported and domestic cheese, assorted crackers tray (serves approximately 15 persons)	\$60.00
Vegetable crudité with two dips (serves approximately 15 persons)	\$50.00
Seasonal fruit platter (serves approximately 15 persons)	\$60.00
Deli meat platter with roast beef, black forest ham, smoked turkey breast, and spicy salami with sliced baguette (per person)	\$7.95
Side of smoked salmon, sliced red onion, capers, lemon wedges and rye bread (serves approximately 20 persons)	\$125.00
Cold seafood display	
Smoked salmon, assorted smoked delicacies, solomon Ggundy, Capers, red onion and lemon (serves approximately 20 persons)	\$95.00
Pizza- 2 pieces per person (serves 10 persons)	\$20.00

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LISCOMBE LODGE

PARTY SNACKS

Potato chips & dip (per basket)	\$5.00
Nachoes & salsa (per basket)	\$7.00
Mixed nuts (per bowl)	\$6.00

BEVERAGE SERVICES

All alcoholic beverages served in function rooms must be provided by Liscombe Lodge .

Standard bar set-up includes the following:

Rye and Scotch Whisky, Vodka, Gin, Light and Dark Rum

House Red and White Wine

Domestic, and Non-Alcoholic Beer and cooler.

Orange, Tomato and Clamato Juice, Regular and Diet Soft Drinks.

Each drink contains a minimum of one ounce of alcohol.

	Host Bar	Cash Bar
	Recommended when the host pay for all the drinks their guests consume	Recommended when the individual guests pay for their own drinks
Premium Brands	\$4.75	\$5.25
Deluxe Brands	\$5.75	\$6.25
Liqueurs and Congacs	\$7.00	\$7.25
Assorted Domestic Beer	\$4.75	\$5.25
Assorted Imported Beer	\$5.75	\$6.25
Coolers	\$5.00	\$5.50
House Red Wine, Leon Millot, Jost Vineyards	\$5.50	\$6.00
House White Wine, Pinot Grigo, Jost Vineyards	\$5.50	\$6.00
Juice	\$2.00	\$2.25
Soft Drinks	\$2.00	\$2.25
Non alcoholic Beer	\$4.00	\$4.25
Mineral Water	\$2.00	\$2.25
PUNCHES		
Fruit Punch- non alcoholic	\$75.00	(50 servings)
Liscombe Punch- alcoholic	\$175.00	(50 servings)

Consumption for host bars will be charged on a per drink basis.

A bartender charge of \$50.00 per hour per bar (minimum 3 hours) will be applied if total sales are less than \$250.00 per bar. It is the policy of Liscombe Lodge to serve alcoholic beverages in a professional manner at all times.

The Liscombe Lodge will adhere to all laws and regulations pertaining to the service of alcohol to intoxicated or under age persons. The hours of alcoholic beverage service are 11:00 a.m. to 1:00 a.m. Monday thru Sunday and Holidays.

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