



Wedding Menus 2011-2012

All wedding package prices include the following: Gourmet dinner- plated or buffet
Complimentary non-alcoholic punch available one hour prior to dinner
Glass of house wine per person during the dinner and a glass of sparkling wine for toasts
Cutting of the wedding cake to be placed out at the late evening coffee service.

THE CLASSIC BUFFET

\$49.00 per person

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

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

Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

SEAFOOD EXTRAVAGANZA BUFFET

\$51.00 per person

Assorted oven fresh breads
Eastern shore seafood chowder

Potato salad
Mixed greens with balsamic vinaigrette
Greek salad
Seafood 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

CANADIANNA

\$51.00 per person

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

PATIO BBQ

\$44.00 per person

Creamy homemade coleslaw

Old fashion potato salad

Mixed greens with two house dressings

BBQ Selections:

Lemon garlic marinated chicken breasts

4oz per person

Juicy housemade beef burgers-

one burger per person

Vegetable brochettes

Served with lettuce, onions, tomatoes, cheese, dill pickles, ketchup, mustard, relish
and freshly made buns

Chef’s Dessert Table

Homemade pies, cakes, mousse, squares and brownies

Freshly brewed coffee, Decaffeinated coffee and traditional and herbal tea

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

EASTERN SHORE LOBSTER DINNER

\$60.00 per person

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

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 - \$46.00

Maple marinated with a brandy demi glaze

Planked Salmon- a Liscombe Lodge Specialty- \$46.00

Slow cooked on open fire with maple cream

Roasted Turkey Dinner - \$46.00

Traditional turkey with sage dressing

Seared Haddock - \$47.00

With coriander and citrus salsa

Annapolis Valley Chicken - \$46.00

Basil pesto brushed with a warm chipotle salsa

Roasted Prime Rib- \$50.00

With yorkshire pudding and au jus

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

Vegetarian Entrée - \$46.00

Our chef's vegetarian creations change, ask about the newest dish

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



THE WEDDING TEA MENU

\$50.00 per person, minimum 60ppl.

Because of the early ceremony, by tradition, a wedding tea or breakfast was customary in Victorian times. With sticking with tradition, we offer you the following menu to be served buffet style finger foods:

Dainty tea finger sandwiches- smoked salmon on veggie platter, egg salad, cucumber mint, ham and watercress, tuna salad, asparagus prosciutto

Freshly baked scones and homemade country biscuits

Lemon curd, assorted jams and preserves

English trifle

Assorted country tarts, brownies, squares and snack cakes



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Apple cider punch
Assorted herbal teas, traditional tea, freshly brewed coffee, and
Decaffeinated coffee

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

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

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

PARTY SNACKS

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

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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 Gundy, Capers, red onion and lemon (serves approximately 20 persons)	\$95.00
Pizza- 2 pieces per person (serves 10 persons)	\$20.00

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

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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 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 Holiday