



A Nova Scotian Destination Wedding

Dream about a rustic elegant wedding in Nova Scotia and your imagination inevitably takes you to Liscombe Lodge Resort and Conference Centre. Tucked away just 2 hours from Halifax on the scenic Eastern Shore, the resort reflects all that is Nova Scotian. Liscombe Lodge Resort and Conference Centre is your all inclusive wedding destination, the perfect spot for such a special occasion. Exclusive use of the resort is welcomed.

You and your guests will love the opportunity to escape to a hidden jewel that is Liscombe for your wedding celebration. Liscombe Lodge Resort and Conference Centre has 68 units, ranging from chalets, lodge and cottages rooms, many with picturesque river views, with a variety of bed configurations to best suit couples and families. We have an array of amenities available for our guest's to enjoy as you prepare for the festivities.

*Tennis court
Kayaks, canoes and paddleboats
Recreation games room
Indoor heated pool, hot tub, sauna and exercise room
Nature trails for hiking to our swinging bridge and salmon ladder
Seasonal Children's activities - based on occupancy
Dining at the Riverside Dining Room
Pontoon boat tour of the Liscomb River
Bonfire pits
And more!*

There are also many local attractions for excursions such as historic Sherbrooke Restoration Village, golf, museums, beaches and breathtaking scenery

Whether you live locally or far away, every wedding at Liscombe Lodge Resort and Conference Centre is a destination wedding!



Rehearsal Dinners

On this special occasion, let our professional staff pamper you and your guests. Enjoy delectable food, comfortable service and a great atmosphere. You may choose from the following options:

REHEARSAL DINNER OPTIONS

PATIO BBQ

\$29 (minimum of 20 people)

Creamy Homemade Coleslaw

or

Traditional Potato Salad

or

Mixed Greens with two House Dressing

or

* Select any two BBQ selections from the list below *

Lemon Garlic Marinated Chicken Breasts

or

In House Made Juicy Beef Burgers

or

Balsamic and Basil Marinated Vegetable Brochette

or

Oktoberfest Sausage

(all served with appropriate condiments and buns)

or

Assorted Homemade Country Cream and Fruit Pies

or

Soft Drinks, Fruit Juice, Spring Water, Freshly Brewed Coffee, Decaffeinated Coffee and Traditional and Herbal Tea

AL FRESCO

\$29 (minimum of 20 people)

Herbed Focaccia & Ciabatta Rolls

or

Sicilian Grilled Vegetable Salad with Basil Pesto

or

Insalata con Spinaci e Funghi

Spinach and Mushroom Salad

or

Insalata di Pasta all Siciliano

Pasta Salad with Artichokes and Roasted Red Pepper

or

Select any two selections from the list below

Traditional Lasagna

or

Pollo con Pomodori e Spinaci

Chicken with Rigatoni, Spinach and a Cream Sauce

or

Spaghetti con Salsiccia e Salsa di Pepe Rosso

Spaghetti with Sausage and Red Pepper Sauce

or

Spaghetti Primovera

Seasonal Vegetable and Spaghetti

with your Choice of Tomato or Cream Sauce

or

Smoked Salmon Rigatoni

Liscombe Lodge's own Smoked Salmon in a Caper Cream Sauce

or

Tiramisu alla Classico - Kahlua

Tiramisu alla Fagole - Strawberry

Assorted Biscotti

Crostota di Limone alla Siciliana

Lemon Tart



Riverside Private Dining Room

This is the perfect place to have a rehearsal dinner for a smaller group under 20. Inquire about menu options and private dining area

REHEARSAL DINNER OPTIONS

COMMANDER WADD'S COCKTAIL PARTY

\$40 (*Minimum 25 people*)

This style of dinner allows your guests to mingle and meet without the formality of a sit down dinner. You can expect food stations and casual seating scattered the room.

Passed Hors d'oeuvres (7pp)

Crab Cake Bites
Smoked Salmon Canapés
Planked Salmon Canapés
Lobster Corn Dogs
Bacon Wrapped Scallops
Chicken Satays
Sausage en Croute
Stuffed Mussels

Stationary Food

Fresh Vegetables with Herb Dip
Domestic and International Cheese and Crackers
Cold Deli Meat Platter
Assorted Homemade Tarts and Squares

Mussel Station

Pots of local Country Harbour Mussels steamed in the following sauces:
Tomato and Basil Marinara
Roasted Garlic and Chablis Cream

Soft Drinks, Fruit Juice, Spring Water, Freshly Brewed Coffee, Decaffeinated Coffee and Traditional and Herbal Tea

EASTERN SHORE LOBSTER DINNER

\$50 (*Minimum 25 people*)

This is your opportunity to enjoy our favorite "feed" Best eaten outside (can be done inside) 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.

If interested ask about local entertainment for a true kitchen party

Eastern Shore Seafood Chowder

Assorted Oven Fresh Breads

Classic Potato Salad

Mixed Green Salad with Raspberry Vinaigrette

Steamed Country Harbour Mussels in Roasted Garlic and Chablis Cream

1/4 Eastern Shore Lobsters (one per person) with Drawn Butter

Corn on the Cob (if in season)

Baked Potatoes Tossed in Sea salt and Thyme with Sour Cream,

Cheddar Cheese, Chives and Bacon Bits

Apple Blackberry Crisp

Blueberry Grunt

Soft Drinks, Fruit Juice, Spring Water, Freshly Brewed Coffee, Decaffeinated Coffee and Traditional and Herbal Tea

\$10.00 for each Additional lobsters

Ceremony



Liscombe Lodge Resort and Conference Centre offers a spectacular backdrop for your wedding ceremony. Whether you choose an outdoor wedding ceremony or Wadd's Lounge, they both offer the picture perfect setting.

Our Wedding Specialist will be happy to provide some popular outside locations that you can choose from. Wadd's Lounge, our great room, offers a peaceful and relaxed setting with cathedral ceilings, large wood burning fireplace and large floor to ceiling windows overlooking the Lisomb River. Wadd's lounge accommodates up to 100 people on lower and upper level.

There will be a site fee of \$500.00 (add \$100 if having a traditional dance).

This price includes:

- 1/2-day usage of site/grounds after scheduled ceremony time in the case of Wadd's lounge
- use of entire property of photography with suggestions of some popular spots
 - set up and tear down of site with the exception of décor
 - usage of banquet chairs, tables and linens for ceremony
 - guest book and gift table provided



Frequently asked questions concerning on site ceremonies:

What time can we get onto ceremony site to decorate?

Dependent on the location and resort's occupancy at that time. Wadd's lounge is a public area and the resort if not booked exclusively for this wedding, then we do need to respect the other guests with access of the facility. Typically, however, we would have the set up completed at a minimum of 3 hours prior to ceremony at which time, decorations can be added.

Can you provide me assistance when looking for Justice of the Peace or music options?

Yes, we have attached a preferred suppliers list to assist you with choosing local vendors and suppliers.

Does Liscombe Lodge Resort and Conference Centre provide decorations?

Other than what is committed in the Wedding Package if chosen, all decorations are the responsibility of the party contracting the space. All decorations are subject to approval of management of Liscombe Lodge Resort and Conference Centre.

Wedding packages and menus

The Liscombe Wedding Package

With the rustic elegance of our surroundings, we can provide you with a pleasing and memorable day that will live up to all the expectations you have for this special time in your life. We are able to host a blend of outdoor and indoor activities, from ceremonies and receptions to pre-wedding poker parties to post-brunches.

Your package includes:

- Personal event planner to assist with all your needs
- Wedding agenda for overnight guests at check in
- Coordinated ceremonies onsite
- Elegant complimentary banquet room and/or Wadd's lounge for your special day
- First class service staff
- White or cream linen tablecloths and napkins
- Décor with white lights and tulle to accent the head table and cake table
- Three votive candles on each table with white tea lights
- Complimentary AV equipment including LCD projector
- Our Adirondack suite available for bride and groom for one night (for 20 rooms or more booked on the wedding night)
- Sparkling wine and chocolate dipped strawberries for the bride and groom
- Complimentary breakfast in dining room for bride and groom
- Full use of property for photographs
- Complimentary non-alcoholic punch available one hour prior to dinner
- Glass of house wine per person during the dinner
- Glass of sparkling wine for toasts
- Gourmet dinner
- Printed dinner menu on each table
- Late evening coffee service, if requested
- Special children's menu
- Heart smart and vegetarian options available
- Private bonfire from 9pm to 1am near the pool

In addition, we are please to offer the Bride and Groom...

- Complimentary one night stay with dinner for your first anniversary

Package prices start at \$46 per person



This Bride and Groom opted for a round head table. And used seasonal ornamental pumpkins and leaves.

Liscombe Wedding Selections

THE CLASSIC PACKAGE

Buffet Dinner

\$46 (Minimum 25 people)

Soup of the Day and Assorted Homemade Rolls



Spinach Salad, Caesar Salad and Grilled Vegetable Pasta



International Cheese and Deli Platter

*Smoked Turkey Breast, Black Forest Ham and Spicy Salami with a
Variety of Domestic and Artisan Cheeses*



Cold Seafood Display

*In House Smoked Salmon, Assorted Local Smoked Delicacies, Solomon Gundy (pickled herring),
Capers, Red onion and Lemon*



Select any two hot entrée selections from the list below

Roasted Annapolis Valley Chicken Supreme

*Stuffed with Cranberries and Poached Apples
With a Wild Mushroom Veloute*



Planked Salmon

"A Liscombe Lodge Specialty"

Slow Cooked over an Open Fire, Served with Madeira Glazed Wild and Tame Mushroom Cream



Dijon Roasted Beef Sirloin

Port and Rosemary Demi Glace



Baked Haddock with Seafood Veloute

With Baby Scallops and Shrimp



Triple Pepper Rubbed Pork Tenderloin

with wild Blueberry Compote



Garlic and Rosemary Roasted Lamb Leg

with Minted Red Wine Jus



Pastry Chef's Dessert Table

to include:

Belgian Chocolate Mousse cake

Butterscotch and Pecan Pie

New York Style Cheesecake in Fresh Berries and Assorted Compotes

Dried Fruit and White Chocolate Bark

Liscombe Wedding Selections

SEAFOOD PACKAGE

Buffet Dinner

\$49 (Minimum 25 people)

Assorted Oven Fresh Breads

❧

Eastern Shore Seafood Chowder

❧

Potato Salad, Mixed Seasonal Greens
with Duo of Dressing, Pasta Salad

❧

Cold Seafood Display

*In House Smoked Salmon, Assorted Local Smoked Delicacies,
Solomon Gundy, Caper, Red Onion and Lemon*

❧

Steamed Country Harbour Mussels in Roasted Garlic and Chablis Cream

❧

Bacon Wrapped Scallops tossed in Chilies and Maple Sugar

❧

*Select one hot fish entrée selections from the list below *

Planked Salmon

"A Liscombe Lodge Specialty"

Slow Cooked over an open Fire Served with Madeira Glazed Wild and Tame Mushroom Cream

Or

Arctis Char Pan Seared

with Sweet Tomato Relish

Or

Baked Haddock with Seafood Veloute

With Baby Scallops and Shrimp

❧

Dijon Roasted Beef Sirloin with Port Rosemary Demi Glace

Chef's Dessert Table

to include:

Assorted Squares such as Chocolate Brownies and Raspberry Shortbread

Lemon Meringue Pie

Warm Sticky Date Pudding in Caramel Sauce

❧

Freshly Brewed Coffee,

Decaffeinated Coffee and Traditional and Herbal Tea

Liscombe Wedding Selections

CANADIANNA PACKAGE

Buffet Dinner

\$47 (Minimum 25 people)

Assorted Oven Fresh Breads



Mixed Greens with Duo Dressing



Spinach Salad

Tomato, Almonds and Feta Cheese with a Lemon Vinaigrette

Hot entrees to include:

Planked Salmon

"A Liscombe Lodge Specialty"

Slow Cooked over an open Fire Served with Madeira Glazed Wild and Tame Mushroom Cream



Dijon Roasted Beef Sirloin

with Port and Rosemary Demi Glace



Roasted Garlic Mashed Potatoes



Seasonal Vegetables

Chef's dessert table

to include:

Pear and Almond Flan

Milk Chocolate Mascarpone Cheesecake

Warm Apple Blackberry Crisp

Freshly Brewed Coffee,
Decaffeinated Coffee and Traditional and Herbal Tea

Liscombe Wedding Selections

THE LISCOMB RIVER PACKAGE

Plated Dinner

\$46

Appetizer

Mixed Seasonal Greens
With Aged Balsamic Vinaigrette

Or

Eastern shore Seafood Chowder
New England Style, Halibut, Shrimp, Scallops and Lobster

Entrees

Roasted Annapolis Valley Chicken Supreme
*Stuffed with Cranberries & Poached Apples
with a Wild Mushroom Veloute*

Or

Planked Salmon
*A "Liscombe Lodge Specialty"
Slow Cooked over an open Fire Served with Madeira Glazed Wild and Tame Mushroom Cream*

Dessert

Homemade Bumbleberry Pie

Or

Strawberry Short cake
on homemade biscuits with fresh whipped cream

Liscombe Wedding Selections

THE RIVERVIEW PACKAGE

Plated Dinner

\$49

Soup

Roasted Butternut Squash Soup
with Spiced Crème Fraiche

Salad

Spinach Salad
Crisp Baby Spinach, Tomato, Almonds and Feta Cheese with Lemon Vinaigrette

Entrees

Slow Roasted Prime Rib
With Au Jus, Yorkshire Pudding, Roasted Garlic Mashed Potatoes

Or

Planked Salmon
A "Liscombe Lodge Specialty"
*Slow cooked on open fire, served with Madeira Glazed Wild and Tame Mushrooms
and Roasted Garlic Mashed Potato*

Dessert

Flourless Chocolate Torte
with Raspberry Coulis and Chantilly Cream

Or

Lemon Panna Cotta
with Fresh Blackberries and Nutmeg Shortbread

Liscombe Wedding Selections

THE WINDY HILL PACKAGE

Plated Dinner

\$47

Soup

Carrot and Ginger Soup

Salad

Mixed Green Salad with Aged Balsamic Vinaigrette

Entrée

A Duet-

Pick your choice of two items for your guests' dinner:

Planked Salmon

A "Liscombe Lodge Specialty"

Slow Cooked over an open Fire Served with Madeira Glazed Wild and Tame Mushroom Cream



Grilled Beef tenderloin

with Maple Smoked Tomato Relish



Chicken Supreme

with Cranberries, Champagne Poached Apple with Madeira Cream

Entrée is served with Pave Potato and Fresh Seasonal Vegetables

Dessert

Old Fashioned Seasonal Shortcake

Homemade biscuits, fresh berries with a dollop of whipped cream

Or

White Chocolate and Blueberry Ambush

Or

Orange Scented Coconut Cake rolled in White Chocolate
and filled with Blueberry Compote topped with Maple Drizzled Ice Cream

A Victorian Wedding Package

If you've always loved the Victorian era and elegant old-fashioned style, why not have a Victorian wedding? The Era is steeped in traditions and we have created a wedding package that is fitting to the time in conjunction with Sherbrooke Restoration Village.

Your special day will be set in an 1800's Historic village located conveniently only 20 minutes from Liscombe Lodge Resort and Conference Centre. Be driven from the gate of the park in horse and carriage to your customary morning ceremony, and enjoy a traditional wedding tea to celebrate the union with your family and friends in the courthouse.

Your package includes:

- Use of one of the historic buildings on the roads of Historic Sherbrooke Village for the morning ceremony (traditionally between 10 am and noon)
- Use of horse and carriage at Sherbrooke Restoration Village
- Use of grounds of Sherbrooke Village and/ or Liscombe Lodge Resort and Conference Centre for perfect picture locations
- Stand up Wedding Tea reception following ceremony with appropriate fingers foods and sweets suited to the era served at in the Wadd's Lounge at Liscombe Lodge Resort and Conference Centre (see menu that follows)
- Complimentary sparkling wine to toast the bride and groom at the Wedding Tea
- Public address system with lectern and microphone for your Master of Ceremonies
- Complimentary overnight accommodations at Liscombe Lodge Resort and Conference Centre provided for the Bride and Groom (based on 20 rooms or more) in our Adirondack Suite.
- Special accommodation rates at Liscombe Lodge Resort and Conference Centre for out of town guests for the night prior to ceremony
- Experienced event planner to assist with arrangements
- First class service staff
- Wedding agenda for overnight guests at check in

Price: \$35 per person, minimum of 60 ppl.

THE WEDDING TEA MENU

\$35 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 proscuitto



Freshly baked scones and homemade country biscuits

Lemon curd, assorted jams and preserves

English trifle

Assorted country tarts, brownies, squares and snack cakes

Apple cider punch

Assorted herbal teas, traditional tea, freshly brewed coffee, and Decaffeinated coffee

Package Embellishments and Bar Service

HOT HORS D'OEUVRES

(Per dozen price)

Brushetta	\$12.95
Bacon Wrapped Scallops and Shrimp	\$22.00
Vegetarian Spring Rolls	\$14.95
Chicken Satay	\$15.95
Mini Crab Cakes	\$18.95

COLD HORS D'OEUVRES

(Per dozen price)

Smoked Salmon Canapés	\$16.95
Prosciutto Wrapped Melon	\$14.95
Lobster Salad Toasts	\$20.95
Planked Salmon Conape	\$14.95

PARTY SNACK FAVORITES

Medium Spiced Chicken Wings (per dozen)	\$15.25
Nachos topped with Cheese, Jalapenos, Onion, Pepper (per tray)	\$12.95
Individual Pepperoni Pizza (per person)	\$6.95
Homemade Pan Pizza (12 slices per)	\$29.95
Potato Chips and Dip (basket)	\$4.95
Pretzels (basket)	\$6.95
Tortilla Chips with Salsa (basket)	\$9.95
Mixed Nuts (Bowl)	\$4.95
Trail Mix (bowl)	\$ 4.95
Deep fried Pepperoni	\$12.95

EMBELLISHMENTS

Imported and Domestic Cheese, Sliced Baguette (per person)	\$3.95
(per tray, serves approximately 20 persons)	\$60.00
Vegetable Crudité with two Dips (per person)	\$2.95
(per tray, serves approximately 20 persons)	\$50.00
Side of Smoked Salmon, Sliced Red Onion, Capers, Lemon Wedges and Rye Bread (serves approximately 20 persons)	\$150.00
Chilled Seafood Display of Smoked Salmon, Lemon Pepper Mackerel, Saluman Gundy (pickled herring), Marinated Mussels (serves approximately 20 persons)	\$95.00

Deli Meat Platter with Roast Beef, Black Forest Ham, Smoked Turkey Breast, and Spicy Salami with sliced Baguette (serves approximately 20 persons)	\$60.00
Jumbo Prawns on ice with traditional Cocktail Sauce (per dozen)	\$22.00
Seasonal Fruit Platter (per tray, serves approximately 20 persons)	\$50.00
Chocolate Fondue with Dark Chocolate Ganache with Fresh Seasonal Fruit and Pound Cake for Dipping (per person)	\$3.95

CHEF ATTENDED STATIONS

Herbed Crusted Hip Of Beef served with Dollar rolls and Condiments (serves approximately 50 people)	\$400.00
Omelet Station added for breakfast buffet (per person)	\$10.95

WEDDING CAKES



Can you bring your own cake? Absolutely, we will supply fridge space if required and a cake cutting fee of \$1.25 per person will apply for Chef to cut, plate, and decorate with coulis, whipped cream and fresh mint.



BEVERAGE SERVICES

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

Each drink contains a minimum of one ounce of alcohol.

	Host Bar Recommended when the host pay for all the drinks their guests consume	Cash Bar Recommended when the individual guests pay for their own drinks
Premium Brands	\$4.00	\$4.50
Deluxe Brands	\$5.00	\$5.50
Liqueurs and Congacs	\$6.50	\$6.95
Assorted Domestic Beer	\$4.00	\$4.50
Assorted Imported Beer	\$5.00	\$5.50
Coolers	\$4.50	\$5.00
House Red Wine, Marechal Foch, Jost Vineyards	\$5.00	\$5.50
House White Wine, L'Acadie Chardonnay, Jost Vineyards	\$1.50	\$1.95
Juice	\$1.50	\$1.95
Soft Drinks	\$3.75	\$3.95
Non alcoholic Beer	\$1.50	\$1.95
Mineral Water		
PUNCHES		
Fruit Punch- non alcoholic	\$60.00	(50 servings)
Liscombe Punch- alcoholic	\$160.00	(50 servings)

Frequently asked question regarding bar service:

What are your policies in regards to alcohol service?

Liscombe Lodge Resort and Conference Centre policy is the following

- Consumption for host bars will be charged on a per drink basis.
- 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. Your guest must be at least 19 years of age and have a picture ID to consume alcohol. We reserve the right to refuse alcohol service to any guests we feel has overindulged.
- Due to liquor laws, all liquor must be provided by Liscombe Lodge Resort and Conference Centre. We are happy to customize or special order wines etc to meet your particular requests.

What time do you close the bar?

The hours of alcoholic beverage service are 11:00 a.m. to 1:00 a.m. Monday thru Sunday and Holidays.

What is the cost of bar service?

There is no additional charge if you have choose the Liscombe Wedding package. If bar is not part of the wedding package you choose, a bartender charge of \$50.00 per hour per bar (minimum 3 hours) will be applied if total sales are less than \$200.00 per hour, per bar.

Wedding Reception ideas

Traditional dance:

Depending on the size of your wedding party, this might be an option for your special day. If your party occupies all 30 rooms in the Riverside Lodge, then we recommend that your guests return to after the dinner, to Wadd's Lounge. Shortly after your ceremony, we can transform this large space to a dance floor and room for some seating for the celebration to continue into the wee hours of the morning. An additional \$100 will be added to your site fee if you choose to have the more traditional dance. Cash or host bars are both options for bar service. Music must be turned off at 1am. If all 30 rooms in the Riverside Lodge are not booked, it is the responsibility of the bride & groom to pay for any vacant rooms.

Old fashion bonfire:

One of the more popular choices at Liscombe Lodge Resort and Conference Centre is to enjoy the remainder of your special night under the stars. Guests are opting to enjoy a quiet late night gathering around the bonfire pit. Bring your smore ingredients, remind your guests to bring their guitars and enjoy an imitate gathering under the night sky. All we ask is that you are considerate to those in the surrounding area and keep the noise to a dull roar. Or perhaps you'll have some wedding crashers!

All firewood is complimentary in all wedding packages. Some lawn chairs will be set up but might be another item to ask guests to bring along for their mini vacation.

SOCAN Charges:

SOCAN-Society of Composers, Authors and Music Publishers of Canada
Under the Copyright of Canada and in accordance with S.O.C.A.N. (the association responsible for the copyrights of live and recorded music), any event with either live or recorded music is subject to the following fees as per tariff No. 8 :

\$28.75 for any music without dancing OR

\$59.17 for any music with dancing.

The Liscombe Lodge Resort and Conference Centre is obligated to charge this tariff. The fee is submitted directly to S.O.C.A.N. and is non-negotiable and not a resort fee.

Pancake and Poker Brunch

Would you like to host a post wedding brunch? Or perhaps this could be a great idea to have your families and friends gather before the ceremony. This is a great way to bring everyone together in an inexpensive and FUN way.

We will set up the Riverview conference room with round tables, complete with chips and cards. While the stakes get high, a hearty breakfast brunch of our famous fluffy pancakes and all the trimmings will be set up for all those players and spectators to feast on.

This is a great way to fill in the day of the wedding as an alternative to the standard “golf” outing.

Your brunch includes

- use of the Riverview conference room
- all the necessary equipment for poker game- tables, chips and cards

- Brunch menu:
 - o Chilled Fruit Juices,
 - o Buttermilk, Blueberry and apple pancakes with warm maple syrup and butter,
 - o Smoked Side Bacon, ham and Farmer’s Breakfast Sausage,
 - o Freshly Brewed Coffee, Decaffeinated Coffee, Traditional and Selected Herbal Teas

\$14.95 plus tax and gratuities per person

Please note: If you opt for just a poker room set up sometime during your celebration, the set up and usage fee is \$100.00. This covers, the set up, use of the chips and cards and usage of one of our conference rooms and equipment.

Guest Accommodations

Liscombe Lodge is pleased to extend the following guest room rates:

Rates are based on double occupancy, apply for chalets(only in off season, up charge applies for peak season), riverside lodge and cottages rooms and include breakfast for 2 adults as well as service gratuity for breakfast and housekeeping	1-10 rooms	11-20 rooms	21-30 rooms	31 + rooms
Off season- May, June, or After Thanksgiving	\$182.00	\$172.00	\$162.00	\$152.00
Peak season- July to October	\$192.00	\$182.00	\$172.00	\$162.00

- * Rates are net, non-commissionable and quoted in Canadian funds.
- * Rates are subject to applicable 13% tax.
- * add \$5 for any child under 5 and over 5 add \$10.
- * \$30 upcharge in peak season for chalets
- * additional person in guest rooms, is \$25 which includes, breakfast, service charge and room.
- * executive 3 bedroom house - \$250 nightly in off season and \$350 nightly in peak season. **(Does include breakfast and gratuities).**



There are minimum guest room blocks with groups over 90 people in peak season (July, August & September) and all holiday or long weekends. If you have exceeded numbers of 100 or more, a minimum guest room block of 55 rooms must be purchased. Whether by your guests or by the bride and groom if not booked. These rooms will be assigned in your contract. Guests will make their reservations and all remaining rooms will be billed to the master account (room rate only, excluding all breakfast & gratuities).

Please also note the room requirements for traditional dance in Wadd's Lounge. You must have all 30 rooms occupied in the Riverside Lodge.

Honeymoon Accommodations

Join us and experience this wonderful place where the ocean and the forest meet in magnificent splendor. Leave the world behind you and retreat to Liscombe Lodge Resort and Conference Centre that offers a perfect balance of romance, privacy, and beauty where you can relax with your special love in romantic surroundings.

Liscombe Lovers Hide Away

Your package includes:

- 2 nights accommodation. Ask if our lovely, Adirondack Suite (with Jacuzzi tub) or a romantic rustic hide away chalet (some overlook the Liscomb River water falls) is available
- Upon arrival, a bottle of wine/bubbly awaits you
- Breakfast buffet in main dining room daily during your stay
- A la carte dinner in main dining room for 2 evenings
- Harbour cruise on the Liscomb River
- Return to your private deck for dessert both evenings- one night a chocolate fondue and the other a personal wedding cake for 2 as well as ingredients to make your favorite specialty coffees.
- 2 souvenir t shirts to take home

For only... \$590* plus tax and service charge

- Based on double occupancy, and subject to availability

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 an automatic 15% service charge and 13% 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, 2 days 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 identify 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 11:00 a.m. - 1:00 a.m.
- 6) For host and cash bars, should consumption fall below \$200.00 per hour, per bar, a bartender fee of \$25.00 per hour, per bar (minimum 3 hours) will be applied unless otherwise stated in your package. Additional bar service, this labor could apply if sales are below minimum per hour.
- 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 are 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.

Contract Information and deposits

In order to confirm your wedding date, Liscombe Lodge Resort and Conference Centre must receive a non-refundable deposit of \$2000 and the signed contract within fourteen (14) days from date of issue.

Proposals will only hold the space tentatively. If another group is interested in the date, the original interested party will be contacted and given first right of refusal at which time the date could be released.

The remaining balance of the master account, based on the guaranteed attendance given at 14 days prior to the event, shall be due for full payment at the completion of the event by cheque , credit card or cash.

Preferred and/or Local Suppliers

Wedding Consultant

White Glove
Bernie McIntosh- Wedding Services Manager
(902) 435-4645
bmcintosh@whitegloveevents.ca

Florist

Marie's Flowers Ltd.
Kenny & Sheila Williams
218 Main Street
Antigonish, NS
(902) 863-2032

Quaint Ways Flower & Gift Shop
Sheet Harbour, Nova Scotia
(902) 885-2009

"My Mothers Bloomers"
Spring Garden Place
5640 Spring Garden Road
T: (902) 422 2700
F: (902) 422 1993
Toll Free: 1-800-565-1899
e.info@mymothersbloomers.com
www.mymothersbloomers.ca

Disc Jockeys

Music Machine
John MacCormick
(902) 863-3706

Advanced Systems
Halifax
T: (902) 454-4742
info@advancedsystems.ca
www.advancedsystems.ca
also offers audio visual equipments

Photographers

Alex MacAulay Photography
(902) 478-7140
www.amphoto.ca

Justice of the Peace

Cathy Gillis
Antigonish, Nova Scotia
(902) 863- 1819
(902) 863- 1572 (c)

Judy A. Smiley
25518 #7 Highway
Port Dufferin, NS B0J 2R0
T: (902) 654-2068
F: (902) 654-2059
E: [judysmiley@ns.sympatico.ca](mailto:judySmiley@ns.sympatico.ca)

Hairdressers

Stylist Unlimited
Sherbrook
T: (902) 522-2603
E: Rhonda.jack@ns.sympatico.ca

Siggie's Hairstyling
Sheet Harbour
T: (902) 885-2989
E: tammy.d.mills@gmail.com

Also able to come over to the lodge for at least 5 people. Appointment 1 to 2 months ahead.

Total Hair Care
Arlene Hins
319 Mainstreet
Antigonish, B2G 2C3
(902) 863-2288

On the Edge
Wendy Bowles
T: (902) 867-1705
E: wendybowles71@hotmail.com
Also able to come over to the lodge. Appointment a while ahead.

Spa

Westin Nova Scotian
1181 Hollis Street
Halifax, B3H 2P6
T: (902) 421-1000

Transportation

City & Airport Service
Elias Kifle President
(902) 456-6345 or 1-877-993-7846
www.townlimo.ca



Once Liscombe Lodge has been chosen as the venue for your event, one of our Food and Beverage/Conference Coordinators will ensure that every detail is attended to in an efficient and professional manner for both accommodation and food & beverage requirements. Our goal is to provide your delegates and yourself as the meeting planner, a seamless, positive, memorable convention experience.

Thank you for your time and consideration. I will be in touch with you soon to further discuss the details of this proposal however, should you have any questions; please do not hesitate to contact me at **(902) 779-5000**.

In closing, I speak for our entire team, when I say we look forward to hosting your group and showing you warm and friendly resort hospitality, never to be forgotten.

Sincerely,

Liscombe Lodge