



LISCOMBE LODGE
Resort and Conference Centre

Liscombe Wedding Menu Package 2019

The Essentials Package

starts at \$49.00 per person

- ❖ Complimentary non-alcoholic punch available one hour prior to dinner
 - ❖ Gourmet dinner – Plated or Buffet
 - ❖ Late evening coffee service
- ❖ Cutting of the cake for the coffee service

The Liscombe Package

starts at \$60.00 per person

- ❖ Includes ALL offered in the Essentials Package
PLUS
- ❖ International & local cheeses, fresh seasonal fruit
& vegetable trays at the cocktail reception
- ❖ Glass of house wine during the dinner (1 glass per person)

The Signature Package

starts at \$105.00 per person

- ❖ Includes ALL offered in the Essentials & Liscombe Packages
PLUS
- ❖ Host bar for your guests
one hour during the cocktail reception and 4 hours of the dance

PLATED DINNERS

Includes choice of one appetizer (soup or salad), one entrée & one dessert.

Entrees served with mashed potato or rice pilaf and seasonal vegetables,
freshly brewed coffee, decaffeinated coffee or tea
and home baked rolls and butter

APPETIZERS

In house made soups and chowder

Roasted butternut squash & sage bisque

Tucson vegetable & white bean

Chilled tomato gazpacho with herb yogurt

Parsnip and valley apple

Smoked haddock chowder -Chef favorite

Mussels steamed in sober island beer & garlic

Nova Scotia cold water shrimp cocktail on baby romaine cocktail sauce & melba toast

Acadian greens with crispy corn with balsamic vinaigrette

Classic Caesar salad, baby romaine, bacon bits, croutons, & shaved pecorino romano
& roasted garlic dressing

Spinach salad valley apple, pickled shallots, maple candied walnuts,
lemon poppy vinaigrette & feta

Smoked chicken rice paper roll valley apple & fennel slaw, apple cider gastrique

ENTREES

Roasted Turkey Dinner Traditional turkey with sage dressing- **\$49**

Chicken Supreme \$50

Seared chicken breast with white wine Dijon sauce

Chicken Florentine \$52

Stuffed with spinach, tomato, pinenuts & garden herbs

Pancetta wrapped Pork Tenderloin- Sundried tomato & olive ragout-**\$50**

Annapolis Valley Chicken Breast -\$49

Basil pesto brushed stuffed with brie and topped with apple cider sauce

Planked Salmon with Maple Bourbon glaze -**\$50**

Seared Nova Scotia Seatrout with wild mushroom demi - **\$50**

Sober Island Beer braised short rib \$49

Stout reduction & crispy onions

Leg of duck confit sour cherry hoisin glaze **\$52**

Moroccan Lamb shank tagine mint raita **\$52**

***Stuffed portabella mushroom \$49**

marinated vegetables chipotle polenta & smoked cheddar

***Eggplant parmesan caponata \$49**

stewed tomatoes & tomato basil coulis

***Chana Chat Marsala \$49**

spiced roasted potatoes, chick pea marsala & tomato crispy onions

***vegetarian options**

DESSERT

Apple & berry crisp with whipped cream

New York cheesecake berry compote, caramel popcorn crunch

Strawberry shortcake on homemade biscuits with whipped cream

Connie's homemade pie coconut, lemon meringue, bumble berry, apple or blueberry

Lemon and passion fruit pavlova blueberries, curd, whipped cream & meringue

Just us coffee crème Brule with pistachio biscotti

Chocolate pot de crème with pineapple fries

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

BUFFETS

Our Classic & Canadian buffets includes the following

Assorted homemade breads

Soup of the day

Three Salads

(see choices below)

Served with rice pilaf, garlic mashed potato and medley of vegetables

Assorted deli meat and cheese platter

Roast beef, black forest ham, turkey breast & a variety of local & international cheeses

House relish & pickle tray

Cold seafood display

House cured & Seabright smoked fish with classic condiments

Chef's Dessert Table

Homemade pies, cakes, mousse, squares and mini pastries from Connie's bakery

Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

Choose 3 types of Salad

Greek pasta salad

House made potato salad

Classic Caesar, garlic dressing, croutons bacon bits and parmesan chips

Market garden salad, Acadian greens, cucumber, tomato and crispy corn

Spinach salad, walnuts, lemon poppy seed vinaigrette candy shallots & feta cheese

House made coleslaw with red cabbage

THE CLASSIC BUFFET \$52

Entrees *Select any two hot entrée selections*

Seared chicken stuffed with smoked cheddar asparagus & champagne sauce

Chicken stuffed with apple, garden sage, little Dorset farm sausage & cranberry pan jus

Seared chicken supreme with lemon herb butter & pan jus

Sober Island Beer braised short rib with stout reduction & crispy onions

Seared Nova Scotia Seatrout with wild mushroom demi

Fire roasted plank salmon with maple bourbon glaze

Pancetta wrapped Pork Tenderloin with Sundried tomato and olive ragout

Vegetarian options

Stuffed portabella mushroom, marinated vegetables chipotle polenta & smoked cheddar

Eggplant parmesan caponata, stewed tomatoes & tomato basil coulis

Chana Chat Marsala spiced roasted potatoes, chick pea marsala, tomato crispy onions

CANADIANNA Prime Rib and Salmon Buffet \$54

Chef Attended carving station

Fire roasted plank salmon with maple bourbon glaze

Slow roasted prime rib with au jus and Yorkshire pudding

Buffets & Family Style Dinner

PATIO BBQ \$49

Homemade rolls & Corn Bread & butter
Homemade German coleslaw
Old fashion potato salad
Mixed greens with two house dressings
Green pasta salad
House made pickles & relishes

BBQ Entrees

Chicken breasts & ribs with house made BBQ sauce
Baked potato with sour cream & chives
Vegetable Skewer

Dessert station

Strawberry shortcake and homemade apple crisp
Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

FAMILY SYLE DINNER \$52

Homemade rolls and breads with whipped butter

Spinach salad valley apple, pickled shallots, maple candied walnuts, lemon poppy vinaigrette & feta

Entrée Platters

Planked salmon with maple bourbon cream
BBQ chicken with chimichurri sauce
Served with
Farmers market vegetables
Herb & sea salt baby potatoes

Dessert Platters

Macaroons
Mini Pavlova with NS blueberries
Strawberry shortcakes on homemade biscuits
Chocolate dipped strawberries
Chocolate truffles
Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

Reception or Late Night Selections

COLD HORS D'OEUVRES

(per dozen price)

Salmon Gravlax on a bagel chip with crème fraiche	\$22.00
Mini Yorkshire Pudding stuffed with Roast beef and horseradish aioli	\$22.00
Salad fresh roll crunchy veg rice noodle cilantro, Vietnamese dipping sauce	\$22.00
Shrimp Cocktail shooters	\$25.00
Beet salad in endive cup, whipped goat cheese strawberry balsamic	\$22.00
Mini lobster profiteroles sandwich, lemon mayo	\$25.00
Fruit Skewers with mascarpone dip	\$24.00

HOT HORS D'OEUVRES

(per dozen price)

Salmon croquettes, sweet chili citrus dipping sauce	\$22.00
Maple Glazed Bacon wrapped scallops with coconut curry dipping sauce	\$25.00
Mini pull pork slider, crunchy slaw, bbq sauce, brioche bun	\$23.00
Crispy fried NS oyster in a half shell saffron aioli	\$34.00
Smoked chicken spring roll	\$23.00
Mini beef burgers chipotle aioli, bacon jam brioche bun	\$24.00
Mini falafel with mint yogurt	\$23.00
Mini Chicken samosa with tamarind sauce	\$24.00

RECEPTION TRAYS

Imported and domestic cheese, assorted crackers tray (serves approximately 15 persons)	\$85.00
Vegetable crudité with two dips (serves approximately 15 persons)	\$70.00
Seasonal fruit platter (serves approximately 15 persons)	\$80.00
Pita and assorted dips (serves approximately 15 persons)	\$80.00
Deli meat platter with roast beef, black forest ham, smoked turkey breast, spicy salami with sliced baguette & condiments (serves approximately 15 persons)	\$105.00
Side of smoked salmon, sliced red onion, capers, lemon wedges and rye bread (serves approximately 20 persons)	\$145.00
Sweet Tray-squares, brownies and cookies (2 .5pieces per serves approximately 15 persons)	\$90.00

LATE NIGHT IDEAS

Pizza- two pieces per person (serves 12 persons)	\$40.00
Build your own taco bar (serves approximately 20 persons)	\$140.00
Soft corn tortillas Pulled pork pulled chicken, salsa, sour cream, avocado, lettuce, cheese, pickled onions	
Chili station (serves approximately 20 persons)	\$130.00
House made Beef chili & sweet potato black bean chili, buttermilk biscuits, basket corn chips, condiments	
Build your own mac & cheese bar (serves approximately 20 persons)	\$130.00
Mac and cheese, bacon bits, onions, tomato, shredded cheese, smoked salmon & roasted broccoli	
Poutine Station (serves approximately 20 persons)	
fries, curd cheese & gravy	\$120.00
Crispy Chicken Wings with mild, hot & Honey Garlic sauces (dozen)	\$14.00

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

BASKETS

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

STATIONS

Herbed crusted hip of beef (serves approx 75 people) on homemade rolls & condiments	\$15.95*
Garlic herbed crusted sirloin (serves approx 30 people)	
Sautéed Scallop and Shrimp (4 per person)	\$14.00*
Build your own Pasta station	
All Prices are per person with Chef attended stations	\$19.00*
	\$10.00*

BEVERAGE SERVICE

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
Bar Brands	\$4.75	\$5.50
Deluxe Brands	\$5.75	\$6.50
Liqueurs and Cognacs	\$7.00	\$8.00
Assorted Domestic Beer	\$4.75	\$5.50
Assorted Imported Beer	\$5.75	\$6.25
Coolers	\$5.00	\$5.75
House Red Wine,	\$5.50	\$6.50
House White Wine	\$5.50	\$6.50
Juice	\$2.00	\$2.50
Soft Drinks	\$2.00	\$2.50
Non alcoholic Beer	\$4.00	\$4.25
Mineral Water	\$2.00	\$2.25
PUNCHES		
Fruit Punch- non alcoholic	\$100.00	(50 servings)
Liscombe Punch- alcoholic	\$200.00	(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 intoxicate 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