



Wedding Menus 2018

The Essentials wedding package

- Gourmet dinner- plated or buffet
- Complimentary non-alcoholic punch available one hour prior to dinner
- Cutting of the wedding cake to be arranged on trays and placed out at the late evening coffee service, freshly brewed coffee, decaffeinate coffee & traditional & herbal tea

Starting at \$40.00 per person

The Liscombe wedding package

- Gourmet dinner- plated or buffet
- Complimentary non-alcoholic punch available one hour prior to dinner
- Glass of house wine with dinner and glass of sparkling wine for toast
- Cutting of the wedding cake to be trayed and placed out at the late evening coffee service, freshly brewed coffee, decaffeinate coffee & traditional & herbal tea

Essentials Package Price plus \$14.00 per person

The Signature wedding package

- Gourmet dinner- plated or buffet
- Complimentary non-alcoholic punch available one hour prior to dinner
- Glass of house wine with dinner and glass of sparkling wine for toast
- Host bar for one hour cocktail reception (between ceremony and dinner) and host bar for dance from 9pm-1am
- Cutting of the wedding cake to be trayed and placed out at the late evening coffee service, freshly brewed coffee, decaffeinate coffee & traditional & herbal tea

Essentials Package Price Plus \$50.00 per person

- All food & beverage prices are subject to 16 % service charge and 15 % HST Tax

PLATED DINNERS

*Includes choice of one appetizer (soup or salad), one entrée & one dessert.
Entrees served with garlic mashed potato or rice pilaf and seasonal vegetables,
freshly brewed coffee, decaffeinated coffee or tea
and home baked rolls and butter*

APPETIZERS

Chef homemade soup- Your favorite

Smoked haddock chowder

Mussels steamed in sober island beer and garlic

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

Acadian greens with crispy corn *with balsamic vinaigrette*

Kale Caesar salad, *bacon bits, croutons, & parmesan chips & roasted garlic dressing*

Spinach salad *with walnuts, candied shallots, lemon poppy vinaigrette & feta*

ENTREES

Roasted Turkey Dinner - \$40

Traditional turkey with sage dressing

Chicken Supreme \$41

Seared chicken breast with white wine dijon sauce

Chicken Marsala -\$43

Stuffed chicken with mushroom duxelle served with masala and herb veloute sauce

Pancetta wrapped Pork Tenderloin -\$42

Sundried tomato and olive ragu

Annapolis Valley Chicken Breast -\$44

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

Planked Salmon with Maple Bourbon glaze **\$42**

Seared Nova Scotia Seatrout with wild mushroom demi - **\$42**

Sober Island Beer braised short rib \$41.00

Stout reduction and crispy onions

Vegetarian Entrée - \$40.00

Stuffed portabella mushroom, marinated vegetables chipotle polenta & smoked cheddar

Or

Eggplant parmesan caponata, stewed tomatoes & tomato basil coulis

Or

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

DESSERT

Apple & berry crisp *with whipped cream*

New York cheesecake *raspberry, strawberry or blueberry compotes*

Strawberry shortcake *on homemade biscuits with whipped cream*

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

Lemon panna cotta *with fresh berries, biscotti and whipped cream*

Chocolate Torte cake

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 and a variety of domestic and 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 brownies

Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

Choose 3 types of Salad

Greek pasta salad

House made potato salad

Kale 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 \$44.00

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 \$46.00

Chef Attended carving station

Fire roasted plank salmon with maple bourbon glaze

Slow roasted prime rib with au jus and yorkshire pudding

PATIO BBQ \$40.00

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

BBQ

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

Strawberry Shortcake and Homemade Apple Crisp
Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

LOCAL FARMERS MARKET BUFFET - Market price

Seasonal inspired soup
Homemade rolls and breads with herb butter

Local seasonal salad nova 7 vinaigrette
NS artisan cheese board with hardy jams
Seabright smoked fish and house cured fish mirror
Aqua prime steamed mussels in sober island beer

Little Dorset slow roasted inside round of beef au jus
Sustainable blue planked salmon
Crossroads farm BBQ roasted chicken

Dessert buffet
Mini house made treats & macaroons
Pavlova with NS blueberries
Strawberry shortcakes on homemade biscuits
Chocolate dipped strawberries
Chocolate truffles with NS Liquors

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 horserahish 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

EMBELLISHMENTS

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, and spicy salami with sliced baguette & condiments	\$7.95 (per person)
Side of smoked salmon, sliced red onion, capers, lemon wedges and rye bread (serves approximately 20 persons)	\$145.00
Pizza- two pieces per person (serves 12 persons)	\$40.00
Sweet Tray – squares, brownies and cookies (2 pieces per person)	\$6.00 (per person)
Potato chips & dip (per basket)	\$5.00
Nachoes & salsa (per basket)	\$7.00
Mixed nuts (per bowl)	\$5.00
Trail Mix (per bowl)	\$6.00

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

STATIONS

Herbed crusted hip of beef on homemade rolls & condiments <small>(serves approximately 75 people)</small>	\$15.95*
Garlic herbed crusted sirloin <small>(serves approximately 30 people)</small>	\$14.00*
Sautéed Scallop and Shrimp <small>(4 per person)</small>	\$19.00*
Build your own Pasta station	\$10.00*
Poutine Station, fries, cheese and gravy	\$ 6.00*
All Prices are per person*	

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
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