



TABLE OF CONTENTS

| | |
|--|-----------------------|
| CATERING POLICIES | Page 2 and 3 |
| BREAKFAST | |
| Breakfast Buffets | Page 4 and 5 |
| Plated Breakfast | Page 6 |
| BREAKS | |
| Set Coffee Breaks | Page 6 and 7 |
| Coffee Breaks A la Carte | Page 7 and 8 |
| BOX BREAKFAST AND LUNCH | Page 9 |
| LUNCH | |
| Working Lunch Buffets | Page 10 |
| Luncheon Buffet | Page 11 and 12 |
| Plated Luncheons | Page 13 |
| DINNER | |
| Dinner Buffets | Page 14 to 17 |
| Plated Dinners | Page 18 to 20 |
| RECEPTIONS | |
| Hot Hors D'Oeuvres | Page 20 |
| Cold Hors D'Oeuvres | Page 21 |
| Embellishments | Page 21 |
| BEVERAGE SERVICE | |
| Beverage Service (Host & Cash Bars) | Page 22 |
| Wines- Red | Page 23 and 24 |
| Wines-White | Page 25 and 26 |
| Sparkling and Champagne | Page 27 |



We thank you for choosing Liscombe Lodge to host your special event.

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 15% 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, 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 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 11:00 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 \$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



BREAKFAST BUFFETS

Minimum of 20 Persons: \$3.00 per person surcharge for less than 20 persons

Excluding the Continental and Healthy Start

\$2.00 per person surcharge for service prior to 7:00 a.m.

Buffets set for a maximum of 2 hours

Continental

\$8.95

Chilled Fruit Juices

↻

Freshly Baked Muffins, Butter Croissants and Danish Pastries & Scones with Butter and Preserves

↻

Selection of Cereals

↻

Sliced Seasonal Fresh Fruit and Yogurt

↻

Freshly Brewed Coffee, Decaffeinated Coffee, Traditional Teas

The Healthy Start

\$8.95

Chilled Fruit Juices

↻

Fresh Bagels with Cream cheese, Freshly Baked Muffins, and Banana Bread

↻

Selection of Cereals and Granola

↻

Sliced Seasonal Fresh Fruit and low Fat Yogurt

↻

Freshly Brewed Coffee, Decaffeinated Coffee, Traditional Teas

The Traditional

\$11.95

Chilled Fruit Juices

↻

Freshly Baked Muffins, Butter Croissants and Danish Pastries & Scones with Butter and Preserves

↻

Sliced Seasonal Fresh Fruit and Yogurt

↻

Smoked Side Bacon and Farmer's Breakfast Sausage

↻

Farm Fresh Scrambled Eggs

Or

Buttermilk Pancakes

Or

Cinnamon French Toast

↻

Home Fried Potatoes

The Executive

\$12.95

Chilled Fruit Juices

↻

Freshly Baked Muffins, Butter Croissants and Danish Pastries & Scones with Butter and Preserves

↻

Selection of Cereals and Granola

↻

Hot Oats and Homemade Fruit Sauces

↻

Sliced Seasonal Fresh Fruit and Yogurt

↻

Smoked Side Bacon and Farmer's Breakfast Sausage

↻

Farm Fresh Scrambled Eggs & Home Fried Potatoes

(All Food and Beverage prices are subject to 14% applicable taxes and 15% service charge)



☞
Freshly Brewed Coffee, Decaffeinated Coffee,
Traditional Herbal Teas

☞
Buttermilk Pancakes or Cinnamon French
Toast
☞
Freshly Brewed Coffee, Decaffeinated Coffee,
Traditional and Selected Herbal Teas

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

ADDITIONAL CHOICES TO COMPLIMENT YOUR BREAKFAST BUFFET

Cold Choices

Freshly Squeezed Orange or Grapefruit Juice (per liter pitcher) \$20.95
Sliced Seasonal Fresh Fruit- per tray (serves 35) \$35.00
Bowls of Fresh Seasonal Berries with Whipped Cream (per bowl - serves 12)
(when in season (May –August) market price)
Granola or Mueslix (per person) \$ 4.25
Bagels with Cream Cheese (each) \$3.25
Smoked Atlantic Salmon (per person) \$9.95
Canadian Selection of Sliced Cheeses (per person) \$8.95

Hot Choices

(per person)

Traditional Eggs Benedict \$10.25
Eggs Benedict with Smoked Salmon \$11.25
Chef Attended Omelet Station (minimum of 20 persons) \$9.95
Buttermilk Pancakes with one choice of Bananas, Apple,
or Blueberries, with Maple Syrup & Blueberry Compote \$9.95
Canadian Gourmet Back Bacon \$3.95
Herb Grilled Roma Tomato \$3.95



PLATED BREAKFASTS

(Please select two from the following selections for the group per day)

Eggs Benedict with Canadian Back Bacon, Grilled Roma Tomatoes, Fresh Sliced Fruit,
Juice and Coffee \$10.95



Scrambled Eggs served with Home Fried Potatoes, choice of Smoked Bacon, Farmers
Sausage or Ham, Homemade Bread Toast and Juice and Coffee \$9.95



Fluffy Blueberry Pancakes with Nova Scotian Maple Syrup, choice of Smoked Bacon,
Farmers Sausage or Ham, and Juice and Coffee \$10.95

MORNING BREAKS

Morning and after lunch sessions will be served coffee service
Morning and Afternoon breaks will have coffee service refreshed

THE GRAND

Selection of Home Baked
Coffee Cakes and
Assorted Fruit Juices
\$3.50

SPA BREAK

Low fat Bran and Carrot muffins,
assorted low fat yogurts
and granola bars
\$3.50

LODGE CLASSIC

Freshly baked oatcakes,
Butter Croissants,
and Cinnamon Buns
\$3.50

COUNTRY HARVEST

Cranberry Orange Loaf,
Cornbread
and Freshly Sliced Fruit
\$3.50

GO BANANAS

Banana Nut Bread, Bunches of
Fresh Ripe Bananas,
and Banana Smoothies
\$3.50



AFTERNOON BREAKS

LISCOMBE TRAIL MIX

Granola with Assorted Yogurt,
Chocolate Covered Almonds,
Trail Mix and Whole Fruit
\$3.50

CANDY STORE

Potato Chips, Assorted Chocolate Candy,
Honey Roasted Peanuts
and Soft Drinks
\$3.50

HEALTHY BREAK

Fruit & Yogurt Parfaits, and
Assortment of bottled juices
\$3.50

MILK 'n' COOKIES

Flavoured coffee, with Jumbo Freshly
Baked Cookies
\$3.50

CHOCOLATE EXPLOSION

Assorted Double Chocolate Chip Cookies,
Chocolate Brownies, and Chocolate
Macaroon Squares
\$3.50

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 Wafers and
the Recipe for the Perfect SMORE
\$4.50

NIGHTCAP

Freshly Brewed Coffee, complemented
with Cognac, Grand Marnier, Amaretto and
Cointreau. Whipped Cream, Chocolate
Shavings
\$8.00

COFFEE BREAKS A LA CARTE

BEVERAGES

Freshly brewed Coffee, Decaffeinated Coffee and Tea (per person, per break) \$3.95
Hot Chocolate (per person) \$2.95
Milk (per 60 ounce pitcher) \$16.00
Premium Tropicana Orange or Grapefruit Juice (per liter pitcher) \$20.95
Assorted Fruit Juices (250 ml bottle) \$1.95
Soft Drinks (Regular or Diet - 350 ml can) \$1.50
Mineral Water (Perrier or Spring Water) \$2.95

(All Food and Beverage prices are subject to 14% applicable taxes and 15% service charge)



FROM THE BAKESHOP

| | |
|---|--------|
| Breakfast Pastries (served with Sweet Butter & Preserves) | \$3.25 |
| Croissants (each) | \$2.95 |
| Danish Pastries (each) | \$2.95 |
| Assorted Muffins (each) | \$2.95 |
| Bagels with Cream Cheese (each) | \$3.25 |
| Homemade Biscuits or Scones (2 per order) | \$3.25 |
| Assorted Cookies (per dozen) | \$3.95 |
| Seasonal Fresh Fruit Tartlets (each) | \$2.25 |
| Double Chocolate Brownies (each) | \$2.25 |
| Banana Bread (per slice) | \$1.95 |
| Zucchini Bread (per slice) | \$1.95 |

OTHER FAVOURITES

| | |
|--|---------|
| Assorted Fruit & Plain Yogurts - Individual Servings | \$3.95 |
| Seasonal Fresh 6-inch Fruit Skewers with Yogurt Dip (per dozen) | \$10.95 |
| Nutrigrain and Granola Bars (each) | \$1.25 |
| Whole Fresh Fruit (each) | \$1.00 |



BOXED LUNCH

THE TRAVELLER

Choice of Sandwich
Vegetable Crudit  with Dip, Whole Fresh
Fruit
Fresh Homemade Cookie
Spring Water
\$10.95

THE HIKER

Choice of Sandwich
Mixed Greens & Raspberry Vinaigrette
Whole Fresh Fruit,
Fresh Homemade Cookie,
Potato Chips
Spring Water
\$11.95

Sandwich Choices:

Shaved Roast Beef, Dijon Mustard and shaved Onions on Light Rye Bread
Atlantic Smoked Salmon and red onion with dilled cream cheese on Homemade Focaccia
Smoked Turkey Club with Havarti Cheese, Bacon, Lettuce & Tomato on a country bun
Grilled Vegetables in olive oil and balsamic vinegar in a sun dried tomato wrap

WORKING LUNCH BUFFET

SANDWICH BOARD

(minimum of 12 persons)

Fresh Soup of the Day



Roasted Potato Salad



Mixed Greens with two House Dressing



Assorted Deli Style Platter consisting of Roast Beef, Black Forest Ham, and Smoked
Turkey Breast with Sliced Cheddar Cheese



Egg and Tuna Salad



Assortment of Fresh Breads and Rolls, is presented to enable you to adopt a “Build your
own Sandwich” concept



A Selection of Jumbo Cookies



Spring Water, Freshly Brewed Coffee,
Decaffeinated Coffee and Traditional and Herbal Tea

\$14.95



WRAPPED AND READY

(minimum of 12 persons)

Fresh Soup of the Day



Cold Pasta and Grilled Vegetable Salad



Greek Salad



Vegetable Crudit  with Dip



Assortment of Smoked Salmon and Chicken Caesar Wraps and Freshly Made Black
Forest Ham Sandwiches(not limited to these assortments)



Quiche Lorraine



A Selection of Dessert Squares and Brownies



Spring Water, Freshly Brewed Coffee,
Decaffeinated Coffee and Traditional and Herbal Tea
\$14.95

Assorted soft drinks and/or fruit juice are available to any working lunches or buffet
luncheons. Price is \$1.75 each, charged on consumption



LUNCHEON BUFFET

AL FRESCO

\$14.95 (minimum of 20 people)

Herb Focaccia Bread
Grilled Vegetable with Balsamic Vinaigrette and Fresh Basil
Traditional Dressed Caesar Salad

* Select any two pasta selections from the list below *

Pasta Selections:

Creamy Chicken Penne

Grilled Chicken with fresh Garden Vegetable,
Penne in a Light White Wine Cream Sauce

or

Baked Pasta Primavera

Fresh Garden Vegetables tossed with our
Rustic Tomato Cream, Rotini, and Mixed Cheeses

or

Smoked Salmon Alfredo

Smoked Salmon Tossed in our
Creamy Alfredo Sauce and Fettuccine Noodles

or

Meat or Vegetarian Lasagna

Traditional Layers of Meat or Vegetables,
Pasta, Herbed Tomato Sauce and Cheese

or

Cheese Tortellini

Portobello Mushrooms and Sun dried Tomatoes
simply tossed in Olive Oil and Garlic
(Sliced Grilled Sausage is optional)

or

Homemade Tiramisu Parfaits

or

Spring Water, 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. Price is \$1.75 each, charged on consumption



PATIO BBQ

\$15.95 (minimum of 20 people)

Creamy Homemade Coleslaw

↻

Roasted Potato Salad

↻

Mixed Greens with two House Dressing

↻

* Select any two BBQ selections from the list below *

Marinated Chicken Breasts

or

Juicy Beef Burgers

or

Vegetable Brochette

or

Italian Sausage

(all served with appropriate condiments and buns)

↻

Assorted Homemade Cream and Fruit Pies

↻

Spring Water, Freshly Brewed Coffee,
Decaffeinated Coffee and Traditional and Herbal Tea

Please note the minimum numbers for the working luncheons and lunch buffets.
Also available for groups under 20 persons, a limited menu from our a la carte lunch
menu in the Riverside Dining Room can be created .

Assorted soft drinks and/or fruit juice are available to any working lunches or buffet
luncheons. Price is \$1.75 each, charged on consumption



PLATED LUNCHEONS

Includes one Soup or Salad, one Entrée, and one Dessert
as well as Freshly Brewed Coffee, Decaffeinated Coffee
or Tea and Home Baked Rolls and Butter

Soups and Salads

(choice of one)

Fresh soup of the Day
Mixed Greens with Raspberry Vinaigrette
Traditionally Dressed Caesar Salad
Eastern Shore Seafood Chowder
Spinach Salad with Apple and Bacon, lightly dressed in a Tangy Vinaigrette

Entrees

(choice of one)

Seafood Casserole with Mixed Greens \$18
Grilled Chicken Caesar Wrap with French fries \$16
Homemade Meatloaf with Mashed Potatoes \$16
Turkey Club with French fries \$16
Homemade Chicken Pot Pie with Mixed Greens \$16
Baked Pasta Primavera \$15

Desserts

(choice of one)

Fudge Brownie Sundae
Topped with Vanilla Ice Cream and Fudge Sauce

Fruit Crisp with Whipped Cream
Your choice of Blueberry, Apple, Rhubarb, Mixed Berry or Peach

Homemade Carrot Cake With Cream Cheese Icing

Raspberry Cheesecake
Light fluffy cheesecake with raspberry

Deep Dish Apple Pie
With Vanilla Ice Cream



DINNER BUFFETS

THE CLASSIC

\$26.95 (Minimum 25 people)

Soup of the Day and Assorted Homemade Breads



Spinach Salad

with Apple and Bacon in a Tangy Vinaigrette



Cold Pasta Salad
and Mixed Vegetable Salad



Assorted Deli Meat and Cheese Platter
Roast Beef, Black Forest Ham, Smoked Turkey Breast,
and Spicy Salami with variety of cheeses



Cold Seafood Platter
Smoked Salmon, Lemon Pepper Mackerel,
Marinated Mussels



*Select any two hot entrée selections from the list below *

Annapolis Valley Chicken

With Apple, Bacon, Mushroom, Dark Rum and Cream Sauce

Planked Salmon

“A Liscombe Lodge Specialty”

Beef Bourguignon

Thinly sliced beef, onion, and mushrooms braised in red wine sauce served on egg
noodles

Shrimp and Scallop Pasta

With linguine noodles tossed in a light garlic butter sauce

Glazed Ham(carvery)

With Pineapple

Seafood Casserole

Halibut, Haddock, Salmon, Scallops, Lobster in Creamy Béchamel Sauce, Three Cheeses

Chicken Cacciatore

With oven Roasted Tomatoes and Fresh Herbs



Roasted Turkey(carvery)
With Traditional Stuffing and Gravy

Vegetarian Lasagna
Layers of Pasta, Grilled Vegetable, Tomato Sauce and Cheese

↻

Rice pilaf, Oven Roasted Potato and Seasonal Vegetables

↻

Chef's Dessert Table

↻

Freshly Brewed Coffee,
Decaffeinated Coffee and Traditional and Herbal Tea

SEAFOOD EXTRAVAGANZA

\$30.95 (Minimum 25 people)

Eastern Shore Seafood Chowder
and Assorted Oven Fresh Breads

↻

Roasted Potato Salad, Mixed Greens
with Balsamic Vinaigrette and Greek Salad

↻

Cold Seafood Platter
Smoked Salmon, Lemon Pepper Mackerel,
Marinated Mussels

↻

Hot entrees to include:
Steamed Country Harbour Mussels with Garlic, Butter and White Wine

*Select any two hot entrée selections from the list below *

Baked Halibut with Apple

or

Planked Salmon "A Liscombe Lodge Specialty"

or

Tender AAA Canadian Beef with Mushroom Jus

↻

Rice pilaf, Oven Roasted Potato and Seasonal Vegetables

↻

Chef's Dessert Table

↻

Freshly Brewed Coffee,
Decaffeinated Coffee and Traditional and Herbal Tea



CANADIANNA

\$32.95 (Minimum 25 people)

Assorted Oven Fresh Breads



Mixed Greens with Raspberry Vinaigrette, Spinach Salad
with Apple and Bacon in a Tangy Vinaigrette and Homemade Coleslaw



Hot entrees to include:

Planked Salmon “A Liscombe Lodge Specialty”

Slow Roasted Prime Rib Carving Station
With Au Jus and Yorkshire Pudding

Buttery Mashed Potatoes

Seasonal Vegetables



Chef’s Dessert Table



Freshly Brewed Coffee,
Decaffeinated Coffee and Traditional and Herbal Tea



EASTERN SHORE LOBSTER DINNER

\$39.95 (Minimum 25 people)

Some “down home” Maritime hospitality.

This is your opportunity to enjoy our favorite “feed”

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

Roasted Potato Salad

Mixed Green Salad with Raspberry Vinaigrette

Steamed Country Harbour Mussels in Garlic, Butter and White Wine

1 ½-1 ¼ lb Eastern Shore Lobsters(one per person) with Drawn Butter

Corn on the Cob (if in season)

Baked Potatoes with Sour Cream,
Cheddar Cheese , Chives and Bacon condiments

Seasonal Berry or Fruit Shortcake

Gingerbread with warmed lemon sauce

Freshly Brewed Coffee,
Decaffeinated Coffee and Traditional and Herbal Tea

\$10.00 for each Additional lobsters



PLATED DINNERS

Includes choice of one Appetizer, Soup, or Salad, one Entrée, and one Dessert as well as Freshly Brewed Coffee, Decaffeinated Coffee or Tea and Home Baked Bread and Butter
\$4.00 surcharge for additional appetizer course

Appetizers, Soups and Salads (Choice of one)

Chilled Shrimp Cocktail
with Green Fried Tomatoes and Traditional Cocktail Sauce

Carrot and Ginger Soup

Crab Cakes
Homemade, Accompanied with Tarragon Remoulade sauce

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

Soup of the Day

Baked Portabella Mushroom
Stuffed with Sweet William Sausage

Mixed Seasonal Greens
With Creamy House Dressing

Spinach Salad with Apple and Bacon
Served with a Tangy Vinaigrette

Caesar Salad
Crisp Romaine Lettuce, dressed classically, with Bacon Bits,
Croutons, and Parmesan Cheese

Greek Salad
Tomatoes, black olives, cucumber, red onion,
and feta cheese tossed in a basil vinaigrette



ENTREES
(Choice of one)

Slow Roasted Prime Rib
With Au Jus, Yorkshire Pudding, Roasted Garlic Mashed Potatoes,
\$36.

Vegetarian Entrée
Our chef's vegetarian creations change,
so ask about the newest dish
\$26.

Annapolis Valley Chicken
Accompanied with a Sauce of Mushrooms, Apple, Bacon, Dark Rum
and a touch of Cream. Served with blend of White and Wild Rice
\$29

Pork Tenderloin Calvados
Apple Sausage stuffed, Calvados Sauce, and Oven Roasted Potatoes
\$31

Planked Salmon- a Liscombe Lodge Specialty
Slow cooked on open fire, served with Sorrel Sauce and Oven Roasted Potatoes
\$30

Strip Loin Steak with Shrimp or Scallop
6 oz AAA cut Steak, your choice of Garlic Shrimp or Bacon Wrapped Scallops ,
Roasted Potato Tart,
\$32

Parchment Baked Halibut
Lemon Juice, and fresh herbs to flavor the Halibut Filet.
Served with Oven Roast Potatoes
\$28

Liscombe Chicken
Tender Breast of Chicken stuffed with Crab and Spinach,
topped with Hollandaise. Served with Roasted Potato Tart
\$30



DESSERT
(Choice of one)

Grandma's Baked Apple
Granny Smith Apple, Pecans, Cinnamon and Brown Sugar
Wrapped and baked in Flaky Crust

New York Cheesecake
Raspberry, Strawberry or Blueberry Compotes

Crème de Menthe Parfait
Layers of Vanilla Ice Cream, Crème de Menthe Liqueur
and White Chocolate Sauce with Whipped Cream and garnished with an Ovation

Chocolate Banana Crepes
Chocolate crepes, sautéed bananas and dark chocolate sauce

Homemade Bumbleberry Pie
A Trio of Seasonal Berries in a Flaky Crust.

Maple Crème Carmel
Served with a Lace Cookie and Fresh Fruit

Trio of Mousse
Lemon, chocolate & Cappuccino served in an individual pastry cup

HOT HORS D'OEUVRES
(per dozen price)

| | |
|---|---------|
| Bruchsetta | |
| Sausage and Cheese Stuffed Mushrooms | \$12.95 |
| Sun Dried Tomato and Feta Cheese Pastry Rolls | \$12.95 |
| Bacon Wrapped Scallops and Shrimp | \$14.95 |
| Assorted Mini Quiche | \$22.00 |
| Vegetarian Spring Rolls | \$16.95 |
| Sweet and Sour Meatballs | \$14.95 |
| Ham and Cheese Pastry Rolls | \$14.95 |
| Chicken Satay | \$14.95 |
| Mini Crab Cakes | \$15.95 |
| Spinach and Feta Cheese Triangles | \$18.95 |
| Medium Spiced chicken Wings (per dozen) | \$11.95 |

(All Food and Beverage prices are subject to 14% applicable taxes and 15% service charge)



COLD HORS D'OEUVRES

(per dozen price)

| | |
|--------------------------|---------|
| Smoked Salmon Canapés | \$16.95 |
| Proscuitto Wrapped Melon | \$14.95 |
| Lobster Salad Toasts | \$20.95 |

PARTY SNACK FAVORITES

(Available only until 12:00am)

| | |
|-----------------------------|---------|
| Potato Chips and Dip Basket | \$ 4.95 |
| Pretzels | \$ 4.95 |
| Tortilla Chips with Salsa | \$ 6.95 |
| Mixed Nuts (Bowl) | \$ 9.95 |
| Trail Mix (Bowl) | \$ 4.95 |

EMBELLISHMENTS

| | |
|--|-------------------|
| Imported and Domestic Cheese, Sliced Baguette (per person) (per tray, serves approximately 20 persons) | \$3.95 \$60.00 |
| Vegetable Crudit  with two Dips (per person) (per tray, serves approximately 20 persons) | \$2.95 \$50.00 |
| Side of Smoked Salmon, Sliced Red Onion, Capers, Lemon Wedges and Rye Bread (serves approximately 20 persons) | \$125.00 |
| Chilled Seafood Display of Smoked Salmon, Lemon Pepper Mackerel, 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 |

(All Food and Beverage prices are subject to 14% applicable taxes and 15% service charge)



CHEF ATTENDED STATIONS

Herbed Crusted Hip Of Beef served with Dollar rolls and Condiments \$300.00
 (serves approximately 50 people)

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 | \$4.00 | \$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 | \$5.00 | \$5.50 |
| Foch, Jost Vineyards | \$5.00 | \$5.50 |
| House White Wine, L'Acadie | \$1.50 | \$1.95 |
| Chardonnay, Jost Vineyards | \$1.50 | \$1.95 |
| Juice | \$3.75 | \$3.95 |
| Soft Drinks | \$1.50 | \$1.95 |
| Non alcoholic Beer | | |
| Mineral Water | | |

PUNCHES

| | | |
|----------------------------|----------|---------------|
| Fruit Punch- non alcoholic | \$60.00 | (50 servings) |
| Liscombe Punch- alcoholic | \$160.00 | (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 \$200.00 per hour, 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.



Red Wines

Red by the Glass

| | |
|---|-----|
| <i>Nova Scotia's Jost Vineyards Leon Millot</i> | \$6 |
| <i>Chilean Frontera Cabernet Sauvignon Merlot</i> | \$6 |
| <i>Australian Black Opal Shiraz</i> | \$8 |

Reds by the Bottle

Nova Scotia's Jost Vineyards Leon Millot

This dry red is not aged in oak barrels in order to highlight its lengthy black cherry & anise flavors with soft ripe tannins. Suggested pairing – Pork, Salmon or halibut with fennel \$32

Italy's Masi Classico Superiore Valpolicella

A warm inviting red made from traditional veronese grapes.
Suggested pairing – cranberry Brie, soup of the day as well as mushroom Alfredo. \$36

France's Roland Bochacourt Recolte 1999 Beaujolais Villages

An intense bouquet of strawberries and raspberries. Suggested pairing – salad. \$34

Australian Beesdale Mulberry Tree Cabernet Sauvignon

Ripe, full flavor cabernet sauvignon grapes, aromas of berries & mint and toasted oak flavor with twelve months maturation. This 2001 is now medium matured. \$43

British Columbia's Jackson & Triggs Proprietors Reserve Merlot

A lighter style merlot with classic aromas of earth & cherry, making it soft and approachable. Suggested pairing – Planked salmon or the mushroom Alfredo \$29

Chilean Frontera Cabernet Sauvignon Merlot

Fruity character with red plum & chocolate aromas, medium body with soft flavors.
Suggested pairing – pasta, red meat selections and brie. \$28

New Zealand's Nobilo Cabernet Merlot

A careful blend of cabernet sauvignon and Merlot with a gentle oak influence. Medium bodied and well balanced this ripe fruit dominates the palate leaving a soft, smooth lingering finish. Suggested pairing – rack of lamb \$39

Australian Black Opal Shiraz

Flavors of cherries, black pepper and cedar with medium body and medium tannins.
Suggested Pairing – Rack of Lamb \$39



Australian Hardy's Cabernet Sauvignon Shiraz

Medium bodied dry red with rich cassis and spicy plum flavors wrapped in a soft vanillin oak palate. Suggested pairing - red meats \$36

Australian Leasingham Clare Valley Bin 61 Shiraz

Intense mulberry and cassis characters combined with the complexity of roasted coffee and licorice, give robust structure & fine tannins. Suggested pairing – BBQ rib \$56

Italian Villa Antinori Classico Riserva Chianti

A particularly pleasing personality, rich in extract with a soft lingering finish. Matured in oak casks. Suggested pairing – BBQ ribs or rack of Lamb \$43

United States Ernest & Julio Gallo Sonoma County Merlot

A full-bodied dry red, exhibiting rich flavors of blackberry & raspberry with a spicy vanilla accent. Suggested pairing – BBQ ribs & rack of Lamb. \$45

United States Robert Mondavi Cabernet Sauvignon

This Napa Valley grape blend incorporates traditional techniques including an extended maceration and aging in French oak barrels. Giving it a full bodied traditional character. Suggested pairing – strip loin steak \$75

Spanish Marques de Riscal Rioja

This Spanish wine bursts with tradition. \$40

Italian Della Valpolicella Classico DOC 1998 Amarone

A dry powerful full-bodied palate with a rich cherry filled bouquet. Suggested pairing – our red meat selections and cranberry Brie \$79

United States Fetzer Vineyards Zinfandel

Ripe and full flavored this wine offers blackberry pepper notes that zinfandels are known for, with a hint of toasted hazelnut & vanilla. Suggested pairing – Rack of Lamb \$38



White Wines

White by the Glass

| | |
|---|-----|
| <i>Nova Scotia's Jost Vineyards L'Acadie Chardonnay</i> | \$6 |
| <i>Chilean Frontera Sauvignon Blanc</i> | \$6 |
| <i>Italian Ecco Domani Pinot Grigio</i> | \$8 |

Whites by the Bottle

Nova Scotia's Jost Vineyards L'Acadie Chardonnay

This wine blends a vanilla smoked green apple nose with a lasting silky finish.
Suggested pairing - fresh salad & Annapolis Valley Chicken or Atlantic Halibut \$30

California's Sutter Home Zinfandel

This nappa Valley premium blush wine is great enjoyed on it's own or with our
Lighter fare like a spinach salad \$33

Chilean Frontera Sauvignon Blanc

Fruity in character with citric & peach aroma's, making it fresh and well balanced.
Suggested pairing – any of our salads and our Atlantic Halibut. \$28

British Columbia's Jackson & Triggs Proprietors Reserve Sauvignon Blanc

The combination of classic gooseberry aromas and tropical notes make this a versatile
and parable wine with many of our seafood dishes or cranberry brie. \$29

California's Robert Mondavi Sauvignon Blanc

Next to chardonnay this grape is the one of the most widely planted varieta
l in California. Aroma's and flavors include flinty, spicy, floral, tropical & grassy
with crisp acidity. \$35

Italian Ecco Domani Pinot Grigio

Clean, crisp & elegant, distinguished by a pleasant floral and tropical fruit aroma.
A compliment to our shrimp cocktail and pasta dishes. \$34

Frances Alsace Willm Pinot Grigio

A dry white combining finesse & savory richness with long & elegant flavors.
Suggested pairing – Planked Salmon \$49

Italian Masi Soave Classico

A classic white known for its delicate aroma, made from traditional veronese grapes.
Excellent as an aperitif. Suggested pairing - our Nova Scotia Seafood. \$36

(All Food and Beverage prices are subject to 14% applicable taxes and 15% service charge)



German Dr. Zen Zen Gerwurztraminer

Gerwur in german is “spiced” or “perfumed”. Traminer identifies the older grape variety. This off-dry wine is very versatile. \$32

Australian Banrock Station Unwooded Chardonnay

Displaying ripe tropical fruit and rich texture for a crisp finish. Maximized by not using traditional oak aging methods. Suggested pairing – Our pork tenderloin. \$35

France’s Roland Bouchacourt Macon Villages Chardonnay

Son of Louis Bouchacourt, their methods have been passed down from generations. \$35

Australia’s Peter Dennis McLaren Vale Chardonnay

Matured in French oak casks following a cold fermentation, this technique captures the full potential & flavor this renowned grape variety offers. Suggested pairing – seafood dishes \$56

California’s Robert Mondavi Chardonnay

Crafted from grapes grown in California’s cool coastal climate where long “hang time” allows full flavor maturity. Suggested pairing – Lobster Dinner. \$39

German Neirsteiner Kabinett Reisling

This choice of grape guarantees the highest quality of fruity Reihessen wine. Suggested pairing – our spicy blackened scallops. \$32

Nova Scotia’s Eagle Tree Muscat

Made from the New York Muscat grapes variety, grown extensively in Nova Scotia. It will fill your nose and palate with intense spicy passion fruit and grapefruit essence. A full-bodied, well balanced, crisp dry white wine with a long fresh finish. Suggested pairing - Mussels, our Planked Salmon or Atlantic Halibut. \$41



Sparkling & Champagnes

Freixenet Cordon Negro \$32
Nrut-imperial-Moet-et-Chandon from France \$106
Totts Brut-reserve Curee \$38

Canada

New York Muscat - \$32
Grand Pre Vineyards
Nova Scotia

L'Acadie - \$30
Chardonnay
Jost Vineyards NS

Habitant Blanc - \$29
Jost Vineyards
Nova Scotia

United States

Sauvignon Blanc - \$35
Robert Mondavi 2002
Napa Valley, California
Sauvignon Blanc \$28
Frontera

Chardonnay - \$39
Robert Mondavi
California

Zinfandel - \$33
Sutter Home
California

Australia

Chardonnay - \$35
Hardy's
Banrock Station

Chardonnay - \$56
Peter Dennis
2000

Italy

Soave Classico - \$36
Superiore
Masi

Pinot Grigio - \$34
Ecco Domani

Germany

Riesling - \$32
Niersteiner
Kabinett

Gewurztraminer - \$32
Dr. Zen Zen

France

Macon- Villages - \$35
Roland Bouchacourt

Pinot Grigio - \$49
Alsace Willim