

Liscombe Lodge Wedding Menus 2026

PLATED DINNERS

\$85 per person

Choose one soup or salad, one entrée & one dessert

Soups & Salad Choices

Sweet potato & butternut squash (GF)

Roasted red pepper & tomato bisque (GF)

Moroccan vegetable & lentil (GF)

Market garden salad, Acadian greens, cucumber, tomato (GF)

Roasted red beets, blueberries, goat's cheese, toasted almonds
& maple balsamic dressing (GF)

Classic Caesar Salad

Mediterranean grilled vegetable salad with a lemon basil vinaigrette (GF)

Watermelon, feta & pickled red onion salad with a honey mint scallion dressing (GF)

Entree Choices

Liscombe Planked Salmon with a maple glaze

Honey & rosemary Roasted Supreme of Chicken with a pear compote

Roasted Turkey Dinner traditional turkey with sage dressing

Bacon wrapped Pork Tenderloin and classic apple butter

Vegetarian & Vegan Options

Wild Mushroom, roasted peppers, green onion, goat cheese penne
tossed in a pesto cream sauce

Vegan Sheppard's pie

*Served with home baked rolls, mashed potato or rice pilaf & seasonal vegetables

Dessert Choices

Apple crisp with whipped cream

Strawberry Shortcake on homemade biscuits & whipped cream

Homemade Cobblers, apple caramel, strawberry rhubarb, blueberry & spice

Flourless Chocolate Torte Cake topped with Almond (GF)

New York Cheesecake with Strawberry Coulis

Carrot cake (Vegan option)

Includes freshly brewed coffee, decaf coffee or tea

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LISCOMBE BUFFET

\$90 per person

Includes choice of one soup, three salads, two entrées & the dessert display

Soup Choices

Sweet potato & butternut squash (GF)
Roasted red pepper & tomato bisque (GF)
Moroccan vegetable & lentil (GF)

Salad Choices

Market garden salad, Acadian greens, cucumber, tomato (GF)
Roasted red beets, blueberries, goat's cheese, toasted almonds & maple balsamic dressing (GF)
Classic Caesar Salad
Mediterranean grilled vegetable salad with a lemon basil vinaigrette (GF)
Watermelon, feta & pickled red onion salad with a honey mint scallion dressing (GF)

Entree Choices

Served with home baked rolls & butter | mashed potato or rice pilaf | seasonal vegetables
Liscombe Planked Salmon with a maple glaze
Honey & rosemary Roasted Supreme of Chicken with a pear compote
Roasted Turkey Dinner traditional turkey with sage dressing
Bacon wrapped Pork Tenderloin and classic apple butter

Vegetarian & Vegan Options

Wild Mushroom, roasted peppers, green onion, goat cheese penne tossed in a pesto cream sauce
Vegan Sheppard's pie

*Served with homemade rolls, rice pilaf, garlic mashed potatoes & seasonal vegetables

Dessert Buffet

Assorted, cakes, tarts, cookies, squares, seasonal fruit & berries

Includes freshly brewed coffee, decaf coffee & tea

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PATIO BBQ BUFFET

\$85 per person

Homemade rolls & corn bread & butter

Salads

Potato Salad, egg & dill salad
Market Green salad with cherry tomatoes, English cucumbers,
red peppers and house vinaigrette (GF)
Creamy Cajun Coleslaw (GF)

BBQ Entrees

Sweet & spicy ST. Louis back ribs
Smokey BBQ chicken thighs
Grilled Mexican chorizo sausage
Twice Baked potatoes with bacon bits, green onions, cheddar cheese sour cream &
scallions
Grilled street corn on the cob

Dessert Station

Assorted, cakes, tarts, cookies, squares, seasonal fruit & berries

Includes freshly brewed coffee, decaf coffee & tea

RECEPTION & LATE NIGHT

CHEF ATTENDED STATIONS

Garlic herbed crusted sirloin (serves approximately 30 people) \$40 per person
Sautéed Scallop & Shrimp (4 per person) \$35 per person
Build your own Pasta station \$27 per person

EMBELLISHMENTS

Imported & domestic cheese, assorted crackers tray (serves approx. 20 persons) \$225
Vegetable crudité with two dips (serves approximately 15 persons) \$100
Seasonal fruit platter (serves approximately 20 persons) \$150
Pita & assorted dips (serves approximately 15 persons) \$90
10lb of Mussels in garlic, shallots & white wine \$160
Charcuterie Board with prosciutto wrapped melon, variety of cured Italian salami, sliced
baguette & condiments (serves approximately 15 persons) \$275
Side of smoked salmon, sliced red onion, capers, lemon wedges & rye bread
(serves approximately 15 persons) \$225
Sweet Tray – squares, brownies & cookies (2 pieces per person) \$8 per person

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LATE NIGHT IDEAS

- Cheese Pizza with 2 toppings (16 slices) \$45
Toppings- mushrooms, onion, green pepper, pineapple, hot peppers, tomato, pepperoni,
bacon, Italian sausage, ham
- Build your own taco bar (serves approximately 20 persons) \$200
Soft corn tortillas, spiced ground beef, salsa, sour cream, guacamole, lettuce,
cheese & onion
- Chili station (serves approximately 20 persons) \$150
House made beef chili, buttermilk biscuits & basket corn chips
- Poutine Station Fries, curd cheese & gravy (serves approximately 20 persons) \$150
Chef's special wings – with four flavors of sauces (GF) \$24 per dozen
- BASKETS of Potato or nacho chips with dip or salsa \$12 each
BOWL of mixed nuts or trail mix \$8 each

BEVERAGE SERVICE

Alcoholic beverages served in function rooms must be provided by Liscombe Lodge Staff
Setup includes the following beverages. All drinks a minimum of one ounce of alcohol
Rye & Scotch Whiskey | Vodka | Gin | Light & Dark Rum | House Red & White |
Domestic, Craft & Non-Alcoholic Beer | Coolers | Ciders
Mixes will include Orange, Tomato & Clamato Juice, Regular & Diet Soft Drinks

HOST BAR-Host Pays for all Guests Drinks including taxes and service charge
CASH BAR- Guests pay for their drinks

	Host Bar Price (don't include tax & service charge)	Cash Bar Price (include tax)
Bar Brands	\$6	\$7
Deluxe Brands	\$7	\$8
Liqueurs & Cognacs	\$7	\$8
Assorted Domestic Beers	\$6	\$7
Craft Beers	\$7	\$8
Coolers	\$7	\$8
House Wine Red/White	\$8	\$9
Non-Alcoholic Beer	\$4	\$5
Juice, Soft Drinks, Mineral Water	\$2	\$3
Punch Non-Alcoholic (Serves 50)	\$100	\$130
Vodka or Gin Punch (Serves 50)	\$200	\$260

Consumption for Host Bars will be charged on a per drink basis. A bartender charge of \$50 per hour per bar (minimum of 3 hours) will be applied if total sales are less than \$250 per bar. It is the policy of Liscombe Lodge to serve alcoholic beverages in a professional manner at all times. Liscombe Lodge will adhere to all laws and regulations pertaining to the service of alcohol to intoxicated and under-age persons. The hours of alcoholic service are 11am to 1am Monday through Sunday and holidays.