

LANGDON HALL  
*Country House Hotel & Spa*

**SUMMER 2010**

***Wedding Menu Selections for Lunch  
Events***

*Using the following selections,  
please create your plated lunch menus by selecting:*

**COCKTAIL RECEPTION**

*Select a Bar Offering Price Point*

*Select a Red & White Wine (served at reception & lunch)*

*Passed Canapés (4 per person are included in your package)*

*Or Platters (additional charges apply)*

**LUNCH**

**Three course menu at \$60.00\***

*One starter*

*a choice of main course ( 2 options)*

*One dessert*

**Four course menu at \$70.00\***

*One soup*

*One salad*

*A choice of main course ( 2 options)*

*One dessert*

*\*Supplementary costs will apply for additional selections per course*

*Please note: a vegetarian option is available although not printed on the menu.  
Any dietary requests can be accommodated outside of your menu selections,  
advance notice is preferred.*

# LANGDON HALL

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## Host Beverage Prices

House Premium Liquor Brands	1 ¼ oz	\$6.25
Deluxe Liquor Brands	1 ¼ oz	\$8.00
Specialty Cocktails	1 ¼ oz	\$8.00-\$15.00
Premium Martini	3 oz	\$15.00
Kir Royale	4 oz	\$22.00
Liqueurs	1 oz	\$7.00
Cognac VSOP	1 oz	\$10.00
Port Premium/Deluxe Vintage	2 oz	\$15-25.00
Aged Cognac	1 oz	\$25-\$145.00
Aperitifs/Sherry	2 oz	\$6.50
House Wine	5 oz	\$11.00-\$14.00
Champagne	5 oz	\$22.00
Sparkling Wine	5 oz	\$10.00
Imported Beer by the bottle		\$6.00
Domestic Beer by the bottle		\$4.75
Mineral Water	300ml	\$2.50
Soft Drinks	per glass	\$2.00
Juice	per glass	\$2.00-\$4.00 (orange juice)
Iced Tea	per glass	\$2.50
Spritzer	per glass	\$10.00
Fruit Punch	per glass	\$3.00
White Wine Punch	per glass	\$8.50
Rum/Gin/Vodka Punch	per glass	\$8.50
Sparkling Wine Punch	per glass	\$10.00

Above prices include mix, ice and garnish served by a professional bartender. All taxes and service charges are extra.

Host Bar Types Include: Please indicate which bar type offering you would like to have for your function with your Catering Contact.

**Standard Offerings:** House Premium Liquor Brands (Rye/Rum/Vodka/Gin), House Wine, Domestic and Imported Beer by the bottle, 1¼ oz-House Martinis, Soft Drinks and Juices.

Wines: pre-chosen by the bottle (beverages up to a cost of \$12.00 per drink)

**Deluxe Offerings:** Deluxe Liquor Brands, Specialty Cocktails, Liqueurs, Cognacs and Port, House Wines, Domestic and Imported Beer by the bottle, Soft Drinks and Juices (beverages up to a cost of \$15.00 per drink)

**Open Offerings:** All of the above noted drinks can be offered. Includes: Champagne, Ports & Dessert Wines (up to \$25.00) Scotch (up to \$28.00) Cognacs (up to \$145.00)

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## **Lunch Menu**

*Please create a menu by selecting one starter, entree and dessert*

### **Soups**

White Bean Soup, Tomato and Avocado Salsa  
Chilled Pea Soup, Mustard Crème Fraîche  
Summer Lobster Soup, Crostini, Gruyere, Chili Mayo  
Sweet Pepper Soup, Herbed Goats Cheese  
Heirloom Tomato Gazpacho, Olive Oil Croutons  
Chilled Cucumber Soup, Trout Rilette  
Cremini Mushroom Soup, Aged Cheddar Dumplings  
Zucchini Vichyssoise, Charred Tomato Relish

### **Salads**

Endive and Watercress Salad, Navel Orange, Radish, Sour Cream  
Goats Cheese Salad, Soused Beets, Braised Fennel, Citrus Vinaigrette  
Chilled Green Asparagus, Enoki Parmesan and Parsley, Portobello Dressing  
Marinated Ice Prawns, Mint, Romaine and Cucumber Salad, Lemongrass Aioli  
Salad of Pole Beans, Chevre Noir, Endive, Garden Herbs  
Vine Tomato Salad, Mozzarella, Baby Greens, Anchovy Vinaigrette

### **Appetizers**

Smoked Trout Carpaccio, Cremini Mushroom Salad  
Shaved Prosciutto, Pear and Arugula, Maple Mustard, Olive Oil Crostini

### **Entrées**

Roasted Gulf Prawns, Lemon Risotto  
Steamed Mussels, Fennel Saffron, White Wine  
Poached Steelhead Trout "a la Nage," Sweet Peas, Leek, Oyster Mushrooms  
Grilled Marinated Boneless Lamb Leg, Tabbouleh, Mint Aioli  
Pappardelle with Clams, Garlic, Arugula, Sweet Chili  
Wagyu Flat Iron Forfar Dairy Cheddar Dumplings, Heirloom Baby Vegetables, Maple Broth

### **Desserts**

Tropical Fruit with Rum Sabayon  
Flourless Chocolate Cake with Mango Sorbet  
Individual Apple & Rhubarb Crumble with Vanilla Ice Cream  
Strawberry Angel Food Cake with Sour Cream & Basil Ice Cream  
Pavlova, Passion Fruit Cream  
Pecan Tart with Chocolate Ice Cream & Caramel Sauce

**Three Course Menu Part of Package**  
**(Four Course Menu \$10.00 supplement charge per person)**

**Cocktail Receptions**

**Hot Passed Canapés (ordered by the dozen)**

*Gougères*

*Sweet Potato Fritters with Smoked Chili Aioli*

*Caramelized Bacon & Cheddar Biscuits*

*Smoked Salmon & Brioche*

*Warm Chicken Sultana & Almond Parcels, Mango Ketchup*

*La Sauvergine Beignet with Bacon & Onion Chutney*

**\$40.00 per dozen**

**Cold Passed Canapés (ordered by the dozen)**

*Quail Eggs à la Russe*

*Fresh Oysters with Ginger Mignonette*

*Potato Blinis with Tomato & Anise Jam, Sbrintz*

*Olive Oil Poached Fingerling Potatoes, Hudson Bay Caviar & Scallion Crème Fraîche*

*Deviled Lobster in Phyllo Cups*

*Lobster Pancakes with Salmon Caviar*

*Melon & Prosciutto*

*Gravlox on Pumpernickel with Grain Mustard*

**\$38.00 per dozen**

**Dip Platter**

*Spinach & Almond, Roasted Red Pepper & Hummus Dips with Pita Crisps*

**Small Platter (serves 12) \$168.00++**

**Medium Platter (serves 20) \$280.00++**

**Large Platter (serves 30) \$420.00++**

**Platter of Cheese**

*Selection of Imported and Domestic Cheeses*

**Small Platter (serves 12) \$180.00++**

**Medium Platter (serves 20) \$300.00++**

**Large Platter (serves 30) \$450.00++**

**Platter of Assorted Deluxe Artisanal Cheese**

**Small Platter (serves 12) \$252.00++**

**Medium Platter (serves 20) \$420.00++**

**Large Platter (serves 30) \$630.00++**

**Platter of Assorted Gourmet Sandwiches (24 pieces)**

*on Sourdough, Baguette & Wraps*

**\$52.00 per dozen**

**Dessert Buffet**

*Selection of Cakes, Seasonal Fruit Tarts, and Assorted Individual Desserts*

**\$20.00 per person (average of 4 pieces per person)**

# LANGDON HALL

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## Wine Selections

### Champagne and Sparkling Wines

- 2007 Prosecco IGT, Sernissima \$50
- 2008 Niagara Peninsula, Sparkling “Dolomite”, Cave Spring \$50
- N/V California, Chandon, \$75
- N/V France, Champagne, Mumm Cordon Rouge, \$100
- N/V France, Champagne, Moët et Chandon \$110
- N/V France, Champagne, Veuve Cliquot \$130

### White:

- 2008 Italy, Alto Adige, Pinot Grigio, Wilhelm Walch \$60 *Crisp, Almonds, Biscuit*
- 2008 Soave Classico, Pieropan \$45 *Lean, Nutty*
- 2008 Niagara Peninsula, Sauvignon Blanc, Peninsula Ridge \$50 *Gooseberry, Grapefruit, Minerals*
- 2008 Marlborough, Sauvignon Blanc, Staete Landt \$65 *Passion Fruit, Melon*
- 2008 Niagara Escarpment, “Dolomite” Riesling, Cave Spring \$45 *Dry, Limestone, Zest*
- 2008 Niagara Peninsula, “Wildass” Riesling, Stratus \$45 *Peach, Nectar*
- 2007 Niagara Escarpment, Chardonnay Musqué, Cave Spring \$45 *White Flowers, Orange Blossom*
- 2008 Australia, Langhorne Creek, Chardonnay “Unoaked” First Step \$45 *Round, Mango, Biscuit*
- 2007 Bourgogne, Chardonnay, “Cuvée Capucins”, SCEV Michel Lorain \$55 *Crisp, Apple Blossom, Pear*
- 2008 Niagara Peninsula, “Langdon Hall” Chardonnay, Tawse \$50 *Honeycomb, Apples, Butter*
- 2008 California, Sonoma County, Chardonnay, Murphy Goode, \$60 *Guava,, Butter scotch*
- 2007 California, Sierra Foothills, Chardonnay, Ironstone Vineyards \$50 *Big, Caramel, Pineapple*
- 2007 Niagara Creek Shores, Funk Vineyard, Et Ceteras, 13<sup>th</sup> Street \$50 *Nutty, Floral, Rich*
- 2006 France, Vouvray, Sec Tendre, Château Gaudrelle \$60 *Hazelnut, Truffle, Honeysuckle*

### Red:

- 2007 Bourgogne, Pinot Noir, “Cuvée Capucins”, SCEV Michel Lorain \$55 *Bright, Cherry*
- 2007 New Zealand, Nelson, Pinot Noir, Takutai, \$60 *Light, Sugar Beets*
- 2007 Mendocino County, Pinot Noir, Castel Rock \$50 *Cherry Pie, Dates*
- 2007 Niagara Peninsula, Cabernet/Merlot, Nyarai \$50 *Black Cherry, Black Pepper*
- 2008 Italy, Barbera d’Alba, Marco Porello \$50 *Sour Cherry, White Pepper*
- 2008 Pays d’Oc, Grenache, Camplazen’s \$55 *Raspberry, White Pepper, Spice*
- 2007 Spain, Navarra, Graciano/Grenacha, Ochoa \$65 *Sandalwood, Spice Grinder, Mulberry*
- 2008 Washington, Merlot “The Velvet Devil”, Charles Smith Wines \$60 *Dark Chocolate, Spice, Cherry*
- 2006 Oregon, Chemin de Terre, A-Z Winery \$60 *Chocolate, Cherries, Black Pepper*
- 2005 Sonoma Valley, Red, St. Francis \$65 *Peppery, Earthy*
- 2009 California, Sierra Foothills, Cabernet Sauvignon, Ironstone Vineyards \$50 *Bramble Fruit Tart*
- 2006 Chile, Maipo Valley, Cabernet Sauvignon, Cartagena \$55 *Dark, Smokey, Mocha*
- 2006 California, North Coast, Cabernet Sauvignon, Ray’s Station \$60 *Chocolate, Cigar Box*
- 2005 Sonoma Coast, Syrah, Tin Barn \$60 *Rich, Blueberry, Black Pepper*
- 2007 Barossa Valley, Shiraz, Earthworks \$60 *Dense, Dark, Fruit*
- 2008 Mendoza Malbec Selection Alamos \$55 *Bramble, Chocolate*
- 2006 Washington State, Syrah, Washington Hills, \$60 *White Pepper, Dark Cherries*

### Dessert Wines

- 2004 Niagara Peninsula, Select Late Harvest Vidal, Daniel Lenko, \$60
- 2007 Niagara Peninsula, Riesling Ice Wine, Inniskillin, \$140

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