

LANGDON HALL

Country House Hotel & Spa

Summer 2011

Menu Selections for Corporate Events

As part of your corporate package, the following meals are included:

Continental Breakfast

Continuous Beverage Service in the Meeting Room

Plated three course lunch or buffet lunch or working lunch

Plated three course dinner

Add-on options at additional costs

A hot item at breakfast

Snack items at morning or afternoon break

A fourth or fifth course for lunch or dinner

Additional selections per course

Using the following selections,

please create your plated lunch & dinner menus by selecting:

Three course menu

One starter

a choice of main course (2 options)

One dessert

Four course menu

One soup

One salad

A choice of main course (2 options)

One dessert

Buffets

Chef prepares a daily selection offering:

one soup, three salads, two main courses, two side dishes, a cheese display and three desserts.

Should you wish to specify the menu you wish served, please advise your Catering contact.

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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Breakfast and Coffee Break Selections

Continental Breakfast included in your Corporate Package or for Private Functions is priced at \$21.00/person, plus taxes and service charges and includes:

House Baked Croissants & Pastries & Muffins

Sliced Seasonal Fruit & Berries

Honeyed Peaches

Cottage Cheese

Yogurt & Niagara Fruit Panna Cotta

Gravlox

Niagara Gold Dairy Gouda

Freshly Squeezed Orange & Grapefruit Juice

Freshly Brewed Coffee & Loose Leaf Teas

Country House Breakfast Buffet can be added to your Corporate Package at an additional price of \$5.00/person or for Private Functions is priced at \$26.00/person, plus taxes and service charges:

French Toast with Fresh Seasonal Berries, Bacon or Sausage

Or

Leek & Goats Cheese Tart, Bacon or Sausage

Or

Eggs Benedict with Soft Poached Eggs, Toasted English Muffin, Peameal Bacon and Sauce Hollandaise

Or

Scrambled Eggs with Potatoes, Bacon or Sausage

Meeting Break Items

Morning items:

Individual Banana Bread

\$ 26.00 per dozen

Individual Yogurt & Niagara Fruit Panna Cotta

\$ 6.50 per person

Scones with Heavy Cream & Preserves

\$ 32.00 per dozen

Fruit Smoothies (strawberry, blueberry, banana)

\$ 6.50 per person

Fresh Sliced Fruit Platter

\$ 7.00 per person

Melon Kabobs with Yogurt & Honey

\$ 30.00 per dozen

Afternoon items:

Granola Bars

\$ 26.00 per dozen

Ontario Nut & Seed Bars

\$ 3.50 per person

Hemp Seed Bars

\$ 15.00 per dozen

Individual Crudités with Green Goddess Dressing

\$ 4.50 per person

Edamame with Sea Salt

\$ 6.00 per bowl

Scones with Heavy Cream & Preserves

\$ 32.00 per dozen

Oatmeal-Raisin Cookies

\$ 15.00 per dozen

Shortbread

\$ 19.00 per dozen

Decadent Chocolate Brownies

\$ 24.00 per dozen

Miniature Éclairs

\$ 26.00 per dozen

Individually Bagged Vegetable Chips

\$ 4.00 per bag

Individually Bagged Nori Popcorn

\$ 3.00 per bag

Spiced Nuts

\$ 5.00 per bag

Ice Cream Bars (Häagen-Dazs or Sorbet)

\$ 5.00 per bar

Individual Sorbet Glasses

\$ 3.50 per glass

Coffee/Tea/Assorted Cold Beverages/Water

\$ 6.50 per person

Coffee/Tea

\$ 3.75 per person

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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 \$13.00 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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Sample Group Lunch Buffet

*A varied selection of the following items will be created daily by our Chefs
(minimum numbers required for a buffet is 10 persons)*

Basket of Daily Baked Breads

Cheese Board with a selection of Imported and Domestic Cheeses

One Soup Selection

*Smoked Tomato Soup with Chive Crème Fraîche
Cauliflower Soup, Toasted Almond & Citrus Powder
Leek & Potato Soup with Confit Garlic and Parsley Chantilly
Creamed Onion & Cider Soup, Parmesan Froth*

Three Salad Selections

*Organic Baby Greens, Apricots, Pickled Red Onion & Pistachio Vinaigrette
Caesar Salad, Smoked Bacon Crisps, Brioche Croutons and Aged Parmesan
Baby Spinach Salad, Apple, Blue Cheese, Sun Flower Seeds, Red Onion Vinaigrette
Wild Mushroom Salad, Baby Arugula, Sbrintz, Ruby Beet Dressing
Spiced Beef Salad, Cucumber, Red Onion, Mint
Carrot & Arugula Salad with Yogurt Dressing*

Two Entrée Selections

*Beef Stroganoff
Roast Free Range Chicken Breast, with Dried Fruit
Coq au Vin
Grilled Trout, Red onion Vinaigrette
Whitefish, Citrus, Radish, Celery
Grilled Ginger Chicken thighs
Crispy yellow Perch, Tarter Sauce*

Two Side Selections

*Snap Peas & Lemon
Roasted Broccoli & Garlic
Sautéed Heirloom Carrot & Apples
Couscous with Niagara Fruit
Roasted Zucchini & garlic
Herb Crusted Tomatoes
Potato with Chickpeas & Smoked Paprika*

One Dessert Selection from each column

Chocolate

*Flourless Chocolate Cake
Dark Chocolate Pot de Crème
Pecan Tart
Chocolate Hazelnut Cake*

Tarts

*Cranberry Walnut
Lemon
Raspberry/Blackberry Almond
Yogurt & Blueberry Flan
French Apple Tart*

Cakes & Custards

*Vanilla Cheesecake
Mini Brûlée
Carrot Cake
Strawberry Mousse Cake
Niagara Peach Trifle
Apple Crumble*

(Part of Corporate Package)

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Sample Group WORKING Lunch Buffet

Basket of Daily Baked Breads

&

One Soup Selection

Smoked Tomato Soup with Chive Crème Fraîche
Cauliflower Soup, Toasted Almond & Citrus Powder
Leek & Potato Soup with Confit Garlic and Parsley Chantilly
Creamed Onion & Cider Soup, Parmesan Froth

Two Salad Selections

Organic Baby Greens, Apricots, Pickled Red Onion & Pistachio Vinaigrette
Caesar Salad, Smoked Bacon Crisps, Brioche Croutons and Aged Parmesan
Baby Spinach Salad, Apple, Blue Cheese, Sun Flower Seeds, Red Onion Vinaigrette
Wild Mushroom Salad, Baby Arugula, Sbrintz, Ruby Beet Dressing
Spiced Beef Salad, Cucumber, Red Onion, Mint
Carrot & Arugula Salad with Yogurt Dressing

Three Sandwich Selections

Prosciutto, Arugula, Gruyere & Focaccia
Smoked Salmon, Basil Mayo, Chopped Egg, Croissant
Chicken Salad, Butter Lettuce, Sour dough
Grilled Chicken, Roasted Peppers, Romaine, Focaccia
Slow Roasted Beef, Grilled Tomato, Arugula, Niagara Gold, Baguette
Grilled Vegetable Focaccia, Garlic & Parmesan Aioli
Roasted Asparagus, Sweet Pepper, Goats Cheese, Spinach Flat Bread
Seared Beef Striploin, Dried Tomato Tapenade, Watercress Focaccia
Goats Cheese, Caramelized onion & Swiss Chard Panini
Mozzarella & Tomato, Rosemary Pesto, Baguette

One Dessert from each column

Tarts

Chocolate
Flourless Chocolate Cake
Dark Chocolate Pot de Crème
Pecan Tart
Chocolate Hazelnut Cake

Cranberry Walnut
Lemon
Raspberry/Blackberry Almond
Yogurt & Blueberry Flan
French Apple Tart

Cakes & Custards

Vanilla Cheesecake
Mini Brûlée
Carrot Cake
Strawberry Mousse Cake
Niagara Peach Trifle
Apple Crumble

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Lunch Menu

Please create a three course menu by selecting one starter, two entrees and dessert

Starters

Soups

Carrot & Apple Soup
Chilled Pea Soup, Mustard Crème Fraîche
Fennel Soup, Tomato Relish
Sweet Potato Soup, Herbed Goats Cheese
Heirloom Tomato Gazpacho, Olive Oil Croutons
Cremini Mushroom Soup
Zucchini Vichyssoise, Charred Tomato Relish

Salads

Carrot & Orange, Watercress, Yogurt Dressing
Shaved Asparagus Salad, Sbrintz, Fennel
Grilled Zucchini, Parmesan, Shoots
Marintated Ice Prawns, Mint, Cucumber Salad, Citrus
Vine Tomato Salad, Baby Greens, Shallot Vinaigrette
Roasted Heirloom Tomato Salad, Baby Greens, Goats Cheese Fondue

Appetizers

Seared Smoked Trout Carpaccio, Pickled Mushrooms & Arugula
Shaved Beef, Pear and Arugula, Soy Vinaigrette, Olive Oil Crostini

Entrées

Chorizo & Shrimp Risotto
Poached Steelhead Trout "a la Nage", Sweet Peas, Leek, Oyster Mushrooms
Grilled Marinated Boneless Lamb Leg, Tabbouleh, Mint Aioli
Pickerel with Mushrooms, Mushroom Broth
Chicken Breast Supreme, Zucchini, Quinoa, Tomato Oil, Natural Jus
Crisp Duck Leg, New Potato, Sweet Onion, Endive, Garlic & Sage Jus
Pork Loin Chop, Celery Root & Leek Fondue, Baby Spinach, Mustard, Apple Jus
Carved Beef Tenderloin, Mushrooms, Sweet Peas, Baby Onion

Desserts

Fresh Berries with Citrus Sabayon, Rosemary Shortbread
Flourless Chocolate Cake, Blackberry Sorbet
Individual Rhubarb Crumble with Vanilla Ice Cream
Almond Meringue, Vanilla Custard
Sugar Pie, Ginger Ice Cream
Raspberries in Chardonnay Jelly, Basil Crème Fraiche
Iced Hazelnut Praline, Garden Berry Coulis

***Three Course Menu Part of Corporate Package
\$15 Supplement for each additional course(s)***

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Cocktail Receptions

Cold Canapés (ordered by the dozen)

Cauliflower Custard Crostini, Smoked Trout Roe
Prosciutto & Romaine Summer Rolls
Cherry Tomatoes with Scallion Cream Cheese
Sweet Pea in Phyllo Cups, Whole Milk Ricotta
Gruyere Crisps with Tomato Chutney
Wild Mushroom & Blue cheese Toasts, Fried Basil
Cucumber & Trout Brochettes, Seaweed Aioli
Shrimp & Mustard Puffs
Seared Beef Tenderloin Crisp, Garlic Aioli
Beef & spinach Roulade
Trout Tartare, Cucumber, Sunflower
Foie Gras Parfait, Tomato-Strawberry Jam
Seared Beef Crostini, Black Walnut Tapenade

Hot Canapés (ordered by the dozen)

Caramelized Onion, Basil & Goats Cheese Tarts
Rice Cakes with Curried Crab
Heirloom Carrot Gougeres
Parsnip & Mushroom Tarts
Asparagus in Phyllo with Hollandaise
Fried Green Tomatoes & Tartar Sauce
Honey & Garlic Fritter, Basil Aioli
Sweet Corn Beignets, Smoked Paprika Dressing
Sushi Rice Fritters, Nori Hollandaise
Baby Spinach Fondue, pita Crisps
Sunflower Crusted Pickerel, Pear Puree
Baked Scallop Purses, Balsamic Crème

\$40.00 per dozen

Trio Dip Platter

Carrot & Ginger, White Onion & Parmesan, Spinach & Sunflower
& Toasted Pita Crisps

Small Platter (serves 12) \$120.00

Medium Platter (serves 20) \$200.00

Large Platter (serves 30) \$300.00

Platter of Assorted Deluxe Artisanal Cheese

A selection of cow, goat, sheep, and organic milk cheeses
produced across Canada and from around the world served with homemade breads, crisps, rosemary honey,
dried fruits & nuts.

Small Platter (serves 12) \$216.00

Medium Platter (serves 20) \$360.00

Large Platter (serves 30) \$540.00

Charcuterie Platter

Ontario Cheddar

An Assortment of Local Charcuterie such as
Summer Sausage, Garlic Sausage and Hungarian Smoked Pork Loin
Served with assorted Mustards and Pickles and Breads

Small Platter (serves 12) \$168.00

Medium Platter (serves 20) \$280.00

Large Platter (serves 30) \$420.00

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Dinner Menu

Please create a menu by selecting one starter, two entrees and one dessert

Starters

Soups

Chilled Zucchini Soup, Tomato & Oil
Fennel Soup, Olive Oil, Sour Dough Croutons, Parmesan
Savoy cabbage Soup, Shrimp Rilette
Sweet Corn Soup, Charred Cherry Tomatoes, Olive Oil, Basil
Tomato Gazpacho
Chilled Pea Soup, Crème Fraiche, Mint Oil
Roasted Tomato Soup, Baby Mozzarella
Wild Mushroom Soup, Whole Milk Ricotta
Spiced Lobster & Sweet Potato Soup, Scallions
Chilled Leek, Potato & Parsley Soup

Salad

Caesar Salad, Parmesan, Brioche Croutons
Marinated Milton Mushroom Salad, Arugula, Goats Cheese, Red onion Vinaigrette
Baked Goats Cheese Salad, Toasted Walnuts, Mustard Dressing, Roasted Cherry Tomatoes
Rainbow Carrot Salad, Baby Arugula, Yogurt Dressing
Grilled Zucchini Salad, Baby greens, Sbrintz, Garlic Dressing
Baby Greens Salad, Shaved Radish, Apple, Horseradish Aioli

Appetizers

Marinated Melon Carpaccio, Pepper, Mint, Radish, Purple Diakon
Buffalo Mozzarella, Heirloom Tomato, Basil Pesto, Black Pepper
Smoked Salmon, Sweet Pepper & Cucumber Mignonette, Crème Fraiche
Steak Tartar, Quails Egg
Shrimp a la Nage, Smoked Paprika, Chickpeas
Milton Mushrooms & Barley Risotto, Parsley Salad
Marinated Ice Prawns, Mint, Romaine and Cucumber Salad, Lemon Aioli

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Dinner Menu Continued

Please create a menu by selecting one starter, two entrees and one dessert

Entrées

Fish & Seafood Options

Searched Whitefish, Arugula, Purple Onions, Baby Carrot Nage
Haddock with Celery, Fingerling Potato, Bacon, Vin Blanc
Mussel Ragout, Baby Leeks, New Potato Saffron
Roasted Pickerel, Wild Rice & Vegetable Risotto, Garden Vegetable Sauce
Baked Arctic Char, Fricassee of Peas & Pole Beans, New Potato, Fennel Veloute
Steal Head Trout, White & Green Asparagus, Farfelle Tomato & Basil Broth

Meats, Poultry & Vegetarian Options

Whole Roasted Beef Tenderloin, Lyonnaise Potato, Mustard Jus
Carved Veal Loin, Jerusalem Artichokes, Milton Mushrooms, Swiss Chard, Cabernet Fran Jus
Rack of Lamb with Rosemary Honey, Herb Crushed tomato, Goats Cheese & Potato Gratin
Pork Loin Chop, Celery Root & Leek Fondue, Baby Spinach, Mustard, Apple Jus
Chicken Breast Supreme, Zucchini, Quinoa, Tomato Oil, Natural Jus
Crisp Duck Leg, New Potato, Sweet Onion, Endive, Garlic & Sage Jus
Wild Mushroom Risotto, Parsley & Parmesan

Desserts

Strawberry Angel food Cake, Sour Cream & Basil Ice Cream
Dark Chocolate Mousse, Chocolate Chards, Citrus Sauce
Caramelized Lemon Tart, Blueberry Ice Cream
Strawberry & Coconut Parfait, Hazelnut Praline, Crushed Red Fruits
Vanilla Macaroons, Ice Wine Mascarpone, Honey Ice Cream
Roasted Fruit Tart, Black Pepper Caramel, Fleur de Sel Ice Cream
Rum Babas, Vanilla Cream
Coffee & Chocolate Martini
Baked Apple Napoleon

Coffee & Tea Service included

***Three Course Menu Part of Corporate Package
\$15 Supplement for each additional course(s)***

LANGDON HALL

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BBQ Menu 2011

One Soup

Chilled Melon Soup	Fennel Vichyssoise
Sweet Corn Chowder (hot or cold)	Strawberry Gazpacho
Cherry Tomato Gazpacho	Butternut Squash and Granny Smith
Chilled Sun Gold Tomato Soup	Apple Soup (hot or cold)

Three Salads

Baby Spinach, Apple, Bacon,
Maple-Mustard Dressing
Heirloom Tomato and Basil Salad, Apple Balsamic
Grilled White Asparagus, Blackberry, Citrus Vinaigrette
Crudite Salad, Ginger Vinaigrette, Cilantro
Kale Caesar
Ice Berg, Blue Cheese, Bacon, Radish
Celeriac and Apple Slaw
Langdon Cobb Salad
Shaved Green Asparagus and Parmesan
Cherry Tomato and Boconcini
Grilled Zucchini, Sweet Peppers, Pickled Baby Onions and Toasted Sun Flower Seeds
Grilled Watermelon and Ricotta Salata
Tuscan Bean
Creamy Cucumber and Fennel

Two Entrees (adding an third entrée \$10 supplement)

Fried Elora Chicken
Lamb Burgers, Mint-Honey Aioli, Grilled Onions
Walnut, Zucchini and Quinoa Burger, Charred Tomato Relish
BBQ Beef Burger
Grilled Vinegar Chicken
Pulled Pork Sandwich, Cole Slaw, Onion Buns
BBQ Bacon Brioche
Grilled Double Lamb Chops, Confit Shallot and Thyme Oil
BBQ Beef Brisket
Crisp BBQ Duck Rolls
BBQ Baby Back Ribs
Double Smoked BBQ Beef Tongue
Dry Rubbed Garden Chili Chicken Wings
Texas Style Bison Chili
Smoked farm House Sausage
Cornmeal Crusted BBQ Shrimp
Whitefish BBQ Shrimp
Grilled Smoked Shrimp Tacos
Grilled Baby Octopus
Smoked Paprika Grilled Squid

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BBQ Menu 2011

Two Sides (adding an third side \$7 supplement)

Pulled Pork Poutine

Grilled Sweet Corn

Braised Collard Greens and Pork Hock

Grilled Field Mushrooms, Garlic and Balsamic

Macaroni and Cheese

Dry Rub Hand Cut Fries

Grilled Stuffed Jalapenos

Coleslaw

Warm Potato and Bacon Salad

Wood Roasted Garden Vegetables

Summer Squash Brochettes

Grilled Radicchio and Bacon

Roasted Eggplant, Tomato Marmalade and Mozzarella

Grilled Onions, Goats Cheese and Rosemary

Bliss Potato Skewers

Grilled Sweet Potatoes, Chili, Garlic

Three Desserts

Strawberry Short Cake

Whiskey Pecan Pie

Apple Crumble

Lime Pie

Peach Melba

Chocolate Bunt cake

Dark Chocolate Mousse, Salted Caramel

Ice Wine Strawberry Jellies, Vanilla Crème Fraiche

\$70.00 per person, plus taxes & gratuities

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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:

- 2009 Italy, Alto Adige, Pinot Grigio, Wilhelm Walch \$60 *Crisp, Almonds, Biscuit*
 2009 Sannio Falanghina DOC, Falanghina, Feudi di San Gregorio \$60 *Pear, Acacia Flower, Banana*
 2009 Grave del Friuli, Pinot Grigio, Forchir \$50
 2008 Niagara Peninsula, Sauvignon Blanc, Peninsula Ridge \$50 *Gooseberry, Grapefruit, Minerals*
 2009 Marlborough, Sauvignon Blanc, Spy Valley \$ 55 *Grapefruit, Grassy, Bright*
 2009 Niagara Escarpment, “Dolomite” Riesling, Cave Spring \$45 *Dry, Limestone, Zest*
 2008 Niagara Escarpment, Chardonnay Musqué, Cave Spring \$45 *White Flowers, Orange Blossom*
 2008 Argentina, Unoaked Chardonnay, Gozzo \$55 *Round, Mango, Mandarin*
 2009 Niagara Peninsula, “Langdon Hall” Chardonnay, Tawse \$50 *Honeycomb, Apples, Butter*
 2008 California, Sonoma County, Chardonnay, Murphy Goode, \$60 *Guava,, Butter scotch*
 2007 Washington State, Gewurztraminer, Washington Hills \$55 *Rosepetal, Almond, Spice*
 2009 France, Vouvray, Sec Tendre, Château Gaudrelle \$60 *Hazelnut, Truffle, Honeysuckle*

Red:

- 2009 Languedoc Pinot Noir, “Pure”, Chateau de Brau \$60 *Light, Sugar Beets, Raspberries*
 2008 Monterey, Pinot Noir, Carmel Road \$60 *Rich, Raspberry, Toffee*
 2008 Washington, Merlot “The Velvet Devil”, Charles Smith Wines \$60 *Dark Chocolate, Spice, Cherry*
 2008 Niagara Peninsula, Cab/Merlot, Cave Spring \$45 *Plum, Mocha, Pepper*
 2008 Italy, Dolcetto d’Alba, Sandrone \$60 *Violette, Light, Spice*
 2007 Sonoma Valley, Red, St. Francis \$65 *Peppery, Earthy, Blackberry*
 2008 Chile, Maipo Valley, Cabernet Sauvignon, Cartagena \$55 *Dark, Smokey, Mocha*
 2006 California, North Coast, Cabernet Sauvignon, Ray’s Station \$60 *Chocolate, Cigar Box*
 2008 Barossa Valley, Shiraz, Earthworks \$60 *Dense, Dark, Fruit*
 2009 Argentina, Malbec Reserve, Humberto Canale \$50 *Bramble, Milk Chocolate, Black Pepper*

Dessert Wines

- 2004 Niagara Peninsula, Select Late Harvest Vidal, Daniel Lenko, \$60
 2008 Niagara Peninsula, Riesling Ice Wine, Inniskillin, \$140

Langdon Hall Seminars
Hosted by In-house Sommelier
For parties of 8 guests or greater

Afternoon & pre-dinner amusements

A Blind Tasting

Put your wine knowledge to the test. After a brief introduction, 6 wines will be offered for tasting. After each sampling everyone will participate in discovering the sampled wine. The Sommelier will explain the unique characteristics of each wine in efforts to assist you in determining what region and grape variety you sampled.

6 samples 60 minutes \$55.00 per person

New World versus Old World Wines

How does tradition stack up to technology. Compare old world regions to new world regions and see. France, Italy and Spain vs. Canada, USA and South America.

6 samples 60 minutes \$55.00 per person

The Wonderful World of Sparkling Wines

Learn about the different methods behind sparkling wines along with a hint of history and up and coming areas to keep an eye on.

4 samples 60 minutes \$60.00 per person

Cheese and Wine Tasting

Participate in a wine and cheese party with a little education. The Sommelier will pair some excellent wines with a delicious collection of cheeses. Through a sampling and discussion guests will be introduced to some wonderful flavours.

3 samples of each 45 minutes \$55.00 per person

Beer Tasting

Learn about the art of beer making. From ales to porters, a brief history of beer and why it's not just suds!

4 samples of each 45 minutes \$30.00 per person

Mixology

Learn the essential techniques to create tasty beverages - cocktail, layering and flaming. To mix or stir? Guests will participate creating 3 cocktails with our in house mixologist.

3 samples of each 45 minutes \$30.00 per person

After Dinner Amusements

Port Tasting

Instead of a night cap participate in a discussion and sampling of 4 ports. Learn the history of port production, what makes a good vintage, how to select a style of Port you'll enjoy.

4 samples 45 minutes \$55.00 per person

Cognac Tasting

How civilized... Our Sommelier will unravel the mystery behind VSOP, XO and how to select a cognac that's right for you. 3 Samples 45 minutes \$60.00 per person