LANGDON HALL
Country House Hotel & Spa

Summer 2011
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 (we suggest 3 per person)
Or Platters

LUNCH
Three course menu at $50.00*
One starter
a choice of main course (2 options)
One dessert

Four course menu at $65.00*
One soup
One salad
A choice of main course (2 options)
One dessert

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

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.

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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)*

1 Langdon Drive, Cambridge, Ontario N3H 4R8 · Tel: (800) 268-1898 · Fax (519) 740-8161 · www.langdonhall.ca

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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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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, Bisciut*
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, Mandarine*
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 Monteray, 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

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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