

LANGDON HALL
Country House Hotel & Spa

Winter 2012
Menu Selections for Dinner Events

*Using the following selections,
please create your plated dinner 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)

DINNER

Three course menu at \$95.00*

One starter

a choice of main course (2 options)

One dessert

Four course menu at \$110.00*

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.*

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Host Beverage Prices

House Premium Liquor Brands	1 ¼ oz	\$7.00
Deluxe Liquor Brands	1 ¼ oz	\$9.00
Specialty Cocktails	1 ¼ oz	\$12.00-\$15.00
Premium Martini	3 oz	\$18.00
Kir Royale	4 oz	\$22.00
Liqueurs	1 oz	\$8.00
Cognac VSOP	1 oz	\$12.00
Port Premium/Deluxe Vintage	2 oz	\$15-25.00
Aged Cognac	1 oz	\$25-\$145.00
Aperitifs/Sherry	2 oz	\$8.00
House Wine	5 oz	\$13.00-\$16.00
Champagne	5 oz	\$25.00
Sparkling Wine	5 oz	\$15.00
Imported Beer by the bottle		\$6.75-8.50
Domestic Beer by the bottle		\$6.25
Mineral Water	300ml	\$2.50
Soft Drinks	per glass	\$2.00
Juice	per glass	\$2.50-\$4.00 (orange juice)
Iced Tea	per glass	\$2.50
Spritzer	per glass	\$12.00
Fruit Punch	per glass	\$4.50
Rum/Gin/Vodka Punch	per glass	\$8.50

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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Cocktail Receptions

Additional Canapés can be ordered by the dozen.
Please speak with Catering for more details.
\$40.00 per dozen

Dip Platter

Chickpea and Spinach & Sunflower Dip with Baby Vegetables
and Pita Chips

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

An Assortment of Local Charcuterie such as
Summer Sausage, Garlic Sausage and Hungarian Smoked Pork Loin & Ontario Cheddar
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

Soup

Leek, Potato and Corn Chowder, Smoked Chili Oil
Pumpkin and Maple Soup
White Onion and Cider Soup, Gruyère Croutons
Cabbage, Bacon and Truffle Soup
Cream of Cauliflower and Mustard Soup
Roasted Pepper and Arugula Soup, Crème Fraiche

Salads

Mushroom and Watercress, Parmesan and Ravigote Dressing
Fine Bean and Frisée, Smoked Beets with Garlic Dressing
Mixed Greens, Shaved Crudités and Shallot Vinaigrette
Endive and Radicchio, Smoked Bacon Chips, Mustard Dressing
Bibb Lettuce, Peppered Goats Cheese, Dried Fig and Apple

Appetizers

Seared Beef Carpaccio, Parmesan, Baby Arugula, Apple Balsamic
Smoked Salmon, Apple, Radish and Frisée Salad, Horseradish Dressing
Wild Mushroom and Goat Cheese Tart, Bitter Greens
Wild Rice and Pumpkin Risotto, Smoked Paprika

Entrées

Fish Options

Grilled Striped Bass, Roasted Peppers, Basil, Paprika and Chickpeas
Trout with Parmesan Crumble, Leek, Potato and Mustard Nage

Meats & Poultry Options

Roasted Chicken Breast, Rosemary, Garlic, Goats Cheese, Baby Spinach and Barley Risotto
Lamb Sirloin, Fennel and Potato Gratin, Red Wine Jus
Veal Striploin, Marinated Crushed Potato, Rosemary Jus
Carved Beef Tenderloin, Sweet Potato, Oyster Mushroom, Scallion, Maple Jus
Charred Short Rib, Pole Bean Fricassee, Cabernet Franc Vinaigrette au Jus

Desserts

Lemon Cake, Toasted Meringue, Roasted Cacao Sauce
Spiced Chocolate Fondant, Shortbread, Buttermilk Sorbet, Caramel
Roasted Apple Tart, Vanilla Ice Cream, Streusel
Ginger Crème Brûlée, Spiced Honey Ice Cream, Lemon Biscotti
Galette, Stewed Apricots, Roasted Almond Ice Cream, Praline

Coffee & Tea Service included

*Three Course Menu Part of \$95 Wedding Package
\$15 Supplement for each additional course(s)*

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Wine Selections

Champagne & Sparkling Wine

- N/V Prosecco DOC, Extra Dry, Serenissima \$45
- N/V Niagara Peninsula, Dolomite Brut, Cave Spring \$50
- N/V Penedes, Cava Brut, Poema \$55
- 2005 Champagne, Brut, Louise Brison \$130
- N/V Champagne, Blanc de Noirs, Marguet \$110

White Wine

- 2010 Friuli, Pinot Grigio "Lamis", Forchir \$50
- 2010 Toscano IGT, Poggio ai Ginepri Bianco, Argentiera \$60
- 2010 Prince Edward County, Unoaked Chardonnay, Rosehall Run \$55
- 2010 Waipara, Sauvignon Blanc, The Pruners Reward, Bellbird Springs \$60
- 2009 Marlborough, Sauvignon Blanc, Spy Valley \$55
- 2009 Niagara Escarpment, Dolomite Riesling, Cave Spring \$45
- 2009 Mendoza, Chardonnay/Torrontes, Aconcagua, Bodegas Eclipse \$50
- 2008 Santa Barbara County, Chardonnay, Santa Barbara Winery \$50

Red Wine

- 2009 Prince Edward County, Pinot Noir "Cuvée County", Rosehall Run \$60
- 2009 Monterey, Pinot Noir, Carmel Road \$60
- 2008 Langhe, Nebbiolo, "Bric del Baio" Ca' del Baio \$60
- 2008 Niagara Peninsula, Cabernets/Merlot, Cave Spring \$45
- 2006 Bordeaux Superieur, Abbaye Saint Ferme \$50
- 2009 Washington State, Merlot "The Velvet Devil", Charles Smith \$60
- 2009 Central Valley, Cabernet Sauvignon "Cartgena", Casa Marin \$55
- 2009 California, Cabernet Sauvignon "R8", Michael Lancaster \$60
- 2006 McLaren Vale, Shiraz, Pirramimma Wines \$60
- 2008 Barossa Valley, Shiraz, Earthworks \$60

Dessert Wine

- 2008 Niagara Peninsula, Riesling Icewine, Inniskillin \$140 375ml
- 2005 Moscadello di Montalcino, Caparzo 375ml \$90
- 2009 Beamsville Bench, Riesling "Indian Summer", Cave Spring 200ml \$75