

LANGDON HALL  
Country House Hotel & Spa

Winter 2012

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 \$70.00\*

One starter

a choice of main course ( 2 options)

One dessert

Four course menu at \$85.00\*

One soup

One salad/appetizer

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	\$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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## Lunch Menu

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

### Starters

#### **Soups**

Red Onion and Parmesan Soup  
Leek & Potato, Truffle Soup  
Carrot Soup with Bocconcini, Scallion Oil  
Snow Crab Bisque  
White Onion and Cider Soup

#### **Salads**

Roasted Red and Golden Beet, Sunflower, Maple, Herbs  
Arugula, Pear, Feta, Black Pepper  
Fennel, Grape, Pecorino, Dill  
Herb Salad with Toasted Sunflower Seeds  
Marinated Peppers with Basil, Mozzarella

#### **Appetizers**

Beef Carpaccio, Enoki, Parmesan, Truffle Salad  
Smoked Salmon, Arugula, Radish, Maple Mustard  
Smoked Prosciutto, Apple, Watercress  
Ice Prawn, Sweet Pepper, Citrus Nage

### Entrées

Mussel and Heirloom Potato Bouillabaisse  
Grilled Steelhead Trout, Leek and Oyster Mushroom Fricassee  
Roasted Beef Striploin Steak, Lyonnais Potato, Watercress, Red Wine Jus  
Grilled Lamb Cutlets, Walnuts, Dried Fig, Goats Cheese and Potato Salad  
Roasted Chicken with Wild Rice and Pumpkin Risotto

### 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

*Three Course Menu Part of \$70 Wedding Package  
\$15 Supplement for each additional course(s)*

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## Cocktail Receptions

### Hot Canapés (ordered by the dozen)

Charred Scallop, Cauliflower, Potato Chip  
Potato and Bacon Pizza  
Swiss Chard and Shallot Tart  
Chestnut Mushroom Gratin  
Baked Ratte Potatoes with Leek and Truffle  
Chickpea Croquettes Sesame Yogurt  
Fried Crab Dumplings with Maple Vinegar  
Shrimp Cakes Celery Root Puree  
Chicken and Apple Hand Pies

### Cold Canapés (ordered by the dozen)

Trout Gravlox, Crème Fraiche, Caviar, Potato Waffer  
Smoked Duck, Sweet Potato Gaufrettes and Sour  
Cherry Compote  
Prawn and Ricotta Tortilla  
Tuna Tartar with Ginger Rice Cakes  
Butter Chicken and Flat Bread  
Steak and Green Peppercorn Crostini  
Oysters and Mignonette  
Peppered Goats Cheese Crostini with Red Onion Jam  
Potato Blini, Deviled Eggs and Trout Caviar

**\$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***

## 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