



New Executive Chef Announced - Chef Jason Bangerter

Cambridge, Ontario - September 25th, 2013.

Award winning chef, Jason Bangerter will be joining Langdon Hall Country House Hotel and Spa as the Executive Chef. The Milton born Bangerter has been working with The Oliver & Bonacini Restaurants for the past 10 years, most recently as the Executive Chef of Luma and O&B Canteen.

Throughout his career, Chef Bangerter, has always strived to impress with each meal he presents. He started his training at George Brown College, Culinary Management Program and apprenticed under Chef John Higgins at The King Edward Hotel. The young chef then went to Europe and worked under the renowned Chef Anton Moismann in London, Switzerland and Germany where he was able to garner expertise from the Michelin starred chef that is famed for his *Cuisine Naturelle*.

Returning to Canada he originally landed at Auberge du Pommier, one of Canada's most celebrated restaurants known for French cuisine. He has received several accolades and awards over the years including being apart of the Toronto Gold Medal Plates in both 2009 and 2011.

"We are thrilled to have Chef Bangerter join our team and Relais & Chateaux family. We look forward to providing our guests with the award winning cuisine that they have come to expect from us over the years." says Bill Bennett, owner and managing director. Chef Bangerter will join Langdon Hall in mid-October and will work with the well established brigade that was formed by Chef Jonathan Gushue to ensure a smooth transition.

Over the past eight years, Chef Gushue embraced the "sense of place" that the property showcases. He crafted this philosophy into a unique and innovative culinary style. Receiving numerous awards and accolades that few chefs in Canada have been able to achieve. He has chosen to leave Langdon Hall, eager to start on a new project that he will unveil in the near future. The Langdon Hall family extend the best of wishes and success to Chef Gushue on his new journey as a leading Canadian Chef.

About Langdon Hall:

Surrounded by 75 acres of expansive gardens and trails, Langdon Hall is not so much a dining venue as a vacation destination. Built in 1898 as the lavish summer home of Eugene Langdon Wilks, the hotel exudes charm and character, impeccably maintained in the grandeur that was de rigueur among the American upper class a century ago. Since Langdon Hall began its transformation into a hotel in 1987, the main house, cloisters and stable wing now offer a total of 52 luxurious guest suites, a full service spa and a collection of private dining rooms with wood burning fireplaces. Langdon Hall is a member of the respected Relais & Chateaux brand and the dining room is the proud recipient of the CAA/AAA Five Diamond Award.

www.langdonhall.ca.

