



2017-2018 FALL & WINTER MENU SELECTIONS FOR CORPORATE EVENTS

Menus prepared by Executive Chef Jason Bangerter



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

Continental Breakfast
Continuous beverage service in the morning
Plated three course or buffet lunch
Continuous beverage service in the afternoon with
freshly baked cookies (1 ½ per person), and whole fruit basket in the meeting room (2 fruits)
Plated three course dinner

Add-on options at additional costs:
A hot item at breakfast for \$7.00 (10 guest minimum)
Snack items at morning or afternoon break
Additional selections per course

Using the following please create your plated lunch and dinner menus by selecting:

Three course menu:
One starter
One main course (two options)
One dessert

Four course menu:
One soup
One salad/appetizer
One main course (two options)
One dessert

Please note: Vegan options are available although included in these selections.
Any dietary requests can be accommodated outside of your menu selections,
advance notice is preferred.

BUFFETS

Chef prepares a daily selection offering:
one soup, three salads, two main courses, two side dishes and two desserts.
Should you wish to specify the menu you wish served, please advise your Catering contact.

v ~ vegetarian; g ~ gluten free; d ~ dairy free

18% service charge plus 13% HST on all charges.

1 Langdon Drive, Cambridge, Ontario N3H 4R8 | Tel: 1 (800) 268-1898 | www.langdonhall.ca

BREAKFAST SELECTIONS

Continental Breakfast included in your Corporate Package or for Private Functions is priced at \$28.00/person, plus taxes and service charges and includes:

Breakfast Pastries
Smoked Salmon with Capers & Dill (g, d)
Grapefruit
Ontario Cheddar
Charcuterie
Quiche Lorraine (groups larger than 12)
Caramelized Onion & Bacon Frittata (groups under 12)
Seasonal Fruit Crumble
Yogurt
Handmade Butter & Preserves
Berry Parfaits
House Granola
Marinated Fruits
Freshly Squeezed Orange, Grapefruit
& Cranberry Juices
Freshly Brewed Coffee & Variety of Teas

The above items will be part of the private room display.
Seasonal additions are offered in the Main Dining Room.

Country House Breakfast Buffet can be added to your Corporate Package at an additional price of \$7.00/person or for Private Functions is priced at \$35.00/person, plus taxes and service charges:

Cinnamon French Toast with Ontario Maple, and Orchard Apple Compote (v)
with Smoked Bacon or Sausage

OR

Eggs Benedict with Soft Poached Eggs, Toasted Cornmeal Muffin with
Ham and Sauce Hollandaise (v ~ remove ham)

OR

Scrambled Eggs with Sautéed Mushrooms, Truffle and Chives (v)

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MEETING BREAK ITEMS

Morning items:

Individual Banana Bread	\$35.00 per dozen
Individual Banana Bread – Gluten Free	\$38.00 per dozen
Individual Berry Compote Yogurt Parfait with Granola	\$9.50 per item
Scones with Heavy Cream & Preserves	\$54.00 per dozen
Scones with Heavy Cream & Preserves – Gluten Free	\$56.00 per dozen
Fruit Smoothie Jug (<i>Strawberry, Blueberry, Melon</i>)	\$8.00 per portion
Fresh Fruit Platter	\$8.00 per portion
Fruit Kabobs with Yogurt & Honey	\$42.00 per dozen
LH Famous Croissants	\$54.00 per dozen
	(Miniature \$42.00 per dozen)
Pain Au Chocolat	\$54.00 per dozen
	(Miniature \$44.00 per dozen)
Sliced Fruit Loaf	\$28.00 per dozen
(<i>Lemon, Blueberry, Banana, Sour Cream</i>)	
Miniature Muffins	\$30.00 per dozen
Miniature Muffins – Gluten Free	\$34.00 per dozen

Afternoon items:

Granola Bars	\$42.00 per dozen
Hemp Seed Bars (g)	\$42.00 per dozen
Crudités, Roasted Garlic & Greenhouse Herbs	\$5.50 per person
Freshly Baked Cookies	\$28.00 per dozen
(<i>Chocolate Chip, Oatmeal-Raisin, Shortbread</i>)	
Freshly Baked Cookies – Gluten Free	\$30.00 per dozen
Decadent Chocolate Brownies	\$45.00 per dozen
Decadent Chocolate Brownies – Gluten Free	\$45.00 per dozen
Individually Bagged Seasoned Kettle Chips	\$4.00 per bag
Spiced Nuts	\$9.00 per bag
Marinated Olives	\$9.00 per person
Caramel Popcorn	\$4.00 per bag
Ice Cream Bars (<i>Häagen-Dazs or Sorbet</i>)	\$13.00 per bar
Coffee/Tea/ Assorted Cold Beverages/Water	\$9.00 per person – ½ day
Coffee/Tea	\$4.75 per person – ½ day
Petit Fours	\$42.00 select items/per dozen
(<i>Lemon Tea Cakes, Macaron, Bouchon</i>)	
Seasonal Afternoon Tea Sweets (<i>4 seasonal Varieties</i>)	\$42.00 per dozen
(Only available Friday, Saturday and Sunday)	

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THEME BREAKS

For groups of 10 or more.

If the group is not on a package, a charge of \$9.00 will apply for beverage service.

Beverage Service: Coffee, Decaffeinated Coffee, Selection of Teas,
Lemon and Honey, Sugar and Sweeteners, Whole and Skim Milk
(Soy milk available upon request)

San Pellegrino Flavoured Sparkling Waters, Coke and Diet Coke, Ginger Ale
Pitcher of Cranberry Juice in the morning and a Pitcher of House Made Soda in the afternoon

CONTINENTAL - \$23
Fresh Grapefruit and Orange Juice
Freshly Baked Morning Pastries
Butter & Preserves
Fresh Sliced Fruit and Berries

LIGHT MORNING - \$21
Individual Fruit Loaves
Fresh Sliced Fruit
Seasonal Fruit Smoothies

ENERGY BREAK - \$24
Hemp Seed Energy Bars
Daily Fresh Squeezed Juice
Power-Up Trail Mix
Fresh Fruits

CHEESE PLEASE - \$25
Parmesan Cheese Straws
House Made Bread and Butter
Imported and Domestic Cheeses
Dried Fruit and Nuts

COOKIE DELIGHT - \$18
Ice Cold Skim, 2% and Chocolate Milk
Assorted Fresh Baked Cookies
Fresh Fruit Brochettes, Vanilla Yogurt

DOUGHNUTS - \$18
Ice Cold Skim, 2% and Chocolate Milk
Assorted Fresh Donuts
Fresh Sliced Fruit and Berries

LH SIGNATURE CHOCOLATE - \$28
Terroir Noir Chocolate Bar
Miniature Terrior Au Lait Pot de Crème, Salted Caramel, Roasted Peanuts
LH Chocolate Chip Cookies
LH Crackle Cookies
Ice Cold Skim, 2% and Chocolate Milk

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LUNCH OPTIONS

CHEF'S DAILY BUFFET

Available in the Meeting Room or in a Dining Room
(Minimum numbers required for a buffet is 10 persons)

COLD LUNCH BUFFET

Available in the Meeting Room or in a Dining Room
(Minimum numbers required for a buffet is 10 persons)

PLATED LUNCH MENU

Waiter served to a designated dining area
Please create a three course menu by selecting one starter, two entrées and one dessert

LANGDON HALL BOXED LUNCHESES

Part of Corporate Package or \$38.00 plus taxes & service charge
Crudités & Homemade Dip
Chef's Choice Daily Sandwich on Freshly Baked Breads
Cookie
Whole Piece of Fruit
Pretzels
Bottle of Water

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CHEF'S DAILY BUFFET

Available in the Meeting Room or in a Dining Room

(Minimum numbers required for a buffet is 10 persons)

Basket of Daily Baked Breads

Select one Hot Soup

Parsnip Pear (v, g)	Butternut Squash (v, g)
Cauliflower Voluté (v, g)	Cabbage and Apple Cider (v, g)
Root Vegetable Barley (d)	Roasted Carrot (v, g)

Select three Salads

Winter Slaw, Creamy Chardonnay Vinaigrette (v, g)
Endive Salad, Radish, Orange, Crème Fraîche (v, g)
Wedge Salad, Smoked Charcuterie, Boiled Egg, Pickles, Buttermilk (g)
Potato and Chicory Salad with Grain Mustard and Roasted Garlic (v, g, d)
Kale and Gem Lettuce Caesar, Parmesan and Sourdough Crisps
Greenhouse Herbs and Greens, Spiced Pecans, Cranberry Dressing (v, g, d)

Select two Entrées

Seared Trout, Fennel, Leeks, Lemon Candy (g, d)
Baked Rock Fish, Tomato Caper Stew, Dressed Parsley (g)
Bay Scallop, Mussel and Sweet Shrimp Nage, White Wine Cream (g)
Seared Chicken Thighs, Black Pepper, Lemon, Garlic (g, d)
Beef Strip Loin, Shaved Beets, Horseradish Sauce (g)
Braised Lamb Shank, White Bean Cassoulet
Slow Braised Beef Short Ribs, Brandy Mushrooms (g)

Select two Sides

LH Honey Roasted Roots, Grains of Paradise (v, g)
LH Butter Glazed Vegetables (v, g)
Maple Roasted Sweet Potato with Hazelnuts and Wild Rice (v, g)
Crushed Potato Gratin, Aged Cheese and Bread Crumbs (v)
Brussel Sprouts with Smoked Bacon, Cranberry and Squash (g)
Wood Roasted Onion and Smoked Cheese Macaroni (v)

Select two Desserts

LH Signature Dark Chocolate, Pecan Tart	Black Velvet, Caramelized Coconut Cake
Spiced Date and Pumpkin Bunt Cake	Cranberry and Rye Cake
Apple Tart Tatin	Ganache Cake
Spiced Pineapple and Mango, White Chocolate Tart	Seasonal Sliced Fruit
	Assorted Squares

Coffee & Tea Service Included

Chef's Daily Buffet \$72.00 per person, plus gratuities and HST. Supplements will apply for additional selections.

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COLD LUNCH BUFFET

Available in the Meeting Room or in a Dining Room
(Minimum numbers required for a buffet is 10 persons)

Basket of Daily Baked Breads

Select one Hot Soup

Parsnip Pear (v, g) Butternut Squash (v, g)
Cauliflower Voluté (v, g) Cabbage & Apple Cider (v, g)
Root Vegetable Barley (d) Roasted Carrot (v, g)

Select two Salads

Winter Slaw, Creamy Chardonnay Vinaigrette (v, g)
Endive, Radish, Orange, Crème Fraîche (v, g)
Wedge Salad, Smoked Charcuterie, Boiled Egg, Pickles, Buttermilk (g)
Potato and Chicory Salad with Grain Mustard and Roasted Garlic (v, g, d)
Kale and Gem Lettuce Caesar, Parmesan and Sourdough Crisps
Greenhouse Greens, Spiced Pecans, Cranberry Dressing (v, g, d)

Select three Sandwiches

Roasted Mushroom, Soft Cheese and Rosemary Flatbread (v)
Poached Chicken Salad, Rocket, Lemon Brioche
Egg Salad Dijonnaise, Cornichon, LH Butter Croissant (v)
Slow Roasted Beef, Caramelized Onion, Whipped Chèvre, Country Bun
Pulled Pork with Apple Jam, Spiced Pumpkin Demi Boule
Breaded Chicken Parmesan, Tomato Fondue, Milk Bun
Smoked Salmon, Caper Cream Cheese on Black Molasses Loaf

Select two Desserts

LH Signature Dark Chocolate, Pecan Tart Black Velvet, Caramelized Coconut Cake
Spiced Date and Pumpkin Bundt Cake Cranberry and Rye Cake
Apple Tart Tatin Ganache Cake
Spiced Pineapple and Mango, White Chocolate Tart Seasonal Sliced Fruit
Assorted Squares

Coffee & Tea Service Included

*Cold Lunch Buffet \$55.00 per person, plus gratuities and HST
Supplements will apply for additional selections.*

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PLATED LUNCH MENU

Waiter served to a designated dining area

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

SOUPS

Red Beet Purée, Horseradish Sour Cream
Roasted Rutabaga, Black Pepper Maple (v, g)
Celeriac and Potato, Chive Sour Cream (v, g)
Cauliflower Voluté, Ginger Curry Yogurt (v, g)
Autumn Spice Root Vegetable Broth (v, g, d)
Sweet Potato with Maple Yogurt (v, g)

SALAD

Potato and Chicory with Grain Mustard and Roasted Garlic (v, g, d)
Kale and Gem Lettuce Caesar, Parmesan and Sourdough Crisps
Greenhouse Herbs and Greens, Spiced Pecans, Cranberry Dressing (v, g, d)
Endive, Radish, Orange, Crème Fraîche (v, g)
Shaved Root Vegetables, Toasted Quinoa, Cabernet Franc Vinaigrette

APPETIZERS

Mussels “a la nage” Soft Leeks, Saffron Fregola, Chervil (g)
Smoked Salmon, Lemon, Avocado, Radish (g, d)
Heirloom Beets, Soft Goat’s Cheese, Shallot Pickle, Dressed Lentils (g)
Mushroom Risotto, Parmesan, Champagne, Truffle (v)
Marinated Winter Vegetables, Endives, Creamy Gribiche (v, g)

ENTRÉES

Striped Bass, Smoked Bacon, Mushrooms, Pearl Onions (g)
Pan Seared Trout, Braised Celery, Frisée Salad, Apple Vinaigrette (g)
Elora Chicken, Braised Red Cabbage, Savoury Bread Pudding, Mustard Jus
Braised Beef Short Rib, Glazed Carrots, Brown Butter Brussel Sprouts
Beef Striploin, Potato Purée, Kale Chip, Caramelized Onions, Madeira Sauce (g)

DESSERTS

Cardamom Streusel Cake, Espresso Anglaise, Walnuts
Éclair, Terroir Noir Fudge, Terroir au Lait Chantilly
Sticky Toffee Trifle, Toasted Milk Cream, Pumpkin Spiced Chantilly
Lemon Butter Sablé, Lemon Curd, Italian Meringue
LH Signature Chocolate Ganache, Coconut, Orange

***Three Course Menu \$72.00 per person, plus gratuites and HST
\$20.00 supplement for each additional course(s).
Supplements will apply for additional selections.***

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RECEPTIONS

COLD CANAPÉS

Marinated Olive Ficelles (v)
Medjool Date, Goat's Cheese, Pistachio (v, g, d)
Bison Tartare, Potato Crisp, Young Juniper (g, d)
Rabbit Rillettes, Lettuce Leaves, Mustard (g)
Delicate Herb Crêpes with Cured Salmon
Deviled Heritage Hen Eggs, Smoked Paprika (v, g, d)

HOT CANAPÉS

Root Vegetable Fritters, Spiced Yogurt (v)
Bacon and Cheddar Baked Fingerlings (g)
Mac and Cheese Croquette, Fancy Molasses (v)
Parmesan and Rosemary Financier (v)
Blue Cheese, Walnut and Thyme Popovers (v)
Caramelized Onion Gougères (v)

Canapés priced \$42.00 per dozen. Minimum of one dozen per type

Oyster canapés available for \$48.00 per dozen. Minimum of one dozen per type.

DUO DIP PLATTER

Sample dip- *Garlic Lemon Chickpea* (v, g, d)
Sample dip- *Honey Herb Yogurt* (v, g)
Served with Toasted Pita Crisps and Root Vegetable Crudités
Small Platter (serves 12) \$170.00
Medium Platter (serves 20) \$280.00
Large Platter (serves 30) \$420.00

PLATTER OF ASSORTED CHEESE

A selection of cow, goat, sheep, and organic milk cheeses produced across Canada and from around the world.

Served with homemade breads, honey, dried fruits and 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
Dried and Smoked Sausage, Cured Meats and Pâté
Served with Mustard, Pickles and Sourdough Bread

Small Platter (serves 12) \$216.00
Medium Platter (serves 20) \$360.00
Large Platter (serves 30) \$540.00

RAW SEAFOOD BAR

(Minimum of 12 guests)

Bay Scallop Ceviche, Prawns, and Oysters
Served with Mignonette, Hot Sauce, Citrus and Toasted Pita Crisps
\$42.00 per person

Optional Add on: Decorative Ice Display from \$200.00

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DINNER SELECTIONS

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

Option to add: an Amuse Bouche - *\$5.00 per person supplement*

TO START

SOUPS

Butternut Squash, Lime Leaf, Coconut Milk (v, g, d)
Portobello Mushroom, Porcini Powder, Truffle Chantilly (v, g)
Roasted Chestnut and Pumpkin, Cinnamon Sage Oil (v, g)
Potato and Leek with Smoked Bacon Sour Cream (v, g)
Northern Bean, Parsley Gremolata Crumb (v)

SALADS

Koss Lettuce, Preserved Tomato, Warm Lentils, Sherry Vinegar (v)
Romaine and Curly Kale, Creamy Garlic Dressing, Lemon, Radish (v)
Greenhouse Herbs and Greens, Spiced Pecans, Cranberry Dressing (v, g, d)
Endive, Watercress, Pear, Blue Cheese, Crème Fraîche (v, g)
Shaved Root Vegetables, Toasted Quinoa, Cabernet Franc Vinaigrette (v)

APPETIZERS

Marinated Burrata, Fennel, Grapefruit, Sourdough Croutons
Cured Albacore Tuna, Coconut Milk, Passion Fruit, Coriander (g)
Aged Goat's Cheese, Salt Baked Celery Root, Lentil Vinaigrette (v)
Acorn Squash and Barley Risotto, Szechwan Pepper, Crispy Kale (v, g)
Smoked Salmon, Beetroot, Horseradish Yogurt, Shallot Pickle, Dill (g)

Option to add: Chilled Intermezzo- *\$5.00 supplement*

Champagne Ice, Cranberry, Orange
Juniper Ice, Candied Fennel Seed

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DINNER SELECTIONS CONTINUED

ENTRÉES

FISH AND SEAFOOD

Wild Salmon, Red Wine Braised Cabbage, Sweet Potato, Roasted Brussel Sprouts (g)
Steelhead Trout, Endive Marmalade, Watercress, Olive Oil (g)
Striped Bass, Crushed Potato, Braised Fennel, Truffle Sauce (g)
Arctic Char, Saffron Mussels, Leeks and Potato à la Nage (g)

MEAT AND POULTRY

Elora Chicken, Creamed Cabbage, Savoury Bread Pudding, Mustard Jus
Roasted Lamb Loin, Honey Maple Dressed Carrots, Rosemary Jus (g)
Beef Tenderloin, Roasted Fingerlings, Butternut Purée, Red Wine Pepper Jus (g)
Braised Beef Short Rib, Smoked Pecan and Bacon Ragoût, Parmesan Polenta (g)

VEGETARIAN

Soft Cornmeal Polenta, Brown Sugar Acorn Squash, Shaved Parmesan, Sage
LH Maple Roasted Carrots, Crispy Kale, Braised Leek, Toasted Hazelnuts
Beetroot Barley Risotto, Mascarpone, Pistachio, Bee Pollen
Creamed Cabbage, Roast Carrot, Savoury Bread Pudding, Apple Mustard Dressing
Red Wine Braised Cabbage, Sweet Potato, Roasted Brussel Sprouts
Hen of the Woods, Crushed Potato, Braised Fennel, Truffle Sauce
Portobello Mushroom Steak, Glazed Carrots, Brown Butter Brussel Sprouts
Acorn Squash and Barley Risotto, Szechwan Pepper, Crispy Kale

Option to add: Pre-dessert - *\$8.00 supplement*

Passion Fruit Sorbet, Salted Chocolate
Terroir au Lait Creameux, Barley Crisp, Red Berries

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DINNER SELECTIONS CONTINUED

DESSERTS

Cardamom Streusel Cake, Espresso Anglaise, Walnuts
Éclair, Terroir Noir Fudge, Terroir au Lait Chantilly
Sticky Toffee Trifle, Toasted Milk Cream, Pumpkin Spiced Chantilly
Lemon Butter Sablé, Lemon Curd, Italian Meringue
LH Signature Chocolate Ganache, Coconut, Orange

Option to add: Standard Cheese Course- *\$18.00 supplement*
Three of Canada's Best, Walnut Raisin Crisps, Local Honey

Option to add: A Petit Four Tier on Each Table - *\$42 per dozen supplement*

Lemon Tea Cakes Pâte de Fruit
French Macaron Bouchons
Opera Cake
LH Signature Truffles - \$46 per dozen

Coffee & Tea Service Included

*Three course dinner menu \$85.00 per guest, plus gratuities and HST.
\$20.00 Supplement will apply for each additional course.
Supplements will apply for additional selections.*

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EVENT BEVERAGES

For events not held within the Main House, a customized bar will be designed for your event. The following options have been created based on a price point for a 1.25oz. pour. You can mix and match your rails if you would like to upgrade a particular spirit.

The below prices include standard mix, ice and garnish served by a professional bartender. All taxes and service charges are extra.

STANDARD OPTION

\$8.25/mixed drink (1.25 oz, spirit)

Standard Offerings: Smirnoff Vodka, Gordon's Gin, Canadian Club Rye, Captain Morgan White Rum, J&B Rare Blended Scotch.

Traditional Caesars: \$12.00

Beers (bottles): Coors Light \$6.25, Heineken \$6.75, Creemore Springs Lager \$6.75

Option to add: Freshly Squeezed Orange Juice \$3.00 supplement

PREMIUM OPTION

\$12.00/mixed drink (1.25 oz. spirit)

Premium options: Belvedere Vodka, Tanqueray 10 Gin, Crown Royal Limited Rye, Appleton Estate 12 year Rum, Macallan Gold Single Malt Scotch

Beers (bottles): Coors Light \$6.25, Heineken \$6.75, Creemore Springs Lager \$6.75

Option to add: Freshly Squeezed Orange \$3.00 supplement

For events held within the Main House, three different bar packages are offered for your event.

The packages vary in what your guests are allowed to order based on price.

Please select one of the following:

STANDARD OPTION UP TO \$18.00 MAX/DRINK

Includes mixed drinks, feature & specialty drinks, mocktails, bottled and draft beers and some wines by the glass (if guests order wines outside of the group dinner wines).

OPEN OFFERING UP TO \$28.00 MAX/DRINK

Includes all of the above offerings as well as some scotches, ports, cognacs and liqueurs and all of the house wines by the glass.

OPEN OFFERING NO MAX/DRINK

Includes all beverages.

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COCKTAIL OPTIONS

CARAMEL APPLE MULE \$12.00/glass

Vodka, a hint of Caramel and Organic Apple Cider, with a kick of Ginger Beer

PUMPKIN OLD FASHIONED \$13.00/glass

A classic with a fall twist, Makers Mark Bourbon, Spiced Pumpkin, Maple Syrup, Grand Marnier
Available until October 31st

ESPRESSO MARTINI \$15.00/glass

A rich and decadent blend of Espresso, Vodka and Coffee Liqueur

MULLED WINE SOUR \$15/glass

A spiced berry flavoured blend of Rye, House Mulled Wine, Chambord and Citrus

SPARKLING OPTIONS

ORCHARD APPLE \$15/glass

Apple Brandy, St Germain Elderflower Liqueur, Dillon's Pear Bitters, Fresh Nutmeg and Sparkling,
Garnished with an Apple Wheel (served on the rocks)

SLOE 75 \$15/glass

Sloe Gin, Citrus and Sparkling Wine create a seasonal take on a classic cocktail

SPICED KIR ROYALE \$15/glass

Crème de Cassis, Ginger Liqueur topped with Sparkling Wine

HOT OPTIONS

SPIKED CIDER \$12/glass

Makers Mark Bourbon and Spiced Organic Cider

MOCKTAIL OPTIONS

GINGERBEER PUNCH \$6.50/glass

Passion Fruit Purée, Raspberry Juice, Ginger Beer
Served in a wine glass and garnished with candied ginger

WHITE PEACH UNBELLINI \$5.00/glass

White Peach Purée, Sparkling Apple Cider

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WINE SELECTION

CHAMPAGNE & SPARKLING WINE

- 2016 Canti Prosecco, Millisemato \$60
- 2014 Niagara Peninsula, “Spark” Riesling, Tawse \$65
- N/V Crémant du Jura, 'Brut Sauvage', Domaine Baud Père & Fils \$80
- N/V Veuve Clicquot \$155
- N/V Laurent-Perrier Rosé \$220

WHITE WINE

OLD WORLD

- 2015 Veneto, Pinot Grigio, Caposaldo \$55
- 2016 IGT Pecorino, Vinacola Tombacco \$60
- 2015 VDF Viognier, Domaine de Vedilhan \$55
- 2015 Chablis, 1er Cru Vau de Vey, Chateau de Maligny \$125
- 2014 Pouilly Fuisse ‘Classique’ Chateau Beauregard \$110
- 2015 Sancerre, Alain Gueneau \$90

NEW WORLD

- 2015 Niagara Peninsula, Riesling ‘Dolomite’, Cave Spring \$50
- 2016 Niagara Peninsula, Chardonnay ‘Transitions’ Southbrook \$55
- 2015 South Island, Sauvignon Blanc, Yealands \$65
- 2015 Marlborough, Sauvignon Blanc, Staete Landt \$75
- 2015 California, Chardonnay, Cedar Rock \$65
- 2012 Russian River, Chardonnay, Thomas George \$125

RED WINE

OLD WORLD

- 2013 Chateauneuf de Pape, Chateau Fortia, Cuvée de Baron. \$130
- 2014 Rioja Crianza, Lopez de Haro \$60
- 2014 Aragón, Pago Aylés \$75
- 2016 Valpolicella, Delibori \$60
- 2011 Medoc, Cru Bourgeois, Château Roquegrave \$75
- 2011 Amarone, Corte Vaona, Novaia \$150
- 2013 Barolo, Paolo Scavino \$175
- 2013 Chianti ‘CB’ \$60
- 2011 Brunello, La Fortuna \$215
- 2013 IGT Toscana, Arcanum Il Fauno \$120

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RED WINE CONTINUED

NEW WORLD

- 2013 Niagara Peninsula, Cabernet Merlot, Cave Spring \$55
- 2014 South Australia, Shiraz/Viognier, Yalumba \$65
- 2015 Willamette Valley, Pinot Noir, Pearce Predhomme \$85
- 2014 California, Merlot, Tin Roof \$60
- 2015 California, Cabernet Sauvignon, Cedar Rock \$65
- 2014 Sonoma County, Decoy Cabernet Sauvignon \$90
- 2011 Napa Valley, Cabernet Sauvignon, Freemark Abbey \$130

Wine Pairing Option:

Our Sommeliers would be happy to work with you to design a pairing for your event. We price our pairings on a per person basis and can tailor it to work with a variety of budgets.

Please Note:

Our corporate list is designed to help ease the selection of wine for your group. All wines have been vetted by our Sommeliers with the concept of great quality at a good value. Of course we do not want you to feel limited to this list. Please feel free to contact Faye MacLachlan our Head Sommelier to discuss other wine possibilities. Her e-mail is fmaclachlan@langdonhall.ca

v ~ vegetarian; g ~ gluten free; d ~ dairy free

18% service charge plus 13% HST on all charges.

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