



2017-2018 FALL & WINTER LUNCH EVENT MENUS

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Menus prepared by Executive Chef Jason Bangerter



PASSED CANAPÉS

We recommend serving three or four pieces of canapés per person for a 60 minute reception which would take place before a three or four course dinner. Canapés will be served by wait-staff.

Additional canapés can be ordered by the dozen.

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.

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

RECEPTIONS

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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MENU SELECTIONS

A three or four course menu is created by the host by selecting 1 starter, 2 entrées and 1 dessert.

A vegetarian option is available although not printed on the menu.

Any dietary requests can be accommodated outside of your menu selections, with advance notice.

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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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

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