



2017-2018 FALL & WINTER WEDDNG MENU

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Menus prepared by Executive Chef Jason Bangerter



PASSED CANAPÉS

Included within the wedding package, are six passed canapés per person. This is the amount we recommend for a 90 minute reception. A maximum of six selections are extended as part of the package.

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)

*Additional canapés priced \$42.00 per dozen.
Minimum of one dozen per type required.*

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

RECEPTION FOOD DISPLAYS

In addition to passed canapés, should you wish to have some food displays for your reception, the following options are recommended.

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 ARTISANAL CHEESES

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

Served with homemade breads, crisps, 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 such as

Dried and Smoked Sausage, Cured Meats and Paté

Served with Assorted Mustard, Pickles and Sourdough Bread

Small Platter (serves 12) \$216.00

Medium Platter (serves 20) \$360.00

Large Platter (serves 30) \$540.00

RAW FOOD BAR ON ICE

(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

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

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

MENU SELECTIONS

As part of the wedding package, a three or four course menu is created from the selections below. Any dietary requests can be accommodated outside of your menu selections, with advance notice.

For wedding celebrations of less than 60 guests a set menu without choice will be extended OR offer a choice of entrée (two options) with all other courses being set.

Should the event have more than 60 guests a set menu will be extended unless the specific guest selections are known at least 14 days before the event and provided to Langdon Hall as part of the seating plan.

In offering a choice of entrée, it is recommended that you ask guests to make menu selections when confirming attendance as part of the invitation response.

DINNER OR LUNCH SELECTIONS

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

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

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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

DESSERTS

Cardamom Streusel Cake, Espresso Anglais, 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

\$20 Supplement for each additional course(s). Supplements will apply for additional selections.

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

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OPTIONAL ENHANCEMENTS

PRE-WEDDING ENHANCEMENTS

Arranged in advance - Service for up to 10 guests

We realize your wedding day is a busy one. For your event, we suggest making lunch arrangements in advance for a specific delivery time.

**Should you wish to host more than 10 people; a private dining room (not a guest's room) will have to be arranged. Please speak with your wedding coordinator regarding dining options.

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

LIGHT MORNING BREAK - \$21
Individual Fruit Loaves
Fresh Sliced Fruit
Seasonal Fruit Smoothies
Includes Coffee & Tea Service

BRIDAL TEA-\$48 (2:00-4:00PM) FRI-SUN
2 Scones with Cream and Preserves
2 Tea Savories
2 Tea Sweets
Selection of Loose Leaf Tea
Additions:
Sparkling Water \$7.50 per bottle
Lemonade-\$16 per pitcher
Sparkling Wine-\$65 per bottle

A LA CARTE
Individual Yogurt & Granola
Parfait - \$9.50 per person
Fruit Smoothies - \$8.00 per person
Fresh Fruit Platter - \$8.00 per portion
Pastry Basket - \$12.00
Coffee & Tea - \$4.75 per person

SPA LUNCH-\$55 (11:30AM-2:00PM)
Basket of Daily Baked Breads
Mixed Baby Greens with Shallot Vinaigrette
Roasted Carrots, Soft Cheese, Spiced Nuts
Quinoa Salad, Crudité, Citrus, Herbs
Cold Poached Salmon
Seasonal Mini Sweets

Additions:
Sparkling Water \$7.50 per bottle
Lemonade-\$16 per pitcher
Sparkling Wine-\$65 per bottle
Baked Kale Chips-\$24 per bowl (serves 6p)

PLOUGHMAN'S LUNCH-\$55
(11:30AM-5:00PM)
Platter of Cheese and Charcuterie
Individual Crudités and Dips
House made Bread and Butter
Pickles
Oatmeal Raisin Cookies

Beer-from \$6.75 per bottle
Wine-\$from \$45 per bottle
Beef Sliders-\$60 per dozen
Onion Rings-\$6 per portion
Pita Crisps with Dips-\$10 per person
Gourmet Sandwiches \$120 per dozen

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

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OPTIONAL ENHANCEMENTS CONTINUED

LATE NIGHT RECEPTION ENHANCEMENTS

The perfect way to end your wedding reception is with a delicious treat. Late night snacks are a great way to send off your guests and thank them for a memorable night.

PLATTER OF ASSORTED CANADIAN ARTISANAL CHEESE

A selection of cow, goat, sheep, and organic milk cheeses produced across Canada, served with homemade breads, crisps, Langdon honey, dried fruits and nuts.

\$18 per person (min 12 guests required)

CHARCUTERIE PLATTER

An Assortment of Local Charcuterie

Served with Assorted Mustards, Pickles and Breads

\$18 per person (min 12 guests required)

FRUIT DIP PLATTER

Seasonal Sliced Fruit and Berries

Spiced Yogurt Dipping Sauce

\$9 per person (min 12 guests required)

TEA SWEETS (BITE-SIZE)

\$42.00 per dozen

French Macarons

Lemon Tea Cakes

Pâte de Fruit

Bouchon

COOKIES

\$24 per dozen

Chocolate Crackle

Assorted Biscotti

Coconut Macaroons

Chocolate Chip

Oatmeal Raisin

SQUARES (TWO BITES)

\$24.00 per dozen

Date Squares

Pecan Blondie's

Decadent Chocolate Brownies

LH SIGNATURE TRUFFLES

\$46.00 per dozen

Minimum of one dozen per type.

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

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“PUB FOOD”

Beef Sliders \$60 per dozen
Mini Grilled Cheese \$54 per dozen
Chicken Parmesan \$54 per dozen
Banh Mi, Pork Belly, Slaw \$60 per dozen
Vegetarian Banh Mi, Slaw \$54 per dozen
Mini Langdon BLT \$48 per dozen
French Fries (with Ketchup) \$48 per dozen
Beef Cheek Poutine \$84 per dozen
Braised Hen Poutine \$84 per dozen
Parmesan Fries with Truffle \$60 per dozen
Sweet Potato Fritters with Chili \$48 per dozen

MINIATURE DESSERTS
for Standing Receptions and Garden Parties

Mini Vanilla Bean Brûlé
Apple Cinnamon Hand Pies
\$48 per dozen

SPECIALTY CAKES
LH Carrot Cake, Cream Cheese Icing
Classic Lemon Layer Cake, Lemon Curd, Vanilla Buttercream
LH Chocolate Ganache Cake
Classic Chocolate Layer Cake, Chocolate Fudge, Chocolate Buttercream
Mango and Pineapple Cheesecake, Toasted Coconut Crust
\$12 per person

Cake Plating is included in Wedding Package.

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 MAIN HOUSE EVENTS

For events held within the main house, three different bar packages are offered for your event. They 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, specialty drinks and 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.

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

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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, Vinicola 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

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

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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

Wedding Package includes one glass of Poema Cava per person