



2018 SPRING & SUMMER WEDDNG MENU

Menus prepared by Executive Chef Jason Bangerter
 2017 Pinnacle Award’s, Chef of the Year
 Canada’s 100 Best, Farm to Table Chef 2017

PASSED CANAPÉS	2
RECEPTION FOOD DISPLAYS	3
MENU SELECTIONS	4
OPTIONAL ENHANCEMENTS	6

Langdon Hall proudly supports local farmers, foragers and artisans. As a *Feast On* certified and *Ocean Wise* partner, we are committed to ensuring our menu items are sustainably and responsibly sourced. In addition, we also have the luxury to forage wild produce growing on the property and harvesting from our kitchen gardens. This allows your menus to be created to showcase a unique sense of place experience.



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

LH Garden Cold Rolls (d, g, v, nf)
Fennel Cracker, Smoked Salmon (nf, d)
Marinated Olive Ficelles (v, nf, d)
Beef Tartare, Flat Bread, Nasturtium (nf, d)
Sweet Shrimp Rillettes, Lettuce, Crème Fraîche (nf, g)
Deviled Heritage Hen Eggs, Flowers, Herbs (d, g, v, nf)
Cucumber, Seasoned Yogurt, Mint (g, nf, v)

HOT CANAPÉS

Red Wine and Beetroot Arancini-Fontina (nf, v)
Heritage Pork Cromesquis, Dijonnaise (n)
Garden Fritter, Herbs, Soured Cream (v, nf)
Bacon Wrapped Beef, Truffle (n, gf)
Wild Salmon Pastry, Basil Pesto (n)
Lemon Financier, Spring Pea, Ramp Aioli (v, nf)
Mac and Cheese Croquette, Fancy Molasses (v, nf)

*Additional canapés priced \$45.00 per dozen.
Minimum of one dozen per type required.*

Oyster's on the half shell available for \$48.00 per dozen.
Minimum of one dozen per type.

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

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- *Green Goddess* (g, nf)

Sample dip- *Eggplant Caviar, Smoked Paprika* (nf, d, g, v)

Served with Toasted Pita Crisps and 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

(Based on 2oz. per guest)

A selection of artisanal Canadian and international cow, goat, sheep and organic milk cheeses.

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 Pâté

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

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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 40 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 40 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

- Golden Potato and White Asparagus, Dill Cream, Brioche (v, nf)
- Chilled Sweet Pea and Herb Soup, Flowers, Buttermilk (v, g, nf)
- Roasted Red Pepper Soup, Heirloom Tomato and Basil (v, g, d, nf)
- Summer Truffle with Chive Cream and Foraged Mushroom Powder (v, g, nf)
- Chilled Golden Vegetable Gazpacho, Garden Antiboise (v, g, d, nf)

SALADS

- Baby Gem Lettuce, Fire Roasted Eggplant, Crumbled Feta, Courgette, Mint (g, v, nf)
- Mustard Greens and Watercress with Cider Vinaigrette and Cashew Butter (d, g, v)
- Summer Slaw, Ontario Peanuts, Coriander, Rice Wine Vinegar (d, v, gf)
- Organic Leaves, Flowers and Herbs, Garden Crudités, Niagara Wine Vinaigrette (g, nf, d, v)
- Romaine and Pole Beans, Sour Dough Crisps, Green Goddess (nf)

APPETIZERS

- Heirloom Tomatoes, Strawberries, Mascarpone, Basil (g, nf, v)
- Marinated Albacore Tuna, Cucumber, Perilla and Cantaloupe (g, nf, d)
- Fresh Chèvre, Beets, Red Cabbage, Watermelon, Raspberry Dressing (g, nf, v)
- Ricotta Ravioli, Mushroom Fricassée, Herb Salad (nf, v)
- Toasted Barley and Fine Herbs Risotto, Cherry Tomato, Grana Padano (v)

Option to add: Chilled Intermezzo- \$5.00 supplement

Cucumber and Mint (g, d, nf, v)

Lemon and Celery (g, d, nf, v)

Nasturtium (g, d, nf, v)

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ENTRÉES

Elora Chicken, Sweet Corn and Mushroom Fricassée, Madeira Sauce (g, nf)
Lamb Loin, Herbed Israeli Cous Cous, Piperade, Lamb Vinaigrette (g, d, nf)
Pepper Corn Beef Tenderloin, Confit Potato, Hen of the Woods, Brandy Jus (g, nf)*
Beef Short Rib Bourguignon, Heirloom Carrots, Smoked Bacon, Red Wine (g, nf)
Halibut, Holland Marsh Leeks, Golden Pepper Purée, Sauce Vierge (nf, g)
Steelhead Trout, Spring Onion, Petit Pois, Young Garlic, Lemongrass Nage (g, nf)

VEGETARIAN

Daily Garden Harvest, Crushed Garbanzo Beans, Daisy Salsa Verdi (d, gf, v, nf)
Soft Cornmeal Polenta, Roasted Mushrooms, Parmesan, Sweet Pea Salad (v, nf)
LH Maple Roasted Carrots, Spring Onion, Hazelnuts (v)
Toasted Barley, Sweet Corn, Asparagus and Mushroom Risotto (v, nf)
Portobello Mushroom Steak, Soft Cheese, Tomato, Pickled Onion, Garden Leaves (v, nf)

Option to add: Pre-dessert - \$8.00 supplement
Passion Fruit Sorbet, Salted Chocolate (nf, v, gf, d)
Minted Champagne Jelly and Fresh Fruit (v, g, d, nf)

DESSERTS

LH Dark Chocolate Ganache, Coconut, Strawberry (g, d, nf, v)
Vanilla & Laurel Custard, Fresh Berries, LH Florals (g, nf, v)
Thyme Poached Peaches, Chantilly, White Chocolate Granola (nf, v)
Buttery Shortbread, Lemon Curd, Meringue (nf, v)
Pot de Crème, LH Milk Chocolate, Rose Scented Earl Grey (g, d, v)

Option to add: Standard Cheese Course- *\$18.00 supplement 2oz.*
Three of Canada's Best, Walnut Raisin Crisps, Local Honey

Option to add: A Petit Four Tier on Each Table
\$45 per dozen supplement, minimum one dozen per type

French Macaron Pâte de Fruit
Opera Cake Bouchons

LH Signature Truffles - \$48 per dozen
Terroir Noir or Terroir au Lait
Minimum of one dozen per type

Coffee & Tea Service Included

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

**Chef's meats are prepared pink, medium rare.*

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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 (nf, g, v)
Includes Coffee & Tea Service

LIGHT MORNING BREAK - \$21

Individual Fruit Loaves (nf)
Fresh Sliced Fruit (nf, g, v)
Seasonal Fruit Smoothies (nf, g, v)
Includes Coffee & Tea Service

BRIDAL TEA-\$50

(1:00-4:00PM) FRI-SUN
2 Scones with Cream and Preserves
4 Tea Savories
4 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, Crudit , 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 Crudit s and Dips
House made Pickles
LH Crackle Cookies

Beer-from \$6.75 per bottle

Wine-from \$65 per bottle

Beef Sliders-\$60 per dozen

French Fries-\$48 per dozen

Won Ton Crisps with Dips-\$10 per person

Gourmet Sandwiches \$120 per dozen

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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 wonderful way to send off your guests and thank them for a memorable event.

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) 2oz. per guest

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

\$10 per person (min 12 guests required)

TEA SWEETS (BITE-SIZE)

\$45.00 per dozen

Macarons (g)

Lemon Tea Cakes (nf)

Bouchon (nf)

Minimum of one dozen per type

COOKIES (TWO BITES)

\$45 per dozen

LH Crackle Cookies(g, nf, d)

Double Chocolate Cookies

Oregano Corn Cookies

Chocolate Chip (nf)

Oatmeal Raisin (nf)

Minimum of one dozen per type

SQUARES (TWO BITES)

\$45.00 per dozen

Decadent Chocolate Brownies (nf)

Raspberry Cheesecake

Minimum of one dozen per type

LH SIGNATURE TRUFFLES

\$48.00 per dozen

Terror Noir or Terroir au Lait

Minimum of one dozen per type

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“PUB FOOD”

Beef Sliders \$60 per dozen
Mini Grilled Cheese \$54 per dozen (v)
Chicken Parmesan \$54 per dozen
Banh Mi, Pork Belly, Slaw \$60 per dozen
Vegetarian Banh Mi, Slaw \$54 per dozen (v)
Mini Langdon BLT \$54 per dozen
French Fries (with Ketchup) \$48 per dozen (v)
Beef Cheek Poutine \$84 per dozen
Braised Hen Poutine \$84 per dozen
Parmesan Fries with Truffle \$60 per dozen (v)
Cauliflower “wings” Cilantro and Ontario Peanuts \$45 per dozen (v)

MINIATURE DESSERTS

for Standing Receptions and Garden Parties

Mini Vanilla Bean Brûlée

Summer Berry Trifle

\$48 per dozen

Minimum of 1 dozen per type

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

Vanilla Peach Cheesecake

\$60.00 per 8 inch cake

Cake Plating is included in Wedding Package.

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