



2018-2019 FALL & WINTER WEDDING MENU

Menus prepared by Executive Chef Jason Bangerter

Pinnacle Award's, Chef of the Year 2017

Canada's 100 Best, Farm to Table Chef 2017

Ranked 5th by Canada's 100 Best Restaurants 2018

Langdon Hall proudly supports our 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.



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

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

Cured Ham & Garlic Ficelles (nf)
Potato Crisps, Crème Fraîche, Dill, Trout Roe (g, nf)
Country Pork Pâté, Apple Preserves (d, nf)
Fennel Pollen Cracker, Cold Smoked Salmon (nf)
Potted Sweet Shrimp, Black Radish (g, nf)
Bison Tartare, Flat bread, Soft Herbs (d, nf)

HOT CANAPÉS

Crispy Bloom Rind Cheese, Onion Relish (v, nf)
Scallops on Horseback (d, g, nf)
Winter Truffle Arancini (v, nf)
Lamb Chop, Curry Flavours (g, nf)
Late Harvest Vegetable Fritters (v, nf)
Caramelized Onion & Cheddar Gougères (v, nf)

Canapés \$45.00 per dozen. Minimum of one dozen per type.
Oysters on the ½ shell \$48.00 per dozen, served with Mignonette.

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 - Chickpea & Lemon (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 cheeses.
Cow, Goat, Sheep and Organic milk varieties.
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

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

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CHARCUTERIE PLATTER

An Assortment of Local Charcuterie such as:
Dried & Smoked Sausage, Cured Meats, 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 & 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 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.

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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, nf)
Truffle Soup, Shitake Powder Chantilly (v, g, nf)
Potato & Leek Velouté, Crispy Potato, Leek Oil (g, nf)
Spiced Rutabaga Broth, Root Cellar Vegetables, Pasta Mista (v, d, nf)
Sweet Onion Purée, Black Pepper Molasses, Green Onion (v, nf)

SALADS

Baby Koss Lettuce, Preserved Tomato, Warm Lentils, Sherry Vinegar (v, nf)
Charred Brussels Sprouts, Orchard Apple, Pancetta (d, g, nf)
Greenhouse Herbs & Greens, Toasted Pumpkin Seeds, Cabernet Franc Dressing (v, g, d)
Dressed Leaves, Roasted Beets, Whipped Goat's Cheese, Pistachio (v, g, nf)
Honey Roasted Cauliflower, Quinoa, Buffalo Milk Yogurt, Sultanas & Bee Pollen (v, nf, g)

APPETIZERS

Marinated Burrata, Dressed Spaghetti Squash, Walnuts, Sage (v, g)
Cured Yellow Fin Tuna, Fennel, Lemon, Chervil (d, g, nf)
Ontario Prawn Ravioli, Tarragon Citrus Nage, Herb Salad (nf)
Broccoli & Farro Risotto, Hazelnuts, Mimolette Cheese (v)
Seared Beef Carpaccio, Rocket, Mustard Dressing, Shaved Parmesan (g, nf)

Option to add: Chilled Intermezzo- \$5.00 supplement

Cucumber & Mint (g, d, nf, v)
Champagne & Pomegranate (g, d, nf, v)
Blood Orange (g, d, nf, v)

ENTRÉES

Wild Salmon, Glazed Leeks, Brown Butter, Hazelnut Vinaigrette (g, nf)
Baked Cod, Porcini, Celery, Chestnuts, Champagne Velouté (g, nf)
Elora Chicken, Heirloom Carrots, Calvados Prune Purée, Mustard (g, nf)
Lamb Sirloin, Curley Kale, White Beans, Apricot Almond Crumb (g, nf)
Beef Tenderloin, King Oyster Mushroom, Potato Pavé, Red Wine Shallot Sauce (g, nf)
Braised Beef Short Rib, Smoked Savoy Cabbage, Fingerling Potatoes (g, nf)
Chef's meats are prepared pink, medium rare.

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VEGETARIAN

Heirloom Carrots, Smoked Savoy Cabbage, Fingerling Potatoes (v, g, nf)
Wheat Berry Porridge, Beetroot, Goat's Cheese, Pistachio, Bee Pollen (v)
Warm Quinoa, Roasted Brussels, Fried Sage, Apricot & Almond Crumb (v, d, g)
Lentil Curry, Celery Root, Carrots, Coriander (v, d, g, nf, vegan)
Fragrant Rice Pilaf, Sweet Potato, Cashew Nuts, Dried Currants (v, d, g)
Broccoli & Farro Risotto, Hazelnuts, Yogurt (v)
Root Vegetable Tagine, Moroccan Spices, Dates & Chickpeas (v, nf, d)

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

Strawberry Cream & Almond Matcha Cake (g, v)
Cocoa Génoise Trifle, Raspberry Cream & Beet Marmalade (nf, v)
Mochachino Custard, Chocolate Fudge, Espresso Cookie Crumble (g, v)
Kaffir Lime Panna Cotta, Caramelized Pineapple, Toasted Coconut (g, nf)
LH 70% Dark Chocolate Ganache, Cinnamon Caramel, Spiced Cranberry (g, d, nf, v, vegan)

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

Option to add: A Petit Four Tier - \$45.00 per dozen supplement

Minimum of one dozen per type

French Macaron (g) Pâté de Fruit(g, d, nf, v)
Opera Cake (g, nf) Bouchon (nf)

LH Signature Chocolate Truffles - \$48.00 per dozen
LH Signature 70% Dark Chocolate or LH Signature 40% Milk Chocolate
Minimum of one dozen per type

Coffee & Tea Service Included

\$20.00 Supplement will apply for each additional course.

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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.

THE CONTINENTAL - \$23.00

Fresh Grapefruit & Orange Juice
Freshly Baked Morning Pastries
Butter & Preserves

Fresh Sliced Fruit & Berries (nf, g, d, v)
Includes Coffee & Tea Service

LIGHT & FRESH - \$21.00

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

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

Beverages:

Sparkling Water \$7.50 per bottle
Lemonade-\$16.00 per pitcher
Sparkling Wine-\$65.00 per bottle*
Beer-from \$6.75 per bottle*
Wine-\$from \$65.00 per bottle*

**Available after 11:00AM*

BRIDAL TEA - \$48.00

FRI-SUN ONLY (2:00-4:00PM)
2 Scones with Cream and Preserves
2 Tea Savories
2 Tea Sweets
Selection of Loose Leaf Tea

SPA LUNCH - \$55.00 (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

PLOUGHMAN'S LUNCH - \$55.00

(11:30AM-5:00PM)
Platter of Cheese and Charcuterie
Individual Crudit s and Dips
House made Bread and Butter
Pickles
Oatmeal Raisin Cookies

Additions:

Beef Sliders-\$60.00 per dozen
French Fries-\$48.00 per dozen
Pita Crisps with Dips-\$10.00 per person
Gourmet Sandwiches \$120.00 per dozen
Baked Kale Chips-\$24.00 per bowl (serves 6p)

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LATE NIGHT 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 ARTISANAL CHEESES

(Based on 2oz. per guest)

A selection of artisanal Canadian and International cheeses.

Cow, Goat, Sheep and Organic Milk varieties.

Served with homemade breads, crisps, honey, dried fruits and nuts.

\$18.00 per person *(min 12 guests required)*

CHARCUTERIE PLATTER

An Assortment of Local Charcuterie such as:

Dried & Smoked Sausage, Cured Meats, Pâté

Served with assorted mustard, pickles and sourdough bread.

\$18.00 per person *(minimum 12 guests required)*

FRUIT DIP PLATTER

Sliced Fruit & Berries

Spiced Yogurt Dipping Sauce

\$10.00 per person *(minimum 12 guests required)*

COOKIES

\$45.00 per dozen

LH Crackle Cookies (v, g, nf, d)

Double Chocolate Cookies (v, nf)

Ginger Molasses Cookies (v, nf)

Chocolate Chip (v, nf)

Minimum of one dozen per type

TEA SWEETS

\$45.00 per dozen

Macarons (v, g)

Opera Cake (g, nf)

Bouchon (v, nf)

Minimum of one dozen per type

SQUARES

\$45.00 per dozen

Decadent Chocolate Brownies (v, nf)

Raspberry Almond Squares (v, gf)

Spiced Fig Blondies (v, nf)

Minimum of one dozen per type

LH SIGNATURE TRUFFLES

\$48.00 per dozen

LH Signature 70% Dark Chocolate or LH Signature 40% Milk Chocolate

Minimum of one dozen per type

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OPTIONAL LATE NIGHT ENHANCEMENTS CONTINUED

“PUB FOOD”

- Beef Sliders \$60.00 per dozen
- Mini Grilled Cheese \$54.00 per dozen (v)
- Chicken Parmesan \$54.00 per dozen
- Banh Mi, Pork Belly, Slaw \$60.00 per dozen
- Vegetarian Banh Mi, Slaw \$54.00 per dozen (v)
- Mini Langdon BLT \$54.00 per dozen
- French Fries (with Ketchup) \$48.00 per dozen (v, g)
- Traditional Poutine \$75.00 per dozen (v, g)
- Beef Cheek Poutine \$84.00 per dozen (g)
- Braised Hen Poutine \$84.00 per dozen (g)
- Parmesan Fries with Truffle \$60.00 per dozen (v, g)
- Cauliflower “Wings”, Cilantro, Ontario Peanuts \$45.00 per dozen (v)

MINIATURE DESSERTS

- LH Chocolate Pot de Crème, Salted Caramel, Roasted Peanuts (g, v)
- Mini Vanilla Bean Brûlée (g, nf, v)
- Lemon Meringue Trifle (v, nf)
- \$54.00 per dozen
- Minimum of one dozen per type*

SPECIALTY CAKES

- LH Carrot Cake, Cream Cheese Icing (v, nf)
- Classic Lemon Layer Cake, Lemon Curd, Vanilla Buttercream (v, nf)
- Chocolate Ganache Cake (v, nf, g)
- Classic Chocolate Layer Cake, Chocolate Fudge, Chocolate Buttercream (v, nf)
- Double Chocolate Cheesecake (v, nf)
- \$60.00 per 8 inch cake

Cake Plating is included in Wedding Package.

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