



2019 SPRING & SUMMER WEDDING MENU

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion 2018

Ranked 5th by Canada's 100 Best Restaurants 2018

Canada's 100 Best, Farm to Table Chef 2017

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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.

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

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

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

Fennel Pollen and LH Honey Ficelles (v, nf)

Garden Vegetable Cold Rolls (v, g, d, nf)

Beef Tartare, Iron Chef Canada Style (d, nf)

Smoked Lake Trout Rillettes, Crème Fraîche, Endive (g, nf)

Sugar Cured Albacore Tuna, Lemon Jam (d, g, nf)

Green Eggs and Ham (d, g, nf)

Seasoned Ricotta, Fresh Leaves (v, g, nf)

Gem Lettuce Lobster Salad (g, nf, d)

HOT CANAPÉS

Spring Onion and Goat Cheese Gougères (v, nf)

Ontario Lamb Chop, Peas and Mint (g, d, nf)

Chickpea Vegetable Fritters, Spiced Yogurt (v, g, nf)

Black Pepper and Parmesan Arancini (v, nf)

Black Olive, Garlic and Anchovy Financier (nf)

Crispy Foraged Mushroom Pastries (v, nf)

Fried Pork Belly, Apple Sauce, Sorrel (g, nf)

Additional canapés priced \$45 per dozen.

Minimum of one dozen per type required.

Oyster's on the half shell available for \$48 per dozen.

Minimum of one dozen per type.

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

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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 dips

- *Edamame Hummus* (v, g, d, nf)
- *Roasted Eggplant* (v, g, d, nf)
- *Caramelized Onion Yogurt* (v, g, nf)

Served with Toasted Crisps and Root Vegetable Crudités

Small Platter (serves 12) \$170

Medium Platter (serves 20) \$280

Large Platter (serves 30) \$420

PLATTER OF ASSORTED ARTISANAL CHEESES

A selection of artisanal cheeses produced across
Canada and from around the world.

Served with homemade bread, honey, dried fruit and nuts.

Small Platter (serves 12) \$216

Medium Platter (serves 20) \$360

Large Platter (serves 30) \$540

CHARCUTERIE PLATTER

An Assortment Charcuterie

Dried and Smoked Sausage, Cured Meats

Served with Mustard, Pickles and Sourdough Bread

Small Platter (serves 12) \$216

Medium Platter (serves 20) \$360

Large Platter (serves 30) \$540

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 per person

Optional Add on: Decorative Ice Display from \$200

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MENU SELECTIONS

As part of the wedding package, a three or four course menu is created from the selections below.

It is highly recommended that a set menu without choice be created for the event.

A choice of entrée can be extended if specific guest selections are confirmed to Langdon Hall with an assigned seating plan at least 14 days prior to your event.

In creating your menu, please note that dietary requests (e.g. vegetarian requirements, nut allergies) can be accommodated on an individual basis, with advance notice.

Please ensure you include an allergy or food restriction section on your RSVP.

DINNER OR LUNCH SELECTIONS

Option to add: an Amuse Bouche - *\$5 per person supplement*

TO START

SOUPS

- Chilled Potato Vichyssoise, Crispy Leeks, Chive Oil (v, nf)
- Chilled Sweet Pea and Herb Soup, Flowers, Buttermilk (v, g, nf)
- Garden Tomato Soup, Toasted Brioche Croutons (v, d, nf)
- Summer Truffle with Wild Mushroom Powder (v, g, nf)
- Chilled Golden Vegetable Gazpacho, Olive Oil, Basil (v, g, d, nf)

SALADS

- Baby Gem Lettuce, Asparagus, Egg Gribiche, Chervil (v, g, d, nf)
- Soft Butter Lettuce, French Vinaigrette, Fine Herbs (v, g, d, nf)
- Summer Slaw, Ontario Peanuts, Coriander, Rice Wine Vinegar (v, g, d)
- Organic Leaves, Flowers and Herbs, Garden Crudités, Niagara Wine Vinaigrette (v, g, d, nf)
- Romaine and Pole Beans, Sour Dough Crisps, Parmesan, Green Goddess (nf)

APPETIZERS

- Heirloom Tomatoes, Strawberries, Mascarpone, Basil (v, g, nf)
- Herb Marinated Albacore Tuna, Compressed Melon, Arugula (g, d, nf)
- Fresh Chèvre, Beetroot, Shallot Pickle, Raspberry Dressing (v, g, d, nf)
- Ricotta Ravioli, Spring Garlic Velouté, Marinated Courgette Salad (v, nf)
- Cold Poached Scallops, Citrus, Sorrel, Lime Leaf (g, nf)

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

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

Yuzu Granita (v, g, d, nf)

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ENTRÉES

Elora Chicken, Fresh Stew of Sweet Peas, Tomato, Hen Bone Jus (g, d, nf)
Lamb Loin, Aubergine Caviar, Ratatouille Vinaigrette (g, d, nf)
Beef Tenderloin, Slow Roasted Carrots, Honey Garlic Dressing, Mustard Jus (g, d, nf)
Braised Beef Rib, Potato Pave, Charred Scallion, Red Wine (g, d, nf)
Halibut, Simmered White Beans, Spicy Greens, Lemongrass and Champagne Nage (g, nf)
Steelhead Trout, Sweet Peppers, Saffron Potato, Piperade Sauce (g, d, nf)

VEGETARIAN ENTRÉES

Pan Roasted Tofu, Grilled Asparagus, Grains of Paradise, Toasted Hazelnut, Quinoa (v, g, d)
Daily Garden Harvest, Crushed Garbanzo Beans, Oxeye Daisy Salsa Verdi (v, g, d, nf)
Soft Cornmeal Polenta, Roasted Mushrooms, Shaved Parmesan, Sweet Pea Salad (v, nf)
Slow Roasted Carrots, Honey Garlic Dressing, Cipollini Onions, Carrot Top Salad (v, g, d, nf)
Aubergine Caviar, Ratatouille Vinaigrette, Basil (v, g, d, nf)
Ricotta Ravioli, Fresh Stew of Sweet Peas and Tomato (v, nf)
Blistered Peppers, Saffron Potato, Piperade Sauce (v, g, d, nf)
Portobello Mushroom Steak, Soft Cheese, Tomato, Pickled Onion, Garden Leaves (v, nf)
Toasted Grain Risotto, Sweet Corn, Wild Mushroom and Charred Onion (v, nf)

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

Passion Fruit Sorbet, Salted Chocolate (v, g, d, nf)
Champagne Jelly, Summer Fruits (v, g, d, nf)

DESSERTS

Strawberry Cream and Almond Matcha Cake (v, g)
LH Signature Chocolate Pot de Crème, Chocolate Fudge, Roasted Peanut Cookie, Salted Caramel (v, g)
Madagascar Vanilla Bean Custard, Summer Berries, LH Florals (g, nf)
LH 70% Dark Chocolate Ganache, Peppermint Brownie, Garden Mint (v, g, d, nf, vegan)
Double Cream Crèmeux, Lemon Curd, Italian Meringue (v, g, nf)

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

Option to add: A Petit Four Tier on Each Table
\$45 per dozen supplement, minimum one dozen per type
Opera Cake (v, g, nf) Pâté de Fruit (v, g, d, nf)
French Macaron (v, g) Bouchons (v, nf)

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 (v, g, d, nf)
Includes Coffee and Tea Service

LIGHT MORNING BREAK \$21

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

BRIDAL TEA \$50

(1:00-4:00PM) 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

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 Bread and Butter
Pickles
Oatmeal Raisin Cookies

À LA CARTE

Yogurt & Granola Parfait \$9.50 per person
Fruit Smoothies \$8 per person
Fresh Fruit Platter \$8 per portion
Pastry Basket \$12
Coffee & Tea \$4.75 per person

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 artisanal cheeses produced across
Canada and from around the world.

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

\$18 per person (min 12 guests required) 2oz. per guest

CHARCUTERIE PLATTER

An Assortment of Local Charcuterie
Served with Mustard, Pickles and Bread

\$18 per person (min 12 guests required)

FRUIT DIP PLATTER

Seasonal Sliced Fruit and Berries
Honey Yogurt Dipping Sauce

\$10 per person (min 12 guests required)

TEA SWEETS (BITE-SIZE)

\$45 per dozen

Macarons (v, g)

Opera Cake (v, g, nf)

Bouchon (v, nf)

Minimum of one dozen per type

COOKIES (TWO BITES)

\$45 per dozen

Crackle (v, g, d, nf)

Double Chocolate (v, nf)

Chocolate Chip (v, nf)

Minimum of one dozen per type

SQUARES (TWO BITES)

\$45 per dozen

Decadent Chocolate Brownies (v, nf)

Raspberry Almond (v, g)

Peanut Butter and Jelly (v)

Minimum of one dozen per type

LH SIGNATURE TRUFFLES

\$48 per dozen

Terroir 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
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
Wild Mushroom Poutine (v) \$72 per dozen

MINIATURE DESSERTS

For Standing Receptions and Garden Parties

Mini Vanilla Bean Brûlée (v, g, nf)
Lemon Meringue Trifle (v, g, d, nf)
LH Terroir Au Lait Pot de Crème (v, g, nf)
\$54 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, g, nf)
Classic Chocolate Layer Cake, Chocolate Fudge, Chocolate Buttercream (v, nf)
Strawberry and Cream Layer Cake, Vanilla Buttercream (v, nf)
\$60 per 8 inch cake

Cake plating is included in your wedding package.

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