



2021 SUMMER WEDDING MENU SELECTIONS

Menus prepared by **Executive Chef Jason Bangerter**

Iron Chef Canada Champion

Ranked 4th by Canada's 100 Best Restaurants 2020

Canada's Slow Food Hero Award 2019

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.



RECEPTIONS

As part of the 2021 Wedding Package, a selection of six canapés per guest will be prepared for the reception. Please select six types of canapés.

CANAPÉS

\$45.00 per dozen

Minimum of one dozen per type required.

During this season, we will pre-plate the canapes or have a server at a display to provide serving assistance.

Selections

Black Olive Tapenade Ficelles

Garden Vegetable Cold Rolls

Beef Tartare, Iron Chef Canada Style

Compressed Cucumber, Coriander

Crispy Nori Cracker

Lobster Salad, Baby Gem Leaves

Cod Brandade with Potato Crisps

Marigold Blossom Bouchons

Honeyed Haloumi, Rosemary and Bee Pollen

Vegetable Fritters, Cumin and Coriander Yogurt

Clothbound Cheddar Arancini

Wild Salmon and Basil Pastries

Spring Lamb Lollies, Spiced Yogurt Marinade - \$156.00 per dozen

Oysters on the ½ shell served with Mignonette - \$48.00 per dozen

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 canapés, should you wish to have some food displays for your reception, the following options are recommended.
For this season, we will have a server assisting guests at the display to provide serving assistance.

DUO DIP PLATTER

Roasted Garlic and Chickpea
Green Goddess Garden Herb

Served with Toasted 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 artisanal cheeses produced across
Canada and from around the world.

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

Small Platter (serves 12) \$216.00

Medium Platter (serves 20) \$360.00

Large Platter (serves 30) \$540.00

OCEANIC RAW BAR ON ICE

(Minimum of 12 guests)

Marinated Seafood, Chilled Prawns and Shucked Oysters

Served with Mignonette, Hot Sauce, Citrus and Toasted Pita

\$42.00 per person

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

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PLATED MENU SELECTIONS

Waiter served to a designated dining area.

Please create a three course menu by selecting one starter, two entrées plus a vegetation option and one dessert.

Option to add: Amuse Bouche- \$5.00 supplement
L'il Heritage Hen Devils, Summer Truffle Deviled Eggs
Compressed Watermelon, Feta, Mint and Olive Oil

SOUPS

Sweet Onion Purée, Burnt Onion Crumble
Golden Garden Vegetables, Olive Oil and Blossoms
Portobello Soup, Wild Mushroom Powder, Truffle Chantilly
Chilled Heirloom Tomato and Watermelon Gazpacho, Lime Leaf Crema
Chilled Pea and Soft Herbs, Seasoned Buttermilk

SALADS

Organic Leaves, Flowers and Herbs, Raw Vegetables, Niagara Wine Vinaigrette
Butter Lettuce, Spring Peas, Seasoned Ricotta
Baby Gem Caesar, Crispy Garlic, Parmesan, Fried Capers

APPETIZERS

Heirloom Tomatoes, Shallot Pickles, Mascarpone, Basil
Fogo Island Shrimp, Geranium Jam, Crème Fraîche, Puffed Quinoa
Roasted Zucchini, Fresh Chèvre, Hazelnut, Lemon Dressing
Foie Gras Parfait, Strawberry Preserves, Brioche

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Option to add: Chilled Intermezzo- \$5.00 supplement
Melon and Mint Granité
Champagne and Raspberry Granité

ENTRÉES

Elora Chicken, New Season Vegetables, Shitake Mushroom, Honey Lime Jus
Lamb Loin, Simple Jus, Light Spice, Date Jam, Roasted Carrots
Beef Tenderloin, Fingerling Potatoes, Pole Beans, Summer Truffle Sauce
Braised Beef Short Rib, Creamy Polenta, Ontario Corn Relish, Charred Onion Jus
Herb Crusted Halibut, Simmered White Beans, Lemongrass and Coconut Cream
Baked Trout, Tender Leeks, New Potato, Béarnaise Vinaigrette

VEGETARIAN ENTRÉES

Coal Roasted Carrots, Cashew Cream, Lentil Vinaigrette
Glazed Cabbage, White Bean and New Potato Ragu, Lemongrass and Coconut Cream
Spiced Polenta, Roasted Fennel, Tomato and Olive Marmalade

Option to add: Pre-dessert - \$8.00 supplement
Frozen Chocolate Mousse, Caramelized Yogurt
Brown Butter Pound Cake, Goat Cheese Mousse, Berries

DESSERTS

Peach Trifle, Vanilla Pudding, White Chocolate Cocoa Nib Granola
Lemon Curd, Double Cream Custard, Italian Meringue
LH Signature Chocolate Pot de Crème, Peanut Brittle, Caramel
Niagara Sour Cherry Cheesecake, Pecan Crust
Pâté à Choux, Strawberry Chantilly, Pistachio

Option to add: Cheese Course- \$18.00 supplement 2oz.
Walnut Raisin Crisps, LH Honey

Option to add: A Petit Four Tier on Each Table - \$45.00 per dozen

Minimum of one dozen per type required.

Seasonal Macarons
Mini Opera Cake
Bouchons
Raspberry Almond squares
Butter Tart

Coffee & Tea Service Included

Additional course (soup, salad or appetizer) may be added for \$20.00 per guest

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CHILDREN'S OFFERING

LUNCH OR DINNER MENU

For guests under 11 years old of age, a menu can be created from the following selections.
Advance selection is required by each guest.

CHILDREN'S MENU

CHILLED CANTOLOUPE SOUP
Garden Herbs, Light Spices

SOFT BIBB LETTUCE
Yogurt, Blossoms, Strawberry Jello

BABY GEM CAESAR
Parmesan Cheese, Snipped Chives



PASTA MARINARA
Tomato, Garlic, Basil

CHICKEN FINGERS & FRIES
Crudités, LH Honey

MINI CHEESE BURGERS
Ontario Cheddar, French Fries



VANILLA ICE CREAM SANDWICH
Chocolate Biscuit

APPLE CRUMBLE
Vanilla Ice Cream

CHOCOLATE ICE CREAM POP
Cocoa Flakes

Three Course Menu \$40.00 per child
Additional course may be added for \$12.00 per child

OPTIONAL ENHANCEMENTS

CONTINENTAL BREAKFAST \$35.00 (7:00-10:30AM)

Fresh Grapefruit or Orange Juice
 Freshly Baked Morning Pastries
 Butter and Preserves
 Yogurt Parfait
 Includes Coffee and Tea Service

LIGHT LUNCH \$55.00 (11:00AM-2:30PM)

(minimum of 4 portions)

Basket of Daily Baked Bread
 Mixed Baby Greens with Shallot Vinaigrette
 Roasted Carrots, Soft Cheese, Spiced Nuts, Quinoa Salad, Crudit , Citrus, Herbs
 Cold Poached Salmon or Chicken (select one)
 Seasonal Mini Sweets

BUBBLES AND CREAM \$175.00

Bottle of Veuve Clicquot Ponsardin
 Strawberries & Cream
 Serves 2-5

A LA CARTE

Yogurt & Granola Parfait	\$13.00 per item
Fruit Smoothies	\$13.00 per glass
Fresh Fruit Platter	\$15.00 per portion
Scones	\$ 6.00 per piece
LH Famous Croissants	\$ 6.00 per piece
Pain au Chocolat	\$ 6.00 per piece

Gourmet Sandwiches \$156.00 per dozen
 Choice of: Farm Egg with Herb Mayonnaise on LH Croissant
 Chicken Salad with Lemon Aioli, Butter Lettuce on Pain au Lait
 Roast Beef Sandwich with Dijonnaise, Spicy Greens on Sundried Tomato Bread

Prepared in quantities of six or more:

Individual Banana Bread	\$ 3.75 per piece
Scones & Preserves (2 per box)	\$10.00 per portion
Gluten Free Vanilla Scones & Preserves (2 per box)	\$10.00 per portion
Granola Bars	\$ 3.75 per piece
Hemp Seed Bars	\$ 3.50 per piece
Freshly Baked Cookies	\$ 3.75 per piece
Decadent LH Signature Chocolate Brownies (GF)	\$ 3.75 per piece
Individually Bagged Seasoned Kettle Chips	\$ 4.00 per bag
Individually Bagged Spiced Nuts	\$ 9.00 per bag

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ARTISANAL CHEESE

A selection of cheeses produced across
Canada and from around the world.
Served with homemade bread, LH honey, dried fruits and nuts.
\$18.00 per person (2oz. per guest)

FRUIT DIP PLATTER

Seasonal Sliced Fruit and Berries
Honey Yogurt Dipping Sauce
\$15.00 per person

TEA SWEETS (BITE-SIZE)

Macarons
Opera Cake
Bouchon
\$45.00 per dozen
Minimum of one dozen per type

COOKIES (TWO BITES)

Crackle
Double Chocolate
Chocolate Chip
\$45.00 per dozen
Minimum of one dozen per type

SQUARES (TWO BITES)

Decadent Chocolate Brownies
Raspberry Almond
Butter Tart Squares
\$45.00 per dozen
Minimum of one dozen per type

“PUB FOOD”

LH Beef Sliders \$60.00 per dozen
Mini Grilled Cheese \$54.00 per dozen
Chicken Parmesan \$54.00 per dozen
Banh Mi, Pork Belly, Slaw \$60.00 per dozen
Vegetarian Banh Mi, Slaw \$54.00 per dozen
French Fries (with Ketchup) \$48.00 per dozen
Beef Cheek Poutine \$84.00 per dozen
Braised Hen Poutine \$84.00 per dozen
Parmesan Fries with Truffle \$60.00 per dozen
Wild Mushroom Poutine \$72.00 per dozen

SPECIALTY CAKES

LH Carrot Cake, Cream Cheese Icing
Classic Lemon Layer Cake, Lemon Curd, Vanilla Buttercream
Chocolate Ganache Cake
Classic Chocolate Layer Cake, Chocolate Fudge, Chocolate Buttercream
Summer Berry and Cream Layer Cake, Vanilla Buttercream
8 inch cake (10 slices) \$60.00 per cake
Sliced for self-serve, plates and cutlery provided

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