



2022 SPRING & SUMMER WEDDING MENU SELECTIONS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion

Ranked 4th by Canada's 100 Best Restaurants

Canada's Slow Food Hero Award

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 the 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.

Selections

Watermelon, Crumbled Feta, Mint
Chickpea Panisse, Tomato Jam, Basil
Cured Albacore Tuna, Lemon Gel
Black Olive Tapenade Ficelles
Garden Vegetable Cold Rolls
Garden Herb Deviled Egg
Compressed Cucumber, Coriander
Crispy Nori and Potato Cracker
Lobster Salad, Baby Gem Leaves
Marigold Blossom Bouchons
Dressed Haloumi, LH Honey, Rosemary and Bee Pollen
Vegetable Fritters, Cumin and Coriander Yogurt
Clothbound Cheddar Arancini
Fennel Pollen Grissini, Smoked Salmon

Additional canapés priced at \$45 per dozen.

Minimum of one dozen per type required.

Additional Selections

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.

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RECEPTION FOOD DISPLAYS

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

DUO DIP PLATTER

Roasted Eggplant Purée

Spiced Mung Bean Dip

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

CHARCUTERIE PLATTER

An assortment of charcuterie, dried and smoked sausage, cured meats.

Served with Mustard, Pickles and Sourdough Bread

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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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 21 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

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

Option to add: Amuse Bouche- \$5.00 supplement
Gougers, Caramelized Onion, Goats Cheese
Fried Brick Pastry, Lemon, Fennel, Crème Fraîche

TO START

SOUPS

Chilled Golden 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
Sweet Onion Purée, Burnt Onion Crumble

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, Anise Herbs
Cold Poached Scallop, Geranium Jam, Crème Fraîche, Citrus Herbs
Roasted Zucchini, Fresh Ricotta, Snipped Herbs, Lemon
Foie Gras Parfait, Strawberry Preserves, Brioche

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ENTRÉES

Elora Chicken, Spring Onion, Wild and Tame Mushroom, Cilantro Lime Jus
Lamb Loin, Eggplant Purée, Garden Vegetable Ratatouille, Basil
Beef Tenderloin, Roasted Potato, Honey Carrots, Tarragon
Braised Beef Short Rib, Beetroots, Horseradish Jus
Herb Crusted Halibut, New Potato, Tomato Vinaigrette
Baked Trout, Fingerlings, Pole Beans, Toasted Almond Brown Butter

VEGETARIAN ENTRÉES

Vegetable Succotash Risotto, Fine Herb Nage, Nutritional Yeast
Marinated Tofu, Cooked and Raw Lettuce, Lemongrass, Coconut, Cilantro
Israeli Cous Cous, Smoked Tomato, Eggplant Purée, Garden Vegetables

DESSERTS

Vanilla Custard, Strawberry Jam, Summer Berry Cream
Pâté à Choux, Peach Preserves, Chantilly
Blackcurrant Mousse Cake, Cocoa Génoise, Chocolate Lace
LH Signature Chocolate Pot de Crème, Dulce de Leche, Caramelized White Chocolate
LH Milk Chocolate Crémeux, Salt Water Ganache, Roasted Yogurt

Option to add: Standard Cheese Course - \$18.00 supplement
2oz. portion of Canada's Best, 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

Bouchons

Lemon Crinkle Cookies

Hazelnut Shortbread

Coffee & Tea Service Included

Supplements will apply for additional selections.

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

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CHILDREN'S OFFERING

LUNCH OR DINNER MENU

For guests under 11 years old of age.

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

CHILLED CANTALOUPE SOUP

Garden Herbs, Light Spices

SOFT BIBB LETTUCE

Yogurt, Blossoms, Strawberry Jello

BABY GEM CAESAR

Parmesan Cheese, Snipped Chives



PASTA POMODORO

Tomato, Garlic, Basil

CHICKEN FINGERS & FRIES

Crudités, LH Honey

MINI CHEESE BURGERS

Ontario Cheddar, French Fries



VANILLA ICE CREAM SANDWICH

Chocolate Biscuit

PEACH CREAM PUFF

White Chocolate Ganache

CHOCOLATE ICE CREAM POP

Cocoa Flakes

Three Course Menu \$56.00 per child

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

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OPTIONAL ENHANCEMENTS

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

Fresh Grapefruit or Orange Juice
 Freshly Baked Croissant or Buttermilk Scone (select one)
 Butter and Preserves
 Individual Fruit Compote & Yogurt Parfait
 Includes Coffee and Tea Service

LIGHT LUNCH \$58.00 (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

GOURMET SANDWICHES \$156.00 per dozen

CHOICE OF:

Farm Egg with Herb Mayonnaise on LH Croissant
 Chicken Salad with Basil Aioli, Butter Lettuce on Sundried Tomato Bread
 Roast Beef Sandwich with Worcestershire Mayo, Spicy Greens on Pain au Lait
 Shaved Ham, Cave Aged Gruy re with Dijonnaise on Potato Bread

A LA CARTE

Individual Fruit Compote Yogurt Parfait	\$ 13.00 per portion
Fruit Smoothies	\$ 13.00 per glass
Fresh Fruit Platter	\$ 15.00 per portion
Buttermilk Scones	\$ 6.00 per piece
LH Famous Croissants	\$ 6.00 per piece
Pain Au Chocolat	\$ 6.00 per piece

Prepared in quantities of twelve or more:

Individual Banana Bread	\$ 3.75 per piece
Thumbprint Scone & Strawberry Jam	\$ 3.00 per piece
Thumbprint Vanilla Scones & Preserves *gluten free	\$ 3.00 per piece
Granola Bars	\$ 3.75 per piece
Hemp Seed Bars	\$ 3.75 per piece
Freshly Baked Cookies	\$ 3.75 per piece
Decadent LH Signature Chocolate Brownies	\$ 3.75 per piece
Individually Bagged Seasoned Kettle Chips	\$ 4.00 per bag
Individually Portioned Spiced Nuts	\$ 9.00 per portion

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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.

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

Macarons

Bouchon

Lemon Crinkle Cookies

\$45.00 per dozen

Minimum of one dozen per type

COOKIES

Crackle

Double Chocolate

Chocolate Chip

\$45.00 per dozen

Minimum of one dozen per type

SQUARES

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

Gourmet Flatbread with Potato, Arugula, Bacon \$56.00 per dozen

Gourmet Flatbread with Garden Vegetable, Basil \$56.00 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

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

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