



2022 FALL & WINTER WEDDING MENU SELECTIONS

Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion
Ranked 5th 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.

We're Smart 2022 Placed 57th in World and #1 in Canada for our focus on vegetable cuisine and healthy offerings.



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

COLD CANAPÉS

Medjool Dates with Whipped Goat Cheese
Beef Tartare, Iron Chef Canada Style
Deviled Eggs, Winter Truffle
Smoked Salmon Crêpe, Dill Cream Cheese
Lobster Salad, Radish and Herbs
Roasted Garlic and Parmesan Ficelles

HOT CANAPÉS

Duck Confit Sando, Savoury Thyme Crumb
Miso, Brown Butter Bouchon
Pumpkin Spice and Cheddar Arancini
Chickpea Panisse, Tomato Kasundi
Braised Beef Croustade, Horseradish
Vegetable Fritters, Tasty Yogurt

*Additional canapés priced at \$48.00 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 - \$54.00 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

Red Bean Hummus, Chili, Cumin, Coriander

Caramelized Onion and Lentil

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 Salad, Chilled Prawns and Shucked Oysters

Served with Mignonette, Hot Sauce, Citrus and Toasted Pita

\$52.00 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
Gougeres, Caramelized Onion, Goats Cheese

TO START

SOUPS

Double Chicken Broth, White Miso, Wild Rice, Cellar Roots
Sweet Potato Purée, Tandoori Yogurt, Greenhouse Garnish
Coconut and Carrot Soup, Ginger, Lemongrass, Lime Leaf
Winter Truffle Soup, Wild Mushroom Powder, Truffle Cream

SALADS

Beets and Berries, Shrub Vinegar Jelly, Red Leaves
Kale and Quinoa Salad, Cranberry, Goat Cheese
Baby Gem Lettuce, Parmesan, Creamy Garlic Dressing
Greenhouse Leaves, Cabernet Franc and Shallot Vinaigrette

APPETIZERS

Poached Scallop, Cauliflower Purée, Fennel, Saffron Aioli
Fogo Island Shrimp, Geranium Gel, Crème Fraîche, Herbs
Soused Beets, Orchard Apple, Whipped Chèvre
Foie Gras Parfait, Fruit Preserves, Brioche
Risotto Blanco, White Onion, White Wine, White Truffle Oil
Lobster Leek and Potato Terrine, Fine Herb Salad, Lemon Vinaigrette

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ENTRÉES

Elora Chicken, Savoury Northern Bean Blanquette, Garlic Herb Crumbs
Lamb Loin, Roasted Carrots, Date Jam, Spiced Lentil Sauce
Beef Tenderloin, Charred Onion, Potato Fondant, Shallot and Thyme Jus
Braised Beef Short Rib, Creamy Polenta, Smoked Bacon and Onion Relish
Herb Crusted Cod, Mussel Chowder, Cellar Roots and Brussels Sprout
Baked Trout, Tender Leeks, Potato, Brown Butter, Hazelnut and Caper Vinaigrette

VEGETARIAN ENTRÉES

Hen of the Woods and Rutabaga, Truffle Cream, Mushroom Powder, Pickled Shallot
Marinated Tofu, White Bean, Lemongrass, Cilantro and Coconut Cream
Pumpkin Farro Risotto, Maple Gastrique, Sage and Brussels
Paccheri Pasta, Mushroom Velouté, Truffle and Madeira
Warm Winter Cabbage, Apple Butter Glaze, Mustard, Apple Gel

DESSERTS

Blackcurrant Mousse Cake, Cocoa Génoise, Chocolate Lace
LH Milk Chocolate Crémeux, Salt Water Ganache, Roasted Yogurt
Lemon Meringue Cheesecake, Graham Cracker Crust, Italian Meringue
Black Forest Éclair, Cherry Compote, LH Chocolate Ganache
Panna Cotta, Red Berry Preserves, Red Berry Granola

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 - \$48.00 per dozen

Minimum of one dozen per type required.

Seasonal Macarons (gf, v)

Bouchons (nf, v)

Lemon Crinkle Cookies (nf, v)

Hazelnut Shortbread (v)

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.

DOUBLE CHICKEN BROTH

Noodles and Root Veggies

SOFT BIBB LETTUCE

Yogurt, and Apple Jello

BABY GEM CAESAR

Parmesan Cheese, Snipped Chives



PASTA POMODORO

Preserved Tomato, Garlic, Basil

CHICKEN FINGERS & FRIES

Crudités, LH Honey

MINI CHEESE BURGERS

Ontario Cheddar, French Fries



VANILLA ICE CREAM SANDWICH

Chocolate Biscuit

BLACK FOREST CREAM PUFF

Milk Chocolate Ganache

CHOCOLATE ICE CREAM POP

Cocoa Flakes

Three Course Menu \$58.00 per child

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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 Yogurt Parfait with Stewed Fruit Compote
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, Crudité, Citrus, Herbs
Cold Poached Salmon or Chicken (select one)
Seasonal Mini Sweets

GOURMET SANDWICHES \$156.00 per dozen

CHOICE OF:

Honey and Soy Marinated Tofu, Cabbage Ginger Slaw, Pain au Lait Bun
Roast Beef, Horseradish and Pickles on Seeded Rye
Poached Chicken, Tasty Mayo, Cabbage Slaw, Pain au Lait Bun
Baby Shrimp, Saffron Rouille and Dill on Open Faced Croissant
Shaved Ham, Cave Aged Gruyère with Dijonnaise on Potato Bread
Focaccia Style Topped with Roast Squash, Leek, Apple and Sage
Roasted Vegetable with Pesto & Soft Cheese on Pain au Lait

A LA CARTE

Individual Spiced Pumpkin Bread	\$ 45.00 per dozen
Thumbprint Scone & Strawberry Jam	\$ 36.00 per dozen
Thumbprint Vanilla Scones & Strawberry Preserves <i>*gluten free</i>	\$ 36.00 per dozen
Individual Yogurt Parfait with Stewed Fruit Compote	\$ 13.00 per portion
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
Granola Bars	\$ 45.00 per dozen
Hemp Seed Bars	\$ 45.00 per dozen
Freshly Baked Cookies	\$ 45.00 per dozen
Decadent LH Signature Chocolate Brownies	\$ 45.00 per dozen
Individually Bagged Seasoned Kettle Chips	\$ 48.00 per dozen
Individually Portioned Spiced Nuts	\$ 9.00 per portion

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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)

TEA SWEETS

Macarons

Bouchon

Lemon Crinkle Cookies

\$48.00 per dozen

Minimum of one dozen per type

COOKIES

Crackle

Double Chocolate

Chocolate Chip

\$48.00 per dozen

Minimum of one dozen per type

SQUARES

Decadent Chocolate

Brownies

Raspberry Almond

Butter Tart Squares

\$48.00 per dozen

Minimum of one dozen per type

“PUB FOOD”

LH Beef Sliders \$60.00 per dozen

Mini Grilled Cheese \$54.00 per dozen

Monte Cristo \$54.00 per dozen

Vegetarian Banh Mi, Slaw \$54.00 per dozen

French Fries (with Ketchup) \$48.00 per dozen

Chili, Lime Cheese Fries \$60.00 per dozen

Truffle Poutine \$72.00 per dozen

Beef Short Rib Poutine \$84.00 per dozen

Gourmet Flatbread with Mortadella, Hot Honey, \$56.00 per dozen

Fior Di Latte, Hazelnut

Gourmet Flatbread with Kale Pesto, Feta, Preserved \$56.00 per dozen

Tomato, Caramelized Onion

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

German Chocolate Cake, Toasted Pecans and Coconut, Chocolate Buttercream

8” cakes serve up to 10 people

\$120.00 per cake

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