



## 2023 SPRING & SUMMER WEDDING MENU SELECTIONS

### Menus prepared by Executive Chef Jason Bangerter

Iron Chef Canada Champion  
Ranked 5<sup>th</sup> 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 57<sup>th</sup> 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](http://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, Fresh Feta and Mint

Summer Truffle and Thyme Frittata

Chickpea Panisse, Tomato Jam, Basil

Albacore Tuna, Spicy Mayo, Nori Chip

Confit Garlic and Ancient Rosemary Ficelles

Soft Ricotta Cake, English Peas, Lemon Balm

Dijon and Garden Herbed Deviled Eggs

Compressed Cucumber, Coriander, Lime Leaf

Fried Pork Belly, Apple Jam, Sorrels

Cod and Potato Croquette, Daisy Caper Tartare Sauce

Marigold Blossom Bouchons, Citrus Gel and Marigold Greens

Dressed Haloumi, Burnt Onion Crumb, Summer Squash

Sweet Corn and Chili Fritter, Queso Fresco

Cacio e Pepe Arancini, Black Pepper, Garlic Cream

*Additional canapés priced at \$48.00 per dozen.*

*Minimum of one dozen per type required.*

#### Additional Selections

Spring Lamb Lollies, Spiced Yogurt Marinade - \$180.00 per dozen

Oysters on the ½ shell served with Mignonette - \$72.00 per dozen

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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) \$180.00

Medium Platter (serves 20) \$300.00

Large Platter (serves 30) \$450.00

### 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

\$55.00 per person

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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: LH Garden Amuse Bouche \$9.00 supplement  
Potted Earth (Garden Vegetable, Seasoned Red Quinoa, Green Goddess Dressing)

### TO START

#### SOUPS

Chilled Pea and Mint, Seasoned Buttermilk  
Chilled Watermelon Gazpacho with Jalapeno Crema  
Heirloom Tomato Purée, Cheddar Croûtons, Fresh Picked Basil  
Sweet Corn and Ginger Velouté, Green Onion and Chili Oil  
Foraged Mushroom and Truffle Soup

#### SALADS

Zucchini, Garden Leaves and Sundried Tomato with Pancetta Lentil Dressing  
Soft Butter Lettuce with Raspberry Shrub and Seasoned Mascarpone  
Young Romaine, Parmesan and Lemon Vinaigrette, Egg Yolk Jam

#### APPETIZERS

Fior di Latte Cheese, Marinated Beetroot, Sunflower Brittle  
Warm Lobster, Chardonnay Cream, Corn and Leek Fricassée  
Poached Sea Scallop, Geranium Jam, Citrus Herbs  
Mushroom Risotto with Parmesan, Champagne Chantilly and Fine Chives  
Foie Gras Parfait, Lavender Biscuit, Peach and Apricot Pâte de Fruit

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## ENTRÉES

Elora Chicken, Charred Spring Onion, Shitake Mushroom, Madeira  
Seared Lamb Loin, Courgette, Fried Panisse, Pepper Jus  
Beef Tenderloin, Potato Fondant, Honey Carrots, Béarnaise Espuma  
Braised Beef Short Rib, Crispy Rice, Bok Choy, Hoisin Jus  
Herb Butter Halibut, Young Vegetables, Sauce Vierge  
Baked Trout, Fingerling Potato, Pole Beans, Toasted Almond Brown Butter

## VEGETARIAN ENTRÉES

Roasted Zucchini, Confit Tomato, Sweet Corn and Leek Bread Pudding  
Pan Fried Tofu, Garden Carrot, Tahini and Nut Relish, Nasturtium  
Braised Portobello Mushroom, Rosemary Roasted Tomatoes, Northern Bean Stew

## DESSERTS

LH Garden Panna Cotta, Candied Floral Milk Crumb, Rose and Hibiscus Jam  
Pâté à Choux, Crème Fraîche Mousse, Strawberry and Rhubarb Compote  
Lemon Cheesecake, Mascarpone, Lemon Curd, Graham Cracker, Honey Meringue  
Opera Cake, Coffee Buttercream, Chocolate Lace  
LH Chocolate Crèmeux, Raspberry Confit, Cocoa Génoise

Option to add: Standard Cheese Course - \$22.00 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

Cassis Opera Cake

Lavender Meltaways

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.*

#### STRAWBERRY GAZPACHO

Garden Flowers

#### SOFT BIBB LETTUCE

Seasoned Cheese, Blossoms, Berry dressing

#### 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

#### STRAWBERRY RHUBARB CREAM PUFF

White Chocolate Ganache

#### CHOCOLATE ICE CREAM POP

Cocoa Ganache

Three Course Menu \$62.00 per child

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## OPTIONAL ENHANCEMENTS

### CONTINENTAL BREAKFAST \$45.00 (7:00-10:30AM)

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

### LIGHT LUNCH \$64.00 (11:00AM-2:30PM)

*Minimum of 4 portions*

Basket of Daily Baked Bread  
Mixed Baby Greens with Shallot Vinaigrette  
Soused Beets, Garden leaves, Preserved Tomato and Lentil vinaigrette, Herbs  
Cold Poached Salmon or Chicken (select one)  
Seasonal Mini Sweets

### GOURMET SANDWICHES \$180.00 per dozen

CHOICE OF:

Chopped Farm Egg, Smoked Paprika Aioli, Alfalfa, Danish Rye (Open)  
Poached Chicken, Tapenade Aioli, Spicy Greens, Sundried Tomato Bun  
Corned Beef, Crunchy Mustard, Cabbage, Light Rye Bun  
Shaved Ham and Turkey, Emmental Cheese, Dijonnaise, Egg Bun  
Matinee Shrimp, Rouille, Candy Lemon on Endive (Open)

### A LA CARTE

*Minimum orders – one dozen pieces per selection*

Individual Banana Bread	\$ 3.75 per piece
Individual Yogurt and Raspberry Parfait	\$ 13.00 per portion
Fresh Fruit Platter	\$ 15.00 per portion
Thumbprint Scone & Strawberry Jam	\$ 3.00 per piece
Thumbprint Vanilla Scones & Preserves <i>*gluten free</i>	\$ 3.00 per piece
Buttermilk Scones	\$ 6.00 per piece
LH Famous Croissants	\$ 6.00 per piece
Pain Au Chocolat	\$ 6.00 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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### ARTISANAL CHEESE

A selection of cheeses produced across  
Canada and from around the world.  
Served with homemade bread, LH honey, dried fruits and nuts.  
\$22.00 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  
Lavender Meltaways  
\$45.00 per dozen  
*Minimum of one dozen per type*

### COOKIES

Crackle  
Vanilla Cream Cheese  
Chocolate Chip  
\$45.00 per dozen  
*Minimum of one dozen per type*

### SQUARES

Decadent Chocolate Brownies  
Raspberry Almond  
White Chocolate Cherry  
\$45.00 per dozen  
*Minimum of one dozen per type*

### “PUB FOOD”

LH Beef Sliders, Smoked Cheese, Bacon Jam	\$90.00 per dozen
Mini Grilled Cheese, Garlic Aioli, Thyme	\$62.00 per dozen
Chicken Parmesan, Mozzarella, Basil	\$75.00 per dozen
Pulled Duck Sandwich, Hoisin, Cabbage	\$78.00 per dozen
Roasted Tofu Slider, Soy Dressing, Pickles	\$64.00 per dozen
French Fries with Ketchup	\$54.00 per dozen
Beef Cheek Poutine	\$84.00 per dozen
Wild Mushroom Poutine	\$74.00 per dozen
Parmesan Fries with Truffle	\$72.00 per dozen
Gochujang Cauliflower, Puffed Lentils, Coriander	\$62.00 per dozen
Gourmet Flatbread with Potato and Pancetta	\$62.00 per dozen
Gourmet Flatbread with Garden Vegetables	\$62.00 per dozen

### SPECIALTY CAKES

LH Carrot Cake, Cream Cheese Icing  
Classic Lemon Layer Cake, Lemon Curd, Vanilla Buttercream  
Chocolate Ganache Cake  
LH Chocolate Pecan Cheesecake  
Summer Berry and Cream Layer Cake, Vanilla Buttercream

8 inch cake (10 slices) \$120.00 per cake

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