



## 2023 FALL & WINTER WEDDING MENU SELECTIONS

**Menus prepared by Executive Chef Jason Bangerter**  
Iron Chef Canada Champion  
Ranked 7th 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](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

Winter Truffle and Thyme Frittata

Salted Honey and Confit Garlic Ficelles

Beef Tartare, Capers, Gherkins, Mustard, Hot Sauce

Fried Pork Belly, Apple Jam, Sorrels

Smoked Salmon Crêpe, Cream Cheese, Dill

Winter Cold Rolls, Cabbage, Cellar Roots, Ponzu Jam

Rosemary Brown Butter Bouchons, Greek Yogurt, Fried Rosemary

Shrimp Salad, Baby Germ Lettuce

Spinach and Ricotta Pastries

Venison Sausage, Red Berry Jam

Beef Croustades, Spicy Mustard Mayo

Crispy Old Cheddar and Black Pepper Rice Arancini

Root Vegetable Fritter, Winter Spices

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

*Minimum of one dozen per type required.*

#### Additional Selections

Tandoori Spiced Lamb Lollies - \$180.00 per dozen

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

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

## 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

Onion and Artichoke Dip

Roasted Red Pepper Lentil Dip

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, crackers, honey, dried fruit and nuts.

Small Platter (serves 12) \$230.00

Medium Platter (serves 20) \$380.00

Large Platter (serves 30) \$570.00

### CHARCUTERIE PLATTER

An assortment of charcuterie served with mustard, pickles and house made bread

Small Platter (serves 12) \$230.00

Medium Platter (serves 20) \$380.00

Large Platter (serves 30) \$570.00

### 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

\$55.00 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- \$9.00 supplement  
Winter Truffle Deviled Egg

### TO START

#### SOUPS

Wild Mushroom Soup, Truffle Cream  
Butternut Squash, Winter Spice, Vanilla Pear  
Carrot and Ginger, Coconut Chantilly  
Golden Potato and Leek, Seasoned Sour Cream

#### SALADS

Bitter Endive Salad, Citrus Dressing, Crème Fraîche, Dill and French Tarragon  
Soft Bibb Lettuce, Radish, Greenhouse Herbs, Niagara Wine Vinaigrette  
Beets and Leaves, Raspberry Shrub Vinegar, Goats Cheese, Sunflower Seed Brittle  
Baby Gem Caesar, Garlic, Parmesan, Chives

#### APPETIZERS

Poached Sea Scallop, Lemon Jam, Citrus Herbs  
Mushroom Risotto, Parmesan, Champagne Chantilly and Chives  
Foie Gras Parfait, Orchard Apple, Brioche  
Braised Butternut, Spiced Butter, Candied Nuts, Perilla  
Lobster Leek and Potato Pate, Blond Frisée and Herb Salad

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### ENTRÉES

Elora Chicken, Northern Bean Cassoulet, Cellar Roots, Garlic Herb Bread Crumbs  
Lamb Loin, Glazed Carrots, Date Jam, Spiced Lentil Sauce  
Beef Tenderloin, Crispy New Potato, Hen of the Woods Mushroom, Béarnaise  
Beef Short Rib, Creamy Polenta, Mushroom Fricassée, Madeira Jus  
Roasted Salmon, Crispy Rice, Bok Choi, Cilantro, Yuzu Sauce  
Baked Cod, Fingerling Potato, Leeks, Toasted Almond and Brown Butter

### VEGETARIAN ENTRÉES

Creamy Polenta, Mushroom Fricassée, Parmesan and Parsley Salad  
Northern Bean Cassoulet, Cellar Roots, Garlic Herb Bread Crumb  
Marinated Tofu, Variations of Kohlrabi, Bok Choi, Chili Jam, Cilantro  
Mushroom Risotto with Parmesan, Champagne Chantilly and Chives

### DESSERTS

Milk and Honey Panna Cotta, Milk Tea Crumb, Caramelized Milk Jam  
Lemon Cheesecake, Mascarpone Mousse, Lemon Curd, Graham Cracker  
Opera Torte, Coffee Buttercream, Chocolate Lace  
Strawberries and Cream, Coconut Jaconde, Strawberry Jam  
Hazelnut LH Milk Chocolate Pudding, Frangelico Jam, Candied Hazelnuts

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 - \$48.00 per dozen  
Seasonal Macarons  
LH Chocolate Bouchons  
Cassis Opera Cake  
Lemon Thyme Meltaways

Coffee & Tea Service Included

*Supplements will apply for additional selections.*

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

## 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.*

BUTTERNUT SQUASH SOUP

GREENHOUSE BIBB

Seasoned Soft Cheese, Herbs, Simple Vinaigrette

BABY GEM CAESAR

Parmesan Cheese, Chives



PASTA POMODORO

Tomato, Onion, Basil

CHICKEN FINGERS & FRIES

Crudités, LH Honey

MINI CHEESE BURGERS

Ontario Cheddar, French Fries



VANILLA ICE CREAM SANDWICH

Chocolate Biscuit

APPLE CINNAMON CREAM PUFF

Caramel Sauce

BANANA SPLIT BROWNIE

Banana Ice Cream, Fudgy Brownie, Cherry on Top

Three Course Menu \$62.00 per child

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

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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 Berry Compote 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  
 Roasted Carrots, Soft Cheese, Spiced Nuts, Quinoa Salad, Crudit , Citrus, Herbs  
 Cold Poached Salmon or Chicken (select one)  
 Seasonal Mini Sweets

### GOURMET SANDWICHES \$180.00 per dozen

CHOICE OF:

Roast Beef, Horseradish Mayo, Pickles on Country Loaf  
 Chopped Farm Egg Salad, LH Croissant (Open-Faced)  
 Turkey Salad, Cranberry, Squash Butter, Pumpernickel (Open-Faced)  
 Shaved Ham, Emmental Cheese, Dijonnaise, Potato Bread

### A LA CARTE

Individual Banana Bread	\$ 45.00 per dozen
Individual Yogurt and Berry Compote Parfait	\$ 13.00 per portion
Fresh Fruit Platter	\$ 15.00 per portion
Thumbprint Scone & Strawberry Jam	\$ 36.00 per dozen
Thumbprint Vanilla Scones & Preserves <i>*gluten free</i>	\$ 36.00 per dozen
Buttermilk Scones	\$ 72.00 per dozen
LH Famous Croissants	\$ 72.00 per dozen
Pain Au Chocolat	\$ 72.00 per dozen
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	\$ 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

### PETIT FOURS

Seasonal Macarons

LH Chocolate Bouchon

Lemon Thyme Meltaways

\$48.00 per dozen

*Minimum of one dozen per type*

### COOKIES

Crackle

Ginger Molasses

Chocolate Chip

\$48.00 per dozen

*Minimum of one dozen per type*

### SQUARES

Decadent Chocolate Brownies

Raspberry Almond

Lemon Squares

\$48.00 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

Roasted Tofu Slider, Soy Dressing, Pickles

\$64.00 per dozen

French Fries with Ketchup

\$54.00 per dozen

Spiced Fries (Worcestershire, Espellette, Thyme)

\$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

Gourmet Flatbread with Mushrooms and Truffle

\$62.00 per dozen

Gourmet Flatbread with Italian Sausage, Stewed Peppers and Basil

\$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

Raspberry Layer Cake, Raspberry Jam, Vanilla Sponge, Italian Buttercream

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

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