



## 2019 SPRING & SUMMER WEDDING MENU

**Menus prepared by Executive Chef Jason Bangerter**

Iron Chef Canada Champion 2018

Ranked 5<sup>th</sup> by Canada's 100 Best Restaurants 2018

Canada's 100 Best, Farm to Table Chef 2017

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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.

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)

## 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.

### COLD CANAPÉS

Fennel Pollen and LH Honey Ficelles (v, nf)

Garden Vegetable Cold Rolls (v, g, d, nf)

Beef Tartare, Iron Chef Canada Style (d, nf)

Smoked Lake Trout Rillettes, Crème Fraîche, Endive (g, nf)

Sugar Cured Albacore Tuna, Lemon Jam (d, g, nf)

Green Eggs and Ham (d, g, nf)

Seasoned Ricotta, Fresh Leaves (v, g, nf)

Gem Lettuce Lobster Salad (g, nf, d)

### HOT CANAPÉS

Spring Onion and Goat Cheese Gougères (v, nf)

Ontario Lamb Chop, Peas and Mint (g, d, nf)

Chickpea Vegetable Fritters, Spiced Yogurt (v, g, nf)

Black Pepper and Parmesan Arancini (v, nf)

Black Olive, Garlic and Anchovy Financier (nf)

Crispy Foraged Mushroom Pastries (v, nf)

Fried Pork Belly, Apple Sauce, Sorrel (g, nf)

*Additional canapés priced \$45 per dozen.*

*Minimum of one dozen per type required.*

Oyster's on the half shell available for \$48 per dozen.

*Minimum of one dozen per type.*

v ~ vegetarian; g ~ gluten free; d ~ dairy free; nf ~ nut free

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## RECEPTION FOOD DISPLAYS

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

### DUO DIP PLATTER

Sample dips

- *Edamame Hummus* (v, g, d, nf)
- *Roasted Eggplant* (v, g, d, nf)
- *Caramelized Onion Yogurt* (v, g, nf)

Served with Toasted Crisps and Root Vegetable Crudités

Small Platter (serves 12) \$170

Medium Platter (serves 20) \$280

Large Platter (serves 30) \$420

### 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

Medium Platter (serves 20) \$360

Large Platter (serves 30) \$540

### CHARCUTERIE PLATTER

An Assortment Charcuterie

Dried and Smoked Sausage, Cured Meats

Served with Mustard, Pickles and Sourdough Bread

Small Platter (serves 12) \$216

Medium Platter (serves 20) \$360

Large Platter (serves 30) \$540

### RAW FOOD BAR ON ICE

*(Minimum of 12 guests)*

Bay Scallop Ceviche, Prawns, and Oysters

Served with Mignonette, Hot Sauce, Citrus and Toasted Pita Crisps

\$42 per person

*Optional Add on: Decorative Ice Display from \$200*

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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 14 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

Option to add: an Amuse Bouche - *\$5 per person supplement*

### TO START

#### SOUPS

Chilled Potato Vichyssoise, Crispy Leeks, Chive Oil (v, nf)  
Chilled Sweet Pea and Herb Soup, Flowers, Buttermilk (v, g, nf)  
Garden Tomato Soup, Toasted Brioche Croutons (v, d, nf)  
Summer Truffle with Wild Mushroom Powder (v, g, nf)  
Chilled Golden Vegetable Gazpacho, Olive Oil, Basil (v, g, d, nf)

#### SALADS

Baby Gem Lettuce, Asparagus, Egg Gribiche, Chervil (v, g, d, nf)  
Soft Butter Lettuce, French Vinaigrette, Fine Herbs (v, g, d, nf)  
Summer Slaw, Ontario Peanuts, Coriander, Rice Wine Vinegar (v, g, d)  
Organic Leaves, Flowers and Herbs, Garden Crudités, Niagara Wine Vinaigrette (v, g, d, nf)  
Romaine and Pole Beans, Sour Dough Crisps, Parmesan, Green Goddess (nf)

#### APPETIZERS

Heirloom Tomatoes, Strawberries, Mascarpone, Basil (v, g, nf)  
Herb Marinated Albacore Tuna, Compressed Melon, Arugula (g, d, nf)  
Fresh Chèvre, Beetroot, Shallot Pickle, Raspberry Dressing (v, g, d, nf)  
Ricotta Ravioli, Spring Garlic Velouté, Marinated Courgette Salad (v, nf)  
Cold Poached Scallops, Citrus, Sorrel, Lime Leaf (g, nf)

Option to add: Chilled Intermezzo- *\$5.00 supplement*

Cucumber and Mint Granita (v, g, d, nf)

Yuzu Granita (v, g, d, nf)

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## ENTRÉES

Elora Chicken, Fresh Stew of Sweet Peas, Tomato, Hen Bone Jus (g, d, nf)  
Lamb Loin, Aubergine Caviar, Ratatouille Vinaigrette (g, d, nf)  
Beef Tenderloin, Slow Roasted Carrots, Honey Garlic Dressing, Mustard Jus (g, d, nf)  
Braised Beef Rib, Potato Pave, Charred Scallion, Red Wine (g, d, nf)  
Halibut, Simmered White Beans, Spicy Greens, Lemongrass and Champagne Nage (g, nf)  
Steelhead Trout, Sweet Peppers, Saffron Potato, Piperade Sauce (g, d, nf)

## VEGETARIAN ENTRÉES

Pan Roasted Tofu, Grilled Asparagus, Grains of Paradise, Toasted Hazelnut, Quinoa (v, g, d)  
Daily Garden Harvest, Crushed Garbanzo Beans, Oxeye Daisy Salsa Verdi (v, g, d, nf)  
Soft Cornmeal Polenta, Roasted Mushrooms, Shaved Parmesan, Sweet Pea Salad (v, nf)  
Slow Roasted Carrots, Honey Garlic Dressing, Cipollini Onions, Carrot Top Salad (v, g, d, nf)  
Aubergine Caviar, Ratatouille Vinaigrette, Basil (v, g, d, nf)  
Ricotta Ravioli, Fresh Stew of Sweet Peas and Tomato (v, nf)  
Blistered Peppers, Saffron Potato, Piperade Sauce (v, g, d, nf)  
Portobello Mushroom Steak, Soft Cheese, Tomato, Pickled Onion, Garden Leaves (v, nf)  
Toasted Grain Risotto, Sweet Corn, Wild Mushroom and Charred Onion (v, nf)

Option to add: Pre-dessert - *\$8.00 supplement*

Passion Fruit Sorbet, Salted Chocolate (v, g, d, nf)  
Champagne Jelly, Summer Fruits (v, g, d, nf)

## DESSERTS

Strawberry Cream and Almond Matcha Cake (v, g)  
LH Signature Chocolate Pot de Crème, Chocolate Fudge, Roasted Peanut Cookie, Salted Caramel (v, g)  
Madagascar Vanilla Bean Custard, Summer Berries, LH Florals (g, nf)  
LH 70% Dark Chocolate Ganache, Peppermint Brownie, Garden Mint (v, g, d, nf, vegan)  
Double Cream Crèmeux, Lemon Curd, Italian Meringue (v, g, nf)

Option to add: Standard Cheese Course- *\$18.00 supplement 2oz.*  
Three of Canada's Best, Walnut Raisin Crisps, LH Honey

Option to add: A Petit Four Tier on Each Table  
*\$45 per dozen supplement, minimum one dozen per type*  
Opera Cake (v, g, nf) Pâté de Fruit (v, g, d, nf)  
French Macaron (v, g) Bouchons (v, nf)

LH Signature Truffles - \$48 per dozen  
Terroir Noir or Terroir au Lait  
*Minimum of one dozen per type*

## Coffee & Tea Service Included

*\$20 Supplement for each additional course(s). Supplements will apply for additional selections.*

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

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## OPTIONAL ENHANCEMENTS

### PRE-WEDDING ENHANCEMENTS

Arranged in advance - Service for up to 10 guests

We realize your wedding day is a busy one. For your event, we suggest making lunch arrangements in advance for a specific delivery time.

\*\*Should you wish to host more than 10 people; a private dining room (not a guest's room) will have to be arranged. Please speak with your wedding coordinator regarding dining options.

#### CONTINENTAL BREAK \$23

Fresh Grapefruit and Orange Juice  
Freshly Baked Morning Pastries  
Butter and Preserves  
Fresh Sliced Fruit and Berries (v, g, d, nf)  
Includes Coffee and Tea Service

#### LIGHT MORNING BREAK \$21

Individual Fruit Loaves (nf)  
Fresh Sliced Fruit (v, g, d, nf)  
Seasonal Fruit Smoothies (v, g, d, nf)  
Includes Coffee & Tea Service

#### BRIDAL TEA \$50

(1:00-4:00PM) FRI-SUN  
2 Scones with Cream and Preserves  
2 Tea Savories  
2 Tea Sweets  
Selection of Loose Leaf Tea

#### **Additions:**

Sparkling Water \$7.50 per bottle  
Lemonade \$16 per pitcher  
Sparkling Wine \$65 per bottle

#### SPA LUNCH \$55 (11:30AM-2:00PM)

Basket of Daily Baked Breads  
Mixed Baby Greens with Shallot Vinaigrette  
Roasted Carrots, Soft Cheese, Spiced Nuts  
Quinoa Salad, Crudit , Citrus, Herbs  
Cold Poached Salmon  
Seasonal Mini Sweets

#### **Additions:**

Sparkling Water \$7.50 per bottle  
Lemonade \$16 per pitcher  
Sparkling Wine \$65 per bottle  
Baked Kale Chips \$24 per bowl (serves 6p)

#### PLOUGHMAN'S LUNCH \$55

(11:30AM-5:00PM)  
Platter of Cheese and Charcuterie  
Individual Crudit s and Dips  
House made Bread and Butter  
Pickles  
Oatmeal Raisin Cookies

### À LA CARTE

Yogurt & Granola Parfait \$9.50 per person  
Fruit Smoothies \$8 per person  
Fresh Fruit Platter \$8 per portion  
Pastry Basket \$12  
Coffee & Tea \$4.75 per person

Beer-from \$6.75 per bottle  
Wine-from \$65 per bottle  
Beef Sliders \$60 per dozen  
French Fries \$48 per dozen  
Won Ton Crisps with Dips \$10 per person  
Gourmet Sandwiches \$120 per dozen

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## OPTIONAL ENHANCEMENTS CONTINUED

### 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.

#### PLATTER OF ASSORTED CANADIAN ARTISANAL CHEESE

A selection of artisanal cheeses produced across  
Canada and from around the world.

Served with homemade breads, LH honey, dried fruits and nuts.

***\$18 per person (min 12 guests required) 2oz. per guest***

#### CHARCUTERIE PLATTER

An Assortment of Local Charcuterie  
Served with Mustard, Pickles and Bread

***\$18 per person (min 12 guests required)***

#### FRUIT DIP PLATTER

Seasonal Sliced Fruit and Berries  
Honey Yogurt Dipping Sauce

***\$10 per person (min 12 guests required)***

#### TEA SWEETS (BITE-SIZE)

**\$45 per dozen**

Macarons (v, g)

Opera Cake (v, g, nf)

Bouchon (v, nf)

*Minimum of one dozen per type*

#### COOKIES (TWO BITES)

**\$45 per dozen**

Crackle (v, g, d, nf)

Double Chocolate (v, g, nf)

Chocolate Chip (v, nf)

*Minimum of one dozen per type*

#### SQUARES (TWO BITES)

**\$45 per dozen**

Decadent Chocolate Brownies (v, nf)

Raspberry Almond (v, g)

Peanut Butter and Jelly (v)

*Minimum of one dozen per type*

#### LH SIGNATURE TRUFFLES

**\$48 per dozen**

Terroir Noir or Terroir au Lait

*Minimum of one dozen per type*

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“PUB FOOD”

Beef Sliders \$60 per dozen  
Mini Grilled Cheese \$54 per dozen  
Chicken Parmesan \$54 per dozen  
Banh Mi, Pork Belly, Slaw \$60 per dozen  
Vegetarian Banh Mi, Slaw \$54 per dozen  
Mini Langdon BLT \$48 per dozen  
French Fries (with Ketchup) \$48 per dozen  
Beef Cheek Poutine \$84 per dozen  
Braised Hen Poutine \$84 per dozen  
Parmesan Fries with Truffle \$60 per dozen  
Wild Mushroom Poutine (v) \$72 per dozen

MINIATURE DESSERTS

For Standing Receptions and Garden Parties

Mini Vanilla Bean Brûlée (v, g, nf)  
Lemon Meringue Trifle (v, g, d, nf)  
LH Terroir Au Lait Pot de Crème (v, g, nf)  
\$54 per dozen

*Minimum of one dozen per type*

SPECIALTY CAKES

LH Carrot Cake, Cream Cheese Icing (v, nf)  
Classic Lemon Layer Cake, Lemon Curd, Vanilla Buttercream (v, nf)  
Chocolate Ganache Cake (v, g, nf)  
Classic Chocolate Layer Cake, Chocolate Fudge, Chocolate Buttercream (v, nf)  
Strawberry and Cream Layer Cake, Vanilla Buttercream (v, nf)  
\$60 per 8 inch cake

Cake plating is included in your wedding package.

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