

**SUMMER 2010**  
**Menu Selections for Corporate Events**

*As part of your corporate package, the following meals are included:*

*Continental Breakfast*  
*Continuous Beverage Service in the Meeting Room*  
*Plated three course lunch or buffet lunch*  
*Plated three course dinner*

*Add-on options at additional costs*  
*A hot item at breakfast*  
*Snack items at morning or afternoon break*  
*A fourth course for lunch or dinner*  
*Additional selections per course*

*Using the following selections,*  
*please create your plated lunch & dinner menus by selecting:*

*Three course menu*  
*One starter*  
*a choice of main course ( 2 options)*  
*One dessert*

*Four course menu*  
*One soup*  
*One salad*  
*A choice of main course ( 2 options)*  
*One dessert*

*Buffets*  
*Chef prepares a daily selection offering:*  
*one soup, three salads, two main courses, two side dishes, a cheese display and three desserts.*  
*Should you wish to specify the menu you wish served, please advise your Catering contact.*

*Please note: a vegetarian option is available although not printed on the menu.*  
*Any dietary requests can be accommodated outside of your menu selections,*  
*advance notice is preferred.*

# LANGDON HALL

Country House Hotel & Spa

## Breakfast and Coffee Break Selections

**Continental Breakfast included in your Corporate Package or for Private Functions is priced at \$21.00/person, plus taxes and service charges and includes:**

House Baked Croissants & Pastries

Muffins & Fruit Loaf

Sliced Seasonal Fruit & Berries

Honeyed Apricot

Cottage Cheese

Yogurt & Granola Parfait

Hudson Bay Smoked Fish, Horseradish Cream

Domestic Cheese

Freshly Squeezed Orange & Grapefruit Juice

Freshly Brewed Coffee & Loose Leaf Teas

**Country House Breakfast Buffet can be added to your Corporate Package at an additional price of \$8.00/person or for Private Functions is priced at \$26.00/person, plus taxes and service charges:**

Hot Buttermilk Pancakes with Fresh Seasonal Berries

OR

Langdon Hall Spinach & Feta Frittata with Langdon Hall Potatoes

OR

Langdon Hall Eggs Benedict with Soft Poached Eggs, Toasted English Muffin, Peameal Bacon and Sauce Hollandaise

OR

Langdon Hall Scrambled Eggs with Langdon Hall Potatoes

Add Bacon or Mennonite Sausage to your choice

### Meeting Break Items

Assorted Daily Pastries	\$35.00 per dozen
Chef's Choice Sliced Fruit Loaf	\$26.00 per dozen
Langdon Hall Pecan & Cinnamon Sticky Buns	\$30.00 per dozen
Scones with Heavy Cream & Preserves	\$32.00 per dozen
Fresh Sliced Fruit Platter	\$ 6.00 per person
Seasonal Fruit Kabobs	\$30.00 per dozen
Fruit Smoothies (strawberry, blueberry, banana)	\$ 6.50 per person
Assorted Whole Fruit	\$ 2.50 per piece
Seasonal Fruit & Berries with Yogurt Dip	\$ 5.50 per person
Granola & Yogurt Parfaits	\$ 6.50 per person
Seasonal Crudités with Homemade Dip	\$ 4.50 per person
Langdon Hall Assorted Baked Cookies	\$15.00 per dozen
Langdon Hall Decadent Chocolate Brownies	\$24.00 per dozen
Langdon Hall Miniature Profiteroles	\$26.00 per dozen
Individually Bagged Potato Chips/Pretzels	\$ 4.00 per bag
Langdon Hall Spiced Nuts	\$ 4.00 per bag
Ice Cream Bars (May Contain Nuts)	\$ 4.00 per bar
Fruit Sorbet Bars	\$ 3.50 per bar
Coffee/Tea/Assorted Cold Beverages/Water	\$ 6.50 per person
Coffee/Tea	\$ 3.75 per person

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## Host Beverage Prices

House Premium Liquor Brands	1 ¼ oz	\$6.25
Deluxe Liquor Brands	1 ¼ oz	\$8.00
Specialty Cocktails	1 ¼ oz	\$8.00-\$15.00
Premium Martini	3 oz	\$15.00
Kir Royale	4 oz	\$22.00
Liqueurs	1 oz	\$7.00
Cognac VSOP	1 oz	\$10.00
Port Premium/Deluxe Vintage	2 oz	\$15-25.00
Aged Cognac	1 oz	\$25-\$145.00
Aperitifs/Sherry	2 oz	\$6.50
House Wine	5 oz	\$11.00-\$14.00
Champagne	5 oz	\$22.00
Sparkling Wine	5 oz	\$10.00
Imported Beer by the bottle		\$6.00
Domestic Beer by the bottle		\$4.75
Mineral Water	300ml	\$2.50
Soft Drinks	per glass	\$2.00
Juice	per glass	\$2.00-\$4.00 (orange juice)
Iced Tea	per glass	\$2.50
Spritzer	per glass	\$10.00
Fruit Punch	per glass	\$3.00
White Wine Punch	per glass	\$8.50
Rum/Gin/Vodka Punch	per glass	\$8.50
Sparkling Wine Punch	per glass	\$10.00

Above prices include mix, ice and garnish served by a professional bartender. All taxes and service charges are extra.

Host Bar Types Include: Please indicate which bar type offering you would like to have for your function with your Catering Contact.

**Standard Offerings:** House Premium Liquor Brands (Rye/Rum/Vodka/Gin), House Wine, Domestic and Imported Beer by the bottle, 1¼ oz-House Martinis, Soft Drinks and Juices.

Wines: pre-chosen by the bottle (beverages up to a cost of \$12.00 per drink)

**Deluxe Offerings:** Deluxe Liquor Brands, Specialty Cocktails, Liqueurs, Cognacs and Port, House Wines, Domestic and Imported Beer by the bottle, Soft Drinks and Juices (beverages up to a cost of \$15.00 per drink)

**Open Offerings:** All of the above noted drinks can be offered. Includes: Champagne, Ports & Dessert Wines (up to \$25.00) Scotch (up to \$28.00) Cognacs (up to \$145.00)

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## Sample Group Lunch Buffet

*A varied selection of the following items will be created daily by our Chefs  
(minimum numbers required for a buffet is 10 persons)*

### Basket of Daily Baked Breads

*Sourdough Rye, Cornmeal Thyme, Dried Cherry & Anise, Pumpkin Seed and Sunflower Seed  
Cheese Board with a selection of Imported and Domestic Cheeses  
Ontario Cheddar, French Goats Cheese, French Brie and Oka*

### Soups

*Smoked Tomato Soup with Chive Crème Fraîche  
Cauliflower Soup, Toasted Almond & Citrus Powder  
Lobster Bisque with Soft Herbs & Dry Cider, Aioli Crostini  
Leek & Potato Soup with Confit Garlic and Parsley Chantilly  
Creamed Onion & Cider Soup, Parmesan Froth*

### Salads

*Organic Baby Greens, Apricots, Pickled Red Onion & Pistachio Vinaigrette  
Caesar Salad, Smoked Bacon Crisps, Brioche Croutons and Aged Parmesan  
Baby Spinach Salad, Bosc Pear, Goats Cheese, Toasted Pecan, Red Onion Vinaigrette  
Wild Mushroom Salad, Baby Arugula, Sbrintz, Ruby Beet Dressing  
Endive, Radicchio, Bacon & Mustard Dressing*

### Entrees

*Roasted Striploin of Beef with Black Olive Jus  
Short Rib Bourguignon  
Roast Free Range Chicken Breast "French BBQ"  
Coq au Vin  
Grilled Atlantic Salmon Filet, Piperade  
Striped Bass, with Sesame & Ginger Salsa*

### Sides

*French Green Beans with Almonds  
Broccoli Rabe & Garlic  
BBQ Vegetable Ratatouille  
Couscous with Dried Winter Fruit  
Parsley Fingerling Potatoes*

### Desserts

#### Tarts

*Cranberry Walnut  
Lemon  
Raspberry/Blackberry Almond  
Yogurt & Blueberry Flan  
French Apple Tart*

#### Cakes & Custards

*Vanilla Cheesecake  
Lemon Pound Cake  
Mini Brûlée  
Carrot Cake  
Lemon Layer Cake  
Strawberry Mousse Cake  
Peach Cobbler  
Apple Crumble*

#### Chocolate

*Flourless Chocolate Cake  
Dark Chocolate Pot de Crème  
Pecan Tart  
Chocolate Raspberry Cake*

*(Part of Corporate Package)*

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## **Lunch Menu**

*Please create a menu by selecting one starter, entree and dessert*

### **Soups**

White Bean Soup, Tomato and Avocado Salsa  
Chilled Pea Soup, Mustard Crème Fraîche  
Summer Lobster Soup, Crostini, Gruyere, Chili Mayo  
Sweet Pepper Soup, Herbed Goats Cheese  
Heirloom Tomato Gazpacho, Olive Oil Croutons  
Chilled Cucumber Soup, Trout Rilette  
Cremini Mushroom Soup, Aged Cheddar Dumplings  
Zucchini Vichyssoise, Charred Tomato Relish

### **Salads**

Endive and Watercress Salad, Navel Orange, Radish, Sour Cream  
Goats Cheese Salad, Soused Beets, Braised Fennel, Citrus Vinaigrette  
Chilled Green Asparagus, Enoki Parmesan and Parsley, Portobello Dressing  
Marinated Ice Prawns, Mint, Romaine and Cucumber Salad, Lemongrass Aioli  
Salad of Pole Beans, Chevre Noir, Endive, Garden Herbs  
Vine Tomato Salad, Mozzarella, Baby Greens, Anchovy Vinaigrette

### **Appetizers**

Smoked Trout Carpaccio, Cremini Mushroom Salad  
Shaved Prosciutto, Pear and Arugula, Maple Mustard, Olive Oil Crostini

### **Entrées**

Roasted Gulf Prawns, Lemon Risotto  
Steamed Mussels, Fennel Saffron, White Wine  
Poached Steelhead Trout "à la Nage," Sweet Peas, Leek, Oyster Mushrooms  
Grilled Marinated Boneless Lamb Leg, Tabbouleh, Mint Aioli  
Pappardelle with Clams, Garlic, Arugula, Sweet Chili  
Wagyu Flat Iron Forfar Dairy Cheddar Dumplings, Heirloom Baby Vegetables, Maple Broth

### **Desserts**

Tropical Fruit with Rum Sabayon  
Flourless Chocolate Cake with Mango Sorbet  
Individual Apple & Rhubarb Crumble with Vanilla Ice Cream  
Strawberry Angel Food Cake with Sour Cream & Basil Ice Cream  
Pavlova, Passion Fruit Cream  
Pecan Tart with Chocolate Ice Cream & Caramel Sauce

**Three Course Menu Part of Package**  
**(Four Course Menu \$10.00 supplement charge per person)**

**Cocktail Receptions**

**Hot Passed Canapés (ordered by the dozen)**

*Gougères*

*Sweet Potato Fritters with Smoked Chili Aioli*

*Caramelized Bacon & Cheddar Biscuits*

*Smoked Salmon & Brioche*

*Warm Chicken Sultana & Almond Parcels, Mango Ketchup*

*La Sauvergine Beignet with Bacon & Onion Chutney*

**\$40.00 per dozen**

**Cold Passed Canapés (ordered by the dozen)**

*Quail Eggs à la Russe*

*Fresh Oysters with Ginger Mignonette*

*Potato Blinis with Tomato & Anise Jam, Sbrintz*

*Olive Oil Poached Fingerling Potatoes, Hudson Bay Caviar & Scallion Crème Fraîche*

*Deviled Lobster in Phyllo Cups*

*Lobster Pancakes with Salmon Caviar*

*Melon & Prosciutto*

*Gravlox on Pumpernickel with Grain Mustard*

**\$38.00 per dozen**

**Dip Platter**

*Spinach & Almond, Roasted Red Pepper & Hummus Dips with Pita Crisps*

**Small Platter (serves 12) \$168.00++**

**Medium Platter (serves 20) \$280.00++**

**Large Platter (serves 30) \$420.00++**

**Platter of Cheese**

*Selection of Imported and Domestic Cheeses*

**Small Platter (serves 12) \$180.00++**

**Medium Platter (serves 20) \$300.00++**

**Large Platter (serves 30) \$450.00++**

**Platter of Assorted Deluxe Artisanal Cheese**

**Small Platter (serves 12) \$252.00++**

**Medium Platter (serves 20) \$420.00++**

**Large Platter (serves 30) \$630.00++**

**Platter of Assorted Gourmet Sandwiches (24 pieces)**

*on Sourdough, Baguette & Wraps*

**\$52.00 per dozen**

**Dessert Buffet**

*Selection of Cakes, Seasonal Fruit Tarts, and Assorted Individual Desserts*

**\$20.00 per person (average of 4 pieces per person)**

# LANGDON HALL

Country House Hotel & Spa

## **Dinner Menu**

*Please create a menu by selecting one starter, two entrees and one dessert*

### **Soups**

White Bean Soup, Tomato and Avocado Salsa  
Chilled Pea Soup, Mustard Crème Fraîche  
Summer Lobster Soup, Crostini, Gruyere, Chili Mayo  
Sweet Pepper Soup, Herbed Goats Cheese  
Heirloom Tomato Gazpacho, Olive Oil Croutons  
Chilled Cucumber Soup, Trout Rilette  
Cremini Mushroom Soup, Aged Cheddar Dumplings  
Zucchini Vichyssoise, Charred Tomato Relish

### **Salad**

Endive and Watercress Salad, Navel Orange, Radish, Sour Cream  
Goats Cheese Salad, Soused Beets, Braised Fennel, Citrus Vinaigrette  
Chilled Green Asparagus, Enoki Parmesan and Parsley, Portobello Dressing  
Marinated Ice Prawns, Mint, Romaine and Cucumber Salad, Lemongrass Aioli  
Salad of Pole Beans, Chevre Noir, Endive, Garden Herbs  
Vine Tomato Salad, Mozzarella, Baby Greens, Anchovy Vinaigrette

### **Apps**

Smoked Trout Carpaccio, Cremini Mushroom Salad  
Shaved Prosciutto, Pear and Arugula, Maple Mustard, Olive Oil Crostini

### **Entrées**

Lemon Garlic Chicken, Braised Chard, Potato Puree, Ginger Jus  
Roasted Pork Tenderloin, Curried Risotto  
Spiced Gulf Shrimp, Sticky Rice, Coriander Chutney  
Coq au Vin, Double Smoked Bacon, Potato Puree  
Veal Striploin, Soft Polenta, Braised Spring Leeks, Natural Jus  
Herb Roasted Lamb Rack, Fine Beans, Boulanger Potatoes, Olive Jus  
Beef Tenderloin, Oyster Mushroom and Potato Gratin, Garlic Spinach, Red Wine Jus  
Pan Roasted Lake Trout, Green Asparagus, New Potato, Lemon-Caper Vinaigrette  
Seared Whitefish, Orzo Risotto, Black Olive Zucchini, Humus, Shallot Vinaigrette  
Hazelnut and Chickpea Risotto, Tomato Marmalade, Baby Arugula  
Grilled Striped Bass, Roasted Fennel, Tomato Confit, Rainbow Chard, Tomato and Olive Oil

### **Dressing**

### **Desserts**

Chocolate Ganache Cake with Mango Sorbet  
Lemon Raspberry Cheesecake with White Chocolate Gelato  
Pecan Tart with Chocolate Ice Cream & Caramel Sauce  
Warm Apple Strudel with Vanilla Ice Cream  
Strawberry Angel Food Cake with Sour Cream & Basil Ice Cream

*(Three Course Menu Part of Corporate Package, \$10 Supplement for each additional course)*

**LANGDON HALL**  
*Country House Hotel & Spa*

***Specialty Cakes***

**Lemon Layer Cake**

*Old Fashioned Pound Cake layered with our Perfectly Tart Lemon Curd  
(Can be made Lactose-free)*

**Hazelnut Milk Chocolate Mousse Cake**

*A Classic Combination of Chocolate & Hazelnut*

**Traditional Carrot Cake**

*Cream Cheese Icing*

**Flourless Chocolate Cake**

*Gluten-Free Chocolate Cake made without flour*

***Serves 4-8 People***  
**6 Inch Cake**

***Serves 8-12 People***  
**8 Inch Cake**

***Serves 12-16 People***  
**10 Inch Cake**

*Sliced, Plated and Served with Ice Cream & Decorative Coulis  
(Part of Corporate Package Price or \$10 per person a la carte)*

# LANGDON HALL

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## BBQ Buffet Menu

Please create a menu by selecting **Three Salads, Two Entrees, Two Sides & Three Desserts**

All BBQ's Served with Grilled Flat Bread & Cornbread

### Soup

Smokehouse Chili  
Sausage & Corn Chowder  
Tomato Gazpacho  
Chilled Watermelon Soup

### Salads

Warm Bliss Potato Salad  
Creamy Cole Slaw  
Waldorf Salad  
Iceberg & Blue Cheese Salad, Bacon, Radish  
Heirloom Tomato Salad, Shallot Vinaigrette  
Grilled Asparagus, Charred Peppers  
Grilled Watermelon & Goats Cheese  
Grilled Shrimp Cocktails  
Grilled Striped Bass & Citrus Ceviche  
Pickled Strawberry & Celery Salad  
Grilled Marinated Zucchini & Parmesan

### Entrées

BBQ Shrimp  
Grilled Chicken Taco, Avocado, Pico de Gallo  
Smoked Cornish Hen  
Ontario Cheddar Sliders, Grilled Onion, Horseradish Mustard  
Five Spiced Ribs  
Dry Rubbed Beef with Sun Dried Tomato Relish  
Jerked Chicken, Mango-Cilantro Salsa  
Molasses Pork Tenderloin, Citrus Relish  
Lemon Glazed Trout  
Marinated Lamb Leg, Goats Cheese Vinaigrette  
Maple Basted Stripped Bass  
Grilled Lobster Tail, Curry-Citrus Butter

### Sides

Grilled Asparagus Saba & Sbrintz Cheese  
BBQ Baked New Red Potatoes, Crème Fraîche, Scallions  
Roasted Corn  
Grilled Marinated Field Mushrooms

Roasted Asparagus with Garlic Aioli  
BBQ Sweet Peppers with Garlic  
Grilled Zucchini & Red Onion with Parmesan & Parsley  
Grilled Plum Tomato with Black Olive Tapenade

### Individual Desserts

Trifle  
Dutch Apple Pie  
Flourless Chocolate Cake  
Mini Pavlova with Soused Berry & Passion Fruit Cream  
Stone Fruit & Walnut Strudel  
Dark Chocolate Mousse with Shavings & Crème Chantilly  
Peach Melba  
Bourbon Pecan Pie  
Apple Crisp

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## Wine Selections

### Champagne and Sparkling Wines

- 2007 Prosecco IGT, Sernissima \$50  
 2008 Niagara Peninsula, Sparkling “Dolomite”, Cave Spring \$50  
 N/V California, Chandon, \$75  
 N/V France, Champagne, Mumm Cordon Rouge, \$100  
 N/V France, Champagne, Moët et Chandon \$110  
 N/V France, Champagne, Veuve Cliquot \$130

### White:

- 2008 Italy, Alto Adige, Pinot Grigio, Wilhelm Walch \$60 *Crisp, Almonds, Biscuit*  
 2008 Soave Classico, Pieropan \$45 *Lean, Nutty*  
 2008 Niagara Peninsula, Sauvignon Blanc, Peninsula Ridge \$50 *Gooseberry, Grapefruit, Minerals*  
 2008 Marlborough, Sauvignon Blanc, Staete Landt \$65 *Passion Fruit, Melon*  
 2008 Niagara Escarpment, “Dolomite” Riesling, Cave Spring \$45 *Dry, Limestone, Zest*  
 2008 Niagara Peninsula, “Wildass” Riesling, Stratus \$45 *Peach, Nectar*  
 2007 Niagara Escarpment, Chardonnay Musqué, Cave Spring \$45 *White Flowers, Orange Blossom*  
 2008 Australia, Langhorne Creek, Chardonnay “Unoaked” First Step \$45 *Round, Mango, Biscuit*  
 2007 Bourgogne, Chardonnay, “Cuvée Capucins”, SCEV Michel Lorain \$55 *Crisp, Apple Blossom, Pear*  
 2008 Niagara Peninsula, “Langdon Hall” Chardonnay, Tawse \$50 *Honeycomb, Apples, Butter*  
 2008 California, Sonoma County, Chardonnay, Murphy Goode, \$60 *Guava,, Butter scotch*  
 2007 California, Sierra Foothills, Chardonnay, Ironstone Vineyards \$50 *Big, Caramel, Pineapple*  
 2007 Niagara Creek Shores, Funk Vineyard, Et Ceteras, 13<sup>th</sup> Street \$50 *Nutty, Floral, Rich*  
 2006 France, Vouvray, Sec Tendre, Château Gaudrelle \$60 *Hazelnut, Truffle, Honeysuckle*

### Red:

- 2007 Bourgogne, Pinot Noir, “Cuvée Capucins”, SCEV Michel Lorain \$55 *Bright, Cherry*  
 2007 New Zealand, Nelson, Pinot Noir, Takutai, \$60 *Light, Sugar Beets*  
 2007 Mendocino County, Pinot Noir, Castel Rock \$50 *Cherry Pie, Dates*  
 2007 Niagara Peninsula, Cabernet/Merlot, Nyarai \$50 *Black Cherry, Black Pepper*  
 2008 Italy, Barbera d’Alba, Marco Porello \$50 *Sour Cherry, White Pepper*  
 2008 Pays d’Oc, Grenache, Camplazen’s \$55 *Raspberry, White Pepper, Spice*  
 2007 Spain, Navarra, Graciano/Grenacha, Ochoa \$65 *Sandalwood, Spice Grinder, Mulberry*  
 2008 Washington, Merlot “The Velvet Devil”, Charles Smith Wines \$60 *Dark Chocolate, Spice, Cherry*  
 2006 Oregon, Chemin de Terre, A-Z Winery \$60 *Chocolate, Cherries, Black Pepper*  
 2005 Sonoma Valley, Red, St. Francis \$65 *Peppery, Earthy*  
 2009 California, Sierra Foothills, Cabernet Sauvignon, Ironstone Vineyards \$50 *Bramble Fruit Tart*  
 2006 Chile, Maipo Valley, Cabernet Sauvignon, Cartagena \$55 *Dark, Smokey, Mocha*  
 2006 California, North Coast, Cabernet Sauvignon, Ray’s Station \$60 *Chocolate, Cigar Box*  
 2005 Sonoma Coast, Syrah, Tin Barn \$60 *Rich, Blueberry, Black Pepper*  
 2007 Barossa Valley, Shiraz, Earthworks \$60 *Dense, Dark, Fruit*  
 2008 Mendoza Malbec Selection Alamos \$55 *Bramble, Chocolate*  
 2006 Washington State, Syrah, Washington Hills, \$60 *White Pepper, Dark Cherries*

### Dessert Wines

- 2004 Niagara Peninsula, Select Late Harvest Vidal, Daniel Lenko, \$60  
 2007 Niagara Peninsula, Riesling Ice Wine, Inniskillin, \$140

**Langdon Hall Seminars**  
**Hosted by In-house Sommelier**  
**For parties of 8 guests or greater**

**Afternoon & pre-dinner amusements**

**A Blind Tasting**

*Put your wine knowledge to the test. After a brief introduction, 6 wines will be offered for tasting. After each sampling everyone will participate in discovering the sampled wine. The Sommelier will explain the unique characteristics of each wine in efforts to assist you in determining what region and grape variety you sampled.*

**6 samples 60 minutes \$55.00 per person**

**New World versus Old World Wines**

*How does tradition stack up to technology. Compare old world regions to new world regions and see. France, Italy and Spain vs. Canada, USA and South America.*

**6 samples 60 minutes \$55.00 per person**

**The Wonderful World of Sparkling Wines**

*Learn about the different methods behind sparkling wines along with a hint of history and up and coming areas to keep an eye on.*

**4 samples 60 minutes \$60.00 per person**

**Cheese and Wine Tasting**

*Participate in a wine and cheese party with a little education. The Sommelier will pair some excellent wines with a delicious collection of cheeses. Through a sampling and discussion guests will be introduced to some wonderful flavours.*

**3 samples of each 45 minutes \$55.00 per person**

**Beer Tasting**

*Learn about the art of beer making. From ales to porters, a brief history of beer and why it's not just suds!*

**4 samples of each 45 minutes \$30.00 per person**

**Mixology**

*Learn the essential techniques to create tasty beverages - cocktail, layering and flaming. To mix or stir? Guests will participate creating 3 cocktails with our in house mixologist.*

**3 samples of each 45 minutes \$30.00 per person**

**After Dinner Amusements**

**Port Tasting**

*Instead of a night cap participate in a discussion and sampling of 4 ports. Learn the history of port production, what makes a good vintage, how to select a style of Port you'll enjoy.*

**4 samples 45 minutes \$55.00 per person**

**Cognac Tasting**

*How civilized... Our Sommelier will unravel the mystery behind VSOP, XO and how to select a cognac that's right for you.*

**3 Samples 45 minutes \$60.00 per person**