

LANGDON HALL
Country House Hotel & Spa

SUMMER 2010
Menu Selections for Dinner Events

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

COCKTAIL RECEPTION

Select a Bar Offering Price Point

Select a Red & White Wine (served at reception & dinner)

Passed Canapés (we suggest 4 per person)

Or Platters

DINNER

*Three course menu at \$65.00**

One starter

a choice of main course (2 options)

One dessert

*Four course menu at \$75.00**

One soup

One salad

A choice of main course (2 options)

One dessert

**Supplementary costs will apply for additional selections per course*

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

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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)

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)

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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 \$65.00, \$10 Supplement for each additional course)

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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)*

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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, 13th 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