



afternoon tea  
*on the gluten-free tray*  
per person

**savoury**

**one mini frittata** | seasonal

**house-made sandwiches** | chef's selection

**sweet**

house-made cookies, squares, tarts & mini  
scones, served w/ butter & preserves

**\$49 per person**

**10% discount for groups of 20 or more**

**cocktails**

**"my"mosa** | \$11

prosecco w/ choice of: cranberry | orange |  
tropical | grapefruit

**4oz wine** | \$9

choice of: hayes valley cabernet sauvignon | la  
fiera pinot grigio | botter prosecco



# afternoon tea *in the pot*

## black tea

**earl grey cream** | mellow variation on traditional earl grey, featuring a soft creamy finish

**english breakfast** | bright, robust & well balanced

**chai spice** | a bold blend of fine spices define this traditional chai

## green tea

**flowering jasmine** | features may picked blossoms in a beguiling floral bouquet

**apple on the green** | warming, soothing, and fruity with a hint of spice, this green tea is layered w/ dried apples & cinnamon

## herbal tea

**verbena blues** | butterfly pea flowers create a blue hue in this citrus ginger infusion. Add a generous squeeze of lemon & watch the colour change

**spa day** | refreshing infusion of organic peppermint, chamomile & rose petals

**sunset in niagara** | organic rooibos blend with niagara cabernet franc grape skins, lavender, blueberries, rose & sunflower petals

## coffee

**imperial signature roast** | baden coffee

**mountain water process** | decaffeinated

