



afternoon tea

on the tray
per person

savoury

one mini quiche | seasonal

house-made finger sandwiches | chef's selection

sweet

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

\$39 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

