

## HISTORY OF AFTERNOON TEA

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Legend states that Anna Maria Stanhope (1783-1857), known as the Duchess of Bedford, was the creator of afternoon tea. The Duchess felt the noon meal had become inadequate and claimed she suffered from “a sinking feeling” around four o’clock in the afternoon and so the Duchess had her servants sneak her a pot of tea and some bread. Adopting the European tea service format, she invited friends to join her for an additional afternoon meal at five o’clock at Belvoir Castle. The menu centered around small cakes, bread and butter sandwiches, assorted sweets and of course, tea. This practice became so popular, the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for “tea and a walk in the fields.” The practice of inviting friends for tea in the afternoon was quickly adopted by other social hostesses and is still a tradition that continues today.

## FAIRMONT BLEND TEAS

### SPECIALTY TEA

#### BANFF SPRINGS BLEND

Rich Orange Pekoe tends bright with light astringent notes and round body. Assertive layers speak of grand afternoons at the Banff Springs Hotel. An excellent tea any time of day and opens beautifully with a splash of milk and a dash of sugar. A Fairmont exclusive.

#### FAIRMONT EARL GREY

The world's most popular blended tea for a reason. Bright coppery infusion. Highly aromatic character of bergamot blends in perfect harmony with a flavory high grown Ceylon base blend of Nuwara Eliya, Dimbula and Uva teas. Citrus notes lead to a long finish.

#### EMPRESS ORANGE PEKOE

A luxurious black tea from India, Tanzania, Kenya, China and Ceylon. Malty and full bodied with hints of floral flavor and a touch of oakiness. A bright golden cup. A superb tea to savor any time of the day.

### GREEN TEA

#### KYOTO CHERRY ROSE

Memories of Kyoto Cherry blossoms. Pale, yellowy green infusion. Delicate notes of rose petals and cherry weave sweet layers through the crisp grassiness of premium Japan style Sencha. Produced exclusively from peak seasonal teas that are plucked only from March 15 to April 15.

#### JASMINE BUTTERFLY #1

Generously floral cup imparts a peerless Jasmine bouquet. Highly aromatic nose. Produced only in May by layering premium spring crop Fujian leaf with the delicate petals of Jasmine petals. The delicate white blooms in the finished tea are said to resemble the wings of butterflies.



## DECAFFEINATED TEA

### WILLOW STREAM SPA DECAFFEINATED

5 star decaf from Malawi's top tea estate. Oxygen flushed right on the estate producing leaves that have none of the aftertaste often associated with most decaff teas. Lovely rosy cup drips with assertive malty notes and touch of caramel on the finish - exceptional finish.

## HERBAL TEA

### BERRY BERRY

Berry berry-licious! The sumptuous meeting point of brambleberry, elderberry, red currants, hibiscus, rosehip and natural flavors. Rich burgundy cup fills the palate with deep berry notes that virtually jump out of the cup. A fabulous anytime tisane that opens with a pinch of sugar

### MONTEBELLO APPLE SPICE

All the juicy flavor of rustic heirloom apple pie in a refreshing tisane! A heady blend of apple pieces, cinnamon, hibiscus, cloves, cardamom, pepper, stevia delights with every sip. The cup is reminiscent of juicy autumn apples blended seamlessly with sweet and piquant notes of spice.

### EGYPTIAN CAMOMILE

Stunning camomile harvested grown on Nile delta farmland that dates to the time of the Pharaohs. Pale yellow cup is delightfully aromatic with a light body and expressive, refreshing apple-like character. Wonderful with honey. Often sipped for relief insomnia. Fair Trade certified.

### CASCADE PEPPERMINT

Luxurious second-cut, field grown leaf from Washington State, home of the world's finest peppermint. August harvest, sun dried machine milled - peppermint like you've never had it before. Cool, pungent and naturally caffeine free, each sip literally takes your breath away. Perfect after dinner.

## ORGANIC

### VANILLA ORCHID

The exotic flavor of Madagascar vanilla sweetens Ethical Tea Partnership certified, mountain grown, Ceylon black tea. Delightfully sweet off the nose, the cup is rich and flavory with wonderful vanilla character. Rounded by the addition of a dash of pomegranate.



## AFTERNOON TEA IN THE RUNDLE LOUNGE - AN ELEVATED EXPERIENCE

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“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.” Henry James, “The Portrait of a Lady”

### CASTLE TEA SERVICE INCLUDES:

Sliced Fruit Platter

Dainty Finger Sandwiches

Cucumber on White with Avocado Cream Cheese / Prosciutto on Rye with Fig Goat Cream Cheese

Smoked Salmon Crostini / Egg Salad on Croissant

Victorian Scones

Devonshire Cream / Strawberry Jam

Chocolate Raspberry Cake / Eclairs / Macaroons / Saskatoon Berry Tart / Maple & Walnut Roulade / Chai Brûlée

Fairmont Banff Springs' Signature Teas

forty-one dollars

Upgrade your afternoon tea service to include one of the following. All upgrades include a Fairmont Banff Springs Gift Tea Box.

Glass of Dom Pérignon “Brut” 2003

one hundred - twenty - five dollars

Glass of Nino Franco - Prosecco

fifty - one dollars

Matcha Martini

fifty - seven dollars

Glass of Moët & Chandon Champagne

sixty - one dollars



## THE WAY OF TEA

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A custom dating back to 8<sup>th</sup> century Japan, the consumption of tea grew to become an elaborate ritual focusing on the principals of harmony, respect, purity and tranquility. Highly revered in the upper echelons of Japanese society and used in religious ceremonies, *Matcha* (a fine-ground green tea), eventually became known in modern North America for its medicinal benefits. Through studies focusing on the preparation of Matcha, it was discovered that with the infusion of alcohol, the polyphenol count surprisingly and significantly increased. Exclusive to the Rundle Lounge we are pleased to present our Matcha MarTEAnis, featuring the sweet and intense flavour of our finest Fairmont Signature Matcha green teas.

### MARTEANIS 16

#### KENYA WHITE CRANTINI 1.75oz

Accenting a twist on the traditional crantini, we have married the juice of white cranberries with Kenya Lesla White Tea. Infused with Absolut Vodka and Cointreau, elevating the pure flavour of this most delicate of teas.

#### SAMURAI SAKI 2oz

Wabi: the origin of the Japanese Tea Ceremony conceived by Samurai warriors. Embracing a philosophy of peaceful refinement, the Samurai believed that Matcha tea could restore the body and prepare the mind for battle. The tranquil union of Japan Samurai Gyohuro Green Tea and Dainginjo Saki are complimented by Absolut Kulant Vodka and Crème de Cassis.

#### THE GRAND BUTTERFLY 3oz

2737 BC: Legend proclaims that Shennong, the Emperor of China and inventor of Chinese medicine was drinking a bowl of boiling water when a few leaves from a nearby tree were blown into his water, changing the color. The emperor took a sip of the brew and was pleasantly surprised by its flavor and restorative properties. China Jasmin Butterfly Tea is blended with Grand Marnier, Absolut Vodka and complimented by Crème de Cacao.

#### KAPCHORUA GREENTINI 2oz

Safari to Kenya in the heart of East Africa, where bright amber notes of the sunset and floral characteristics of the Kapchoruan tea fields are fused together and heightened by the crisp bite of green apple. Absolut Vodka, Sour Apple liqueur and Kenya Kapchorua Green Tea steeped to perfection.

#### THE NATURAL 2oz

From lush rolling hills, rising to the magnificent Mulanje Mountains, the natural beauty of Malwai is defined in a balanced blend of berries, citrus and green tea. Absolut Raspberry Vodka, Blue Curacao and Malawi Satemwa Green Natural Tea reminisce of a bygone era with colonial flair and magical scenery.

