
FAIRMONT TEA BLENDS

Liza Hill Darjeeling

Fresh character with delicious muscatel finish.

1907 Orange Pekoe

Bright, brisk and lively with excellent flavour. Speaks to its pedigree of seasonal tea from Sri Lanka and Kenya.

Imperial Breakfast

Beaming with robust flavours of dates and malt, notes of sweet arresting nuance of nutmeg.

Organic Creamy Earl Grey

A remarkably heady earl grey tempered with wickedly delicious cream flavour.

Goddess Oolong

A distinctive light cup that has hints of orchid-like flavour. Excellent for quiet moments.

Kyushu Japan Sencha

Spring harvest yields a deliciously vegetative green tea with buttery smoothness.

Cucumber Melon

Smooth, sweet fresh watermelon notes fill the cup, with a light cucumber finish.

Chocolate Mint Rooibos

Dramatic mint notes tempered with fruity rooibos and a hint of chocolate.

Egyptian Camomile

Delightfully aromatic with an expressive wild apple-like character. Pale cup.

Mercedes Apple Spice

All the juicy flavours of rustic heirloom apple pie in a refreshing tisane.

Flora's Berry Garden

Full flavoured with deep berry notes. The cup is burgundy red providing strength and character.

Bella Cool Punch

Orange notes and highlights of velvety sweet pineapple evoke passionate memories.

Tea of the Day

Please ask your server for more information about this blend.

PREMIUM FAIRMONT TEA BLENDS

Madame Butterfly +8

Only grown 3 weeks per year, succulent new spring tea infused 7 consecutive nights with new jasmine buds that are hand-plucked. Produced high in the Fujian mountains this tea is handmade according to time-honored traditions of the old world.

Ice Wine Blend +5

Pai Mu Tan white tea offering notes of natural sweetness that layers perfectly with the sweet icy wine character. Finishes with a silky white tea smoothness

ICED TEAS

Strawberry Kiwi

Bold with full berry flavor. Soft underlying creamy notes belie a tart character

Mango Black

Piquant and exotic with mysterious fruit notes. The cup has sweetness and delicate hints of island musk that peep out.

AFTERNOON TEA 55 per person

Seasonal Fruit Cup

Chocolate Garnish

Victorian Scones

Plain, Cranberry

Citrus Cream, Preserves

Gravlax Bagel Poppy Seed Bagel, Boursin Spread, Trout Gravlax, Dill and Capers

Mushroom Barquette Barquette, Mushroom Pate, Mushroom Bruschetta, Micro Herb

Coronation Chicken Cone Sesame Cone, Coronation Chicken Salad, Chives

BLT Brioche, Maple Mustard, Pressed Maple Pork Belly, Tomato, Watercress

Pistachio Pinwheel, Pistachio Butter, Saskatoon Berry Chutney, Smoked Pistachios

Quiche Gluten-Free Tart, Lindsay Bandaged Goats' Cheddar, Watercress Pesto Egg Mix

Macaron

Crunchy Matcha Profiterole

Lemon & Anise Shortbread

Opera Slice

Fruit Tart

Artisan Cheese Board 28

Chef's Selection of Canadian Farm House Cheeses with Grilled Baguette & Chutney

CHAMPAGNE TEA 90 per person

Glass of Moët & Chandon Impérial, Champagne, France

Seasonal Fruit Cup

Chocolate Garnish

Victorian Scones

Plain, Cranberry

Citrus Cream, Preserves

Gravlax Bagel Poppy Seed Bagel, Boursin Spread, Trout Gravlax, Dill and Capers

Mushroom Barquette Barquette, Mushroom Pate, Mushroom Bruschetta, Micro Herb

Coronation Chicken Cone Sesame Cone, Coronation Chicken Salad, Chives

BLT Brioche, Maple Mustard, Pressed Maple Pork Belly, Tomato, Watercress

Pistachio Pinwheel, Pistachio Butter, Saskatoon Berry Chutney, Smoked Pistachios

Quiche Gluten-Free Tart, Lindsay Bandaged Goats' Cheddar, Watercress Pesto Egg Mix

Macaron

Crunchy Matcha Profiterole

Lemon & Anise Shortbread

Opera Slice

Fruit Tart

Chef's Selection of Canadian Cheeses

Served With Fruit Chutney & Pickles

JUNIOR TEA 28 per child

Flora's Berry Garden

Full flavoured with deep berry notes. The cup is burgundy red providing strength & character.

Tutti Frutti

A candy-like caramel flavour gives natural sweetness with berries for depth & flavour.

Seasonal Fruit

Chocolate Garnish

Coronation Chicken Cone

Pistachio Pinwheels

Quiche

Macaroon

Rice Crispy Treats

Chocolate Brownie

Chocolate Chip Cookie

COCKTAILS

Sparkling Collins Royale 3 oz 27

Belvedere Vodka, Veuve Clicquot, Mint Sprigs, Cucumber Slices,
Fresh Lemon Juice, Simple Syrup

Tilt-a-Whirl 2 oz 17

Stoli Razberi Vodka, Finlandia Vodka, Blue Curaçao, Aquafaba,
Lemon Juice, Simple Syrup, House-made Cotton Candy

Peacock Tail 2 oz 18

Empress Gin, St. Germain, House-made Sage and Lavender Syrup, Lavender Essence,
Aquafaba, Lemon, Simple Syrup

Right Word 3 oz 22

Bombay Sapphire Gin, Lillet Blanc, St-Germain

Fairmont Old Fashioned 2 oz 24

Woodford Reserve Bourbon, Mount Gay Black Barrel Rum, Simple Syrup, Angostura Bitters

WINE LIST

Sparkling Wine	5 oz	Bottle
Canella Prosecco, Veneto, Italy	14	62
Trius Brut, Ontario, Canada	19	84
Moët & Chandon Impérial (375 ml), Champagne, France		85
Moët & Chandon Impérial, Champagne, France	31	155
Rosé Wine	5 oz	Bottle
Viña Casablanca, Cefiro Rosé, Casablanca Valley, Chile	12	56

White Wine	5 oz	Bottle
Colterenzio Lumo, Pinot Grigio, Veneto, Italy	14	62
Kuhlmann-Platz, Riesling, Alsace, France	12	56
Joseph Drouhin Mâcon, Chardonnay Burgundy, France	14	62
Whitehaven, Sauvignon Blanc Marlborough, New Zealand	15	68
Red Wine	5 oz	Bottle
Ara Pathway, Pinot Noir, Marlborough, New Zealand	13	60
Culmina R&D, Meritage, Okanagan, Canada	21	93

STEEPED IN TRADITION

The Fairmont Banff Springs has been serving Afternoon Tea for over 125 years. Guests from around the world have experienced Afternoon Tea precisely how Anna, Duchess of Bedford intended it to be when she first invited her guests for tea and scones. Over the years our pastry chefs have perfected scones, shortbread and other delicacies to truly delight the senses.

The selection of teas available has been sourced throughout the world. Darjeeling, Assam, Sri Lanka, China and Kenya are regions which continue to provide the world's most refined teas which we are delighted to serve. We are proud to present a menu, steeped in tradition, designed to create the most memorable of Fairmont experiences. Never forget, the most essential ingredient to Afternoon Tea is good conversation.

Pinkies Up!

