



Steeped in tradition, The Fairmont Banff Springs has been serving Afternoon Tea for over 125 years as Anna, Duchess of Bedford, intended it to be when she first invited her guests for tea and scones.

We offer a selection of refined teas from around the world along with an inspired menu that brings local ingredients and Canadian favourites to the traditional afternoon experience.

Over the years our pastry chefs have perfected scones, shortbread and other delicacies to truly delight the senses. Never forget, the most essential ingredient to Afternoon Tea is good conversation.

LOT 35 TEA BLENDS

BLACK**1907 Orange Pekoe**

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

Creamy Earl Grey

A remarkably heady earl grey tempered with wickedly delicious cream flavour. One cup is not enough.

Imperial Breakfast

The perfect breakfast tea with burgundy depth and malt highlights. Bold and robust with a bright golden cup.

Liza Hill Darjeeling

A delicate cup with a distinctive 'muscatel' grape character. Hints of currant create an almost wine like taste.

OOLONG**Goddess Oolong**

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

GREEN**Kyushu Japan Sencha**

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

WHITE**Ontario Icewine**

Alive with riesling and berry notes. Finishes with a silky white tea smoothness.

HERBAL**Bella Coola Punch**

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

Egyptian Camomile

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

Flora's Berry Garden

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

Market Fresh

Summer in a cup. Sweet watermelon notes are complimented with mellow accents of cucumber and gazpacho. Stunningly delicious.

Oregon Mint

Cool, pungent and lively. Immensely captivating. The pedigree of the world's best mint.

Joie de Provence

An enchanting herbal rooibos tea. Fruity ripe berry notes balanced with mild lavender.

Jet Lag

Opens with delicious mint highlights, finishes with piquant recharging ginger notes.

CHAI**Masala Chai**

Rich with deep mouth feel. Opens with light ginger heat and finishes on a savory cardamom note.



RESERVE LOT 35 TEA BLENDS

Dream Doves Silver Needle 8

A white tea with body, light butter highlights with honey and white flower notes. Only grown in April.

Golden Yunnan Hills 6

Superb early season Yunnan black tea. Opens with oak highlights and finishes like a mild peaty speyside.

Madame Butterfly 9

Only grown 3 weeks per year, succulent new spring tea infused 7 consecutive nights with new jasmine buds. Smooth and ethereal jasmine.

KINGS & QUEENS OF THE CASTLE

Bella Coola Punch

Orange notes and highlights of velvety sweet pineapple.

Flora's Berry Garden

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



TRADITIONAL AFTERNOON TEA

64 PER PERSON

VICTORIAN SCONES

plain and raisin scones + Devonshire cream +
house made strawberry - rose preserves



COLD SMOKED SALMON

lemon- dill madeleine + fennel pollen cream cheese + crispy capers

MANS FARM EGG SALAD

onion brioche + black truffle + chive

WALDORF SALAD

tomato and champagne bread + chicken salad + grapes + celery +
candied walnuts

BENCHMARK ROAST BEEF

AAA Alberta beef + horseradish cream + watercress +
caraway bannock

CUCUMBER

herb & garlic cheese spread + sliced cucumber + pea tendrils +
pain de mie



NANAIMO OPERA CAKE

coconut wafer + coconut + custard buttercream + chocolate ganache

PEAR AND ALMOND TART

pear + almond cake + oatmeal crumble

PARIS BREST

lemon + strawberry

MACARONS

chocolate dipped

*Nut free, vegetarian/vegan and dairy free afternoon tea menus to be
pre-ordered 24-hours prior to arriving.*

Please note nut and wheat products are used on the premises.



CANADIAN AFTERNOON TEA

74 PER PERSON

VICTORIAN SCONES

plain and raisin scones + Devonshire cream +
house made strawberry - rose preserves



NOVA SCOTIA COLD SMOKED SALMON

lemon- dill madeleine + fennel pollen cream cheese + crispy capers

MANS FARM EGG SALAD

onion brioche + black truffle + chive

RIDGE VALLEY CHICKEN

tomato and champagne bread + curried chicken salad + sultanas +
sunflower sprouts

ELK CARPACCIO

roasted garlic aioli + pickled shallots +
puffed wild rice + caraway bannock

RED HAT FARMS CUCUMBER

herb & garlic cheese spread + sliced cucumber + pea tendrils +
pain de mie

TOFINO TUNA

pickled mushrooms + roasted red pepper hummus
+ charcoal barquette



NANAIMO OPERA CAKE

coconut wafer + coconut + custard buttercream + chocolate ganache

PEAR AND ALMOND TART

pear + almond cake + oatmeal crumble

PARIS BREST

lemon + strawberry

MACARONS

chocolate dipped

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JUNIOR AFTERNOON TEA

38 PER CHILD Available to children 12 and under

FLORA'S BERRY GARDEN

full flavoured with deep berry notes. The cup is burgundy red providing strength & character (herbal).

BELLA COOLA PUNCH

Orange notes and highlights of velvety sweet pineapple.



MANS FARM EGG SALAD

brioche

AB&J

malt and cereal bread + almond butter and strawberry jam

HAM AND CHEESE

house cured ham + swiss cheese + dijonnaise

CUCUMBER DILL

cream cheese + sliced cucumber + pain de mie



MACARON

CRISPY CEREAL TREAT

CHOCOLATE BROWNIE

BIRTHDAY CAKE CUPCAKE

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