ROYAL YORK AFTERNOON TEA

AFTERNOON TEA  59
Per person, exclusive of taxes and gratuities. For groups of up to 50 guests. $120 labour fee for groups less than 20 guests.

WARM SCONES
Whipped Cream | Local Butter | Last Summer Berry Compote

SAVOURY
Smoked Steelhead Gravlax
Seeded Rye | Suèdoise Sauce | Watercress

Sage Derby Cheese
Tomato Chutney | Seed Mustard

Coronation Chicken Salad
Apricots | Curried Mayonnaise | Croissant

Shaved Roast Beef
Golden Beetroot & Fresh Horseradish
Crème Fraîche | Corn Muffin

Jam Toonies
Concord Grape Jelly | Brioche

SWEET
Royal York 1929 Coconut Macaroons
Brown Butter Madeleines
Fairy Cake
Orange Sponge | Raspberry Jam | Coconut
Honey Shortbread
Candied Orange | Lavender Sugar
Trifle Tartlets
Vanilla Bean Custard | Raspberry Jam | Crème

OPTIONAL ENHANCEMENTS
Per bottle, exclusive of taxes and gratuities.

Champagne and Sparkling Wine

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Per Bottle</th>
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<tbody>
<tr>
<td>Angels Gate, Fairmont Private Label Sparkling, Niagara</td>
<td>56</td>
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<tr>
<td>Ruffino, Prosecco, Italy</td>
<td>66</td>
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<tr>
<td>Tenuta Santome Extra Dry Prosecco, Veneto, Italy</td>
<td>75</td>
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<tr>
<td>Chandon Brut, Napa Valley, California, USA</td>
<td>90</td>
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<tr>
<td>Moët &amp; Chandon, Brut Impérial, Champagne, France</td>
<td>165</td>
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<tr>
<td>Veuve Clicquo Brut, Champagne, France</td>
<td>170</td>
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<tr>
<td>Dom Pérignon, Champagne, France</td>
<td>450</td>
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</tbody>
</table>

Mimosa
12 Each

For more information please contact our Sales and Catering office.
416 368 2511 extension 2657 or visit our website at fairmont.com/royal-york
LOT 35 LOOSE LEAF TEA SELECTIONS
Pre-Selected Choice of 2 of the Following

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

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

Ontario Icewine
Alive with Riesling and berry notes. Finishes with a silky white tea smoothness.

Oolong Sweet Watermelon
A bright and sparkling yellowish cup boasts flavours of Fujian Oolong, ripe and juicy watermelon and subtle notes of papaya and plum.

Jasmine Gold Dragon Organic
Midnight harvested jasmine flowers offer an expansive floral character to delicate early spring green tea.

Grand Bazaar Spice
An excellent spicy chai-like tea. Tending cinnamon hot with mysterious sweet anise and fruit notes.

1907 Orange Pekoe
Bright, brisk and lively with excellent flavour. Speaks to its pedigree of seasonal tea from Sri Lanka and Kenya.

Niagara Peach
Lush peach notes with sweet overtones. Superb quality green tea dotted with jasmine petals comes alive with one of the world’s favorite flavours.

Blueberry Rooibos
Sprightly fresh fruit character that conjures memories of tiny flavorful blueberries. The aroma portends a wonderful taste experience.

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

Egyptian Chamomile Organic (Decaffeinated)
Delightfully aromatic with an expressive wild apple-like character. Pale cup.

Please confirm availability of teas with your Catering Manager.

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