



THE HOTEL  
SASKATCHEWAN

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## AFTERNOON TEA

### TO START

lemon olive oil and basil macerated strawberries with honey chantilly cream

### PETITE SANDWICHES

cucumber & pickled radish with cream cheese  
chicken salad tartine on a croissant  
cured trout tartine with pickled shallots and lemon caper aioli

### FRESHLY BAKED SCONES

honey thyme butter

### PASTRIES

chocolate dipped strawberry  
mini french macarons  
lemon meringue tart  
chocolate truffilicious cake  
chocolate eclairs with honey chantilly cream

### SELECTION OF LOOSE LEAF TEAS

Hotel Saskatchewan Blend – a combination of strawberry-lemon  
Moroccan Madness – full body with a hint of peppermint  
Japanese Sencha Green – traditional Japanese green tea  
Berry Berry – blend of red and black currents  
Canadian Maple – blend of black tea and maple  
Monks Blend – a combination of vanilla and grenadine

**\$34**

### SPARKLING AFTERNOON TEA

Freixenet Cordon Negro

**\$42**

**RESERVATIONS: 306-337-4311**

THE HOTEL SASKATCHEWAN, 2125 VICTORIA AVE. REGINA SK.

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# P R I N C E & P R I N C E S S T E A

FOR CHILDREN 12 YEARS AND YOUNGER

## TO START

strawberries & chantilly cream

## PETITE SANDWICHES

cucumber & cream cheese

roast turkey

ham & cheddar cheese

peanut butter & jam

## DAINTIES

chocolate dipped strawberries

chocolate trufflicious cake

macaroons

s'mores éclair

## CHOICE OF BEVERAGE

shirley temple

or

hot chocolate & mini marshmallows

**\$21**

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# LADIES & GENTLEMEN TEA

A TWIST ON THE GREAT BRITISH AFTERNOON TRADITION - LADIES & GENTLEMEN TEA INCLUDES A SELECTION OF DELICIOUS SAVOURY AND SWEET CULINARY DELIGHTS, ALONG WITH WHISKEY PARINGS

## CHARCUTERIE

cured meats  
rosemary sea salt almonds,  
Gravelbourg mustard  
house pickles  
Solo Italia baguette

**CANADIAN CLUB 12 YR. WHISKY - SOFT SPICE, CARAMEL**

## PETITE TOASTIES

cured trout with pickled shallots & lemon caper aioli  
prosciutto & almond parsley pesto  
Madagascar Green peppercorn cheddar, onion & bacon jam grilled cheese

**GEROGE DICKEL TENNESSEE - MAPLE, BUTTER, SMOKE**

## PASTRIES

mini crème brulee with whiskey cherries  
chocolate cremeux tart  
french macaron

**ELIJAH CRAIG 12YR. KENTUCKY BOURBON - CITRUS, RUM BUTTER, APRICOT**

**\$42**

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