



THE HOTEL
SASKATCHEWAN

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.

WWW.HOTELSASKATCHEWAN.CA



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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THE HOTEL
SASKATCHEWAN

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

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