

Afternoon Tea

AT THE EL

An English Tradition

AFTERNOON TEA - \$49

Gluten-free option available

CHILDREN'S TEA - \$29

For guests under 12 years old

SPARKLING TEA - \$64

Includes a glass of Summerhill Cipes Brut

CHAMPAGNE TEA FOR TWO - \$179

Includes a 375ml bottle of Veuve Clicquot

FINGER SANDWICHES

Smoked Salmon on Rye

With cucumbers & dill cream cheese

Egg Salad

On a mini croissant

Ham & Leek Mini Quiche

Topped with salted sour cream & chives

Warm Blini

With housemade crème fraîche, northern divine caviar, capers

SCONES

Served with clotted cream and a selection of housemade jams

Blueberry & Orange Zest

Jalapeño & Cheddar Cheese

SWEETS & PASTRIES

Red Wine Poached Plum Financier

Sour Cherry Macaron

Bourbon Cream Chocolate Square

Mascarpone Lemon Cream Puff



ELDORADO
RESORT

Beverages



METZ ORGANIC LUXURY LOOSE LEAF TEA

Jasmine Gold Dragon

Bright & exquisite

Orange Pekoe

Malty with hints of oak

Cascade Peppermint

Pungent mint flavour

Kyoto Cherry Rose

Sweet & floral green tea

Cream Earl Grey

Creamy notes

Turmeric Ginger Peach

Juicy with a spicy snap

Strawberry Kiwi & Berry Berry teas available for children

Specialty coffees available upon request for \$5



WINE, SPARKLING & CHAMPAGNE

Hotel Eldorado Heirloom White \$10 (5oz) / \$13 (9oz)

Hotel Eldorado Heirloom Red \$10 (5oz) / \$13 (9oz)

Regatta Rose \$14 (6oz) / \$21 (9oz)

Summerhill Cipes Brut ~ Kelowna, BC \$19 (5oz) / \$75 (750ml)

Veuve Clicquot Brut ~ Champagne, France \$155 (750ml)



ELDORADO
RESORT

Vegetarian Tea

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CHAMPAGNE TEA FOR TWO - \$179

Includes a 375ml bottle of Veuve Clicquot

FINGER SANDWICHES

Open Faced Okanagan Chèvre

With toasted walnuts & warm fig jelly on marble rye

BC Hot House Tomato & Hummus

On housemade sourdough

Roasted Vegetable on Focaccia

With vegan basil mayo

English Cucumber

With Okanagan goat cheese & tarragon on toasted brioche

SCONES

Served with clotted cream and a selection of housemade jams

Blueberry & Orange Zest

Jalapeño & Cheddar Cheese

SWEETS & PASTRIES

Red Wine Poached Plum Financier

Sour Cherry Macaron

Bourbon Cream Chocolate Square

Mascarpone Lemon Cream Puff



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