

Heritage Afternoon Tea

AFTERNOON TEA - \$43

Gluten-free option available - add \$5

CHAMPAGNE TEA - \$65

Includes a glass of Veuve Clicquot

FINGER SANDWICHES

Wild Pacific Salmon on Marble Rye

With crème fraîche & fennel marmalade

Chicken Jubilee

Curry, peaches, mayonnaise, on French baguette

Ham & Leek Mini Quiche

Topped with salted sour cream & chives

Warm Blini

With housemade crème fraîche, northern divine caviar, capers

SCONES

Served with whipped mascarpone and a selection of local, farm-made jams

Blueberry & Orange Zest

Buttermilk Raisin

SWEETS & PASTRIES

Red Wine Poached Plum Financier

Roasted Pistachio Macaron

Chocolate Espresso Tart

Raspberry Cheesecake



ELDORADO
RESORT

Vegetarian Afternoon Tea

AFTERNOON TEA - \$43

Gluten-free option available - add \$5

CHAMPAGNE TEA - \$65

Includes a glass 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 whipped mascarpone and a selection of local, farm-made jams

Blueberry & Orange Zest

Buttermilk Raisin

SWEETS & PASTRIES

Red Wine Poached Plum Financier

Roasted Pistachio Macaron

Chocolate Espresso Tart

Raspberry Cheesecake



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Beverages



METZ ORGANIC LUXURY TEA

Japan Sencha Mikado

Classic green tea

Cascade Peppermint

Pungent

Decaf English Breakfast

Full bodied & malty

Blue Nile Chamomile

Soothing & restful

Cream Earl Grey

Creamy notes

**Specialty coffees available upon request \$5*



WINE, SPARKLING & CHAMPAGNE

Hotel Eldorado Heirloom White \$9 (6oz) / \$12 (9oz)

Hotel Eldorado Heirloom Red \$9 (6oz) / \$12 (9oz)

Mt. Boucherie Rosé \$12 (6oz) / \$18 (9oz)

Summerhill ~ Cipes Brut ~ Upper Mission, BC \$15 (5oz) / \$60 (750ml)

Veuve Clicquot ~ Brut ~ Champagne, France \$165 (750ml)



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