

Private Tea Party
\$35 / person – inclusive of tax & gratuity

Private teas of 10 or fewer attendees (where everyone in the party has full mobility & can climb the stairs) can be held 7 days a week, between 12–5pm Mon – Sat or 12–2pm Sun.

If you wish to be in the dining room, you are welcome to sit in front or back rooms, 3–5pm Mon – Sat

For teas of 11 – 12 attendees, the back dining room is available 3–5pm Mon – Fri

For teas of 13 – 20, the front dining room is available 3–4pm Mon – Thurs

For larger groups, we offer the full first floor on Sunday 3:30–5:30/6pm or Mon – Wed from 4–6/6:30.

A private party tea consists of the following:

A selection of one of our 50+ loose-leaf teas:

- > Black
- > Green
- > White
- > Artisan hand-tied
- > Herbal tisanes
- > Blends

Each guest may have his/her own pot & the tea will flow throughout the event.

Often for summer teas, we offer iced tea as well, at the discretion of the host.

There are 3 food courses:

1. A selection of tea sandwiches (4 varieties selected from these choices: total 6 sandwiches / person)
 - a. Pate
 - b. Salmon
 - c. Chicken salad
 - d. Curried chicken salad
 - e. Egg salad
 - f. Tuna salad
 - g. Cucumber
 - h. Cucumber & mint
 - i. Watercress (when we can obtain it in excellent freshness)
 - j. Goat's Cheese with watercress
 - k. Apple and cheddar
 - l. Carrot & raisin
 - m. Spring radish
2. A scone, served with a large dollop of clotted cream & berry jam
3. A selection of miniature “sweet treats”; all made in-house by our pastry chef. He will make 3 varieties & there will be 1 of each for all attendees. Samples of items he makes:
 - a. Cheesecakes
 - b. Tarts: fruit, lemon, chocolate
 - c. Cream puff
 - d. Linzer cookies
 - e. Madelines
 - f. Praline cake