



WEDGEWOOD
HOTEL & SPA



Afternoon Tea

Discover the royal tradition of high tea by indulging in an irresistible assortment of hand-crafted delicacies at the Wedgewood Hotel.

Saturday & Sunday | First Seating at 2:00 pm & Second Seating at 2:30 pm
Two Hour Seating Time | Exclusively in our Dining Room

BACCHUS

restaurant & lounge

Traditional Afternoon Tea

FINELY CUT GOURMET SANDWICHES

Triple Decker English Cucumber & Cream Cheese on Multigrain (V)
Classic Egg & Arugula Salad on Brioche (V)
Smoked Salmon with Local Salmon Caviar, Dill Butter, Pickled Red Onion on Russian Rye
Shrimp & Avocado with Marie Rose Sauce on Tomato Bread
Coronation Chicken Tartine on Sourdough Toast
Flax Crusted Profiterole with Foie Gras Parfait & Cassis Gel

PASTRIES & SWEETS

Caramelia Dipped Eclairs with Earl Grey Pastry Cream (V)
Yuzu Lemongrass Macarons (V)(G)
White Chocolate Panna Cotta, Macerated Berries (G)
Lemon Tartlet, Confit Orange Zest, Lime Marshmallow, Crisp Meringue (V)
Double Chocolate Tartlet with Toasted Hazelnut (V)
Passionfruit Joconde, Milk Chocolate Ganache, Mango Glaze (V)(G)
Matcha Butter Cream Roulade, Bergamot Jelly Toasted Almond Glaze (V)

SAVORY CAKES

Freshly Baked Scones (V)
with clotted cream, assorted preserves
Warm Toasted Crumpets (V)
with creamery butter

The Windsor Afternoon Tea

Taittinger, Champagne, France | \$38.00 (glass), \$165.00 (bottle)
Moët & Chandon 'Imperial' Brut | \$125.00 (half bottle), \$156.00 (bottle)
Prosecco DOCG Brut 'Asolo', Giusti | \$16.50 (glass), \$78.00 (bottle)
Ruffino, Prosecco Rosé, Tuscany, Italy | \$15.50 (glass), \$60.00 (bottle)
Kir Royale | \$16.00 (glass)

Executive Chef Montgomery Lau
(V) Vegetarian | (G) Gluten-Free



LOOSE LEAF TEA SELECTION

TRADITIONAL BLACK TEA BLENDS

CLASSIC ORANGE PEKOE

Aroma: Subtle
Palate: Medium-Bodied, Mature Character
Notes: High Energy, High Caffeine

LAVENDER EARL GREY

Aroma: Uplifting, Lingering Perfume
Palate: Strong, Spicy, Sweet Finish
Notes: High Energy, High Caffeine

ENGLISH BREAKFAST

Aroma: Sweet & Biscuity
Palate: Elegant, Refined Smoothness
Notes: High Energy, High Caffeine

THUNDERBOLT DARJEELING

Aroma: Green, Pungent
Palate: Full-Bodied & Clean
Notes: High Energy, High Caffeine, India Estate

SCENTED GREEN TEAS

ORGANIC PEAR GREEN TEA

Aroma: Sweetly Intoxicating
Palate: Delicate with a Whisper of Pear
Notes: High Antioxidants, Low Caffeine

APPLE PIE BLEND

Aroma: Succulent Apples, Cinnamon
Palate: Warm, Supple, Hint of Spice
Notes: High Antioxidants, Low Caffeine

ORGANIC WILD STRAWBERRY

Aroma: Ripe, Fruity, Seductive Aroma
Palate: Sweet, Fresh
Notes: High Antioxidants, Low Caffeine

HERBAL INFUSIONS

ORGANIC CHAMOMILE FLOWER

Aroma: Soft, Musty
Palate: Smooth, Apple-Like
Notes: High Health, Caffeine-Free

LEMON VERBENA BLEND

Aroma: Refreshing Lemon
Palate: Light, Sweet, Full Citrus Finish
Notes: High Health, Caffeine-Free

DECAFFEINATED ENGLISH BREAKFAST

Aroma: Rich & Biscuity
Palate: Full-Bodied & Clean
Notes: Medium Antioxidants, Caffeine-Free

ORGANIC PEPPERMINT LEAVES

Aroma: Cool
Palate: Minty, Sweet
Notes: High Health, Caffeine-Free



Bacchus Restaurant & Lounge

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