

AFTERNOON TEA HISTORY

The storied tradition of afternoon tea began in 1840 in England when the seventh Duchess of Bedford complained of “having that sinking feeling” around 4pm. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o’clock in the evening. So she began to order tea with bread, butter and cake to her room. Soon enough, she invited her friends to enjoy it with her. By the 1880s, afternoon tea had become a high fashion event served in the drawing room with silver teapots, fine linens, elegant teacups, and world-renowned teas

HIGH TEA OR AFTERNOON TEA ?

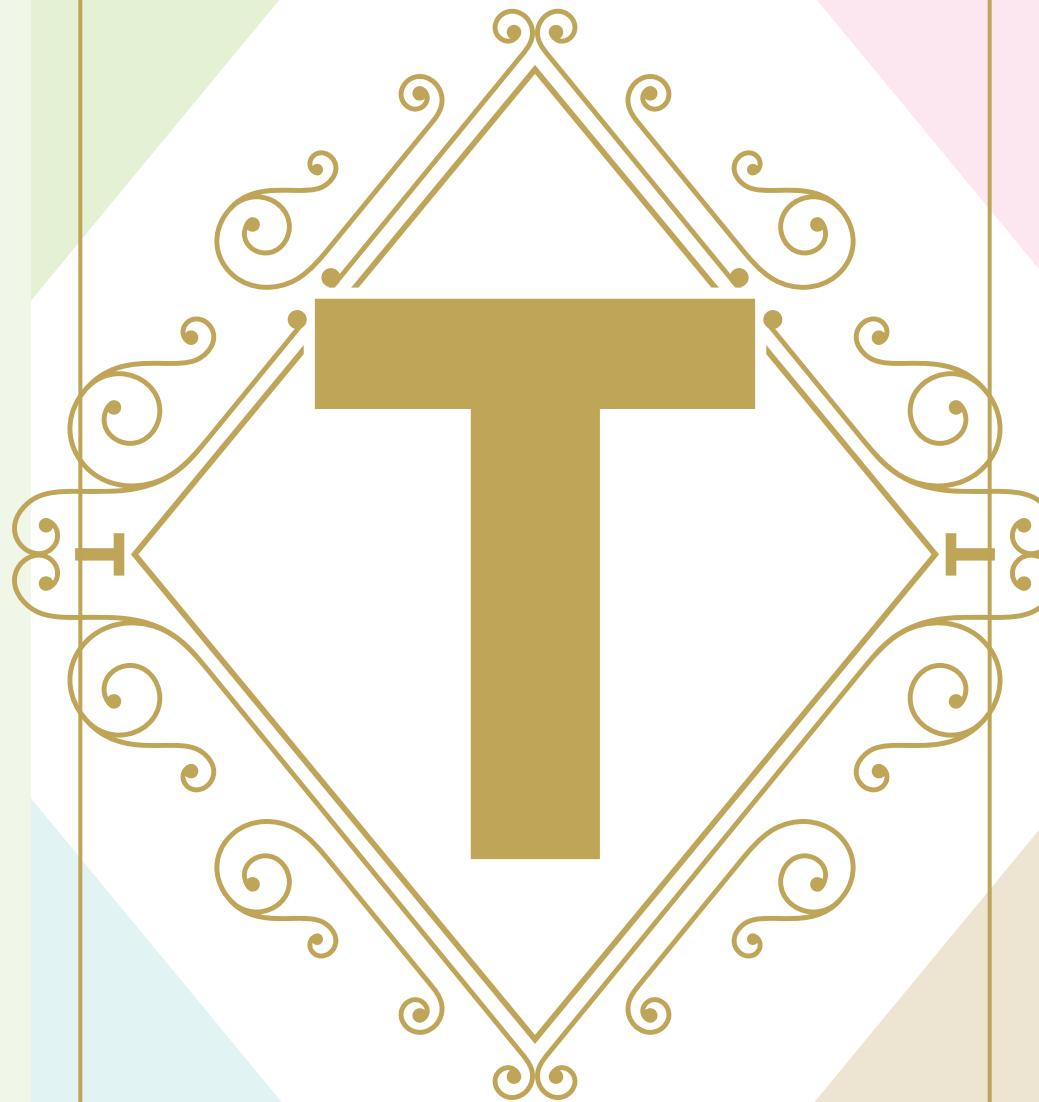
Afternoon Tea was initially developed as a private social event for ladies who climbed the echelons of society. It was only when Queen Victoria engaged in the Afternoon Tea ritual that it became a formal occasion on a larger scale, known as ‘tea receptions’.

High Tea originated during the Industrial Revolution for workers who returned home after a long hard day of physical labour. By that hour, tea was typically served with hot, hearty dishes. Now known as “supper” or “dinner”, this meal was often more filling and accompanied by a pot of strong tea.

The first tea shipment to arrive in Canada was imported by the Hudson’s Bay Company in 1716 and took more than a year to arrive!

Fairmont Le Château Frontenac prioritizes local sourcing and fish from sustainable fisheries. Our hotel does not use palm oil, artificial sweeteners, azocolourants, glutamates, antioxidants & paraben preservatives in any of its menus.

Our porcelain tea service has been custom-made for us to commemorate our 125th anniversary and is available here at the Fairmont store, along with all our teas.



PLACE
DUFFERIN

1. CREAMY EARL GREY

Black Tea | Sri Lanka, India, Kenya | Infusion: 4-5 min.

A remarkably heady earl grey tempered with wickedly delicious cream flavor. One cup is not enough.

2. IMPERIAL BREAKFAST

Black Tea | Sri Lanka, India, Kenya | Infusion: 4-5 min.

The perfect breakfast tea with burgundy depth and malt highlights. Bold and robust with a bright golden cup.

3. GRAND BAZAAR SPICE

Black Tea | Sri Lanka, India, Kenya | Infusion: 4-5 min.

A rich scent of cardamom and heady aroma of cloves and cinnamon have been captured in addition to chopped anise for a mild peppery finish and orange pieces for a touch of citrus.

4. KYUSHU JAPAN SENCHA

Green tea | Japan | Infusion: 2-3 min.

Spring harvest yields a deliciously vegetal green tea with buttery smoothness.

5. JASMIN GOLD DRAGON

Organic green tea | China | Infusion: 2-3 min.

Nighttime harvested jasmine flowers offer an extensive floral character to a delicate early spring green tea.

6. GODDESS ORGANIC OOLONG

Organic Oolong | China | Infusion: 4-5 min.

A distinctive light cup that has hints of orchid-like flavor. Excellent for quiet moments.

7. ONTARIO ICE WINE

White Tea | China | Infusion: 2-3 min.

Smooth and silky with light Riesling and berry notes. A mild astringent finish.

8. FLORA'S BERRY GARDEN

Organic Herbal Tea | Bulgaria, Greece, Egypt | Infusion: 6-7 min.

Full flavored with deep berry notes, Burgundy red providing strength and character.

9. ORGANIC EGYPTIAN CAMOMILE

Organic Herbal Tea | China, France, Egypt | Infusion: 2-3 min.

Delightfully aromatic with an expressive wild apple-like character, red cornflower petals for added visual appeal and to deepen the cup with intricate floral layers.

10. MARKET FRESH

Organic Tea | Canada, China, Egypt, Turkey | Infusion: 6-7 min.

Sweet watermelon notes are complimented with mellow accents of cucumber and gazpacho. Stunningly delicious a dazzling blend of dried fruits and vegetables

11. MADAME BUTTERFLY JASMINE + \$19

Green tea | China | Infusion: 2-3 min.

This tea has an incomparable jasmine character with a full flavored cup and a delightfully aromatic nose.

12. RISHEEHAT DARJEELING – ULTRA 1ST FLUSH (FTGFOP1) + \$16

Darjeeling | India | Infusion: 3-4 min.

Lightly astringent with classic Darjeeling champagne notes.

UPON ARRIVAL...

Non-alcoholic Copenhagen Sparkling tea
Fruit temptation

TEA SERVICE

Selection of Lot 35 teas

TRADITIONAL SCONES

Served warm with jam and
housemade Devon cream

THE CLASSICS

Sandwiches and *amuse-bouches*
Served on a gourmet tower

SWEET DELIGHTS

Tasting of our pastry chef Joël Lahon's creations

BEFORE YOU LEAVE...

Le Château Frontenac signature *mignardises*

89

per adult

44

for children from
6 to 12 years old

THÉ ROYAL

Champagnes / glass 39

Wines

Wine list available upon request.

