

A Brief History of The Prince of Wales Hotel

Established in 1864, The Prince of Wales Hotel has long been a beloved landmark to both local residents and travelers from around the world. Proud of its long and glorious heritage, The Prince of Wales Hotel continues to maintain the tradition and luxury of a bygone era.

Known by several different names, including "Long's Hotel", "The Arcade Hotel" and "The Niagara House", the name "The Prince of Wales Hotel" was chosen in honour of the 1901 visit to Niagara-on-the-Lake of the Duke and Duchess of York, who were later crowned King George V and Queen Mary.

In 1998 The Prince of Wales Hotel was closed for the first time in its history, as we embarked on a monumental journey to restore this exceptional building to a state of grandeur and elegance. With the commitment and dedication of a talented team of architects, designers and artisans, The "New" Prince of Wales Hotel sets the standards of exceptional service and hospitality excellence.

The Prince of Wales Hotel offers the finest in luxury accommodations, exquisite cuisine and gracious hospitality. Our Core Purpose is "Making People Feel at Home" through exceptional guest service and attention to the smallest detail. Each of its 114 guest rooms, as well as its Lobby, meeting rooms, Spa, Restaurant, Lounge and Drawing Room are individually decorated to reflect its rich Victorian heritage. Our team of hospitality professionals at The Prince of Wales Hotel warmly welcome you to experience our charm and grace.

The History of Afternoon Tea

"To Share Tea is to Share Goodwill"

...Dorothea Johnson

In 1840, Anna, The Duchess of Bedford, grew tired of the long interval between lunch and dinner and began to request a tray of tea, cake, bread and butter to be brought to her room at 4:00 p.m every day. She began to invite her friends for the occasion and twenty years later, the word had spread throughout society and ladies were visiting each other for "Afternoon Tea".

When Edward VII ascended the throne of Great Britain, Afternoon Tea had developed into an elaborate ritual with specialized serving dishes, an ever increasingly sumptuous menu and gowns specifically created for the event.

Today, Afternoon Tea has reappeared as a soothing and elegant occasion where one can relax in beautiful surroundings and enjoy delicate sandwiches, succulent pastries and exquisite teas. Businessmen are inviting guests to Afternoon Tea as an alternative to meeting over lunch or dinner.

For whatever reason you have joined us in the Drawing Room, whether to meet with friends, to share peace and happiness, to relax or to discuss important matters, we at The Prince of Wales Hotel, warmly welcome you to "our home".

Afternoon Tea in The Drawing Room

12:00 p.m. to 6:00 p.m. Daily

Traditional Afternoon Tea

\$32.00
per person

Sandwiches ~ Four Selections of Sandwiches, prepared on Housemade Breads
Pastries ~ Four Selections Designed by our Pastry Chef
Scones ~ With Plump Jasmine Tea Infused Sultanas
Accompanied by Greaves Strawberry Jam, Clotted Cream & Butter

Prince of Wales Tea

\$39.00

Traditional Afternoon Tea served with a selection of Canadian Cheeses

Royal Tea

\$40.00

Traditional Afternoon Tea served with a glass of sparkling wine, Kir Royale or Mimosa

Monarch Tea

\$45.00

Traditional Afternoon Tea served with a selection of Canadian Cheeses
and a glass of sparkling wine, Kir Royale or Mimosa

Little Prince Tea

for our guests 12 years of age and younger

\$17.00

Served with 2 selections of sandwiches, a scone and housemade cookies

A Selection of Canadian Cheeses

\$17.00

All Servings Include Tea or Coffee

Minimum Guest Charge of \$10.00

Prices Do Not Include Taxes & Gratuities

The History of Tea Drinking

The Chinese were drinking tea before recorded time and kept this delightful pleasure to themselves until the middle of the sixteenth century when Portugese traders brought a few pounds home from the Far East. As it was exceedingly expensive, the beverage was only to be enjoyed by royalty and aristocracy.

Tea first reached England's shores in 1650 and was sold as a medicinal draught. However, when Charles II of Great Britain married the Portuguese Princess Catherine in 1660, a portion of her dowry was a large chest of tea. From that moment, tea drinking was all the rage at court. Tea was so valuable at this time that it was kept in a caddy with a secure lock.

By the 1700's tea drinking was the national passion of England. It was still extremely expensive, and often tea was brewed three times from the same leaves, first for the master's family, secondly for the servants and thirdly for the buyer at the kitchen door! The British government realized the revenue potential from the taxation of tea and this practice kept the price inordinately high. Students of history will remember the role that this played in Great Britain's loss of the Thirteen Colonies. Initially, tea was brewed in silver pots and drunk from porcelain cups. Beautifully decorated, fine paste porcelain tea pots made their appearance around 1750.

During the Victorian Era, black tea was found growing wild in India and was imported in enormous quantities becoming abundantly available throughout the land. Today, tea is a popular beverage all over the world and with the amazing variety and quality of teas available, you may enjoy your personal preference.

White Teas

Vanilla Blueberry

China White Tea from Anhui Province, delicate unbroken leaf and bud sets blended with dried blueberries, cranberries, honeybush and honey granules with bio-dynamic Vanilla and cold pressed southern Italian Lemon oil.

Herbal Teas (Naturally Caffeine Free)

Deep Green Embrace

Designed to embrace, relax, soothe, comfort, fix and inspire you. Organic: Mint, Lemongrass, Raspberry Leaf, Cardamom, Clove, a speck of Black Pepper, and (non-organic) Rose Petals.

Wild Mountain Honeybush Masala Chai

Wild-grown in the mountains of South Africa, Honeybush has a natural honey and cherry-like taste. Exciting and invigorating with forest-grown organic Ceylon Cinnamon, Cardamom, Cloves, a speck of Black Pepper, and organic Vanilla.

Fruit Tea - our monthly "child friendly" selection

Tea Terminology

1. **"Orthodox"** tea manufacturing is the traditional method of gently rolling the leaf to rupture the outside cells, releasing the juices and initiating the fermentation process, while maintaining the delicate flavours inherent in the leaf.
2. The top **"Two Leaves and a Bud"**, leaving the coarser leaves behind, is the proper traditional plucking standard for fine tea.
3. Tea bushes **"Flush"** (send out new shoots) every 6-7 weeks, resting in between. When the weather is just right, the Tea is just right!

The Drawing Room

Beverages

Sparkling Wine

Codorniu Brut, Spain
Kir Royale Mimosa

\$8.50 per glass
\$8.50 per glass

Champagne

Black Label Brut, Lanson, Reims, France

\$19.95 per glass

Ice Wine

Riesling Ice Wine 2004 Henry of Pelham V.Q.A.

\$9.95 (1oz. Serving)

Port

Taylor Fladgate L.B.V. 1999
Taylor Fladgate 20 Year Old Tawny

\$7.95 (2oz. Serving)
\$17.25 (2oz. Serving)

Sherry

Harvey's Bristol Cream
Tio Pepe Gonzalez Byass

\$6.50 (2oz. Serving)
\$6.25 (2oz. Serving)

Please inquire about our selection of loose leaf teas which you can purchase for gift giving and home enjoyment.

The Drawing Room

Specially Selected Whole Leaf Organic Teas

The Finest, Freshest, Fragrant Teas and Herbals.

Black Teas

Himalayan Vintage

The benchmark of all Himalayan "orthodox" tea production - well graded, delicate "two leaves and a bud" whole leaf grade from the "vintage" "flushes" of mid March, early June, and mid November. Flowery and Pungent.

Himalayan Vintage - Earl Grey

With organic cold-pressed Italian Bergamot Oil (a rare variety of Citrus).

Himalayan Vintage - Red Roses

With Rose Petals

Golden Tippy Assam

Also manufactured by the traditional, elegant, "orthodox" method in mid-summer and late Fall. Has the rich, malty character of the lower elevation-grown, large and dark-leafed Assam variety native to the Assam Valley on the banks of the mighty Brahmaputra River in North-East India. Whole leaf grade showing vintage seasonal tips; goes well with milk.

Classic Ceylon - Vanilla

With organic Vanilla and a touch of Maple Sugar.

Classic Ceylon Orange Pekoe

The higher elevations of the Uva region in the west up-country of Ceylon (Sri Lanka) produce the best teas of the island in the early Fall season. This Assam varietal (all Ceylon teas are Assam varietals), grown at altitude nearer the equator, makes a malty and fruity cuppa, and stands on its own or goes well with lemon or milk.

Green Teas

Himalayan Green - Kashmir Style

Half of Himalayan tea is produced during the Monsoon rains of late June til the end of September, when the moisture-heavy leaf is very well suited to being made into Green Tea. Leaves are immediately steamed and baked after rolling to prevent the fermentation otherwise left to occur in creating Black Teas. This smooth and flowery whole leaf grade is delightfully refreshing, particularly as they enjoy it in the Vale of Kashmir (India), adding forest-grown organic Ceylon Cinnamon, Cardamom, Cloves, a speck of Black Pepper, and the little known, yet world's best Kashmir Saffron.

China Green Jasmine

China green tea repeatedly layered with Jasmine blossoms which are removed after imparting their scent and flavour to the tea.