



The Prince of Wales Hotel & Spa

The Drawing Room

“Drink your tea slowly and reverently, as if it is the axis on which the world earth revolves - slowly, evenly, without rushing toward the future. Live the actual moment. Only this moment is life.”

~ Thich Nhat Hanh



The Prince of Wales Hotel & Spa

A Brief History of the Prince of Wales Hotel

“In my own hands I hold a bowl of tea; I see all of nature represented in its green color. Closing my eyes, I find green mountains and pure water within my own heart. Silently sitting alone and drinking tea, I feel these become a part of me.”

~ Sen Soshitsu, Urasenke Tea Master XIV, Urasenke School of Japanese Tea Ceremony

Established in 1864, the Prince of Wales 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 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” 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 was closed for the first time in its history, as a monumental journey was embarked on to restore this exceptional building to a state of grandeur and elegance. With the commitment and

dedication of a world class talented team of architects, designers and artisans, the “new” Prince of Wales sets the standards of exceptional service and hospitality excellence.

The Prince of Wales offers the finest in luxury accommodations, exquisite cuisine and gracious hospitality. Our core purpose is to exceed all our guests’ expectations through exceptional guest service and attention to the smallest detail. Each of the hotel’s 110 guest rooms, as well as its Lobby, meeting rooms, Secret Garden Spa, Escabèche Restaurant, Churchill Lounge and The Drawing Room, are individually decorated to reflect its rich Victorian heritage. Our team of hospitality professionals at the Prince of Wales, warmly welcome you to experience our charm and grace and elegance.



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The History of Afternoon Tea

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

~ Henry James, The Portrait of a Lady

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 pm 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”.



The Prince of Wales Hotel & Spa

The Prince of Wales is proud to have curated this fine selection of teas by Toronto-based Sloane Fine Tea Merchants and Whole World Trade for your enjoyment.



& Whole World Trade

Directed by Canada's first Dually Certified Tea Sommelier, each Sloane tea individually sourced and selected based on the most stringent of standards and is blended and packaged locally by Sloane's own team of tea sommeliers trained in perfumery. Whole World Trade's same dedication as a purveyor of the finest with a passion for quality has garnered them with this same reputation of excellence.

Black Teas

***Darjeeling 2nd Flush:** *As the "champagne of tea" this award-winning Jungpana Estate exclusive possesses a classic muscatel profile with a stunningly refined finish.*

Earl Grey Classic: *Ceylon and Assam black tea robustly perfumed with a double dose of oil of Italian bergamot, creating a smooth bodied infusion with a classic citrus character.*

Heavenly Cream: *A beautiful long-leaf Ceylon and Assam black tea blended with a base note of oil of Italian bergamot and finished with a top note of creamy vanilla.*

Himalyan Vintage Roses: *This certified Organic & Fair Trade tea is a high mountain black tea from the Himalayas and is blended with organic rose petals.*

Palace Chai: *A regal blend of golden Assam tea, blended and enrobed in a rich aroma of Jaipur roses and whole green cardamom for a full-bodied and floral infusion.*

***Queen Of The Hill:** *Fine plucking results in the golden leaves, robust character and bodied finish of this regal tea grown on a lush hill station in Assam.*

Signature Black: *A beautifully bodied Assam tea from India's steamy Brahmaputra Valley blended with the delicate sweetness of a Darjeeling, this signature blend provides for a robust character that is both complex and classic, making it the perfect breakfast tea.*

***Only Available with the \$8 Premium Reserve Upgrade**

***Curated as part of our Estate Reserve Collection - Supplement Applies.**

Please ask your server to view this exclusive offering.



The Prince of Wales Hotel & Spa

Green Teas

Jasmine Snow Dragon: *An artisan hand-rolled green tea scented with seven times its weight in freshly plucked jasmine blossoms for a fragrant and delicately bodied infusion.*

Grand Gen Mai Cha: *Japanese "Sencha" green tea is gently steamed to "fix" the leaves and preserve their original green colour before being rolled and dried into a flat needle shape. The leaves are then blended with toasted brown rice, creating a warming and nutty infusion.*

Tropical Green: *Japanese "Sencha" green tea blended with the tropical sweetness of papaya and pineapple for a light bodied infusion with a delicately sweet and fruity finish.*

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Oolong & White Teas

***Oolong Crème:** *This signature oolong from the Wuyi Mountains in China is said to have come about when the moon fell in love with a comet. The comet passed her by, as comets will do. The moon cried milky tears which chilled the tea fields, withering the leaves and giving them a delicate creaminess. This rich oolong tea is rolled into semi-balled form and opens into a beautiful long leaf when steeped.*

***Jasmine Pink Lemonade:** *Plucked only during a few short weeks in spring, this Bai Mu Dan white from the Fujian province of China, also known as "white peony", is blended with fine China green tea leaves. Paired with the delicate sweetness of fresh jasmine and an unforgettable pink grapefruit finish, this tea is superb. When steeped as an iced tea, it very simply transforms into a remarkably refreshing thirst-quencher.*

Peaches & Cream: *A delicate "White Peony" tea blended with the sweet succulence of "water honey peaches" and finished with a hint of vanilla for a truly creamy finish. you could pick them out and eat them. The warmth of lemongrass, ginseng, licorice root and other herbs provide balance and body, adding depth to this soothing tisane. Try it with honey when you're feeling under the weather for a spicy pick-me-up!*



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Herbal / Tisane Teas - Caffeine Free

Deep Green Embrace: *Known for its' healing and immune boosting properties, this all organic tea includes lemongrass, peppermint, rosebuds, raspberry leaf, cloves and spices. A refreshing and relaxing tisane with an unforgettable aroma and flavour. Fair trade and organic!*

Wild Mountain Honeybush Chai: *This certified Organic and Fair Trade Tea takes you away on an exotic journey with its' carefully crafted of Ceylon cinnamon, cardamom, cloves and black pepper, which mingle with honeybush and notes of cherry and vanilla for a smooth bodied and spiced infusion.*

Niagara Fields: *The beauty of Niagara's local flavours comes to life in this bespoke blend featuring Sovereign Coronation raisins, blueberries and lavender, blended with baby love roses and South-African red rooibos for a fine and floral finish.*

Ginger Twist: *A warm blend of lemongrass, mint, ginger, and delicious fruits. This tisane is bursting with flavour, and contains chunks of apple, papaya and citrus peel so large you could pick them out and eat them. The warmth of lemongrass, ginseng, licorice root and other herbs provide balance and body, adding depth to this soothing tisane. Try it with honey when you're feeling under the weather for a spicy pick-me-up!*

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The Drawing Room

Traditional Afternoon Tea.....\$36 / person

Finger Tea Sandwiches: *Chef's Selections of Gourmet Sandwiches, Prepared on Fresh Breads.*

Pastries: *Delicious Housemade Selections Designed by Our Pastry Chef.*

Housemade Scones: *Our Signature Scones are made with Plump, Jasmine Tea Infused Sultana Raisins and are accompanied by Strawberry Jam, Crème Fraîche & Butter.*

Prince of Wales Tea.....\$42 / person

Traditional Afternoon Tea Served with a Selection of Canadian Cheeses.

Royal Tea.....\$44 / person

Traditional Afternoon Tea Served with a Glass of Sparkling Wine, Kir Royale or Mimosa.

***Premium Reserve Collection Upgrade..... \$8 / person**

This premium upgrade provides the additional choice of one of four exclusive award winning Estate Reserve Teas in addition to imported French specialty gourmet handcrafted sugars.

Monarch Tea.....\$49 / person

Traditional Afternoon Tea Served with a Selection of Canadian Cheese & a Glass of Sparkling Wine, Kir Royale or Mimosa.

Little Prince/Princess Tea.....\$17 / person

For our guests 12 years of age & younger. Served with 2 Selections of Sandwiches, a Scone & Housemade Cookies.

Artisanal Cheese Sampler.....\$20

Selection of 4 Artisan Cheeses with House Made Fruit Compote.

Additional Pots of Tea.....\$6

All Servings Include Your Choice of Specially Selected Whole Leaf Organic & Fair Trade Tea or Fresh Ground Premium Coffee

*Minimum Guest Charge of \$12
Prices Do Not Include Tax or Gratuity*



The Prince of Wales Hotel & Spa

Dessert Wines & Specialty Coffees

Champagne & Sparkling Wines

| | |
|--|------------------------|
| Canadian Sparkling Wine..... | \$10 / glass |
| Contraband V.Q.A. Sparkling Rosé Wine..... | \$12 / glass |
| Niagara Kir Royale Mimosa..... | \$10 / glass |
| Drawing Room Signature Cocktail..... | \$14 / glass |
| Veuve Clicquot Brut..... | \$170 / bottle(750 ml) |
| Veuve Clicquot Reims..... | \$90 / bottle(375 ml) |
| Cuvée Rosé Brut..... | \$220 / bottle(750 ml) |

Dessert & Icewine (1oz serving)

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|---|------|
| Cave Spring Riesling “Indian Summer” 2015..... | \$8 |
| Southbrook Vidal Icewine 2006..... | \$12 |
| Reif Estate Vidal Icewine 2014..... | \$14 |
| Jackson Triggs Cabernet Franc Icewine 2014..... | \$16 |

Sherry (2oz serving)

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|--------------------------------------|-----|
| Harvey’s Bristol Cream (Spain)..... | \$7 |
| Tio Pepé Extra Dry Fino (Spain)..... | \$8 |

Wine (5oz or 9oz servings)

Please ask your server to see our list of wines .

Premium Import and Craft Domestic Beer (18oz Draught)

Please ask your server to see our list of beers.

Prices Do Not Include Tax or Gratuity



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*“If you are cold, tea will warm you;
if you are too heated, it will cool you.
If you are depressed, it will cheer you;
If you are excited, it will calm you.”*

~ William Ewart Gladstone

Tea Compliments - Crystallized Flowers

***Rococo Roses:** *Direct from the South of France, our hand-crafted, crystallized baby love roses are edible works of art that are sure to delight the palate and impart a most delicate floral sweetness.*

***Sweet Violettas:** *Another sweet secret from France featuring whole violet flowers hand-crafted into a stunning sugar with a most elusive violet linger. A delightful complement to be enjoyed with tea, or as a bons bons.*

***Only Available with the Premium Reserve Upgrade**

***Curated as part of our Estate Reserve Collection - Supplement Applies.
Please ask your server to view this exclusive offering.**

**Our fine selection of whole leaf teas
is also available for purchase.**



The Prince of Wales Hotel & Spa

Take it Home . . . or Gift It!

“Love and scandal are the best sweeteners of tea.”

~ Henry Fielding, Love in Several Masques

Black Teas

| | |
|---------------------------------------|------|
| Darjeeling 2 nd Flush..... | \$40 |
| Earl Grey Classic..... | \$22 |
| Heavenly Cream..... | \$22 |
| Himalyan Vintage Roses..... | \$20 |
| Palace Chai..... | \$29 |
| Signature Black..... | \$22 |

Green Teas

| | |
|--------------------------|------|
| Jasmine Snow Dragon..... | \$39 |
| Grand Gen Mai Cha..... | \$22 |
| Tropical Green..... | \$22 |

White & Oolong Teas

| | |
|----------------------------|------|
| Peaches & Cream..... | \$22 |
| Oolong Crème..... | \$29 |
| Jasmine Pink Lemonade..... | \$24 |

Herbal / Tisane Teas

| | |
|----------------------------|------|
| Deep Green Embrace..... | \$20 |
| Ginger Twist..... | \$22 |
| Honeybush Masala Chai..... | \$20 |
| Niagara Fields..... | \$24 |

Imported French Specialty Sugars

- Crystallized Flowers

| | |
|----------------------|------|
| Rococo Roses..... | \$34 |
| Sweet Violettas..... | \$34 |

Housemade Gourmet Scones

\$6 /piece or \$30 / ½ Dozen



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The History of Tea Drinking

“Tea is wealth itself, because there is nothing that cannot be lost, no problem that will not disappear, no burden that will not float away, between the first sip and the last.”

~ The Minister of Leaves, The Republic of Tea

The Chinese were drinking tea before recorded time and kept this delightful pleasure to themselves until the middle of the sixteenth century when Portuguese traders brought a few pounds 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 Portuguese Princess Catherine in 1662, a portion of her dowry was a large chest of tea. From that moment, tea drinking was all the rage at the court. Tea was so valuable at this time that it was kept in a caddy with a secure lock.

By the 1700's tea 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 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 Victory 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 are sure to find something that suits your taste.



Basic Tea Drinking Definitions



“Strange how a teapot can represent at the same time the comforts of solitude and the pleasures of company.”

~ Author Unknown

Drawing Room: A room in a house where visitors may be entertained. The name is derived from the 16th century terms withdrawing room and withdrawing chamber. In a large 16th to early 18th century English house, a withdrawing room was a room to which the owner of the house, his wife, or a distinguished guest who was occupying one of the main apartments in the house could “withdraw” for more privacy.

~ Oxford English Dictionary

High Tea: The term “high tea” was used as a way to distinguish it from afternoon tea. Though it is often stated that the words “low” and “high” refer to the height of the tables from which either meal was eaten. Afternoon tea was served in the garden where possible; otherwise it was usually taken in a day room, library or salon where low tables (like a coffee table) were placed near sofas or chairs generally (hence the fallacy about it being low tea).”

~ R. Moody, “When the Queen came to tea”

Fine Bone China: Developed by English potter Josiah Spode, bone china is known for its high levels of whiteness, translucency and very high mechanical strength. From its initial development and up to the later part of the twentieth century, bone china was almost exclusively an English product, with production being localized to Stoke-on-Trent.

Orthodox: The traditional method of tea manufacturing 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.

Two Leaves and a Bud: Ideal plucking for fine tea production, consisting of the new tea shoot and the first two leaves.

Flush: Tea is said to “flush” ie., produce new growth, when not dormant. This term has special relevance to the Darjeeling variety which is defined by seasonal crop names like “Second Flush”.

Second Flush Darjeeling: The famed Darjeeling summer teas are produced from mid-May until mid-June. These are very attractive teas with rich, aromatic liquors that reveal the prized muscatel flavour, and fetch the highest prices of any flush. Like fine wine, Second Flush Darjeeling can benefit from age.

Muscatel: Tasting term derived from a flavour and aroma peculiar to grapes of the Muscat family. It denotes a unique Muscat-like fruitiness in aroma and flavour found exclusively in the most highly prized Darjeelings- usually Second Flush.