

Valentines Afternoon Tea

February 8th, 9th, 15th & 16th, 2025
Exclusively in our Dining Room | First Seating at 2:30pm |
Second Seating at 3:00pm Two-Hour Seating Time



FINELY CUT GOURMET SANDWICHES

Classic English Cucumber & Cream Cheese on Sourdough (V)
Deviled Egg with Chives (V)
Ham & Cheese Croissant
Confit Tuna Sandwich with Capers and Dill
Turkey & Cranberry Sandwich on Artisan Sourdough

SAVORY CAKES

Freshly Baked Scones with Clotted Cream & Assorted Preserves (V)
Chicken Sausage Roll
Toasted Crumpets with Creamery Butter (V)
Truffled Mushroom Quiche with Sundried Tomato Pesto (V)
Smoked Sockeye Salmon Tartelette with Horseradish Cream Cheese

PASTRIES & SWEETS

Selection of Macarons
Passion Fruit Roulade
Chocolate Covered Strawberries
Raspberry Champagne Mousse Verines
Chocolate Profiteroles



ENHANCE YOUR TEA

Enjoy all the delights of our Traditional Afternoon Tea with the choice of...

Wedgewood x Tantalus Blanc de Noir, 2021, East Kelowna Slopes, BC |
24 (glass), 105 (bottle)

Prosecco DOCG Brut 'Asolo', Giusti | 16.50 (glass), 72 (bottle)

Blue Mountain Brut, Okanagan Falls, BC | 22 (glass), 96 (bottle)

Taittinger, Champagne, France | 38 (glass), 165 (bottle)

Moët & Chandon 'Imperial' Brut | 125 (half bottle), 175 (bottle)

Kir Royale | 16 (glass)

SEAFOOD PLATTER | 58

6 Local Westcoast Oysters, 6 Prawns, Classic Mignonette,
Cocktail Sauce, Citrus

Pastry Chef | Samson Iza-Fellows

Requests for substitutions are politely declined | \$72 per person pre-paid. Taxes, and gratuity not included | A service charge of 18% will automatically be added to all parties of six (6) or more | Food & beverage and related charges are subject to 5% GST, Alcoholic beverages are subject to an additional 10% PST | All items subject to change without notice

(GF) Gluten Free (V) Vegetarian



BACCHUS
restaurant & lounge



LOOSE LEAF TEA SELECTION



SEASONAL BLENDS

Mad Hatter's Tea Party

Aroma: Sweet & Fruity
Palate: Approachable Sweetness
Notes: High Caffeine, Black Tea

Spice Chai

Aroma: Warm, Nutty
Palate: Rich, Spicy, Sweet
Notes: Caffeine Free



TRADITIONAL BLACK TEA BLENDS

Classic Orange Pekoe

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

Lavender Earl Grey

Aroma: Floral & Spicy
Palate: Expressive, Opulent
Notes: High Caffeine

Decaffeinated English Breakfast

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

English Breakfast

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



HERBAL INFUSIONS

Organic Chamomile Flower

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

Organic Peppermint Leaves

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



SCENTED GREEN TEAS

Organic Floral Jasmine Green Tea

Aroma: Intriguing, sweet & heady
Palate: Delicate structure, soft
Notes: Anti-oxidants, Low Caffeine

Organic Lychee

Aroma: Enveloping Floral Bouquet
Palate: Soft, Exotically Mellow
Notes: Low Caffeine

Wild Strawberry

Aroma: Fruity, Vibrant
Palate: Sweet, Light Liqueuring
Notes: Low Caffeine, Organic, Natural Strawberry Flavours



Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

If you or a member of your reservation have any dietary requirements, please contact us and we will do our best to accommodate

