

Afternoon Tea at The Plaza

From the moment the doors opened in 1907, The Plaza became an international icon of splendor and luxury. With a heritage rich in history and history-making events, the legendary quality of The Plaza is unmatched. Over the past 100 years, The Plaza has hosted a variety of celebrated personalities, including the mischievous Eloise, George M. Cohan, Truman Capote, Jacqueline Kennedy Onassis and The Beatles. Long a part of Plaza tradition, the romantic and timeless Palm Court has served as a setting for scenes in many popular novels and films, most notably, F. Scott Fitzgerald's The Great Gatsby.

Carved from within the great castle-like landmark, it's The Plaza's magnificent public spaces that set it apart as the quintessential grand palace of urban democracy. The authentic Palm Court has been lovingly restored to its original grandeur following a \$6.5 million dollar renovation. Known as the heart and soul of The Plaza, this vast, airy landmark space remains bordered by mirrored doors, fleur-de-peche marble columns and is crowned with a domed yellow-and-green skylight. The spectacular re-creation of the Palm Court's luminous 1,800 square foot stained-glass lay light, like The Plaza itself, continues to contribute to the life, vitality and culture of New York City.

Today, New York's most fashionable address defines the next generation of style. The Plaza, the ultimate luxury lifestyle destination, is a cultural oasis amid a bustling metropolis. The Plaza continues the tradition of defining luxury through unmatched five star service, with a contemporary spirit. Afternoon Tea, a famous tradition at The Plaza, blends an innovative menu with a formal tea service to provide guests a balance of service and flavorful cuisine. The tea menu is under the artful guidance of Executive Chef, Willis Loughhead, and Pastry Chef, Jasmina Bojic, who have infused Afternoon Tea - a timeless classic, with a contemporary flair. A seamless fusion of traditional and modern and a passion for uncompromising service combine to create an experience that is indulgent, exquisite, and truly unforgettable.

Welcome to The Plaza Hotel, where dreams become memories.



The Classic

SANDWICHES AND SAVORIES

Truffled Quail Egg Salad
Maine Lobster, Sturgeon Caviar
Roast Beef, Horseradish
Cucumber, Radish, Basil
Smoked Salmon, Endive

SCONES

Freshly Baked, Warm Seasonal Scones
Double Devonshire Cream, Lemon Curd, Preserves

PASTRIES AND SWEETS

Pâté de Fruit, Sacher Torte, Lemon Tea Cake, Hazelnut Napoleon,
French Macarons

50

Per person

70 per person with choice of Champagne or Sherry

NV, Veuve Clicquot Yellow Label
NV, Perrier-Jouët Grand Brut
NV, Veuve Clicquot, Rose
Dios Baco Oloroso Sherry

The New Yorker

SANDWICHES AND SAVORIES

Cucumber, Radish, Green Herbs
Smoked Salmon, Endive
Roquefort, Shaved Red Grapes, Watercress
Prosciutto, Mozzarella, Pesto
Roast Beef, Horseradish

SCONES

Freshly Baked, Warm Seasonal Scones
Double Devonshire Cream, Lemon Curd, Preserves

PASTRIES AND SWEETS

Black and White Cookies, Mini Canoli,, Chocolate Cupcake,
New York Cheesecake, Lemon Tea Cake, Profiteroles

50

Per person

70 per person with choice of Champagne or Sherry

NV, Veuve Clicquot Yellow Label
NV, Perrier-Jouët Grand Brut
NV, Veuve Clicquot, Rose
Dios Baco Oloroso Sherry

20 dollars will be added per person for sharing

As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. "

Chocolate Tea

CHOCOLATE FONDUE

*Strawberries, Pound Cake, Pretzels,
House-Made Marshmallows, Golden Pineapple*

SCONES

*Freshly Baked, Warm Seasonal Scones, Nutella
Double Devonshire cream, Lemon Curd and Preserves*

SWEETS

*Chocolate Profiteroles, Mini Pot De Crème, Chocolate Cupcake,
Chocolate Macaroon, Sacher Torte, Chocolate Truffles*

60

Per person

80 per person with choice of Champagne or Sherry

NV, Veuve Clicquot Yellow Label

NV, Perrier-Jouët Grand Brut

NV, Veuve Clicquot, Rose

Dios Baco Oloroso Sherry

Eloise Tea

SANDWICHES AND SAVORIES

*Grilled Cheese Sandwich
Cucumber, Buttered Bread
Organic Peanut Butter and Jelly
Strawberry and Cream Cheese Sandwich*

SCONES

*Freshly Baked, Warm Seasonal Scones
Double Devonshire Cream, Preserves*

PASTRIES AND SWEETS

*Assorted Cookies, Chocolate Cupcakes, Pink Pink Jello,
Eloise Shortbread Cookies, Chocolate Dipped Strawberries*

30

Per child under 12 years of age

50

Per adult

COLD COLD PINK LEMONADE

OR

PEPPERMINT ICED TEA

20 dollars will be added per person for sharing

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Premium Loose Leaf Tea Selection

The Plaza Signature Blends

BREAKFAST TEA*

A stout and robust blend of February high grown Kenyans and astringent 2nd flush Assams. Full bodied and rich.

AFTERNOON TEA*

Rich and moody off the nose, it opens with malty astringency and finishes with hints of oak cask and a dusting of delicate citrus.

Classic Teas

ORGANIC EARL GREY (SRI LANKA AKA CEYLON)*

Exotic bergamot sweetness.

Full bodied with a hauntingly smooth finish.

WILLOW STREAM DECAFFEINATED (ZIMBABWE)

World's finest decaffeinated tea. Bright and full bodied with malty notes.

Reserve Black Teas

GOLDEN MONKEY PICKED (CHINA)

Golden liquor cups ethereal notes of baking bread.

Light lingering finish.

ORGANIC TONG MU PHOENIX TREE LAPSONG SOUCHONG CHINA

Ultra Rare. Full round body with Light notes of Wuyi Forest Preserve

Pine Smoke

8 SUPPLEMENT

Reserve Green Teas

MADAME BUTTERFLY JASMINE (CHINA)*

Hand-tied leaf exhibits mystical depth of jasmine and fresh green notes.

8 SUPPLEMENT

GYOKURO (JAPAN)

Exquisite shade-grown green. A light grassy cup with notes of pear and cream.

KOSABEI ESTATE NATURAL DRYER MOUTH (KENYA)

World's freshest tasting green. Herbaceous notes of sweet floral and light eucalyptus.

Herbal & Fruit Infusions

ORGANIC CASCADE PEPPERMINT (WASHINGTON STATE USA)

Overflowing cool notes of menthol spill from premium second cut peppermint.

ORGANIC EGYPTIAN CHAMOMILE (EGYPT)*

Nile Delta silt produces an aromatic, fruity chamomile with honey tones.

MONTEBELLO APPLE SPICE (PLAZA BLEND)

Juicy herbal with notes of sweet apple, roasted cinnamon and ginger.

TUSCAN PEAR ROOIBUS (SOUTH AFRICA)*

Smooth and herbaceous - wide floral notes Tuscan pear and honey.

* The Plaza Tea selection is available for purchase at The Palm Court.