

WINTER WONDERLAND TEA



**WINTER
WONDERLAND TEA**
\$45 Per Guest

SPARKLING TEA
\$54 Per Guest

CHAMPAGNE TEA
\$64 Per Guest

FINGER SANDWICHES & CANAPES

Crispy Cone of Boursin, Mushroom & Chive

Christmas Tree Cucumber, Ham & Havarti on Pumpnickel

Turkey & Cranberry Walnut Cream Cheese on Egg Bread

Smoked Salmon, Dillweed & Cream Cheese Crepe Cube

Chicken Salad & Pomegranate Bouche with Five Spice Boy

MINIATURE SCONES & TEA PASTRIES

Currant, Orange & Cream Scones with Classic Clotted Cream & Fruit Preserves

Dark Chocolate Mint Petit Four

Snow Man Sugar Cookie

Cranberry Lemon Checkerboard Tea Cake

Orange Spice Madeleines

Chocolate Candied Ginger Tart

Celebration Tea Macaron

SLOANE LOOSE LEAF TEAS

Please Ask Your Server For Full Selection

FEATURED SELECTION

CELEBRATION MEDLEY

South-African Red Rooibos sings with the natural sweetness of Apple, Orange and Rose, creating the perfect concert of flavours with spice notes

CHOCOLATE TRUFFLE

Smooth bodied Assam Black Tea blended with deep truffle notes & the richness of Brazilian Cocoa Nibs

PERFECTLY PEAR

A tranquil & calming Herbal Infusion of Sweet and fragrant Golden Chamomile blossoms with a mild and sweet taste

MINT CHOCOLATE

Ceylon & Assam Black Tea blended with Peppermint Leaves and the richness of Brazilian Cocoa Nibs

CRIMSON BERRY

A fully fruity blend of Cranberries, Blueberries, Elderberries and Hibiscus, creating a bodied infusion filled with rich Berry Notes

BEVERAGES



HOLIDAY FEATURED WINES

WHITE

Montalto Pinot Grigio	\$10/glass	\$ 45/bottle
Kim Crawford Sauvignon Blanc	\$13/glass	\$ 65/bottle
Rodney Strong Chardonnay	\$14/glass	\$ 75/bottle
Paul Zinck Riesling	\$17/glass	\$ 85/bottle
Domaine Laroche Chablis	\$20/glass	\$ 95/bottle

RED

Villa Gambaro Chianti	\$13/glass	\$ 65/bottle
Rodney Strong Merlot	\$14/glass	\$ 75/bottle
Tom Gore Cabernet Sauvignon	\$17/glass	\$ 85/bottle
Two Hands Angel's Share Shiraz	\$20/glass	\$ 95/bottle
Meiomi Pinot Noir	\$20/glass	\$ 95/bottle

CHAMPAGNE

Veuve Clicquot Brut	\$28/glass	\$190/bottle
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ABOUT OUR HOTEL



FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

We have elevated our core responsibilities as culinarians at the Park Hyatt Toronto with our food philosophy. Thoughtfully Sourced means considering how that product was raised and the wholesomeness of how it came to be in our kitchens. Carefully Served means how that product is prepared, the integrity of how it reaches you and the ability to share our knowledge.

CHEF PROFILE

With over 30 years of Culinary experience, Executive Chef Joan Monfaredi is responsible for the culinary operations for all Food and Beverage within the hotel, banquet facilities, Stillwater Spa, Annona Restaurant and Kosher off-premise events. Named “Chef of the Year” for Hyatt Hotels and Resorts in 2001 and 2012, Chef Joan mentors young talent at George Brown College and is on the advisory board at Humber.

RESTAURANT/BARS

‘Tis the Season for Giving... We are pleased to offer private space for your special holiday event. Please contact Marco to discuss @ marco.capelo@hyatt.com

A la carte Brunch available on Boxing Day, NY Day.

Afternoon Tea hours extended through the Holiday Season.

PARKING

We are pleased to offer Valet Parking for the special rate of \$20 per vehicle for Annona guests only.

GUEST ROOMS

Relax in contemporary luxury after your event with our “Take The Elevator home” rate of \$195.00 per night, not including applicable taxes. This preferred rate is available for event attendees November 13th, 2016 - January 15th, 2017.

SPA/SALON

Park Hyatt Toronto Yorkville is home to award-winning Stillwater Spa. Once you descend the stairs to our wellness escape, the sound of flowing water leads you to a place calm, clear and pure. Stillwater Spa Gift certificates are also available. Give that Special Person a personalized spa escape.