

AFTERNOON TEA

Step into a timeless tradition with high tea at The Brock Niagara
Falls-Fallsview, a landmark hotel once graced by Queen Elizabeth II
herself. Rooted in British custom, high tea began in the 19th century
as a refined afternoon pause—an opportunity to gather, converse, and
enjoy delicate fare with perfectly brewed tea. Today, the tradition lives
on as a graceful ritual, blending elegance, etiquette, and indulgence.

At The Brock, this cherished custom is honored with attention to
detail and classic charm, inviting guests to slow down and savor an
experience that has transcended generations.

ORGANIC TEA

choose from a selection of curated house-made teas and fine blends

THE BROCK'S HOUSE MADE SCONES

LOBSTER ROLL

tobiko, wasabi shoots, tarragon yuzu aioli

SHAVED BEEF ON BRIOCHE

horseradish goat cheese mousse, crispy onions

HERITAGE CHICKEN SALAD ROLL

dried apricot, cranberry, rice paper

TRUFFLED EGG SALAD

creamy egg salad, truffle, mini croissant

CUCUMBER & MINT SANDWICHES

mint cream cheese spread, crustless, lightly buttered bread

DELECTABLE SWEETS

a tempting assortment of imported pastries and handcrafted house-made desserts

% AFTERNOON TEA CHILD ⅔

MOCKTAIL or ORGANIC TEA

THE BROCK'S HOUSE MADE SCONES

CUCUMBER & MINT SANDWICHES

mint cream cheese spread, crustless, lightly buttered bread

MAC & CHEESE BITE

ketchup

FRIED CHICKEN SLIDER

sweet chili plum

BANANA ROLL UP

nutella, strawberry jam

DELECTABLE SWEETS

a tempting assortment of imported pastries and handcrafted house-made desserts

ADDITIONAL DECADENCE

GOAT CHEESE ARANCHINI

romesco sauce

CELEBRATION OF CANADIAN CHEESE

3 different varieties, crostini, house preserves

