

2017 High Tea Packages

High Tea – A History

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840.

The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.

This pause for tea became a fashionable social event. During the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock. (source: Historic UK.com)

Two forms of afternoon tea evolved.

Low tea would often be served at smaller, lower tables with dainty desserts and fine china. While this does not sound elegant, it was the tea preferred by the upper class. In the 1800's the practice of inviting friends to tea became popular, especially among the rich.

High tea was actually a working man's hearty tea and supper after a long, hard day of manual labor. It is actually the combination of afternoon tea and the evening meal. The working person, whether male or female, would work until late afternoon, often missing lunch and certainly afternoon tea. They would return home in the early evening and high tea would be served at the main table or "high table" rather than in the parlor or sitting room. (source oldfashionedliving.com)

At Sublime Point we offer our teas at 2 times in the day due to the changing nature of our lifestyles – 11am and between 1.30 & 3.30pm.

All of our cakes, desserts and scones are made fresh onsite by our talented team of chefs and we also offer our own take on the traditional tea with antipasto & dip platters available on request.

Our high teas are definitely Sublime and can be enjoyed with the best views of our beautiful Illawarra.

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PACKAGE 1 : THE SUBLIME



An assortment of scones, cakes & desserts, all made fresh on premises by our team of talented chefs and served on our 3-tier share platters.

An assortment of mini wraps (please select 2 fillings):

- Smoked Salmon, Capers, Goats Cheese
- Chicken with Avocado, Lettuce, Swiss Cheese & Aioli
- Leg Ham with Tomatoes, Cheese & Cos Lettuce
- Curried Egg & Lettuce
- Fresh Seasonal Garden Salad

Teapot loose leaf tea

\$24pp weekdays | \$29pp weekends

PACKAGE 2 : LUXE SPARKLING



An assortment of scones, cakes & desserts, all made fresh on premises by our team of talented chefs and served on our 3-tier share platters.

An assortment of mini wraps & sandwiches (select 3 fillings):

- Smoked Salmon, Capers, Goats Cheese
- Chicken with Avocado, Lettuce, Swiss Cheese & Aioli
- Leg Ham with Tomatoes, Cheese & Cos Lettuce
- Curried Egg & Lettuce
- Fresh Seasonal Garden Salad

Teapot loose leaf tea and espresso coffee

A champagne cocktail

\$35pp weekdays | \$39pp weekends

extras

- Dips, pita bread & house marinated olives \$24/platter
- A selection of antipasto chosen by our chefs \$22/platter
- Assorted seasonal sliced fruit \$17.50/ platter
- Sparkling wine or savignon blanc \$25/bottle
- Chardonnay \$26.50/bottle

conditions

- Bookings essential, minimum 48hrs in advance, 7 days for groups 6+
- Minimum 2 people
- A 10% booking deposit is payable at time of booking
- Bookings taken for 11am and 3pm only
- Dietary requirements must be advised with 7 days advance notice at info@sublimepoint.com.au