



MENU

CATERING MENU

Gluten Free

+\$3 per person

Tea Sandwiches (\$50/dozen)

- Cucumber w/ Compound Herb Butter
- Cucumber, Hummus & Tomato
- Curry Chicken Salad w/ Grapes & Raisins
- Curry Chickpea Salad w/ Grapes & Raisins
- Roast Beef w/ Horseradish Sauce & Arugula
- Portobello Mushroom w/ Horseradish & Arugula
- Portobello Mushroom w/ Spicy Mustard
- Smoked Gouda & Apple Chutney + Pepper Bacon \$2 ea
- Vegan Cheddar & Apple Chutney
- Deviled Egg Salad
- Smoked Salmon w/ Capers & Dill on Pumpernickel
- Ham, Cheese & Dijon
- Strawberry with Sweet Cream
- Peanut Butter or Sun Butter & Jam

Scones (\$30/dozen)

- Vanilla
- English Toffee
- Blueberry Lemon
- Raspberry
- White Chocolate or Chocolate Chip
- Strawberry Cream
- Apricot Ginger
- Chocolate Cherry
- Chai Latte
- Maple Brown Sugar
- Cranberry Orange
- Herbs de Provence & Parmesan

Mini Quiche for 10 people \$40

Gluten Free Crustless Quiche available

Quiche Lorraine
Goat Cheese Tomato Caramelized Onion
Mushroom Gruyere
Spinach Artichoke
Broccoli Cheddar

Soup for 10 people \$30

Maple Butternut Squash
Roasted Tomato
Cream of Mushroom
Coconut Carrot Ginger

Mini Pastries (Priced upon Request)

- Macarons
- Lavender Earl Grey Tea Cakes
- Lemon or Orange Tea Cake
- Cupcake w/ Ganache or Sweet Cream
Filling Choose One:
Raspberry, Blackberry, Blueberry, Lemon Curd, Strawberry or Caramel
- Madeleine Cookies
- Shortbread Cookies *Choice of:*
Plain, Lavender, Rose, Pistachio or Raspberry
- Strawberry Lemongrass Sandwich Cookies
- Chocolate Truffles
- Tart *Choice Of:*
Raspberry Almond, Lemon Curd, Chocolate Ganache, Salted Caramel Chocolate or Custard

*Vegan/Gluten Free may not be the same pastry as other guests

Toast for 10 people \$30

Gluten Free **+\$5 per 10**

Sweet & Savory Avocado Toast

Made with pomegranate arils, sunflower seeds and topped with microgreens.
+\$5 for bacon

Whipped Ricotta Toast

Made with marinated tomatoes and lemon thyme honey.

Fresh Fruit for 10 people \$25

A selection of in-season fruit.

Please advise number of guests with allergies or dietary restrictions.



LOOSE LEAF TEA

TEA (\$5/pot)

BLACK TEA

Made from the Camellia sinensis assamica plant originating from the Assam district of India. The leaves are fully oxidized before they are heat-processed and dried.

Irish Breakfast

(India, Sri Lanka, China) Full bodies with a robust bold flavor. Helps reduce gut inflammation. Soothes headaches.

Darjeeling

(India) A full tea with delicate muscatel overtones, often called the "Queen of Indian Teas." Benefits include weight, calming effects and neuroprotective properties.

Earl Grey

(China) A traditional afternoon tea, made from a blend of Ceylon black tea, blue cornflowers and oil of Bergamot, with a citrus fragrance. Helps lower blood pressure.

Lapsang Souchong

Originating from the Fujian Province, this tea has a distinctive smokey flavor made from drying the leaves of the Camellia sinensis plant over a pinewood fire.

Organic Masala Chai

(India) A classic spice tea made from black Assam, cardamom, star anise, cinnamon, clove, ginger and black pepper. Good for digestion, weight loss and rich in antioxidants.

GREEN TEA

Made from unfermented leaves of the Camellia sinensis sinensis plant which is native to China and Japan. It is high in antioxidants.

Jasmine

(Hunan, China) Naturally scented with fragrant Jasmine blossoms. Heart, skin, and immune benefits.

Pinhead Gunpowder

(Anhui, China) A famous green tea with smokey and vegetal flavors. Heart, skin, and immune benefits. Improves alertness and focus.

WHITE TEA

Delicate teas that are minimally processed and harvested once a year in the spring from youngest leaves and buds of a tea plant.

Organic White Peony (Bai Mu Dan)

(Fujian, China) From misty mountains of the Fujian Province it has a delicate sweet fragrance with notes of honeysuckle. Antioxidant properties and heart healthy.

Sage Lavender White

A blend of Chinese white tea, herbs and citrus. Great choice for the tea connoisseur or the beginner. A heart healthy tea with antioxidants.





LOOSE LEAF TEA

OOLONG TEA

Oolongs are semi-fermented, considered in-between a black and a green tea. They are natural digestive aids.

Rosemary Bramble

(China) An Oolong based blend with herbaceous rosemary and natural blackberry flavor. Antioxidants, Anti-inflammatory, mood boosting.

Hairy Crab (Mao Xie)

(Fujian, China) A Se Chung Oolong, medium bodies with notes of gardenia, butter and honey. Antioxidants, Anti-inflammatory.

Strawberry Lemon Oolong

A sweet but mild tea. Mao Xie Oolong mixed with lemongrass, lemon Myrtle and notes of strawberries.

HERBAL TEA



Organic Hibiscus Berry

A Rooibos blend with a tangy punch. Notes of hibiscus, rosehip, blueberry, citrus. Lowers blood pressure, gut health, high in vitamin C.

Organic Peppermint

(Egypt) Delicious, sweet and comforting mint tea. GI benefits, headache reducer, improves sleep and decongestant properties.

Organic Chamomile

(Egypt) A relaxing tea with a flavor reminiscent of apples with notes of honey. The Spanish call it manzanilla "little apple." Calming properties, relieves cold symptoms and helps with cramps.

Chocolate Mint

(Locally blended tea from Botanic Providence. Mint is soothing for the digestive system.

SPECIALTY TEA +\$6 Per Pot

Ceremonial Matcha

(Kagoshima, Japan) Vibrant green color. Floral and fruity notes attenuated by a buttery finish. Benefits include heart, skin, liver and brain health. It is rich in fiber.

Butterfly Pea Flower



(Equatorial Asia) Made from ternatea flowers and dried lemongrass. Changes color depending on what is added to the liquid. Used in ayurvedic medicine with a wide range of benefits and is rich in vitamins A, C and E.

FairyTea

(Yunnan, China) In-House blend of Yunnan Silver Needles and rose buds. This champagne of white tea is harvested in early spring. It gets its name from the silvery white hairs of the new buds. It has notes of honeysuckle and rose. Enjoyed by fairies worldwide.

Please advise your server of any allergies or dietary restrictions.



B E V E R A G E S & D E C O R

C O C K T A I L S & M O C K T A I L S

Prosecco	\$11 ea	Peach Bellini	\$10 ea	
Gooseneck Vineyards <i>Imported from Italy to North Kingstown, RI</i>		Traditional Bellini, a sweet blend of peach nectar and Prosecco.		
Mimosa	\$10 ea	Non-Alcoholic Prosecco	\$11 ea	
Traditional Mimosa, a crisp blend of orange juice and Prosecco.			Josh Cellars, <i>Imported from Italy to California</i>	
Strawberry Mimosa	\$10 ea	Custom Cocktails/Mocktails	Prices Vary	
Refreshing combination of strawberry nectar, orange juice and Prosecco.				

O T H E R B E V E R A G E S

Prosecco, bottle	\$45
San Pellegrino 500ml	\$6
Liter of Orange Juice	\$8

D E C O R

Custom Balloon Arch	\$150-\$200		Flower Wall Rental	\$150	
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Event Policies

1. Event Booking and Reservation

Booking Process: All special events must be booked in advance. To secure your reservation, please contact us via phone or email to discuss your event's details and confirm availability.

Deposit: A non-refundable deposit equal to half the total cost of the event is required to confirm your booking. This deposit will be deducted from your total event bill. Your total bill will be presented at the conclusion of the event and will include tax and 20% gratuity. Payment is accepted in cash or credit cards with a 2 card maximum.

Event Minimum: There may be a minimum guest count or spending requirement depending on the day and time of your event. Our team will be happy to discuss these requirements during the booking process.

2. Event Types

We are pleased to offer a range of event options, including but not limited to:

- Private Tea Parties
- Bridal Showers
- Birthday Parties
- Corporate Gatherings
- Holiday Celebrations
- Baby Showers
- Special-Themed Tea Events

Custom packages can be arranged based on your specific needs.

3. Event Timing and Duration

Event Hours: Special events can be scheduled either during regular business hours for a charge of \$55/pp 15 person minimum or off-peak hours for a charge of \$38/pp. 8 person minimum. All events will have an event minimum.

Duration: Special events are limited to a duration of 2 hours. Additional time will incur an additional charge of \$20/pp per half hour. Setup and breakdown times are allotted for 30 min prior and 30 min post events.

4. Menu and Catering

Menu Options: Final menu selections must be provided 2 weeks prior to the event. We offer a variety of menu options and a selection of finger sandwiches, scones, pastries, and tea will be included unless otherwise specified. We do offer gluten-free and vegetarian options. Although we can accommodate a completely dairy or gluten free menu, not all items can be made dairy or gluten free.

Please see our menu section for a complete list of offerings.

External Catering: In most cases, outside catering is not permitted, but we will do our best to accommodate any special food needs on request.

FairyTea is not responsible for serving outside food/beverage. The person bringing in the food assumes all risk of injury or illness from eating the food.

5. Decorations and Setup

Decorations: While we welcome light decorations, we ask that any items you bring be non-invasive and respectful of the space. For safety reasons, candles, confetti, and glitter are not allowed.

Setup Time: We will allocate 30 minutes prior to your event for setup. If you require additional time, please inform us ahead of time.

Room Layout: Our team will work with you to arrange the seating and décor to meet the needs of your event, but final decisions will be based on the layout of the space.

6. Guest Conduct and Responsibilities

Guest Behavior: We ask that all guests respect our staff and other patrons. Any disruptive behavior may result in early termination of the event.

Alcohol: FairyTea reserves the right to remove any alcohol from guest access if individual or group is intoxicated.

Cleaning: We aim to maintain a clean and organized environment. Any special arrangements regarding cleanup will be discussed at the time of booking.

7. Cancellation and Rescheduling

Cancellation Policy: Security deposits are non-refundable. Any cancellations made less than 7 days prior to the event results in a fee for 100% of the food and beverages as well as the tax and 20% gratuity.

Rescheduling: If you need to reschedule your event, we will do our best to accommodate your request, but rescheduling is subject to availability.

8. Liability and Insurance

Liability: FairyTea Room is not responsible for any injury, loss, or damage to personal property during the event. It is the responsibility of the event organizer to ensure that their guests are aware of the rules and policies of the tea room.

Insurance: If your event involves any third-party vendors, such as entertainment or decorations, you may be required to provide proof of liability insurance.

9. Additional Requests

Entertainment: If you wish to include entertainment (live music, guest speakers, etc.) during your event, please inform us at the time of booking so we can assist in making arrangements.

Decor: If you wish to include a balloon arch or flower wall, FairyTea can provide these services for an additional cost.

Special Requests: If there are any special requests (e.g. photography, access to AV equipment), please communicate these well in advance.

For any additional questions or specific event inquiries, please contact us at 401-247-1200 or fairyteascometrue@gmail.com.

We look forward to being part of your special event!

Please allow up to three business days for the a reply. We are closed for all correspondence on Mondays - Wednesdays. Thank you!