

St. Sabbas Russian Orthodox Monastery & Gardens with a Russian High Tea Luncheon at The Royal Eagle Tuesday, May 8th, 2018

St. Sabbas Russian Orthodox Monastery & The Royal Eagle



Entering the monastery gardens, one is transported out of time, to a place of quiet. The garden paths roam gracefully over ponds and lead to gazebos. The tree-shaded patio...is lined with tables where congregants and lay people can sit and reflect. The church itself is a marvel of authentic antiquity, walls covered in gilded, faithful renderings of the saints, hand painted by a local iconographer in the strict, traditional Orthodox style. The grounds exude a grounding air of the handmade and the exultant.

The Royal Eagle is built in a traditional, gorgeous Venetian style to honor the memory and bequest of an Italian-American church patron. Its interior is appointed in authentic French antique furniture and decorations. The vibe is at once cozy and lavish. Everything is prepared in-house by Czech-heritage chef Petr Balcarovsky, who studied culinary arts in Europe and is one of the St. Sabbas parishioners.

Presented By: Davison Area Senior Center

Price: \$70.00 Per Person

Trip Includes:

- Round trip motor coach transportation to Harper Woods, MI
- Tour of the St. Sabbas Monastery & Gardens
- Tea Luncheon at The Royal Eagle located at St. Sabbas

Trip Itinerary:

10:30 AM Depart | 4:00 PM Return – Davison Area SC
11:30 AM to 2:30 PM – St. Sabbas & The Royal Eagle

Monastery Guidelines:

- No shorts, capri pants, or tank-tops allowed.
- No Cell Phones, Gum Chewing, or Smoking

Sign-up Deadline: 04-17-18

- Limit 28 seats available.
- Full Payment due Upon Sign-up.
- No refunds or cancellations after deadline date unless a replacement is found.

The Royal Eagle Tea Luncheon -

In the tradition of the Grand and Elegant Court of Imperial Russia, the Royal Eagle offers a seven-course Russian Tea luncheon. Enjoy an exotic selection of luncheon foods, homemade soup, finger sandwiches, and other heavy hors d'oeuvres, as well as a selection of tea varieties from around the globe. Enjoy a variety of Black Teas, Green Teas, White Teas, and Herbal Teas.

Guests to the Tea Luncheon will enjoy seven delicious courses. Here are some examples of what you can expect.

English-Style Cucumber Star Tea Sandwiches
Roast Beef Canape with Horseradish Dipping Sauce
Brie-Cranberry Chutney Canape
Smoked Salmon Lox with Dill and Capers
Ukrainian Borscht
Paprika-Infused Chicken Skewers with Herb-Garlic Sauce

...and a luscious Dessert Sampler

To make a reservation, please call the Center at 810-658-1566.