



FOUR SEASONS
HOTEL
AUSTIN

WEDDINGS >



BEGIN YOUR LOVE STORY



Setting the stage for a truly memorable day, Four Seasons Hotel Austin offers a preferred address for some of Austin's most extraordinary weddings. A variety of flexible spaces allows for your choice of venue, from elegant ballrooms with crystal chandeliers to the natural splendor of our back lawn overlooking Lady Bird Lake.

[CONTACT A WEDDING SPECIALIST](#)

DETAILS & DISTINCTIONS

YOUR BALLROOM WEDDING INCLUDES:

Menu tasting for up to four guests and your wedding coordinator

Personalized printed menus

Preferred room rates for your family and guests

Two-night stay for the newlyweds – including the wedding night – with a custom amenity

Guest room upgrades for parents of the wedding couple (subject to availability at Hotel check-in)

Discounted day-use parking rates

Access to the Hotel's grounds for wedding photography

YOUR CEREMONY INCLUDES:

A ceremony rehearsal

Ceremony sound system includes two wireless microphones, speakers and technician

Back-up indoor ceremony space reserved in case of inclement weather

Fruit-infused water station for all arriving guests

\$4,500 ++

Note: wedding ceremonies require a Wedding Planner to facilitate and coordinate. If you do not currently have a Wedding Planner, your Catering Manager will be happy to recommend one

EVENT SPACE

Your wedding specialist can provide the minimum-spend requirements based on your event space

House stage and dance floor set-up fee waived

Standard tables, chairs, linens, china and glassware included

Option to upgrade to fruitwood Chiavari chairs with cushions available at \$10 each (up to 200 chairs available)

ADDITIONAL INFORMATION

Audiovisual

Event lighting, rigging and presentation equipment pricing provided by Encore

Introducing a DJ and/or band on premise will require a power source drop at an additional cost of \$700 plus tax

All outside audiovisual require a safety and load-in liaison through Encore; fees apply

Additional power and/or lighting needs may incur additional charges

Sleeping Rooms

Room block discounted rates are offered with a minimum of 10 rooms. Please inquire with your Catering Manager to reserve sleeping rooms for out-of-town wedding guests

Amenity and Welcome Bags

A \$6 per room portorage fee will apply for amenity or gift bag deliveries

Additional fees will apply for personalized welcome letters or gifts

Parking

Valet parking – \$24 per vehicle
Limited self parking – \$22 per vehicle
prices are subject to change

Vendors

Vendors must be approved by the Hotel and Hotel must have a signed form of acknowledgment and proof of insurance on file

Service

Unless noted otherwise, Buffet service is available for 1.5 continuous hours and Reception service is available for 1 continuous hour. Extensions are subject to an additional cost

One bar set-up per 75 guests is included for your wedding. Bar set-up over and above this allotment may be available at an additional charge

Service Fee and Sales Tax

All charges are subject to a 14% service charge and 12% administrative fee (totaling 26%) and applicable Texas state sales tax. All charges and fees are subject to change

Bartender fees apply at \$250 each for a duration of up to 5 hours

Coat check attendant is available for a fee of \$250

All inclusions are subject to availability, and may be modified for special event weekends. All fees are subject to state sales tax



PRICING AT A GLANCE

PLATED DINNER RECEPTION AND BAR

\$290 per person average

Choice of four passed hors d'oeuvres

Salad

Entrée duet

Wine service with dinner

Custom four-tiered wedding cake

Five-hour bar service featuring premium-brand liquors and wine, and a couples signature drink

Late-night snack

STATION RECEPTION AND BAR

\$332 per person average

Choice of four passed hors d'oeuvres

Salad station

Salmon and ribeye carving stations

Pasta bar

Wine service with dinner

Custom four-tiered wedding cake

Five-hour bar service featuring premium-brand liquors and wine.

A Menu incorporating stations requires a Chef Attendant

All items and prices are subject to change

VENUES



With some of the most distinctive spaces in downtown Austin, Four Seasons can make your wedding vision a reality, from a magical lakeside ceremony – surrounded by heritage oaks and twinkling lights – to an elegant candlelight reception in a ballroom.

[LEARN ABOUT OUR VENUES](#)

CHEF BIOS

Elmar Prams, Executive Chef

At the helm of Four Seasons Hotel Austin's kitchen since 1986, Elmar is responsible for the culinary direction of all food and beverage outlets – including banquets, room service, Live Oak and Ciclo. In this role, Elmar particularly enjoys introducing diners to unique flavor combinations and stunning presentations, a skill that has earned him an outstanding reputation and loyal following. Prior to joining Four Seasons Hotels and Resorts in 1977 (at Four Seasons Hotel Vancouver), he completed an apprenticeship with a German master chef and worked in several prestigious kitchens across Europe and Canada.

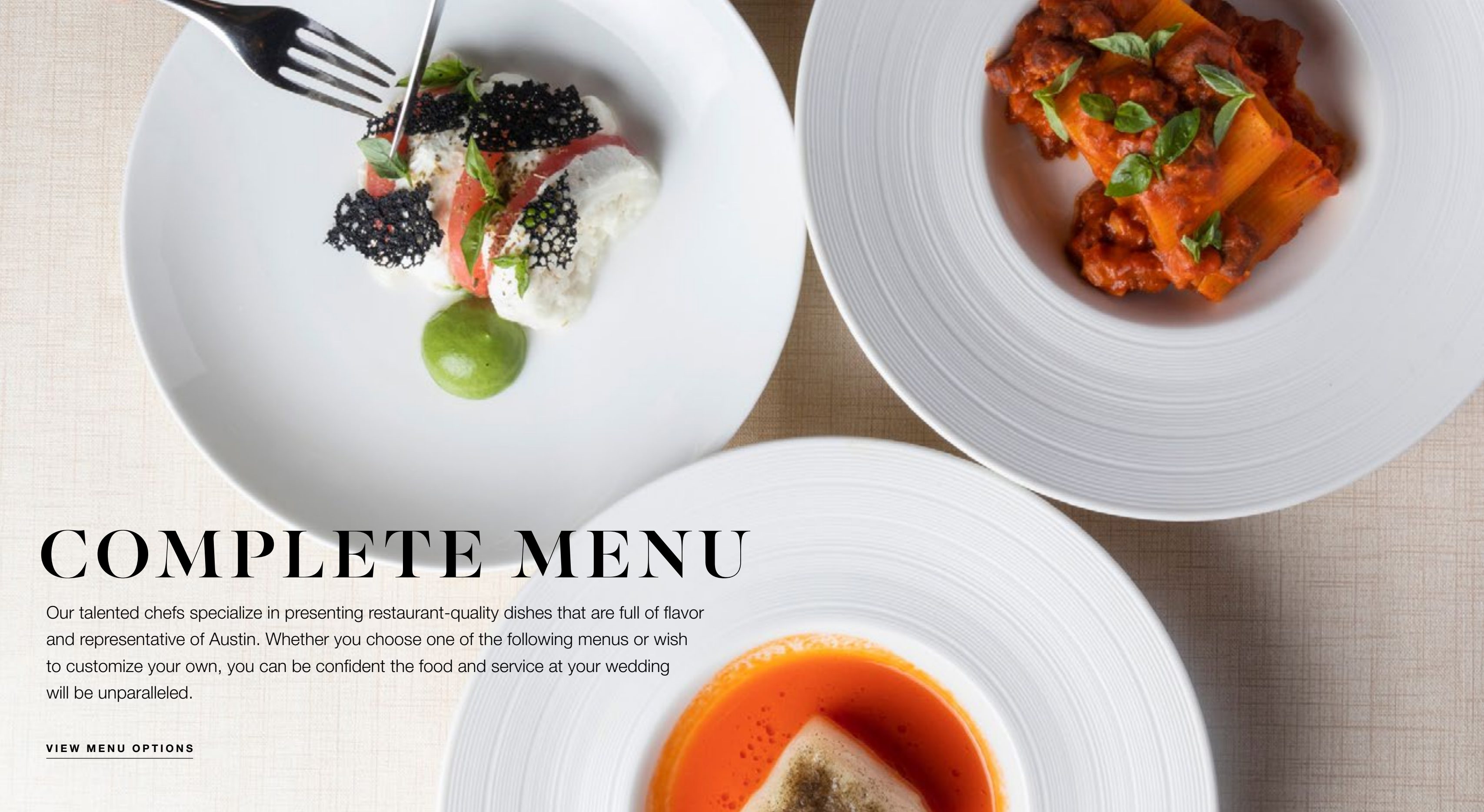
[READ CHEF ELMAR'S FULL BIO](#)

Abril Galindo, Executive Sous Chef

Born and raised in Guadalajara, Mexico, Abril's early exposure to gourmet meals was limited, with food's primary purpose nourishment rather than enjoyment. Her first taste of a truly well-prepared dish – eggs Florentine – in hospitality school opened her eyes to the joy inherent in food...and the rest is history. In 2010, Abril joined Four Seasons Resort Punta Mita as a culinary intern, a role that allowed her to rotate through a variety of positions in the kitchen. After stints at several Mexico restaurants and hotels, Abril was recruited to re-join the company at its Austin location. Her work ethic, creativity and passion for cooking quickly became apparent, eventually leading to her promotion as executive sous chef in 2017.

[READ CHEF ABRIL'S FULL BIO](#)





COMPLETE MENU

Our talented chefs specialize in presenting restaurant-quality dishes that are full of flavor and representative of Austin. Whether you choose one of the following menus or wish to customize your own, you can be confident the food and service at your wedding will be unparalleled.

[VIEW MENU OPTIONS](#)

Hors d'Oeuvres

Reception Stations

Plated Dinners

Dinner Buffets

Desserts

Final Touches

HORS D'OEUVRES



Four selections – \$44
 Five selections – \$55
 Six selections – \$66
 Eight selections – \$88

*Prices are based on one
 of each selection per person*

COLD

Shrimp Ceviche, Plantain Crisp,
 Cilantro*

Lobster Salad, Cucumber Cup*

Jicama Tuna Tartare Taco*

Rare Roast Beef Tenderloin
 Green Peppercorn Mayo, Red Onion

Charred Lamb Loin, Sweet Chili
 Toasted Pita

Deviled Quail Egg

Smoked Duck and Vegetable Roll
 Soy-Lime Sauce

Mini Donut, Chicken Liver Pâté
 Blackberry Jam

Amaretto Mascarpone
 Almond Vol-au-Vent

Tomato-Watermelon Gazpacho Shot
 Lobster, Extra Virgin Olive Oil

Smoked Salmon, Waffle Crisp
 Crème Fraîche, Domestic Caviar

Puréed Sweet Potato Crostini
 Sun-Dried Tomato, Chimichurri

Herbed Goat Cheese, Shaved Carrot
 Pecans

Grilled Watermelon Skewer, Mint
 Balsamic, Feta

Wild Mushroom, Tomato, Olive Tartare
 Tortilla Crisp

Chicken Salad, Apricot, Jalapeño
 Relish, Plantain Chip

WARM

Lamb Lollipop, Mustard-Thyme Crust*

Mini Beef Wellington, Béarnaise
 Sauce*

Bacon-Wrapped Quail Breast
 Date, Walnuts*

Thai Coconut Jumbo Shrimp
 Sweet Chili Sauce*

Mini Mexican Street Corn, Cotija
 Chipotle Mayo, Cilantro

Indian Curry Chicken Meatball
 Rice Cracker

Elgin Sausage Wellington
 Poblano, Horseradish

Mini Corn Sope, Guacamole
 Pomegranate Seeds, Cilantro

Shrimp and Spanish Chorizo
 Croquette, Garlic-Paprika Aioli

Mini Chicken and Waffle Bite

Fried Avocado and Pork Belly Bite
 Cilantro Emulsion, Sesame

Goat Cheese Quiche
 Red Pepper Coulis

Eggplant Crisp, Mozzarella, Tiny Tomato

Indian Vegetable Samosa
 Lime-Cucumber Raita

Fried Mac and Cheese Ball

Tomato Bisque Shooter, Smoked Shrimp

Shrimp Dumpling, Brown Butter-
 Guajillo Sauce, Tarragon Oil

Artichoke- and Boursin Cheese-
 Stuffed Mushroom Cap

Mini Short Rib Flauta, Queso Fresco
 Barbacoa Salsa, Cilantro

Lamb Lollipop, Thyme-Mustard
 Crust, Balsamic Reduction

Elgin Sausage Wellington
 Poblano and Horseradish Mayo



RECEPTION STATIONS

SLIDERS AND FRIES

\$52

Prime Beef, Cheddar, Roasted Garlic Aioli, Tomato Chutney

Grilled Chicken, Poblano, Onion Monterey Jack, Balsamic Ketchup

Honey-Soy Salmon, Pickled Carrot and Cucumber, Cilantro, Mayonnaise

Steak Fries, Sweet Potato Fries Shoestring Truffle-Parmesan Fries

Ketchup, Truffle Aioli Pickled Vegetables

ARTISANAL CHEESE BOARD

\$30

Texas Artisanal Cheese Board, Dried Fruit

Nuts, Strawberries, Grapes Local Honey

Rustic Bread and Crackers

CRUDITÉ

\$24

Raw Market Vegetables, Red Peppers Chili Hummus, Pine Nut Hummus Creamy Ranch, Spiced Pita Crisps

CHICKEN AND BISCUIT BAR*

\$45

Mac and Cheese, Texas Gold Cheddar, Toasted Breadcrumbs

Homestyle Fried Chicken Bites Buttermilk Biscuits, Honey Red Hot Sauce, Strawberry Jam

Buttermilk Fried Onion Rings Jalapeño Ranch, Ketchup

CHARCUTERIE

\$38

Prosciutto, Red Wine Salami, Black Forest Ham, Mortadella, Country Pâté, Smoked Duck Breast

Chorizo, Marinated Artichokes and Olives, Sweet Peppers House-Made Pickles

Rustic Bread, Grilled Sourdough

PORK BAR

\$38

“Pigs in Blanket,” Hudson’s Brats Jalapeño, Onion, Avocado, Black Bean Relish, Chili

Mini Pulled Pork Sliders, Texas Slaw

Smoked Bacon-Wrapped Elgin Hot Links, Sauerkraut, Hot Mustard Caramelized Onions

MASHED POTATO AND VEGGIE BAR*

\$36

Whipped Yukon Gold Potato, Crisp Bacon, Chives, Texas Gold Cheddar Horseradish Crème Fraîche

Chef’s Balsamic-Grilled Seasonal Vegetables

CHILLED SEAFOOD BAR

Three selections – \$80

Poached Jumbo Gulf Shrimp

Crab Claws

Seasonal Freshly Shucked Oysters

Shrimp Ceviche “Martini”

Assorted Sushi Rolls

RECEPTION STATIONS CONTINUED

**Attendant required, additional fee of \$250 per attendant*

A minimum of four stations per event is required Stations must be guaranteed for full group attendance

Prices are per person, 25-person minimum

Hors d'Oeuvres

Reception Stations

Plated Dinners

Dinner Buffets

Desserts

Final Touches

MINI SALAD STATION

Two selections – \$32

Romaine, Caesar Dressing
Asiago, CroûtonsMixed Greens, Pancetta
Crisp, Fresh Strawberry
Champagne VinaigretteBaby Iceberg Wedge, Tobacco
Onions, Smoked Onion VinaigretteRoasted Beets, Arugula, Goat
Cheese, Candied Pecans
Balsamic VinaigretteQuinoa, Sun-Dried Tomatoes
and Dates, Chimichurri Sauce**CARVING STATION****with petite rolls and brioche buns*Smoke-Roasted Whole Texas
Beef Ribeye, Creamy Horseradish
Cherry-Black Pepper BBQ Sauce
Cipollini Onions, Parker House Rolls
\$56 per person*Enhance with Oscar-Style +\$25 per person*Brined Niman Ranch Prime Pork
Rib Rack, Grape Gastrique, Pickled
Red Onions, Carrots and Cauliflower
Onion Rolls
\$40 per person*Enhance with Oscar-Style +\$25 per person*Rosemary-Glazed Whole Beef
Tenderloin, Béarnaise Sauce, House-
Made Steak Sauce, Wild Mushroom
Salad, Sourdough Rolls
\$56 per person*Enhance with Oscar-Style +\$25 per person*Warm Maple-Citrus Salmon Side
Beets, Horseradish Cream
Cabbage-Pear Slaw
\$48 per person*Enhance with Oscar-Style +\$25 per person*Roasted Tom Turkey Breast
Cranberry, Orange Relish, Cornbread
and Andouille Sausage Dressing
Brioche Buns
\$40 per personBourbon-Glazed Bone-In Ham
Grain and Dijon Mustards
Mayonnaise, Brioche Buns
\$40 per person**PASTA STATION***

\$58

Lobster Ravioli, Saffron
Vermouth, Pine Nuts
Leek Hay, ParmesanCheese Tortellini, Bolognese
Sauce, Black Olives, Fresh HerbsGerman-Style Spaetzle Pasta
Sautéed Mushrooms and Shallots
Sweet Peas, GruyèreRosemary Focaccia, Mama's
Garlic Bread, Grissini**FLATBREADS AND GREENS**

\$52

Classic Margherita – Tomato
Basil, Olive Oil, MozzarellaMeat Lovers – Pepperoni
Italian Sausage, Canadian Bacon
Mushrooms, MozzarellaBianco – Shredded Chicken
Sautéed Onions, Apple, Béchamel
Blue Cheese, Gruyère, ParmesanSalad – Spinach, Romaine Leaves
Cherry Tomato, Olives, Croûtons
Caesar Vinaigrette**MINI TACO BAR***

\$52

BBQ Short Rib, Charred
Tomatillo, Horseradish Sauce
Pickled Red Onion, AvocadoGrilled Snapper, Slaw
Guacamole, Pico de Gallo

Flour and Whole Wheat Tortillas

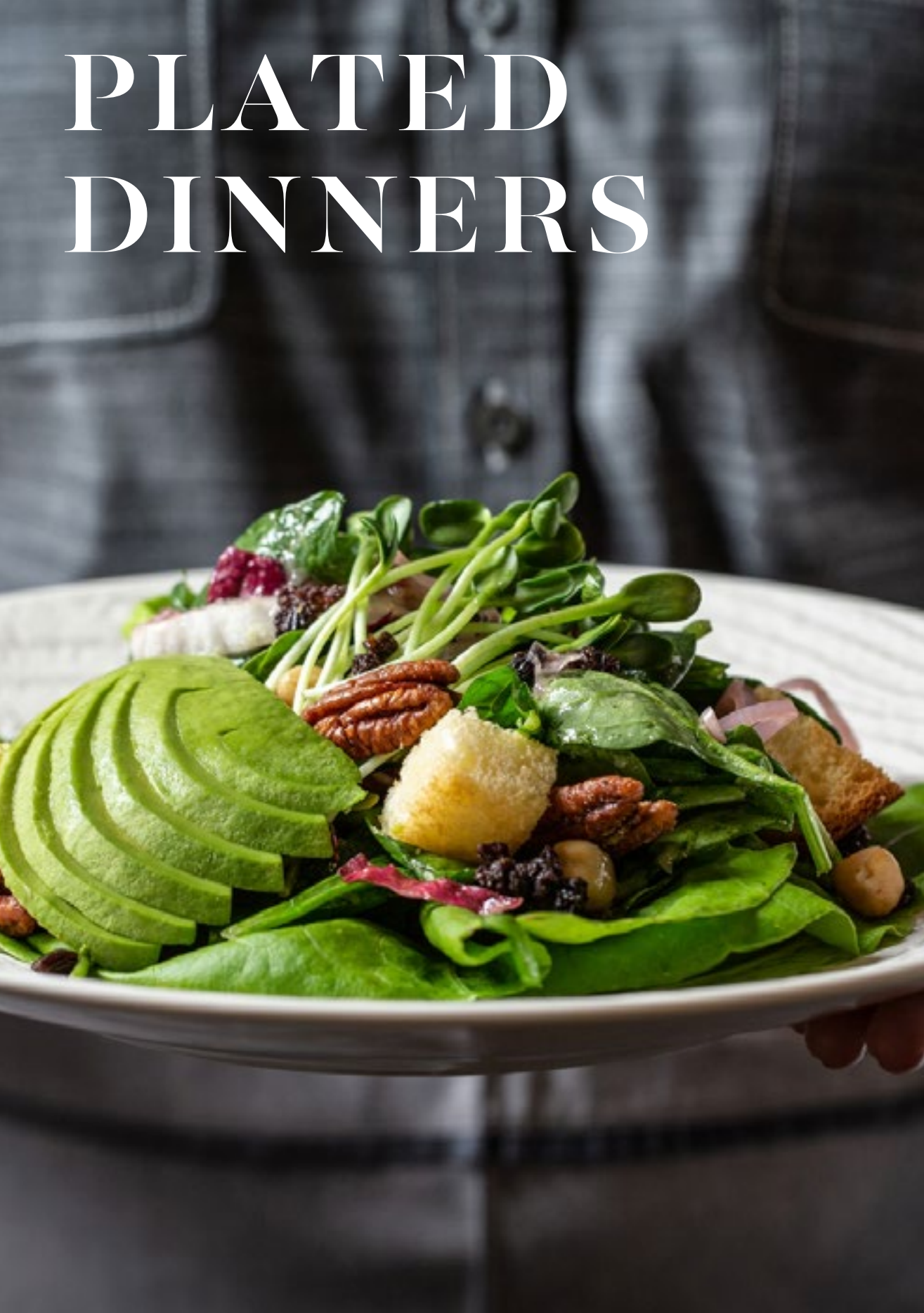
Al Pastor Cauliflower, Grilled
Pineapple, Diced Onions, CilantroHouse-Made Salsa, Guacamole and
Corn Chips**GOURMET QUESADILLA BAR***

\$54

Shredded Chili-Roasted Chicken
Mushrooms, Bell Pepper, Jack
Cheese, Jalapeño, Sour CreamPulled BBQ Pork, Caramelized
Onion, Spiced Black Beans
White Cheddar, SwissMarinated Grilled Portobello
Mushroom, Grilled Corn, Spinach
Poblano, Swiss, Goat Cheese

Crisp Tortilla Chips, Chili con Queso

Garnishes – Charred Roma Tomato
Salsa, Salsa Verde, Guacamole
Pico de Gallo, Lime, Sour Cream**Attendant required, additional fee of \$250
per attendant**A minimum of four stations per event is required
Stations must be guaranteed for full group
attendance**Prices are per person, 25-person minimum*



PLATED DINNERS

SOUP OR SALAD

Select one

Tomato-Basil Soup, Texas Olive Oil
Pesto Croutons

Shrimp Bisque, Vanilla Cream, Chili Oil

Coconut and Ginger Chicken Soup

Little Gem Lettuce, Tobacco Onions
Smoked Onion Vinaigrette, Herb
Dressing, Blue Cheese-Buttermilk
Dressing

Organic Spinach, Butter Lettuce
Frisée, Strawberries, Toasted Almonds
Feta, Red Wine Vinaigrette

Baby Romaine Hearts, Cured Cherry
Tomato, Creamy Parmesan Dressing
Asiago Bruschetta

Farmers' Market Salad, Seasonal
Greens, Local Vegetables, Radishes
Chimichurri Dressing

Kale, Radicchio, Frisée, Roasted
Cauliflower, Toasted Hazelnuts
Sun-Dried Cherries, Citrus Dressing

Red and Green Leaf Lettuce, Vanilla-
and Riesling-Poached Pear, Candied
Pecans, Sun-Dried Cranberries
Maple-Shallot Dressing

Garden Greens, Spinach, Arugula
Roasted Bell Peppers, Goat Cheese
Croûtons, Lavender-Honey Citronade

Heirloom Tomato, Watermelon, Mint
Feta, Texas Olive Oil, Balsamic Vinegar

Roasted Red and Yellow Beets
Arugula, Frisée, Granny Smith
Apple, Blue Cheese, Fig Syrup

APPETIZER

Additional \$25 per person

Select one

Panko-Crusted Crab Cake, Lemon
Aioli, Pickled Corn and Bell Peppers
Mango-Apple Salad

Lobster Ravioli, Champagne-
Saffron Sauce, Oven-Dried Shiitake
Mushrooms, Crispy Shallots

Ahi Tuna Tartare, Avocado, Soy-
Lime Dressing, Pickled Ginger
Sesame Cracker

Poached Gulf Shrimp, Marie
Rose Sauce, Fresh Horseradish
Hearts of Palm

Herb-Crusted Diver Scallops
Anson Mills Polenta, Fennel Slaw

Nogada-Roasted Quail, Poblano
Relish, Goat Cheese Sauce, Almond
Crumble, Pomegranate

Maple-Glazed Pork Belly, Hudson's
Smoked Sausage, Cannellini Beans
Pickled Vegetables

Wild Mushroom Risotto
Blistered Cherry Tomato
Onion Broth, Parmesan

PLATED DINNERS CONTINUED

Plated dinners include choice of soup or salad, an entrée and dessert. Appetizer course is available at an additional cost. Tableside choice of entrée service is only available with four courses and for an additional fee of \$20 per selection, per person 75-guest maximum for tableside selection

Hors d'Oeuvres

Reception Stations

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Dinner Buffets

Desserts

Final Touches

ENTRÉE

All plated dinners are accompanied by freshly baked rolls and butter, regular and decaffeinated Lavazza coffee and a selection of hot teas

Select one

Meat

Sliced Beef Tenderloin Wellington
Cipollini Onion, Mushroom-Thyme Pithivier, Bordelaise Sauce
Carrots, Asparagus
\$125 per person

Smoked and Grilled Texas Ribeye
Cherry-Black Pepper BBQ Sauce
Warm Potato Salad, Charred Corn Poblano, Red Pepper
\$125 per person

Flat Iron Pepper Steak, Creamy Cognac-Green Peppercorn Sauce
Crispy Shallots and Olive Oil
Mashed Potatoes, Roasted Carrots and Cauliflower
\$105 per person

Charred Beef Tenderloin, Red Wine Sauce, Lyonnaise Potatoes, French Green Beans, Blistered Cherry Tomato, Béarnaise Sauce
\$125 per person

Grilled New York Strip, House-Made Steak Sauce, Twice-Baked Potato with Caramelized Onions, Bacon and Aged Cheddar, Roasted Brussels Sprouts, Red Bell Peppers
\$125 per person

Sweet Tea-Brined Bone-In Prime Pork Chop, Redneck Cheddar, Mac and Cheese, Bourbon-Apple Sauce
Green Beans, Crispy Onions
\$100 per person

Lamb Rack with Mustard, Panko and Herb Crust, Rosemary Jus
Wild Garlic Quinoa Cake, Broccolini
Red Chili
\$115 per person

Fish

Atlantic King Salmon, Orange-Sesame Emulsion, Edamame Risotto, Mint Purée, Crispy Tri-Color Cauliflower
Honey-Lemon Frisée
\$95 per person

Broiled Sea Bass, Coconut-Ginger Sauce, Mint Couscous, Sesame-Soy Cucumbers and Carrots, Mint, Cilantro
\$115 per person

Pan-Seared Sea Scallop and Gulf Shrimp, Anson Mills Grits with Blue Cheese, Tomato-Mango Salsa
Exotic Mushroom-Leek "Salad"
\$115 per person

Poultry

Roasted Dewberry Farm Half Chicken, Natural Jus, Truffle-Parmesan Roasted Potato, Chef Elmar's Braised Red Cabbage
Maple-Saffron Turnips
\$98 per person

Chicken Scallopini, Creamy Lump Crab Meat, Lemon-Chive Risotto
Asparagus, Cherry Tomato
\$98 per person

Vegetarian

Anson Mills Polenta Lasagna
Wild Mushroom Ragout, Semi-Dry Tomato, Parmesan, Arugula
Frisée, Truffle Oil
\$96 per person

Fire-Roasted Stuffed Poblano Pepper, Tomatillo, Black Beans
Avocado, Queso Fresco, Plantains
Forbidden Rice
\$96 per person

Curry-Marinaded Tofu, Jasmine Rice
Broth, Bok Choy, Squash, Edamame
Cilantro, Basil
\$96 per person

Plated dinners include choice of soup or salad, an entrée and dessert. Appetizer course is available at an additional cost. Tableside choice of entrée service is only available with four courses and for an additional fee of \$20 per selection, per person 75-person maximum

Prices are per person





DINNER BUFFETS



DINNER BUFFET

\$185 per person

All dinner buffets are accompanied by regular and decaffeinated Lavazza coffee and a selection of hot teas

Soups

Select one

Sweet Corn, Herbed Peppercorn
Red Pepper Oil

Gulf Shrimp and Smoked Sausage Gumbo, Rice
Serrano Sour Cream

Chunky Chicken Tortilla
Avocado, Queso Fresco

Salads and Appetizers

Select three

Greek Salad – Bell Pepper
Artichoke, Tomato, Cucumber
Red Onion, Marinated Feta
Oregano Dressing

Vine-Ripened Tomato, Basil
Micro Greens, Mozzarella
Texas Olive Oil, Balsamic Syrup

Crisp Iceberg Wedge, Blue Cheese
Crumble, Fried Onions, Smoked
Onion Vinaigrette, Chives

Hand-Selected Garden Greens
Marinated Tomato, Radishes
Cucumber, Buttermilk Ranch
Dressing, Cornbread Croûtons

Deviled Eggs, Smoked Salmon
Speck, Domestic Caviar

Texas Artisanal Cheese Board
Dried Fruit, Nuts, Strawberries
Grapes, Good Flow Honey
Rustic Bread and Crackers

Butcher Board – Black Forest
Ham, Prosciutto, Landjäger, Red
Wine Salami, Pâté, Smoked Duck
Breast, Pickles, Mustards, Grilled
Rustic Breads

Corn and Shrimp Fritters
Tomato Jam, Chili Aioli

Shrimp Seafood Ceviche “Martini”

Seasonal Vegetable Tart, Pure
Luck Goat Cheese, Blackberry
Syrup, Spiced Pecan

DINNER BUFFETS CONTINUED

25-person minimum

[Hors d'Oeuvres](#)[Reception Stations](#)[Plated Dinners](#)[Dinner Buffets](#)[Desserts](#)[Final Touches](#)

Mains

Select three

Gulf Shrimp and Sea Scallop Duo
Smoky Tomato Sauce, Leek Hay

Chicken-Fried Pork Tenderloin
Medallions, Black Pepper Gravy
Pickled Cabbage

Thyme- and Garlic-Roasted
Range Chicken Breast, Wild
Mushroom Sauce

Pan-Blackened Gulf Snapper
Creamy Crab Meat, Black Bean
Sauce, Shishito Peppers

Texas Beef Tenderloin, Cipollini
Onions, Red Wine Sauce

Braised Boneless Beef Short Rib
Horseradish-Scallion Crema

Charred Atlantic Salmon
Firemans #4 Ale-Butter Sauce
Citrus-Arugula Relish

Whole Wheat Penne Pasta, Grilled
Local Vegetables, Spinach, Wild
Mushrooms, Sun-Dried Tomato
Artichokes, Toasted Walnuts
Béchamel, Parmesan

Sides

Select three

French Green Beans, Toasted
Almond, Oven-Dried Tomato
Sweet Red Onion

Anson Mills Poblano Grits

Roasted Carrots

Smashed Cauliflower

Sautéed Brussels Sprouts, Pearl
Onions, Shiitake Mushrooms

Texas Olive Oil-Roasted
Seasonal Farmer's Vegetables

Smashed Sweet Potatoes, Spiced
Pecans, Blue Cheese

Truffle-Onion-Custard Potatoes

Yukon Gold Mashed Potatoes

Desserts

Select two

Coconut Tapioca, Tropical Fruit

S'mores Verrine

Milk Chocolate-Hazelnut Crunch

French Macarons

Pistachio Cheesecake

Coffee and Donuts Panna Cotta

Almond-Coconut Brownie

Seasonal Fruit Tart

Strawberry Icebox Pie Paleta

Vanilla Bean Crème Brûlée



DESSERTS



WEDDING CAKE FLAVORS

\$14 per slice

Italian Cream

Coconut-Pecan-Buttermilk Cake
Cream Cheese Filling

Luscious Lemon

Lemon Sponge Cake
Lemon Curd Filling

Traditional Carrot

Carrot Sponge Cake
Cream Cheese Filling

Raspberry Chambord

White Sponge Cake
Raspberry Chambord Gelée
Vanilla Mousse

Golden Butter

Rich Butter Cake
Milk Chocolate Mousse

Red Velvet

Deep Red Velvety Cake
Cream Cheese Filling

Chocolate Fudge

Moist Blackout Cake
Chocolate Fudge Filling

Tuxedo Chocolate

Chocolate Cake
White Chocolate Mousse

Bits of Texas

Shiner Bock Pecan Cake
Whiskey Ganache, Salted Caramel
Cream

Champagne Almond

Almond Butter Cake, Champagne
Syrup, Almond Crème

Classic White

White Sponge Cake
Vanilla Cream Filling

Strawberry Cheesecake

Vanilla Cake, Strawberry Gelée
Graham Crust, Vanilla Cheesecake

CUSTOM-DESIGNED DISPLAY CAKE PRICING

Tiers

Two	\$750 +
Three	\$1,200 +
Four	\$1,800 +
Five	\$2,600 +
Six	\$3,600 +
Seven	\$5,000 +

DESSERTS CONTINUED

[Hors d'Oeuvres](#)[Reception Stations](#)[Plated Dinners](#)[Dinner Buffets](#)[Desserts](#)[Final Touches](#)

INTERACTIVE DESSERTS*

Ice Cream Sundae Bar

\$38

Vanilla and Chocolate Ice Cream
Chocolate and Caramel Sauce
Whipped Cream, Nuts, Cherries
Oreo Cookies, Sprinkles
Fresh Strawberries

Bananas Foster

\$35

Brown Sugar- and Maple Syrup-
Sautéed Bananas, Amy's Mexican
Vanilla Ice Cream, Wafer Cookies

Warm, Sweet Doughs

\$30

House-Made Cinnamon Churros
Dulce de Leche and Chocolate
Sauces, Custard- and Fruit-
Filled Donuts

Candy Shop

\$28

Peanut Brittle, Toffee, Dark
Chocolate-Pecan Bark, Fudge
Chocolate-Covered Almonds

Custom Coffee Cart

\$20 (50-person maximum)

Espresso
Cappuccino
Café Latte
Americano

SWEETS

Chocoholic

\$32

Chocolate Chip Cookies and
Milk Shooters, Chocolate Fudge
Cake, Coconut-Almond Brownies
French Macarons

Cupcake Counter

\$28

Filled Cupcakes – Strawberry
Shortcake, Double Chocolate
Lemon Meringue

MINI DESSERT STATION

\$28

Select three

Coconut Tapioca, Tropical Fruit
S'mores Verrine
Milk Chocolate-Hazelnut Crunch
French Macarons
Pistachio Cheesecake
Coffee and Donuts Panna Cotta
Almond-Coconut Brownie
Seasonal Fruit Tart
Strawberry Icebox Pie Paleta
Vanilla Bean Crème Brûlée

**Attendant required, additional fee of \$250
per attendant*

Prices are per person

Must be guaranteed to full group attendance



FINAL TOUCHES



LATE-NIGHT SNACKS

\$16 each

Grilled Cheese Sandwich Bites
Roasted Tomato Soup Sips

Mini Smoked Chicken and
Caramelized Onion Pizzas

Assorted Breakfast Tacos
Hot and Mild Salsa

Homemade Chili and All the
Fixins' Served in Individual
Bags of Fritos

All-Beef Pigs-in-a-Blanket
Assorted Mustards

Shanghai Noodle Box
BBQ Duck

Prime Beef Sliders, Tomato
Jam, Dijon Mayo

Jumbo Chocolate Chip Cookie
Chilled Milk

Warm Beignets, Cinnamon Sugar

CHILDREN'S MENU

\$40 per child

*This menu is available for children
ages 12 or younger*

Fresh Fruit Salad, Chicken Fingers
French Fries, Wedding Cake

CHILDREN'S SOFT DRINK BAR PACKAGE

\$25 per person

Assorted Soft Drinks and Water

VENDOR DINNER

\$45 per person

Chef's Choice

Salad, Rolls, Hot Entrée
Vegetable, Dessert

VENDOR BEVERAGE PACKAGE

\$20 per person

Coffee, Assorted Soft Drinks
and Water

BEVERAGES

From wines by the glass and bottle to full bar packages, our beverage selections cater to a wide range of tastes.

[VIEW BEVERAGE OPTIONS](#)



Wine

By the Glass

Bar Package



WINE

SPARKLING/CHAMPAGNE

Zardetto Brut Prosecco
Conegliano, Italy \$60

Gruet Blanc de Blancs
New Mexico \$85

Roderer Estate, California \$98

JCB #69 Rosé, France \$76

Billecart-Salmon Brut Rosé
Champagne, France \$245

Laurent Perrier "La Cuvée" Brut
Champagne, France \$112

Veuve Clicquot
Champagne, France \$142

Moët & Chandon "Dom Perignon"
Champagne, France \$500

INTERESTING WHITES

Jermann Pinot Grigio
Friuli Venezia Giulia, Italy \$60

Wente Vineyards Louis Mel
Sauvignon Blanc, California \$60

Régis Minet Sauvignon Blanc
Pouilly-Fumé, France \$80

Hayes Ranch Rosé, California \$60

Planeta Rosé, Palermo, Italy \$66

Miraval Rosé
Côtes de Provence, France \$76

CHARDONNAY

Patz & Hall
Sonoma Coast, California \$84

Flowers
Sonoma Coast, California \$92

Far Niente
Napa Valley, California \$192

Wente Vineyards
Riva Ranch, California \$70

Joseph Drouhin 'Vaudon'
Chablis, France \$96

PINOT NOIR

Angels Ink
Central Coast, California \$60

Siduri
Willamette Valley, Oregon \$92

Calera, Central Coast, California \$88

Domaine Gachot-Monot
Cote de Nuits-Villages, France \$116

Gary Farrell
Sonoma, California \$124

GLOBAL REDS

Dona Paula Malbec
Mendoza, Argentina \$96

Villa Antinori Chianti Classico
Italy \$76

Condado de Haza Tempranillo
Spain \$76

Etienne Becheras Syrah, France \$90

CABERNET SAUVIGNON

Ravel & Stitch
Central Coast, California \$70

Peju, Napa Valley, California \$104

Jordan
Sonoma County, California \$158

Amavi Cellars
Walla Walla Valley, Washington \$78

Stag's Leap 'Artemis'
Napa Valley, California \$204

ZINFANDEL

The Prisoner
Napa, California \$112

*Bartender required, additional fee of \$250
per bartender
Prices are per bottle*

Wine

By the Glass

Bar Package

BY THE GLASS

PREMIUM BRANDS

\$18 each

Wente Vineyards Louis Mel Sauvignon Blanc, California

Hayes Ranch Rosé, California

Angels Ink Pinot Noir, Central Coast California

Jacque Pelvas Sparkling, France

Jim Beam Bourbon

Dewar's White Label Scotch

Rittenhouse Rye Whiskey

Tito's Handmade Vodka

Deep Eddy Ruby Red Grapefruit Vodka

Beefeater Gin

Bacardí Silver Rum

Espolòn Tequila

DELUXE BRANDS

\$20 each

Wente Vineyards Riva Ranch Chardonnay, California

Planeta Rosé, Palermo, Italy

Ravel & Stitch Cabernet Sauvignon Central Coast, California

Jacque Pelvas Sparkling, France

Maker's Mark Kentucky Straight Bourbon

Johnnie Walker Black Scotch

Crown Royal Canadian Blended Whisky

Dripping Springs Vodka

Tanqueray Gin

Bacardí Silver Rum

Herradura Silver Tequila

PRESTIGE BRANDS

\$24 each

Flowers Chardonnay Sonoma Coast California

Miraval Rosé Côtes de Provence France

Hedges Family Estate Cabernet Sauvignon, Washington

Jacque Pelvas Sparkling, France

Knob Creek Bourbon

12-Year-Old Glenlivet Single Malt Scotch

Bulleit Rye Whiskey

Grey Goose Vodka

Bombay Sapphire Gin

Havana Light Rum

Casamigos Blanco Tequila

Domestic Beer \$10

Imported and Local Craft Beer \$12

Passed Iced Tea Lemonade
Arnold Palmer \$130 per gallon

Cordials \$20

Soft Drinks \$8

Mineral Waters \$8

House Margaritas \$325 per gallon

On the Rocks Margarita Specialty Bar (Casamigos Blanco)

Flavors Available: Classic, Mango Strawberry, Prickly Pear Cactus

First hour – \$40 per person
Each additional hour – \$18 per person

*Bartender required, additional fee of \$250 per bartender
Prices are per glass, unless noted otherwise*



BAR PACKAGE

PREMIUM BRANDS

Three hours – \$60
 Four hours – \$70
 Five hours – \$80

Wente Vineyards Louis Mel
 Sauvignon Blanc, California

Hayes Ranch Rosé, California

Angels Ink Pinot Noir
 Central Coast, California

Jacque Pelvas Sparkling, France

Jim Beam Bourbon

Dewar’s White Label Scotch

Rittenhouse Rye Whiskey

Tito’s Handmade Vodka

Deep Eddy Ruby Red
 Grapefruit Vodka

Beefeater Gin

Bacardí Silver Rum

Espolòn Tequila

Selection of Beer and Soft Drinks

**CHILDREN’S SOFT
 DRINK PACKAGE**

Three hours – \$18
 Four hours – \$22
 Five hours – \$25
(under age 21)

DELUXE BRANDS

Three hours – \$68
 Four hours – \$82
 Five hours – \$96

Wente Vineyards Riva Ranch
 Chardonnay, California

Planeta Rosé, Palermo, Italy

Ravel & Stitch Cabernet Sauvignon
 Central Coast, California

Jacque Pelvas Sparkling, France

Maker’s Mark
 Kentucky Straight Bourbon

Johnnie Walker Black Scotch

Crown Royal Canadian
 Blended Whiskey

Dripping Springs Vodka

Tanqueray Gin

Bacardí Silver Rum

Herradura Silver Tequila

Selection of Beer and Soft Drinks

**CUSTOM SIGNATURE
 COCKTAIL**

+ \$6 per person Premium Package
 +\$10 per person Deluxe Package
 +\$14 per person Prestige Package

PRESTIGE BRANDS

Three hours – \$75
 Four hours – \$92
 Five hours – \$108

Flowers Chardonnay Sonoma Coast
 California

Miraval Rosé Côtes de Provence
 France

Hedges Family Estate Cabernet
 Sauvignon, Washington

Jacque Pelvas Sparkling, France

Knob Creek Bourbon

12-Year-Old Glenlivet
 Single Malt Scotch

Bulleit Rye Whiskey

Grey Goose Vodka

Bombay Sapphire Gin

Havana Light Rum

Casamigos Blanco Tequila

Selection of Beer and Soft Drinks

*Bartender required, additional fee of \$250
 per bartender
 Prices are per person*

Wedding Party Menus

Wedding Experiences

Brunch

A man in a black tuxedo and a woman in a black dress are walking hand-in-hand from left to right. They are in front of a wall with a large mural of a tree with golden branches. The wall has a textured, metallic appearance.

PRE- & POST- WEDDING

Make the most of your time in Austin with customized amenities, special menus and fun activities surrounding your big day.

[LEARN ABOUT OUR WEEKEND ENHANCEMENTS](#)

WEDDING PARTY MENUS



**BRIDESMAIDS’
COMPLETE LUNCHEON**
\$60 per person

- Water and Iced Tea
- Display of Fresh Fruit and Berries
- Texas Artisanal Cheese Board
- Grapes, Honey, Dried Fruit, Crackers
- Mixed Green Salad
Balsamic Vinaigrette
- Assortment of Wraps – Turkey
Chicken Caesar, Hummus
- Fruit and Chocolate Petit Fours

**GROOMSMEN’S
COMPLETE LUNCHEON**
\$60 per person

- Water and Iced Tea
- Home-Style Chocolate Chip Cookies

Sliders and Fries
Prime Sirloin Sliders, Cheddar
Yellow Mustard, Pickles

- Bowl of French Fries
Chili con Queso, Ketchup

À LA CARTE
Sliced Fruit Platter
\$96 per platter

- Assorted Pastries
\$72 per dozen
- Sausage & Cheese Kolaches
Vegetarian Kolaches
\$96 per dozen
- Turkey Wraps
\$144 per dozen
- Regular & Decaffeinated
Lavazza Coffee, Selection of Hot Teas
\$130 per gallon

Soft Drinks
\$8 each

Mineral Waters
\$8 each

Fresh Lemonade, Iced Tea
Arnold Palmer
\$130 per gallon

Freshly Squeezed OJ
\$130 per gallon

Bucket of Domestic Beer
\$120 per dozen

Bucket of Premium Beer
\$144 per dozen

Cordials
From \$20 each

Margaritas
\$325 per gallon

WEDDING EXPERIENCES



VOWS & VINYASA

Start your wedding weekend or day with a customized yoga session designed to help you and your guests feel even more present and relaxed. *Please inquire for pricing*

SOMETHING BORROWED, SOMETHING BLUE

A time-honored wedding tradition gets The Spa treatment in this blissful bridal package featuring a glass of reserve Champagne (old), a luxurious yours-to-keep Four Seasons robe (new), a Diamond Radiance facial to give you a diamond-like glow (borrowed) and a Texas bluebonnet massage (blue). *\$650 per package, 180 minutes*

MINI MESSAGES

Turn your getting-ready routine into a relaxing spa-like experience with mini back, neck or hand massages provided by our spa therapists. *Please inquire for pricing*

“BUBBLES” BATH BAR

Take your get-ready suite to the next level with our exclusive Champagne bar set-up in the bathtub, sure to inspire scores of Instagram posts. *Please inquire for pricing*

MARGARITA CART

Prefer something a little more Texas than Champagne? Reserve our margarita cart for use in your getting-ready suite. Your guests will be able to choose from a pre-set menu, or concoct their own margarita from dozens of ingredient options. *Starts at \$18 per margarita*

CIGAR BAR

Smoking cigars is a long-standing custom on the wedding day. Observe this celebratory tradition by providing a cigar bar for the groomsmen or for all of your guests. *Please inquire for pricing*

WEDDING PLANNER GIFT

After saying “I do,” many brides wish to say “thank you” to their wedding planner for going above and beyond to make their day truly memorable. Should you want to express your gratitude beyond a note, we are happy to customize a Hotel or Spa gift certificate with a special message of your choosing. *Please inquire for options*



BRUNCH

FOUR SEASONS BRUNCH

\$120 per person

Fresh Orange, Grapefruit and Carrot Juices, Lavazza Regular and Decaffeinated Coffee Selection of Hot Teas

Cold

Greek Yogurt, House-Made Puffed Amaranth and Pumpkin Seed Granola Dried Cranberries and Apricots

Papaya, Honeydew, Kiwi, Pineapple Fresh Berries

Mini Bagels, Cedar-Smoked Salmon Cream Cheese, Traditional Garnishes

Poached Gulf Shrimp and Crab Claws Chilled over Crushed Ice Cocktail and Rémoulade Sauces

House-Made Tex-Mex Ceviche, Whole Wheat Crackers

Texas Artisanal Cheese Board Dried Fruit, Nuts, Strawberries Grapes, Good Flow Honey Rustic Bread, Crackers

Muffins, Danishes and Croissants

Grilled Curly Kale and Zucchini Roasted Corn, Pumpkin Seeds Queso Fresco, Cherry Tomato Pickled Shallot, Cilantro Vinaigrette

Baby Radish Salad, Green Beans, Marinated Tri-Color Carrot, Cucumber, Basil, Mint Balsamic-Raspberry Dressing

Hot

Omelets and Farmhouse Eggs (Cooked to Order*)

Richardson Farms Ham and Eggs Benedict, Brown Butter Hollandaise

Cast-Iron Baked Lyonnaise Potatoes, Fresh Thyme

Applewood-Smoked Bacon Chicken Sausage, House-Made Veggie Sausage Patties

Smoked Prime Rib (Carved to Order*), Horseradish, Spicy Mustard, Sourdough Rolls

Buttermilk Fried Chicken and Waffles Vermont Maple Syrup

Shrimp Fra Diavolo and Fusilli Spicy Marinara, Parmesan, Basil

Desserts

Milk Chocolate-Hazelnut Crunch

Salted Caramel Profiteroles

Coffee and Donuts Panna Cotta

Raspberry Cheesecake

BRUNCH CONTINUED

**Attendant required, additional fee of \$250 per attendant
30 guest minimum*

[Wedding Party Menus](#)[Wedding Experiences](#)[Brunch](#)**TOAST TO THE FUTURE**

\$70

Fresh Fruit Juices

Seasonal Fruit, Berries
Honey YogurtAssorted Muffins, Fruit and Cheese
Danishes, Chocolate
and Butter CroissantsNew York-Style Bagels, Low-Fat
and Regular Cream Cheese

Fruit Preserves, Sweet Butter

Scrambled Eggs, Fresh Herbs

Meat Selection (*select two*) –
Home-Style Chorizo, Thick-Cut
Applewood-Smoked Bacon
Turkey Bacon, Smoked Ham
Chicken Sausage

Roasted Fingerling Potatoes

Regular and Decaffeinated Lavazza
Coffee

Selection of Hot Teas

FRESH START

\$68

Fresh Orange and Cranberry Juice

Sliced Fresh Fruit, Berries

Homemade Puffed Amaranth and
Pumpkin Seed Granola, Dried Fruits
Oven-Browned Nuts, Low-Fat MilkSmoked Nova Salmon, Low-Fat
and Regular Cream Cheese, Sliced
Tomato, Red Onion, CapersEgg White Frittata, Spinach
Peppers, Tomato, House-
Made Ketchup

Chicken Sausage, Turkey Bacon

Assorted Bagels, Carrot
and Bran MuffinsRegular and Decaffeinated Lavazza
Coffee

Selection of Hot Teas

RISE 'N SHINE

\$70

Freshly Squeezed Orange
and Grapefruit JuiceChilled Honeydew, Cantaloupe
Roasted PecansMigas Enchiladas, Verde Sauce
Refried BeansHome-Style Potatoes
Peppers, OnionsButtermilk and Jalapeño-
Cheddar BiscuitsRegular and Decaffeinated Lavazza
Coffee

Selection of Hot Teas

BUBBLES BAR**

Two hours – \$36 per person

Sparkling Artisanal Water

Mimosas

Pomegranate Bellini – Sparkling Wine
Pomegranate Liqueur, Lemon Juice**TITO'S BLOODY
MARY BAR****

Two hours – \$45 per person

Sparkling Artisanal Water

**BUBBLES AND SPIRITS
BY THE GLASS****

Mimosas \$18

Tito's Bloody Marys \$18

Grey Goose Bloody Marys \$22

***Bartender required, additional fee of \$250
per bartender**Prices are per person, unless noted otherwise
25-person minimum*



HOTEL DETAILS

Situated in the heart of downtown, along the shores of Lady Bird Lake, Four Seasons combines the convenience of an urban hotel with the ambience of an elegant Texas lakehouse. Our gracious hospitality and local expertise will ensure that you and your guests experience the best of the city.

[EXPLORE THE HOTEL](#)

GUEST ROOMS & SUITES



Decorated in soothing blues and grays, 286 guest rooms offer views of the lake or Austin's vibrant downtown cityscape. Our luxurious interiors are complemented by unique in-room amenities – such as our Guitar Concierge Program and On-Demand Margarita Cart – that convey a distinct sense of place.

[LEARN ABOUT OUR ACCOMMODATIONS](#)



DINING

Four Seasons is acclaimed for its pioneering menus, prepared to the highest standards using the freshest ingredients. From the Hotel's Latin-inspired restaurant, Ciclo, to Live Oak, our treetop lounge serving cocktails and light fare, there's something for everyone. Or dine in the comfort of your room with restaurant-quality dishes from In-Room Dining.

[GET A TASTE FOR OUR RESTAURANT AND LOUNGE](#)



SPA & FITNESS



Relax and rejuvenate in The Spa, a downtown oasis featuring massages and body treatments, many of which incorporate local Texas ingredients. Our Fitness Center provides state-of-the-art equipment and Lady Bird Lake views that will inspire you to meet all of your fitness goals.

[VIEW OUR WELLNESS OFFERINGS](#)



VENDORS



PHOTOGRAPHERS

Cory Ryan Photography	512-293-7212
Hyde Park Photography	512-797-8326
Jenny DeMarco	512-547-3721
SMS Photography	512-964-3070
Julie Wilhite	832-428-3367

VIDEOGRAPHY

Crescent Video Productions	512-996-9292
ILC Films	512-318-8051
PhotoHouse Films	956-792-1118

HAIR AND MAKEUP

Adore Hair & Makeup	512-524-0208
Lola Beauty	512-537-3820

WEDDING CONSULTANTS

Pearl Events	512-487-7047
The Whitt Experience	512-784-8763
Verve Austin Events	512-744-7777
Wedding Day Girl	512-521-6485
Glitzzy Events	512-293-8786

LIGHTING

Encore Global	512-685-8335
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TENTS AND RENTALS

La Tavola Linens	972-392-3233
Marquee Rentals and Tents	512-491-7368
Premiere Events	512-476-1390
Townasley Designs	512-249-2229
Whim Hospitality	512-829-5955
Monarch Event Rentals	512-219-6666

FLORAL

Botanical No. 9	512-387-1667
Bouquets of Austin	512-257-2395
David Kurio Floral Designs	512-929-8807
Stems Floral	512-537-0577
Westbank Flower Market	512-327-3374

MUSIC

Barton Strings	512-445-6864
Terra Vista Strings	512-213-2172
Moontower Entertainment	512-680-7769
Texas Pro DJ	512-670-7970

INVITATIONS AND PRINTING

Pink Champagne Designs	n/a
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CONTACT US

LET US HELP YOU CRAFT THE WEDDING OF YOUR DREAMS

To start planning, please contact a wedding specialist:

T. 1 (512) 685-8040

[Other ways to get in touch](#)

FOUR SEASONS HOTEL AUSTIN

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Austin, Texas, 78701-4039, United States of America

fourseasons.com/austin

