wedding menu
details & distinctions

your ballroom wedding

- Menu tasting for up to four people with private consultation from the Hotel’s Chef
- Custom designed wedding cakes
- Personalized printed menus
- Day-use room for bridal party
- One-night stay for the newlyweds on the wedding night with a custom amenity (subject to a minimum food spend of $8,000)

your ceremony

- Includes a ceremony rehearsal
- Two changing rooms on the wedding day, equipped with a full-length mirror, hanging rack with hangers, i-Pod dock, iron and ironing board, and water station
- Four Seasons gold banquet chairs

- Preferred room rates for your family and guests
- Guest-room upgrades for parents of the bride and groom (subject to availability at hotel check-in)
- Discounted day-use parking rate
- The grounds of the Four Seasons are available for wedding photography to those holding a reception at the hotel

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

$1,800.00

Note: Your catering manager will be happy to recommend event specialists and “day of” planners to coordinate your ceremony
details & distinctions

additional information

EVENT SPACE
- Ballroom rental waived when food minimums are met
- Stage and dance floor setup fee waived
- Standard tables, chairs, linens, china and glassware included
- Upgrade to fruitwood chiavari chairs with cushions available at $5.00 each (up to 100 chairs available)

AUDIO/VISUAL
- Wireless microphone or standing microphone with speaker and mixer - $595
- Additional electrical power drop - $200

SLEEPING ROOMS
- A representative from the sales department will contact you to reserve sleeping rooms for out-of-town wedding guests

AMENITY AND WELCOME BAGS
- A $4 porterage fee will apply per room for amenity or gift bag delivery

PARKING
- Valet parking: $14 per vehicle
- Hosted valet parking: $12 per vehicle

SERVICE FEE AND SALES TAX
- A 13.7% service charge and 8.3% administrative fee will apply to all food and beverage prices (totalling 22%). All charges and fees are subject to applicable Texas State sales tax.
Chef Elmar Prambs

For Elmar Prambs, being hands-on is key to his role as Executive Chef at Four Seasons Hotel Austin. “The hustle-and-bustle of the kitchen really gets my juices flowing. I like to be connected and to have my hand in every aspect of what we’re doing – from sourcing and buying ingredients to preparing and serving each dish!”

Prambs grew up in the heartland of Bavaria, where according to him all of his family’s meals were home-cooked, period. “From the age of 10, I was my mother’s assistant at the stove,” he recalls. “I can still remember going out to the garden and picking tomatoes – still warm from the afternoon sun – right off the vine.” With such a strong farm-to-table upbringing, Prambs’ enthusiasm for fresh and local cuisine has only grown stronger over the years, a passion that’s evident in his menus.

Apprenticed to a German master chef at the age of 15, Prambs joined Four Seasons Hotel Vancouver as a grill cook in 1977. He went on to work in Four Seasons kitchens in Edmonton and Dallas before moving to Austin in 1986 to lead the pre-opening team for Four Seasons Hotel Austin.

Since coming to Austin, Prambs’ dishes have touched the palates of many distinguished diners including Queen Elizabeth and President Barack Obama. But to him, no matter who’s at the table, his guiding philosophy always stems from his earliest experiences in the kitchen. “My mother’s cooking is still a huge influence on me. Just like her, I present menu items that are well-balanced and full of natural flavor. That way, the seasonings enhance rather than overpower the basic ingredients of the dish.”
chef’s suggestions

to love...

PASSED HORS D’OEUVRES
Crab Louie Roll, Marie Rose Sauce
Celeriac & Potato Cake Apple-Onion Compote

DISPLAYED HORS D’OEUVRES
Cold
Devilled Egg, Domestic Caviar
Roast Beef, Arugula, Red Pepper Relish, Crostini
Salmon Rillettes, Sourdough Baguette
Hot
Spanakopita, Feta Cheese
Lamb Lollipops, Thyme-Mustard Crust
Balsamic Reduction
Black Bean Empanadas, Jalapeño
Crema Fresco

VEGETABLE DISPLAY
Marinated Artichokes, Carrots, Green Beans, Olives
Button Mushrooms, Fire Roasted Sweet Peppers
Raw and Steamed Market Vegetables
Dips: White Bean Hummus, Black Bean, Tomato Salsa, Pure Luck Farms “Hopelessly Blue” Cheese

CARVING STATIONS *attendant required
Served with Petite & Brioche Buns
Slow Roasted Tom Turkey Breast
Cranberry Relish, Shiitake Black Pepper Gravy
Blistered Shishito Peppers
Niman Ranch Prime Pork Rib Rack
Honey Mustard, Grape Gastrique
Sautéed Bell Peppers

MASHED POTATO BAR *attendant required
Whipped Yukon Gold Potato
Crisp Bacon, Chives, Texas Gold Cheddar
Horseradish Crème Fraîche
Maple-Whipped Sweet Potato
Pure Luck “Hopelessly Blue” Cheese
Pecans, Caramelized Apples, Sour Cream

WEDDING CAKE AND GROOM’S CAKE
Regular & Decaffeinated Illy Coffee
Mighty Leaf Teas
Ice Tea and Lemonade

$96 per person - $150 per culinary attendant

continued
to cherish...

PASSED HORS D’ŒUVRES
Mini Doughnuts, Goose Foie Gras
Blackberry Jam
Eggplant Crisp, Tiny Tomato
Mozzarella, Oregano
Lamb Chorizo Meatballs
Tahini Yogurt

DISPLAYED HORS D’ŒUVRES
Cold
Smoked Duck & Vegetable Roll
Soy-Lime Dipping Sauce
Charred Lamb Loin, Mint,
Sweet Chili, Pita Toast
BLT: Bacon Jam, Heirloom Tomato
Butter Lettuce
Hot
Bite-Size Fried Chicken,
Red Hot Sauce, Maple Syrup
Speck, Mustard, Panko-Fried Egg
Herb Lemon Aioli
Lump Crab Cakes, Saffron Aioli
Micro Arugula

ARTISAN CHEESE BOARD
Texas Artisanal Cheese Board
Dried Fruit, Nuts, Strawberries
Grapes, Goodflow Honey
Rustic Bread & Crackers

THIRD COAST
Poached Jumbo Gulf Shrimp
Crab Claws, Seasonal Freshly
Shucked Oysters
Oscar’s Seafood Ceviche “Martini”
Cocktail Sauce, Marie Rose Sauce
Mignonette, Cilantro Remoulade
Lemon Wedges
Assorted Sushi Rolls

CARVING STATION
*attendant required
Rosemary-Balsamic Glazed Whole
Beef Tenderloin, Béarnaise
Housemade Steak Sauce
Served with Petite Brioche Buns

GO GREEN
Romaine, Caesar Dressing
Asiago Cheese, Croutons
Spinach, Bibb Lettuce
Pancetta Crisp
Blackberry Vinaigrette
Baby Iceberg Wedge, Blue Cheese
Smoked Onion Vinaigrette
Roasted Beets, Arugula
Blue Cheese, Candied Pecans
Balsamic Vinaigrette
Quinoa with Sundried Tomatoes
and Dates, Chimichurri Sauce

WEDDING CAKE AND GROOM’S CAKE
Regular & Decaffeinated Illy Coffee
Mighty Leaf Teas
Ice Tea and Lemonade

$133 per person - $150 per culinary attendant
chef’s suggestions  plated dinner

to adore...

PASSED HORS D’OEUVRES
Goat Cheese Puff, Mango Chutney
Roasted Vegetable Tartare, Burrata, Pita Toast
Lump Crab & Corn Fritters, Lemon Caper Remoulade

FIRST
Baby Romaine Hearts, Asiago Bruschetta
Olive Oil, Cured Cherry Tomatoes
Creamy Parmesan Dressing

ENTRÉE
Dewberry Farm Roasted Half Chicken
Lemon-Thyme Butter, Truffled Mac & Cheese
Mushroom Leek Salad

DESSERT
Wedding Cake and Groom’s Cake
Regular & Decaffeinated Illy Coffee
Mighty Leaf Teas
Ice Tea and Lemonade
$74 per person


to treasure...

PASSED HORS D’OEUVRES
Vital Farm Chicken Salad, Apricot Jalapeño Relish, Flour Tortilla
Oscar’s Ceviche in Corn Cup, Avocado
Mini Beef Wellington, Béarnaise Sauce

FIRST
Roasted Yellow & Red Beets, Feta Cheese
Grape Balsamic Syrup, Toasted Hazelnuts

ENTRÉE DUET
Beef Tenderloin, Bordelaise Sauce & Gulf Shrimp-Wrapped Sea Scallop, Fireman’s 4 Ale Butter Sauce, Asparagus, Twice-Baked Potato, Cured Tomato

DESSERT
Wedding Cake and Groom’s Cake
Regular & Decaffeinated Illy Coffee
Mighty Leaf Teas
Ice Tea and Lemonade
$87 per person

continued
chef’s suggestions  plated dinner

to delight...

PASSED HORS D’OEUVRES
Pecan Blue Cheese Icebox Cracker, Grilled Shiitake Horseradish Crème Fraîche
Ahi Tuna Rolls, Japanese Cucumber, Wasabi
Fontina Risotto Balls, Red Beet Confit, Rosemary Sprig
Crisp Bacon Crouton, Sunny Side Quail Egg

FIRST
TRIO Sampler:
Crabmeat on Avocado
Smoked Salmon, Caper Chive Crème Fraîche, Grapefruit
Seared Scallop, Bell Pepper Coulis, Micro Cress

SECOND
Strawberry, Watermelon, Tomato Gazpacho, Basil Sorbet

CHOICE OF ÉNTRÉE
Cold-Smoked & Grilled Texas Ribeye Steak, Peach BBQ Sauce
Warm Potato Salad, Broccolini
or
Citrus-Brushed Sea Bass, Squash Ribbons, Tomato Jam, Basil Whipped Potatoes Frisée & Grapefruit, Local Honey Dressing

DESSERT
Wedding Cake and Groom’s Cake
Regular & Decaffeinated Illy Coffee
Mighty Leaf Teas
Ice Tea and Lemonade

$105 per person
wedding menu

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CHEF'S SUGGESTIONS
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  hors d'oeuvres
  reception station
  plated dinner
  dinner buffet
  dessert
BEVERAGES
FINAL TOUCHES
BRUNCH
PRICING AT A GLANCE
VENDORS

FOUR SEASONS HOTEL AUSTIN

hors d'oeuvres >
reception station >
plated dinner >
dinner buffet >
dessert >
passed hors d’oeuvres

Cold
- Spiced Shrimp, Plantains
- Salsa Verde, Queso Fresco
- Mini Doughnuts, Goose Foie Gras
- Blackberry Jam
- Crab Louie Roll, Marie Rose Sauce
- Fava Bean & Pecorino Crostini
- Rare Beef, Green Peppercorn Mayo
- Red Onion Crostini
- Ahi Tuna Rolls, Japanese Cucumber Wasabi
- Carrot Cannelloni, Herb Goat Cheese Toasted Pecans
- Smoked Salmon, Cheddar Cornmeal Cracker, Lemon Aioli
- Oscar’s Ceviche in Corn Cup Avocado
- Roasted Vegetable Tartare Burrata, Pita Toast

Warm
- Pecan Blue Cheese Icebox Cracker, Grilled Shiitake
- Horseradish Crème Fraîche
- Vital Farm Chicken Salad Apricot Jalapeño Relish Flour Tortilla
- Tomato-Watermelon Gazpacho Shot, Lobster, Tarragon Oil
- Smoked Trout Roll, Granny Smith Apple, Caramelized Onion, Scallion Pancake

4 selections, $20 per person
5 selections, $25 per person
6 selections, $30 per person
8 selections, $40 per person

* Prices based on (1) of each selection per guest
displayed hors d’oeuvres

Cold
Salmon Rilletes, Sourdough Baguette
BLT: Bacon Jam, Heirloom Tomato, Butter Lettuce
Smoked Duck & Vegetable Roll, Soy-Lime Dipping Sauce
Roast Beef, Arugula, Red Pepper Relish, Crostini
Charred Lamb Loin, Mint, Sweet Chili, Pita Toast
Portobello & Beet Patty, Creamy Stilton Cheese
Devilled Egg, Domestic Caviar

Warm
Bite-Size Fried Chicken, Red Hot Sauce, Maple Syrup
Lump Crab Cakes, Saffron Aioli, Micro Arugula
Panko-Fried Egg, Speck, Mustard
Herb Lemon Aioli
Black Bean Empanadas, Jalapeño Crema Fresco
Spanakopita, Feta Cheese
Lamb Lollipops, Thyme-Mustard Crust, Balsamic Reduction
Elgin Sausage Wellington, Poblano & Horseradish Mayo

3 selections, $15 per person
5 selections, $25 per person
7 selections, $35 per person

* Prices based on (1) of each selection per guest
SLIDERS & FRIES - $28
Prime Beef Sliders, Tomato Jam, Dijon Mayo
Dewberry Farm Chicken Patty, Smoked Bell Peppers, Lemon Aioli
Housemade Veggie Burger, Caramelized Onions Secret Sauce
Bibb, Sliced Pickles, Tomato, Cheddar Cheese
Homemade French Fries, Sweet Potato Fries Truffle Salt & Cracked Pepper Fries
Regular & Chipotle Ketchup, Lemon Aioli Onion Ranch, Chili Con Queso

ARTISAN CHEESE BOARD - $16
Texas Artisanal Cheese Board, Dried Fruit Nuts, Strawberries, Grapes, Goodflow Honey Rustic Bread & Crackers

AMERICAN BOUNTY * - $43
Mac & Cheese, Texas Gold Cheddar, Herb & Parmesan Toasted Breadcrumbs
Fried Chicken Tenderloins, Buttermilk Fried Onion Rings Jalapeño Ranch Ketchup
BBQ Beef Brisket, Fried Pickles, Peach BBQ Sauce, Spicy Slaw, Onion Roll
Lobster, Mushroom & Vegetable Pot Pie

BUTCHER BOARD - $17
Blackforest Ham, Prosciutto, Landjäger, Red Wine Salami Paté, Smoked Duck Breast, Grilled Rustic Breads Pickles, Vegetables, Mustards, Cranberry Relish

* $150 per culinary attendant required

25 guest minimum

continued
**THIRD COAST - $38**
Poached Jumbo Gulf Shrimp
Crab Claws, Seasonal Freshly Shucked Oysters
Oscar’s Seafood Ceviche “Martini”
Cocktail Sauce, Marie Rose Sauce, Mignonette
Cilantro Remoulade, Lemon Wedges
Assorted Sushi Rolls

**GO GREEN SALAD STATION - $22**
Romaine, Caesar Dressing, Asiago Cheese Croutons
Spinach, Bibb Lettuce, Pancetta Crisp
Blackberry Vinaigrette
Baby Iceberg Wedge, Blue Cheese
Smoked Onion Vinaigrette
Roasted Beets, Arugula, Blue Cheese
Candied Pecans, Balsamic Vinaigrette
Quinoa with Sundried Tomatoes and Dates
Chimichurri Sauce

**HERE PIGGY - $18**
“Pigs in Blanket”, Hudson’s Brats, Jalapeño Onion, Avocado, Black Bean Relish, Chili
Mini Chili Cheese Dog, Cheddar, Onions
Sweet Pickles
Smoked Bacon Wrapped Elgin Hot Links, Sauerkraut, Hot Mustard, Caramelized Onions

**MASHED POTATO BAR - $16**
Whipped Yukon Gold Potato
Crisp Bacon, Chives, Texas Gold Cheddar
Horseradish Crème Fraîche
Maple-Whipped Sweet Potato
Pure Luck “Hopelessly Blue” Cheese, Pecans
Caramelized Apples, Sour Cream

* $150 per culinary attendant required

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25 guest minimum
THE CARVING STATION *
* $150 per culinary attendant required

All carving items served with petite rolls & brioche buns

Rosemary-Balsamic Glazed Whole Beef Tenderloin Béarnaise, Housemade Steak Sauce - $24

Brown Sugar Bourbon Baked Bone-In Ham, Grain Mustard, Apple-Raisin Chutney - $16

Warm Maple Citrus Side of Salmon Beet Horseradish Cream, Pear Cabbage Slaw - $17

Smoke-Roasted Texas Ribeye of Beef, Chimichurri Forrest Mushrooms, Green Peppercorn Mayo - $21

Niman Ranch Prime Pork Rib Rack, Honey Mustard Grape Gastrique, Sautéed Bell Peppers - $16

Slow Roasted Tom Turkey Breast, Cranberry Relish, Shiitake Black Pepper Gravy Blistered Shishito Peppers - $15

Herb-Mustard Crusted Rack of Lamb Red Onion Jam, Minted Hollandaise Chimichurri - $24

PASTA STATION * - $24
Prepared to Order Optional*

Lobster Ravioli, Alfredo Sauce

Tri-Colored Tortellini, Marinara Sauce

Accompaniments | Sun-Dried Tomatoes Sweet Peas, Olives, Sautéed Forest Mushrooms, Fresh Herbs, Red Chili Flakes Aged Parmesan

Focaccia, Garlic Bread
GOURMET QUESADILLA BAR * - $26
Vital Farm Roasted Chicken, Mushroom, Jalapeño, Cream Cheese
Pulled BBQ Pork, Pepper Jack Cheese, Grilled Bell Pepper, Onions
Black Bean, Poblano, Roasted Vegetables, Spinach, Queso Fresco
Charred Roma Tomato Salsa
Franco’s “Hot as H” Green Salsa
Tropical Fruit & Daikon Salsa
Traditional Guacamole
Pumpkin Seed, Almond & Chipotle Guacamole
Warm Crabmeat & White Cheese Dip
Chili Con Queso

TRIO PIZZA - $18
“The Basic”: Margherita: Fresh Mozzarella, Tomato, Garlic, Basil
“The Classic”: Pepperoni & Mushroom
“Keep it Weird”: White Pizza, Smoked Chicken, Blue Cheese, Sautéed Apple, Bell Peppers

TACO * - $28
Shiner Bock Marinated Steak, Charred Tomatillo, Horseradish Sauce, Jack Cheese, Lettuce, Avocado
Gulf Snapper, Lime Chili Aioli, Lettuce, Guacamole, Pico de Gallo
Mushroom & Local Squash, Grilled Onions, Ancho Sour Cream, Poblanos, Cotija Cheese
Pork Carnitas, Spiced Black Beans, Pickled Red Onions, Lime Cilantro Crema
Flour, Corn, Whole Wheat Tortillas

* $150 per culinary attendant required

menu reception station

25 guest minimum
SOUPS OR SALADS - choose one

Soups
- Fire-Roasted Gin Tomato, Brie Croutons
- Wild Mushroom, Truffle Crème Fraîche, Cornbread Croutons
- Sweet Corn, Herbed Peppercorn, Red Pepper Oil
- Tortilla Consommé, Chicken Jalapeño Dumplings, Avocado, Tomato, Queso Fresco
- Strawberry, Watermelon, Tomato Gazpacho, Basil Sorbet

Salads
- TRIO Iceberg Wedge, Tobacco Onions, Smoked Onion Vinaigrette, Herb Dressing, Blue Cheese Buttermilk Dressing
- Heirloom Tomato, Watermelon, Mint, Texas Olive Oil, Pure Luck Goat Cheese
- Baby Arugula, Frisée, Confit Shiitake Mushrooms, White Balsamic Vinaigrette, Blackberry Syrup
- Baby Romaine Hearts, Asiago Bruschetta, Olive Oil, Cured Cherry Tomatoes, Creamy Parmesan Dressing
- Roasted Yellow & Red Beets, Feta Cheese, Grape Balsamic Syrup, Toasted Hazelnuts
- Frisée, Micro Greens, Butter Lettuce, Local Radishes, Dried Tomatoes, Truffle Buttermilk Ranch
- Spinach, Bibb Leaf, Crunchy Spiced Pecans, Browned Halloumi Cheese, Strawberry Relish, Red Wine Vinaigrette

ADD AN APPETIZER - $12 per guest

- Panko-Crusted Lump Crab Cake Chipotle Aïoli, Sweet Corn Relish, Pickled Bell Peppers
- Beef Tenderloin Carpaccio, Arugula, Truffle Oil, Aged Parmesan, Sunny Side Egg
- Ahi Tuna Tartare, Lime-Soy Dressing, Guacamole, Pickled Ginger, Sesame Flatbread, Cilantro, Micro Greens
- Bandera Quail Breast, Cornbread Stuffing, Blackberry Syrup, Poblano Relish

(continued on next page)

Listed entrée price includes (1) choice of soup or salad and wedding cakes. Plated dinners are available as three or four-course meals. Tableside choice of entrée service is also available for an additional $5 per selection, per guest. A minimum of four courses are required for tableside choice each served with the same side items.
Listed entrée price includes (1) choice of soup or salad and wedding cakes. Plated dinners are available as three or four-course meals. Tableside choice of entrée service is also available for an additional $5 per selection, per guest. A minimum of four courses are required for tableside choice each served with the same side items.
ENTRÉE

Meat
Charred Flat Iron Steak, Cognac Green Peppercorn Sauce, French Green Beans, Fingerling Potatoes - $69

Cold-Smoked & Grilled Texas Ribeye Steak, Peach BBQ Sauce, Warm Potato Salad, Broccolini - $75

Grilled Beef Tenderloin Filet, Béarnaise Sauce, Red Wine Shallot, Truffle Potato Gratin Glazed Carrots & Charred Green Beans - $78

Pepper-Crusted Beef Rib Filet, Rosemary Jus, Twice-Baked Country Style Potatoes, Green Beans, Cauliflower - $77

Niman Ranch Prime Pork Rib Chop, Grape Gastrique, Caramelized Apples, Fried Pork Belly, Brussels Sprouts, Mashed Yams - $68

Herb & Dijon Crusted Rack of Lamb, Cipollini Onions, Goat Cheese & Seasonal Vegetable Tart, Fennel-Radicchio Slaw - $77

Vegetarian
Spinach, Forest Mushroom, Artichoke Crêpes, Braised Vegetables, Roma Tomato Coulis, Queso Fresco - $65
Portobello & Squash Kebab, Quinoa Roasted Bell Pepper Salad, Pumpkin Seeds Beluga Lentils, Roasted Cipollini Onions, Plantain Chips (Vegan) - $65

Vegetarian Sampler:
Farmers’ Market Vegetable Pie Sweet Potato Ravioli Swiss Chard Polenta Gratin Mushroom “Bolognese” Chicken Fried Egg Plant Citrus Sour Cream Gravy - $65

All plated dinners are accompanied by Freshly Baked Rolls & Butter Bride and Groom’s Cakes Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas

Listed entrée price includes (1) choice of soup or salad and wedding cakes. Plated dinners are available as three or four-course meals. Tableside choice of entrée service is also available for an additional $5 per selection, per guest. A minimum of four courses are required for tableside choice each served with the same side items.
menu  dinner buffet

CHOOSE A SOUP
Sweet Corn, Herbed Peppercorn, Red Pepper Oil
Chunky Chicken Tortilla, Avocado, Queso Fresco
Gulf Shrimp & Smoked Sausage Gumbo, Rice, Jalapeño Sour Cream

AND THREE APPETIZERS
“Greek Salad”, Bell Pepper, Artichoke, Tomato, Cucumber, Red Onion, Marinated Feta, Oregano Dressing
Vine-Ripened Tomatoes, Mozzarella, Arugula, Basil Oil, Balsamic Vinaigrette
Crisp Iceberg Wedge, Blue Cheese Crumble, Tobacco Onions, Smoked Onion Vinaigrette
Hand-Selected Garden Greens, Marinated Tomatoes, Cornbread Croutons, Truffle Buttermilk Ranch Dressing
Devilled Eggs, Smoked Salmon, Speck, American Caviar
Texas Artisanal Cheese Board, Dried Fruit, Nuts, Strawberries, Grapes, Goodflow Honey, Rustic Bread & Crackers
Butcher Board: Black Forest Ham, Prosciutto, Landjäger, Red Wine Salami, Pate, Smoked Duck Breast, Pickles, Mustards
Grilled Rustic Breads
Corn & Shrimp Fritters, Tomato Jam, Chili Aioli
Oscar’s Seafood Ceviche “Martini”
Seasonal Vegetable Tart, Pure Luck Goat Cheese Blackberry Syrup, Spiced Pecan

$92 per guest, 25 guest minimum
wedding menu

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plated dinner
dinner buffet >
dessert
BEVERAGES
FINAL TOUCHES
BRUNCH
PRICING AT A GLANCE
VENDORS

menu dinner buffet

AND THREE MAINS
Gulf Shrimp & Sea Scallop Duo, Smoky Tomato Sauce, Leek Hay
Chicken-Fried Pork Tenderloin, Black Pepper Gravy, Pickled Cabbage
Thyme & Garlic Roasted Range Chicken Breast, Wild Mushroom Sauce
Pan-Blackened Gulf Snapper, Creamy Crabmeat, Fried Shishito Peppers
Texas Beef Tenderloin, Cipollini Onions, Red Wine Sauce
Braised Boneless Beef Short Rib, Horseradish Scallion Crema
Charred Atlantic Salmon, Fireman’s 4 Ale Butter Sauce, Citrus Arugula Relish
Whole Wheat Penne Pasta, Grilled Local Vegetables, Wild Mushrooms, Spinach, Parmesan Cream, Toasted Walnuts

AND THREE SIDES
Green Beans, Almonds, Oven-Dried Tomatoes
Anson Mill Poblano Grits
Roasted Carrots, Smashed Cauliflower
Sautéed Brussels Sprouts, Pearl Onions, Shiitake Mushrooms
Texas Olive Oil Roasted Seasonal Farmers Vegetables
Maple-Smashed Sweet Potatoes, Blue Cheese Truffle-Onion Custard Potatoes
Yukon Gold Mashed Potatoes

END WITH A BRIDE AND GROOM’S CAKE OF YOUR DESIGN
Regular & Decaffeinated Illy Coffee
Mighty Leaf Teas

$92 per guest, 25 guest minimum
WEDDING CAKES
$14 per person and up.
Price includes bride and groom’s cake

**Italian Cream Cake**
Coconut-Pecan Buttermilk Cake
Cream Cheese Filling

**Luscious Lemon**
Lemon Sponge Cake
Lemon Curd Filling

**Traditional Carrot Cake**
Carrot Sponge Cake
Cream Cheese Filling

**Raspberry Chambord**
Chambord-Soaked Yellow Cake
Vanilla Mousse, Fresh Raspberries

**Vanilla & Chocolate**
Vanilla Sponge Cake
Dark Chocolate Mousse

**Red Velvet Cake**
Deep Red Velvety Cake
Cream Cheese Filling

**Old Fashioned Chocolate Cake**
Moist Blackout Cake
Chocolate Fudge Filling

**A La Tiramisu**
Coffee-Soaked Sponge Cake
Traditional Mascarpone
Cheesecake Filling

**Black Forest Cake**
Moist Chocolate Cake
Vanilla Bavarian Crème and Branded Cherries

**German Chocolate Cake**
Moist Chocolate Cake
Coconut & Pecan Custard, Dark Chocolate Mousse

**Chocolate-Chocolate**
Chocolate Cake
White Chocolate Mousse

**Bits of Texas**
Shiner Bock Pecan Cake
Whiskey Ganache, Candied Bacon, Salted Caramel Cream

Additional fees may apply based on design. Multiple flavors by tier are priced at $2 per additional flavor, per guest.

A $2 cake cutting fee will apply for outside cakes, per guest, per cake.

Tropical Delight
Moist Coconut Sponge Cake
Mango Passion Fruit Mousse, Roasted Pineapple

Taste of Autumn
Vanilla Pound Cake Cinnamon Swirl Cream Cheese Frosting

Rocky Road
Moist Chocolate Cake
Chocolate Ganache, Salted Cashews

S’mores
Graham Cracker Cake
Chocolate Ganache, Toasted Marshmallow Meringue

continued
SWEETS

Chocoholic - $16
Chocolate Chip Cookies, Double Fudge Brownies
Chocolate Cake Bites, Dark and White Chocolate Lollipops

Ice Scream You Scream - $8
Ice Cream Sundae Bar
Vanilla and Chocolate Ice Cream, Chocolate and Caramel Sauce
Whipped Cream, Nuts, Cherries, M&M’s, Oreo Cookies, Sprinkles
Chocolate Shavings, Fresh Strawberries

Cupcake Counter - $12
Filled Cupcakes: Chocolate-Chocolate, Strawberry Shortcake, Lemon Meringue

DESSERTS

Mini Pastries Station (choose five) - $19
Mini Fresh Seasonal Fruit Tarts, Vanilla CheeseCake Chocolate Profiteroles, Lemon Meringue Tartlets, Pastry Chef Selection of Cake “Pops”, French Macarons, Chocolate Hazelnut Crunch Bar
Raspberry Chocolate Waffle Cone, Mini S’mores, Lemon Mousse Cheesecake Bites

* $150 per culinary attendant required

INTERACTIVE DESSERT *

Banana’s Foster - $16
Brown Sugar & Maple Syrup, Sautéed Bananas, Amy’s Mexican Vanilla Ice Cream, Crispy Wafer Cookies

Lava Chocolate Cake - $14
Molten Chocolate Cakes, Vanilla Ice Cream, Chocolate Sauce

Warm, Sweet Doughs - $14
Warm Cinnamon Churros, Dulce de Leche & Chocolate Sauces, Café du Monde Style Beignets

Custom Coffee Cart - $8
Espresso
Cappuccino
Café Americana
Macchiato and Affogato
wedding menu

DETAILS & DISTINCTIONS
CHEF'S BIO
CHEF'S SUGGESTIONS
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BEVERAGES ▶
  wine
  by the glass
  bar package
FINAL TOUCHES
BRUNCH
PRICING AT A GLANCE
VENDORS

FOUR SEASONS HOTEL AUSTIN
Prices per bottle.

### CHARDONNAY
- Stone Barn, California 38
- Handcraft, California 43
- JJ Vincent, Burgundy, France 48
- Hahn ‘SLH Estate,’ Monterey 56
- Iconoclast, Russian River 60
- Hanzell ‘Sebella’, Sonoma 75
- Macrostie ‘Wild Cat Vineyard’, Sonoma 88

### SAUVIGNON BLANC
- Terra Noble, Chile 38
- Wither Hills, New Zealand 44
- Ladoucette ‘Les Deux Tours’, France 49
- Brander, Santa Ynez Valley, California 52
- Regis Minet, Pouilly Fume, France 65

### MERLOT
- Santa Ema, Chile 38
- Candor, California 52

### PINOT NOIR
- Hahn, Monterey 42
- Stoneleigh, Marlborough, New Zealand 48
- Sanford ‘Flor De Campo’, Santa Barbara 52
- Schug, Cameros 68
- Chehalem ‘3 Vineyards’, Willamette Valley 72
- Hartford Court, Russian River 88

### CABERNET SAUVIGNON
- Santa Luz ‘Alba’, Chile 38
- Hahn, Central Coast 43
- Decero, Argentina 48
- Katherine Goldschmidt, Alexander Valley 56
- Yalumba ‘The Cigar’, Coonawarra, Australia 64
- Amavi, Walla Walla, Washington 65
- Iconoclast, Steag’s Leap 72
- Sequoia Grove, Napa 96

### ZINFANDEL
- Healdsburg Ranches, Sonoma 40
- Lake Sonoma Winery, Dry Creek 52

### GLOBAL REDS
- Côtes Du Rhône, Delas, France 38
- Malbec, Astica, Argentina 39
- Malbec, Valentine Bianchi 44
- Syrah, Alexander Valley 48
- Chianti Classico, Rocca Delle Macie, Italy 48
- Tempranillo, Berceo Rioja Crianza, Spain 52

### SPARKLING / CHAMPAGNE
- Armand Roux ‘Carousel’, France 38
- Gilabert Cava, Germany 40
- Enza Prosecco, Italy 44
- Bouvet Brut Rosé, France 46
- Scharffenberger Cellars, California 52
- Roederer Estate Brut, Anderson Valley 64
- Louis Roederer ‘Brut Premier’, Champagne 99

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The above selections are subject to a 22% service charge. All charges and fees are subject to 8.25% Texas State sales tax.
beverage by the glass

Prices per glass.

**PREMIUM BRANDS** - $8 each
- Chardonnay, Stone Barn, California
- Cabernet Sauvignon, Santa Luz ‘Alba’, Chile
- Jim Beam Bourbon
- Dewar’s White Label Scotch
- Rittenhouse Rye Whiskey
- Smirnoff Vodka
- Beefeater Gin
- Bacardi Silver Rum
- Sauza Blue Silver Tequila
- Deep Eddy Ruby Red Grapefruit & Sweet Tea Vodkas

**DELUXE BRANDS** - $10 each
- Chardonnay, Handcraft, California
- Cabernet Sauvignon, Hahn, Central Coast
- Maker’s Mark, Kentucky Straight Bourbon
- Johnnie Walker Black Scotch
- Crown Royal, Canadian Blended Whiskey
- Dripping Springs Vodka
- Tanqueray Gin
- Appleton Estate Jamaica Rum
- Herradura Silver Tequila
- Deep Eddy Ruby Red Grapefruit & Sweet Tea Vodkas

**PRESTIGE BRANDS** - $12 each
- Chardonnay, JJ Vincent, Burgundy, France
- Pinot Noir, Stoneleigh, Marlborough, New Zealand
- Knob Creek Bourbon
- 12-Year-Old Glenlivet Single Malt Scotch
- Templeton Rye Whiskey
- Grey Goose Vodka
- Bombay Sapphire Gin
- 10 Cane Rum
- Patron Silver Tequila
- Deep Eddy Ruby Red Grapefruit & Sweet Tea Vodkas

**Specialty Bar**
- Margarita Specialty Bar $12/each (Patron Silver)
  Multiple Flavors Available:
  - Classic, Fruit Infused, Mango, Strawberry, Prickly Pear Cactus

**Other Drinks**
- Domestic Beer - $7
- Imported & Local Craft Beer - $8
- Passed Iced Tea, Lemonade - $25/pitcher
- Cordials - From $10
- Soft Drinks - $5.50
- Margaritas - $125/gal
- Mineral Waters - $5.50

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**PREMIUM BRANDS**

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**CHILDREN’S BAR PACKAGE**

- Soft Drinks Bar Package by the hour

<table>
<thead>
<tr>
<th>Duration</th>
<th>Premium</th>
<th>Deluxe</th>
<th>Prestige</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 hours</td>
<td>$30</td>
<td>$34</td>
<td>$38</td>
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<tr>
<td>4 hours</td>
<td>$38</td>
<td>$43</td>
<td>$48</td>
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<tr>
<td>5 hours</td>
<td>$45</td>
<td>$51</td>
<td>$57</td>
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</tbody>
</table>

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LATE-NIGHT SNACKS
Grilled Cheese Sandwich Bites and Roasted Tomato Soup Sips
Mini Smoked Chicken and Caramelized Onion Pizzas
Assorted Breakfast Tacos
Hot and Mild Salsa
Frito Pies Homemade Chili & All the Fixin’s 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
Chocolate Chip Cookies, Chilled Milk
$8 each

CHILDREN’S MENU
This menu can be offered to children 12 years of age or younger
Fresh Fruit Salad
Chicken Fingers and French Fries
Wedding Cake
$25 per child
Children’s Soft Drink Bar Package
5 hours Unlimited
$15 per child

VENDOR DINNER
Cold:
Pasta Salad with Sun-dried Tomato, Feta and Kalamata Olives
Garden Greens
Herbed Vinaigrette
Deli Meat Selections:
Roasted Free Range Turkey Breast, Honey Baked Country Ham, Roast Beef
Served with Cheeses, Spreads and Traditional Garnishes
Breads: Multi-grain, Whole Wheat, Sourdough Rolls
$22 per person

Hot:
Chef’s Choice
Complete Hot Meal
$25 per person
FOUR SEASONS BRUNCH
30 guest minimum, $60 per person

Cold
Fresh Orange, Grapefruit & Carrot Juice
Seasonal Fruit Salad, Mint Syrup
Greek Yogurt Parfait: Homemade Toasted Pecan Granola, Dried Cranberries & Apricots
Mini Bagels, Cedar-Smoked Salmon, Cream Cheese, Traditional Garnishes
Poached Gulf Coast Shrimp & Crab Claws Chilled Over Crushed Ice Cocktail & Remoulade Sauces
Oscar’s Homemade Tex-Mex Ceviche, Whole Wheat Crackers
Texas Artisanal Cheese Board, Dried Fruit, Nuts, Strawberries, Grapes, Goodflow Honey Rustic Bread & Crackers
Muffins, Danish & Croissants

Hot
Omelets & Farmhouse Eggs (Cooked to Order*)
Richardson Farms Ham & Eggs “Benedict” Chipotle Hollandaise
Cast Iron-Baked Lyonnaise Potatoes, Fresh Thyme
Applewood Smoked Bacon, Homemade Veggie Sausage Patties, Chicken Sausage
Smoked Prime Rib of Beef, (Carved To Order*) Horseradish, Spicy Mustard, Sourdough Rolls
Buttermilk Fried Chicken & Waffles Vermont Maple Syrup
Roasted Vegetable Salad, Blue Cheese Red Wine-Mustard Vinaigrette
Lobster Ravioli, Sautéed Spinach, Swiss Chard Carrots, Asiago Cream Sauce
Farmers’ Market Salad Leaves, Bobbie Nelson Dressing

Desserts
Fresh Fruit Tart Chocolate-Dipped Profiteroles Milk Chocolate Hazelnut Crunch Lemon Mousse Cheesecake Regular & Decaffeinated Illy Coffee, Mighty Leaf Teas

$150 per culinary attendant required
post wedding

LONE STAR BREAKFAST - $38
Fresh Fruit Juices
Seasonal Fruit, Berries, Honey Yogurt
Bran and Fruit Muffins, Fruit and Cheese Danish, Chocolate and Butter Croissants
New York Style Bagels, Lowfat and Regular Cream Cheese
Fruit Preserves, Sweet Butter
Selection of Breakfast Cereals and Homemade Granola
Scrambled Eggs, Fresh Herbs
Meat Selection (choose two)
Home-Style Chorizo, Thick-Cut Applewood Smoked Bacon, Turkey Bacon, Smoked Ham, Chicken Sausage
Roasted Fingerling Potatoes
Regular & Decaffeinated Illy Coffee
Mighty Leaf Teas

MORNING GLORY - $40
Freshly Squeezed Orange, Grapefruit and Cranberry Juice
Sliced Fresh Fruit, Berries
Homemade Toasted Granola, Dried Fruits, Oven-Browned Nuts, Lowfat Milk
Smoked Nova Salmon, Lowfat and Regular Cream Cheese, Sliced Tomatoes, Red Onions, Capers
Egg White Frittata, Spinach, Peppers, Tomatoes, Homemade Ketchup
Chicken Sausage, Turkey Bacon
Assorted Bagels
Carrot and Bran Muffins
Regular & Decaffeinated Illy Coffee
Mighty Leaf Teas

STREETS OF LAREDO - $38
Freshly Squeezed Orange, Grapefruit Juice
Chilled Honeydew, Cantaloupe with Roasted Pecans
Migas Enchiladas, Verde Sauce
Refried Beans
Home-Style Potatoes, Peppers and Onions
Buttermilk and Jalapeño Cheddar Biscuits
Regular & Decaffeinated Illy Coffee
Mighty Leaf Teas

TWO-HOUR BUBBLES BAR - $18
Sparkling Wine
Sparkling Artisanal Water with Lime Mimosas
Pomegranate Bellini: Sparkling Wine, Pomegranate Liqueur, Lemon Juice
The above selections are subject to a 22% service charge. All charges and fees are subject to 8.25% Texas State sales tax.
PHOTOGRAPHERS
Ashley Garmon  512-458-3358
Bill McCullough  512-458-4063
Jenn Lindberg  512-576-2889
Kim Maguire  512-750-0542
Photography by Vanessa  512-567-0174
Hyde Park Photography  512-797-8326

VIDEOGRAPHY
Crescent Video Productions  512-996-9292
Lady Flash Productions  512-585-3939
PhotoHouse Films  956-792-1118

HAIR & MAKEUP
Ron King Salon  512-615-1500
Rae Cosmetics  512-320-8732

BRIDAL CONSULTANTS
Caplan Miller Events  512-610-7700
Brock + Co. Events  512-468-5539
Pearl Events  512-487-7047
36th Street Events  512-993-6282
The Whitt Experience  512-784-8763
Clink  512-236-0264
Creative Consultants  512-478-7975

LIGHTING
PSAV Audio Visuals  512-685-8335
First In - Last Out Productions  512-736-4891
ILIOS Lighting, LLC  512-440-7045

TENTS AND RENTALS
Marquee Tents  512-491-7368
Premiere Party Rentals  512-476-1390
Townsley Designs  512-249-2229
BBJ Linens  512-310-1131
Peggy Poling Design  512-306-9500
La Tavola Linens  972-392-3233

FLORIST
David Kurio Floral Designs  512-929-8807
Wendee Sawran Petals + Decor  512-814-5581
Merveille Flowers & Events  512-445-7227
Cherry Lane  512-656-1832
Westbank Flower Market  512-327-3374
The Flower Studio  512-236-0916

MUSIC
Barton Strings  512-272-9366
Arundel Ensemble  512-565-8563
Will Taylor and Strings Attached  512-775-2371
Monte Vista Strings and Jazz  210-842-1427
Penguin Entertainment  512-448-3037
DJ Rich  512-799-8931
Hotcakes Entertainment  512-441-5590
Emerald Entertainment  512-301-4252
Texas Pro DJ  512-670-7970

INVITATIONS AND PRINTING
The Pink Tulip  512-323-2626