



Four Seasons Italian Summer: Tea or Brunch?

Description

The Italian Job afternoon tea runs Friday and Saturday, 2pm to 5pm, from 5 June to 5 September 2026, from S\$68++ per person. The Italian Convivio Brunch runs Saturday and Sunday, noon to 3pm, from S\$78++ per person. Choose by appetite, timing and the confirmed live menu.

[Four Seasons Singapore summer offering](#): Four Seasons's official release gives the 2026 dates, service periods and S\$68++ afternoon-tea and S\$78++ brunch starting prices. [Four Seasons afternoon-tea menu](#): The hotel's live afternoon-tea menu lists the S\$68 and S\$89 packages and their menu composition.

Tea and brunch at a glance

Fact pattern

Light celebratory afternoon and pastries are the priority

Guests want a fuller social meal

Group includes dietary restrictions

Price or date is decisive

What to do

Choose the afternoon-tea format

Check the current Italian Convivio brunch menu and service

Ask for the current menu and accommodation before booking

Confirm live reservation terms; the press information is not a booking guarantee

Compare S\$68++ with S\$78++

Compare the two starting prices. The official release lists afternoon tea from S\$68++ and brunch from S\$78++ per person. Convert S\$++ using the prevailing service charge and GST, then add drinks and supplements.

Match menu size to the occasion

Match pace to the occasion. Afternoon tea occupies a defined three-hour service window and is built around small savoury and sweet items. A brunch has a different appetite and conversation rhythm.

Read the menu for balance. Count savoury, sweet, beverage and substantial-course choices. A beautiful theme can still mismatch a guest seeking a main meal.

Dietary questions worth asking

Ask one useful dietary question. Give the restaurant the restriction, number of affected guests and cross-contact concern. Do not infer allergy safety from a menu icon.

A bill for two diners

For two diners, afternoon tea produces a subtotal of S\$136 before service charge and GST, while brunch starts at S\$156 before those additions. The S\$20 headline difference for the pair is only one input: the diners still compare the live menus, drinks, supplements and confirmed all-in totals.

The S\$20 difference between the two-person starting subtotals does not include service charge, GST, beverage upgrades or optional supplements. Ask for the confirmed package and all-in estimate when reserving.

Reservation checklist

- Confirm the current date range
- Open the live menu
- Compare tea and brunch formats
- Ask about dietary needs
- Calculate an estimated all-in bill
- Check cancellation terms
- Save the reservation confirmation

Book the hardest constraint first

Book the hardest constraint first. Check the date, party size and dietary response before coordinating transport or buying a companion gift.

Before booking

When is the afternoon tea?

The official release states Fridays and Saturdays from 2pm to 5pm through 5 September 2026.

How much does brunch start from?

The official release lists the Italian Convivio Brunch from S\$78++ per person.

Is this an affiliated recommendation?

No. This is an independent decision guide with no affiliate link or endorsement.

Editorial independence: Little Big Red Dot received no commission and includes no affiliate booking link in this guide.

What the S\$20 starting-price gap does not show

For two diners, the afternoon-tea starting subtotal is S\$136++ and the brunch starting subtotal is S\$156++. The S\$20 difference does not establish which is better value: the formats, menus, drinks and pace differ. Ask for the current menu and confirmed package before applying service charge and GST to an estimated bill.

Afternoon tea suits a lighter celebration built around small savouries, sweets and beverages in the Friday or Saturday 2pm–5pm window. The Italian Convivio Brunch runs Saturday and Sunday from noon–3pm and is positioned as a fuller meal. A group expecting lunch may find the lower tea price irrelevant if the format does not meet the occasion.

For dietary needs, give the restaurant the restriction, number of affected guests and cross-contact concern. Do not promise accommodation from menu wording alone. Confirm the date, party size, package, cancellation terms and dietary response before arranging transport or a companion surprise; the published starting price is not a reservation guarantee.

When comparing value, note what each diner will actually consume. A tea package may include beverages and many small items; a brunch may better replace a full meal. Record optional alcohol or premium-drink upgrades separately. This produces an honest group budget and avoids describing the lower starting price as a saving when the party would order supplements to make the format fit.

The published dates create different weekend options: Friday offers tea only, Saturday can offer either tea or brunch, and Sunday offers brunch under the announced schedule. A Saturday group should decide whether it wants a mid-afternoon occasion or a noon meal before looking at price. Confirm availability because a programme date does not guarantee a table for the preferred party size.

The menu decision can also turn on conversation style. Afternoon tea encourages grazing over small courses and drinks; brunch may suit guests who want a more substantial shared meal. For children, older guests or time-limited diners, ask about seating, duration and menu flexibility. Those practical details create more value than choosing solely because “Italian summer” sounds appealing.

Seasonal hotel menus can change ingredients or presentation while keeping the same programme name. Diners should use the live menu and reservation response for the final decision, not a social post or an earlier press image. If a signature item matters to the occasion, ask whether it remains in the selected package and record the answer without presenting it as a permanent menu promise.

Related reading: After completing this step, [Another group-dining planning guide](#) is the natural progression. [A different Italian dining option](#) addresses a different need.

Date Created

21/07/2026

Author

meichua

default watermark