



YOUR DREAM
WEDDING

LOVINGLY
CREATED

BY

FOUR
ELEMENTS
CATERING





★ FOUR ELEMENTS CATERING

YOUR WEDDING IS ONE OF THE MOST IMPORTANT DAYS OF YOUR LIFE. LET US HELP TO MAKE IT EXTRA SPECIAL WITH PROFESSIONAL WEDDING CATERING IN PLYMOUTH THAT WILL WOW YOUR GUESTS.

OUR EXPERIENCED TEAM OF CHEFS CAN TAKE OVER ANY KITCHEN TO PROVIDE YOU WITH PREMIUM CATERING FOR ANY INDOOR SERVICE. WE ALSO OFFER FANTASTIC OUTDOOR CATERING OPTIONS, INCLUDING MARQUEE AND FOOD TRAILER CATERING. ALONG WITH OUR CATERERS, OUR WAITING AND BAR STAFF ARE ALSO AVAILABLE TO HIRE FOR A COMPLETE SERVICE. REGARDLESS OF WHAT KIND OF WEDDING YOU HAVE PLANNED, WE ARE READY TO SERVE YOU.

DESIGN YOUR DREAM MENU

EVERYBODY WANTS TO MAKE THEIR WEDDING DAY SPECIAL WITH THEIR OWN UNIQUE TWIST. WITH OUR BESPOKE MENU OPTIONS, YOU CAN CHOOSE FROM A VARIETY OF DISHES TO CREATE YOUR PERFECT DINNER PARTY.

YOU COULD DECIDE ON A THREE-COURSE MEAL WITH AN ACCOMPANYING ARRANGEMENT OF CANAPÉS, OR DESIGN A DELICIOUS BUFFET TO CATER FOR A RANGE OF TASTES. WHAT ABOUT A SIZZLING HOG ROAST OR MOUTH-WATERING GASTRO STYLE BURGERS? TAKE A LOOK AT OUR WEDDING MENU TO DISCOVER OUR FULL RANGE OF DINING OPTIONS. ★

TASTER SESSIONS

EVERY CLIENT HAS THE OPPORTUNITY TO ENJOY A TASTER SESSION TO EXPERIENCE OUR COOKING FIRST-HAND AND TRY OUT A RANGE OF DISHES BEFORE DECIDING ON THE FINAL MENU. ★

WHETHER YOU WANT A FINE DINING EXPERIENCE OR CASUAL FINGER FOODS, WE WILL TAKE YOUR CULINARY IDEAS AND CREATE AMAZING DISHES THAT WILL LEAVE YOUR GUESTS WANTING MORE. ★





CANAPES

WE RECOMEND YOU SELECT BETWEEN 3-5 CANAPES FOR YOUR PARTY.
CHOICES MAY BE DEPENDANT ON THE VENUE & EQUIPMENT AVAILABLE TO
OUR KITCHEN TEAM.

Smoked Mackerel Paté on Wholemeal Croutons
Smoked Salmon & Spring Onion Tart
Bacon & Devon Blue Cheese Frittata
Crispy Onion Bhaji & Onion Chutney
* *Chicken Satay Skewer & Dipping Sauce*
Tomato & Mozzarella Skewer
Smoked Salmon & Soft Quail Eggs
Cauliflower Pakoras, Mint Yoghurt
Chicken Liver Parfait on Walnut Bread
Black Pudding Scotch Eggs
Honey Glazed Pig in Blanket
Confit Duck & Soya Sauce Cones
Tomato & Feta Bruschetta
Mini Westcountry Sausage Rolls
Glazed Mini Chorizo on a Stick
Roasted Squash & Blue Cheese Bruschetta

Local Scallops Wrapped in Bacon
Asparagus wrapped in Parma Ham
Crab & Haddock Scotch Egg
Honey Glazed Pig in Blanket
Smoked Salmon, Egg & Caviar on Blini
Salmon Gravavlax, Cream Cheese, Blini
Crab, Lobster & Avocado Cones
Confit Duck & Soya Sauce Cones
Devon Crab & Salcombe Lobster Tart
Vegetable Samosa & Sweet Chilli Sauce
Seared Beef Carpaccio, Rocket & Capers on Toast
Mini Yorkshire Puddings & Roast Beef
Mushroom & Tarragon Quiche
Roasted Squash & Blue Cheese Bruschetta
Mini Devon Beef Sliders & Cheddar Cheese





SHARING BOARDS

Meat Board

Selection of Local Cured & Dried Meats, Pickles & Breads

Fish Board

Selection of Home Smoked & Cured Fish, Pickles & Breads

Mixed Board

Local Meats, Cured Fish, Cheese, Pickles & Bread

Mixed Mezze Board

Lamb Kofta, Spinach Pie, Olives, Tzatziki, Aubergine Dip & Flatbreads

Tapas Selection

Ham and Cheese Croquetas, Patatas Bravas, Spanish Omelette, Mackerel Escabeche

Asian Mixed Board

Prawn Toast, Vegetable Spring Rolls, Black Bean Chicken Wings & Dips

Indian Mixed Boards

Vegetable Samosa, Onion Bhaji, Cauliflower Pakora & Dips

GRAZING CONES

A RELAXED WAY OF COMBINING CANAPES AND STARTERS FOR THOSE GUESTS WHO PREFER NOT TO BE SAT DOWN FOR TOO LONG.

SELECT UP TO 5 ITEMS

Tempura Courgette
Panko Chicken Fillets
Charred Chilli & Lime
Halloumi
Sticky Ribs
Mini Fish Goujons
Skin on Fries
Charcuterie Skewers

Nacho chips
Kettle crisps
Popcorn
Pretzels
Breadsticks
Flat Breads

Mini Scones,
Macarons
Mini Eclairs
Spiced Flapjack Bites
Chocolate Truffles
Fruity Skewers
Honeycomb Shards





STARTERS

THESE DISHES ARE SUITABLE FOR VENUES THAT HAVE A FIXED FULLY EQUIPPED KITCHEN AVAILABLE, THEY CAN BE ADJUSTED TO WORK IN OTHER SETTINGS, WE RECOMMEND YOU PICK UP TO THREE DISHES FOR YOUR GUESTS TO PRE ORDER

Beetroot and Plymouth Gin Gravadlax, Pickles, Summer Vegetables & Pea Shoots

Roasted Beetroot & Feta Bruschetta

Chicken Liver Parfait, Devon Apple Chutney & Toasted Brioche

Smoked Mackerel Pate, Sweet Pickled Red Onions & Toasted Sourdough

Tomato & Sweet Potato Soup, Goats Cheese Fritters

Ham Hock Terrine, Piccalilli & Crisp Breads

Baked Filo Goat's Cheese, Tomato & Sweet Pickled Radish

Crab Arancini, Orange & Tarragon Salad

Prawn & Crayfish Cocktail Gem Lettuce, Marie Rose Sauce

Beef Carpaccio Rocket, Parmesan, Olive Oil, Capers

Courgette & Spinach Fritters, Tomato & Chilli Salsa

Smoked Salmon, Lemon & Dill Crème Fraiche


West Country Pate, Onion Marmalade & Toasted Bread

Smoked Trout Salad with Watercress & New Potato Salad

Goats Cheese & Caramelised Onion Tart

Comfit Duck leg, Asian Slaw Salad & Chilli & Soy Dressing

Seared Scallop, Braised Pork Belly & Red Cabbage Tart Tatin





MAINS

THESE DISHES ARE SUITABLE FOR VENUES THAT HAVE A FIXED FULLY
EQUIPPED KITCHEN AVAILABLE

Meat

Slow Roasted Citrus Chicken, Buttery Mash, Spiced Squash Puree, Red Wine Jus,

Smoked 7 Day Cured Pork Belly & Dauphinoise Potatoes, Confit Tomato, Garlic & Herb Butter

Braised & Slow Roasted Brisket of Beef Potato Fondant, Creamed Savoy Cabbage, Pink Peppercorn Sauce

Braised Shoulder Lamb, Mashed Potato, Celeriac Puree, Braised Red Cabbage, Rosemary Jus

Roasted Breast Of Duck, Roast Potato, Honey Roasted Figs, Madeira Jus

Breast of Guinea Fowl, Roasted Garden Vegetables, Game Chips, Beetroot Puree, Finished With Sherry Jus

Fillet of Beef Wellington, Potato Dauphinoise, Heritage Carrots £

Fish

Harissa Monkfish, Saffron & Tomato Risotto

*Wood Roasted Hake, Roasted New Potatoes, Asparagus & Peas
Cornish Mussels, White Wine, Onion, Garlic & Bread*

Cornish Mussels. Cider, Leek and Bacon & Bread

Pan Fried Fillet of Sea Bass, Squid Ink Spaghetti

*Fillet of Gilt Head Bream, Fondant Potato, Buttered Asparagus,
Tomato and Basil Vinaigrette*

*Whole Salcombe Lobster, Minted New Potatoes & Garden Leaf Salad
Market Price*

Dressed Salcombe Crab, Slaw Salad & Home Baked Bread

Vegetarian

Vegetable Cannelloni, Garlic Bread

Roasted Squash, Chickpea & Moroccan Spice


Roasted Spiced Cauliflower Wedge & Warm Mixed Grain Salad

Tomato & Parmesan Stuffed Courgette, Soft Herb & Pea Risotto

Niçoise Salad & Vegetables Tempura

*Greek Salad-Marinated Feta, Plum Tomatoes, Cucumber, Red Onions
& Oregano Dressing*

*Goats Cheese & Red Onion Pizza, Sun Blushed Tomatoes, Basil &
Rocket*





MAINS

FAMILY STYLE

THESE DISHES ARE SUITABLE FOR VENUES THAT DO NOT HAVE A FIXED KITCHEN AND WE HAVE TO PROVIDE EQUIPMENT

Meat

Slow Roasted Citrus Chicken
Smoked 7 Day Cured Pork Belly
Braised & Slow Roasted Brisket of Beef
Braised Shoulder of Lamb
Roasted Breast Of Duck
Breast of Guinea Fowl
Sirloin of Beef

Fish

Harissa Monkfish
Wood Roasted Hake
Pan Fried Fillet of Sea Bass
Fillet of Gilt Head Bream
Roasted Cod
Herb Roasted Salmon
Whole Salcombe Lobster

Vegetarian

Roasted Squash
Roasted Spiced Cauliflower Wedges
Roasted Hasselback Courgette

Sides

Greek Salad
Summer Cracked Wheat Salad
Element Seasonal Slaw
Beetroot & Potato Salad
Tahini Dressed Green Beans
Carrots, Harissa & Pomegranate
Freekeh Grain with Feta
Chef's Salad
Chickpea & Apricot Tagine
Five Bean Chilli
Roasted Vegetables
New Potato with Mint & Sea Salt
Hasselback Potato





DESSERTS

Chocolate Brownie & Cornish Clotted Cream
Mixed Berry Eton Mess
Pear & Almond Tart & Vanilla Cream
Lemon Posset & Raspberries
Vanilla Panna Cotta & Caramel Bananas
Selection of West Country Cheese & Chutney
Salted Caramel Cheesecake White Chocolate Sauce, Popcorn
Triple Chocolate Fudge Cake Vanilla Ice Cream
Lavender Crème Brulé Shortbread Biscuit
Sticky Toffee Pudding, Caramel Sauce & Honeycomb Ice Cream

DESSERT SHARING

<i>Chocolate Brownie</i>	<i>Chocolate Cheesecake</i>
<i>Eton Mess</i>	<i>Apple Tart Tatin</i>
<i>Pear & Almond Tart</i>	<i>Coffee & Chocolate Opera Cake</i>
<i>Vanilla Panna Cotta</i>	<i>Chocolate Shortbread Cake</i>
<i>Salted Caramel Cheesecake</i>	<i>Raspberry Crumble Tart</i>
<i>Chocolate Fudge Cake</i>	<i>Lemon Drizzle</i>
<i>Crème Brulee</i>	<i>Toffee Apple Crumble Tart</i>
<i>Lemon Tart</i>	<i>Chocolate & Pear Tart</i>


Select 3 dishes all served with selection of truffles, hand made macarons, local berries and edible flowers

WEDDING CAKE

Plated wedding cake as your dessert with berries
We cut Wedding Cake and display on a platter

POST WEDDING

Served Tea & Coffee
Tea & Coffee Station
Selection of Truffles
Selection Macarons
Truffles & Macarons
Selection of Biscuits





AFTERNOON TEA

THIS STYLE IS IDEAL FOR ALL SETTINGS WITH LIMITED EQUIPMENT.
ALL THE SERVEWEAR CAN BE HIRED FROM OURSELVES

Traditional

SANDWICHES

Ham with Grain Mustard Mayonnaise

Cheddar Cheese with Chutney

Cucumber with Cream Cheese

Egg Mayonnaise & Watercress on Brioche

SCONES AND PASTRIES

Freshly Baked Raisin & Plain Scones

Cornish Clotted Cream & Preserve

Cakes

Lemon Drizzle

Chocolate Cake

Victoria Sponge

Four Elements High Tea

Tier One

Salmon Gravlax Bruschetta

Cheese & Chutney Sandwich

Egg Mayonnaise Sandwich

Tier Two

Quails Egg Scotch Egg

Cheese & Onion Quiche

Pigs in Blankets

Vegetable Samosas

Tier Three

Fruit & Plain Scones, Clotted Cream &

Strawberry Jam

Salted Caramel Brownie

Fruit Tarts

Macarons





EVENING FOOD

KEEP YOUR PARTY GOING ALL EVENING INTO THE EARLY HOURS BY
FUELING YOUR GUESTS TO KEEP THEM ON THE DANCE FLOOR

Street food

North African Lamb Tagine
Squash & Chickpea Tagine
Fully Loaded Burger
Element Fried Chicken Burger
Vegan Earth Burger
Classic Hot Dog
Falafel Dog
Element Fish Dog
Chilli Dog

Slow Roasted Pork Belly
Element Nachos
Loaded Meaty Nachos
Elements BLT Roll
Cauliflower Curry
Element Fries
Elements Fish Cake Brioche Roll
Falafel Dog
Element Fish Dog
Soft Shell Open Taco

Barrel Roasted Over Wood & Coal

Roast Pork Roll
Crackling, Stuffing & Apple Sauce

Pulled Brisket of Beef Ciabatta
Horseradish & Water Cress

Lamb Gyros Wrap
Lettuce, Tomato, Fries
& Tzatziki

Stuffed Squash
Roasted Squash, Chickpea & Moroccan
Spice, Mint Yoghurt Dressing

Cauliflower Wedge
Roasted Spiced Cauliflower Wedge, Roasted
Red Peppers & Chermoula Dressing

Add Sides
Slaw Salad, Potato Salad, Leaves, Pickles &
Relish

Light Bites

Cornish Pasties
Sausage Rolls
Selection of Pies
Sandwich Platters
Finger Buffets
Selection of Pizzas
Cheese Platters





DRINKS PACKAGES

KEEP YOUR PARTY HYDRATED WITH OUR SELECTED PACKAGES

Welcome Drinks

Package A
Prosecco
Corona
Orange Juice

Package B
Mimosas
Gin & Tonic
Stella Artois
Lemonade

Package C
Champagne
Pimms
Estrella Damm
Elderflower fizz

Package 0%
Elderflower Fizz
0% Peroni
Luscombe Soft Drinks
Mocktail of your choice

On The Table


Red Wine - house wine
White Wine -house wine
Sparkling Water
Still Water
Glass of Prosecco for the Toast

By The Bottle

Prosecco
Champagne
Beers

By The Case

Prosecco please ask
Champagne please ask
Bottled Beers





WINE LIST

RED

Les Pierres Bordes Marsanne-Viognier, Pays d'Oc 2022

Navajas Crianza, Rioja 2018

Victory Hotel Australian Shiraz-Cabernet Sauvignon 2022

Mendel Mendoza Malbec 2019

White

Les Pierres Bordes Marsanne-Viognier, Pays d'Oc 2022

Spy Valley Marlborough Sauvignon Blanc 2022
)

Fiano Colle di Tilio, Janare 2022

Percheron Chenin Blanc-Viognier, Coastal Region 2023

Les Pierres Bordes Marsanne-Viognier, Pays d'Oc 2022

Rose wine

Rosé Duo des Plages, Pays d'Oc 2022

Rui Madeira Beyra Rosé, Beira Interior 2022

Sparkling

Prosecco Brut I Duecento


Nyetimber Brut Classic Cuvée NV

Champagne Bollinger Special Cuvée Brut NV

Fortified Wines

Fonseca Guimaraens Vintage Port 2008.

Romate Maribel Amontillado Medium Dry





BAR HIRE

KEEP YOUR PARTY HYDRATED WITH OUR SELECTION OF PACKAGES

Trailer

We have converted our Richardson Rice trailer bar. This can be brought to your desired location to help you and your guests celebrate in style. Our trailer is fully fitted with everything you need to run your bar from fridges to cocktail shakers.

Bill's Bar

Our handmade, wooden 2 metre bar that can be set up in most locations.

Types of Bar Hire

Free Bar-Host Pay

You can hire our mobile bar, fully stocked & staffed including all bar stock and sundries. To use our free bar service, there must be a minimum of 100 guests, a pre paid refundable deposit of £1200 may be required.

The Pay Bar - Guests Pay

This is where the guests pay for their own drinks for the entire event. There must be a minimum of 100 guests and there is a £300 hire fee.

Ultimate Bar Package

We provide you with all the infrastructure that you need for an unlimited bottomless bar.

Custom packages starting from £35 per person.

The Tab Bar -Both Pay

This is where a certain amount of money is credited to the bar, once this runs out, the guests pay for drinks themselves.

Dry hire

We provide the bar structure and staffing

Trailer- POA

Bill's Bar - POA





BAR HIRE

KEEP YOUR PARTY HYDRATED WITH OUR SELECTED PACKAGES

Bar List

Wine

White - Sauvignon Blanc

Red-Malbec

Rose - Zinfandel

Sparkling - Prosecco

Beers, Ales & Ciders

Tribute Ale

Estrella Damn

Stella Artois

Kopparberg Cider

Peroni 0%

Spirits

Plymouth Gin

Vodka

Jack Daniels

Captain Morgan

Smirnoff

Bacardi

Baileys

Tequila

Cointreau

Jägermeister

Johnny Red Label

Kahlua

Soft Drinks & Mixers

Coca-Cola

Diet Coke

Coke Zero

Fanta

Sprite

Tonic water

Soda water

Ginger Ale

Red Bull

Cocktail Menu

MARTINI -London Dry gin, vermouth, olive

MANHATTAN- whiskey, vermouth

WHISKEY SOUR -bourbon, lemon

OLD FASHIONED -bourbon, demerara, Angostura Bitters


BLOODY MARY -vodka, tomato juice, lemon, celery, olives

PORNSTAR MARTINI - vanilla vodka, Pessoa, lime, passion fruit, prosecco

LONG ISLAND ICED TEA -rum, gin, vodka, Cointreau, cola , lemon

MOJITO-rum, demerara, lime, mint, soda

APEROL SPRITZ- Aperol, prosecco, soda, orange slice





EXTRAS & STAFFING

WE MAKE YOUR DAY RUN SMOOTHLY

EQUIPMENT HIRE

Full Set Plate Hire £7 per person

Cutlery Hire £5pp

Glass Hire £7pp

Cake Stand & Knife £35

Trailer Hire from £250 may apply

Bar Trailer Hire from £250

Waste Disposal £30

MENU TASTING AT OUR HQ

Struggling with what to choose? Why not come to our "Chefs Dining Room" at our Four Elements HQ in Plymouth, and let us help you make your selection that bit easier, please contact us for more information.

£55 per person for confirmed bookings

£95 per person for non confirmed bookings

HIRE OUR STAFF

Waiting Staff

We will set up everything for you and your guests from the tablecloth to the wedding favours. We will also remove all the mess so you have no hidden jobs the following day.

£25(p/h)

Chef


All our chefs are very experienced working within some of the region's best hotels and restaurants. We all have great passion for local & seasonal ingredients.

£30 (p/h)

Bar Staff (We serve your Drinks)

We have highly experienced bar staff to provide your drinks service with all your needs. From setting up the bar to clearing away the dirty glasses our staff will have it covered.

£35 (p/h)





TRAVEL & T&C'S

Travel Costs

We charge per mile to bring our team to you from our HQ in Plymouth, cars charged at 45p per mile. Vans/trucks 65p per mile and towed Trailers 75p per mile.

Event Planning

We provide all pre event planning & advice to make your day run smoothly which is included in the costs.

Quotes

All our quotes are valid for 30 days.

Deposit and save the day

If you would like to book our services we ask for a 25% deposit to save the date.

Full Payment

Full and final payment is due at 90 days at which point the last changes and amendments can be made.

VAT

All our wedding prices are including VAT.

Terms & conditions

We have a full list of terms and conditions available on request.

