



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

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

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

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 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 Gravavlax, 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
Duck & Orange Parfait, Chutney & Toasted Bread
Truffel & Cheese Arancini with Tomato Chutney
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
Confit Duck leg, Asian Slaw Salad & Chilli & Soy Dressing
Seared Scallop, Braised Pork Belly & Red Cabbage Tart Tatin
Serrano Ham Croquettes with Aioli
Burrata & Tomato with fresh basil and Balsamic





MAINS

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

Meat

*Slow Roasted Cornfed 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
Dressed Salcombe Crab, Slaw Salad & Home Baked Bread*

Vegetarian

Roasted Vegetable Cannelloni & Garlic Bread

Roasted Stuffed Squash with 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 Tart, 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 Corn Fed Chicken
Smoked 7 Day Cured Pork Belly With
Braised & Slow Roasted Brisket of Beef
Braised Shoulder of Lamb
Roasted Breast Of Duck
Breast of Guinea Fowl
Sirloin of Beef
More cuts available on Requests....

all served with your choice of sauce

Fish

Harissa Monkfish
Roasted Cornish Hake
Pan Fried Fillet of Sea Bass
Fillet of Gilt Head Bream
Roasted Cod
Herb Roasted Salmon
Whole Salcombe Lobster
More catch of the days available on Requests....

all served with your choice of sauce

Vegetarian

Roasted Stuffed Squash with Chickpea & Moroccan Spice
Roasted Spiced Cauliflower Wedge & chermoula
Tomato & Parmesan Stuffed 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
Plus More Please ask.....





DESSERTS

*Ultimate Chocolate Brownie & Cornish Clotted Cream
Mixed Berry Eton Mess
Pear & Almond Tart & Vanilla Cream
Lemon Tart & Raspberries
Chocolate & Pistachio Mousse with Nougat
Selection of West Country Cheese & Chutney
Salted Caramel Cheesecake White Chocolate Sauce, Popcorn
Dark Chocolate & Morello Delice
Crème Brûlé Shortbread Biscuit
Apple Tart Tatin with Clotted Cream and Caramel Sauce*

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 Brûlée</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 with Tea & Coffee

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 with Tea & Coffee

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
Meatball & Cheese Sub

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

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
Cheese Platters





CHILDRENS MENU

THESE MENUS GIVE YOUR SMALLER GUESTS SOME DELICIOUS OPTIONS
BUT DO DEPEND ON THE KITCHEN FACILITIES AT YOUR VENUE

Choose from the Children's Set Menu or reduced portion size from your main wedding breakfast menu.

Children's Set Menu

Menu A

Cheesy Garlic Bread | Tomato Pasta with Grated Cheese | Brownie

Menu B

Crudities & Dips | Chicken Goujons, Chips Peas | Strawberry cheesecake

Menu C

Mac & Cheese Bites | Margarita Pizza | Fruit Skewers

three courses

two courses

one course

Build Your Own Lunch Box

choose x5 items

Sandwich or wrap

Sausage Roll

cocktail sausages

mini pastie

scotch egg

crisps

bread sticks

yoghurt

fruit bar


chocolate bar

cake

fruit

juice/water

**menus choices may vary due to venue & kitchen equipment available*





ADDITIONAL OPTIONS

ITS THE LITTLE TOUCHES THAT MAKES ALL THE DIFFERENCE TO YOUR SPECIAL DAY.

*Pre-Wedding Breakfast
minimum of x4 people*

Breakfast Grazing Box
*Selection of Fresh Pastries
Granola & Yoghurts
Seasonal Fruit
Fresh Fruit Juice*

Groomsman's Hot Breakfast
Local Sausage, Bacon, Egg, Ciabatta Roll

Bridal Party Breakfast
*Smoked Salmon, Cream Cheese & Dill Bagel
Avocado & Poached Egg, Sour Dough
Whipped Feta, Fig & Drizzled Honey Toast*

Recovery Brunch
For the morning after minimum of x4 people

Grazing Boxes
*Section of Pastries
Granola & Yoghurt
Seasonal Fruits
Fruit Juices*

Picnic Boxes
*Selection of Sandwiches
Sausages Rolls
Scotch Eggs
Quiches
Brownies
Almond Tarts
Truffles & Fruit*

Hog Roast
Subject to Minimum spend, served from our horse box trailer


Roast Pork Roll, Crackling, Stuffing & Apple Sauce

*Pulled Brisket of Beef Ciabatta
Horseradish & Water Cress*

*Lamb Gyros Wrap
Lettuce, Tomato, Fries
& Tzatziki*

***Add bar services to your recovery brunch- ask for details*

**These services are subject to location, facilities and may require additional staffing, please ask for more details and discuss to bespoke service.*





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 from
Champagne from
Beers from

By The Case

Prosecco
Champagne
Bottled Beers





WINE LIST

PRICE PER BOTTLE
PLEASE ASK FOR CURRENT AVAILABILITY

WHITE

Fallow's View White Blend (Vegan) 2022 South Africa
Tropical Fruit character of Chenin and Moscato with the fresh citrus notes of Sauvignon blanc, providing a wonderfully balanced white Wine.

Valle Berta Gavi (Vegan) 2022 Italy
Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.

Ghost in the Machine Chardonnay (Vegan) 2022 South Africa
Decadent toffee, vanilla, caramel are accompanied by butterscotch, with subtle hints of roasted almond. These flavours flow through and ends with a smooth, citrus lime finish on the palate.

RED

Toast & Honey Pinot Noir (Vegan) 2021 USA
Formidable Californian Pinot Noir, with delicious toasted baking spice notes and zippy, red honey and berry compote. Pair with Smoked Meat. Red fruit dominant with cherry and raspberries on the nose, baking spices come through to join the fruit on the palate and linger on the finish.

Conde De Castile Rioja Crianza (Vegan) 2019 Spain
Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak

Ghost in the Machine Malbec-Viognier (Vegan) 2020 South Africa
Herbaceous with hints of fynbos, rosemary and tobacco leaf, spiced or marinated red meats with a biltong coating. The palate bursts with plum and cherries - smokey.

ROSE

Crescendo White Zinfandel Rosé (Vegan) 2022 Italy
Elegant pink colour. Fresh strawberry and raspberry fruit flavours.

FIZZ

Apericena Prosecco (Vegetarian) NV Italy
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

PRICE CORRECT AT TIME
OF PUBLISHING





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 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 hire fee.

Ultimate Bar Package

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

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

From £11

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

Cutlery Hire

Glass Hire

Cake Stand & Knife Hire

Trailer Hire

Bar Trailer Hire

Waste Disposal

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.

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.

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.

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.





TRAVEL & T&C'S

Travel Costs

We charge per mile to bring our team to you from our HQ in Plymouth.

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.

