



Catering For An Event You Will
Never Forget



GET IN TOUCH

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Four Seasons Catering

WEDDING & EVENT CATERERS





THE FOUR SEASONS EXPERIENCE

Your wedding day deserves food that feels unforgettable, crafted with care, beautifully presented and delivered with seamless service. At Four Seasons Catering, we create restaurant-quality dining designed to elevate your celebration and leave a lasting impression on every guest.

Whether you are planning an intimate gathering, a marquee celebration or a landmark Liverpool venue wedding, our team delivers chef-led menus, refined presentation and warm, attentive hospitality.

ABOUT US

Your wedding day deserves food that feels special, memorable and beautifully presented — and at Four Seasons Catering, we're dedicated to delivering exactly that. Our wedding catering service, available across Liverpool and Merseyside, is designed to complement your day perfectly,

Whether you're planning an intimate celebration, a relaxed outdoor wedding or a large, formal reception. We combine exceptional food with seamless service to create a dining experience your guests will talk about long after the last toast.

TESTIMONIALS

We hired Marco and the Four Seasons Catering Team for our wedding on the recommendation of a friend, and they were absolutely incredible from start to finish. The canapés and wedding breakfast were exceptional: beautifully presented, full of flavour, and guests kept commenting on the freshness and overall quality of the food throughout the day.

The service was outstanding. Every member of the team was professional, friendly and efficient, and the communication leading up to the wedding was clear, organised and reassuring.

The staff were brilliant: so helpful, with a great attitude, and nothing was ever too much trouble. Delivery and timing were perfect; everything ran smoothly, and the whole experience was completely stress-free.

We were extremely satisfied and would definitely use them again. Highly recommended.

- Willow Burgess

We hired Marco and his team for our festival-themed wedding in June, and they were absolutely amazing. We had quite a specific brief, as our day was a little different — a relaxed BBQ during the afternoon followed by evening paella to keep the party going.

Nothing was too much trouble. The service was spot on, and the food was beautifully presented and tasted incredible. They also made sure our vegetarian guests were really well looked after. We honestly cannot fault them and would highly recommend Marco and his team to anyone considering hiring them.

The feedback from our guests was nothing but praise; everyone loved the food. Thank you for helping make our day so unforgettable.

- Emma & Chris

PACKAGES

Classic Wedding Menu - £72pp

A timeless 3-course wedding menu featuring refined flavours and elegant presentation.

Signature Wedding Menu - £89pp

A chef-led 3-course menu including 3 handmade canapés per guest, showcasing elevated flavours and modern plating.

Platinum Wedding Menu - £140pp

- 5 Platinum handmade canapés
- Chef-led & designed for you, 3-course menu
- Artisan bread & whipped butter
- Tea, coffee & petit fours
- Prosecco reception drink
- Luxury evening handheld food
- Enhanced staffing ratio
- Complimentary tasting for two
- (refunded upon booking)

PRICING INDEX

Classic Wedding Menu Pricing:

- 50 guests: Day £4000 + Evening food £1000

Signature Wedding Menu Pricing:

- 50 guests: £4500 + Evening food £1000

Platinum Wedding Menu Pricing:

- 50 guests: £7000 + Evening food £1000

Evening Food Pricing:

- 50 guests: £20 per person = £1000 total
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CLASSIC CANAPÉS

3 per person, £15 | 4 per person, £20

Meat

- Chicken Yakitori Skewers toasted sesame, glossy soy glaze
- Seared Marinated Chicken Skewers (GF) flame-grilled, lightly spiced
- Mini Chicken Tikka Naans warm naan, cucumber and mint raita
- Pepperoni Caprese Bites (GF) cherry tomato, mozzarella pearls, basil vinaigrette
- Chicken Caesar Spoon (GF) baby gem, quail egg, anchovy essence
- Mini Yorkshire Puddings roast beef, horseradish cream
- Seared Chorizo on Potato Tortilla (GF) smoky heat, crisp edges
- Chicken Parmesan Meatballs (GF) oregano salsa

Fish & Seafood

- Prawn Cocktail Spoon (GF) baby gem, Marie Rose
- Smoked Salmon on Malted Bread lemon and chive

Vegetarian & Vegan

- Mini Jacket Potatoes (V, GF) sour cream, chives, sea salt
- Beetroot Bruschetta (V) goat's cheese, balsamic syrup
- Caramelised Hot Honey Halloumi (V, GF) sweet, sticky finish
- Mozzarella Skewers (V, GF) basil pesto, olive, cherry tomato
- Pea, Feta and Watercress Vol au Vents (V) light, fresh, elegant

PLATINUM CANAPÉS

3 per person, £18 | 5 per person, £25

Meat

- Roasted English Beef on Polenta (GF) horseradish cream, watercress
- Andalusian Spiced Chicken Skewers (GF) apricot, warm spices
- Ham Hock Terrine (GF) piccalilli, micro herbs
- Lamb Kofta Bites (GF) cooling tzatziki
- BBQ Pork Belly Bites (GF) pickled cucumber
- Mini Beef Taquitos crisp shell, smooth guacamole
- Hot Honey Hoisin Chipolatas sticky, smoky, sweet
- Maple Pulled Pork Filo Cigars pineapple salsa
- Halloumi and Smoked Bacon Rolls (GF) sweet and salty
- Prosciutto Wrapped Asparagus (GF) mozzarella centre
- Baby Potato Skins (GF) chorizo and mozzarella

Fish & Seafood

- Cured Sea Trout Blinis chive crème fraîche
- Smoked Salmon and Dill Crostini crisp base, fresh herbs

Vegetarian & Vegan

- Tandoori Halloumi (V, GF) cumin and mint yoghurt
- Mediterranean Veg Tarts (V, VG) basil pastry, roasted vegetables
- Spiced Paneer with Cucumber Ribbon (V, VG) fragrant, colourful
- Cauliflower Bhaji (V, VG, GF) mango salsa
- Whipped Feta Basil Cones (V) roasted tomato, balsamic glaze

SPECIAL CANAPÉS

£7 per unit

Sweet

- Eton Mess Shot (V) strawberries, crisp meringue, raspberry dust, Chantilly cream
- Mini Volcano Pavlova (V, GF) raspberry centre, soft-crisp shell
- Lemon Meringue Spoon (V) sharp lemon curd, torched meringue
- Mango & Passionfruit Cheesecake Cube Puff (V) tropical, bright, modern

Special

- Frozen Fruit Skewer with Prosecco Shot (V, VG, GF) sparkling, refreshing welcome
- Hot Chocolate Shot (V, GF) whipped cream, toasted marshmallow
- Mini Churros with Hot Caramel Dip (V) warm, nostalgic, premium comfort
- Raspberry & Rose Granita (VG, GF) floral, bright, elegant

Soup Shots

- Roasted Pepper & Butternut Squash smooth, warming, chilli-oil finish
 - Parsnip & Apple silky, bright, winter spice
 - Creamed Pea & Mint fresh, green, velvety
 - Sweet Potato & Harissa Soup warm spice, vibrant colour
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Classic Wedding Menu - £72pp

Starters

- Chicken Liver Parfait balsamic onion pickle, pistachio crumb, micro salad, toasted ciabatta
- King Prawn Rose Cocktail baby gem, Marie Rose, citrus zest
- Soup Trio — Choice of One (V, VG, GF) – Roasted Pepper & Butternut Squash – smooth, warming Parsnip & Apple – silky, bright Creamed Pea & Mint – fresh, green, velvety. Served with fresh rolls & butter
- Roasted Beetroot Carpaccio (VG, GF) orange segments, toasted pumpkin seeds, balsamic pearls

Mains

All mains served with seasonal vegetables and potatoes of your choice.

- Hot Honey Roasted Chicken (GF) carrot velouté, potato terrine, seasonal greens
- Locally Sourced Roasted Topside of Beef Yorkshire pudding, fondant potato, seasonal greens, red wine & thyme jus
- Sustainably Caught Herb Crusted Cod turmeric potatoes, curried cauliflower purée

Desserts

- Eton Mess (V, GF) strawberries, crisp meringue, Chantilly cream
- Chocolate Brownie (V) fruit coulis, Chantilly cream
- Sticky Toffee Bar (V) warm butterscotch, clotted cream

Signature Wedding Menu - £89pp

Includes 3 Canapés Per Guest

Starters

- Ham Hock Terrine (GF) burnt apple purée, pickled walnuts, piccalilli dressing
- Aromatic Duck Salad (GF) plum reduction, pomegranate, crisp shallots
- Grilled Halloumi (V, GF) sriracha drizzle, mint yoghurt, herb oil
- Burrata & Heritage Tomato (V, GF) Genovese pesto, pink peppercorns
- Charred Cauliflower Steak (VG, GF) smoked paprika oil, tahini yoghurt, pomegranate
- Smoked Salmon Roulade (GF) lemon crème fraîche, dill oil, pickled cucumber ribbon, rye crumb

Mains

All mains served with seasonal vegetables and potatoes of your choice.

- Slow Braised Cider Pork Belly (GF) spinach purée, crisp potato terrine
- Guinness Braised Beef Blade cavolo nero, pancetta crumb
- Sun Blushed Tomato & Basil Chicken (GF) basil pesto cream, toasted pine nuts
- Herb Crusted Cod (GF Option) turmeric potatoes, coriander oil

Desserts

- Chocolate Tart (V) chocolate soil, passion fruit cream
- Baileys Panna Cotta (V) mango & passionfruit coulis
- Blackcurrant Delice (VG) bold, refined flavours
- Lemon Meringue Crumble (V) torched meringue, sharp lemon curd

Platinum Wedding Menu - £140pp

Includes 5 Platinum Canapés + Prosecco + Luxury Evening Food + Enhanced staffing

Starters

- Garlic & Chilli Black Tiger Prawns (GF) hot honey lime crème fraîche
- Grilled Aubergine Stack (V, GF) goat's cheese, basil oil, balsamic reduction
- Goat's Cheese Mousse (V) blueberry gel, pistachio crumb, toasted focaccia
- Seared Asparagus & Halloumi (V, GF) cucumber ribbon, warming chilli & mint dressing
- Heritage Tomato & Basil Pressé (VG, GF) tomato consommé pour-over, basil oil, olive dust
- Hand-Dived Scallops (GF) cauliflower purée, crisp pancetta, apple gel, micro herbs

Mains

All mains served with seasonal vegetables and potatoes of your choice.

- Roast Rump of Lamb (GF) Mediterranean ratatouille, garlic potatoes
- Seared Duck Breast (GF) rösti potato, blackberry & Madeira jus
- Slow Braised Cider Pork Belly (GF) apple & sage reduction
- Mediterranean Stuffed Aubergine (VG Available, GF) roasted peppers, pine nuts, basil pesto cream

Desserts

- Chocolate Tart (V) passion fruit cream, orange salsa
 - Baileys Panna Cotta (V) tropical coulis
 - Chocolate & Cherry Delice (VG) glossy finish, modern plating
 - Mini Trio Dessert (V) Eton mess, brownie bite, lemon tart
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Evening Food (£20pp)

- Wandering Wedding Butties, Thick Bacon & Sausage Barms (V/VG)
- Fresh Cod Finger Butty loaded with Pickles & Peas
- Loaded Crispy Fries (V/VG options)
- Naked Pork Dawg
- Perfect Burger
- BBQ Pulled Pork Baps
- Char-Grilled Chicken Flatbreads
- Four Seasons Fried Chicken Burger
- Falafel Burger (V)
- Vegan Dog (V, VG)
- Mini Halloumi Fingers & Chips (V)

Children's Menu (£27pp)

Starters

- Garlic Dough Balls (V)
- Melon Boats with Berry Coulis (V)
- Cream of Tomato Soup (V)

Mains

- Roast Chicken Fillets with Potato Wedges
- Cheeseburger with Potato Wedges
- Penne Pasta with Tomato Sauce (V)

Desserts

- Vanilla Ice Cream with Strawberry Coulis
- Fresh Fruit Salad

VEGAN & VEGETARIAN MENU (£72pp)

Starters

- Heritage Tomato Carpaccio (Ve) (GF), basil oil, micro basil, vegan mozzarella pearls, aged balsamic
- Wild Mushroom Arancini (Ve), truffle aioli, crispy sage, lemon zest
- Roasted Cauliflower Velouté (Ve) (GF) (N), white truffle oil, toasted almonds, chive crumb

Mains

- Wild Mushroom Wellington (Ve), spinach, caramelised onion, vegan puff pastry, red wine jus
- Butternut Squash & Sage Risotto (Ve) (GF), pumpkin seeds, crispy sage, herb oil
- Charred Cauliflower Steak (Ve) (GF) (N), romesco sauce, toasted almonds, herb oil

Desserts

- Dark Chocolate & Raspberry Tart (Ve) (N), almond base, fresh raspberries
- Lemon & Blueberry Cheesecake (Ve) (GF), coconut cream, blueberry compote
- Sticky Toffee Pudding (V), butterscotch sauce, vanilla cream

MANPÉS - MINI BITES - £8 EACH

(We recommend 3 per guest)

- Chicken or Vegetarian Fajitas
- Chicken Tacos
- Caesar Basket (V)
- Falafel Pita (V, VG)
- Fish Goujon & Fries
- Lamb Skewers (GF)
- Spinach, Pine Nut & Feta Quiches (V)
- Mini Sausages & Mash
- Beef Lasagne Ciabatta Cup
- Open Steak Sub
- Yorkshire Wrap with Beef
- Pulled Pork Waffle Sandwich
- Hot Chilli Beef Taco Cups with Salsa
- Mini Sliders Burgers with Bacon & Cheese

OPTIONAL EXTRAS

- Premium crockery & cutlery upgrades
- Glassware hire
- Kitchen build for barns, marquees & outdoor sites
- Additional service staff
- Heat lamps
- Buffet tables & cloths
- Travel & mileage
- Overnight accommodation (if required)

OPTIONAL ADD-ONS

- Bowl Foods - 3/4/5 Bowl Food Options
 - Sharing & Platter Menus
 - Evening BBQ / Grill Food
 - Sharing Roast Boards
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OUR FOOD PHILOSOPHY

Seasonal. Chef-led. Beautifully Presented.

We cook with seasonal produce, sourced from trusted local suppliers across Merseyside and Cheshire. Every dish is crafted with precision, balancing flavour, texture and presentation to create a dining experience worthy of your wedding day.

Flavour First

Our menus are built around bold, modern flavours, from refined canapés to elegant plated mains and luxury evening food.

Designed Around You

Your wedding menu should feel personal. We tailor dishes, accommodate dietary needs and ensure every guest feels looked after.

Delivered With Care

Exceptional food deserves exceptional service. Our trained, uniformed team ensures every plate arrives beautifully presented and every guest feels welcomed.

WEDDING VENUES

Four Seasons Catering proudly works with some of Liverpool's most iconic wedding venues, delivering seamless service, premium presentation and exceptional food in historic and modern settings.

Venues We Regularly Cater At

- Liverpool Town Hall
- St George's Hall
- Aigburth People's Hall
- Croxteth Hall & Country Park
- Private estates & exclusive-use country homes

Marquee, Tipi & Outdoor Weddings

We cater for marquee, tipi and outdoor weddings across Merseyside, Cheshire and Lancashire, including:

- Full kitchen builds
- Power & refrigeration solutions
- Water supply
- Waste management
- Remote-site logistics
- Complete service staffing

WHAT'S INCLUDED

Every Four Seasons wedding includes:

- Professional chefs
- Uniformed serving staff
- Dedicated event manager
- Standard crockery & cutlery
- Menu planning & consultation
- Full setup, service & clear down
- Dietary requirement management
- Allergen information for all dishes
- Standard kitchen equipment (suitable for most venues)

WHY THESE VENUES CHOOSE US

Our reputation across Liverpool's premium venues is built on consistency, professionalism and exceptional food. Venues choose Four Seasons Catering because:

- **Reliability & professionalism** — Seamless service, punctual setup and flawless coordination with venue teams.
- **Kitchen flexibility** — We operate in fully equipped kitchens, partial kitchens or complete remote builds.
- **Premium presentation** — Every dish is plated with precision, matching the standard of Liverpool's landmark venues.
- **Guest experience focus** — Warm, attentive hospitality delivered by a trained, uniformed service team.
- **Venue-friendly logistics** — We understand loading bays, access routes, power requirements and operational constraints of major Liverpool venues.
- **Trusted relationships** — Years of successful events at Liverpool Town Hall, St George's Hall, Palm House, Croxteth Hall, Aigburth People's Hall and more.
- **Marquee expertise** — We specialise in outdoor weddings requiring full kitchen builds, power, refrigeration and waste solutions.

Kitchen Facilities

If your venue does not have a suitable kitchen or adequate catering facilities, additional kitchen equipment may be required and will be charged accordingly. We can supply all necessary equipment, or coordinate directly with your venue or marquee provider to ensure the correct setup is in place.

Linen & Napkins & Glasses

Linen, napkins & glasses are not included as standard. We can supply at an additional cost, or you may arrange this through your venue or marquee company.





