



<https://freespirit.events>

events@freespirit.co.uk



Introducing Freespirit Events

Born off the back of our Freespirit Pub family and with in excess of 20 years' experience, Freespirit Events provide a quality, bespoke outside catering and hospitality service.

Whether you are looking to organise a tipi wedding for 250, a birthday party for 500, an intimate corporate dinner for 30, a festival for 800, a business launch canape reception, a christening, or a wake, we cater for all occasions and can provide you with the best personal catering experience.

Formality is a personal preference, and with Freespirit events, you can choose to be as formal or as casual as you like! You may wish to enjoy a fully staffed, 3-course seated wedding breakfast, with your own dedicated Event Manager on hand to assist. Alternatively, you may be looking to break away from traditions and formality, as such, we can deliver bohemian-style street food served from our very own food truck, on eco-friendly disposables. Either way, we will create memorable food that your guests will really talk about (albeit with their mouths full!).

We can also provide 'top notch' food to your office, with or without staff to assist (yes, we've got everything covered!) It's not a case of 'one size fits all' - we are here to create a personalised menu with you, discussing every little detail and help take all the stress out of your event planning.



Events & Weddings

From corporate lunches to remote tipi weddings, at Freespirit Events we are flexible to your needs.

The growing trend for festival style and tipi weddings is on the rise and for those couples where a formal wedding breakfast holds little appeal, we can guide you through an array of creative, catering ideas, inspired by outdoor living and festival fun, to help bring your vision to life. For those couples seeking a more traditional design, do not let remote style catering deter you. We can absolutely cater to your needs and dietary requirements, in your chosen location. Rest assured, we also offer tasting sessions to all of our clients, to ensure that we get your vision spot on!

Freespirit Events work alongside a wealth of trusted suppliers. If you are looking for a full event planning package, we can happily source everything from your tableware to your marquee, should you need it. Our experienced Freespirit events team are there for you and will fine-tune every detail, spending time with you to make sure that every aspect of your day is considered.

For those in need of a little inspiration, we have created some wonderful menu suggestions on the following pages that will compliment any event, and the British seasons. Of course, these are just ideas! Please do get in touch to talk about how we can help and work with your vision, location, and budget.





Menu Ideas

Our team of talented chefs use the very best that the season has to offer, dreaming up imaginative menus that fit the time of year and your event perfectly. This allows us to source locally, utilising the freshest ingredients from renowned suppliers and creating dishes that showcase them at their finest. Here are some sample dishes perfect for 50 to 300 guests with prices starting from £49 per head

A Small Range of Dishes

Mixed Sharing Platter: Cured Meats, Posh Crayfish Cocktails, Salmon Mousse, Breads, Oils, Dips, Olives

Baked Camembert, Sourdough, Chutney

Sticky Wings, Hot & Spicy Sausages, Baby Back Ribs, Dips, Breads

Starters

Onion Bhaji, Mango Chutney, English Leaf

Chef's Soup, Artisan Bread

Goats Cheese Bon Bon, Pear,

Caramelised Onion Stuffed Mushroom, Parmesan, Herb Crust, Tomato Chutney

Courgette & Feta Fritter, Mint Yoghurt

Fishcake, Herb Leaf, Lime Aoili

Duo of Salmon, Dill Dressing

Mackerel Pate, Melba Toast, Horseradish Cream

"Ultimate Prawn Cocktail", Pickled Cucumber, Baby Gem

Salmon & Cod Terrine, Lemon Balm,

Toast Poached Salmon, Quail Egg, Herb Salad, Dill Oil

Crispy Duck Salad, Stilton, Pear, Onion

Ham Hock & Smoked Chicken Ballontine, Piccalli

Slow Cooked Pork Belly, Apple Puree

Pork & Black Pudding Scotch Egg,

Piccalli Pulled Duck Croquette, Plum Chutney

Chicken Liver Pate, Pickled Shallot, Red Onion, Toast



Main Courses

Cauliflower Steak, Chimichurri, Confit Tomato, Rocket & Parmesan Salad

Sweet Potato & Cauliflower Satay Curry, Basmati Rice, Naan

Stuffed Aubergine, Roasted Vegetables, Giant Cous Cous

Halloumi & Butterbean Stew, Seasonal Greens

Pan Fried Salmon, Herb Crushed Potato,

Dill Hollandaise Hake, Tomato & Butter Bean Stew.

Cauliflower Florets Cod Fillet, Rice Noodles, Passionfruit Sauce

Whole Bass, Crushed Potatoes, Chimichurri, Seasonal Greens Chargrilled

Tuna, Nicoise Salad

King Prawn Ceasar Salad

Beef Blade, Mash Potato, Red Cabbage, Jus

Lamb Shank, Mint Mash, Roasted Roots, Jus

Chicken Supreme, Pomme Anna, Wild Mushroom Sauce, Tenderstem

Slow Cooked Lamb Shoulder, Fondant Potato, Salsa Verde

Beef Short Rib, Lyonnaise Potato, Baby Onion & Red Wine Jus, Greens

36 Hour Cooked Pork Belly, Roast Apple, Apricot & Honey Stuffing, Mustard Mash

Individual Beef Wellington, Dauphinoise Potato, Green Bean Bundle, Red Wine Jus

Puddings

Famous Sticky Toffee Pudding, Caramel Sauce

Chef's Cheesecake, Fruit Compote

Vegan Chocolate Brownie

Lemon Posset, Shortbread

Chef's Pannacotta, Hazelnut Tuille

Eton Mess

Lemon Tart, Crème Fraiche

Tiramisu





Food Truck

We believe that some of the tastiest dishes are served in take-out boxes and eaten with a wooden fork. If you are planning a more casual affair, the Freespirit Foodtruck could be just the suggestion for you. Whether you're looking for beef stew dumplings, wood fire pizza or slow cooked pulled pork (are you salivating yet!?) We have something unique to offer. We can cater from 50 to up to 150 guests remotely, on site at your workplace or an evening add-on to your marquee party. We can also organise your special event from one of our stunning Freespirit pub locations.

The Freespirit Foodtruck is also available for weddings, particularly fitting for bohemian, festival, and tipi style celebrations - we can also be on hand the morning after the night before to offer your guests some much-needed sustenance after a night of drinking and dancing (how does bacon butties and freshly brewed coffee sound!?).

Our team offer their full support with the planning of your event, and we can even create bespoke dishes to suit your individual needs. This relaxed, on-the-hoof style of dining adds plenty of character, fun and quirkiness to your event - plus, it makes for amazing photographs! We have included some delicious menu ideas that can be offered from our Foodtruck to suit varying budgets. Everything is tailored to your site location, needs and numbers so please get in touch with the team to discuss your requirements in further detail.



Food Truck Menu Ideas

We can tailor menus to suit dietary requirements and budgets, some menu options are subject to location and site facilities. We can serve from 50 to 150 guests, with prices starting from £8.50pp for wood fired pizzas to £12pp for Small Bowl options.



Wood Fired Pizza

Red Onion, Goats Cheese
Smoked Torn Chicken, Spinach Ricotta
Stilton, Duck, Rocket
Margherita

Slow Cooked Burrito

Beef Burrito, Refried Beans, Tomato, Salsa, Cheese
Chicken Burrito, Jalepeno, Sour Cream, Guacamole, Salad, Cheese

Small Bowls

Beef Bourguignon & Silver Onion Stew
Chicken, Leek, Mustard
Seafood Linguine
Marinated Lemon Grass, Lime & Chilli Chicken
Mini Fish & Chips
Sticky Toffee Pudding, Custard
Chocolate Brownie, Ice Cream

Grill

Classic Burger
Minute Steak Baguette

Brunch

Bacon Rolls
Sausage Wraps

Hot Drinks & Pastries

We can serve a wide selection of hot drinks from tea and coffee to boozy coffees and luxury hot chocolates. Alongside a range of delicious pastries or cake options.



“The day was so much better than we dared to wish for. All the staff were welcoming and professional and their attentiveness and willingness to help made the day go so smoothly. The “wow” factor really hit home when we walked into the tent with candles lit and lights on and the staff were there to assist wherever necessary. You all helped to make our day so magical. Compliments to the chef, as everybody commented on how good the food was and how much they enjoyed it.”

Sarah & Dave



“Just wanted to say a massive thank you for the evening food from Freespirit Foodtruck!. The curry was the best curry I think I’ve ever eaten! It was delicious, and everyone that ate it said exactly the same!”

Fiona & Aaron



“You all went above and beyond to make our wedding reception fantastic. The service was spot on and seamless. The table was set exactly as I had requested and food was perfect.”

Mr & Mrs Gibson

Bar Hire

There can be no party without a good watering hole, and we can certainly help there! We offer a stand-alone service with various package options and set ups, using a range of locally sourced draughts and hand selected wines.

Equally, if you would like this in addition to our catering services, or wish to use your own selection of beverages, we can happily tailor a package to suit your needs and location.



Bar Packages

Packages based on 100 guests and subject to Vat
Additional options available for larger events, please check out our website or speak to a member of the team for full breakdown of packages.

Dry Bar

Bar, Fridge, Glass Hire (up to 500), Ice Bucket/Ice, Condiments, Bar Staff, Up/Breakdown, Waste Disposal

from £1200.00
For the package above

from £900
Excluding
Bar, Bottle Fridge, Waste Disposal

Cash Bar

Bar, Fridge, Glass Hire (mix of 500), Ice Bucket/Ice, Condiments, Bar Staff, Up/Breakdown, Waste Disposal

£500 Deposit
Refunded if bar spends over £2000

Pre-Paid Bar

Bar, Fridge, Glass Hire (Mix of 500), Ice Bucket/Ice, Condiments, Bar Staff, Set Up/Breakdown, Waste Disposal

Includes:
Locally sourced Draught lagers / Beers
Our hand selected House Wines
Premium Range of Spirits / Mixers & Soft Drinks

£40 Per head



The Finer Details

Frespirit Team

As a member of the Frespirit family, Frespirit Events have the luxury of being able to tap into a large workforce. As such, our teams are handpicked and managed by our dedicated Event Manager, who will be on hand throughout your day to tend to any detail for the duration of your event.

Site Requirements

Please note that, for our remote catering options, we do require a power source, water supply and service marquee - details of which can be discussed further with you during the planning process. Our Foodtruck has more remote capabilities dependant on your service requirements and location.

Linen & Cutlery

We work alongside a wealth of suppliers and can therefore include linen and cutlery as a part of our service. If you selected your own suppliers, then we are more than happy to work with them.

Get in Touch

We listen to our clients carefully to ensure that we fully understand their vision. Some of our clients may have a clear idea of what their event will entail, others may need a little more guidance – either way, we are happy to offer our full support in order to ensure we deliver an engaging and memorable event.

Start your enquiry
events@frespirit.co.uk
01295 234575

Our Freespirit Family



THE CASTLE
at
EDGEHILL



THE RED LION
at
HELLIDON



THE SUN INN
at
HOOK NORTON



THE SEVEN STARS
at
MARSH BALDON



THE BELL INN
at
LADBROKE
VILLAGE PUB & STEAKHOUSE



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