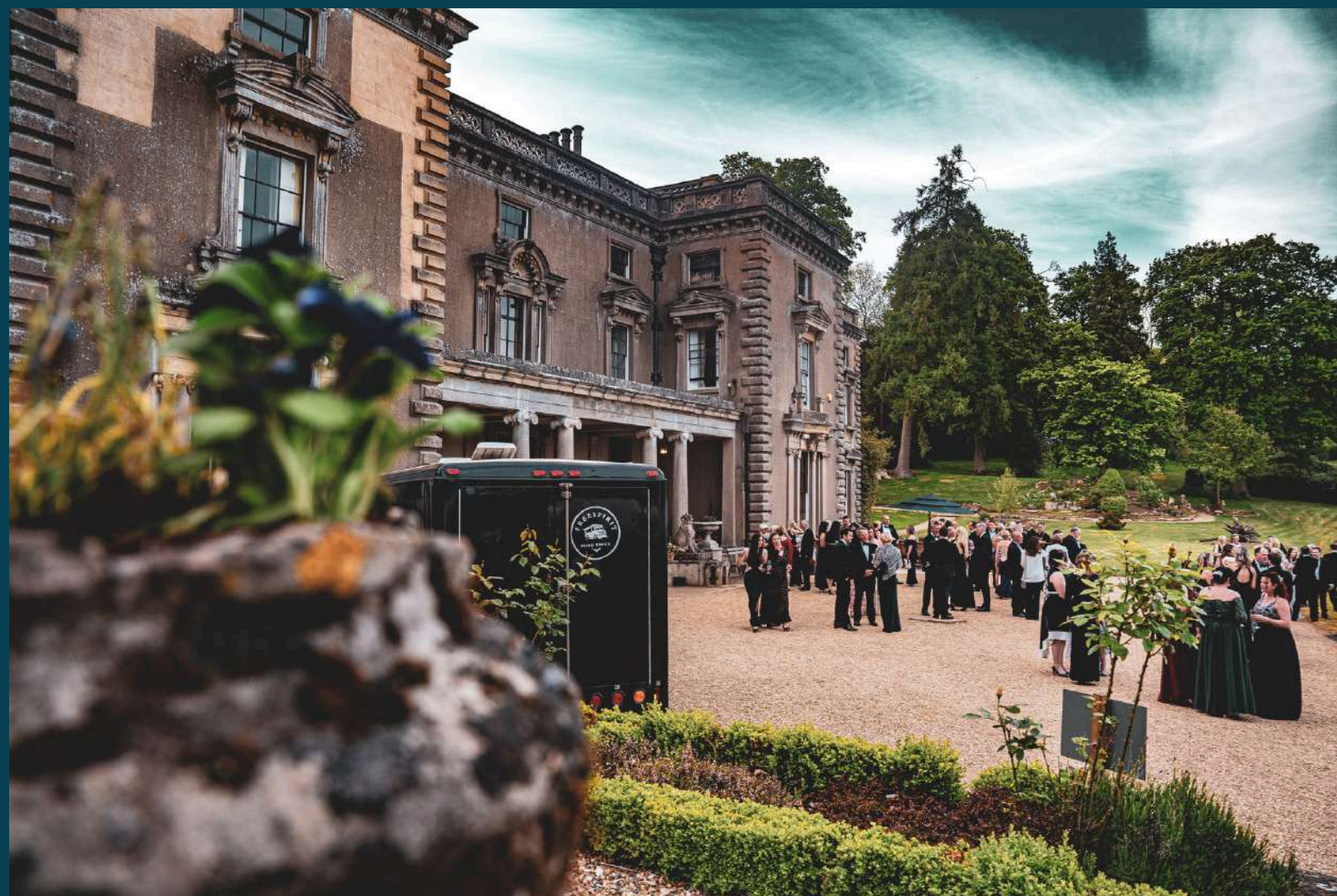


FREESPIRIT EVENTS



Who we are _____



Drawing from over 20 years of experience within the Freespirit Pub family, Freespirit Events offers a tailored outside catering and hospitality service. From intimate gatherings to large-scale celebrations such as weddings, birthdays, corporate dinners, festivals, business launches, christenings, and wakes, we cater to all occasions.

Whether you prefer a formal seated dinner with a dedicated Event Manager or a casual bohemian-style street food experience served from our food truck, we ensure memorable culinary experiences for your guests. Our customisable menus and attentive staff take the stress out of event planning, ensuring personalised and exceptional dining tailored to your preferences.



Mark Higgs



What we do

At Freespirit Events, we cater to a wide range of occasions, from corporate lunches to remote tipi weddings, with flexibility tailored to your needs.

Embracing the growing trend of festival-style and tipi weddings, we offer creative catering ideas inspired by outdoor living and festival fun, ensuring your vision comes to life. Whether you prefer a traditional or remote setting, our experienced team accommodates dietary requirements and offers tasting sessions to perfect your menu.

We collaborate with trusted suppliers to provide comprehensive event planning services, from tableware to marquees, ensuring every detail is finely tuned to your preferences and budget. Explore our menu suggestions tailored to complement any event and the British seasons, and reach out to discuss how we can bring your vision to reality.



Our team

Bringing you decades of experience from our passionate team of Freespiritors! With a shared dedication to creating unforgettable experiences, our diverse group brings expertise in culinary creativity, event planning, and customer service.

From crafting bespoke menus to coordinating seamless logistics, we're here to turn your vision into reality. Get to know the faces behind the scenes who are committed to making your event truly exceptional. your event...





"Freespirit Classic" Shin of Beef



Chef's Cheesecake

The kitchen

HOT CANAPÉS

Mini Lamb & Mint Kofta (GF,DF)

Wild Mushroom Arancini (V)

Aged Cheddar Cheese & Pickle Bon-Bon (V)

Crispy Pork Belly & Maple Glaze (GF,DF)

Mini Pigs In Blankets (DF)

Ham and Cheddar Croquette

Thai Crab Cakes & Chilli Mayonnaise

Devils on Horseback (GF,DF)

Salt & Pepper Squid in Cone (DF)

Mini Yorkshire Pud, Shin of Beef, Horseradish Crème

Confit Duck Roll & Spiced Plum Jam (DF)

Crispy Chicken Skewer (DF)

Quail Scotch Egg

Classic Sausage Roll (DF)

Duck Cake with Hot Soy Sauce (DF)



COLD CANAPÉS

Chilli Tiger Prawn Lolly (GF, DF)

Goats' Cheese, Black Olive Tartlet (V)

Smoked Salmon & Caviar Blini (DF)

Smoked Salmon & Spinach Roulade (GF)

Scallop & Lime Tapioca (GF,DF)

Tuna Sashimi, Pickled Carrot & Ginger (GF,DF)

Chilli, Beetroot, Whipped Feta (V,GF)

Chipotle Spiced Chicken, Sour cream & Coriander (GF)

Pesto, Mozzarella Crostini (V)

Tomato & Basil Crostini (V/VG,DF)

Falafel & Hummus Canapé (V,VG,GF,DF)

DESSERT CANAPÉS

Mini Dark Chocolate Tart, Pistachio Crumb

Mini Mixed Macarons

Seasonal Pavlova (GF)

Chef's Bitesize Cheesecake

Fruit Skewers (VG, GF)

Mini Chocolate Brownies (VG,GF)

Apple Crumble Tartlets

Miniature Cake Selection (V, DF)



The kitchen

VEGETABLE STARTERS

Courgette & Feta Fritter, Mint Yoghurt
Chef's Soup, Artisan Soup
Asparagus, Poached Hen's Egg, Hollandaise
Heritage Tomato & Basil Bruschetta
Wild Mushroom Scotch Egg, Truffle Mayonnaise
Harissa Butterbean Hummus, Crispy Onions, Pitta Bread
Burratta, Heritage Tomatoes, Basil Oil



Wild Mushroom Scotch Egg

MEAT & POULTRY STARTERS

Crispy Duck Salad, Stilton, Pear & Onion
Ham Hock & Smoked Chicken Ballontine, Piccalli
Slow Cooked Pork Belly, Sweet Chilli Sauce
Classic Scotch Egg, Colman Mustard
Chicken Liver Pate, Onion Jam, Toast
Duck Ballontine, Pickled Plum, Crispy Sage, Toast
Beef Capaccio, Parmesan, Truffle Oil, Caperberries, Wild Rocket



Salmon & Spinach Roulade

SEAFOOD STARTERS

Fishcake, Herb leaf, Lime Aoili
"Duo of Salmon" Smoked Salmon & Salmon Mousse, Dill Dressing
Smoked Trout & Horseradish Pate, Melba Toast
"Ultimate Prawn Cocktail" Pickled Cucumber, Baby Gem
Salmon & Spinach Roulade, Baby Leaf, Toast
Cured Gravalux, Rye Bread, Caperberries, Pickled Red Onion
Salt & Pepper Squid, Spicy Mayonnaise
Pan fried Scallops, Pancetta, Pea Puree



The kitchen

VEGETABLE MAINS

Beetroot Gnocchi, Diced Beetroot, Feta Cheese (V)
Penang Curry, Cauliflower, Green Beans, Managetout, Pepper (VG)
Mushroom Pithivier, Roast Potatoes, Kale, Red Wine Jus (VG)
Risotto, Wild Mushroom & Truffle, Wild Rocket
Stuffed Aubergine, Roasted Vegetables, Herbed Giant Cous Cous
Roasted Vegetables, Herb Bulgur Wheat, Yoghurt & Miso Dressing



Stuffed Aubergine



“Freespirit Classic” Shin of Beef

MEAT & POULTRY MAINS

“Freespirit Classic” Shin of Beef, Whipped Potato, Red Cabbage, Jus
Slow Cooked Shoulder of Lamb , Salsa Verde, Fondant Potato, Roasted Roots
Slow Cooked 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, Dauphionoise Potato, Green Beans, Port Jus
Chicken Supreme Wrapped In Pancetta , Pomme Anna, Mushroom Sauce, Broccoli,

SEAFOOD MAINS

Salmon Wellington, Roasted New Potatoes, Greens, Dill & Cream Sauce
Cod Fillet, Creamy Wild Mushroom Sauce, Duchesse Potato, Crispy Kale
Pan Fried Hake, Tomato & Butterbean Cassoulet, Samphire
Luxury Fishpie, Salmon, Prawns, Lobster, Creamy Sauce, Grilled Potato
Fillet of Lemon Sole, Caper Butter Sauce, Crushed Potatoes, Spinach
Cajun Salmon, Red Pepper, Chilli, Feta, Seasonal Vegetable, Herbed Rice



Salmon Wellington



The kitchen

PUDDINGS

Famous Sticky Toffee Pudding, Salted Caramel Sauce

Chef's Cheesecake, Fruit Compote

Vegan Chocolate Brownie

Lemon Possett, Shortbread

Walnut & Dark Chocolate Cremeux, Candied Walnut

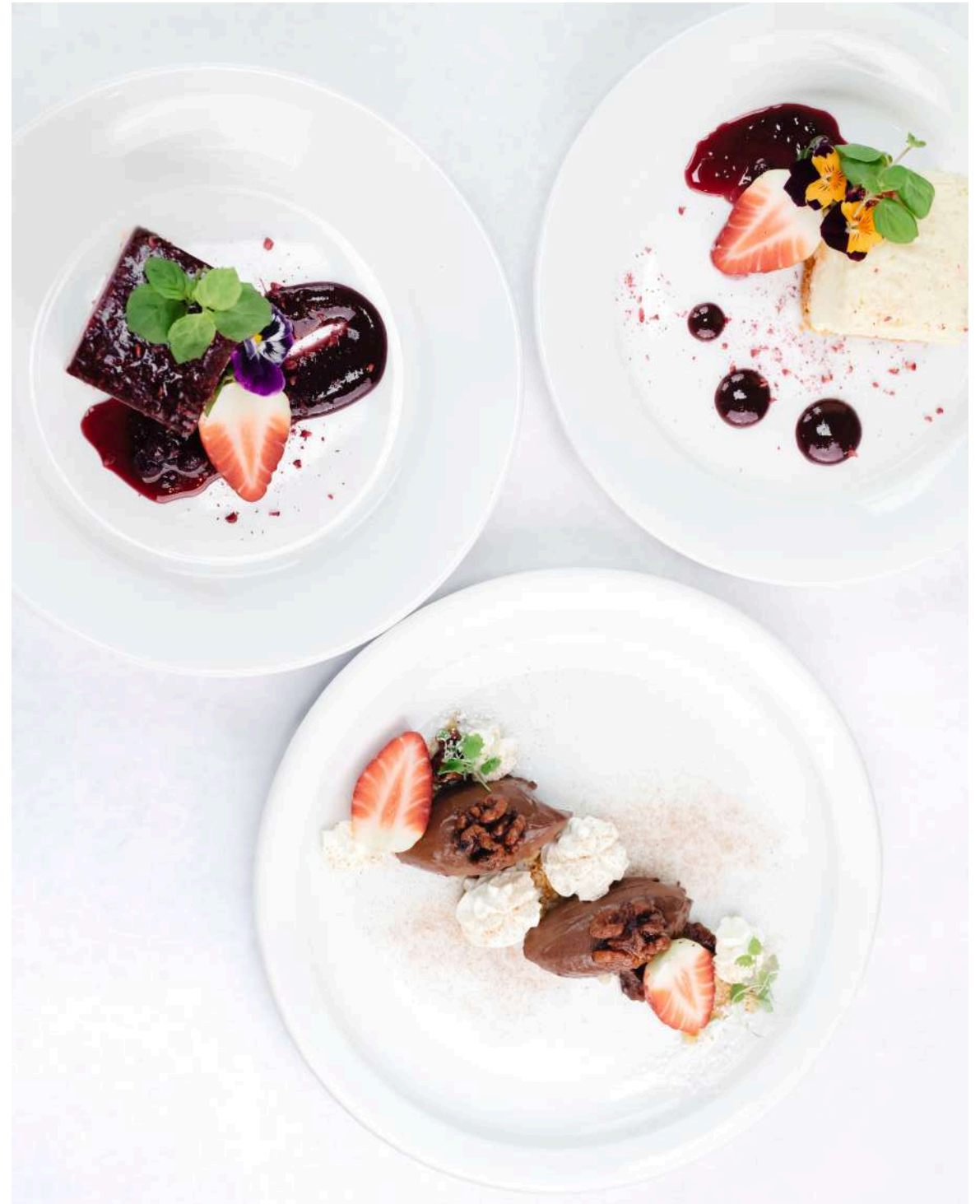
Poached Pear Tart, Vanilla Ice Cream

Eton Mess

Seasonal Pavlova



Chef's Cheesecake



Chef's Cheesecake // Walnut & Dark Chocolate Cremeux



Reviews —————

“Our wedding last summer from the early planning stage, everything was handled with real professionalism and flexibility that tailored all details to our needs and made us feel at ease.

The service on our big day was outstanding. Nothing was too much trouble for the team and they delivered friendly, attentive first-rate service that thoroughly impressed us and our guests and made our day hugely enjoyable and stress-free. We would highly recommend.”

The kitchen

SHARING STARTERS

We suggest 3 – 5 items

All served with Artisan Sourdough, Pickles & Oils

Chicken Liver Pate, Onion Jam, Toast

Ham Hock & Smoked Chicken Ballontine, Piccilli

Slow Cooked Pork Belly, Sweet Chilli Sauce

Classic Scotch Egg, Colman Mustard

Cured Meats

Ham & Cheddar Croquettes

Warwickshire Cheddar Gold

Homemade Sausage Rolls & HP Sauce

Mini Lamb & Mint Kofta (GF, DF)

Wild Mushroom Arrancini (V)

Mini Baked Camembert, Chutney

Deep Fried Brie

Harrissa Hummus, Crispy Onions, Pitta Bread

Trout & Horseradish Pate

Salt & Pepper Squid, Spicy Mayonnaise

SHARING BOARDS MAINS

Fillet Steaks served on the board, Bowls of Caesar Salad, Potato Wedges, Bearnaise & Peppercorn Sauce, Creamed Spinach

Roast Shoulder of Lamb, Tray of Dauphinoise Potato, Salsa Verde, Seasonal Vegetables

Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Roasted Vegetables, Jugs of Gravy

Penang Curry, Cauliflower, Green Beans, mangetout, Pepper (VG), Herbed Basmati Rice, Garlic Flatbreads, Pickled Vegetable & Watercress Salad

Mushroom Pithiiver for the table, Roast Potatoes, Seasonal Greens, Red Wine Gravy

SHARING DESSERTS

Chef's Cheesecake, Fruit Compote

Fruit Crumble & Custard

Profiteroles & Chocolate Sauce



“Served to the middle of the table for guests to tuck in and help themselves. Our popular sharing boards are always a winner and offer ultimate social dining experience!...”



Our foodtruck

We believe some of the best dishes come in take-out boxes enjoyed with wooden forks. Whether it's beef stew dumplings, wood-fired pizza, or slow-cooked pulled pork, we offer unique options to treat your guests taste buds.

Our Foodtruck caters to gatherings of 50 to 150 guests, whether at your workplace, alongside your marquee party, or even for morning-after sustenance like bacon butties and freshly brewed coffee!

Our team provides full support in event planning and creating bespoke menus for your budget and requirements.



Foodtruck menus

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.



FOODTRUCK BREAKFAST

- Bacon Rolls
- Sausage Baps
- Eggs
- Mushrooms

Selection of Cake & Pastries
Selection of Hot Drinks
Bespoke Menu Available.

*Prices start from £600 based on
50 guests*



Foodtruck menus

PIZZA OVEN

A range of hand stretched 9" wood fired pizzas from our mobile pizza oven.

Red Onion & Goats Cheese

Pepperoni

Hand Torn Chicken, Basil Pesto

Brie, Bacon & Cranberry

Prices start from £700 based on 50 guests

FROM THE GRILL

Beef Burger, Bacon, Cheese, Relish, Little Gem

Veggie Burger Cheese, Relish, Little Gem

Sausage Bap

Bacon roll

Chicken Burger, Sweet Chilli

Slow Cooked Pork Wrap

BBQ Ribs

Chicken Curry, Naan Bread

Prices start from £800 based on 50 guests



SLOW COOKED BURRITO

Beef Burrito, Refried Beans, Tomato Salsa, Cheese

Chicken Burrito, Jalapeño, Sour Cream, Guacamole, Salad, Cheese



FOOD BOWLS

Sausage, Mash & Gravy

Tempura, Fried Vegetables &

Beetroot Hummus

Mini Fish & Chips

Honey & Mustard Chicken

Onion Bargie, Mango Chutney

Chicken Satay Sticks

Mini Burger Sliders

Beef Stew & Dumplings

Curry & Rice

Prices start from £700 based on 50 guests

KEBAFEL

Chicken Shish Kebab

Lamb Kofta Kebab

Vegan Falafels

Marinated & Grilled

Vegetable Kebabs

Hummus & Grilled Pitta Bread

Baba Ghanoush

& Grilled Pitta Bread

Chicken Pitta

Mixed Cheese Pitta

Falafel Pitta

Mixed Salad

Prices start from £750 based on 50 guests



Fully serviced bar

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 HIRE

Bar Structure per unit / Bottle
Fridges
Ice Bucket / Ice
Condiments For Drinks
Set up of Bar Structure / Bar
Breakdown
Glass Hire, up to Five Hundred
Glasses
Two Bar Staff / 1 Collector
Disposal of Waste/ Recycling

from £1950.00

CASH BAR

Bar Structure
Glass Hire - Mix of Five Hundred
Bottle Fridges
Ice Bucket/ Ice
Condiments for Drinks
Set up of Bar Structure/ Bar
Breakdown
Disposal of Waste / Recycling

£750 Deposit
(Refunded if bar spends over
£2000)

PREPAID BAR

Bar Structure
Glass Hire - Mix of Five Hundred
Bottle Fridges
Ice Bucket/ Ice
Condiments for Drinks
Set up of Bar Structure/ Bar
Breakdown
Disposal of Waste / Recycling
Locally Sourced Draught Lagers/Beers
Our Hand Selected Wines
Premium Range of Spirits/Mixers &
Soft Drinks

£49 Per head



Ice Cream Bicycle



FLAVOURS TO CHOOSE FROM

(Select Four)

- Salted Caramel
- Vanilla
- Lemon Sorbet
- Chocolate
- Mint Chocolate Chip
- Strawberry
- Butterscotch
- Cookies n' Cream
- Coffee
- Chocolate Chip

PRICES INCLUDE

- Set Up & Service - 2.5 Hours
- Choice Of Four Flavours Of Award Winning Warwickshire Ice Cream
- Premium Cones & Tasty Toppings
- Bespoke Menu Of Your Choice
- Branded Or Unbranded Tricycle At Your Event
- Uniformed Member Of Staff To Set Up And Serve

75 Guests £400

100 Guests £450

150 Guests £675

200 Guests £900

EXTRAS

If You Do Wish To Decorate The Ice-Cream Tricycle Then Please Advise A Member Of The Team To Discuss Further.

Delivery/Return Journey Charged At £1.00 Per Mile Over Our 30 Mile Radius

Please Advise Us Of Any Dietary Requirements For An Alternative Arrangement

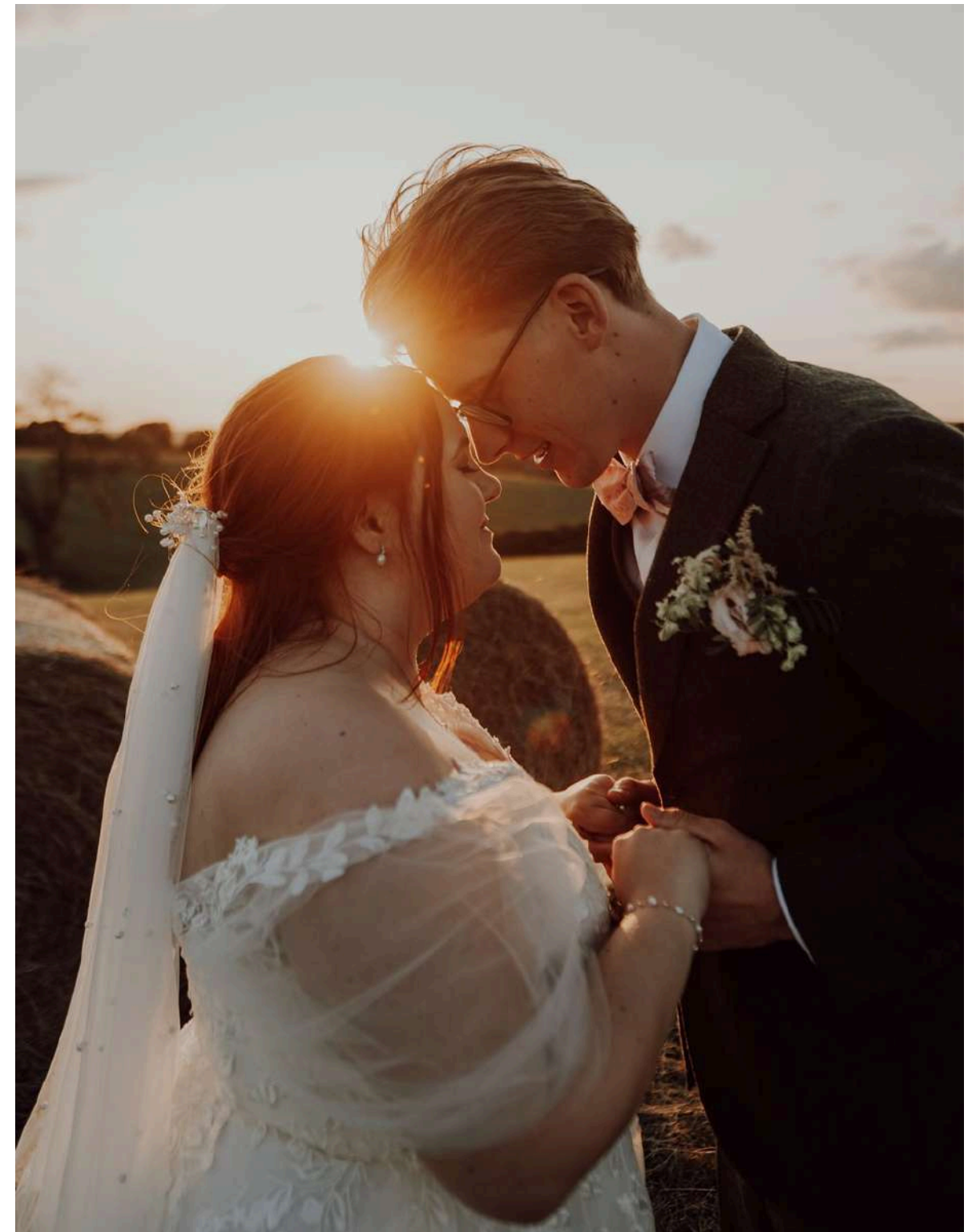
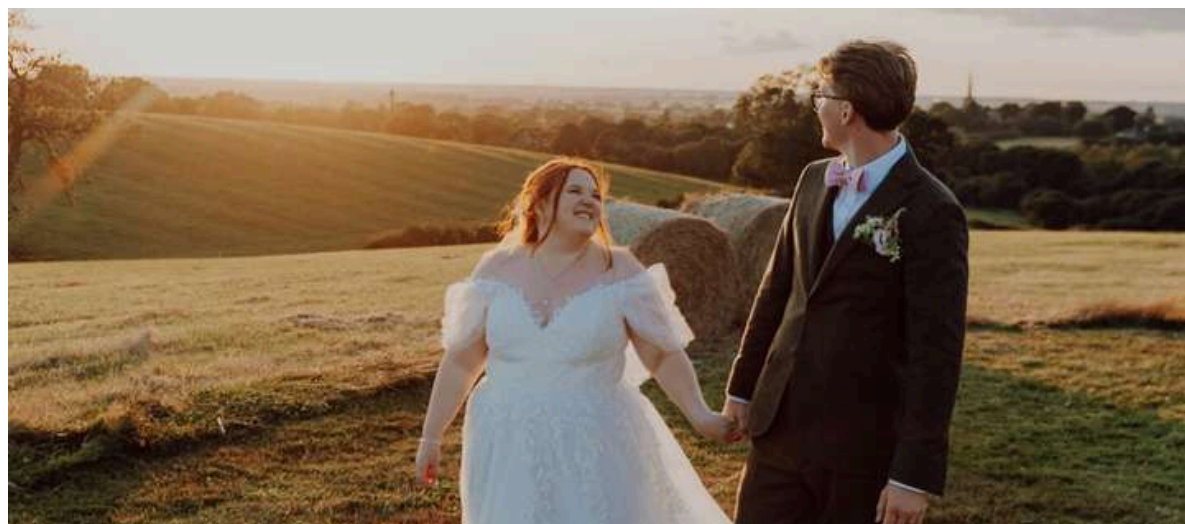
Depending On Your Guest Number And Type Of Event, We May Require A Booking Fee



Reviews

“Freespirit Events were the suggested caterers for our wedding venue. They have been amazing throughout from initial meeting to on the day while also helping to work within our budget.

The food was absolutely delicious and the team was fantastic. I would 100% recommend to anyone looking for a stress free wedding with gorgeous food. Thank you for all your hard work in making our day so special!”



*“There’s no place I’d rather be,
than here with you”...*

Photography: www.michaelcphotography.co.uk

The Finer Details



FREESPIRIT TEAM

As a member of the Freespirit family, Freespirit 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.



Bringing decades of experience
to your event...



Contact Us

FREESPIRIT EVENTS

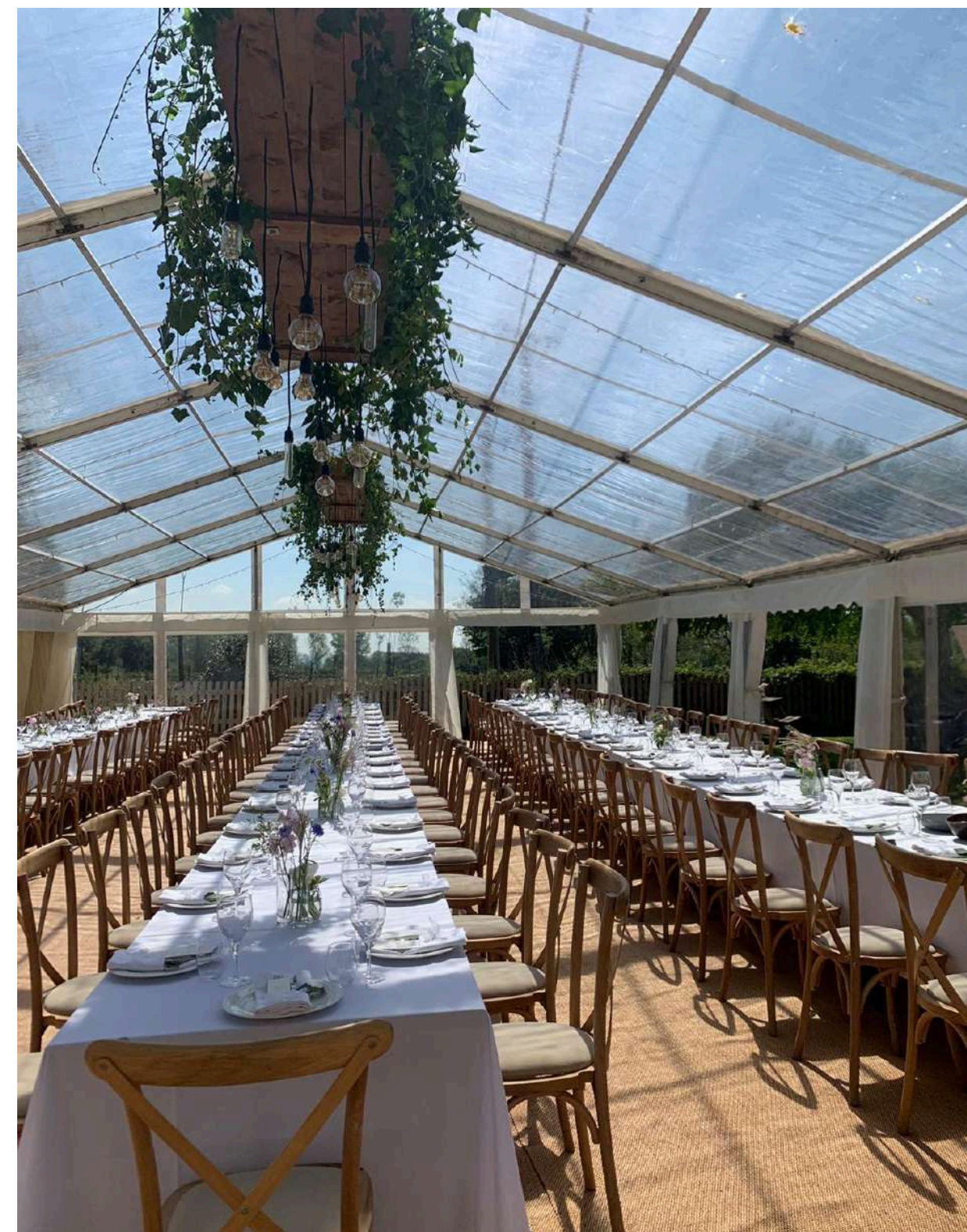
Mount Farm Park
Batchelors Lane
Ratley
Oxfordshire
OX16 5DJ

events@freespiritpubs.co.uk
01295 234575
<https://freespirit.events>

For more inspiration follow
@eventsbyfreespirit

ONLINE QUOTES MADE EASY

Scan the link below or visit our website to get your initial
Event quotation.



ALEXANDRA TANDY PHOTOGRAPHY
(Food Photography featured in this brochure)
Website: www.alexandra-tandy.com
Telephone: 07740 983602
Email: alex@alexandra-tandy.com

MICHAEL CALDER'S PHOTOGRAPHY
(Home Farm photo's featured in this brochure)
Website: michaelcphotography.co.uk
Telephone: 07780677822
Email: michaelcaldersphotography@gmail.com

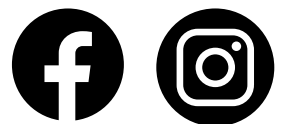


Our Freespirit Family

www.freespiritpubs.co.uk



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