

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

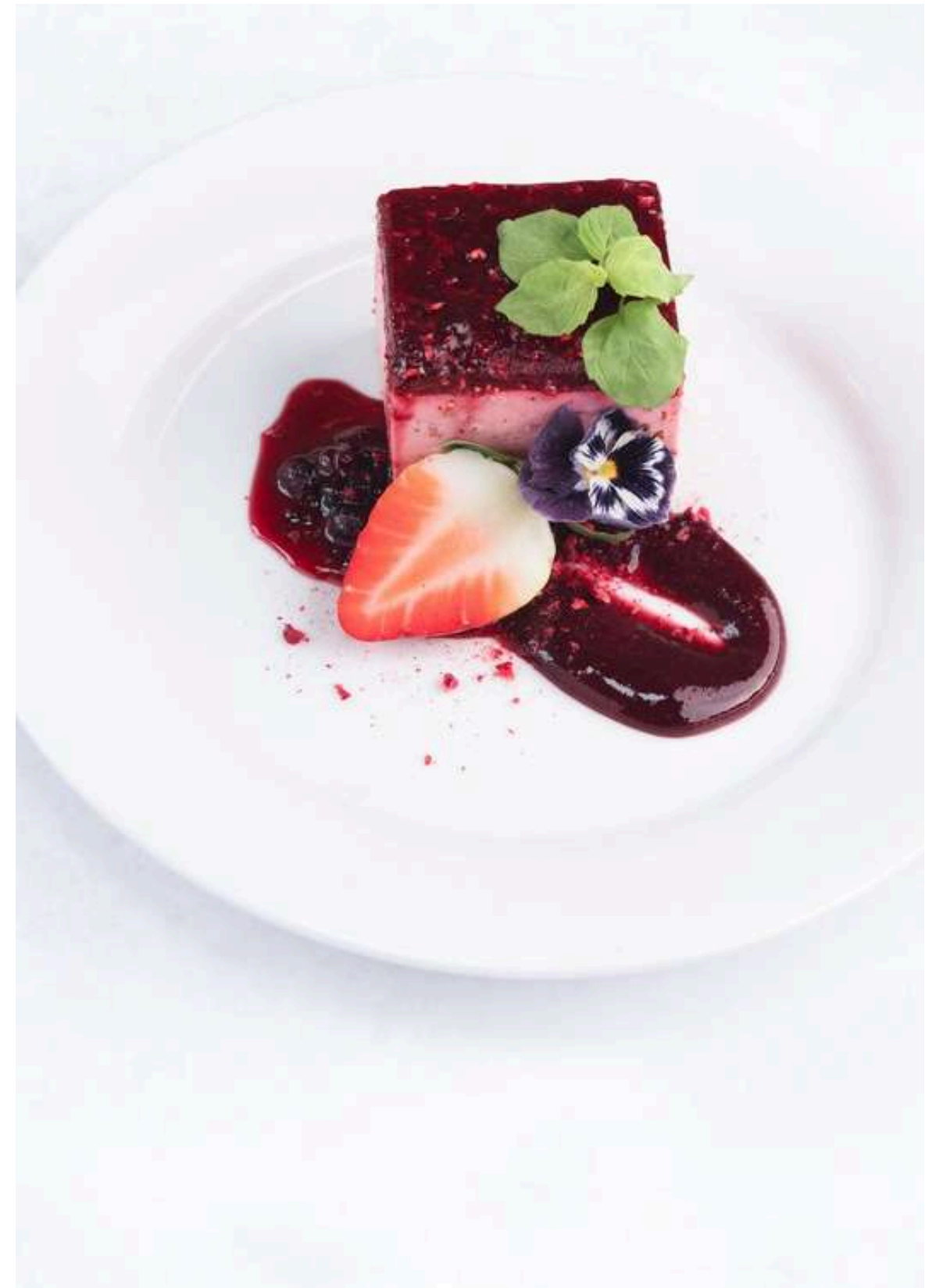
Bringing you decades of experience
from our passionate team of Freespiriters! With a shared dedication to
creating unforgettable experiences, our diverse group brings expertise in
culinary creativity, event planning, and customer service.

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.





"Freespirit Classic" Shin of Beef



Chef's Cheesecake

The kitchen

Mini Lamb Kofta with Tzatziki (GF,DF)
Wild Mushroom Arancini with Grana Padano (V)
Cheddar Cheese & Pickle Bon-Bon (V)
Maple Glazed Pork Belly (GF,DF)
Mini Pigs In Blankets with Honey Mustard (DF)
Thai Fish Cakes with Sweet Chilli Sauce
Salt & Pepper Squid with Yuzu Aioli (DF)
Mini Yorkshire Puddings, Beef Shin & Horseradish
Lemon & Thyme Chicken Skewers (DF)
Classic Sausage Roll (DF)



Chilli King Prawn Lolly (GF, DF)
Goats' Cheese, Black Olive Tartlet (V)
Smoked Salmon & Caviar Blini (DF)
Tuna Sashimi, Pickled Carrot & Ginger (GF,DF)
Chilli, Beetroot & Whipped Feta (V,GF)
Pesto & Mozzarella Crostini (V)
Tomato & Basil Crostini (V/VG,DF)
Falafel & Hummus Canapé (V,VG.GF.DF)



DESSERT CANAPÉS

Mini Mixed Macarons
Seasonal Pavlova (GF)
Chef's Bitesize Cheesecake
Mini Chocolate Brownies (VG.GF)
Apple Crumble Tartlets



The kitchen

VEGETABLE STARTERS

Courgette & Feta Fritter with Mint Yoghurt
Caramelised Shallot, Goats Cheese Tart & Toasted Walnuts
Tomato & Basil Bruschetta
Creamy Wild Mushroom on Toast
Chickpea Falafel with Avocado Tzatziki



SEAFOOD STARTERS

Mackerel Pate, Toast & Horseradish Crème
Prawn Cocktail, Pickled Cucumber & Baby Gem
Salmon & Prawn Fishcake, Herb Leaf & Lime Aioli
Salt & Pepper Squid with Spicy Mayonnaise
Pan Fried Scallops, Pancetta & Pea Puree

MEAT & POULTRY STARTERS

Crispy Duck Salad, Stilton, Pear & Red Onion Chutney
Sweet Chilli & Soy Pork Belly with Spring Onions & Sesame
Pork & Black Pudding Scotch Egg with Piccalilli
Chicken & Brandy Pate, Toast & Chutney



The kitchen

VEGETABLE MAINS

Beetroot Gnocchi, Diced Beetroot & Feta Cheese
Sweet Potato & Cauliflower Satay Curry with Basmati Rice
Wild Mushroom Risotto with Truffle Oil & Wild Rocket



MEAT & POULTRY MAINS

Shin of Beef, Mash Potato, Red Cabbage & Jus
Slow Cooked Shoulder of Lamb, Roasted Squash, & Salsa Verde
Slow Cooked Pork Belly, Roast Apple, Apricot & Honey Stuffing & Mustard Mash
Beef Wellington, Pomme Puree, Green Beans, & Red Wine Jus
Chicken Supreme, Fondant Potato, Wild Mushroom Sauce & Tenderstem

SEAFOOD MAINS

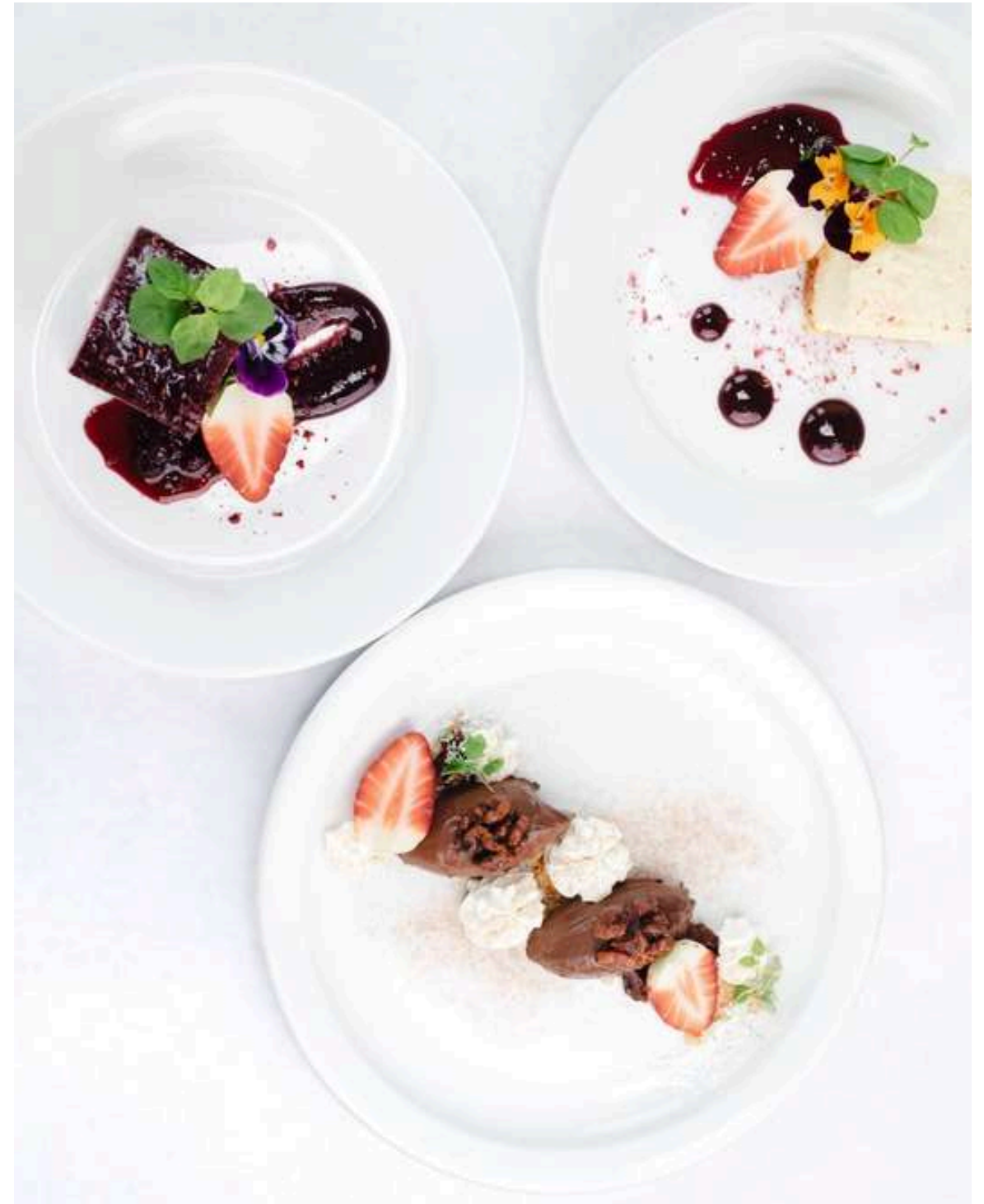
Seabass, Crushed Potatoes, Seasonal Greens & Salsa Verde
Pan Fried Salmon, Herb Crusted Potato, Dill & Hollandaise
Salmon Wellington, Buttered New Potatoes and Seasonal Greens



The kitchen

PUDDINGS

Sticky Toffee Pudding & Caramel Sauce
Cheesecake, flavours available - White Chocolate & Baileys,
Raspberry, Vanilla
Chocolate Brownie (VGA)
Lemon Posset & Shortbread
Chocolate Delice
Poached Pear Tart & Vanilla Ice Cream
Eton Mess
Tiramisu
Trio of Desserts



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.”

“We had Free Spirit cater our wedding and it was absolutely brilliant! The organisation process was so smooth- the event planners were really helpful with us choosing our canapés and our menu. Nothing was too much trouble - our guests with dietary requirements were so well looked after and there was SO MUCH delicious food. Can’t wait to go for dinner at one of their pubs so we can try more food!”

The kitchen

SHARING SALADS

- Red Cabbage Slaw
- Dressed Coleslaw
- Caesar Salad
- Mixed Leaf, Tomato, Cucumber & Herb Dressing
- Caprese Salad, Tomato, Basil & Mozzarella
- Pasta Salad, Peppers, Tomato & Spring Onion
- Greek Salad, Assorted Leaves, Tomatoes, Feta & Olives
- Giant Cous Cous Salad & Roasted Vegetables
- BBQ Whole Corn Pieces (VG)

SHARING POTATO DISHES

- Dauphinoise Potatoes
- Rosemary & Garlic New Potato Wedges
- Buttered New Potatoes
- Roasted Potatoes
- Duck Fat Roast Potatoes



SHARING BOARDS MAINS

- Maple Glazed Pork Belly
- BBQ Beef Short Rib
- Lemon & Thyme Chicken Skewers
- Pork & Leek Sausages
- Sweet Chilli Chicken Supreme
- Smoked Bacon Steaks & Pineapple
- Sliced British Beef Sirloin
- Mushroom & Lentil Burger (VG)
- Halloumi & Roasted Vegetable Skewers (V)
- Salmon Parcels with Lemon & Dijon Mustard
- Sweet Soy Glazed Mackerel Fillet

PICK ONE POTATO DISH, TWO SALADS & THREE MAINS

“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.



FOODTRUCK BREAKFAST

Bacon Rolls
Sausage Baps
Eggs
Mushrooms
Selection of Pastries
Selection of Hot Drinks
Bespoke Menu Available.



Foodtruck menus

WOOD FIRED PIZZA

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

Red Onion & Goats Cheese

Pepperoni

Hand Torn Chicken & Basil

Margarita

Brie, Bacon & Cranberry

Meat Feast

Ham & Pineapple

Spicy Sausage

Ham & Mushroom

Vegan & Vegetarian Options Available

FROM THE GRILL

Beef Burger, Bacon, Cheese, Relish & Little Gem

Mushroom & Lentil Burger, Relish & Little Gem

Chicken Burger & Sweet Chilli

Slow Cooked Pork Wrap

BBQ Ribs



DIRTY FRIES

Pulled Pork, Cheese & Jalapenos

Smokey BBQ, Cheese & Bacon

Beef Chilli & Crispy Onion



FOOD BOWLS

Choice of 2

Sausage, Mash & Gravy

Mini Fish & Chips

Honey & Mustard Chicken

Mini Burger Sliders

Beef Stew & Dumplings

Loaded Yorkies

Loaded Fries

Vegan & Vegetarian Options

Available

KEBAFEL

Chicken Shish Kebab

Lamb Kofta Kebab

Vegan Falafels

Marinated & Grilled

Vegetable Kebabs

Hummus & Grilled Pitta Bread

Baba Ghanoush

& Grilled Pitta Bread

Mixed Salad

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Fully serviced bar

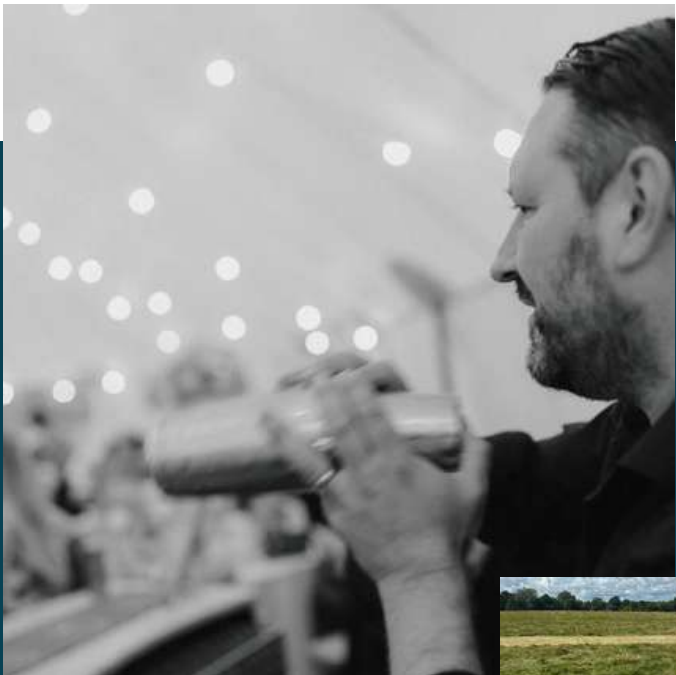
There can be no party without a good watering hole, and we can certainly help there! We offer a stand-alone service with various package options and set ups, using a range of locally sourced draughts and hand selected wines.

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.

Additional options available for larger events, please speak to a member of the team for full breakdown of packages.



DRY BAR HIRE

Bar Structure
Bottle Fridge/Fridge Trailer for Stock
Draught Beer Set Up
Ice Bucket / Ice
Garnish For Drinks
Set up of Bar & Bar Breakdown
Glass Hire, up to Five Hundred Glasses
Additional Glasses from 50p per Glass
Two Bar Staff (6 Hour Shift)
Additional Staff from £20 / hour
Disposal of Waste & Recycling
Management of Bar & Drinks
from £2500.00

CASH BAR

Bar Structure
Glass Hire, up to Five Hundred Glasses
Additional Glasses from 50p per Glass
Bottle Fridge
Fridge Trailer
Ice Bucket/ Ice
Garnish for Drinks
Set up of Bar & Breakdown
Two Bar Staff (6 Hour Shift)
Additional Staff from £20 / hour
Disposal of Waste & Recycling
£1200 Deposit
(Refunded if bar spends over £2500)



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 £450
100 Guests £500
150 Guests £725
200 Guests £975

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

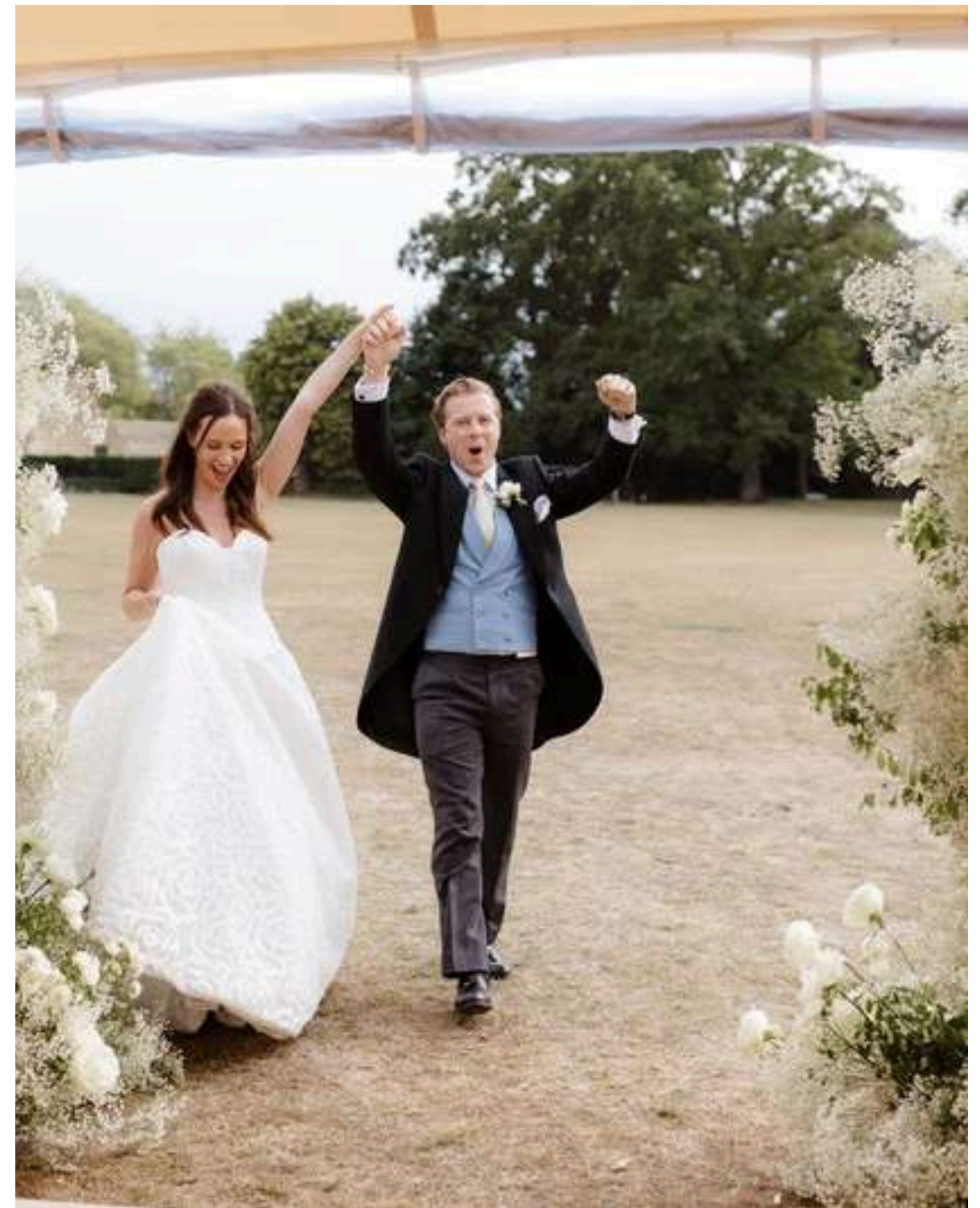
Depending On Your Guest Number And Type Of Event, We
May Require A Booking Fee



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!”



“The food was top quality and the service was amazing, so attentive. Would recommend to anyone.”

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 —————

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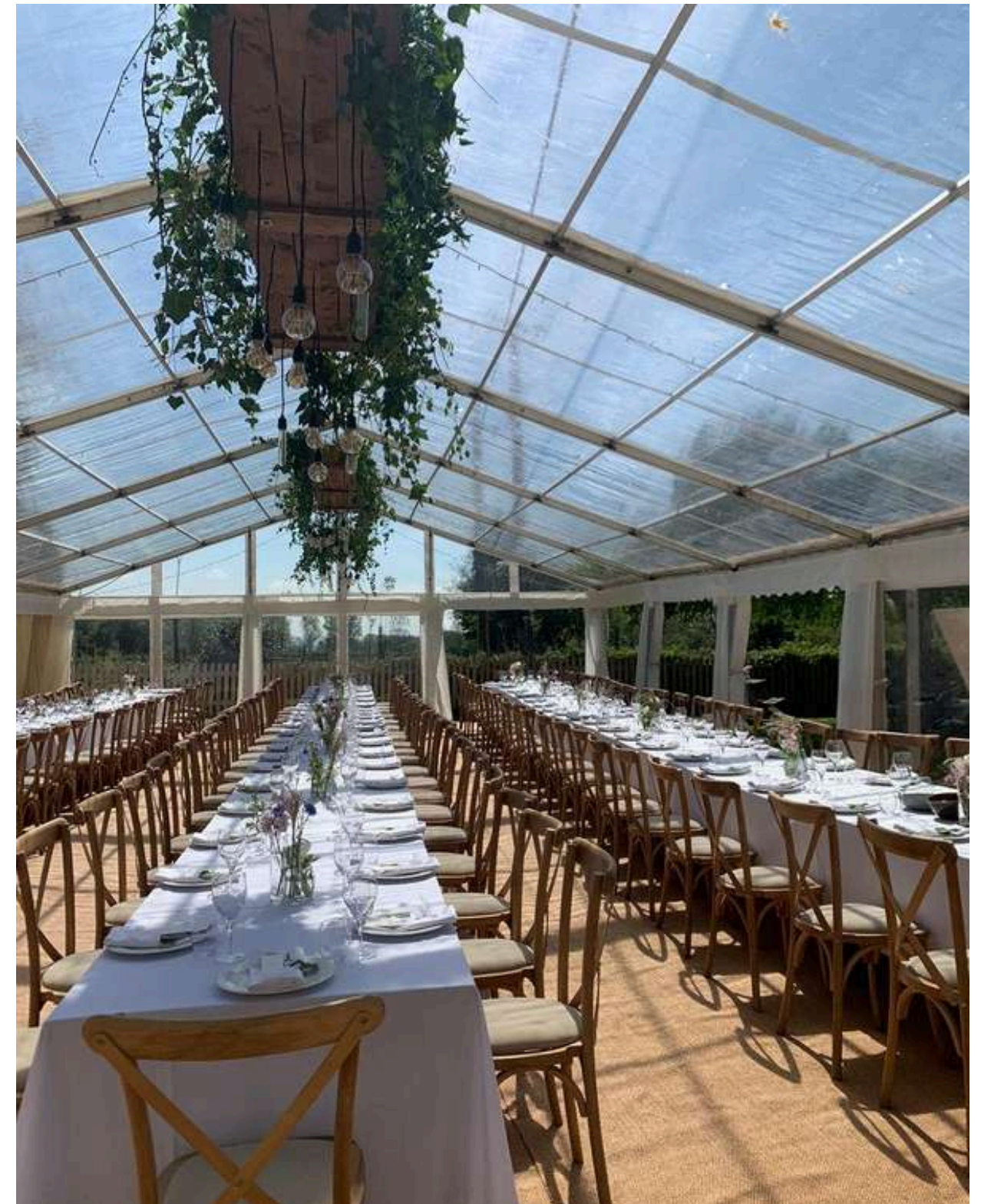
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OX16 5DJ

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<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)
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PHOTOGRAPHY
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Our Freespirit Family

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