



MOORWOOD
• EVENTS •

Masters of food, drink, and
unforgettable events



AT A GLANCE...

Moorwood Events delivers exceptional food and drink experiences for special occasions across the East Midlands, with weddings as our specialty. As owners of two exquisite venues, we know how to make your event truly unforgettable. Choose from elegant indoor and outdoor catering, all tailored to your needs.

Explore our guide for inspiration, and contact us for bespoke packages and pricing.

We are the connoisseurs of fine drinks.

The Great Outdoors

Elevate your outdoor event with our luxurious mobile bars—perfect for marquees, tipis, and open-air celebrations.

Our Outdoor Collection:

Black & White Vintage Horse Box: Serve up to 250 guests with a full bar of ice-cold beers, ciders, and cocktails on tap.

Poretti Vintage Horse Box: A compact option with a premium selection of drinks on tap and an impressive back bar.

The Barman Box: Ideal for intimate gatherings, this elegant mini trailer offers a complete cocktail experience and beers on tap.

Vintage Tuk Tuk: Our show-stopping Piaggio tuk tuk pours up to four chilled drinks on tap, making it a guest favorite.

Customize your bar with your choice of beers, ciders, cocktails, prosecco, and wines—all served to perfection.

We can offer dry hire, packages and cash bars for all of these options







EXCLUSIVE DRINKS PACKAGES

At Moorwood Events, we elevate every occasion with curated drinks packages, from sparkling receptions and signature cocktails to exclusive gin and Baby Guinness stations. Enhance your event with fine wine at the table and toast drinks for memorable speeches. Simply share your vision, and our expert bar team will craft bespoke packages to suit your style and budget—adding a touch of luxury to every moment.



CANAPES

Savor the start of your celebration with our exquisite canapés, perfectly paired with a glass of champagne. Choose from our luxurious selection of warm and cold bites, tailored to your event's needs.

Examples

Smoked Salmon & Cream Cheese Bilinis
Honey & Grain Mustard Glazed Mini Sausage
Chicken Satay with a Peanut Dip
Tempura of Prawn with Plum Sauce
Smoked Chicken Caesar En Croustade
Spiced Lamb Koftas with Mint Yogurt Dip
Maple & Sesame Roast Vegetables
Tempura of Vegetables with Sweet Chilli Sauce
Mac 'n' Cheese Bites
Onion Bhajis & Mango Chutney
Mini Cheese Toasties
Mozzarella Sticks with Spicy Mayo

A choice of 3 Canapes
from £6.50 per person







SIT DOWN & FEAST

We offer elegant three-course sit-down meals starting from £25 per person. Availability depends on your event space and facilities. If you're interested, please contact our team to discuss menu options and pricing.



MORE CASUAL FOOD

OUTDOOR WOOD-FIRED PIZZA OVEN

For over a decade, our team has mastered the art of wood-fired pizza. Treat your guests to exquisite, stone-baked pizzas—each crafted to order with your choice of four gourmet toppings. Paired with Greek salad, coleslaw, pasta, stone-baked flatbreads, and flavoured hummus. From £15.50 per person. Perfect for weddings and special events.



BUFFET

A timeless way to celebrate. Enjoy exquisite, custom-made buffets and grazing boards for your special event—starting at just £15 per person. Contact us for sample menus or to discuss your vision.

HOG ROAST

Indulge in a mouth-watering Hog Roast for your special day, available as an evening food option or instead of your wedding feast for day guests.

Enjoy freshly-carved local pork with crispy crackling, herb and onion stuffing, soft white baps, apple sauce, and garlic-thyme roast potatoes topped with rich gravy. Served with house slaw and fresh salad.





GOURMET BARBECUE

Enjoy a gourmet barbecue crafted for a flawless outdoor feast. Our curated set menu, honed through years of experience, features simple yet exquisite dishes guaranteed to delight every wedding guest.

Example Barbecue Menu

From £15 per person

- Smashed Beef Burger, Cheddar Cheese
- **Tandoori Chicken Kebabs, Mint Yogurt**
- Halloumi Cheese & Vegetable Kebabs, Honey & Sesame
- **Vegetable Skewers marinated in Garlic, Lemon & Rosemary**
- House Slaw
- **Salad**
- Buttered Corn Cobs



For questions about our pricing, menu, or services, please contact us:
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THANK YOU

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